

EXPERIENCES IN CHENDAMANGALAM

by The Blue Yonder



The Blue Yonder is dedicated to providing meaningful travel experiences for discerning travelers. They curate authentic and unique activities that deeply connect with the local communities they engage with. Chendamangalam is a rare geographical gem, blessed with three rivers, seven inlets, hillocks, and vast green plains, just an hour's drive from Kochi. The Blue Yonder offers a range of diverse and impactful experiences in this region, including:

Chekutty Trail: Born out of the 2018 floods, this trail showcases the inspiring journey of community volunteers who upcycled flood-affected clothes from Chendamangalam's handloom units to create dolls called Chekuttys. This movement not only raised over 120,000 USD but also helped revitalize the handloom sector. Visitors have the chance to visit handloom units, meet the new generation of weavers crafting Chekuttys rom unsold stock, and even create their own Chekutty dolls.

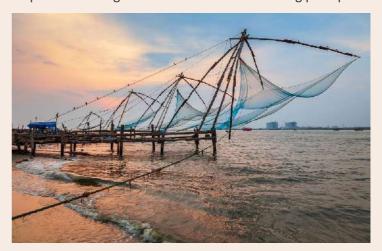


Pokkali: The Story of a Rice: A unique community-based initiative to preserve a special saline-tolerant strain of rice facing extinction. Set in a stunning backwater landscape, this experience provides insights into the ancient tradition of cultivating Pokkali rice through symbiotic farming methods. Known for its resilience against salinity and floods, Pokkali rice is positioned as a climate change-resistant food source.

Nilavala: This enchanting experience involves a twilight dinner on a Chinese fishing net. Guests are taken on a boat to

The journey begins with a peaceful punting session in a traditional country boat at 5:30 pm for half an hour in Veeran-puzha. Later, guests are transferred to a standalone Chinese fishing net platform for sunset views and an early dinner. The delightful meal comprises locally sourced rice, crispy Kerala porotta, soft patthiri, steamed tapioca served with fish curry, fish fry, prawns, and refreshing Sulaimani (flavored black tea from the Malabar region). Vegetarians can relish freshly cut vegetable and fruit salads along with a simple local dessert.

This initiative not only involves repairing dilapidated fishing nets placed in mid-backwaters, rather than extending from the land as usual, but also repurposing their platforms into a picturesque sunset viewing and twilight dining area. The entire menu is sourced from local producers, supporting the community's livelihood. Furthermore, fishermen are now trained in using kayaks and other water sports tools they were unfamiliar with before, enabling them to act as first responders during natural disasters and ensuring prompt



hyper-local interventions. All the experiences above aim to foster Resilient Destinations capable of withstanding the challenges brought by climate change. Additionally, they strive to promote and sustain traditional skills and practices, ensuring a viable and sustainable livelihood.

To book any of these unique experiences, kindly get in touch with your Tamarind Global account manager.

#ThinkTamarindThinkExperiences

NEW HOTEL OPENINGS

VIVANTA JAMMU, CITY CENTER



Where? Jammu, Jammu & Kashmir

What is Unique? Vivanta Jammu, City Centre, puts you right in the heart of Jammu. The sacred River Tawi flows serenely alongside. The administrative hub of the city is minutes away and the ancient Bahu Fort (home of the powerful and mystical Bawe Wali Mata temple), the Raghunath Temple, the Gurudwara of Maharani Chand Kaur and the heritage corridors of Jammu are all in the vicinity.

Why? Vivanta Jammu, City Centre is home to 90 well-appointed rooms and suites, many of which offer sweeping vistas of the Trikuta Hills, the abode of Vaishno Devi. Immerse in their rooftop swimming pool; savor delicacies at Mynt and The Grill; enjoy an evening out at the English styled pub, Wink; and burn those calories away at the state-of-the-art fitness facility.

















FORTUNE INN HERITAGE WALK, **AMRITSAR**



Where? Amritsar, Punjab

What is Unique? Poised in the vibrant epicenter just about a few meters away from the Golden Temple, stands Fortune Inn Heritage Walk Amritsar. Adorned with a refreshing mix of modern and elegant decor, powered by warm hospitality and impeccable services, this hotel is the perfect oasis to soak in the golden radiance of the sacred sanctuary while the heart and soul of Amritsar envelops you.

Why? Fortune Inn Heritage Walk Amritsar offers 50 well-appointed rooms and suites combining modern amenities and impeccable hospitality. It offers all day dining, multi cuisine restaurant called Zodiac. Hotel is 1 km away from Amritsar bus stand, 2 kms from railway station and 13 kms from international airport.

PARK, JAIPUR

FAIRFIELD BY MARRIOTT BANI



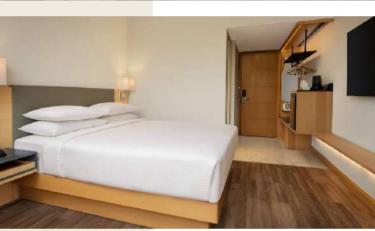
Where? Jaipur, Rajasthan What is Unique? Discover warm hospitality and modern

comfort at Fairfield by Marriott Jaipur, where you can escape the travel bustle and settle into a calm, balanced place. It offers 76 modern and spacious rooms and suites spread across six floors. Set in the commercial and business district, this hotel is close to the Jaipur Railway Station and the Jaipur bazaars. Head up to the rooftop Twenty-One Bar & Café for delicious cuisine & cocktails and scenic Aravalli Hills views. Modern function venues offer a focused setting for collaboration or celebration.

Why? Fairfield by Marriott Jaipur features a rooftop terrace which is 2.7 mi (4.4 km) from Hawa Mahal. Guests can visit the fitness center for a workout or grab a bite to eat at

Twenty-One Bar & Cafe, which serves breakfast, lunch, and dinner. Other highlights at this upscale hotel include a bar/lounge and a terrace. Public transportation is close by, Metro Station is just 11 minutes by foot.

















LEMON TREE HOTEL, AGRA



What is Unique? Lemon Tree Hotel, Agra stands out as an exceptional choice among hotels in the city. Strategically located near key roads, this hotel provides excellent

connectivity to various parts of Agra, making it an ideal base for exploring the city's attractions. This hotel is located in city's financial hub with all multinational companies within 2 kms sphere which makes this hotel perfect if you are business or corporate traveller. With vibrant interiors and modern amenities, the well-appointed rooms create a welcoming ambiance. Why? When selecting your accommodation in Agra, make Lemon Tree Hotel your top choice for an elevated experience. The 30 well-appointed rooms provide

acomfortable retreat, featuring plush beds, a cosy seating area, and well-appointed bathrooms. Indulge in a delightful culinary journey at Citrus Café, renowned for its diverse menu featuring an exquisite selection of North and South Indian delicacies, along with tempting Western specialties. Furthermore, Lemon Tree Hotel, Agra offers state-of-the-art banquet facilities, including the elegant Tangerine Grand and the spacious Tangerine Terrace, perfect for hosting unforgettable weddings, parties, and corporate events. Experience the unmatched hospitality and convenience that make Lemon Tree Hotel, Agra a truly exceptional choice.



Where? Manali, Himachal Pradesh What is Unique? Located at an elevation of 2255 metres in the quaint village of Burwa, Welcomhotel Hamsa Manali offers to be an idyllic destination to connect both with oneself and the spirit of adventure amidst the greater Himalayas. Immerse in a plethora of activities ranging from

pampering spa treatments at the resort to adrenaline pumping adventures of para-gliding and river rafting in the Beas River. The resort is close to several popular tourist spots such as the Solang Valley (3.5 km), Atal Tunnel (16 km), Rohtang Pass (42 km), Manali Mall Road (10 km), Hadimba Temple (11 km) and Sissu (Lahaul Valley) (32 km). Why? Enjoy a luxurious stay in the elegant rooms and suites spread over seven expansive villas, which are centrally heated and well-appointed with modern conveniences. Accompanied by thoughtful service and state-of-the-art

amenities; this new hotel in Manali is a gorgeous getaway for both the adventure chaser and the leisure seeker. It offers 46 rooms, suites and cottage in total, 1 food and beverage outlet called The Light House, 3 lounge & recreational areas

and Welcomhotel's signature spa, K by Kaya Kalp.





OUR **LEADER SPEAK** SECTION FOR THIS MONTH IS BEING CALLED **HERO SPEAK**

Read on to understand how a tourism professional turned a Humanitarian Hero in Climate Crises situations.



Gopinath Parayil (Gopi) founded The Blue Yonder (TBY) in 2004 as part of his journey to promote the unique river valley civilization of Nila in Kerala (Bharatapuzha). A keen promoter of sustainability and a believer in social entrepreneurship, he transformed TBY into a travel company that creates a positive impact in both hosts' and guests' lives.

A pioneer in Responsible Tourism, he identifies projects and destinations to work with and then transforms them into immersive travel experiences.

With a two-decade long experience in community based palliative care & disaster management, Gopi has repurposed his business to be an effective first responder in major disasters ranging from the earthquake in Nepal to the Floods in Kerala in the past fifteen years.

When Cyclone Aila hit the Sundarbans in 2009, Gopinath Parayil and his team became accidental humanitarians. At that time, his team had no experience in disaster response. Now, things are different. Parayil and his team have been caught up in at least 10 major natural disasters in nearly 15 years of operating. They've gained experience, become better prepared, and built resilience into the work they do with communities. By the time floods hit the Indian state of Kerala in 2018, they were quick to bring together all their resources to respond to the crisis. They were using their kayaks, canoes, boats, life jackets and paddles to rescue people, ultimately moving thousands of people to safety. With climate disasters increasing, including in some of the world's top travel destinations, tourism companies and professionals are increasingly likely to find themselves on the front lines of emergencies.

Our Tammie Anjali Tolani spoke with Gopi about how the tourism and hospitality industry can be first responders to a climate change crisis.

- Q. What do you think has led to disasters like the 2018 foods in Kerala, For a state with a heightened civic sense and responsive civil authorities how was the situation so badly managed?
- A. The Kerala flood and landslides of 2018 can be attributed to the combined effect of multiple causes; the exceptional confluence of the intra, seasonal drivers of the Indian monsoon, resulting in extreme rainfall episodes, the extent of changes in the land and waterscapes of Kerala due to the long-term direct human intervention and inadequacies in water infrastructure management are identified as major causes of the disaster. Studies by our partners Dr Sreeja KG and Dr Madhusoodhanan have documented how extensive changes to wetlands and paddy fields have reduced the flood retention capacity and resilience of the landscape.
 - Irrespective of the initial shock, the administration in fact did bounce back immediately. This was not at all a poorly managed disaster. Rescue operations were well coordinated, and state government machinery and public resources were diligently used. Heightened civic sense and responsive civil services were the main reason why a calamity of such a severe nature and one of the deadliest of last century was brought under control.
 - After the 1924 floods, the state hasn't seen a disaster of this magnitude. Yet the political leadership and young bunch of civil service cadre went out of their way to work with our people who provided unconditional support and diligence.
- Q. What training/ background did TBY and you personally have to be able to assist with the Disaster management during the floods
- A. This wasn't the first disaster we have been actively involved in. Large disasters including the Asian Tsunami, Cyclone Aila, Cyclone Okhi, Nepal Earthquake, Chennai Floods, and several other heavy rain-related disasters have been part of our business in the past twenty years. From first response, fundraising, managing relief centers, and livelihood safety to managing WASH (Water, Sanitation and Hygiene) we had experience working in the field during a crisis prior to floods in Kerala. After the Gujarat Earthquake, I did a Masters in Disaster Management at the Royal Military College of Science, UK which came in handy to understand the command control systems and leadership one needed during such a crisis. Being part of a community-based palliative care network in Kerala since '93 with limited resources where we started out in an anesthesiology department at Govt Medical College of Calicut, putting together the training program for civil service and police officers at Yashwantrao Chauhan Centre for Disaster Management in Pune, two years of working as a core team member of Compassionate Kozhikode team under the District Administration and working closely with Senior Police officers while setting up Student Police Cadet and Our Responsibility to Children projects had all exposed me to the SWOT of our democracy.

From 2004 onwards, TBY was part of this journey, in a different capacity, through my association. Response to two years of Kerala floods was a result of all these experiences.



CULINARY EXPERIENCE

CHEF'S TASTING EXPERIENCE at Tsas by Dolkhar at Dolkhar Resort – Leh (Ladakh)







Dolkhar Resort, inspired by Ladakh's people, culture, and traditional values, is a luxury boutique stay that integrates a little piece of Ladakh with the rest of the world while keeping central values of conscious, sustainable, and contextual travel. Situated in Leh, 3.7 km from Shanti Stupa, Dolkhar Resort features pristine accommodation with a garden and famous for its authentic cuisine.

Set comfortably under the beautiful floral canopy of an apricot and apple orchard – 'Tsas' is an avant-garde plant-based restaurant by a luxury boutique stay, Dolkhar. It serves an experience inspired by the people of Ladakh, its culture, and the possibility of the many culinary connections between this trans-Himalayan region and European haute cuisine. 'Tsas' itself translates to "a kitchen garden" and that has a great influence on how they approach their cooking.

CHEF'S TASTING

Their menu incorporates produce from Dolkhar's kitchen garden and local, ethical, sustainable producers to showcase a cuisine built on immense respect for nature and seasonality. Their chef, after spending ample time in Ladakh eating with the locals of the region and following narratives of lost ingredients, has curated a very special tasting menu as a eulogy to his travels by giving local ingredients center stage.

Chef's tasting menu consists of 7 courses:

Amuse bouche | Soup | Pre entree | Entree | Palate cleanser | Main | Dessert

Each meal you eat at Tsas helps support the local communities and is crafted keeping in mind the need to maintain balance in this fragile mountain ecosystem. They are constantly reviewing their processes to ensure you enjoy a climate-conscious dining experience. From the use of local ingredients and artisan-made cutlery to a zero-waste kitchen; the processes at Tsas stand testament to core values of sustainability and harmonious living.



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