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## Jabangtigor Market: Pattani's food centre

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In addition to being satisfying and healthy, food also serves as a cultural medium that tells stories about people's way of life. In this article, we'll take you to explore food in Jabangtigor Market, Pattani Province, Thailand.

In the southern border provinces, food represents a unique symbol that stands out and is filled with stories passed down from generation to generation.

Jabangtigor Market is a famous, well-established market in Pattani Province. Jabangtigor in the Melayu language means "three-way intersection." The market is located in Pattani's old town, the same surroundings as the old palace of the former Sultan of Pattani. The palace was built in the beginning of the Gul Muhammad era (ca. 1645 – 1856). The Jabangtigor area is also home to other important historical and religious sites such as Rayo Mosque and Ta-Yor graveyard, a royal graveyard that dates back hundreds of years.

Jabangtigor Market is often crowded with shoppers who are on the search for savoury food, dessert, and other exotic, local delicacies. The market has more than 300 food vendors freshly cooked food. Top selling food include, for instance, free-range chicken soup, entrails soup, and bone soup. The market has a wide variety of desserts, such as Tong Yip (Flower-shaped Sweet Egg Yolk), Tong Yord (Round Sweet Egg Yolk), Foi Tong (Shredded Egg Yolk), banana in syrup, banana in coconut milk, pumpkin in syrup, jujube in syrup, and many more. In addition, you can also buy local food like roti paye, a type of roti that is usually taken with spicy curry or nutty curry. Then there is roti mataba, which can be stuffed with beef or bananas, and roti with eggs, rice salad and golek grilled chicken.

There are numerous types of popular local food during the Ramadan period as well. Examples include Miba, a Thai style castella cake that is eaten with red syrup; Koryaopesae, which is made from bananas mixed with eggs, and looks like custard; chicken satay, which is usually eaten with rice bite and is a must try dish; Bataburo, which is a delicious sweet of oily bread with coconut milk; and, lastly Sumbusa or samos which is a fried or baked triangle pastry with chicken or fish mataba filling, served with sweet sauce, and may be one of the most delectable delicacies that is unforgettable.

The Jabangtigor Market reflects a local way of life that brings both excitement to the eyes and palate, and is a welcoming tourist destination to all visitors from all over the world.