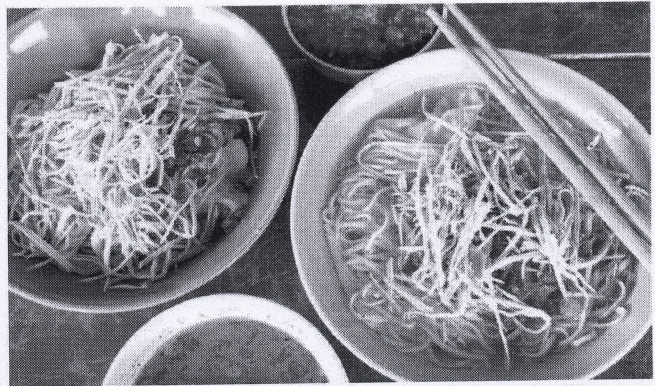


Fried pork belly tossed with fried tea leaves



Egg noodle soup with wonton and dried noodle topped with shredded chicken

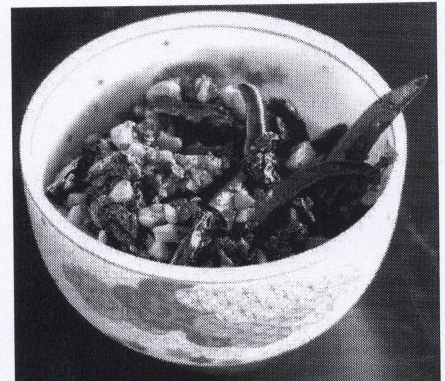
Thai government in policing the area against communist infiltration during the 1970s and early 1980s and were eventually granted Thai citizenship and given land in Doi Mae Salong where the government encouraged them to take up farming. The demography of the village has changed little over the years, with the majority of the inhabitants today ethnic Chinese and descendants of the original KMT soldiers.

"The core food culture of Doi Mae Salong is about preservation. Due to the hardships of living in a remote and deprived area, they had to find

ways to keep ingredients edible for as long as possible," says Pollavat.

"Preserved Chinese cabbage was among the most common ingredients. The weather was generally cold and even in April, the barometer rarely rose above 20 degrees Celsius. Their traditional *moo nam khang* (salted air-dried pork) was so salty that soldiers could eat only a tiny slice with a bowl of rice. The people raised pigs because they were easy to feed and a single braised pork knuckle could feed a group of soldiers."

Danita runs the resort-cum-



Sauteed wild termite mushroom



Yunnanese-style kanom tuay

NATION/EKARAT SUKPEICH