

eating and drinking in ancient
Central Java
9th-10th century

sources

Inscriptions

Reliefs mainly on Borobudur and
Prambanan

Translation of Indian Ramayana by Bhatti
into Old Javanese

food collecting

Borobudur - fishing









hunting

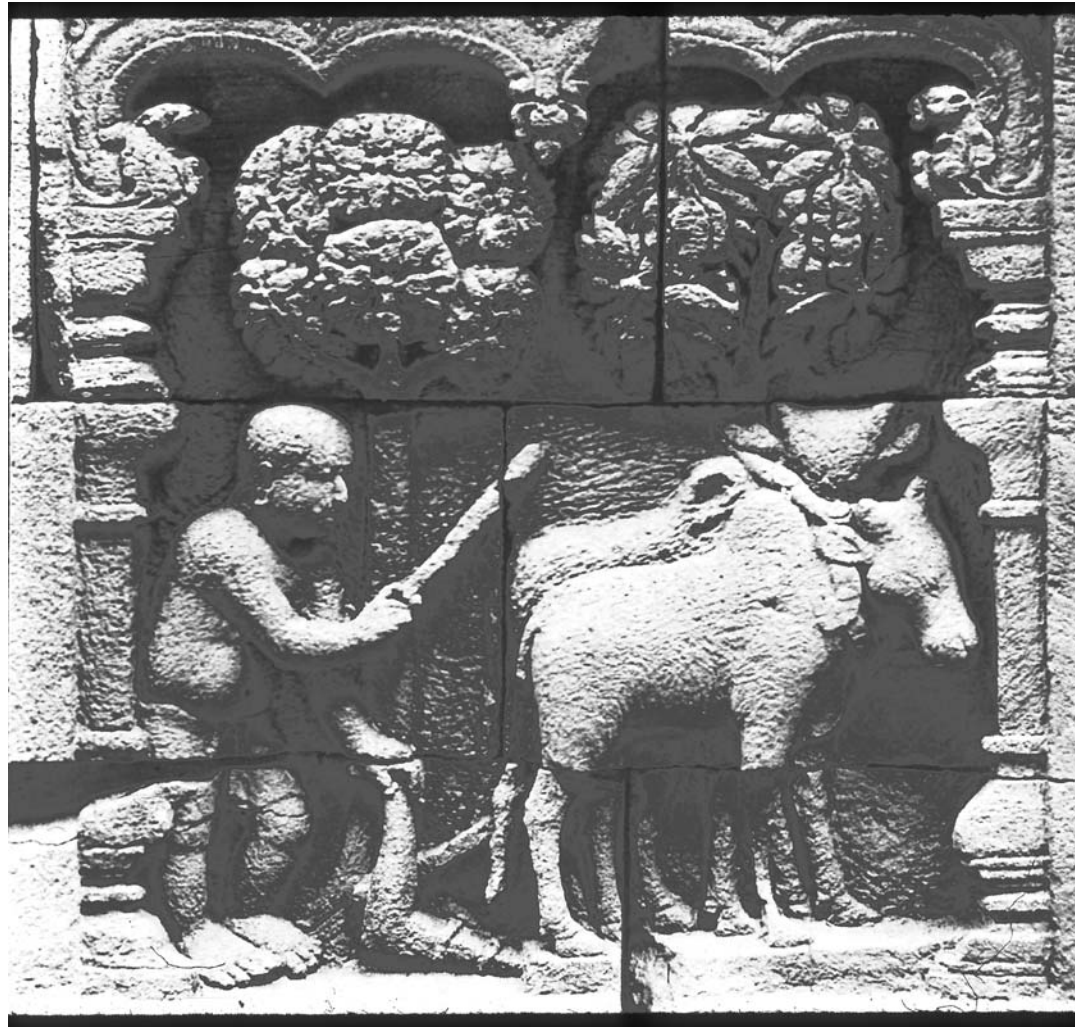








ploughing



Wet rice fields – ploughing – Trayulan, 14th cv



Wet ricefield – sawah – Trawulan

East Java, 14th cy





rice



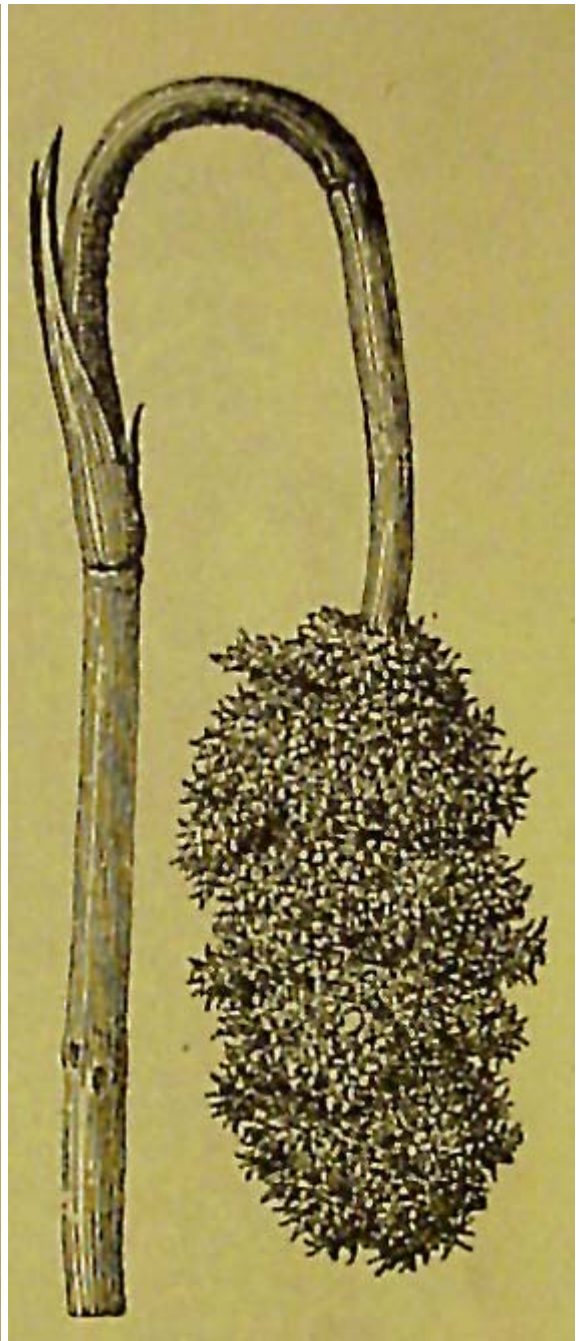


rats in ricefield



wild corn, sorghum or rice?





Javanese couple tending their crop













fruit picking







dwarf banana



kapundung





mangga, duku









durian



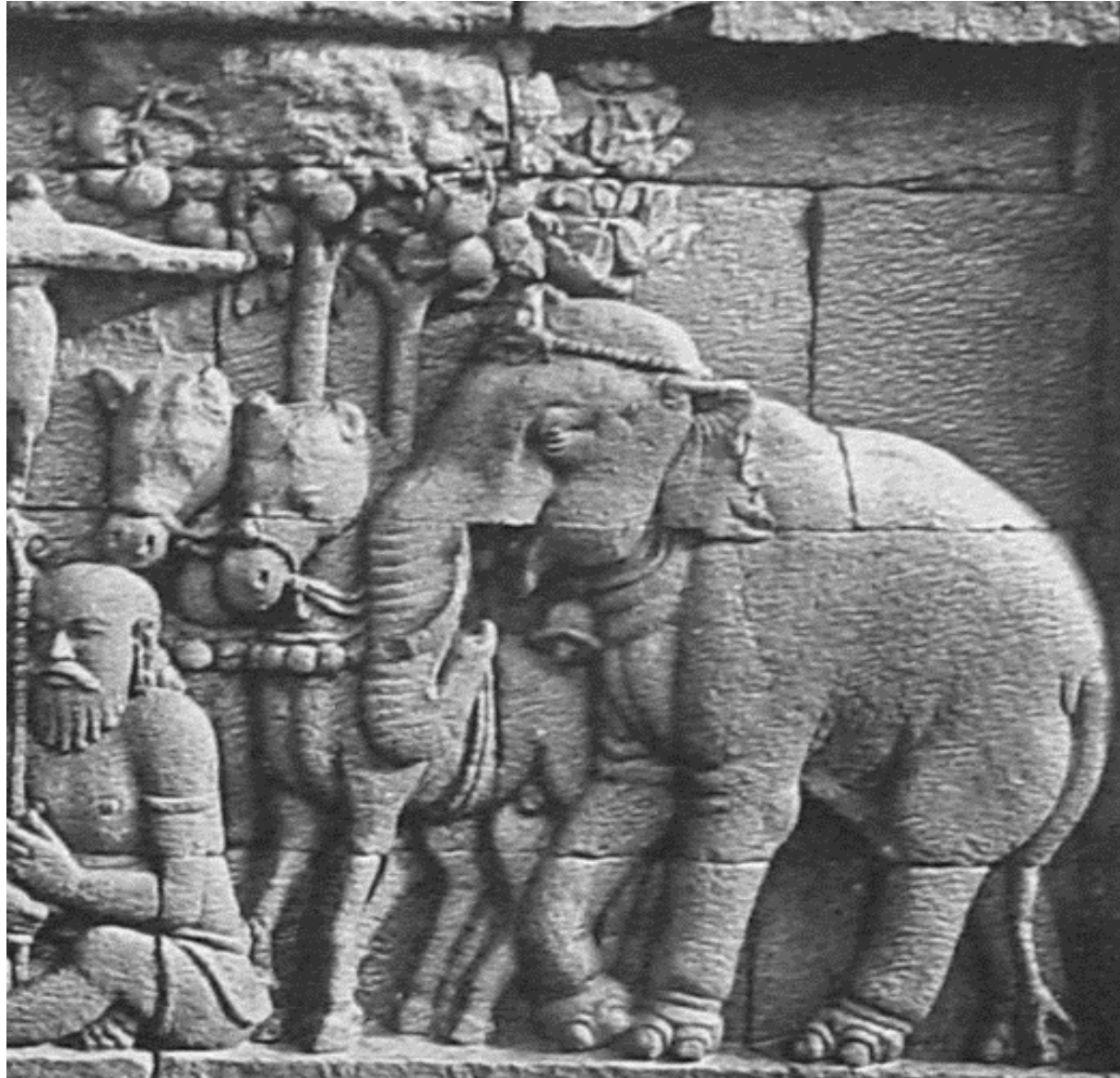


manggis





oranges in a palace garden





sadrasa, six flavours - India

- Sweet-madhura-manis
- Salt-lawana-asin
- Sour-amla-aseṃ
- Hot – trikatuka, black, white pepper, ginger-pedis
- Bitter-tikta-pait
- Acidic-kasaya-sepet

Ten qualities food – dasaguna?-

Indian

- 5 opposite types in pairs of two, for instance
- hot-cold
- Hot food: corn/rice, fish, meat, nuts, pepper, ginger, turmeric, particular fruits like mangga, salak
- Cold food: peas, vegetables, honey

tasty food

- Tasty –inak-enak
- Fragrant – harum
- Fat - wuduk
- Sticky – liket
- Compact - pedak

spices

- pepper
- salt
- sugar
- ginger (various types)
- cardamom (India)
- turmeric (kunyit, jene)
- Curcuma (kunir)
- tamarind

Sugar cane





Black pepper plant



Black pepper with pods



Black pepper - dry



ginger



Turmeric/kunyit



tamarind



Killing, preparing









grinding spices

grinder for spices







boiling

kuali



kawah



kawah, also for humans in hell





Rice - *Oryza sativa*

Non-sticky rice and sticky rice

- White rice – non-sticky
- Red rice
- White rice – sticky
- Red rice
- In offerings: four-coloured rice, caturwarna

Yellow: with the help of turmeric



Other types of grains

- Sorghum-jagung – *Panicum milaceum*
- Barley -jawa/yawa – *Sorghum vulgare*
- Millet – jahli – *Elusina coracana*

rice cooking



rice steaming

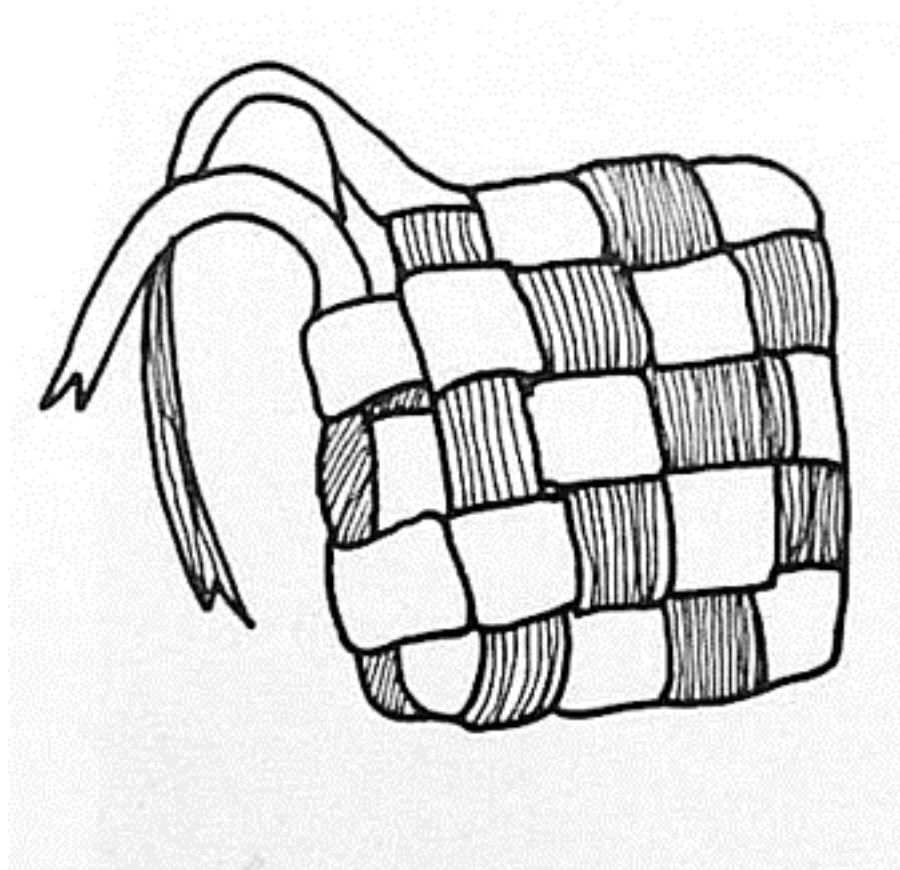




rice steaming in tube



cooking in kupatay-ketupat



fermented rice - tape



food categories, mainly meat

- Wet/soup
 - Half wet-half dry (minced + liquid)
 - Dry (roasted)
-
- well cooked - raw
-
- hot - cold

preserved food (meat,fish) fermentation & drying

- Salt
- Sugar
- Acid/tamarind

preservation

- Deng
- Bekasem
- Pindang
- Gerang/gerih
- Pya/pe

fermentation - liquid

- sticky rice with yeast, tape, pom

menus

King Balitung (890-910 A.D.)

Kembang Arum 902 AD: 17/18
dishes

Mantyasih 907 AD: 11 dishes

Rukam 907 AD: 26 dishes

Way of eating – with hands -
akepel







dishes

- Rice (nasi liwet, heaped up, matumpuk)
- Waterbuffalo, sheep, goat, boar, oxen, barking deer, monkey, bat, fish (ikan duri, kadiwas, kakap, deleg, layar-layar), shrimps, crab; turtles (land, freshwater, sea)
- Birds
- Vegetables: bananatrunk soup
- eggs

Menus hierarchy

king: rajamangsa, mahamangsa, from ocean
and forest

officials, privileges also for ordinary people

ascetics

ordinary people

Royal food

meat- game, from forest

- meat- domestic animals

- meat- castrated/gelded animals

- birds, wild and waterbirds

- land and sea turtles

- fish, sea, freshwater, ponds

- shrimps, sea, freshwater

- Eggs (duck), occasionally

Royal food in East Java after 928 A.D.

- Royal food: three types of turtles; gelded boars, castrated dogs, hens, taluwah (unknown animal)

ascetics

- roots and fruits, phalamula (Indian)

3 categories: hanging from trees, growing on the earth, growing in the earth: mangga, banana, beans, ubi, tales

- anything wrapped, hard to open, dirty outside but pure inside, seed, leaf
- meat: deer
- shrimp, fish
- cold water

ascetics depicted close to food

nangka-jackfruit



breadfruit, lontarpalm



sugarcane



lotus leaves



bananas



rice porridge, bubur



lizard, rohita fish, mangga, deer



ordinary people

- monkeys, bats
- fish
- Probably same as ascetics
- bananas, manggas

Forbidden food – Nitisastra > 1365 A.D.

- food eaten by ordinary people?
- No impure food like mice, dogs, frogs, snakes, caterpillars, worms

bananas



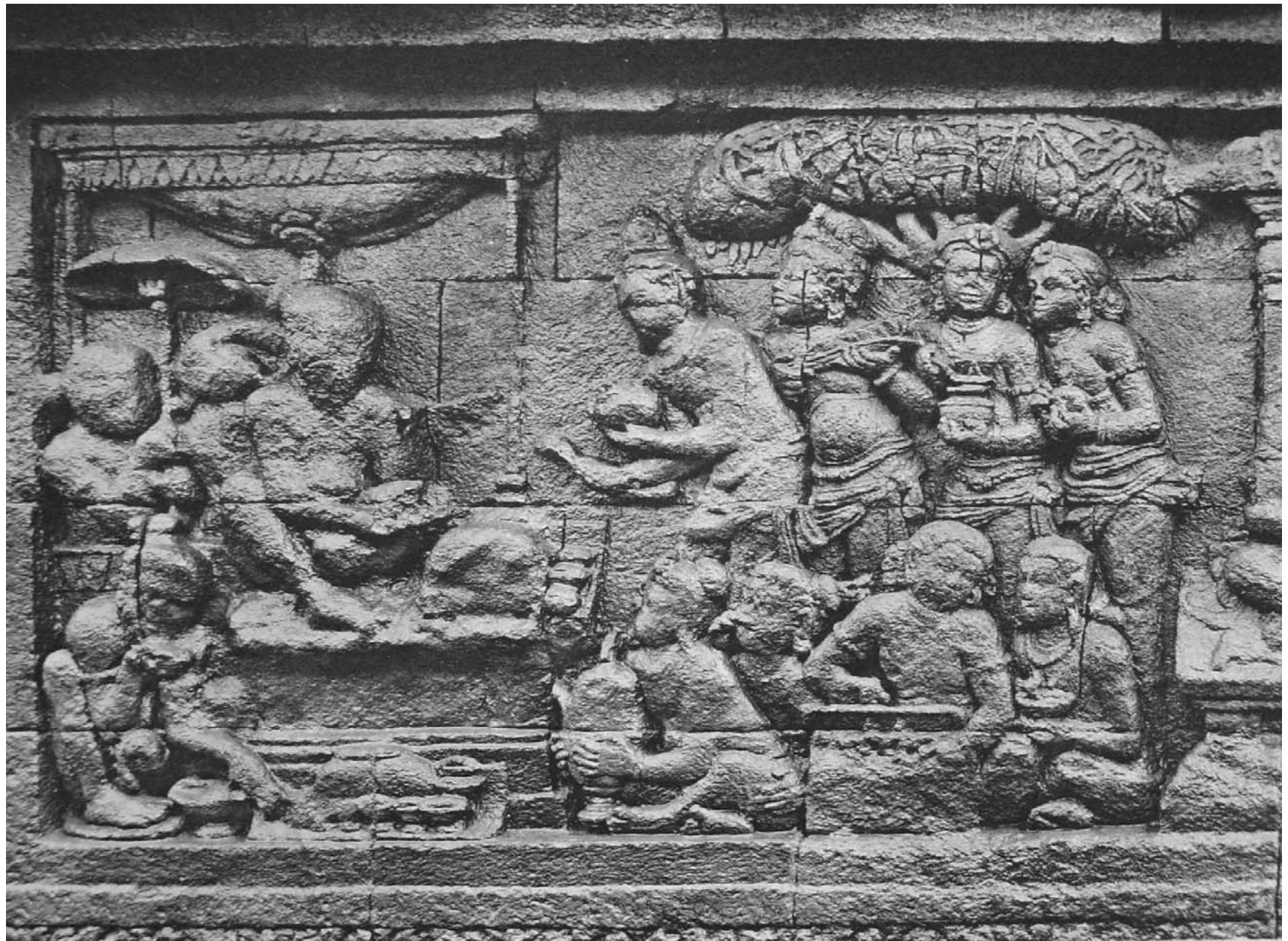
banquets: rice towers, tumpuk
like a mountain

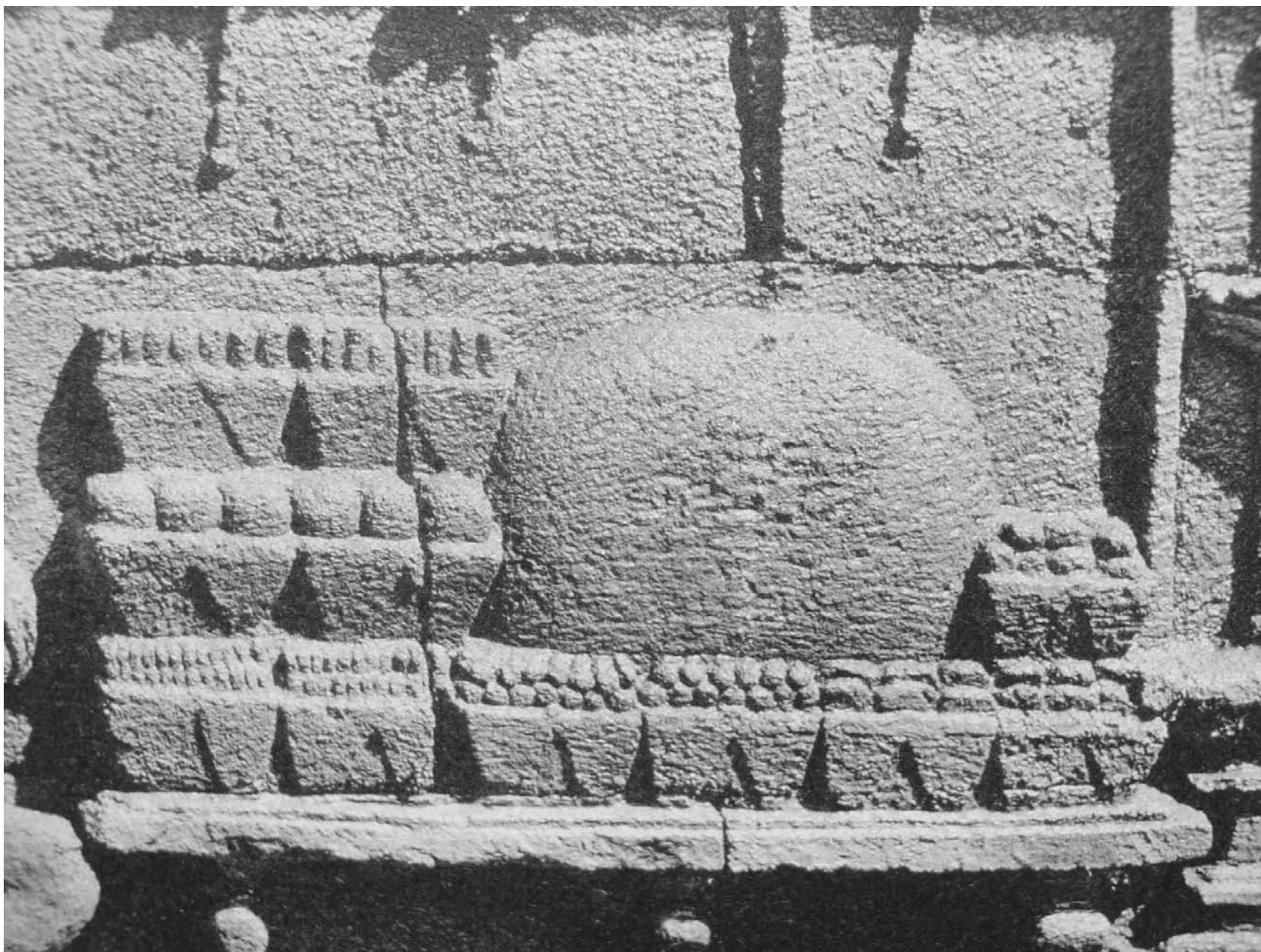


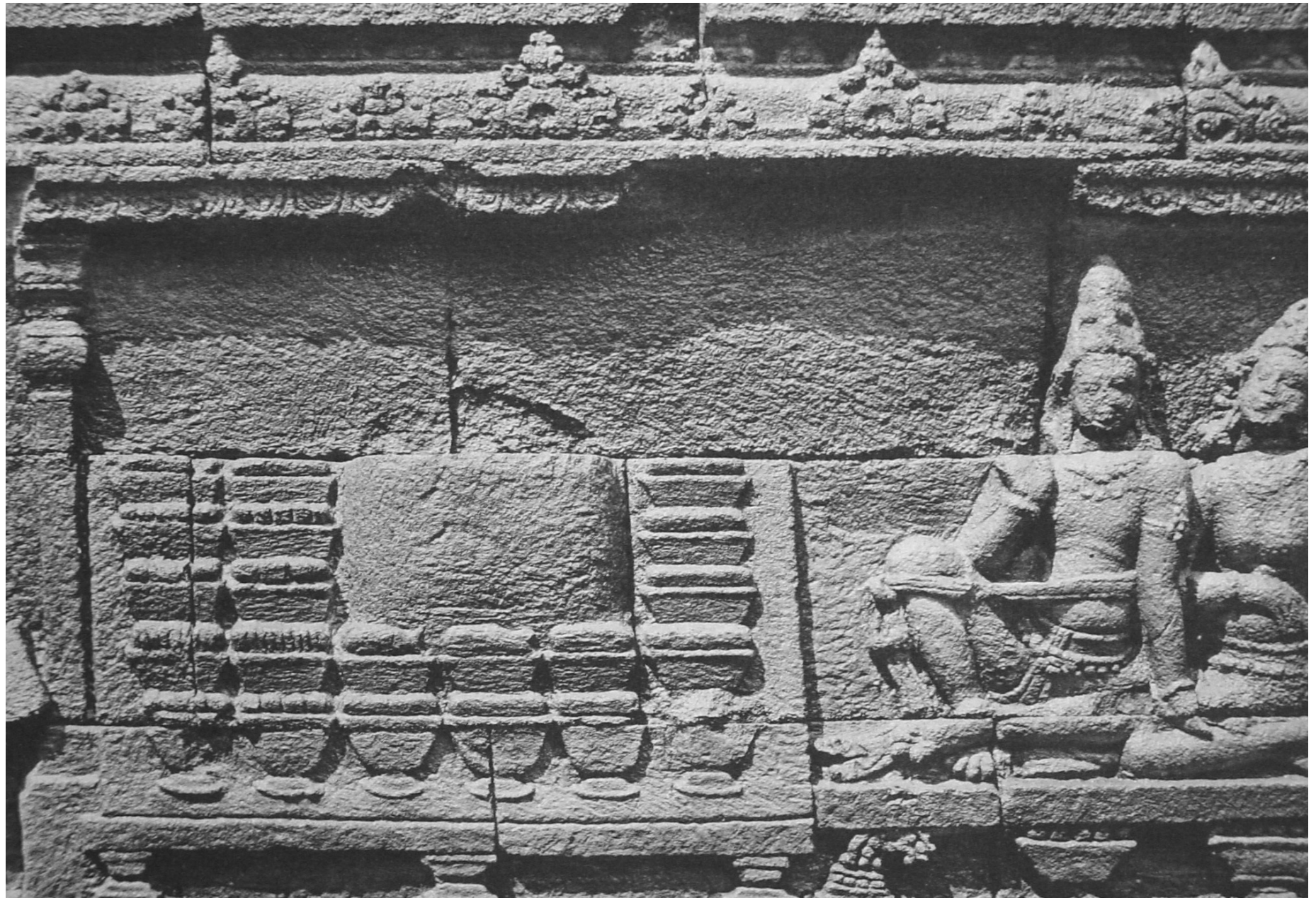
banquets

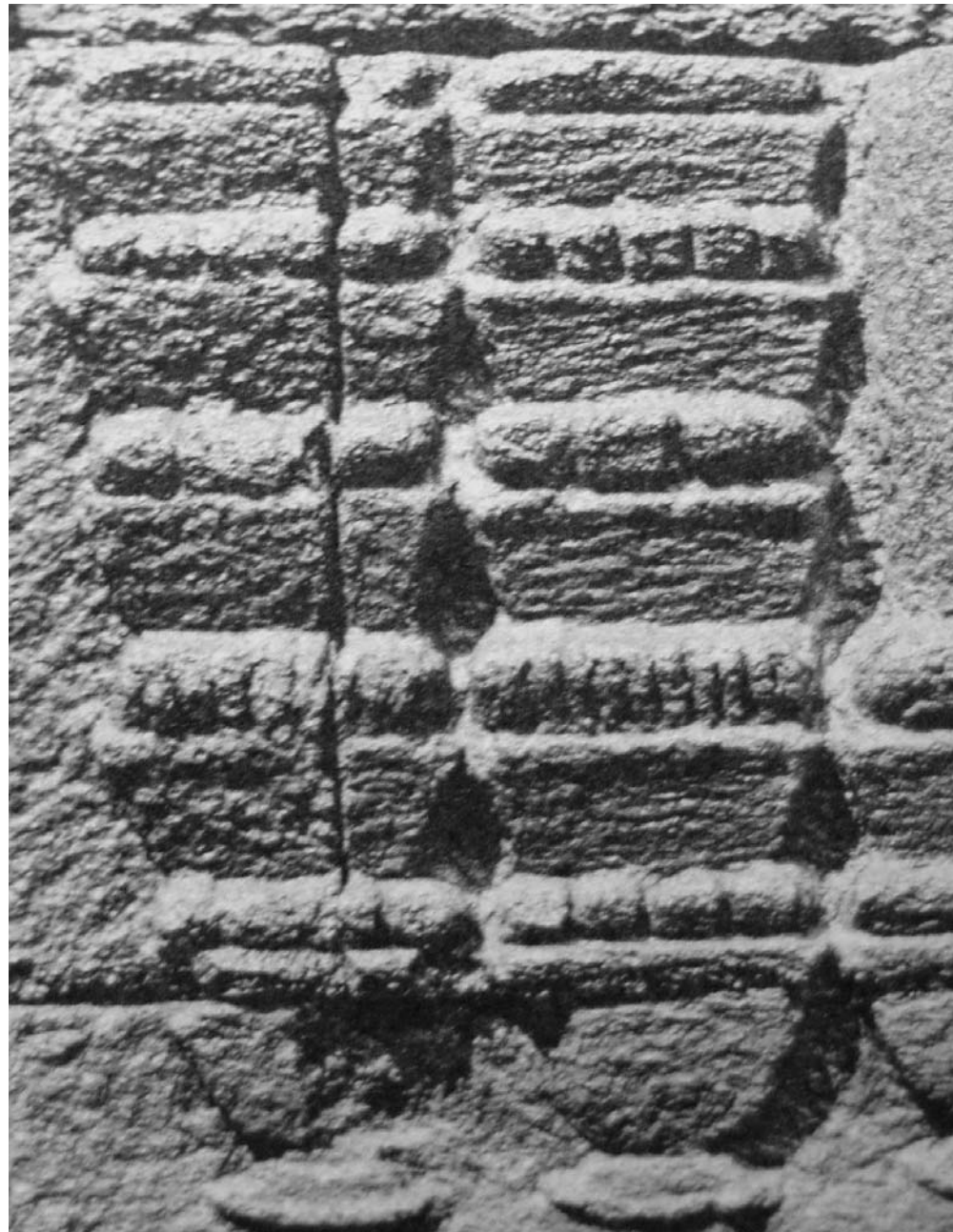


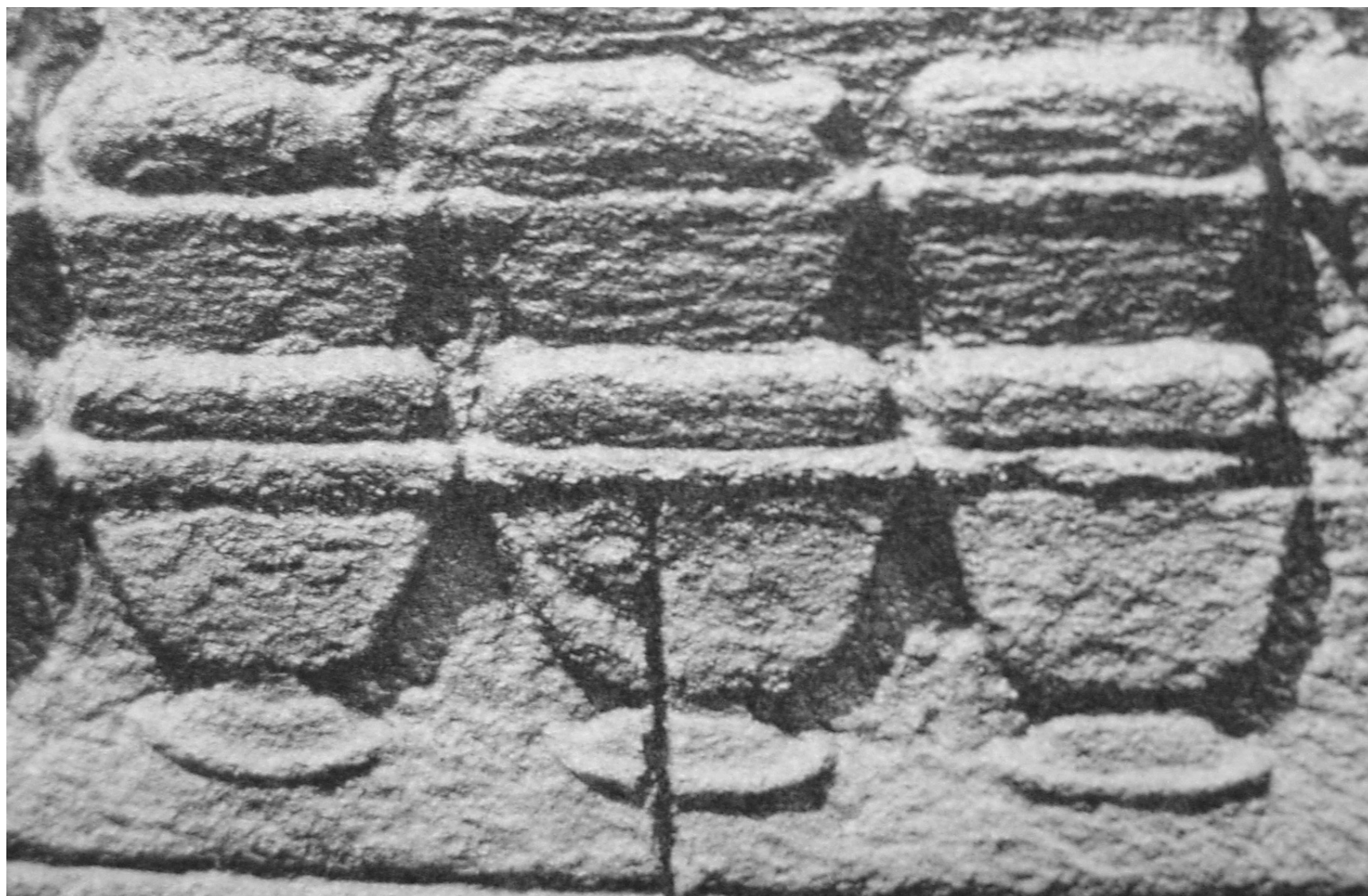


















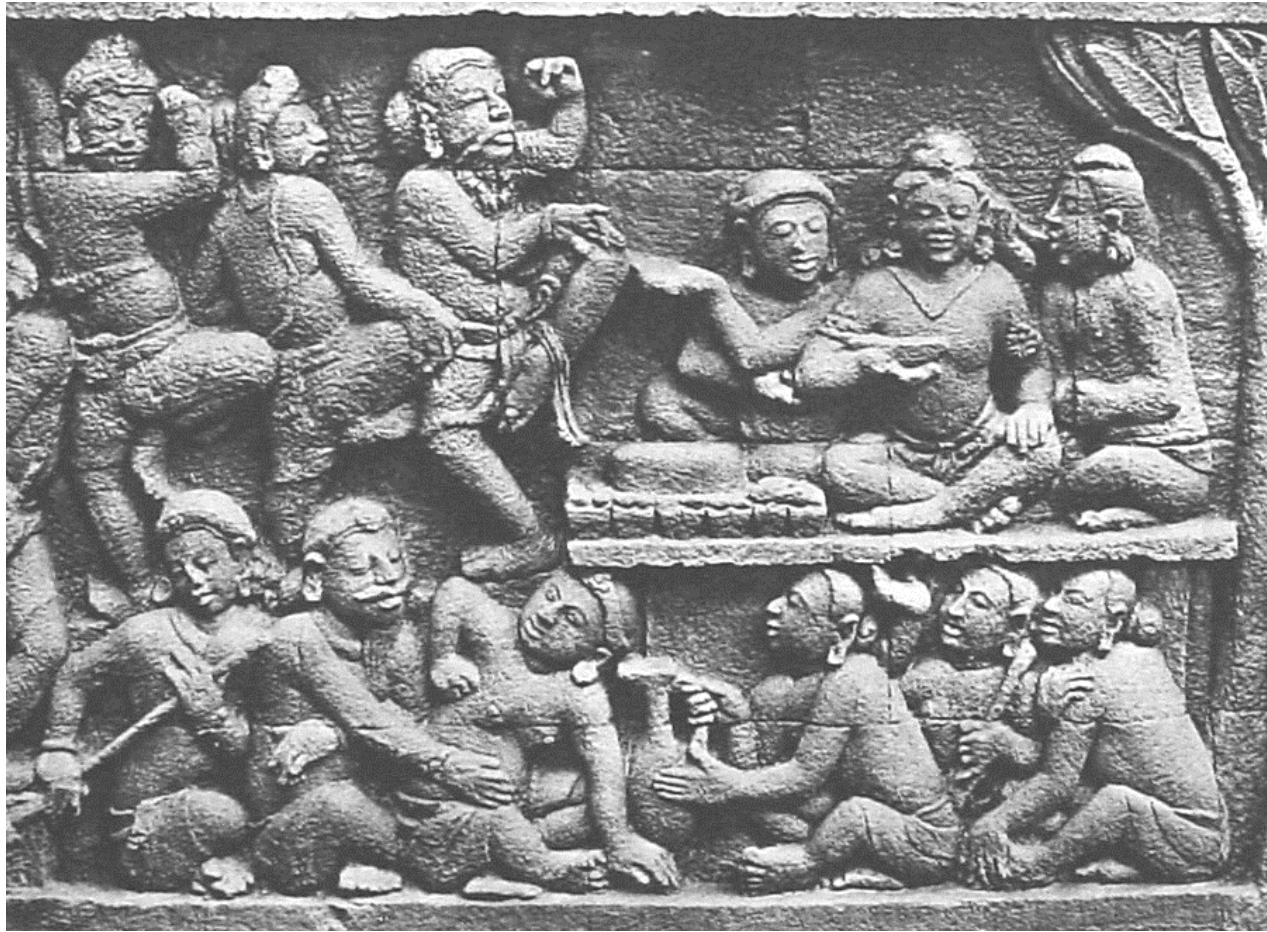
alcoholic beverages

- Indigenous: palm wine (coconut, lontar, aren), rice wine (white, red), arak (aren)
- Indian: wine from grapes; manggis & sugar; fermented sugarcane; honey, also fermented

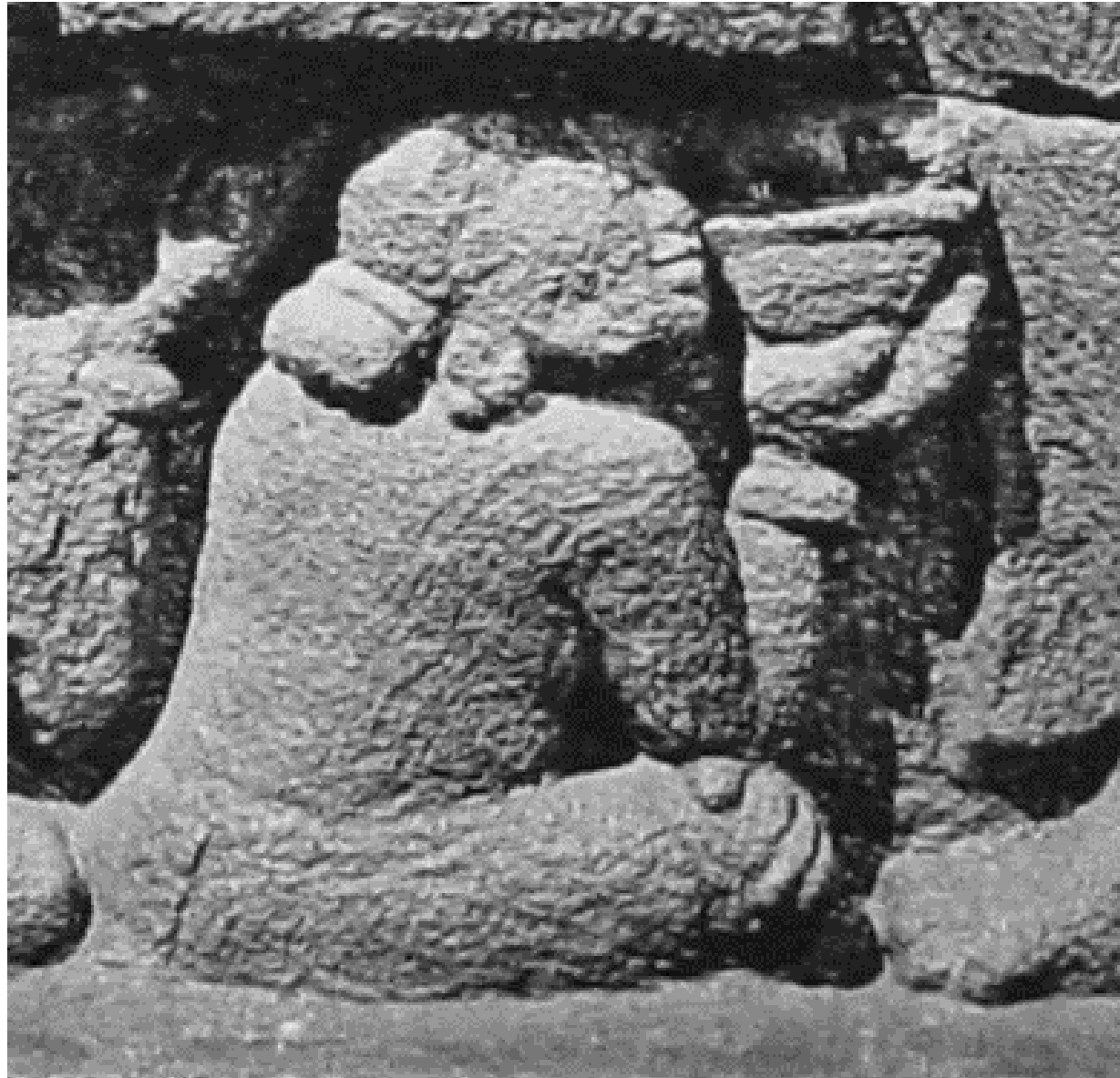
snacks with drinks

- sticky rice (lemper)
- crisps (karupuk, nangka crisps)
- bananas

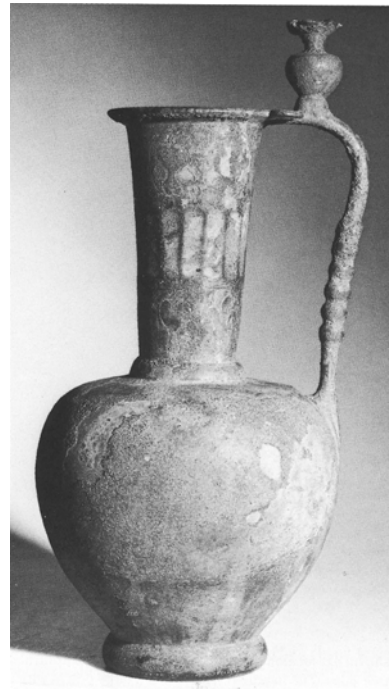
Drinking with and without food











Pub











Palmwine from aren palm in bamboo container

Water



Water in pot with lotus as purifier