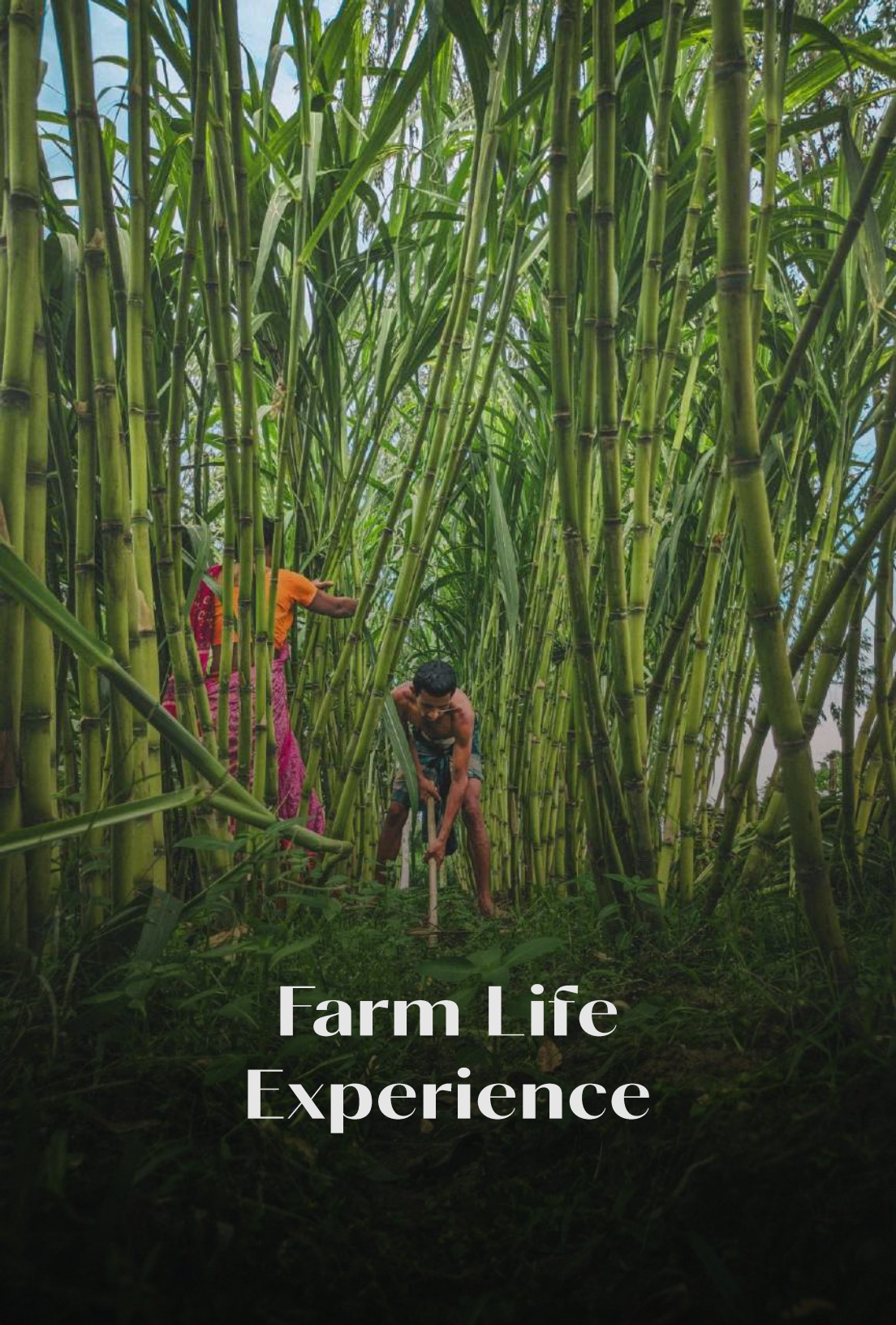




Farm Life Experience



Traditional Rice Harvesting & Planting

The seasonal rhythm behind
Bangladesh's staple grain

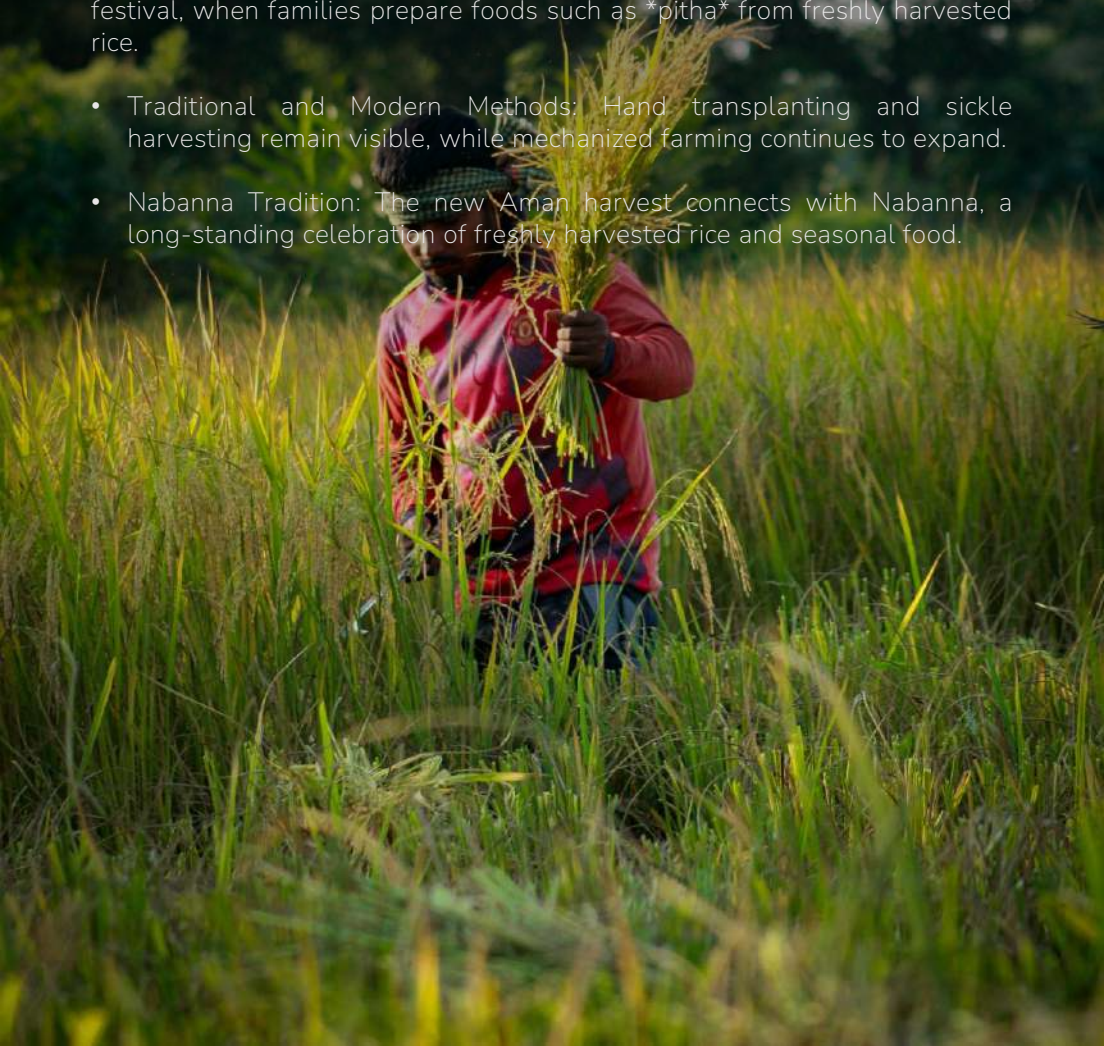
Rice is central to rural life in Bangladesh, supporting households, livelihoods, and seasonal traditions. Farmers mainly grow Aus, Aman, and Boro rice.

Aman is closely linked with the monsoon. Farmers usually transplant seedlings in July and August, often by hand, while modern machinery is increasingly used for land preparation, threshing, and harvesting. The crop is generally harvested from November to December, sometimes extending into January.

Farmers traditionally cut ripe paddy with curved sickles called **kanchi**. After threshing, the grain is processed into rice; the traditional foot-operated **dhenki** was once widely used for husking.

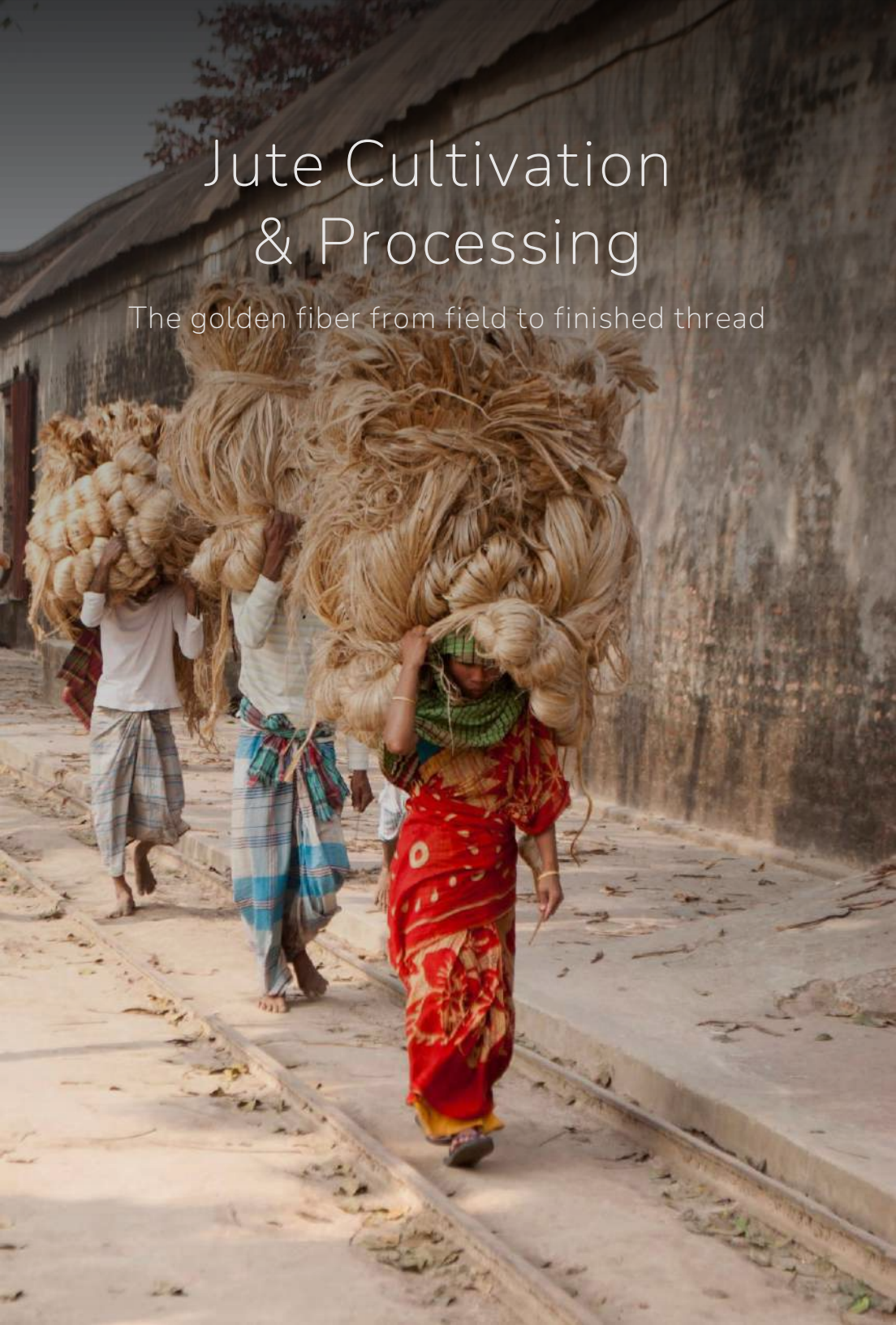
The Aman harvest is also associated with **Nabanna**, the new-harvest festival, when families prepare foods such as **pitha** from freshly harvested rice.

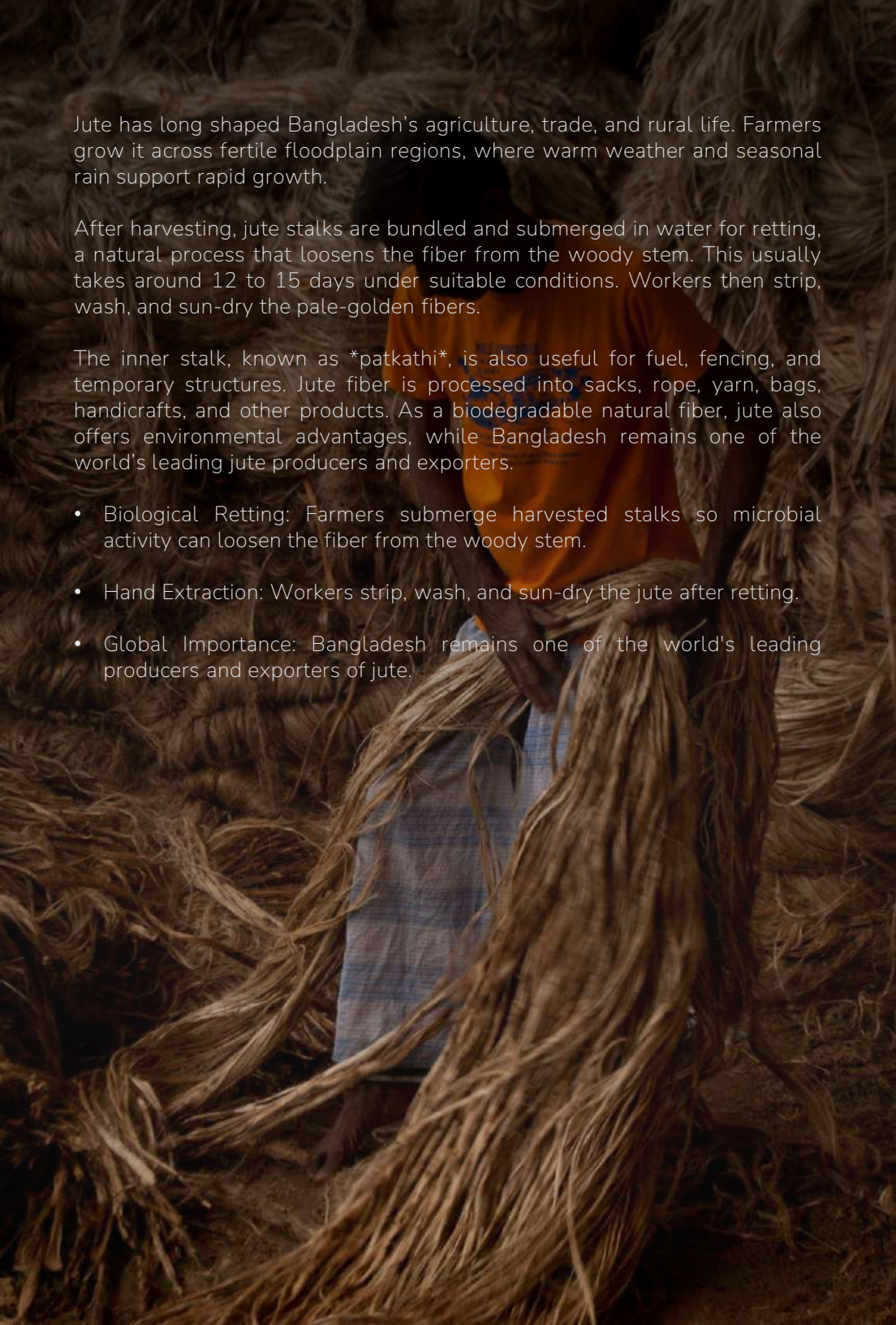
- Traditional and Modern Methods: Hand transplanting and sickle harvesting remain visible, while mechanized farming continues to expand.
- Nabanna Tradition: The new Aman harvest connects with Nabanna, a long-standing celebration of freshly harvested rice and seasonal food.



Jute Cultivation & Processing

The golden fiber from field to finished thread



A person wearing a blue shirt and an orange vest is shown from the chest down, working with large, heavy bundles of jute fiber. The person is holding a bundle of jute, and the background is filled with more jute, creating a textured, brown environment. The lighting is warm and slightly dim, emphasizing the natural and manual aspects of the work.

Jute has long shaped Bangladesh's agriculture, trade, and rural life. Farmers grow it across fertile floodplain regions, where warm weather and seasonal rain support rapid growth.

After harvesting, jute stalks are bundled and submerged in water for retting, a natural process that loosens the fiber from the woody stem. This usually takes around 12 to 15 days under suitable conditions. Workers then strip, wash, and sun-dry the pale-golden fibers.

The inner stalk, known as *patkathi*, is also useful for fuel, fencing, and temporary structures. Jute fiber is processed into sacks, rope, yarn, bags, handicrafts, and other products. As a biodegradable natural fiber, jute also offers environmental advantages, while Bangladesh remains one of the world's leading jute producers and exporters.

- Biological Retting: Farmers submerge harvested stalks so microbial activity can loosen the fiber from the woody stem.
- Hand Extraction: Workers strip, wash, and sun-dry the jute after retting.
- Global Importance: Bangladesh remains one of the world's leading producers and exporters of jute.



Organic Vegetable Farm Homestays

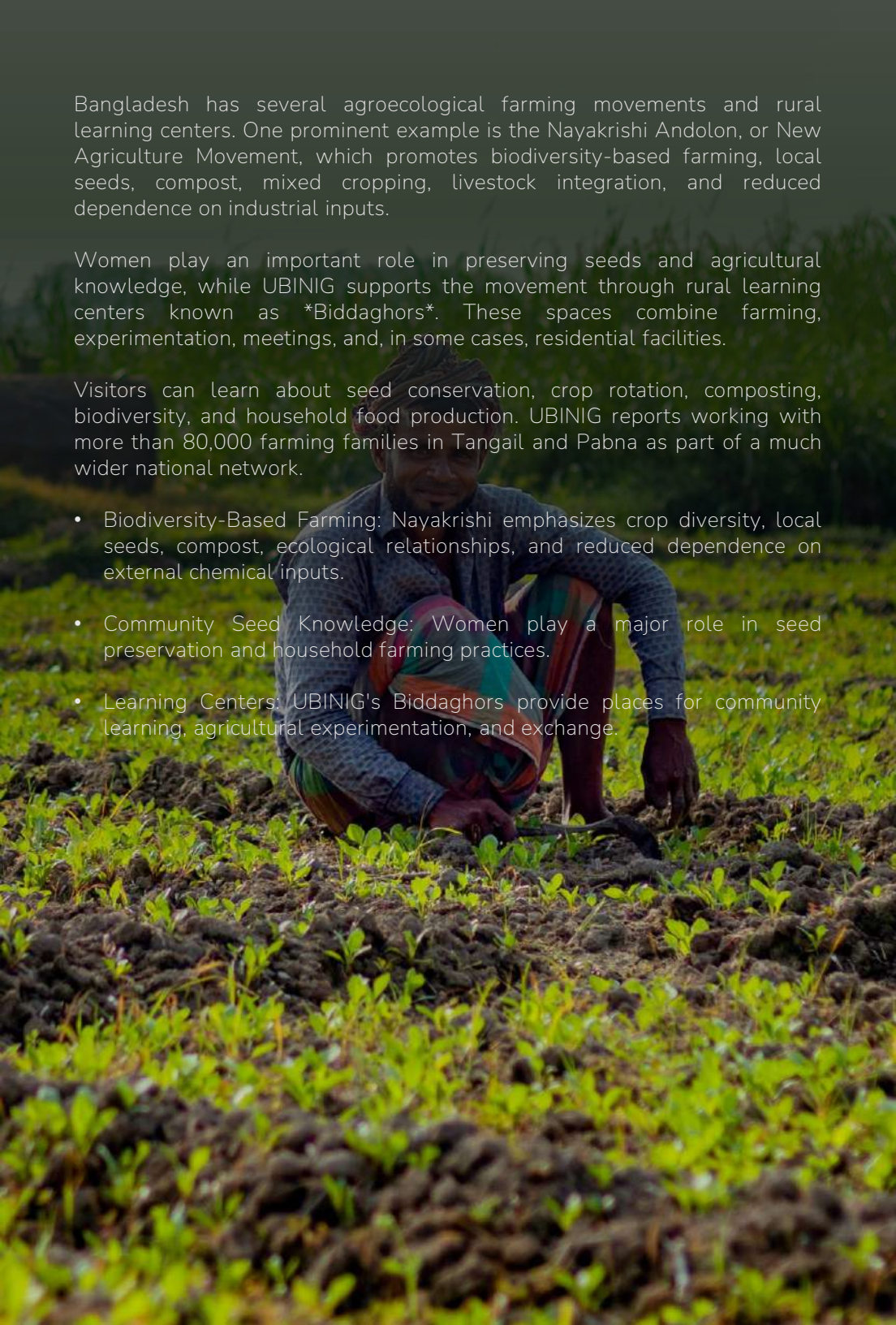
Biodiversity, local seeds, and slower ways of
experiencing rural agriculture

Bangladesh has several agroecological farming movements and rural learning centers. One prominent example is the Nayakrishi Andolon, or New Agriculture Movement, which promotes biodiversity-based farming, local seeds, compost, mixed cropping, livestock integration, and reduced dependence on industrial inputs.

Women play an important role in preserving seeds and agricultural knowledge, while UBINIG supports the movement through rural learning centers known as *Biddaghors*. These spaces combine farming, experimentation, meetings, and, in some cases, residential facilities.

Visitors can learn about seed conservation, crop rotation, composting, biodiversity, and household food production. UBINIG reports working with more than 80,000 farming families in Tangail and Pabna as part of a much wider national network.

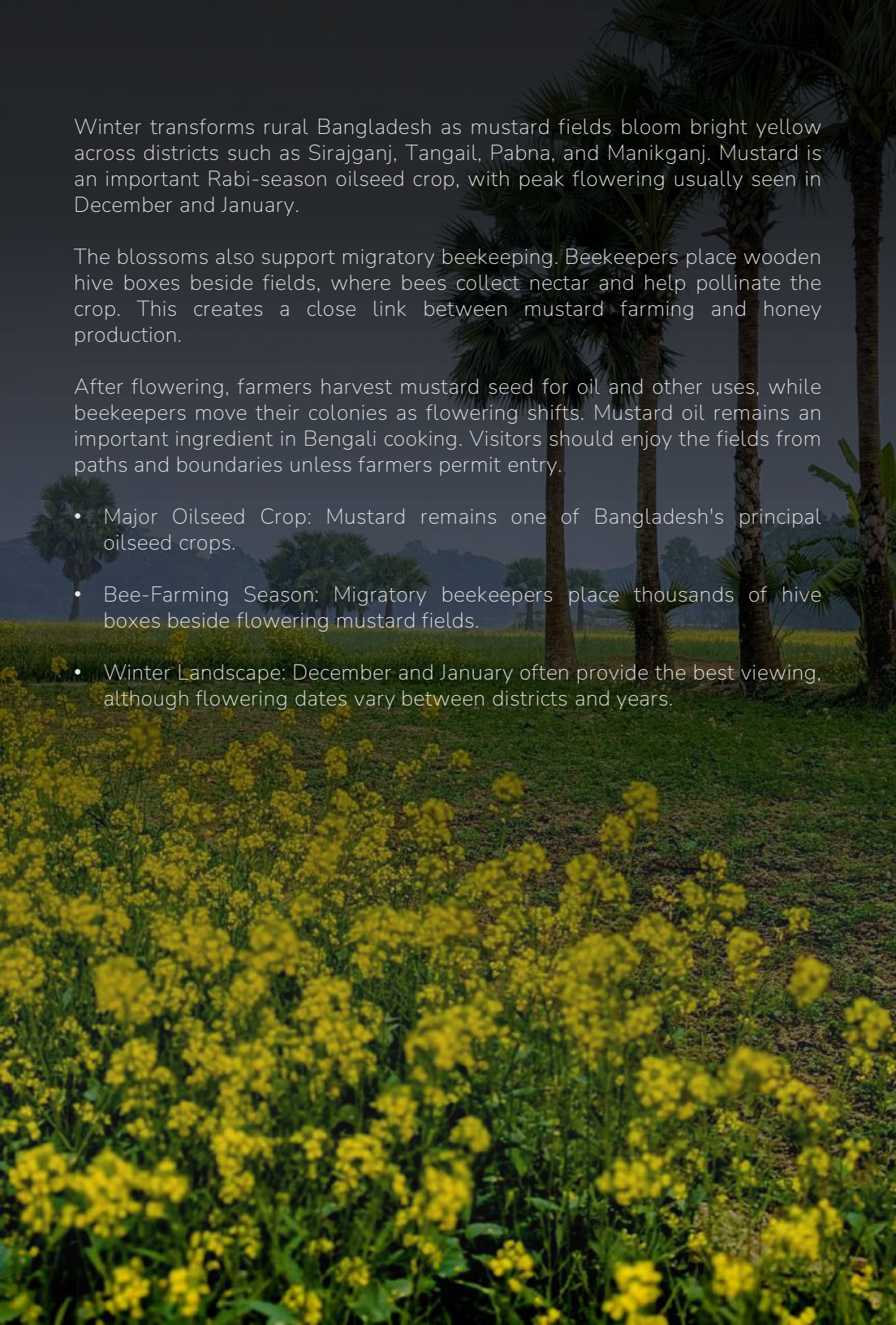
- Biodiversity-Based Farming: Nayakrishi emphasizes crop diversity, local seeds, compost, ecological relationships, and reduced dependence on external chemical inputs.
- Community Seed Knowledge: Women play a major role in seed preservation and household farming practices.
- Learning Centers: UBINIG's Biddaghors provide places for community learning, agricultural experimentation, and exchange.



Blooming Mustard Fields Exploration

Bangladesh's golden winter fields and
the beekeepers who follow the flowers





Winter transforms rural Bangladesh as mustard fields bloom bright yellow across districts such as Sirajganj, Tangail, Pabna, and Manikganj. Mustard is an important Rabi-season oilseed crop, with peak flowering usually seen in December and January.

The blossoms also support migratory beekeeping. Beekeepers place wooden hive boxes beside fields, where bees collect nectar and help pollinate the crop. This creates a close link between mustard farming and honey production.

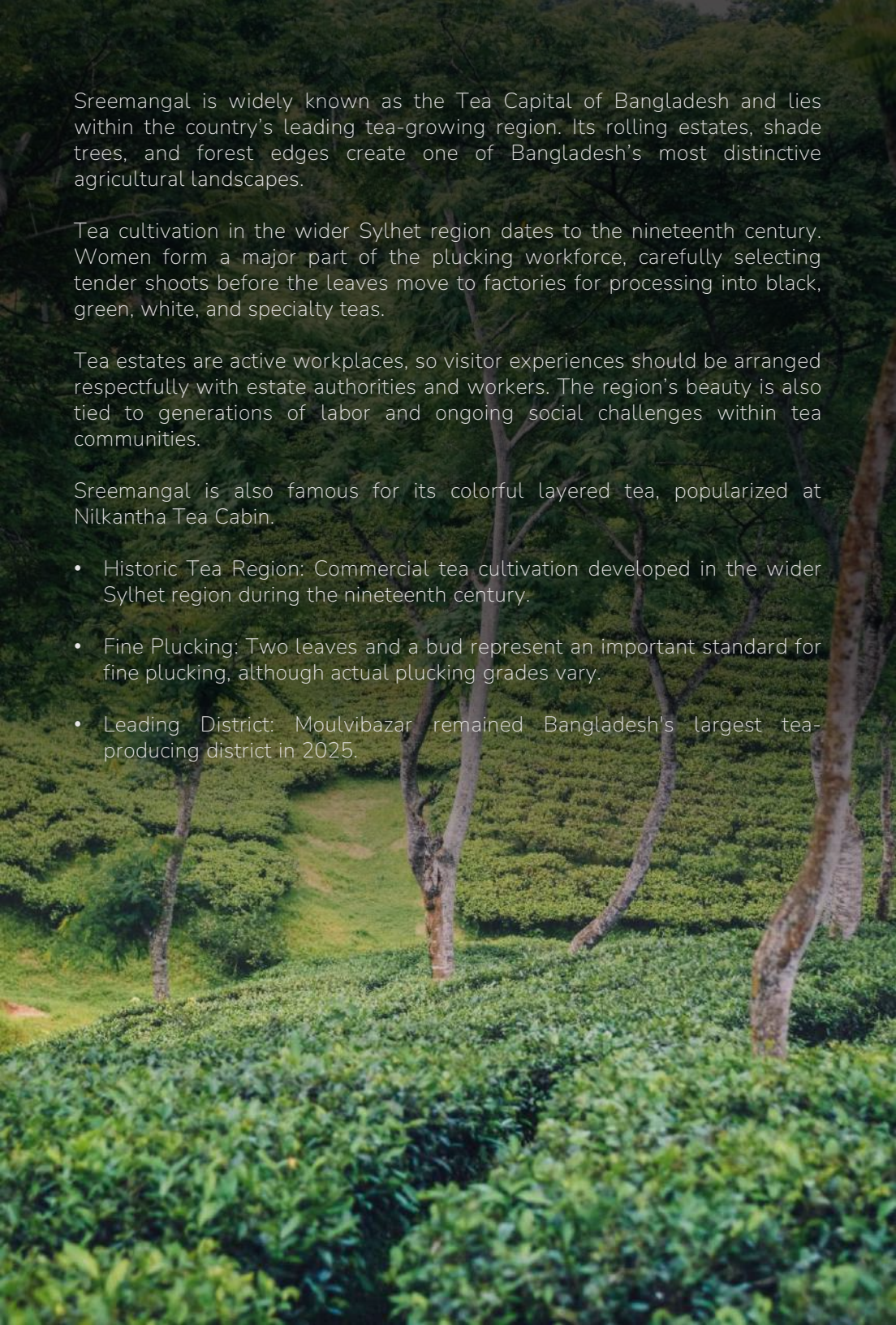
After flowering, farmers harvest mustard seed for oil and other uses, while beekeepers move their colonies as flowering shifts. Mustard oil remains an important ingredient in Bengali cooking. Visitors should enjoy the fields from paths and boundaries unless farmers permit entry.

- Major Oilseed Crop: Mustard remains one of Bangladesh's principal oilseed crops.
- Bee-Farming Season: Migratory beekeepers place thousands of hive boxes beside flowering mustard fields.
- Winter Landscape: December and January often provide the best viewing, although flowering dates vary between districts and years.

Tea Plucking & Estate Life

Rolling green estates and the
living tea culture of Sreemangal





Sreemangal is widely known as the Tea Capital of Bangladesh and lies within the country's leading tea-growing region. Its rolling estates, shade trees, and forest edges create one of Bangladesh's most distinctive agricultural landscapes.

Tea cultivation in the wider Sylhet region dates to the nineteenth century. Women form a major part of the plucking workforce, carefully selecting tender shoots before the leaves move to factories for processing into black, green, white, and specialty teas.

Tea estates are active workplaces, so visitor experiences should be arranged respectfully with estate authorities and workers. The region's beauty is also tied to generations of labor and ongoing social challenges within tea communities.

Sreemangal is also famous for its colorful layered tea, popularized at Nilkantha Tea Cabin.

- Historic Tea Region: Commercial tea cultivation developed in the wider Sylhet region during the nineteenth century.
- Fine Plucking: Two leaves and a bud represent an important standard for fine plucking, although actual plucking grades vary.
- Leading District: Moulvibazar remained Bangladesh's largest tea-producing district in 2025.



Mango Orchard Harvesting

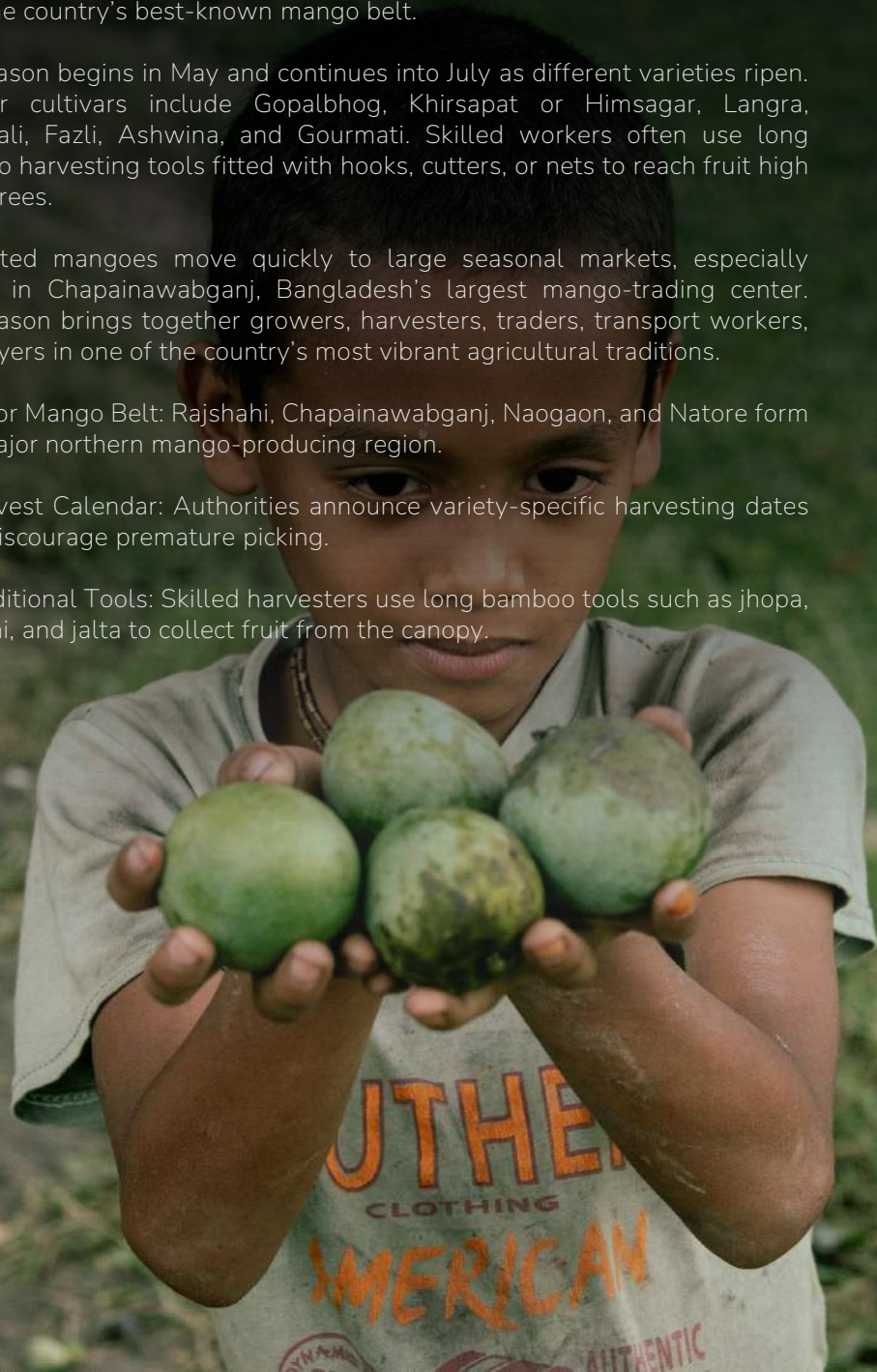
The great summer fruit season of
Rajshahi and Chapainawabganj

Summer turns northern Bangladesh into a major center of mango harvesting and trade. Rajshahi, Chapainawabganj, Naogaon, Natore, and nearby districts form the country's best-known mango belt.

The season begins in May and continues into July as different varieties ripen. Popular cultivars include Gopalbhog, Khirsapat or Himsagar, Langra, Amrapali, Fazli, Ashwina, and Gourmati. Skilled workers often use long bamboo harvesting tools fitted with hooks, cutters, or nets to reach fruit high in the trees.

Harvested mangoes move quickly to large seasonal markets, especially Kansat in Chapainawabganj, Bangladesh's largest mango-trading center. The season brings together growers, harvesters, traders, transport workers, and buyers in one of the country's most vibrant agricultural traditions.

- Major Mango Belt: Rajshahi, Chapainawabganj, Naogaon, and Natore form a major northern mango-producing region.
- Harvest Calendar: Authorities announce variety-specific harvesting dates to discourage premature picking.
- Traditional Tools: Skilled harvesters use long bamboo tools such as jhopa, tushi, and jalta to collect fruit from the canopy.





Winter Date Palm Juice Extraction

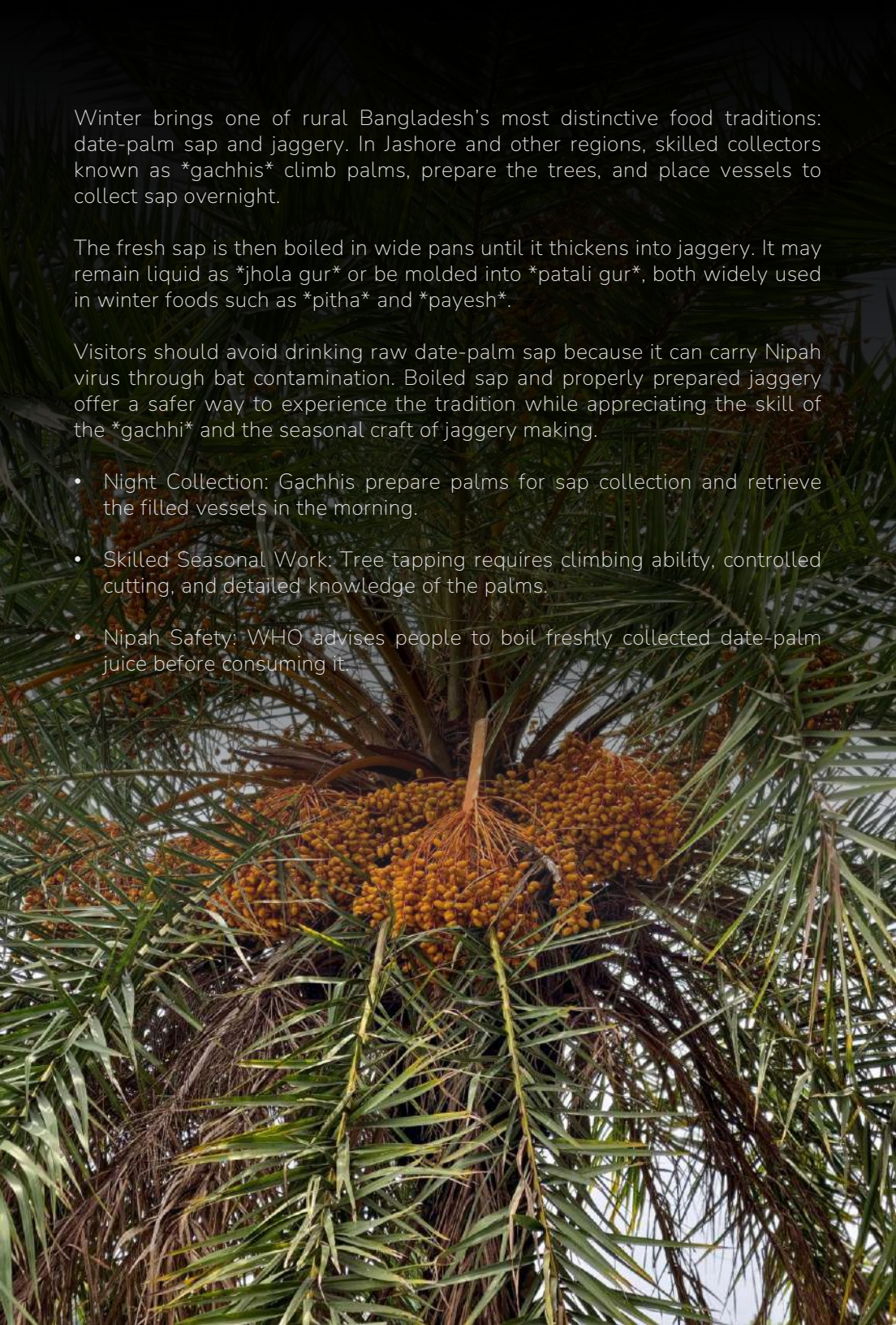
The cold-season craft behind
Bangladesh's date palm jaggery

Winter brings one of rural Bangladesh's most distinctive food traditions: date-palm sap and jaggery. In Jashore and other regions, skilled collectors known as *gachhis* climb palms, prepare the trees, and place vessels to collect sap overnight.

The fresh sap is then boiled in wide pans until it thickens into jaggery. It may remain liquid as *jhola gur* or be molded into *patali gur*, both widely used in winter foods such as *pitha* and *payesh*.

Visitors should avoid drinking raw date-palm sap because it can carry Nipah virus through bat contamination. Boiled sap and properly prepared jaggery offer a safer way to experience the tradition while appreciating the skill of the *gachhi* and the seasonal craft of jaggery making.

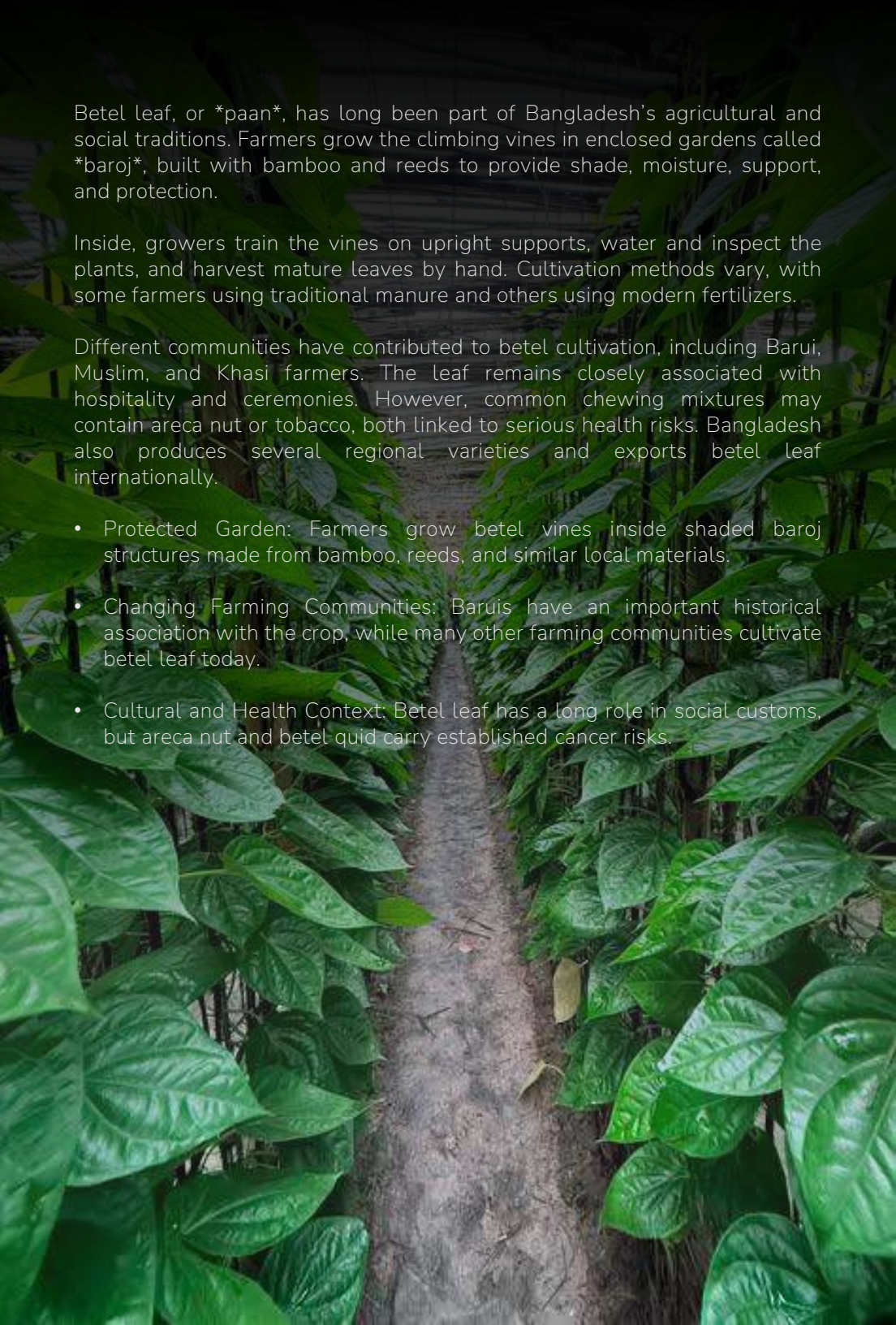
- Night Collection: Gachhis prepare palms for sap collection and retrieve the filled vessels in the morning.
- Skilled Seasonal Work: Tree tapping requires climbing ability, controlled cutting, and detailed knowledge of the palms.
- Nipah Safety: WHO advises people to boil freshly collected date-palm juice before consuming it.





Betel Leaf Garden Cultivation

The shaded horticulture of
Bangladesh's paan baroj

A photograph showing a narrow, unpaved dirt path that stretches into the distance. On both sides of the path are rows of betel leaf plants (Piper betel) with large, vibrant green, heart-shaped leaves. The plants are growing in a traditional structure called a baroj, which is made of bamboo and reeds, providing shade and support for the climbing vines. The background is slightly blurred, emphasizing the path and the dense foliage.

Betel leaf, or *paan*, has long been part of Bangladesh's agricultural and social traditions. Farmers grow the climbing vines in enclosed gardens called *baroj*, built with bamboo and reeds to provide shade, moisture, support, and protection.

Inside, growers train the vines on upright supports, water and inspect the plants, and harvest mature leaves by hand. Cultivation methods vary, with some farmers using traditional manure and others using modern fertilizers.

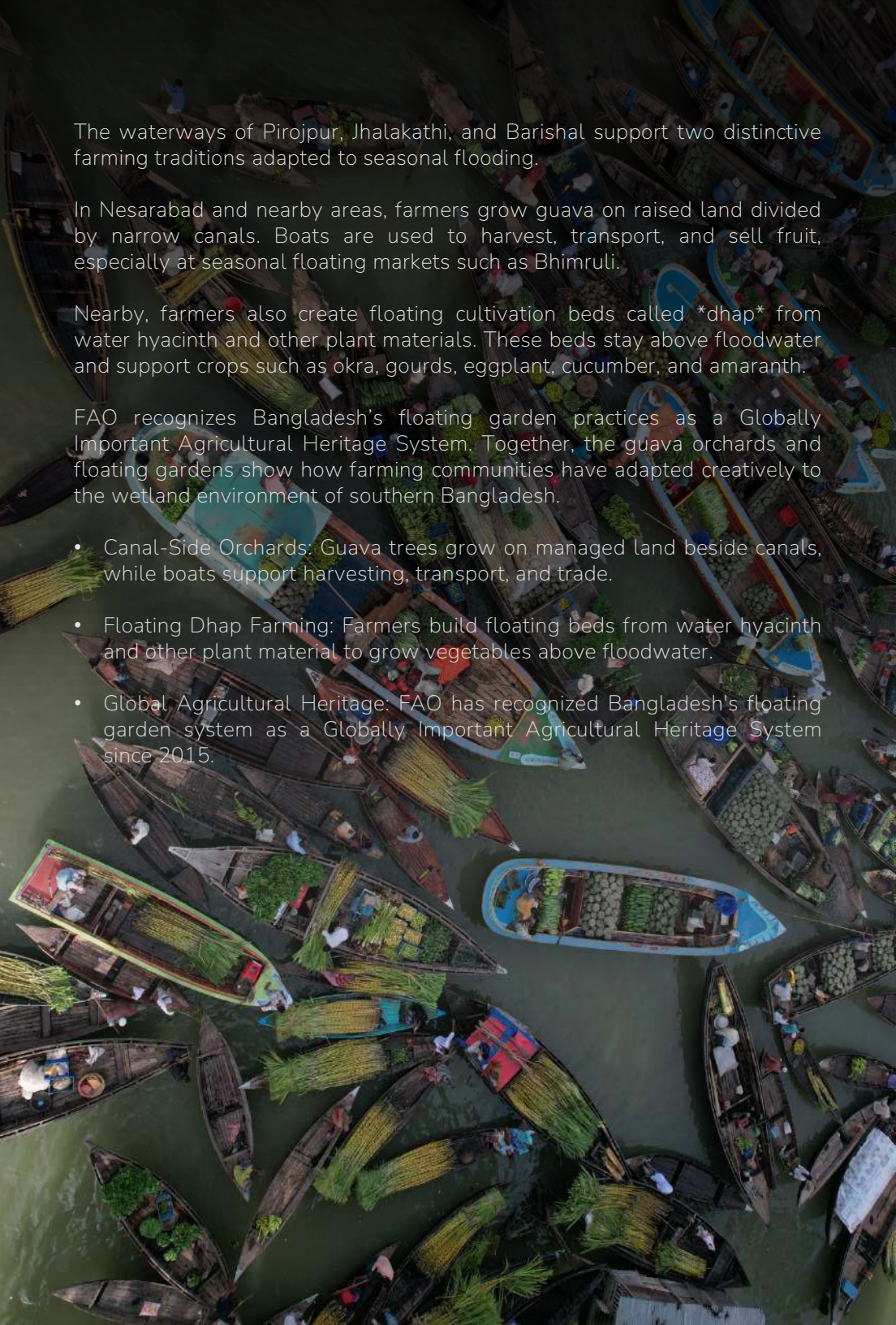
Different communities have contributed to betel cultivation, including Barui, Muslim, and Khasi farmers. The leaf remains closely associated with hospitality and ceremonies. However, common chewing mixtures may contain areca nut or tobacco, both linked to serious health risks. Bangladesh also produces several regional varieties and exports betel leaf internationally.

- **Protected Garden:** Farmers grow betel vines inside shaded baroj structures made from bamboo, reeds, and similar local materials.
- **Changing Farming Communities:** Baruis have an important historical association with the crop, while many other farming communities cultivate betel leaf today.
- **Cultural and Health Context:** Betel leaf has a long role in social customs, but areca nut and betel quid carry established cancer risks.

An aerial photograph showing a vast expanse of water covered with rectangular floating gardens. These gardens are densely packed with green leafy vegetables and some brownish plants. A small wooden boat with two people is visible in the lower-left quadrant, navigating through the water. The overall scene depicts a traditional water-based agricultural system.

Floating Guava & Vegetable Agriculture

Water-shaped farming traditions
of southern Bangladesh

An aerial photograph showing a large number of small, narrow wooden boats packed closely together on a body of water. Many of the boats are filled with green plants, likely guava or other crops, which are being transported or sold. The boats are of various colors, including brown, blue, and green. The water is a murky green color. The overall scene depicts a busy floating market or a large-scale agricultural operation in a wetland area.

The waterways of Pirojpur, Jhalakathi, and Barishal support two distinctive farming traditions adapted to seasonal flooding.

In Nesarabad and nearby areas, farmers grow guava on raised land divided by narrow canals. Boats are used to harvest, transport, and sell fruit, especially at seasonal floating markets such as Bhimruli.

Nearby, farmers also create floating cultivation beds called *dhap* from water hyacinth and other plant materials. These beds stay above floodwater and support crops such as okra, gourds, eggplant, cucumber, and amaranth.

FAO recognizes Bangladesh's floating garden practices as a Globally Important Agricultural Heritage System. Together, the guava orchards and floating gardens show how farming communities have adapted creatively to the wetland environment of southern Bangladesh.

- Canal-Side Orchards: Guava trees grow on managed land beside canals, while boats support harvesting, transport, and trade.
- Floating Dhap Farming: Farmers build floating beds from water hyacinth and other plant material to grow vegetables above floodwater.
- Global Agricultural Heritage: FAO has recognized Bangladesh's floating garden system as a Globally Important Agricultural Heritage System since 2015.



Traditional Pond Fishing & Aquaculture

Rural fish culture, traditional nets,
and the harvest of village waters

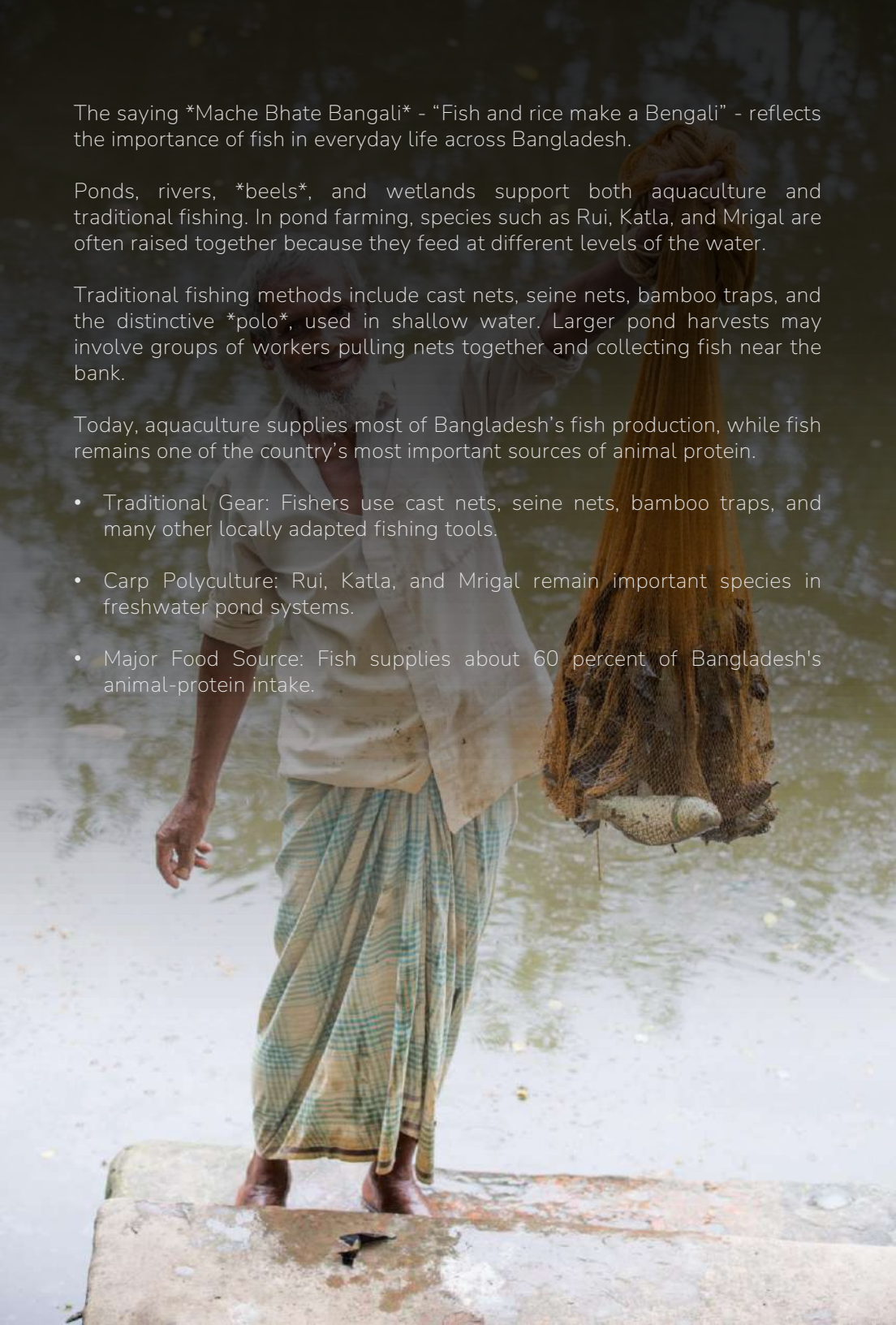
The saying *Mache Bhate Bangali* - “Fish and rice make a Bengali” - reflects the importance of fish in everyday life across Bangladesh.

Ponds, rivers, *beels*, and wetlands support both aquaculture and traditional fishing. In pond farming, species such as Rui, Katla, and Mrigal are often raised together because they feed at different levels of the water.

Traditional fishing methods include cast nets, seine nets, bamboo traps, and the distinctive *polo*, used in shallow water. Larger pond harvests may involve groups of workers pulling nets together and collecting fish near the bank.

Today, aquaculture supplies most of Bangladesh's fish production, while fish remains one of the country's most important sources of animal protein.

- Traditional Gear: Fishers use cast nets, seine nets, bamboo traps, and many other locally adapted fishing tools.
- Carp Polyculture: Rui, Katla, and Mrigal remain important species in freshwater pond systems.
- Major Food Source: Fish supplies about 60 percent of Bangladesh's animal-protein intake.





Bangladesh Tourism Board

Parjatan Bhaban (Level-9),
Plot: E-5, C/1, West Agargaon,
Sher-E Bangla Nagar (Administrative Area),
Dhaka-1207

Ministry of Civil Aviation and Tourism

Bangladesh Secretariat,
Abdul Gani Road, Dhaka 1000
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