



## Chapati Box, Bread, In Red Copper, India, Rajasthan Region, Early 20th Century



290 EUR

Period : 19th century

Condition : Très bon état

Material : Copper

Diameter : 25 cm - 10"

Height : 14,5 cm - 6"

<https://www.proantic.com/en/1472349-chapati-box-bread-in-red-copper-india-rajasthan-region-early-20th-century.html>

### Description

"Chapati box, bread, in red copper, India, Rajasthan region, early 20th century"

# Chapati box, Indian flatbread, originating from India, probably Rajasthan, from the end of the 19th, beginning of the 20th century.

Chapati is a bread from the Indian world, traditionally made without leaven (or yeast).

Chapati is a feminine noun. In French, the usage hesitates between le and la chapati.

This red copper box was intended for storing round flatbreads, the whole is in very good condition and exceptionally beautiful. The box is abundantly decorated with hand-engraved friezes, the handle and the closing systems are of a beautiful quality.

# These boxes also serve, due to their good closing system, for the conservation of betel.

### Dealer

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If chewing betel for its stimulating properties is an integral part of many Asian cultures, the preparation techniques present regional differences and have evolved in the 20th century.

The areca nut is either minced or grated, often flavored with spices and then mixed with lime (calcium oxide) and since the colonial period sometimes with tobacco.

The whole thing is usually wrapped in a piper betle leaf and improperly takes the name of betel (in some languages, but not in local dialects that differentiate betel and areca nut, although the word "chiquer" is used interchangeably for both products).

The lime acts as a catalyst. Areca contains arecoline, an alkaloid that promotes salivation.

The nut colors saliva red and teeth orange.

Traditionally, after about twenty minutes of chewing, the consumer spits out what remains of the quid.

Dimensions: Height: 14.5 cm - diameter: 25 cm - weight: 1621 grs

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