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 nāṅ kañ, a type of “heavy” rice (srūv dhṅan’), 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 pf rice yields very soft grains.

Figures 3 and 4 are threshing apparatuses, known as luṅ. 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, jaṇtoer, against which the rice stalks are threshed, is placed inside (Figures 5-6). Figures 7-8 show a is holding the ṭai to thresh in the luṅ. 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.
Luň pok srūv: a Rice threshing Apparatus

Figure 4

Figure 5

Figure 6

Figure 7
Figure 8