THE SUSTAINER OF HUMAN LIFE

Water is, of course, fundamental to life, but those of us who live in cities, where water comes from a tap and food comes from a supermarket, can easily forget how heavily human life depends on a regular supply of water. In the Mekong region, water from rainfall or diverted from rivers into irrigation systems sustains rice fields, vegetable gardens, fruit plantations, and bamboo groves. The immense plains of Northeast Thailand, much of Cambodia, and the Mekong Delta of Vietnam are the world's rice bowl. The peoples living in the region have sculpted the surface of the land to bring water to rice crops. Upriver, this may mean constructing elaborate irrigation systems with waterwheels to bring water out of rivers and into paddies. Downriver, it may involve constructing immense reservoirs like those that once sustained the great "hydraulic civilizations" of Angkor Wat in Cambodia or Wat Phou in Laos. Or it may mean dredging channels and building dikes, as in the Mekong Delta, to handle the immense floods that inundate the area in the rainy season.

Important as it is to agriculture, water is equally vital for countless varieties of fish, mammals, crustaceans, mollusks, and amphibians that, together with the staple rice, are mainstays of the diet of Mekong residents. Before rice is planted, the flooded paddies teem with small fish, snails, crabs, and frogs, and children are often sent out to the fields to catch the evening meal. In streams, ponds, and rivers, larger fish are caught in all kinds of nets and a dizzying variety of traps. Recent decades have seen intensive aquaculture in the region. This may be carried out in a hand-dug fishpond next to a rice farmer's house or in a shrimp pond carved out by

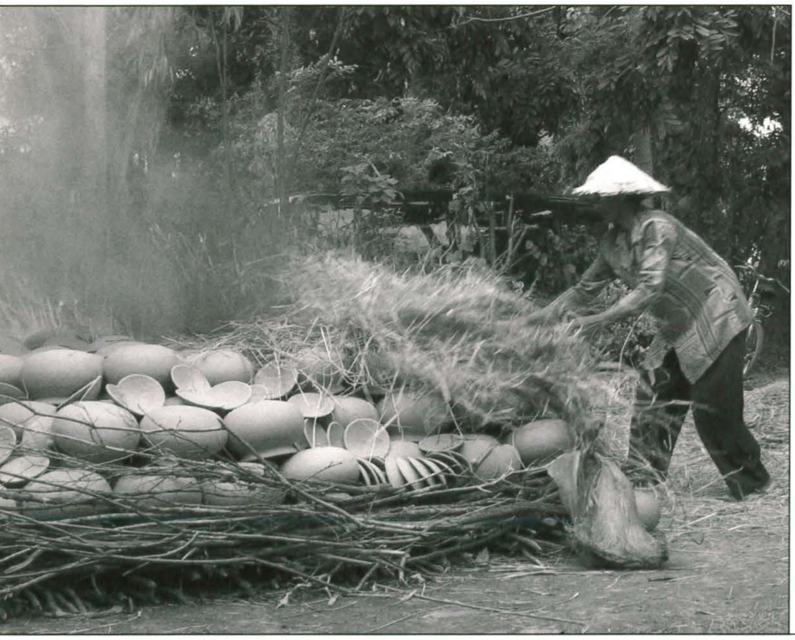
POTS AND JARS ALONG THE MEKONG

Louise Cort

Potters are at work in villages all along the Mekong River and its tributaries. Women potters make earthenware—porous pots used for cooking directly over a flame without shattering or for cooling drinking water by evaporation. Men make stoneware—nonporous jars valuable for long-term storage. Mainland Southeast Asia is one of the few regions in the world where both kinds of pottery are still made and used in the context of everyday life.

A hypothetical village household along the Mekong may serve to demonstrate uses of earthenware and stoneware. Despite the rapid pace of modernization elsewhere, this home is not yet connected to electricity or running water. It is built of wooden boards, has an earthenware tile roof, and is raised high above the ground on a grid of posts. The enclosed second floor, reached by a staircase, provides living space, while the open area below, shaded and cool, serves for working (including women's weaving and earthenware production), visiting with neighbors, storing tools and household supplies, and sheltering farm animals.

Around the edges of the house, several barrel-shaped stoneware vats are positioned below the roof's edge to collect rainwater and store it throughout the dry months. A storeroom beneath the house contains stoneware jars made with double rims, specially designed for transforming



The utilitarian earthenware pottery of Kampong Chhnang Province, Cambodia, is fired in the open air, using rice straw as fuel. Photo by Cynthia Vidaurri, Smithsonian Institution giant earthmovers from a former rice paddy. Or it may take the form of bamboo cages, planted in the middle of small mountain streams or constructed underneath a floating houseboat in the delta. The latter method is especially important in parts of Cambodia and Vietnam, where a small bamboo house may float atop a cage that can hold a ton or more of catfish, fed by the plankton-rich waters of the Mekong and supplemented by rice husks, food scraps, and commercial feed.

The city-state of Angkor, Cambodia, served as the capital of the Khmer Empire from the ninth to the fifteenth centuries. The Angkor state constructed huge reservoirs that managed the waters of the Mekong and irrigated vast tracts of land.
Photo by Frank Proschan, Smithsonian Institution

small fish and salt into the dietary staple of fermented fish. A lid rests in the depression between the outside and inside rims, and that space is filled with water to make it impermeable.

At the foot of the stairway, a freestanding post supports a round-bottomed earthenware jar at a convenient height. Anyone—household member, visitor, or passer-by—can use the metal cup inverted on the jar's lid to scoop a refreshing drink of cool water. The kitchen is located on the veranda at the rear of the house. A medium-sized stoneware jar holds water for cooking and washing. Just inside the door, a large stoneware vat contains a supply of husked rice. This household eats sticky rice as its staple grain, so the kitchen has a stoneware bowl for soaking the rice grains in water and a long-necked earthenware pot, into which a conical bamboo basket fits, for steaming the rice over boiling water. Smaller, lidded pots are used for preparing soups and stews, and a still smaller pot is kept on hand for steeping herbal medicine. A conical stoneware mortar is paired with a wooden pestle for preparing food staples, such as green papaya salad, that involve grinding or mashing ingredients together. A squat stoneware jar with ventilation holes on the shoulder keeps small fish in water, ready to prepare for the evening meal.

When a festival approaches, a stoneware jar is brought out to prepare beer by fermenting cooked rice with yeast. A pair of earthenware pots composes a still for distilling liquor, which is stored in a stoneware bottle with lugs for a carrying strap.

The women of this household, engaged in textile production, use earthenware "steamer" pots for simmering silkworm cocoons and extracting the silk thread. Other earthenware pots simmer dyestuffs. Inside the house, large stoneware jars store woven textiles, safe from dust and insects.

Among her personal possessions, the grandmother keeps a palm-sized stoneware grating dish, used for grinding turmeric root into a beautifying skin lotion and received as a courtship gift. When a member of the household dies, some of the cremated remains are placed in a new earthenware pot and wrapped in a white cloth for burial.

In recent decades, many of these earthenware and stoneware vessels have been replaced by metal, plastic, or glass. Water can now be drawn from a tap and chilled in a refrigerator. Home distilling is illegal in many places. The last mainstays of village-based ceramic production are stoneware mortars and small earthenware pots for simmering medicine or burying the dead. While earthenware is marketed by foot or by truck, the Mekong's enduring role as a "highway" for distribution of goods has helped maintain communities of stoneware-jar makers in Laos, Northeast Thailand, and northeast Cambodia. Traces of older kilns surrounding these living communities map the continuity of technology over centuries.

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