

1. Record Nr.	UNINA9910476941103321
Autore	Hidas Gergely
Titolo	Buddhist Ritual Manual on Agriculture : Vajratundasamayakalparaja / / Gergely Hidas
Pubbl/distr/stampa	Berlin : , : De Gruyter, , 2019
Edizione	[Critical edition.]
Descrizione fisica	1 online resource (152 pages)
Collana	Beyond Boundaries
Disciplina	294.34
Soggetti	Buddhism - Customs and practices Rain-making rites
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Sommario/riassunto	<p>This volume is the first in-depth study of a recently discovered Sanskrit dharani spell text from around the 5th century CE surviving in two palm-leaf and three paper manuscript compendia from Nepal. This rare Buddhist scripture focuses on the ritual practice of thaumaturgic weather control for successful agriculture through overpowering mythical Nagas. Traditionally, these serpentine beings are held responsible for the amount of rainfall. The six chapters of the Vajratundasamayakalparaja present the vidyadhara spell-master as a ritualist who uses mandalas, mudras and other techniques to gain mastery over the Nagas and thus control the rains. By subjugating the Nagas, favourable weather and good crops are guaranteed. This links this incantation tradition to economic power and the securing of worldly support for the Buddhist community.</p>

2. Record Nr.	UNINA9910555181503321
Titolo	Postharvest biology and nanotechnology of fruits, vegetables and flowers // edited by Gopinadhan Paliyath [and five others]
Pubbl/distr/stampa	Hoboken, New Jersey : , : Wiley Blackwell, , 2019
ISBN	1-119-28946-7 1-119-28945-9 1-119-28947-5
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (418 pages)
Collana	New York Academy of Sciences
Disciplina	631.582
Soggetti	Crops - Postharvest technology
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
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