

## Other Invertebrates



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Many other groups of animals other than those introduced in previous chapters are consumed as food in Mekong river basin. Mammals, birds, crustacean, spiders are sold in market. Several of them are collected in the neighborhood and used daily. In this section, we will introduce crustacean and spiders.

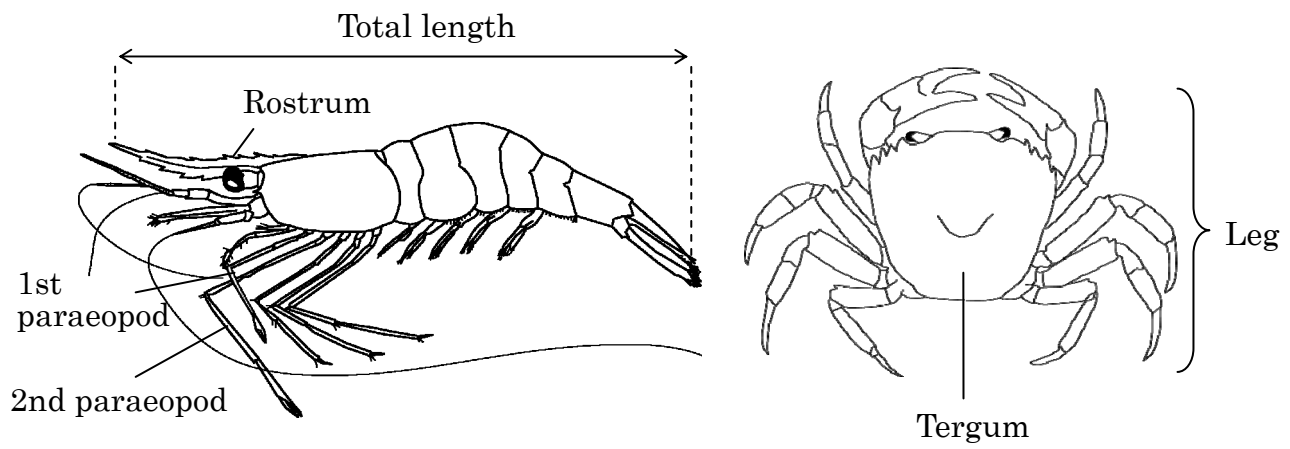
Among crustacean, shrimps and crabs are commonly sold and purchased. Most of the species used in inland are freshwater source. We confirmed close to ten species of crustacean in this study. Identification of crustacean is difficult at the site, so it is assumed that there are more species being used. In large markets, marine crabs are also sold but we did not include them in this report.

*Macrobrachium rosenbergii* cultured and has higher commercial value, so its distribution is stable. Other smaller shrimps and freshwater crab (Order Brachyura) are wild caught. Most of the catches that are sold in large quantity are collected in rivers and lakes, but many are also from paddies and marshes. Many of the food that are caught and consumed at home are *Mizube no Sachi* and are foraged from neighboring shallow waters. Common cooking methods for those are deep frying, roasting, stir-frying and boiling. These home-style dishes can be found in restaurant menu, and salted stir-fried small shrimps are the most popular and sold at food stalls as well.

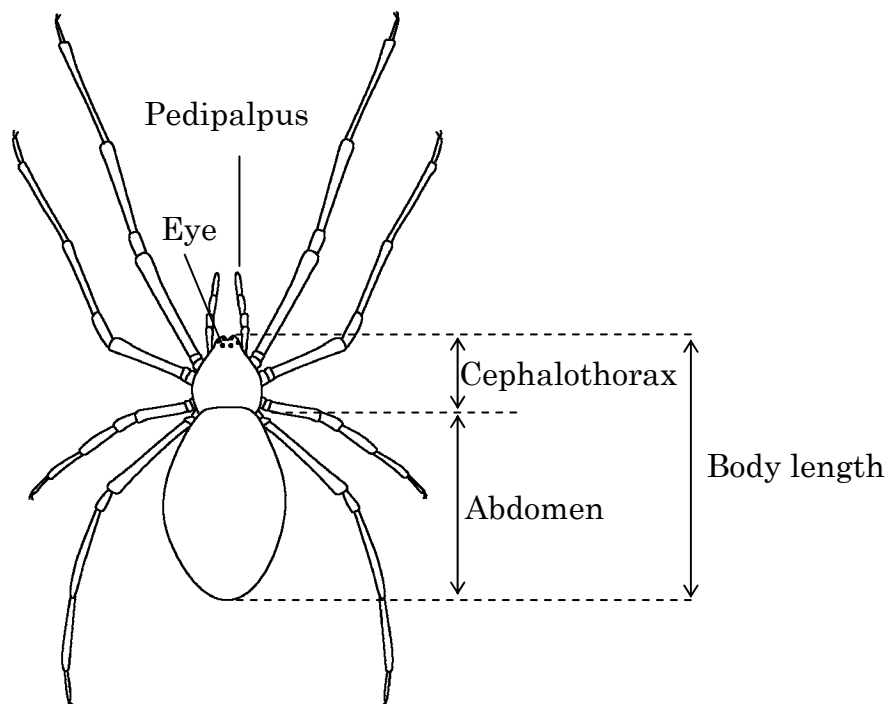
As for spiders, so-called tarantulas are used as food. Both live and cooked ones are sold in market, but cooked ones are seen more often. Tarantulas are more preferably eaten in some parts of Cambodia and it is not rare occasion to come across them in markets in those areas. Most of the time tarantulas are deep fried to eat. In this study, spiders other than tarantulas were not confirmed.



## Morphology of Crustacea



## Morphology of Spider



# Palaemonidae spp.

Order: Decapoda  
Family: Palaemonidae

<b>LA</b>	<u>Khung</u>	
<b>KH</b>	<u>Kompuh</u>	
<b>TH</b>	<u>Khung</u>	
<b>VN</b>	<u>Tép rong</u>	<u>Tép rong</u>
<b>JP</b>	<u>Tenaga-Ebi and its allies</u>	<u>テナガエビ科の複数種</u>

## Remarks

### General Information

Smaller species of these shrimp measure about 4 to 7cm, and larger species of *Macrobrachium rosenbergii* are about 30cm long. Large male species have a long second pair of legs, often longer than its body. Their habitat is mainly fresh water but they migrate to the ocean during the breeding season. They prefer areas with aquatic plants and some currents to live in.

### Use

For the people in Indo-China, these shrimp are popular food and are consumed daily. Large shrimp are sorted and sold by themselves, while smaller ones are mixed in with other aquatic organisms and sold. Their preparation methods are; roast, stir-fry, cook, boil, and steam. They are also used in an omelet, soup, and a salad. Some people like it raw. In Laos, there is a dish in which live shrimp are mixed in a herb salad with chili. In Cambodia, there is a fried bun with shrimp.

These shrimp are abundant in marsh areas with aquatic plants. People catch them by hand-held nets or by using traps. They are often caught and consumed at home, so it is commonly seen in everyday meals.



20 Jan. 2013 Pakse New Market,  
Champasak, Laos



Khung teng  
27 Jan. 2013 Vientiane Capital, Laos



20 Jan. 2013 Pakse New Market, Champasak, Laos



18 Feb. 2010 Champasak, Laos



07 Jul. 2011 Kampong Cham, Cambodia



15 Sep. 2007 Siem Reap, Cambodia



28 Nov. 2009 Vientiane Capital, Laos



26 Nov. 2009 Dong Borng, Vientiane Capital, Laos



26 Nov. 2009 Dong Borng, Vientiane Capital, Laos



15 Sep. 2007 Tonle Sap, Siem Reap, Cambodia

# *Macrobrachium rosenbergii*

Order: Decapoda  
Family: Palaemonidae

<b>LA</b>	<u>Khung kam ngai</u>	
<b>KH</b>	<u>Bon kong</u>	
<b>TH</b>	<u>Khung vai</u>	
<b>VN</b>	<u>Tom cang xanh</u>	<u>Tôm càng xanh</u>
<b>JP</b>	<u>Oni-tenaga-ebi</u>	<u>オニテナガエビ</u>

## Remarks

### General Information

Their habitat range is from South Asia to Southeast Asia and North Australia. It is said to originate in Malay Peninsula. The maximum length is 32cm for male and 25cm for female. When a male extends its claws, it exceeds 80cm. The body is brownish-red, and its claws are dull blue. They live along a downstream river to a brackish water region and move down to the ocean during the laying period.



19 Jul. 2010 Kratie, Cambodia



09 Sep. 2007 Vientiane Capital, Laos

### Use

They are seen at market regularly, often sold alive in a fish tank or in a basin. Roasting, frying, boiling and steaming are the common method for cooking this shrimp. They are popular on menus in eateries. They are cultured worldwide and so as in Thailand and Vietnam in Indo-China region.



19 Nov. 2009 Thong Khan Kham Market,  
Vientiane Capital, Laos



12 Sep. 2007 Thong Khan Kham Market,  
Vientiane Capital, Laos



2008.Nov.03 Central Market, Phnom Penh,  
Cambodia



16 Jan. 2013 Bang Lam Phoo Market, Khon  
Kaen, Thailand



03 Nov. 2008 Phnom Penh, Cambodia

## *Brachyura* spp.

Order: Decapoda

Family:

<b>LA</b>	<u>Ka pou</u>	
<b>KH</b>	<u>Kdarm, Kdarm srae, Kdarm phnom</u>	
<b>TH</b>	<u>Poo, Pu</u>	
<b>VN</b>	<u>Cua dong, Ba khia</u>	<u>Cua đồng, Ba khía</u>
<b>JP</b>	<u>Kani</u>	<u>カニ類</u>

### Remarks

#### General Information

They have one pair of claws. The form of their claws and shape of their teeth vary significantly reflecting their types of diet. The structure of their shells differs as well, from ones with protuberance and bristle hair to others with smooth shells. Females have a broader abdomen than the males because females lay eggs and protect them in the abdomen. They are found in every type of aquatic region, so they have a wide variety of lifestyles. Some even dig deep holes in sandy clay, live in a forest floor, or up a tree.



27 May 2009 Xiangmouak, Louang Phrabang, Laos



20 Jan. 2013 Champasak, Laos

#### Use

In the market, freshwater crabs that belong to two families in the *Parathelphusidae*, were sold. They are prepared by frying, roasting, boiling, steaming, or put in a soup. They are also used as ingredients in fish sauce (crab sauce). In Cambodia, these crabs are pickled with salt and served with citrus juice squeezed on top. In Xayabury province in Cambodia and northern Thailand, people typically use crab paste called Nam Pou. Nam Pou is made by crashing the crabs, straining the juice, mixing in salt and spices (galangal root, garlic, and chili) then boiling this down until it becomes paste. Nam Pou is used as a dip for vegetable and steamed sweet rice, or put in soups and noodles. It can be stored up to 1 to 2 years. The crabs that are used in Nam Pou are often collected in paddies near houses, and it is said that the smaller the size, the better the taste.

Smaller crabs living near paddies are often caught by hand. A collector would put his hand in a crabs' burrow which is found along the rim of the rice paddies and pull out the crabs. Crabs that live in mountain streams are often caught by using funnel traps. The research team met a person who catches mid-sized crabs with his hand. He would put his hand in a crab's burrow and a crab would nip his fingers. He would pull them out so his hands were full of scratches.



27 May 2009 Xiangmouak, Louang Phrabang, Laos



27 May 2009 Xiangmouak, Louang Phrabang, Laos



27 May 2009 Xiangmouak, Louang Phrabang, Laos



*Somanniathelphusa* sp.  
23 Jul. 2008 Dong Makkai, Vientiane Capital, Laos



*Somanniathelphusa* sp.  
12 Sep. 2007 Dong Makkai Market, Vientiane Capital, Laos



*Somanniathelphusa* sp.  
10 Jun. 2007 Talat Sao, Vientiane Capital, Laos



30 May 2009 Nonsard Market, Vientiane Capital, Laos



14 Sep. 2011 Khammouane, Laos



12 Sep. 2011 Bolikhamsai, Laos



17 Jul. 2010 Phnom Penh, Cambodia



Cheo-Nam Pou  
18 Sep. 2011 Sainyabuli, Laos



Cheo-Nam Pou  
18 Sep. 2011 Sainyabuli, Laos



27 May 2009 Na Kham, Louang Phrabang, Laos



27 May 2009 Na Kham, Louang Phrabang, Laos



27 May 2009 Na Kham, Louang Phrabang, Laos



22 Nov. 2009 Na Kom, Vientiane Province, Laos



*Pilosamon* sp.  
Feb.2010 Laos



*Pudaengon hinpoon*  
Feb.2010 Laos



Parathelphusidae: *Esanthelphusa* sp.  
Feb.2010 Cambodia



Parathelphusidae: *Heterothelphusa beauvoisi*  
Feb.2010 Cambodia



Parathelphusidae: *Sayamia germaini*  
Feb.2010 Cambodia



Parathelphusidae: *Sayamia melanodactylus*  
Feb.2010 Laos



Parathelphusidae: *Somanniathelphusa lacuvita*  
Feb.2010 Cambodia



Parathelphusidae: *Somanniathelphusa* sp.  
13 Sep. 2007 Dong Makkai Market, Vientiane  
Capital, Laos

## *Haplopelma* sp.

Order: Araneae  
Family: Atypidae

<b>LA</b>	<u>Bung</u>	
<b>KH</b>	<u>Aping krobai</u>	
<b>TH</b>		
<b>VN</b>	<u>Nhen</u>	<u>Nhện</u>
<b>JP</b>	<u>Oo-tsuchi-gumo (Tarantula)</u>	<u>オオツチグモ(タランチュラ)</u>

### Remarks

#### Basic Information

They are often called Tarantulas in general. They measure about 8 to 10cm. They are large arachnids with a stocky body covered with bristle hair. Legs are thick and joints are short. There are a group of species called the Tree Spiders. Their nests are made in hollows of tree trunks above ground. The Earth Tiger makes the nest underground or under the fallen, decomposing tree. Usually Tarantulas live one per nest, but sometimes female lives with her offspring while they are young. Tarantulas have a very long life span, some live a few decades.

#### Use

The research team observed tarantula (*Haplopelma longipes*) sold at market. Tarantulas are often sold after being cooked, but live ones are occasionally sold. They are usually served fried.

Kampong Cham in Cambodia is known for Tarantula catching and many residents collect tarantulas. Recently catching tarantulas is also becoming popular in Kampong and Siem Reap.



18 Jul. 2010 Kampong Cham,  
Cambodia



03 Nov. 2008 Central Market, Phnom  
Penh, Cambodia



18 Jul. 2010 Kampong Cham, Cambodia



18 Jul. 2010 Kampong Cham, Cambodia



18 Jul. 2010 Kampong Cham, Cambodia



18 Jul. 2010 Kampong Cham, Cambodia



18 Jul. 2010 Kampong Cham, Cambodia



21 Jul. 2009 Vientiane Capital, Laos

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