

Local Knowledge Book Series







Charming Cha-cherng-sao

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Charming Cha-cherng-sao

Story and Illustrations

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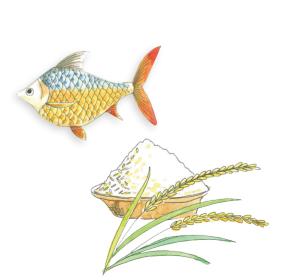
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Preface

TK Park's important mission in society is to develop a love of reading and give people equal opportunities to experience modern learning centers which speak to their interests. Thailand Knowledge Park has been cooperating with local administrators in many regions of Thailand to build living libraries as a way to achieve its mission.

Bringing local knowledge to children, in a modern and fun way, is an important tool which could inspire them to read and explore more. The idea is to create books which reflect local wisdom, together with morality and ethics, for children aged 0-12.

The two books in the series 'Local Knowledge Document Books:
Chacherngsao' were developed by TK Park and the local experts. They aim to transfer the knowledge about Chacherngsao to the children and adults in Chacherngsao as well as to make them feel proud of their hometown and unique traditions. Moreover, the books encourage tolerance of different cultures and ways of life of people of various backgrounds.

Thailand Knowledge Park hopes that the books would be another learning tool which encourages Thai people to read more and maximize their learning. TK Park aims to make the books fun and easy to read. The readers can enjoy reading them and appreciate their own hometowns, regions, and country.



Thailand Knowledge Park





Charming Cha-cherng-sao

"Bangpakong River is where life begins
Wash away your sins with Luangpor Sotorn
It is home to Praya Srisoontorn, an expert in Thai
Aang-rue-nai remains a virgin forest"
Cha-Cherng-Sao's Slogan

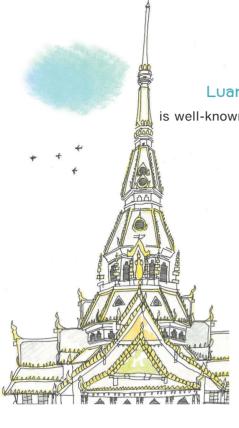




The Old Thai Alphabet Song

The book is called 'Moonlabotbunpakit'.

The old Thai alphabet song is different from what it is today. It goes Kor Kob, Khor Kiat, Khor Kha kon, Khor Kure...and Hor AuppaHad. (AuppaHad means a governor of a province)



Luangpor Sotorn

is well-known and highly respected.

Bangpakong River

is also known as the river of life.



Aang-rue-nai Forest Reserve

remains a virgin forest where endangered species are conserved.



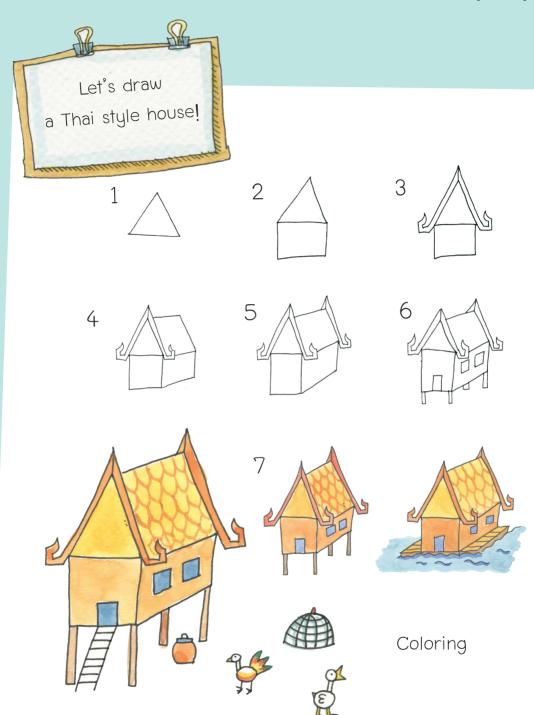


Why is Cha-cherng-sao also called 'Pad-riew' (8 slices)?

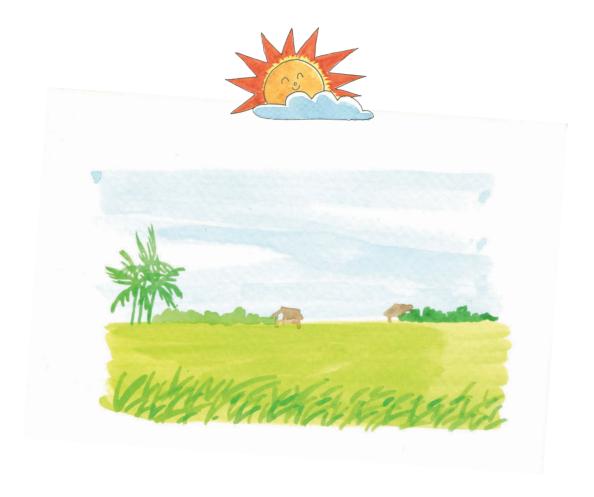
In the past, there were big snakehead fish in the Bangpakong River. They were so big that they could be cut into 8 slices even when they were dried!

Cha-cherng-sao consists of 11 districts. It is an important food producer for Thailand. It is a very fertile province with lots of forests, rivers, and beaches. Below are some well-known products from each district of Cha-cherng-sao. Each product is listed with the district it comes from.









2

Let's go watercolor painting outdoors!



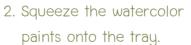
When we take a trip, we take photos to record where we've been and what we've done. Painting is another fun way to proudly show-off our precious memories.

Cha-cherng-sao is so charming that we can't help taking photos and drawing pictures. It only takes a camera to take photos but drawing needs some preparation.



1. Find a cube tray.

We can use a plastic snack tray. Rinse and dry it.



We need only a little bit of the three primary colors: yellow, red, and blue.

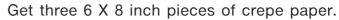


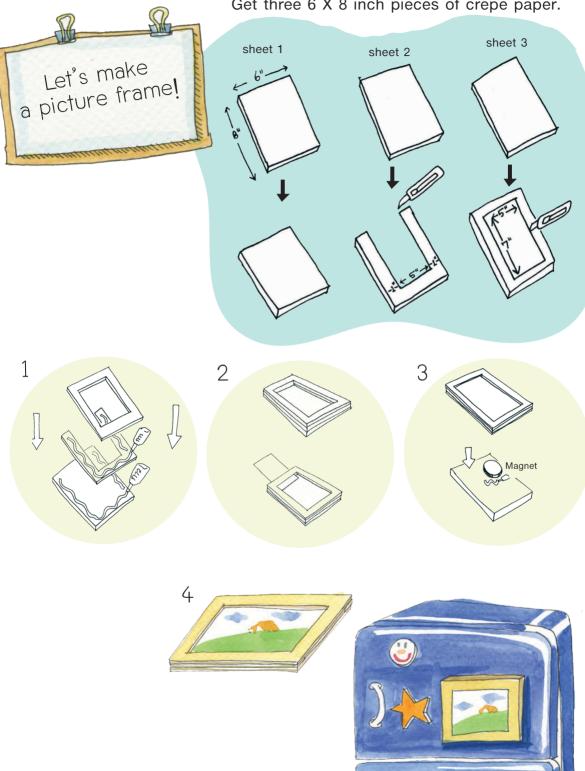
3. Leave it to dry in the sun.

We have the watercolor kit which is light and easy to carry. We just need to dip the paint brush in water and dab it in the dried paint and we are ready! If we want more colors, we can mix the primary colors. It's recommended to have a plastic bag to put our paints in so our bags won't get dirty.

We can make a postcard!







Choo choo to Pad Riew



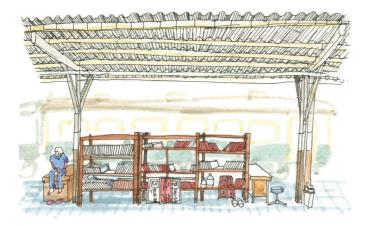
Choo Choo rumbling!

Cha-cherng-sao or Pad Riew is only
70 - 80 kms east of Bangkok. Taking a train to
Pad Riew is very convenient, fun, and economical!
We also have time to draw while we enjoy
the rumble of the train.









The train which leaves from Bangkok stops at five stations before reaching Pad Riew.



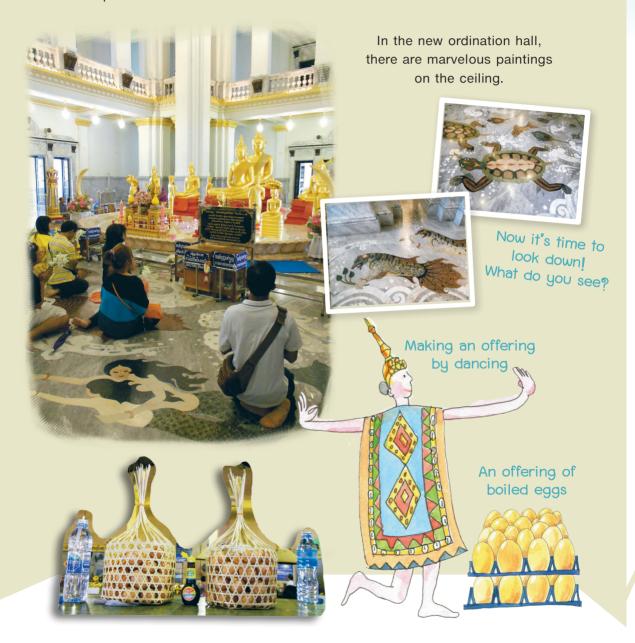
The names of the stations tell us that there are many canals in Cha-cherng-sao.

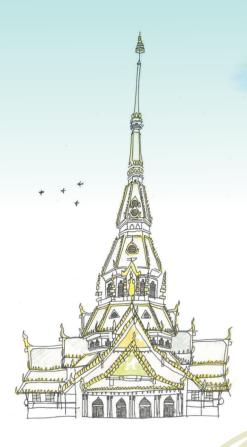
That's why Pad Riew is fertile and yields a lot of crops.



Paying Respect to Luangpor Sotorn

When we arrive in Pad Riew, we should head off to pay our respects to Luangpor Sotorn. After that, let's take a walk around the temple. There's a lot of fun stuff!





In which ordination hall does Luangpor Sotorn reside?

There are two ordination halls in Buddha Sotorn Royal temple. There is one principal Buddha image in each hall. So which one is Luangpor Sotorn?

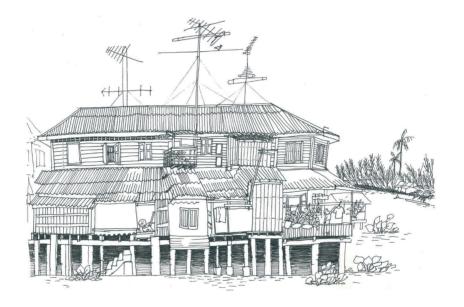
Luangpor Sotorn resides as the principal Buddha image in the new ordination hall. The one in the old ordination hall is a replica.



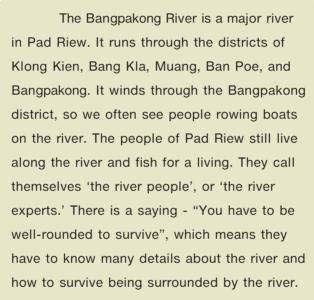
'Song Taew' Pad Riew Bus

Song Taew Pad Riew bus is a popular local public transport which has two rows of seats. The image of Luang Por Sotorn is painted on the front roof of most Song Taew Pad Riew buses. This shows the people's deep respect for Pra Buddha Sotorn.



















Fishery Shop

The people who live along the river love and feel attached to the river and many of them make a living on the river, usually by fishing. If we walk along Marupong Street, we will find a lot of fishery shops. We may not understand how to use many of the tools because we have never seen them before.







EeJu





We use these four fishing tools in the same way we leave them in the shallow water and let fresh water animals swim in. The animal cannot find its way out so it is trapped inside. The Lob Non is used to trap fish whereas the frog trap is used to trap frogs. Similarly, the Song Nga is used to trap small fish and shrimps and the Ee Ju is used to trap eels.



Tiny shrimps are little freshwater shrimps.

We can trap a lot of them at the same time.

How to trap tiny shrimps

First, put some food in the net and hang the net in the trap. Then put the trap in the river. When the tiny shrimps come to eat the food, we just lift up the trap. This method gets us a lot of tiny shrimps for dinner!

Other Fish Catching Tools

Flagged Fish Hook

The flagged fish hook (Bait Thong in Thai) is suitable for catching snakehead fish. We just leave the hook overnight in the water along a river bank or in a rice paddy. When we get up, we'll have caught a big snakehead fish! But sometimes the bait disappears and we catch nothing.

Fishing Coop

It doesn't take long if we use a fishing coop to catch fish. We only place it where we see fish in the shallows of the river. When the fish is caught, we pull it out through the opening on top. It sounds easy but the catcher needs to be very skillful and have good eyesight.

Fish Washing Basket

When the river people catch a fish, they put it in a fish washing basket and wash it in the river before taking it home.

Fish Bag

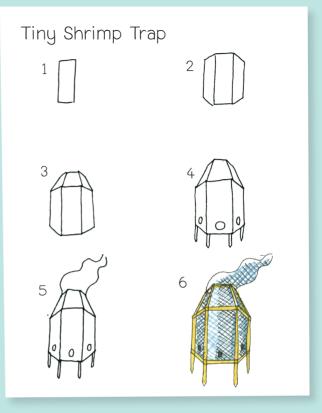
Fish bags are used to carry the fish home.

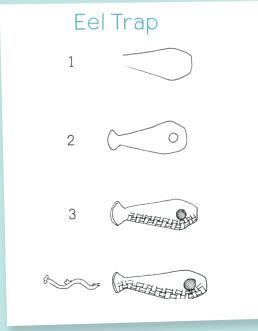
Floating Fish Trap

The floating fish trap is used to hold the caught fish while we are still fishing. The floating fish trap is usually tied onto the side of a fishing boat. That way the fish remains in the water all the time until reaching home.

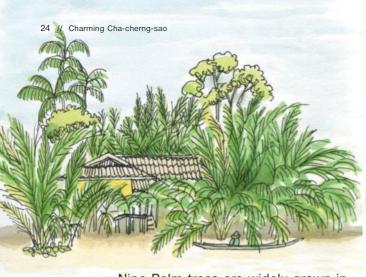












The Utility of Nipa Palms

Nipa Palm trees are widely grown in

Cha-cherng-sao. Are you wondering why? Nipa Palms grow well in brackish water and Cha-cherng-sao is located where the river meets the sea. That explains why nipa palms grow well here.





The river people make use of all parts of the Nipa Palm trees.

Let's see what we can do with Nipa Palm trees!



are used to cover desserts made from palm fruit



are used as roofing



are used to weave hats
(from coconut leaves)



Fruits
are coated with sugar
to make dessert





Sheaf

The sheaf is the outer layer of the trunk.

People in ancient times tied the sheaves together to make a pail for hauling well-water. It is light and doesn't stir up the particles at the bottom of the well. This type of water container has a strange name 'Ma Jak' (Doggy Nipa Palm)



Roots

The roots keep the surrounding soil firm; so the nipa palm trees are planted along the river bank to prevent soil erosion.

Did you know?

At present, foreigners are coming to Thailand to study the Nipa Palm tree because the ethanol which is extracted from it can be used as an alternative energy source. How to draw plaits





Let's explore Bor Bua Market!

Another incredibly amazing place to hang out in Pad Riew is Bor Bua Market. It's a huge market which sells fresh food at both wholesale and retail prices. It's fun and lively starting in the early morning. If you don't believe it, let's try getting up early and taking a walk in the market. You'll know that it's not another ordinary market.

Chicken eggs are well-known products of Pad Riew. There are tons of eggs so we have to find interesting ways to use them. Now we're following the smell of dessert. Here it is! We are at the egg cake shop. They use only fresh eggs from farms—that's why the egg cakes here are best.



Bang Kla Floating Market

There are lots of fruits and veggies fresh from the farm. Farmers bring their crops here and to sell them.

The soil of Pad Riew is nutrient rich, so fruits are never lacking all year long.



Fish from river



Fresh fruits from orchards



A Gag from Bang Kla

'Skylab tricycle' refers to a big motorcycle which is combined with a carriage. Skylab tricycles can only be found in Bang Kla. (There are, however, smaller types of skylab tricycles elsewhere in Thailand.)



Klong Suan Market is a market along the river. It's the borderline between Cha-cherng-sao and Samutprakan. Half of the market is in Cha-cherng-sao and the other half is in Samutprakan. It's an exotic market with lots of stuff. The highlight is they still make Thai desserts in an authentic way. Today we're going to Klong Suan market to have some dessert!



Kanom Kong

Kanom Kong or Kanom Kong Kwien (wheel snack) is made from popped rice, sticky rice flour, white rice flour, sugar, and coconut milk; all ingredients can be found in Pad Riew. Guess where the name came from? Yes, it's called Kanom Kong because it looks like a wheel of a cart.

Kanom Dok Jok

Kui Chai

Kui Chai is a boiled flour sheet covering a filling. The Chinese brought it here and the original stuffing was garlic chives. Now a lot of fillings, such as bamboo shoots, water chestnuts, and taro, are available for us to try.



Ban Mai Market

Although its name is Ban Mai (which means 'new house' in Thai), this market has existed for more than a hundred years. It still remains a beautiful and exotic place to spend time lingering, enjoying a slower pace of life.

Coal Stove Cooking

In Ban Mai Market, we can try food cooked on coal stoves. A lot of us may have never seen one before. Some say the coal stove makes the food taste better than do modern gas stoves.

We're here now so we have to try the food from the coal stove.



Let's fill our stomach before seeing the bats!

Panom Sarakam District

is not far from Muang District.

Kuay Tiow Pak Mor is a well-known

dish here.

It's made just like Kao Krieb Pak Mor, but we put in noodle soup and so we can eat it just like kuay tiow – with sugar and spices to taste.





Yummy Noodle Party!



Waiting is a part of the fun of having Kuay Tiow Pak Mor. Customers get a bowl of soup placed in front of them. Then they sit around the cook who has to remember who chose which filling: garlic chives, bamboo shoots, tofu, bean sprouts, etc. Next, the seller grinds the flour on thin white cloth on a hot pot and puts the filling into the boiled flour and covers the pot with a lid. The seller then goes on the same way with other pots—waiting until the Kao Krieb Pak Mor in each pot is cooked. After that, the seller puts Kao Krieb Pak Mor into the customer's soup. The customers eat until they are full. Finally, the seller counts how many pieces of Kao Krieb Pak Mor each customer has eaten.



Farmers' Food

Fresh Roselle

We all know about roselle juice. This is fresh roselle. We leave it in the sun to dry and boil it to extract the color.



It's hard to find sizzling and sour wood apples in Thailand but

Pad Riew has them.





Lotus Stem

Lotus stems are boiled with mackerel and coconut milk.

Ooo! Yummy!

It is an easy local dish eaten with Nam Prik or chilli paste.

Pickled Sesbania and Lotus Stem can be found commonly.



Regarding dessert, the Nam Dok Mai mango is the most popular fruit of Bang Kla. It grows the most mangoes in Thailand. Nam Dok Mai mangoes

creamy, sweet, cold, and of course yummy!

are made into ice-cream which smells good and is





Kanom Tan is made from palm fruits, coconut milk, sugar, white rice flour. We mix and steam all the ingredients. When it's cooked, open the lid to experience a delicious aroma. Yumm...



Bats not Battle!!





What looks like a bird with ears or a mouse with wings? The answer is...a bat! There are lots of them in Cha-cherng-sao.

Poe Temple in Bang Kla is home to Kang Kao Mae Kai (large flying foxes), or megabats. No one knows where these bats came from. They enjoy sleeping upside down in trees during the day. When night falls, they go hunting. It's incredible that these bats only live on the temple grounds. There are no bats anywhere else!



Let's draw an upside-down bat!



1. Draw a triangle.



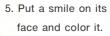
Draw another triangle.



 Draw a circle for the head and two small triangles for the ears.



Draw the legs and the tree branch.



A monk said if we wanted to take a closer look at the bats, we'd better come here in the summer. The bats will hide from the heat at the lower branches.

We can enjoy sketching the bats close-up!



Pad Riew is a fertile land for both humans and other animals.

Koh Nok or Koh Dhammachat Tha Kam is one of the most fertile areas in Pad Riew. There are many birds, mangrove trees, and other animals here.

No one actually lives here but people come here to study nature.

Koh Nok is located right at the mouth of Bangpakong River where it flows in Aow Thai (Gulf of Thailand). There was no island here in the past but Bangpakong River carried sand, soil, and stone here until the island was formed.



Various Birds

There are many birds on the island. The birds can be divided into two types: native birds and migratory birds.

Native Birds

They live here all year long such as cormorants, egrets, and black-crowned night herons.













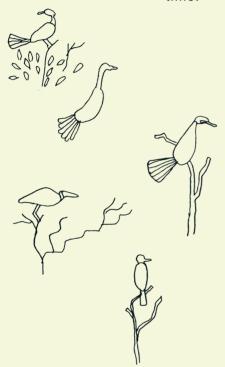


Teapot bird!
Oops! ;-)



Migratory Birds

There are also birds which migrate from colder climates to look for warmth, such as dusky warblers, pale-legged leaf warblers, and Arctic warblers. Recently spot-billed pelicans have been found migrating here for the first time.



There is plenty of food, so there are lots of shrimps, mussels, crabs, and little fish here.

Besides a lot of birds, another animal can be found are Irrawaddy dolphins, which usually come here in November.



1.



3.





9

There's no place like home.

We can tell people that Pad Riew is our hometown. Pad Riew is a beautiful and fertile land. Great people have been born here. There are lots of tourist attractions and of course yummy food!

We are so proud of Pad Riew.

Do you want to visit Pad Riew? If you come to Pad Riew, don't forget to bring a lot of crayons or paints and paper! Our hometown offers a lot of ways to make fun memories!







Writer

Kanchala Navanugraha is a writer and illustrator. She began her writing career as a proofreader and translator at National Geographic Thailand, where she got the chance to write documentaries. Drawing is her favorite hobby and it is becoming a real job. She loves to travel to sketch landscapes. She is eager to learn more about places and people. She collects data for her documentaries on the way. She is also a columnist for "a day magazine" (Column: Neighbors). Contact info: www.facebook.com/koisketches







Translators

Peeriya Pongsarigun got a master's degree in English linguistics from the Faculty of Arts, Chulalongkorn University. She teaches English at the University and is also the deputy head of the extracurricular activities unit. She leads her students to play and to learn English outside of the classroom. She has a passion for children's books. She wrote one book and now she writes for "Realparenting Magazine/Thailand" and it's one of her favorite hobbies.

John Viano first came to Thailand as a Peace Corps volunteer in 2006. Since then he has used his passion for the Thai language to communicate with Thai people via English language training. He has used his Thai skills to write a short grammar textbook for Thai English language teachers. John has taught English at most levels of the Thai education system and at Thai businesses. He was a coach at the creative writing camp and has been an editor of the Children's Day book for two years. He has experience translating many kinds of documents from Thai to English and vice versa. Currently, he is a freelance English language trainer and working on his next submission to "Pasaa: A Journal of Language Teaching and Learning," published by Chulalongkorn University Language Institute.

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