

# Basic Detail Report

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## Dough Mold (zan par)

### Date

20th Century

### Medium

Wood

### Description

This is a wooden mold used by Tibetan peoples to make votive cakes known as torma, which are placed at altars as offerings. In most cases, a mixture of roasted barley flour, water, butter, and yak milk known as tsampa is used. Butter is highly valued as its availability and its malleability in the cold climate of the Tibetan plateau and the Himalayas made it an ideal material for sculpting. Torma molds can depict Buddhist deities and Bodhisattva, mythological figures and beasts, various land and sea animals, trees and floral motifs, as well as auspicious symbols. Torma sculptures can last for several weeks in the proper environment, but eventually the edible

creations are left for birds, animals, and even sometimes people. Torma have many ritual functions including codified rituals with particular mantras, meditation, mudras, and songs, and are often offered to the Buddha or Bodhisattvas. Torma are also used in rituals intending to produce practical results, such as a healing, exorcism, or rites for increased wealth.

### Dimensions

5 5/8 × 3 7/8 × 5/8 in. (14.3 × 9.8 × 1.6 cm)