Brass Chisel For Areca Nut, Betel Quid, Rajasthan, India, 19th Century



280 EUR

Period : 19th century

Condition : Très bel état

Length : 16 cm - 6"

Width : 10 cm ouvert - 4"

Depth : poids : 291 grs

Description

Brass chisel for cutting areca nut into pieces, intended for the manufacture of betel.Beautiful ethnological object from Rajasthan decorated with a chiseled couple approaching during the cutting action.These scissors are found almost all over Asia but not often of such good quality and with such a beautiful decoration.# # While chewing betel for its stimulating properties is an integral part of many Asian cultures, preparation techniques differ regionally 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 sheet of piper betle and incorrectly takes the name betel (in some languages, but not in the local dialects

Dealer

Winstein

Antique & semi-antique rugs, objects from the world, paintings, furniture

Tel : 00 33 (0)6 13 36 09 30

Mobile : 00 33 (0)6 13 36 09 30

La Tour - Rue des Remparts

Revest-du-Bion 04 150

which differentiate betel and areca nut, although the word "chew" is used interchangeably there. both products). Lime acts as a catalyst. Areca contains arecoline, an alkaloid that promotes salivation. The walnut colors the saliva red and the teeth orange. Traditionally, after about twenty minutes of chewing, the consumer spits out what remains of the quid.Dimensions: length: 16 cm - open width 10 cm - weight: 291 grsFREE SHIPPING FOR FRANCE: 0 EUR in colissimo delivery against signature / EUROPE 15EUR / WORLD 25EURFor more information, you can reach me on 06 13 36 09 30 or on winsteinprovence@gmail.comwww.winsteinprovence.com