

Unofficial translation

UVURKHANGAI PROVINCE

BUR SOUM'S CENTER OF CULTURE

Address: 62025 Ongon, Burd soum, Uvurkhangai province

Date: 10th March. 2015

No.02

To: Center of Cultural Heritage

About a proclaiming an initiation

Since ancient time the herders in Burd soum, Uvurkhangai province raising the horses and making airag by the own special traditional technique. Mare's airag has a unique dietetic value. It is nutritious and easily digestible and aromatic white drink. Airag contains different proteins, fat, minerals, A, C and some B vitamins and a sufficient amount of amino acids essential for human body. Airag gives strength and cheerfulness, and helps to improve the living body metabolisms. Foaming tasty airag is an important part of daily diet of Mongolians. Therefore, people from our soum making and consuming whole year.

Burd soum's airag is famous in the our province, as well as nationwide. It's a tradition for each family of our soum milking mares, making the own airag and ply the visitors during summer and autumn.

The khokhuur is cowhide vessel, which is widely used for fermenting mare's milk and making and storing airag. And our herders have own technique and skills of making khokhuur, which they inherited by their parents.

Last 3 years our soum is leading by number of horses, therefore we encouraging to safeguard and transmit every culture related to the horse to young generation. During the summer time we organizing a various number of competitions and festive related to the horse, such training of horse, degustation of airag, the best equipments of airag and airag drinking competitions.

Our airag was awarded 3 times as the best airag of the Western Region. Also, in 2008 and 2010 won 1st place and was named the Best Product of the year at the National Expo.

Making airag in khokhuur is an invaluable element of Mongolian culture therefore we officially express our consent and request to inscribe this element into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Written by Ts.Dorjsuren

Director, Center of Culture

Burd soum, Uvurkhangai province

/stamp and signature/

1page photo

ӨВӨРХАНГАЙ АЙМАГ БҮРД СУМЫН СОЁЛЫН ТӨВ

62025 Онгон, Бурд сум, Өвөрхангай аймаг

БСШУ-ны яамны Соёлын өвийн төвд

2015.03	10. No 02.		Мина	
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Санал хүргүүлэх тухай		Le	3 0 MARS 2014	
		N° 0279		

Өвөрхангай аймгийн Бүрд сум нь эрт дээр хэдэн зууны үеэс адуугаа өсгөн үржүүлэж ирсэн ба гүүний сүүгээр айраг исгэж жилийн 4 улиралд хүнсний ундаа болгон хэрэглэж ирсэн уламжлалт өөрсдийн технологтой, айраг нь хүнсний хэрэгцээгээ хангах төдийгүй хүний биед сайнаар нөлөөлж эрүүл мэндэд олон чухал эмчилгээ болох эерэг талтай байдаг билээ.

Манай сум аймагтаа болон улсын хэмжээнд гүүний айргаараа алдартай нутгийн айл өрх бүр гүүгээ барьж зун намрын зургаан сард гийчин зочдоо дайлж ирсэн түүхэн уламжлалтай билээ. Айргийг исгэх хадгалах хамгийн тохиромжтой сав бол үхрийн ширийг боловсруулан хийсэн хөхүүр байдаг болхоор манай малчин өрхүүд сүүлийн жилүүдэд хөхүүрэнд айргаа исгэн өөрсдийн хэрэгцээг хангаж илүү үйлдвэрлэсэн айргаа зах зээлд борлуулан ашиглаж байна.

Манай сум сүүлийн 3 жилд адууны тоогоор тэргүүлэн зуны сардаа аймгийн хэмжээнд адууны баярыг зохион байгуулж уурагч бугуйлч, айраг уух тэмцээн, сайхан айраг, хувин сав, жороо морь, хос морьтон, суран эдлэл хийх гэх зэрэг адуучин иргэд залуучуудын урам зоргийг хөгжүүлсэн олон талт арга хэмжээг зохион байгуулж уламжлал болоод байна.

Манай сумын айраг баруун бүсийн шилдэг бүтээгдэхүүний уралдаанд 3 удаа тэргүүн байр мөн улсын үзэсгэлэн худалдаан 2008 онд тэргүүн байр 2010 онд тэргүүн байранд орж шилдэг бүтээгдэхүүнээр шалгарч байсан нутгийн бренд хүнсний бүтээгдэхүүн юм.

Энэ сайхан хүнсний ундаа бүтээгдэхүүн нь монголоос өөр улс оронд гарч байгаагүй өвөг дээдэс нүүдэлчин малчин ардын хүнсний давтагдашгүй ундаа учир дэлхийн соёлын өвд бүртгүүлэх нутгийн иргэдийн санаачлагын үүднээс та бүхэнд энэхүү саналыг хүргүүлж байна.

Хүсэлт уламжилсан. Өвөрхангай аймгийн Бүрд сумын Соёлын төвийн эрхлэгч

Ц.Доржсүрэн.

I am Ts.Sedbazar, an old herder from IV bag. It is my pleasure to express, on behalf of our IV bag, Burd soum our full commitment and appropriating initiative of herdsmen to the process of inscribing the intangible cultural heritage element "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs" to the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Since my childhood I was told about worth of airag. Airag gives strength and cheerfulness, and helps to improve the living body metabolisms. As a bearer of this element I giving my all effort to transmit my knowledge and skills of making airag and khokhuur to my children and young generation.

Written by

Ts.Sedbazar, elder herder

IV bag, Burd soum, Uvurkhangai province

10th November, 2014

Bepaunai udurum Gyrg uguom saur gajong

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I am pleased and fully support to inscribe the "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs" to the UNESCO's Representative List of Intangible Cultural Heritage of Humanity. And truly encourage and committed for implementing the further activities for reviving, preserving, safeguarding and transmitting this inherited tradition of the Airag - Making.

Since 1965, our family making and consuming their own airag, besides distributing it. Our airag was nominated and awarded as one of the good tasted beverages in Uvurkhangai province, as well as nationwide.

Written by

Sh.Khorolsuren

IV bag, Burd soum

Uvurkhangai province

1st March, 2015

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2015.03.01.

I am an old and indigenous herder of Uvurkhangai province named Lkhamjav BAVUU.

Mare's airag is the fermented beverage from mare's milk. Airag, for Mongolians, beverage like a wine for the viticulturist as a great care and pride. It has scientifically been proven to be of therapeutic benefit. Studies reveal mare's airag is very effective for curing various diseases.

As the heritage bearers, I fully support to inscribe the "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs", which is the ancient culture of Mongolian people into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Written by

L.Bavuu

Burd soum, Uvurkhangai province

10th March, 2015

OBOPXAHIAN ANMININH BONDBOPON

Миний бие оворхангай аймсийн бүрл сулын

УЗГУУЛ Ондор настан Ламганнавын бавуу

Горог хүн гойна Айраг год танай Аррын

Ультылыг аргаор ийлроорходог мансоландын

Хороглох Дургай хүнсний ундоа ют хүнш бие

Мохборий хорогцоот амин ромир волон витамин.

Улраг агулдаг Этамигоо сувилгооны гол

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CB 5484 COMBIT OHETOP HACTAR.

1. 5ABYX.

Governor of Bayan-Undur soum

Uvurkhangai province

Address: 62017 Bumbat, Bayan-Undur soum

Uvurkhangai province

Date: 10th March, 2015

No. 1/20

To: Center of Cultural Heritage

Bayan-Undur soum has over 13.000.000 head of horses. Annual account of the majority products is the production of Airag. Airag is our named brand product, therefore we are distributing it to Uvurkhangai and Ulaanbaatar city.

I'm pleased to inform you that the bearer of Bayan-Undur soum support to inscribe the "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs", which is the ancient culture of Mongolian people into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Governor

S.Khishigdorj

/stamp and signature/



ӨВӨРХАНГАЙ АЙМАГ БАЯН-ӨНДӨР СУМЫН ЗАСАГ ДАРГА

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БОЛОВСРОЛ СОЁЛ ШИНЖЛЭХ УХААНЫ ЯАМНЫ СОЁЛЫН ӨВИЙН ТӨВД

Манай сум нь 13 мянган адуутай. Жилд үйлдвэрлэдэг бүтээгдэхүүний ихэнх хувийг айраг эзэлдэг. Сумын гол бренд бүтээгдэхүүн айраг учраас Улаанбаатар хот болон аймгийн төвийн иргэдийн хэрэгцээнд байнга нийлүүлдэг. Иймд Баян-өндөр сумын айраг бренд бүтээгдэхүүнийг "Юнөско" соёлын биет бус өвд бүртгүүлж өгнө үү.

засаг дар а / / С хишигдорж

I am Dolgorsuren BYAMBAJAV, 53 years old, was born in 1962, herder from I bag, Bayan-Undur soum, Uvurkhangai province.

Since 1991 till nowadays I living by using the products from my livestock. I own 30 mares, which gives me annually 3-5 tons mare's milk. By making airag and distributing it to the local and national market annually I gain incomes around 5.000.000.000-10.000.000 tugrig. I repeatedly and successfully attend the local and national Airag Expo.

Personally, I fully support to inscribe and transmit the "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Written by

Herder D.Byambajav

1 bag, Bayan-Undur soum

Uvurkhangai province

Tel: +976-89556094

10th March, 2015

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Unofficial translation

CONSENT LETTER

I am Dashzeveg GUNDEGMAA was born in 1957. Since 1973 I'm pasturing and since 1992 making airag, leather bags for airag.

Annually I get 6-8 tons of airag and distributing my in khokhuur made airag to the capital city. I repeatedly and successfully attend the local and national Airag Expo, and won 1st prizes.

I fully support to inscribe this heritage into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity and I will help my best to transmit this heritage to the next generations.

Furthermore, I feel free to help for his nomination as I can.

Written by:

Herder D.Gundegmaa

II bag, Bayan-Undur soum

Uvurkhangai province

Tel: 88839621

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ymae 88889621

Unofficial translation

Governor of Yusunzuil soum

Uvurkhangai province

Address: 62033 Munkhbulag, Yusunzuil soum

Uvurkhangai province

Tel: +976-70326508

Date: 10th March, 2015

No. 44

To: Center of Cultural Heritage

Submitting the consent

It is my pleasure to express, on behalf of our Yusunzuil soum our full commitment and appropriating initiative of herdsmen to the process of inscribing the intangible cultural heritage element "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

J.Otgonbaatar

Vice - Governor of Yusunzuil soum

Uvurkhangai province

/stamp and signature/



62033 Мөнхбулаг, Есензүйл сум, Өвөрхангай аймаг, Утас:70-32-65-08

20/5 03.10 № *44*танай — ны № — -

БФЛОВСРОЛ СОЁЛ ШИНЖЛЭХ УХААНЫ ЯАМНЫ СОЁЛЫН ӨВИЙН ТӨВД ХҮСЭЛТ ГАРГАХ НЬ

ЮНЕСКО-оос гаргадаг биет бус хосгүй үнэт өвийн жагсаалтанд "Монгол айраг"-ны уламжлалт технологийг бүртгүүлэх саналыг Өвөрхангай аймгийн Есөнзүйл сумын ард иргэдийг төлөөлөн хүргүүлж

байгааг хүлээн авна уу.

ОРЛО 4

ж. ТГОНБААТАР

Unofficial translation

CONSENT LETTER

I am Tserendev GANTOGTOKH, a herder from III bag, Yusunzuil soum, Uvurkhangai, always concern to transmit the Traditional Technique of Airag - Making in Khokhuur, left by our ancestors to the next generations. Thus, I fully support to nominate this heritage into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity and I will dedicate all my knowledge and experience to this mission.

Written by:

Ts.Gantogtokh

10th March, 2015

Soustepou coës nevermen y xaares saures coënens obnin moby opnogos rapreex en

ворасний симийн Есондуйл сумин 3-13 вашийн ирт Вэрэнд в бостой Гонтогтох из овог дорого уламималдам ирсэн имид п технологиор айргиа истам сум, айман, улсдаа удаа зараа брэнд хутэнджуу нээр манар байсан тул Юнескогосс перладах виет бус мосуй уньт овыйн манастам и вуртэми огло уч.

Gowgol rapracan

4. Tannomon

2015.03.10

Governor of Mogod soum

Bulgan province

212309 Erkht, Mogod soum

Tel: (+976-01-342), 50010774

Date: 9th March, 2015

No. 1/67

About Nomination of the ICH element into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

The main industry in our soum is livestock industry, because of natural environment of the local area. The soum's herders have rich experience of herding horses, there are 28,800 head of horses.

Our herders inherited the ancient tradition of livestock and airag making techniques.

In 1983, 1984, 1985 we won the Golden medal by our Airag making techniques. Also successfully attended a various exhibitions, for example "Healthy Food 2006 and 2007" organized by Ministry of Agriculture, and 2007 Airag from our soum was awarded as "Best Local Brand", and "Best product of Khangai Region".

We are truly encourage and fully committed for implementing the further activities for reviving, preserving, safeguarding and transmitting this inherited tradition and technique of the Airag - Making in Khokhuur and its Associated Customs.

The local authority would be held responsible for legal, organizational assistances and financial backing to hold the Mogod soum for preserving the ICH element.

B.Davaa

Governor

/stamp and signature/

10page photo

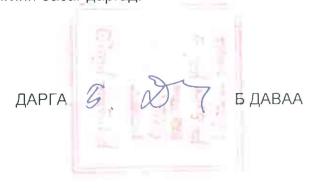
Юнескогийн соёлын өвд бүртгүүлэх хүсэлт

Тус сум нь Байгаль, цаг уурын эрс тэс уур амьсгалтай, ой хээрийн бүсэд багтдаг газар нутагтай. Манай нутгийн иргэдийн голлох хөдөлмөр нь МАА-н үйлдвэрлэл байдаг. Үүний дотроос 28800 толгой адууг өсгөн үржүүлж байгаа юм. Адууг уналга, эдэлгээ, уяж сойхоос гадна айраг үйлдвэрлэхэд голлон ашигладаг өвөг дээдсийн уламжлалт арга технологийг үргэлжлүүлэн эзэмшиж яваа ард түмэн. Айраг үйлдвэрлэлээр 1983, 1984, 1985 онуудад Улсын чанарын алтан медаль, ХАА-н Яамнаас зохион байгуулсан Намрын ногоон өдрүүд нэгдсэн арга хэмжээний хүрээнд "Эрүүл хүнс-2006" үзэсгэлэн худалдаанд амжилттай оролцож, "Орон нутгийн шилдэг бренд бүтээгдэхүүн" өргөмжлөл, мөнгөн шагнал, Эрүүл хүнс-2007 үзэсгэлэнгээс "Орон нутгийн шилдэг бренд бүтээгдэхүүн" цом өргөмжлөл мөнгөн шагнал, "Хангайн бүсийн шилдэг бренд-2007" цом, өргөмжлөл, мөнгөн шагнал, Булган Анар ХХК нь "Могодын айраг-2007" Улсын тохирлын тэмдэгтэй бүтээгдэхүүн гэрчилгээ авсан.

Намрын ногоон өдрүүд-2008 нэгдсэн арга хэмжээнээс "Шилдэг оролцогч байгууллага" цом, өргөмжлөл, Намрын ногоон өдрүүд 2009 нэгдсэн арга хэмжээнээс "Үнэмлэхүй шилдэг бүтээгдэхүүн 3 жилийн хугацаатай батламж, 2013 онд Хангайн бүсийн цагаан идээний үзэсгэлэн худалдаанаас "Хангайн бүсийн шилдэг бүтээгдэхүүн" өргөмжлөл хүртсэн.

Иймд тус сумын цагаан идээний гол бүтээгдэхүүн айргийг Олон Улсын Юнескогийн Соёлын өвийн шилдэг бүтээгдэхүүний бүртгэлд оруулж өгнө үү.

Хувийг аймгийн Засаг даргад.



My/doc-blank-2015

I am Shagdar Ganaa a herder from III bag, Mogod soum, Bulgan province. Since 1990, myself making airag and distributing it to another area.

Our local airag is really famous among nationwide. Its because the soum's herders have rich experience and inherited knowledge of herding horses. Furthermore, due to climate and natural environmental of the local area.

I am very pleased and support to inscribe the "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

With this consent letter I fully support all activity for safeguarding and transmitting this element.

Written by

Herder Shagdar GANAA

III bag, Mogod soum,

Bulgan province

6th February, 2015

Mora Eyeuna Sawar gapraap yn anny nyy nax Coëvere obvien nesty sujerim repraz 45: Tope cyum Bp Farin xapshan waxyun May ap etaruai Tarag H wax aybig weenen ует адууг осгон, укалага эдпата, жа сой птот тааруулт, аши ишиший суртот гваа manyun ocype. Manais eyunn aipar 45 yuegaa # of ayreganor munger Symmy sayyer Saing View TON youp 46 Faciran war yyp, ye ypramae Fair Synn one normed aux comos. Manai Hym Univar aup rour farp écnonous apra dournment Topryge nos sours aunt nagar упантанший ард пиним. Munei Eue 44 1990 anoor sain aigneur yring Express Jan Bong Sepnyyam onny xyprim Sourom ора пориши орасть бурдуули байна бургындахwhere the orser was Mydre son. Инид апраг пот отпу суртнацият, Assertin ord and word obord outer who and any suprement ones yerous menger Loubh mich gireming smanh xe beenth & xyen mon Sanda. Most Typrana aipar ying gog any grun xoxov fairygnoxov gourum sigar manyust dyst

Ocy enter rapraient Morry eyever 3 p Farieux maryun Maryap etermen Paraa. 2015. 2.6.

Myself herding, training the horses and making airag since 1970. During this period I won a various local and national prizes. Moreover, I inherited knowledge of making airag, gained a rich experience.

Our soum's airag a very famous among Mongolian people as "Mogod's airag", besides we also have a famous sort called "Baavai airag", which made by special traditional techniques. Airag is daily beverage of Mongolians, it's healthy and organic drink.

I am truly support to inscribe the "Traditional Technique of Airag - Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Written by

Herder Damdinsuren TANGAD

IV bag, Mogod soum,

Bulgan province

5th February, 2015

Morag equen Gaear gapracy yearen rygean beinn obwin moby ryenim raprux no:

Munuer Tul 1970 and more acquire men muin раніпокр " могод сумых Ог. подм бион пувицам опост путы адуу манат, мерь укие адууч унама приту ашимите щет памтар турктой nyn. Ming aupur ynnglypun wir awn meur garnan need one, you need need monde source ausune mon air Surveyence, zun gomein new mien nagemy annig exercoce noise aigaron nygaigan consequence, ора прийн ергоны ининдурим амиманс aurgaper sairea. Mer nyears aang aupar yaraan agmosp yee air warm zaprangean yangane manyom yrunne aygang aung auneur min air grantom "Morogour aufar on " ulungen symmign yyn , caronog ny bo нащи срудине звест мания пуп им. Апрас He agreemen sym my myynne nag na spyce usng surummen even maisin ar naisorgoumoù grigaa new. Manais nymnuin aig von " dastain mier mover mapur u une ounor any apen can sym my supple помал. Мину Могодых айрым олон зисын Юнесто-кий. sypmany sypmayopes menina saina Morog cyunn 44 vancisk marcin Sauguer uponseil n Maniag aare

2015.03.25

I, named, Nyambuu NARANTSOGT, inherited airag making skills from parents. Since 1981, I herding my livestock and making airag in khokhuur.

I my airag and khokhuur won a various National prizes. The good airag does not loose the smell and taste during a week. As elders said instead of khokhuur the quality of airag depends on natural environment, such as pasture, herb and water.

As the intangible cultural heritage bearer, I fully support to inscribe the tradition of airag-making into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

I am ready to participate in all activities for safeguarding and transmitting this inherited tradition.

Written by:

Herder Nyambuu NARANTSOGT

IV bag, Mogod soum,

Uvurkhangai province

9th March, 2015

Morog eynun Bacar gaprauf granskrygten Coëren obenin sobg kyemr rapras no:

Tye your 49 fas win warren nouty doison Regarison De pyr oarr geran unean marant amun amegparenkan парам эхопен 1981 оного азуга маммин, морь уем, afyr yrania symmy amusians upom gracus racras. Manad nymnin augus Green mondes y messed decution of an time man war kryster. Vorygene sersen augas nagung sangarryo, Janyagarys yrugoras. Cain augus Fransicien syne aut runaqua argaings son. Manual mys runs ge ggravang augasnu yna ynog Saugas. fom Graf annat, cyngun nairfun spun ugara are gament spurge aug Santaa. August mastras pysus causest ging mysor Sanger Hung Morogan augunis Dueckof Springero Brean annous Moroge aguain 4-p Saturen mannen Mansy abot são Haganisoto.

DX5.03.09.

DESICION OF THE LOCAL CITIZEN'S REPRESENTATIVE COUNCIL SAIKHAN SOUM, BULGAN AIMAG

9th March, 2015

No. 27

About Nomination of the ICH element into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

According to the Law on Protection of Cultural Heritage para 15.13., The Local Citizen's Council is decided to:

- 1. Support the preparation of nomination file for inscription of the intangible cultural heritage element "Traditional Technique of Airag Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.
- 2. We are committed Mr.Mend-Amar.N, Governor, to take administrative measurement and provide all necessary documents, research and inventory for preparation of the nomination file.

A.Badamsuren

GENERAL COUNCILOR



БУЛГАН АЙМГИЙН САЙХАН СУМЫН ИРГЭДИЙН ТӨЛӨӨЛӨГЧДИЙН ХУРЛЫН ТЭРГҮҮЛЭГЧДИЙН ТОГТООЛ

2017 оны 03 сарын 09 өдөр

Дугаар 27

Их хүрэмт

Айргийг "Дэлхийн соёлын өв"-д бүртгүүлэх саналыг дэмжих тухай

Соёлын өвийг хамгаалах тухай хуулийн 15.1.3-ийг үндэслэн **ТОГТООХ нь:**

Нэг. Монгол түмний уламжлалт хүнсний бүтээгдэхүүн, эмчилгээ сувилгааны ундаа, адууг дагасан уламжлалт соёл болсон айргийг "Дэлхийн соёлын өв"-д бүртгүүлэх саналыг дэмжсүгэй.

Хоёр. Айргийг "Дэлхийн соёлын өв"-д бүртгүүлэхэд холбогдох баримт, судалгааг бүрдүүлж, удирдлага зохион байгуулалтын арга хэмжээ авч ажиллахыг сумын Засаг дарга /Н.Мэнд-Амар/-д даалгасугай.

ДАРГА МУУ А.БАГАМСҮРЭН

Documents: togtool-2015

Since my 16 years I'm herding horses. Our soum is famous for their horse culture and airag. This year our soum has raised the head of horses to ten thousand. My Manduul bag became first by number of horses.

Old people saying, that our soum inherited the airag-making tradition from Chingis Khaan's period. Therefore, I truly support to inscribe the "Traditional Technique of Airag – Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity. And giving my free, prior consent by this letter.

Also I do all my best for safeguarding, reviving and transmitting this intangible cultural heritage element to young generation.

Written by:

Herder N.Purvee

/stamp/

Josebepor Coen Munnust Frank Sowner Coeron obenien molg:

Munici que 16 nacraac sous mairem Ben agyy marian upcon. Agyyna rock, auparin coencepas manais nymas angapurais Jus neux manais ugu 4 myreson aggymais Edseon. Mynore manais Manggens San agygr upminss meorog cynangas moprypine sauna. Mancie sauces nymet. Munuc saana rapygeous 4 spor, xament cyy aurporasp samagar saucan cyyps sancon une dood de sess about abour abour. Manaer nymer opn yeses sur aupracp angap mais saucan yrup goisium colion obg oppmin om one yy?

Манузии вагиит приту.

H Typess.

I practice airag-making tradition for a long time, since I was herding cattle from my childhood.

I am very pleased and support to inscribe the "Traditional Technique of Airag – Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity. With this consent letter I fully support all activity for safeguarding and transmitting this tradition.

Written by:

Herder B.Munkhbayar,

II bag, Saikhan soum, Bulgan province

/stamp/

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3- р баста пр та

It is my pleasure to express my full commitment and support in all stages of the activities of the preparation of the Nomination File of the element "Traditional Technique of Airag – Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Written by:

Elder herder Tuvaanjav SUURIN

V bag, Saikhan soum,

Bulgan province

/stamp/

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Since 1985 till today almost 30 years I herding horses. Our Saikhan soum's airag is famous nationwide and won various National Prizes.

There a lot of tradition and customs associated with airag, such as Mare milking ceremony, Custom of tethering the foals, Foal weanling ceremony, Foal branding ceremony and Dembee, a finger guessing game with singing and so on. There is traditionally held feast for first airag drinking on the tiger day within three days after tethering foals and colts. Mongolians rejoice with a feast on the dog day in autumn when they release foals and colts from their tethers.

Therefore, I are pleased and fully support to inscribe the "Traditional Technique of Airag – Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity. And truly encourage and committed for implementing the further activities for reviving, preserving, safeguarding and transmitting this inherited tradition.

Written by:

Herder Jambaa BAASANSUREN

IV bag, Saikhan soum,

Bulgan province

/stamp/

ZCULY X-noe coélam obruén moleg ayosuñ raprax no!

Municie due 1985 onooc milou ogoor xeprien 30 rapeja neen agye malnain Savua. Manais Carinau apu aimear cymoen Lucaen yzrealdn nygargaring dautura opacegou nisprepyu dacepelu warnal suprisue dancas Cairen negurenen speseg uspun regigar daccon achar see Tazap zyrin dacigae Урганавани бутом уманимамый пісхнемоги Joprose main reealgar um doggor Mareau aquang anpar garacan ccon coon saigas/aux yyecon/rom opgomisse cyglaaring yzgor Humes 246: Grasa mauraiaje zau ynil, llase rapras zan yûs, xypeyy gandsomen naagan Hampour gyneg capour dap ogop upproon malbu cour zan yn, naup naagang nobon (amear) got upon zorner malax (ingerainean gaineax ingerais caugaig ajejuras/ zopor oop zaaua? Sailanji gann gobricinganini un coci varis un Casinan cipuang i Ragraeargan ynegom dan raa dueso ming: Doesman HVE-coë wen olg Manton recein Laceour com

Unofficial translation

Museum of Arkhangai province

Address: 65130 Tsetserleg, Arkhangai province

Tel: +976-70332281

About a proclaiming an initiation

Through Ethnic section of our Museum we are always aim to promote traditional knowledge and

technique such as airag making and educate the public.

Arkhangai province is one of the main Airag land in Mongolia. Our Khotont, Khashaat, Khairkhan, Ulziit

and Ugiinuur soums are famous with their tasty airag. And people from these soums annually hold Airag

related events, such as who's khokhuur is biggest, who's airag is more tasty, who can drink more airag

and a finger guessing game with singing /Dembee/. The most popular event is "Airag festive" in Khotont

soum, there comes airag-maker from all part of country.

The Museum of Arkhangai province truly encourage and fully committed for implementing the further

activities for reviving, preserving, safeguarding and transmitting this inherited tradition of the Airag

making tradition and techniques of concerned communities, families and individuals.

B.Tserennadmid

Director

/stamp and signature/

АРХАНГАЙ АЙМГИЙН МУЗЕЙ

СОЁЛЫН ӨВИЙН ТӨВД

65130 Цэцэрлэг, Архангай аймаг Утас: 7033-2281

2015.	03.09 No	15.
танай	-ны)	<u> </u>

Санал хүргүүлэх тухай

Манай Музей нь угсаатны танхимаараа дамжуулан уламжлалт хөхүүрийн айраг бэлтгэх ардын арга ухааны талаар үзэгч олон нийтэд байнга сурталчилж байдаг билээ.

Архангай аймаг нь айрагны гол бүс нутгийн нэг бөгөөд эртнээс уламжлалт хөхүүрийн айраг исгэх ардын мэдлэг ухааныг эдүүгээ хүртэл хадгалсаар ирсэн. Хотонт, Хашаат, Хайрхан, Өлзийт, Өгийнуур сумдын айраг нь нутаг орон хийгээд улсын хэмжээнд гойд сайхан амтаараа алдартай бөгөөд эдгээр сумдын ард олон жил бүр Айрагны баяр, Айрагны цэнгээн, Адууны баяр зэрэг адууны соёлтой холбоотой наадам зохион байгуулан хамгийн том хөхүүртэй айл, хамгийн сайхан хөхүүрийн айрагтай айл, хамгийн их айраг уудаг хүн, дэмбээ, хуруудах зэргийг тодруулж айрагны соёлыг уламжлуулан дэлгэрүүлж байдаг билээ.

Тэдгээрээс Хотонт сумаас зохион байгуулдаг "Айрагны цэнгээн" гэх баяр хамгийн өргөн дэлгэр болдог.

ЮНЕСКО-гийн Хүн төрөлхтний соёлын биет бус өвийн төлөөллийн жагсаалтад Монголчуудын уламжлалт "хөхүүрийн айраг исгэх" арга ухааныг бүртгүүлэхийг манай байгууллага дэмжиж буйг уламжилж байна.

ЗАХИРАП

Б.ЦЭРЭННАДМИД

I, named, Ts.Sodondorj, 63 years old and from Khotont soum, Arkhangai province. I living in Khotong soum whole my life.

By this consent letter, I would like to express my full commitment and support in all stages of the activities of the preparation of the Nomination File of the element "Traditional Technique of Airag – Making in Khokhuur and its Associated Customs" into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity.

Since ancient times, Mongolians have lived on the vast grassland steppe and they have created the nomadic culture based on the pastoral husbandry.

The traditional mare's airag making has been evolved for thousands of years and passed down to us. Airag is one of the inseparable parts of the Mongolian culture, moreover it gives strength and cheerfulness, and helps to improve the living body metabolisms.

Furthermore, Airag-making associated with various of other ICH elements such as Mare milking ceremony, Custom of tethering the foals, Foal weanling ceremony, Foal branding ceremony and Dembee, a finger guessing game with singing and so on.

I think, it's right time to inscrine Airag-making into the ICH Representative list of UNESCO.

Written by:

Ts.Sodnomdorj

L.Maruush

Undursant bag, Khotont soum,

Arkhangai province

Apraniair aikuweiror Sorono cipuera yaiar gapiag epiogoe ropios no: Lyinto ropiose myrais

A015.03.03

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- Superage Sug; 1. Cyl mossena surve, nyusi (menerem ogker) regione egseens.

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Sopreme egem suers.

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-Man rep aggerera yex, newspoor coor cypion, acipocoa nem ypsi no negree open, yeer yellarg mosespeen myreal menaseal, xspredess objeges heine begiges buers. okpage dredse; - Laporer Tyliois suggest xuelem anguy Eurog yspectru weepeetr ryesset opwood Escologepeece Lucium veceym xexyypm xuirm nrms - Xyp 2, xaana r xueixuegs mequoet agroog aericeaa xajonraene zerns. - Hueaae sogonio goeox rue écese ducigne. - Mênez: Sug mes e obspecces ug or yngaarace på gop yere i neutpeane, gregnene, decerne, Logorime upem yearmeneer i Lohn no zogone, dyer buren. - mo zon gir byreg aezer sem agra Texnococcopy no procencescop son source 2 песор е тожеоедаля жей багантур, патукан

Maniaegoo i Seem

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U. legongopue

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I am a herder from Burgaltai bag, Khotont soum, Arkhangai province. Since from my childhood I was herding cattle and inherited the traditional knowledge and skills related to the airag-making technique. My parents were Honorius airag-making bearers.

Mare's airag making tradition, technique and taste of airag depending on natural pasture and climate differences. Thanks to our pasture, inherited tradition and knowledge Khotont soum is famous for their airag-making.

There a number of customs associated with airag-making, such as how to pasture herds, to make the khokhuur and yeast, how many time times to churn and associated therewith social customs, celebrations and rituals.

I fully support to inscribe this heritage into the UNESCO's Representative List of Intangible Cultural Heritage of Humanity and I will help my best to transmit this heritage to the next generations.

Furthermore, I feel free to help for his nomination as I can.

Written by:

Herder P.Gendendamba,

Burgaltai bag, Khotont soum,

Arkhangai province

1st March, 2015

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Mosingemin aupair auurian Luigos sairaa.

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II- Doug organsa.

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