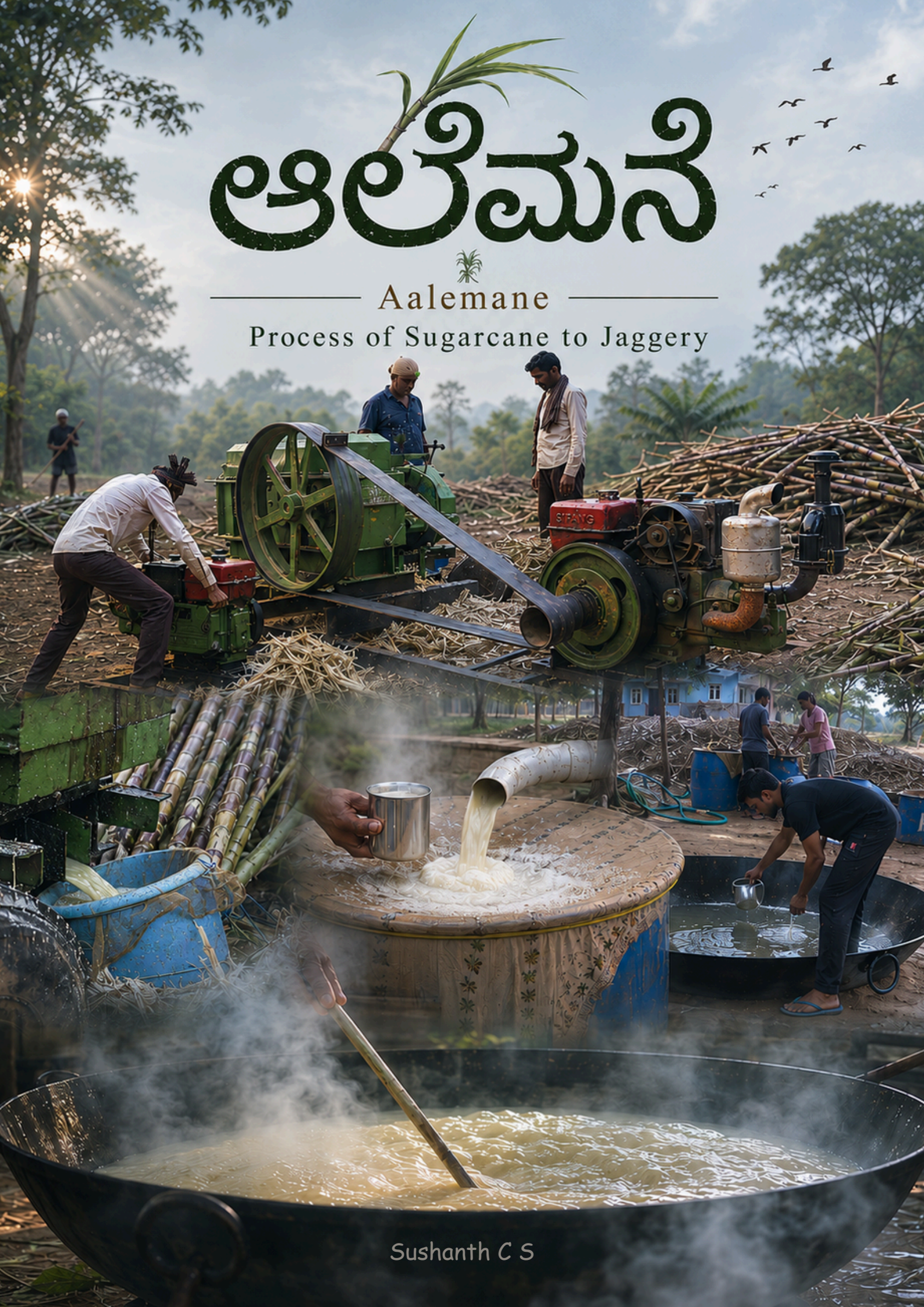

ಆಲೆಮನೆ
Aalemane
Process of Sugarcane to Jaggery
Sushanth C S

ACKNOWLEDGEMENT

Firstly, I would like to express my sincere gratitude to my project guide, Dr. Nesara Kadanakuppe, Associate Professor, Nitte Institute of Communication, for his constant support, constructive guidance, and encouragement throughout the process of this project. His feedback and direction helped me improve my work at every stage and complete the project successfully. I am also thankful to Nitte (Deemed to be University) for giving me the opportunity and platform to work on this project and gain practical learning experience through it.

I would also like to extend my heartfelt thanks to my friends who stood by me during the entire process. Their support, motivation, and help during shoots and other project activities made this journey much easier and more memorable. Without their presence and encouragement, completing this work would not have been possible.

Lastly, I would like to thank all the people who supported and contributed to this project in different ways. A special mention goes to those who patiently stopped and waited without passing through the frame during shooting, helping me capture the visuals smoothly. Every small support and cooperation I received played an important role in successfully completing this project.

INTRODUCTION

ಆಲೆಮನೆ (Aalemane) is a photobook that captures the beauty, silence, and emotions connected to a traditional Aalemane. This project presents the Aalemane not just as an old structure, but as a space filled with memories, culture, and stories carried through generations. Every corner of the Aalemane reflects a sense of belonging and connection that continues to remain in people's hearts even as time changes around it.

This book focuses on the emotions created by these traditional spaces. It explores the warmth of shared moments, daily life, and the peaceful atmosphere that gives the Aalemane its unique identity. Through photography, I wanted to preserve the calm and timeless presence of the Aalemane and allow viewers to emotionally connect with its simplicity and beauty.

Today, with the growth of modern lifestyles and changing architecture, many traditional spaces are slowly losing their identity and importance. Aalemane is an attempt to preserve and remember the heritage, emotions, and cultural value of these timeless places through photographs, while also highlighting their quiet beauty and emotional depth for future generations.





Sugarcane harvesting is the process of cutting mature sugarcane crops from the field after they complete their growth. The sugarcane is usually cut close to the ground because the lower part of the stalk contains a higher amount of juice. Once the sugarcane is cut, the dry leaves and unwanted parts are removed, leaving only the main stalk. The stalks are then gathered and kept ready for further use and processing. Harvesting is considered one of the most important stages in sugarcane cultivation because it is the final step before the sugarcane is used for making jaggery, sugar and other products. The process mainly focuses on cutting and preparing the sugarcane carefully after it becomes fully mature in the field. It also reflects the connection between farming practices and traditional agricultural methods that have been followed for generations in many rural areas where sugarcane cultivation is common.



The workers carry these heavy sugarcane bundles from the field to the place where the sugarcane juice machine is located. Since the bundles are heavy, the process requires a lot of physical energy.



The harvested sugarcane bundles are brought near the sugarcane juice machine and arranged together for processing. The workers then take the sugarcane stalks from the bundles for crushing and juice extraction.







Before starting the sugarcane juice machine, the workers prepare all the required items near the machine. A filter mesh is placed over the bucket so that unwanted particles can be separated from the juice during extraction. The bucket, containers, and other materials are checked and kept ready before the crushing process begins. The workers also make sure the area around the machine is clean and properly arranged for smooth processing. This preparation stage is important because it helps in collecting clean sugarcane juice and ensures that everything is ready before the machine starts operating for juice extraction and further processing.



After all the preparations are completed, the sugarcane juice machine is started for the crushing process. The workers place several sugarcane stalks together into the machine at the same time. As the machine rotates, the sugarcane is pressed and crushed to extract the juice. The juice flows through the filter mesh and gets collected in the bucket placed below the machine. The workers continuously add more sugarcane stalks to maintain the extraction process.













After the juice extraction process, the crushed sugarcane waste comes out from the other side of the machine.





After the juice extraction process, the sugarcane waste is thrown into large piles near the processing area for further handling.



The clay wood stone structure used for boiling sugarcane juice is an important part of traditional jaggery making in the alemane. It is built by the farmers themselves using clay, stones, and other natural materials. The structure is designed to hold large vessels used for boiling the sugarcane juice over strong fire and heat. Firewood is placed inside the opening below to maintain continuous heating during the process. This traditional setup plays a major role in converting sugarcane juice into jaggery.





A temporary tent is arranged near the processing area to keep the large vessels, jaggery storage containers, and other materials safe and organized. Outside the tent, large metal vessels are cleaned and prepared before boiling the sugarcane juice. These vessels are later used during the jaggery-making process. Cleaning and arranging the equipment is an important step before the boiling process begins. The entire setup creates a proper working space for traditional jaggery production in the Aalemane.





Before the sugarcane juice is transferred into the large vessel, it undergoes a second filtering process. The juice is passed through a cloth filter to remove small particles and unwanted materials that may still remain after the first extraction. This process helps in preparing cleaner juice for boiling and further jaggery production.



After the filtering process, the sugarcane juice is transferred from the tank to the large boiling vessel through a motor connection. The motor moves the juice continuously into the vessel before the boiling process begins. This is the step that helps to prepares the juice for heating and further jaggery production inside the Aalemane.



During the boiling process, a white creamy layer forms on the surface of the sugarcane juice. This layer is removed to help the juice boil properly and reduce unwanted impurities.







The sugarcane juice is boiled for several hours over strong heat until it thickens into jaggery paste. The last photograph shows the final stage of jaggery after the complete boiling process.

Scan Code
to view the
Photobook