

LUN POK SRŪV: A RICE THRESHING APPARATUS¹

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Some villages in Kampong Trach district (Kampot province) employ a rarely seen rice-threshing technique. Normally, rice is cut and then transported home or elsewhere for threshing. In these villages the rice is immediately threshed in the field after cutting. Figure 1 shows how cut rice is not bound in the usual sheaves, but is instead gathered into handfuls (*ṭai*, literally “hand”) of rice stalks, which are placed in the field. The rice grown here is called *nān kañ*, a type of “heavy” rice (*srŭv dhñan*), which can only be harvested after 6 months (Figure 2). During our observation period, the harvest took place at the end of December. When cooked, this type of rice yields very soft grains.

Figures 3 and 4 are threshing apparatuses, known as *luñ*. A mat made of *kañcūt* (a type of reed) is used to form a high circular wall with an opening on one side and a flared top to ensure the grain does not scatter. A small ladder, *janṭoer*, against which the rice stalks are threshed, is placed inside (Figures 5-6). Figures 7-8 show a person holding the *ṭai* to thresh in the *luñ*. The threshed rice grains are transported home in the late afternoon of the same day the stalks have been cut. Being quite time- and labor-intensive, this threshing technique seems to only be used for small scale rice fields. The technique also requires the community to organize labor exchange.



Figure 1

¹ “*Luñ pok srŭv*,” *Khmerenaissance* 4, 2008-9: 8-9.

² Translated by Siyonn Sophearith and Ashley Thompson



Figure 2



Figure 3

Luñ pok srūv: a Rice threshing Apparatus



Figure 4



Figure 5



Figure 6



Figure 7



Figure 8