

WORLD JOURNAL OF PHARMACEUTICAL RESEARCH

SJIF Impact Factor 8.084

2284

Volume 9, Issue 5, 2284-2300.

Review Article

ISSN 2277-7105

SIDDHA PERSPECTIVE OF SEASONAL REGIMEN (RUTHU SARIYAI) – A REVIEW

*1Dr. Rakulini Raveendran and 2Dr. Kalaiselvi Sounthararajan

*¹PG Scholar, MD (S), Government Siddha Medical College, Palayamkottai Affiliated with Dr. M.G.R Medical University.

²Senior Lecturer, Unit of Siddha Medicine, University of Jaffna.

Article Received on 21 March 2020,

Revised on 09 April 2020, Accepted on 29 April 2020

DOI: 10.20959/wjpr20205-17487

*Corresponding Author
Dr. Rakulini Raveendran
PG Scholar, MD (S),
Government Siddha Medical
College, Palayamkottai
Affiliated with Dr. M.G.R
Medical University.

ABSTRACT

Introduction: Siddha Medicine is a system of traditional medicine originating in ancient Tamil Nadu in South India and Sri Lanka. Traditionally, it is taught that the *siddhars* laid the foundation for this system of medicine. Agastyar is considered the first *Siddhar*. The characteristics of people vary according to the seasonal variation (*Ruthu sariyai*) Therefore, it is imperative to know about *Ruthu sariyai*. Ancient Tamils had their own divisions of the year into different seasons (*Perumpozhuthu*) and of the day (*Sirupozhuthu*). Aim: The aim of the study is to study the siddha perspective of seasonal regimen (*ruthu sariyai*) in the relevant Siddha Literatures.

Methodology: It is a review of relevant literatures on siddha

perspective of seasonal regimen (*ruthu sariyai*). Data for the literature review were collected from relevant literatures. Collected data were processed and analysed. **Results and Discussion:** The winter season gives good health both for human beings and the plants. Early summer and the latter rainy season give moderate health, early rainy season and latter summer are the periods of diseases. The regular disciplines of food and action as mentioned for each season are followed as strictly as possible so that we could avoid the occurrences of the diseases due to the change of seasons. **Conclusion:** This literature review provides useful documented evidence on seasonal regimen (*ruthu sariyai*).

KEYWORDS: Siddha medicine, Seasonal regimen, Ruthu sariyai, Preventive.

1. INTRODUCTION

Siddha Medicine is a system of traditional medicine originating in ancient Tamil Nadu in South India and Sri Lanka. Traditionally, it is taught that the *siddhars* laid the foundation for this system of medicine. Agastyar is considered the first *Siddhar*. The characteristics of people vary according to the seasonal variation (*Ruthu sariyai*) Therefore, it is imperative to know about *Ruthu sariyai*. Ancient Tamils had their own divisions of the year into different seosans (*Perumpozhuthu*) and of the day (*Sirupozhuthu*).

பெரும்பொழு தென்றா சிறு பொழு தென்றா

இரண்டு கூற்ற தியம்பிய பொழுதே

The year is divided into six seasons consisting of two months each. The division of the year starts from Tamil month of December (Mid December – Mid January) (i.e.) starts in Early winter and ends with November (i.e.) latter rainy season. The different seasons are *Kaar*, *Koothir*, *Munpani*, *Pinpani*, *Ilavenil* and *Mudhuvenil Kaalam*. [1]

சீரிள வேனில் வேனில் என்றாங்கு

இருமூன்ற திறந்தது தெரிபெரும் பொழுதே

(நம்பியகப் பொருள்)

ஈறாறு திங்களையும் இவ்விரண்டாய் வில்முதலாய்

ஓராறிருதுவாய் ஓதுவரே - சீரார்

இரும்பொழுதின் பேர்தான் இருபனி வேனில்

கருமுகில் கூதிரெனக் காண்

(மருத்துவ தனி பாடல்)

மருவிய காரேகூதிர் முன்பினிற் பனிக ளோடு

விரவிய இளைய வேனில் விரைந்திடு முதிர்ந்த வேனில்

மருவுமா வணியேயாதி மற்றிரண்டிரண்டு மாதம்

(கூடாமணி நிகண்டு)

The day is divided into six parts and there are *Maalai* (Evening), *Yamam* (Mid night), *Vaikarai* (Dawn), *Kaalai* (Morning), *Nannpakal* (Noon) and *Erpaadu* (Afternoon). The beginning of the year from the Tamil month *Thai* has two divisions so named as *Ayanam*; namely *Uttharayanam* (Northward) and *Dhakshinayanam* (Southward). [2] The last 7 days of

the present season and the first seven days of the following season are called as the transient period. During this period, life style of the present season should be slowly changed and the life style of the following season is gradually adopted because sudden change in life style and food habits may cause disease. Therefore, it is better to slowly change the life style in order to prevent the occurrences of diseases. I am going to study the siddha perspective of seasonal regimen (*ruthu sariyai*) in the relevant Siddha Literatures.

2. AIMS & OBJECTIVE

The aim of the study is to study the siddha perspective of seasonal regimen (*ruthu sariyai*) in Siddha Literatures.

3. METHODOLOGY

3.1 Study design

It is a review of siddha perspective of seasonal regimen (*ruthu sariyai*) in relevant literatures.

3.2 Study setting

Government Siddha Medical College, Palayamkottai from December 2019 to March 2020.

3.3 Data Collection

Data for the literature review were collected from related literatures.

3.4 Data analysis

Collected data were processed and statistically analyzed by a simple statistical method using Microsoft Excel.

4. RESULTS

Table 1: Details of events occurs during the seasons. [1][2]

Description	Munpani (Early	Pinpani	<i>Ilavenil</i> (Early	Mudhuvenil	Kaar Kaalam (Early	Koothir Kaalam
_	winter season)	(Latter winter	summer	(Latter	rainy season)	(Latter rainy season)
		season)	season)	summar		
				season)		
Events	The wind flows	The South East	The South	The west	Northern Monsoon sets in.	The cool wind flows,
	eastwards.	Monsoon sets	Monsoon	monsoon sets in,		the crane, swan, heron,
		in.	flows.	mirage appears,	The insect <i>Indrakopa</i> , the	stroke, conch, crab and
	Crysanthemum,			the partridge,	birds peacock and	snail enjoy, the water
	the swing bird,	The pigeon	The bees,	goose, falcon,	Assunam enjoy the season.	becomes clear,
	owl and night	gladdens, the	parrot, Mynah,	skylark, crow		reproduction of fish
	birds are in	trees Kongu	Kraunjam and	enjoy this	The flowers like Gloriosa	occurs in large
	gaiety, Mango	and <i>Elavu</i>	Quil are in	climate.	superba (White and red),	quantum.
	and <i>Sevvandhi</i>	bloom, the	gay.		Konrai (Cassia), Kudalam,	
	blooms, the	palm and date		The Jasmine,	Vengai (Ptero carpus	Black clouds are seen,
	Elandhai	fruits ripen and	The mangoes	Tamarind and	marsupium), Kakkanum	the flower plants like
	(Ziziphus jujuba)	the cotton	ripen.	<i>Pathiri</i> are	(Clitoria ternatea), Mullai	Parijadam, Ciru
	ripens.	plants burst.		bloom.	(Jasminum malabarica)	shenbagam (Michelia
			Punnai,		and Kurunthu (Pavonia	champaca),
	The red paddy is		Makizh,	Jambu bears	Zeylanica) are blooms.	Chemparathai
	harvested and		<i>Thazhai</i> and	fruits.		(Hibiscus rosasinensis),
	sugarcane is cut		Shenbagam		The swan, the parrot and	Sanyadham and reeds
	in the early		blossom and		the cuckoo are saddened.	bloo but human beings
	winter.		the <i>Indrakopa</i>			and the fauna suffer
			(insect) is		Hydrophytes like Lotus	during this season.
			getting		are weary.	
			weakened.			

Table 2: Description about seasonal regimen.^{[1][2]}

Description	Munpani (Early	Pinpani (Latter	<i>Ilavenil</i> (Early	Mudhuvenil	Kaar Kaalam	Koothir Kaalam
	winter season)	winter season)	summer season)	(Latter summar	(Early rainy	(Latter rainy
				season)	season)	season)
Derangement of	inner body	Kapham increases	The Kapham that	The climate will	The three humors	Pitham is
Dhosa and	temperature	and dry condition	has increased in	be hot, the water	are deranged.	increased and
Dhathukkal	increases and	prevails.	the latter winter	resources dry,	The digestive fire	affects the other
	appetite is more.		worsens with the	Kapham, subsides	is decreased.	humors also
	↓	As a	involvement of	and Vatham		
	no proper intake	consequence,	Pitham and	increases and the	The cold wind	
	of food the	warmth, dryness	causes Kapha		carrying the	
	Samana vayu	and irritation in	diseases.	for all diseases.	water-drops	
	destroys the seven	the throat occur.			suddenly flows	
	physical			Diseases due to	as to cause	
	constituents.			the derangement	shivering and	
				of Vatham occurs	aggravates the	
				predominantly.	<i>Vatham</i> . The heat	
					of Earth is	
					flowing out so as	
					to make the	
					water drops	
					evaporate	
					thereby changing	
					water content of	
					the body into	
					sour taste. This	
					aggravate the	
					Pitham humor.	
					The rain will	
					bring about a	

					change in water by dissolving the waste on the ground level, disrupting the digestive fire and aggravating the <i>Kapha dosham</i> .	
Taste which neutralize the Dosha	Astringent, Sweet, sour, salt, oily and warm food	Sweet, bitter, astringent, dry and cold food	Bitter, pungent, astringent, dry and warm food	Sweet, oily cold food and	Sweet, sour, salt tastes oily and cold food	Sweet, sour, astringent oily and cold food tastes
Preventive measures	Oleation therapy	Consume sweet and oily foods	Deranged Kapham - Nasiyam - (Nasal application) and Vamana (emetic therapy) are advised.	Sweet, moist, oily and quickly digestible food are advised for healthy living during summer.	Purgatives Emetics Stomachic appetizers Medicine improve the digestion	Purgatives
Oleation therapy	The oil applied to the head and body should be chosen in such a way that it neutralizes <i>Vatham</i> .	-	Oleation therapy should be given with oils the neutralise the deranged <i>Kapham</i> . The oil application should be done for the head, trunk and the limbs and especially for the feet	-		-

Bath	bath powder – astringent use warm water for bath	-	Oleation is followed by bath with warm water and application of <i>Akil</i> and Sandal paste.	Sandal wood paste along with camphor is applied on the body for its cooling effect.	-	Distilled water of Vetiveria zizanioides is added to camhor and sandal (Santalam album) to make them into a paste and applied over the body. sandal paste on the body
Fumigation	used during this season	-	Mild fumigation	-	sandal fumes and other perfumes can be used.	-
Food	Oily food, Vaat kothumai, Samba kothumai	consume sweet and oily foods and preventive measures should be taken to control the <i>Kapham</i> .	Food made of old rice and dhal, cow's ghee, vegetables and fruits the food consisting of all six tastes should be cherished by chewing, licking and drinking.	food. Sixteen varieties of Samba rice are mentioned for consumption for living healthy life	The fresh vegetables, fruits, pulses like dhal, black gram, green gram and cereals that are preserved for six months could be consumed. Old toddy could be consumed along with easily digestible food and oily substances.	Green gram, samba rice, green steamed millet, sprouted dhal, goat's milk, Indian gooseberry, snake gourd, yam, Solanum torvum, immatured banana and the flower, the mangosa flower, greens, honey and sugar and green leaves are good for this season.

Charles			Chaolia mada af	samba, Kaivarai samba, Kodai samba, Kallundai samba, Eerkku samba, Puzhugu samba, Korai samba, Mani samba and Annamazhaki.	The verious	The mixed food of samba rice, pulses, sugar, Indian gooseberry (Emblica officinalis) and honey is good.
Snacks		-	Snacks made of wheat, rice, groundnut, horse gram and ghee are advised for this season.	sweet pudding prepared with	The various kinds of gruel are made adding spices like ginger, pepper, long pepper, Plumbago zeylanica, butter milk, warm curd, oil, honey and well water or rain water could be consumed.	<u>-</u>
Meat	-	-	-	Meat of goat, ram, antelope, wild pig, sparrows, skylark, grouse, local birds, chicken, partridge, hen and egg etc are preferred in summer as nonvegetarian food.	Consume only well-cooked meat.	-

Fruits			Danana manas	Dononos (41- a		
Fruits	-	-	Banana, mango,	Bananas (the	-	-
			jack and grape	larger varieties and		
			fruits with or	kill bananas), the		
			without sugar	grapes, the jack		
			cane juice, sugar	fruit and		
			candy, honey may	pomegranate are		
			be taken.	good. Apart from		
				this, Bassia		
			The fruit with	latifolia, Myristica		
			sugar and honey	fragrance, sweet		
			could be	fragrant		
			preserved in the	cardamom, palm		
			mud pots kept or	sugar tongs, cane		
			placed in the	sugar and honey		
			earth-pits and	are made into a		
			consumed after a	mixture in a new		
			specific period of	pot. This mixture		
			time.	is called as		
			tillio.	panchamirta, a		
				sweetened		
				preparation of very		
				rich quality, ethnic		
				to Tamil Nadu.		
Dainking water			The boiled water	Paadhiri flower		Owing to the hot
Drinking water	-	-			-	_
			is poured into a	(Stero sperm) and		sun and moonlit
			new mud pot and	camphor are added		night, water is
			the powders of	to the boiled water		purified naturally
			honey, sandal or	and consumed		and is very good
			vetiver are added	during summer		for consumption.
			to it, cooled and	season.		This water of this
			used for drinking.			season either very
						cold, or hot is

Sleep	Silk and woolen bed sheets are preferable	-	-	-	One must cover the foot with wool or leather foot wear, use blanket to cover	comparable to elixir and it promotes digestion.
Morals to be done in the season	Exposing in the evening sunlight and brisk physical activity until the body sweats are advisable in the evening. One should wear a footwear for protection.	-	Physical manipulation (Thokkanam), maritial arts (Boxing) and fighting with sticks (Silambam)	One should reside in farm houses with beautiful flowery plants and spend time in cultural activities and avoid alcohol, salt, sour, pungent and hot food. Easily digestible food with sweet taste and oily food are preferred.	Food materials that improve digestive fire should be consumed in this season.	-
Deeds to be avoided during the season	-	The place of residence should be free from cold wind and the food with the taste that increases <i>Vatham</i> like bitter, pungent or astringent and	Food that are sour, sweet, cold and oily are not preferable and sleep during day time is best avoided in early summer.	Sour, bitter food and alcohol are to be avoided. Too much exposure to sun and exertion also to be avoided.	Hard labour and food that are oily are to be avoided during rainy season. One should avoid walking in moisture and	One may spend time on the balcony during moon lit night for sometime, but should not stay there till midnight. Those who are prone to

	116 11 11	T 1 . CC !:1		1 11 1' '	T7 .1
	cold food should	Food stuff with		should live in a	
	be avoided.	hot potency are to		warm	temperament
		be avoided.		environment; one	
				should avoid	the midnight in
				exposure to	the moonlight.
				chillness.	
				Butter milk with	Vegetable oils,
				fat content, river	ghee, animal fat,
				water, day sleep	liquor, toddy, over
				and hard labour	eating, day sleep
				should be	are to be avoided.
				avoided in this	
				season.	
The residence -	-	The ideal cottage	The shades of the	Stay in the upper	-
places		for this season is	tall pandanus,	floor of the house	
		in a surrounding	areca-nut, mango,	and prevent rain	
		of flowery trees	akil, banyan, bael,	water entering	
		with good	Shorea robusta	into the house	
		fragrance. The	(white), Saraca	and live in the	
		ever flowing	indica,	company of near	
		rivulet with	Calophyllum	and dear.	
		resounding music	inophyllum,		
		and climbers with	Sandalum		
		nice flowers	indicum,		
		should cover to	Pongamia glabra		
		the top of the	and fruit bearing		
		cottage to provide	palm are ideal.		
		enchantment. The	The roof of the hut		
		sunrays hardly	should be covered		
		tires the person,	with jasmine and		
		who lives in this	other flowering		
		cottage; the			

Rakulini et al.		World Jour	nal of Phar	maceutic	al Res	earch
			pastime	being	cool	shade.

1	 	T	
	pastime being		
	*	cot is covered with	
	swimming in the	banana bark fibre.	
	rivulet or tanks	Lotus and water	
	nearby.	lilies are also	
		spread on it. In	
		such comforts one	
		should sleep	
		during hot	
		summer.	
		The windows and	
		doors are coverd	
		with cloth soaked	
		in rose water.	
		Screens made of	
		vetiver (Vettivera	
		zyzoroidus) are	
		also used. Water is	
		sprinkled on them	
		frequently using	
		spring pots. The	
		cools down the	
		room temperature	
		and helps to	
		escape from the	
		onslaught of the	
		latter summer.	
		Tattor Barring.	

Table 3: The tastes preferred for different seasons.

Kaalam	Season	Tastes & nature of food
Kaar	Early rainy season	Sweet, sour, salt, oily and warm food
Koothir	Latter rainy season	Sweet, bitter, astringent, dry and cold food
Munpani	Early winter season	Sweet, sour, salt tastes oily and cold food
Pinpani	Latter winter season	Sweet, sour, astringent oily and cold food tastes
Ilavenil	Early summer season	Bitter, pungent, astringent, dry and warm food
Mudhuvenil	Latter summer season	Sweet, oily and cold food

The tastes suited for all season

It is good to consume food consisting of all six tastes for all seasons. But still it is desirable to consume the specific tastes as mentioned above for each season specifically.

5. DISCUSSION

Munpani (Early winter season)

During this season, mankind will be healthy. The inner body temperature increases and appetite is more. If there is no proper intake of food the *Samana vayu* destroys the seven physical constituents. Food with sweet, sour an astringent taste are preferable for this period. The oil applied to the head and body should be chosen in such a way that it neutralizes *Vatham.*

Pinpani (Latter winter season)

During the latter winter, *Kapham* increases and dry condition prevails. As a consequence, warmth, dryness and irritation in the throat occur. To counter these effects, one could consume sweet and oily foods and preventive measures should be taken to control the *Kapham*.

Ilavenil (Early summer season)

The *Kapham* that has increased in the latter winter worsens with the involvement of *Pitham* and causes *Kapha* diseases. To overcome the ill effects of the deranged *Kapham*, *Nasiyam* – (Nasal application) and *Vamana* (emetic therapy) are advised. Physical manipulation (*Thokkanam*), maritial arts (Boxing) and fighting with sticks (*Silambam*) are advised for the period of early summer.

Mudhuvenil (Latter summer season)

The sun is responsible for the blooming of the lotus. The climate will be hot, the water resources dry, *Kapham*, subsides and *Vatham* increases and the mankind is liable for all

diseases. Diseases due to the derangement of *Vatham* occurs predominantly. Sweet, moist, oily and quickly digestible food are advised for healthy living during summer.

Kaar (Early rainy season)

The initial rains cool the earth and the water becomes sour. In order to withstand cold wind of the season, the surface temperature increases but the digestive fire decreases. The three humors are deranged. The *Vatham* is impaired and *Pitham* is altered; because of the contaminated water *Kapham* also gets impaired. The digestive fire is generally decreased for persons who already have a derangement of doshas. The cold wind carrying the water-drops suddenly flows as to cause shivering and aggravates the *Vatham*. The heat of Earth is flowing out so as to make the water drops evaporate thereby changing water content of the body into sour taste. This aggravate the *Pitham* humor. The rain will bring about a change in water by dissolving the waste on the ground level, disrupting the digestive fire and aggravating the *Kapha dosham*. The deranged humors are neutralized by giving purgatives and emetic appetizers and medicines that improve the digestion. The food that are not easily digestible are best avoided. During the rainy season, food of sour and salt tastes, dried and oily food stuffs are good. Easily digestible warm food and honey are advisable.

Koothir (Latter rainy season)

The day is very hot owing to the severity of the sun. The night is very cold. During this season *Pitham* is increased and affects the other humors also. To neutralise the deranged *Pitham*, purgatives that are made of bitter medicated ghee should be used and bloodletting done.

Life style to be adopted during transient period

The last 7 days of the present season and the first seven days of the following season are called as the transient period. During this period, life style of the present season should be slowly changed and the life style of the following season is gradually adopted because sudden change in life style and food habits may cause disease. Therefore, it is better to slowly change the life style in order to prevent the occurrences of diseases. [1][2]

In general, Validate the data that are reported in the literatures
Description of tastes that neutralize the tri humors
வாத மேலிட்டால் மதுரம் புளியுப்பு

சேதமுறச் செய்யும் சிறையம் - ஓதக்கேள்

காரந் துவர்ப்புக் காட்டுஞ் சுவையெல்லாம் சாரப் பரிகாரஞ் சாற்று

பித்த மதிகரிப்பின் பேசும் பரிகாரம் சுத்தத் துவரோடு சொல்லினிப்புச் - சத்தாகும் கைப்புச் சுவையே கருதவதன் வீறு எய்ப்படையு மென்றுரைத்தா ரிங்கு

(கண்ணுசாமியம்)

Tastes that are neutralize the Vatham: Sweet, Sour, salt

Tastes that are neutralize the *Piththam:* Sweet, bitter, astringent

Tastes that are neutralize the *Kapham*: Pungent, Astringent, bitter^[3]

Guna	Cognitive characters	Tastes	Effects of Vatham, Piththam and Kapham
Seeta	Cold	Astringent, Sweet,	Increase Vatham, Piththam
Sceta	Colu	Bitter	and decrease Kapham
Ushna	Hot	Salt, Sour, Pungent	Increase Kapham and
Usillia	поі	Sait, Sour, Pungent	decrease Vatham, Piththam
Rooksha	Derry	Astringent,	Increase Vatham, and
Kooksiia	Dry	Pungent, Bitter	decrease Kapham

Oleation (Oil bath)

Oil bath gives strength to the five sense organs i.e. skin, tongue, eyes, nose and ears. It also gives strength to the head and limbs. It is good to take oil bath daily. By this, the body ache is relieved; senility will be postponed. Eyes get clarity of vision. Sound sleep, body strength and longevity are ensured. Skin gets smoothened and softened. It dispels drowsiness, *Kapham*, tri-humors and altered taste. [1][2]

Silk cotton bed: If one sleeps in the bed of silk cotton bed it removes the sense of heat. [1][2]

Woollen bed: Sleeping in the bed made of woollen stuff is beneficial to prevent the fever with rigor. It also protects from extreme cold weather fog and menorrhagia. [1][2]

The character of Santalum album

கோதில்சந்தனஞ் சீதோஷ்ணங் கொண்டிருக்கும் அச்சந்தம் வாதபித்தம் ஐயம் கனப்பியமை - ஓதுசுரம் மேகந் தனித்தாகம் வெப்புசொறி யும்போக்கும் ஆகந் தனக்குறுதி யாம்

Sandal wood is gives relief from *Vatha pitham*, *Iyam*, fever, thirst, Body heat, Itching in the body and it is give strength to the body.^[4]

The character of Camphor

கிருமிசல தோஷங் கிளைவலிப்பு சந்தி பொருமுமந்தம் அங்கிபட்ட புண்ணோ - டெரிசுரங்கள் வாந்திபித்தஞ் சீதமுறு வாதஞ் செவிமுகநோய் சாந்திகருப் பூரம்ஒன்றாற் சாற்று

Camphor is gives relief from *Kirumi, Sanni, Piththa Suram, Piththam, Seethala vatham,* respiratory diseases, vomiting, indigestion, burns, ear diseases and facial diseases.^[4]

The character of Paathiri flower (Stereospermum chelonoides)

பித்த சுரந்தணியும் பெண்வசியம் உண்டாகும்

முற்றியதோர் வெட்டை முடியுங்காண் - மெத்தவுமே

மாதுரியம் நீங்கா வசன மடவனமே

பாதிரியின் பூவையுண்டு கார்

It gives relief from *Iththa suram* and *veddai*. [4]

The character of Vettiver (Vetiveria zizanioides) பித்தவி தாகஞ் சசிகா மிலங்கறைப் பித்தமனற் றத்திடு குட்டஞ் சிரநோய் களமடி - தாதுநட்ட மத்தம னற்புண்ட னப்புண்வன் மூர்ச்சைவரிவிழிநோய்

வித்திர மேகத்தின் கட்டியும் போம்வெட்டி வேரினுக்கே

It gives relief from thirst which are produce by *Piththam, Somarogam, Kaamilam*, Jaundice, *Karaipiththm, raththa piththam, anal suram*, leprosy, head diseases, diseases in neck, *sukkila nastam, unmantham*, burns, diseases in eye *and meha kaddi.*^[4]

The winter season gives good health both for human beings and the plants. Early summer and the latter rainy season give moderate health, early rainy season and latter summer are the periods of diseases. The regular disciplines of food and action as mentioned for each season are followed as strictly as possible so that we could avoid the occurrences of the diseases due to the change of seasons.

6. CONCLUSION

This literature review provides useful documented evidence on seasonal regimen (*ruthu sariyai*).

REFERENCES

- 1. Uthamaroyan, CS. A compendium of Siddha doctrine. 1st ed. Dept. of Indian Medicine &Homeopathy, Chennai; 2005.
- 2. Uththamarajan, CS. *Siddha Maruththuvanga Surukkam*. 6th ed. Dept. of Indian Medicine &Homeopathy, Chennai; 2018.
- 3. Shanmugavel, M, *Noi Naadal Noi Muthal Naadal* Part I. 4th ed. India Maruthuvam Homeopathy thurai; 1987.
- 4. Mohan, RC. *Pathinen Siddhar Aruliya Pathartha Guna Sinthamani*. 5th ed. *T*hamarai Noolakam; 2018.