Goa gets a museum dedicated to feni

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In news— Recently, Goa got a museum that is entirely dedicated to the locally brewed alcohol, Feni, which is Goa's one of the most loved features among the tourists.

About the Museum-

- The museum has been named as 'All About Alcohol'.
- Spread across 13,000 sq ft in the beach village of Candolim, the museum offers a potent brew of history and Goan culture.
- Nandan Kudchadkar's latest venture, a museum dedicated to the "art of drinking" and offers a fresh perspective on India's unofficial 'party capital'.
- The sprawling five-room museum documents how feni, distilled from fermented cashew apples, has been produced, transported and consumed over centuries.
- Thousands of multi-coloured garrafões (large-bellied glass bottles), used to hold the spirit, line its walls.
- The museum also features its own cellar, which houses row upon row of cashew and coconut feni dating back to the 1950s.

More about Feni-

- Feni is a traditional liquor distilled from the fermented juice of cashew apples.
- The name "feni" is derived from the Sanskrit word phena which actually means froth.
- It is due to the fact that bubbles form a light froth when the liquor is shaken in a bottle or poured in a glass.
- Feni is a part of Goa's food tradition from the last 400

years.

- It got the **Geographical Indication (GI) certificate in 2009**.
- In 2016, the Goan government initiated the process of declaring it as a heritage drink.
- The two popular types of Feni Goa is known for are— Coconut Feni and Cashew Feni.
- In terms of production, Coconut Feni is older than Cashew Feni.