

Aneuk Jamee traditional foods in the South Aceh District, Indonesia

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Abstract. Syamsuardi, Nurainas, Taufiq A, Harmawan T, Suwardi AB. 2021. Aneuk Jamee traditional foods in the South Aceh District, Indonesia. *Biodiversitas* 23: 443-454. The traditional foods of the Aneuk Jamee Tribe have a long history and unique traditions passed down for thousands of years. However, a lack of information about indigenous and traditional foods of the Aneuk Jamee Tribe will lead to a decline in local knowledge of traditional foods, particularly among the younger generation. Therefore, this study aimed to investigate the variety of Aneuk Jamee traditional foods in the South Aceh District of Indonesia. The study was conducted in South Aceh, Indonesia, Labuhan Haji Timur, Kota Bahagia, and Kluet Selatan Sub-districts. The study involved 90 respondents (30 from each sub-district) chosen at random. The interview was conducted using a questionnaire covering the respondents' backgrounds, traditional food names, food composition, mode of preparation, and uses. As a result, 52 Aneuk Jamee's traditional foods were identified from three sub-districts of South Aceh District, including 41 types of traditional cuisine and 11 types of traditional snacks. All respondents recognised *Gulai ciik minyak*, *Gulai taleh*, *Gulai paku*, *Gulai cabadak*, *Gulai kabau*, *Gulai kambieng*, *Gulai ikan panjang*, *Gulai kitang*, *Kue kakareh*, *Limpieng sagu*, and *Limpieng ubi* as Aneuk Jamee traditional foods. On the other hand, less than 20% of respondents were familiar with other traditional foods, such as *Lamang ubi*. The Aneuk Jamee Tribe has an excellent system for passing down traditional knowledge from generation to generation. Fifty-six plant species consisting of 47 genera and 28 families were used as Aneuk Jamee traditional food. The Aneuk Jamee Tribe prepares various foods from various plant species to maintain their health and contribute to household income and conservation efforts.

Keywords: Aneuk Jamee Tribe, ceremonies, cuisine, South Aceh, traditional knowledge

INTRODUCTION

Indonesia is a mega-biodiversity country with high biodiversity. Indonesia ranks second in the world for the number of mammal species, fourth for reptiles, fifth for birds, sixth for amphibians, fourth for plants, first for palm trees, and third in the world for freshwater fish (Sunarmi 2014). In addition, Indonesia's cultural diversity is also an integral part of biodiversity. Indonesian people who inhabit an area are known to have different cultures and characteristics. Indonesia is estimated to have more than 1,300 tribes and 114 tribes known to live in the Sumatra region (The Central Bureau of Statistics 2021). The Aneuk Jamee Tribe is an ethnic group that resided in Aceh province and is considered to share ancestors with the Minang Tribe. Oral historical sources state that in the 17th century, the Minangkabau Tribe from West Sumatra migrated to the Western Aceh and assimilated with the local population to form a new culture and customs known as Aneuk Jamee (Ramli and Erwandi 2019).

Traditional food is one form of local culture closely related to tribal life in Indonesia (Rahawarin 2017; Solang et al. 2017; Tamalene 2017; Tyas 2017; Cita 2020), including the Aneuk Jamee Tribes. Traditional food in a tribe has a symbolic meaning and is routinely accepted from a young age and is typically difficult to change (Putri et al. 2019) and becomes the ethnic group's hallmark. Traditional food is generally consumed or served at

celebrations and has characteristics that distinguish it from other regional foods (Guerrero et al. 2010; Jain 2021). Cultural factors are social norms, values, and beliefs passed down through generations within an ethnic group and are influenced by the social structure, language, and religion of that society (Cencen and Berk 2014). Geographical location and historical developments of communities impact cuisine culture, which includes the unique way of eating styles, cuisine types, and cooking and preparing methods of cuisine in different countries or regions (Yaris and Ozkaya 2015).

However, changes in people's eating habits favor fast food, resulting in a decline in local knowledge of traditional foods, particularly among the younger generation (Sutrisno et al. 2021). The socio-cultural factors in which communities live influence their behavior in selecting, using, and consuming foodstuffs daily, including the type of food and frequency of eating (Baliwati et al. 2004). Income, education, urban or rural environment, family composition, occupation, ethnicity, beliefs and religions, health, nutrition education, food production and distribution, and social politics are all factors that influence family lifestyle formation (Eliska 2016). Therefore, traditional food investigation is essential to preserve cultural elements critical components of a nation's diet (Durazzo et al. 2018). Several researchers have conducted studies on traditional foods, particularly those concerning the nutritional properties of foods and traditional recipes

(Vasilopoulou and Trichopoulou 2009; Ramdath et al. 2011; Durazzo et al. 2018). However, the study on traditional Sumatran foods, particularly the Aneuk Jamee Tribe, remains limited. This study is essential, however, because it is part of an effort to promote traditional foods and local biodiversity and a sustainable diet by preserving a healthy diet in local culture. The present study aimed to investigate the variety of Aneuk Jamee traditional foods in the South Aceh District of Indonesia.

MATERIALS AND METHODS

Study area

The South Aceh District, Indonesia, is located between $02^{\circ} 23' 24''$ - $03^{\circ} 44' 24''$ N and $96^{\circ} 57' 36''$ - $97^{\circ} 56' 24''$ E with an average elevation of 25 meters above sea level (masl). This district has an area of 4,173,67 km² with land use is dominated by protected areas, namely protected forests (36.5%), Gunung Leuser National Park (18.8%), Trumon Wildlife Reserve (13.9%), Animal Corridors (0.2%), Coastal Border (0.3%) and River Border (1.2%) of the total area. The South Aceh District consists of 18 sub-districts and 260 villages with a total population of 238,081,000 people. The local communities in the South Aceh District work as farmers, fishermen, businessmen, and government employees. This district has long been inhabited by three

major tribes: the Aneuk Jamee, Kluet, and Aceh Tribes. The Aneuk Jamee Tribe is dispersed along the west-south coast of Aceh with dialect is thought to be a dialect of the Minangkabau language, and they did, according to legend, come from Minang Kabau. However, the language used is no longer Padang but Jamee's, similar but not identical (The Central Bureau of Statistics of South Aceh District 2020). This study was carried out in three sub-districts, namely Labuhan Haji Timur, Kota Bahagia, and Kluet Selatan Sub-districts (Figure 1).

Household selection and data collection

Consulting South Aceh District Administrative Office, three sub-districts were purposefully chosen based on the Aneuk Jamee Tribe presence. To suggest appropriate households, we consult with each head of the sub-district. From a list of recommended households, 90 informants (30 from each sub-district) were chosen at random using the lottery method of sampling, with each number corresponding to a subject (Table 1). The interview was conducted using a questionnaire that covered the type of traditional food, the ingredients, the mode of preparation, and the purpose of the preparation. Each interview lasted between 30 and 60 minutes and was conducted in the local language (Aneuk Jamee language).

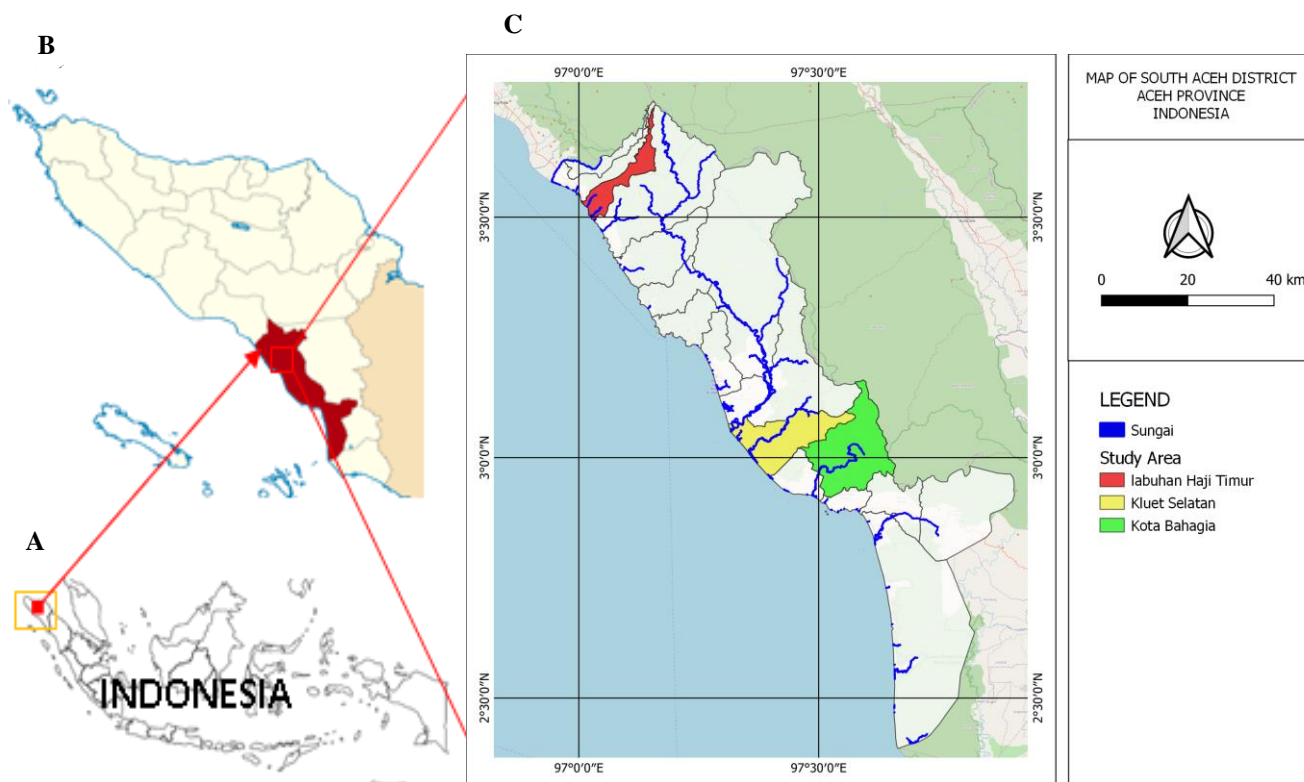


Figure 1. Shows the site of the studied area (South Aceh District, Indonesia). A. The map is showing the location of Aceh province, its neighboring provinces, B. The map is highlighting the South Aceh District, its neighboring districts, and C. Shows the site of the study

Table 1. The demographic structure of respondents in three sub-districts of South Aceh District, Indonesia

		Sub-district					
		Labuhan Haji Timur		Kota Bahagia		Kluet Selatan	
		N	%	N	%	N	%
Gender	Male	32	35.6	36	40.0	31	34.4
	Female	58	64.4	54	60.0	59	65.6
	Total	90	100	90	100	90	100
Age	15-25	8	8.9	12	13.3	11	12.2
	26-35	22	24.4	15	16.7	18	20.0
	36-45	24	26.7	28	31.1	22	24.4
	46-55	16	17.8	18	20.0	19	21.1
	56-65	17	18.9	11	12.2	12	13.3
	>65	3	3.3	6	6.7	8	8.9
	Total	90	100	90	100	90	100
	Total	90	100	90	100	90	100
Religion	Islam	90	100	90	100	90	100
	Total	90	100	90	100	90	100
	Total	90	100	90	100	90	100
Occupation	Farmer	68	75.6	75	83.3	82	91.1
	Business	12	13.3	12	13.3	6	6.7
	Fisherman	3	3.3	0	0.0	1	1.1
	government employees	7	7.8	3	3.3	1	1.1
	Total	90	100	90	100	90	100
Education	Elementary School	46	51.1	57	63.3	57	63.3
	Junior High School	16	17.8	12	13.3	8	8.9
	Senior High School	22	24.4	18	20.0	24	26.7
	University	6	6.7	3	3.3	1	1.1
	Total	90	100	90	100	90	100

RESULTS AND DISCUSSION

Traditional foods prepared by the Aneuk Jamee Tribe

A total of 52 Aneuk Jamee's traditional foods were identified from three sub-districts of South Aceh District, including forty-one types of traditional cuisine and 11 types of traditional snacks. According to Indonesian food composition data (<https://www.panganku.org/>), the traditional foods of the Aneuk Jamee Tribe are classified into six categories based on the main ingredients used, namely vegetable-based foods, fruit-based foods, cereal-based foods, meat-based foods, fish-based foods, and starchy tuber-based foods.

Traditional cuisine

Vegetable-based foods

Gulai ciik minyak

Gulai ciik minyak is a traditional food of the Aneuk Jamee Tribe which is similar to the *Pliek Ue*, the traditional cuisine of the Acehese Tribe. During the discussion, participants stated that *Gulai ciik minyak* has a thicker sauce than *Pliek Ue*. Respondents proposed the following *Gulai ciik minyak* preparation practices: *Gnetum gnemon*, *Vigna unguiculata*, and *Solanum torvum* were placed in a pan with water. Then, seasoning the food with *Citrus hystrix*, *Murraya koenigii*, *Alpinia galanga*, *Etlingera elatior*, *Cymbopogon citratus*, *Capsicum frutescens*, *Zingiber officinale*, *Coriandrum sativum*, *Cuminum cyminum*, *Piper nigrum*, and *Curcuma longa*. Cook for 7-10 minutes before adding the coconut milk, young jackfruit (*Artocarpus heterophyllus*), papaya (*Carica papaya*), banana flower (*Musa x paradisiaca*), Chili (*C. frutescens*),

and fermented *Cocos nucifera* fruit. Roasted coconut was also placed in the pan, as well as *Ipomoea aquatica*, *Solanum melongena*, salt, and *Sunti* (dried fruit of *Averrhoa bilimbi*), stir continuously for 5 to 10 min, take off from the stove and wait until the temperature comes down, transfer the cuisine from cooking pan into the bowl using a woody scoop, and serve. *Gulai ciik minyak* is traditionally served at births, circumcisions, and weddings. Furthermore, this food is available during religious holidays such as Eid al-Fitr and Eid al-Adha.

Gulai taleh

Gulai taleh is one of the Aneuk Jamee Tribe's traditional foods, with *Colocasia esculenta* as the main ingredient. Chopping *C. esculenta* makes this cuisine stalks into small pieces and seasoning them with spices such as *Capsicum annum*, *C. longa*, *Allium cepa*, *Allium sativum*, and *Aleurites moluccanus*. The material was then cooked in a pan with coconut milk added. Finally, *C. longa* leaves and *C. citratus* stalks are used to the flavor the cuisine. This food is traditionally served at traditional ceremonies such as births, circumcisions, and weddings. *Gulai taleh* is also commonly consumed on a daily.

Gulai paku

Gulai paku is a popular traditional food prepared from *Diplazium esculentum* as the main ingredient. *Gulai paku* is prepared by cutting *D. esculentum* leave in small pieces and putting it in the frying pan. Coconut milk, *C. longa*, *A. cepa*, *Solanum lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, and salt were placed in the frying pan. Stir continuously for 10 to 20 min, take off from the stove,

transfer the cuisine from the frying pan into the bowl and serve.

Gulai botiek

Gulai botiek was made by the respondent using *C. papaya* fruit. They suggested the following methods for preparing *Gulai botiek*: Peel the skin from the unripe *C. papaya*, wash it, and cut it into small pieces before placing it in a frying pan. The coconut milk has been added to the frying pan. *Solanum melongena*, *C. longa*, *Ocimum basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, and *C. frutescens* are used to season the cuisine. Furthermore, stir constantly for 10 to 20 minutes, from the stove, transfer the cuisine from the frying pan to the bowl, and serve.

Gulai taruong

Gulai taruong was made by using *S. melongena* as the main ingredient. *Gulai taruong* is prepared by cutting *S. melongena* into small pieces before placing it in a frying pan. The coconut milk has been added to the frying pan. Seasoning this cuisine with various spices such as *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. sativum*, and *C. frutescens*. In addition, to enhance the flavor of the cuisine, the local communities also add *C. citratus* leave. Furthermore, stir constantly for 10 to 20 minutes, from the stove, transfer the cuisine from the frying pan to the bowl, and serve. In addition to being consumed itself, this cuisine is also available in restaurants.

Gulai cabadak

Respondents notified *Gulai cabadak* is a popular traditional food prepared from the unripe fruit of *A. heterophyllus* as the main ingredient. This cuisine combines *A. heterophyllus*, *V. unguiculata*, and roasted *C. nucifera* in the frying pan. *Curcuma longa*, *C. citratus*, *C. frutescens*, *A. cepa*, *A. sativum*, *S. lycopersicum*, *C. sativum*, *A. moluccanus*, and salt added into cuisine as spices. To enhance the flavor of the cuisine, the local communities also add *Syzygium polyanthum* leave. Stir constantly for 10 to 20 minutes, remove from the stove, transfer the *Gulai cabadak* from the frying pan to the bowl, and serve. In addition to being consumed itself, this cuisine is also available in restaurants.

Gulai buah sukun

Gulai buah sukun is a traditional food prepared from the *Artocarpus altilis* as the main ingredient. This cuisine combines *A. altilis*, *V. unguiculata*, and roasted *C. nucifera* in the frying pan. *Curcuma longa*, *C. citratus*, *C. frutescens*, *A. cepa*, *A. sativum*, *S. lycopersicum*, *C. sativum*, *A. moluccanus*, and salt added into cuisine as spices. To enhance the flavor of the cuisine, the local communities also add *S. polyanthum* leave. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the *Gulai cabadak* from the frying pan to the bowl, and serve. During the discussion, respondents stated that this cuisine should be available at various important events such as birth, circumcision, marriage, and *Khanduri padi* (traditional ceremony before planting rice).

Gulai labu kunieng

Gulai labu kunieng is a traditional food prepared from the *Cucurbita pepo* as the main ingredient. This cuisine combines *C. pepo*, *V. unguiculata*, and roasted *C. nucifera* in the frying pan. *Curcuma longa*, *C. citratus*, *C. frutescens*, *A. cepa*, *A. sativum*, *S. lycopersicum*, *C. sativum*, *A. moluccanus*, and salt added into cuisine as spices. To enhance the flavor of the cuisine, the local communities also add *S. polyanthum* leave. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the cuisine from the frying pan to the bowl, and serve.

Gulai obuong

Gulai obuong is a traditional food prepared from the *Dendrocalamus asper* young stem as the main ingredient. This cuisine combines *D. asper* and roasted *C. nucifera* in the frying pan. *Curcuma longa*, *C. frutescens*, *A. cepa*, *A. sativum*, *S. lycopersicum*, *C. sativum*, *A. moluccanus*, and salt added into cuisine as spices. To enhance the flavor of the cuisine, the local communities also add *S. polyanthum* and *C. citratus* leave. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the *Gulai cabadak* from the frying pan to the bowl, and serve.

Gulai pucuok ubi

Gulai pucuok ubi is a popular traditional food among the Aneuk Jamee Tribe that prepares *Manihot esculenta* as the main ingredient. The following *Gulai pucuok ubi* preparation methods were suggested by respondents: *M. esculenta* leave cut into small pieces and placed in the frying pan. In addition, add roasted *C. nucifera*, *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. sativum*, *C. frutescens*, *C. citratus*, and salt into the frying pan. Stir constantly for 15 to 20 minutes, remove from the stove, transfer the *Gulai pucuok ubi* from the frying pan to the bowl, and serve.

Gulai pisang

Gulai pisang is a popular traditional food among the Aneuk Jamee Tribe that prepares *Musa x paradisiaca* fruit and flower as the main ingredient. The following *Gulai pisang* preparation methods: *Musa x paradisiaca* fruit and flower are cut into small pieces and placed in the frying pan. In addition, add roasted *C. nucifera*, *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. sativum*, *C. frutescens*, *C. citratus*, and salt into the frying pan. Stir constantly for 15 to 20 minutes, remove from the stove, transfer the *Gulai pisang* from the frying pan to the bowl, and serve. During the discussion, respondents stated that the flower and fruit of *Musa x paradisiaca* are sometimes processed separately into two types of cuisine, namely *Gulai Pisang* (*Musa x paradisiaca* fruit as the main ingredient) and *Gulai Jantung Pisang* (*Musa x paradisiaca* flower as the main ingredient).

Gulai umbuik oten

Gulai umbuik oten is a traditional food prepared from the *Korthalsia rostrata* stem as the main ingredient. This cuisine combines *K. rostrata* and roasted *C. nucifera* in the frying pan. *Curcuma longa*, *C. frutescens*, *A. cepa*, *A. sativum*,

S. lycopersicum, *C. sativum*, *A. moluccanus*, and salt added into cuisine as spices. To enhance the flavor of the cuisine, the local communities also add *S. polyanthum* and *C. citratus* leave. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the *Gulai cabadak* from the frying pan to the bowl, and serve.

Obuih labu aie

Obuih labu aie is a popular traditional food among the Aneuk Jamee Tribe that prepares *Lagenaria siceraria* fruit as the main ingredient. According to respondents, there are two types of *Obuih labu aie*: *Obuih labu aie* with coconut milk and *Obuih labu aie* without coconut milk. However, the preparation process for both types of *Obuih labu aie* is similar. The following *Obuih labu aie* preparation methods: *L. siceraria* fruit is cut into small pieces, combined with *V. unguiculata*, *Luffa acutangula*, and *S. torvum*, and placed in the frying pan. In addition, seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, coconut milk, and salt into the frying pan. Stir constantly for 15 to 20 minutes, remove from the stove, transfer the *Obuih labu aie* from the frying pan to the bowl, and serve.

Obuih buah kalawi

Obuih buah kalawi is a popular traditional food among the Aneuk Jamee Tribe that prepares *A. altilis* fruit as the main ingredient. According to respondents, there are two types of *Obuih buah kalawi*: *Obuih buah kalawi* with coconut milk and *Obuih buah kalawi* without coconut milk. However, the preparation process for both types of *Obuih buah kalawi* is similar. The following *Obuih buah kalawi* preparation methods: *A. altilis* fruit is cut into small pieces, combined with *V. unguiculata* and placed in the frying pan. In addition, seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, coconut milk, and salt into the frying pan. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the cuisine from the frying pan to the bowl, and serve. *Obuih buah kalawi* is served at weddings ceremonies.

Obuih patulo

Obuih patulo is a popular traditional food among the Aneuk Jamee Tribe that prepares *L. acutangula* fruit as the main ingredient. According to respondents, there are two types of *Obuih patulo*: *Obuih patulo* with coconut milk and *Obuih patulo* without coconut milk. However, the preparation process for both types of *Obuih patulo* is similar. The following *Obuih patulo* preparation methods: *L. acutangula* fruit is cut into small pieces, combined with *V. unguiculata* and *S. torvum*, placed in the frying pan. In addition, seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, coconut milk, and salt into the frying pan. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the *Obuih patulo* from the frying pan to the bowl, and serve.

Obuih bayom siah

Obuih bayom siah is a popular traditional Aneuk Jamee food made with *Amaranthus cruentus* leaf as the main ingredient. According to respondents, there are two types

of *Obuih bayom siah*: *Obuih bayom siah* with coconut milk and *Obuih bayom siah* without coconut milk. However, the preparation process for both types of *Obuih bayom siah* is similar. First, the leaves of *A. cruentus* are cut into small pieces and placed in a frying pan with *V. unguiculata*. In addition, seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, coconut milk, and salt into the frying pan. Stir constantly for 10 to 20 minutes, remove from the stove, transfer the *Obuih bayom siah* from the frying pan to the bowl, and serve.

Obuih jantuong pisang

Obuih jantuong pisang is a popular traditional food prepared from *Musa acuminata x balbisiana* flower as the main ingredient. According to respondents, there are two types of *Obuih jantuong pisang*: *Obuih jantuong pisang* coconut milk and *Obuih jantuong pisang* without coconut milk. However, the preparation process for both types of *Obuih jantuong pisang* is similar. The following *Obuih jantuong pisang* preparation methods: *M. acuminata x balbisiana* flower is cut into small pieces, washed, placed in the frying pan. In addition, seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, coconut milk, and salt into the frying pan. Stir constantly for 10 to 20 minutes, remove from the stove, transfer the *Obuih jantuong pisang* from the frying pan to the bowl, and serve.

Samba patai

Samba patai is a traditional food that prepared *Parkia speciosa* fruit as the main ingredient. The following *Samba patai* preparation methods: *P. speciosa* fruit is washed and placed in the frying pan. Seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *C. longa*, *C. nucifera*, and salt. Stir constantly for 10 to 15 minutes, then remove from the stove, transfer the cuisine from the frying pan to the bowl, and serve.

Tumih kacang panjang

Tumih kacang panjang is a popular traditional food prepared from *V. unguiculata* fruit as the main ingredient. The following *Tumih kacang panjang* preparation methods: *V. unguiculata* fruit is cut into small pieces, washed, and occasionally combined with *S. torvum*, placed in the frying pan. Seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, and salt. Stir constantly for 10 to 20 minutes, remove from the stove, transfer the cuisine from the frying pan to the bowl, and serve. *Tumih kacang panjang* is served at birth, circumcisions, weddings, and funeral ceremonies.

Tumih taruang

Tumih taruang is a popular traditional food prepared from *S. melongena* fruit as the main ingredient. The following *Tumih taruang* preparation methods: *S. melongena* fruit is cut into small pieces, washed, and occasionally combined with *S. torvum*, placed in the frying pan. Seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, and salt. Stir constantly for 10 to 20 minutes, remove from the stove, transfer the cuisine

from the frying pan to the bowl, and serve. *Tumih taruang* is served at birth, circumcisions, weddings, and funeral ceremonies.

Tumih pucuok umpun

Tumih pucuok umpun is a popular traditional food among the Aneuk Jamee Tribe that prepares *I. aquatica* leaves as the main ingredient. The following *Tumih pucuok umpun* preparation methods: *I. aquatica* leave is cut into small pieces, washed, and placed in the frying pan. Seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *S. lycopersicum*, and salt. Stir constantly for 10 to 20 minutes, remove from the stove, transfer the cuisine from the frying pan to the bowl, and serve.

Fruit-based foods

Gulai asom dien

Gulai asom dien is a traditional cuisine made from fermented *Durio zibethinus* fruit. Respondents suggested the following *Gulai asom dien* preparation methods: *G. gnemon*, *L. acutangula*, *S. melongena*, *S. torvum*, and *V. unguiculata* are combined in a frying pan with fermented *D. zibethinus* fruit. Then, seasoning with *C. hystrix*, *C. citratus*, *C. nucifera*, *C. annuum*, *C. frutescens*, *A. cepa*, *A. sativum*, *C. longa*, *Z. officinale*, and coconut milk, stir continuously for 10 to 15 min, take off from the stove, transfer the cuisine from frying pan into the bowl and serve. *Gulai asom dien* is only made during the *D. zibethinus* season. According to respondents, they ferment *D. zibethinus* fruit to store it for long periods. As a result, they can be consumed outside of the durian season.

Samba asom dien

Samba asom dien is a traditional food prepared from fermented *D. zibethinus* fruit as the main ingredient. The following *Samba asom dien* preparation methods are fermented *D. zibethinus* fruit combined with *Euthynnus affinis* and placed in the frying pan. Seasoning with *A. cepa*, *A. sativum*, *C. frutescens*, *C. annuum*, *C. longa*, *C. hystrix*, *C. nucifera*, *C. citratus*, and salt. Stir constantly for 10 to 15 minutes, then remove from the stove, transfer the cuisine from the frying pan to the bowl, and serve.

Cereal-based foods

Nasi podeh

Respondents notified *Nasi podeh* is Aneuk Jamee traditional food provided to mothers after childbirth as traditional medicine during recovery. *Nasi podeh* is prepared with *Oryza sativa* var *glutinosa*. The following *Nasi podeh* preparation methods: grinding spices such as *C. longa*, *Z. officinale*, and *P. nigrum*. Combine the spices with *O. sativa* var *glutinosa* and place them in the rice cooker. After 15 to 30 minutes, transfer the cuisine from the rice cooker to the plate, and serve.

Meat-based foods

Gulai kancie

Gulai kancie is a traditional cuisine that prepares *Tragulus kanchil* meat as the main ingredient. The following *Gulai kancie* preparation methods were

suggested by respondents: *T. kanchil* meat is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, combine *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, *A. moluccanus*, *C. hystrix*, *Citrus x aurantiifolia*, *Elettaria cardamomum*, *Illicium verum*, *Cinnamomum verum*, salt, and coconut milk placing into a frying pan. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the *Gulai kancie* from the frying pan to the bowl, and serve.

Gulai ruso

Gulai ruso is a traditional cuisine that prepares *Cervus unicolor* meat as the main ingredient. The following *Gulai ruso* preparation methods were suggested by respondents: *C. unicolor* meat is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, combine *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, *A. moluccanus*, *C. hystrix*, *Citrus x aurantiifolia*, *E. cardamomum*, *I. verum*, *C. verum*, salt, and coconut milk placing into a frying pan. Stir constantly for 15 to 30 minutes, then remove from the stove, transfer the *Gulai ruso* from the frying pan to the bowl, and serve. *Gulai ruso* is savory and spicy, with a thick red or yellow gravy texture.

Gulai kabau

Gulai kabau is a special traditional cuisine served at birth, circumcision, and weddings ceremonies. This cuisine is prepared from *Bubalus bubalis* meat as the main ingredient. The following *Gulai kabau* preparation methods were suggested by respondents: *B. bubalis* meat is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, combine *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, *A. moluccanus*, *C. hystrix*, *Citrus x aurantiifolia*, *E. cardamomum*, *I. verum*, *C. verum*, salt, and coconut milk placing into a frying pan. Stir constantly for 30 to 60 minutes, then remove from the stove, transfer the *Gulai kabau* from the frying pan to the bowl, and serve.

Gulai kapalo kabau

Gulai kapalo kabau is a special traditional cuisine served on special occasions such as weddings ceremonies. This cuisine is prepared from *B. bubalis* head as the main ingredient. The following *Gulai kapalo kabau* preparation methods were suggested by respondents: *B. bubalis* head is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, combine *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, *A. moluccanus*, *C. hystrix*, *Citrus x aurantiifolia*, *E. cardamomum*, *I. verum*, *C. verum*, salt, and coconut milk placing into a frying pan. Stir constantly for 30 to 60 minutes, then remove from the stove, transfer the *Gulai kapalo kabau* from the frying pan to the bowl, and serve.

Gulai kut-kut

Gulai kut-kut is a special traditional cuisine served at birth, circumcision, and weddings ceremonies. This cuisine is prepared from buffalo (*B. bubalis*) gravel (kut-kut in Aneuk Jamee language) as the main ingredient. Respondents suggested the following *Gulai kut-kut* preparation methods: *B. bubalis* head is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, combine *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, *A. moluccanus*, *C. hystrix*, *Citrus x aurantiifolia*, *E. cardamomum*, *I. verum*, *C. verum*, salt, and coconut milk placing into a frying pan. Stir constantly for 30 to 60 minutes, then remove from the stove, transfer the *Gulai kut-kut* from the frying pan to the bowl, and serve.

Gulai kambieng

Gulai kambieng is a special traditional cuisine served on special occasions such as birth, circumcision, and weddings ceremonies. This cuisine is prepared from *B. bubalis* meat as the main ingredient. The following *Gulai kambieng* preparation methods were suggested by respondents: *B. bubalis* meat is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, combine *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, *A. moluccanus*, *C. hystrix*, *Citrus x aurantiifolia*, *E. cardamomum*, *I. verum*, *C. verum*, salt, and coconut milk placing into the frying pan. Stir constantly for 30 to 60 minutes, then remove from the stove, transfer the *Gulai kambieng* from the frying pan to the bowl, and serve.

Gulai ayom

Gulai ayom is a special traditional cuisine served on special occasions such as birth, circumcision, and weddings ceremonies. This cuisine is prepared from *Gallus gallus domesticus* meat as the main ingredient. The following *Gulai ayom* preparation methods were suggested by respondents: *G. gallus domesticus* meat is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, combine *C. longa*, *O. basilicum*, *A. cepa*, *S. lycopersicum*, *C. citratus*, *C. sativum*, *C. frutescens*, *A. moluccanus*, *C. hystrix*, *Citrus x aurantiifolia*, *E. cardamomum*, *I. verum*, *C. verum*, salt, and coconut milk placing into a frying pan. Stir constantly for 30 to 60 minutes, then remove from the stove, transfer the *Gulai ayom* from the frying pan to the bowl, and serve. *Gulai ayom* is also available in restaurants.

Fish-based foods

Gulai ikan panjang

Respondents notified *Gulai ikan panjang* is a popular traditional food prepared from the *Anguilla marmorata* as the main ingredient. The following *Gulai ikan panjang* preparation methods were suggested by respondents: *A. marmorata* was washed and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *S. lycopersicum*, *O. basilicum*, *C.*

frutescens, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *Citrus x aurantiifolia*, *S. polyanthum*, *C. citratus*, and roasted coconut. Coconut milk and salt are also placed in the frying pan. Stir continuously for 15 to 20 min, take off from the stove, transfer the cuisine from the frying pan into the bowl and serve. In addition to being consumed itself, this cuisine is also available in restaurants.

Gulai ikan bulan

Gulai ikan bulan is a popular traditional food prepared from the *Megalops cyprinoides* as the main ingredient. The following procedures are used to prepare *Gulai ikan bulan*: *M. cyprinoides* was washed and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *S. lycopersicum*, *O. basilicum*, *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *Citrus x aurantiifolia*, *S. polyanthum*, *C. citratus*, and roasted coconut. Coconut milk and salt are also placed in the frying pan. Stir continuously for 15 to 20 min, take off from the stove, transfer the cuisine from the frying pan into the bowl and serve.

Gulai lawuok limbek

Gulai lawuok limbek is a popular traditional food prepared from the *Clarias nieuhofii* as the main ingredient. The following *Gulai lawuok limbek* preparation methods were suggested by respondents: *C. nieuhofii* is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *S. lycopersicum*, *O. basilicum*, *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *Citrus x aurantiifolia*, *S. polyanthum*, *C. citratus*, and roasted coconut. Coconut milk and salt are also placed in the frying pan. Stir continuously for 15 to 20 min, take off from the stove, transfer the cuisine from the frying pan into the bowl and serve.

Gulai lawuok bace

Gulai lawuok bace is a popular traditional food prepared from the *Channa striata* as the main ingredient. The following *Gulai lawuok bace* preparation methods were suggested by respondents: *C. striata* is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *S. lycopersicum*, *O. basilicum*, *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *Citrus x aurantiifolia*, *S. polyanthum*, *C. citratus*, and roasted coconut. Coconut milk and salt are also placed in the frying pan. Stir continuously for 15 to 20 min, take off from the stove, transfer the *Gulai lawuok bace* from the frying pan into the bowl and serve.

Gulai lawuok gariang

Respondents notified *Gulai lawuok gariang* is a popular traditional food prepared from *ikan Gariang* (*Tor tambroides*) as the main ingredient. The following *Gulai lawuok gariang* preparation methods were suggested by respondents: *T. tambroides* were washed, cleaned, and placed in the frying pan. Then, seasoning with *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *S. polyanthum*, and *C. citratus*. Coconut milk is also placed in

the frying pan. *Kincung* (*E. elatior*) flower and Sunti (dried *A. bilimbi* fruit) are combined to the cuisine to enhance the flavor. Stir continuously for 10 to 15 min, take off from the stove, transfer the cuisine from the frying pan into the bowl and serve. In addition to being consumed itself, this cuisine is also available in restaurants.

Gulai lawuok suwe

Gulai lawuok suwe is a popular traditional food prepared from the *Euthynnus affinis* as the main ingredient. The following *Gulai lawuok suwe* preparation methods were suggested by respondents: *E. affinis* is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *S. lycopersicum*, *O. basilicum*, *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *Citrus x aurantiifolia*, *S. polyanthum*, *C. citratus*, and roasted coconut. Coconut milk and salt are also placed in the frying pan. Stir continuously for 15 to 20 min, take off from the stove, transfer the *Gulai lawuok suwe* from the frying pan into the bowl and serve.

Gulai lawuok paih

Gulai lawuok paih is a popular traditional food prepared from the *Rasbora argyrotænia* as the main ingredient. The following *Gulai lawuok paih* preparation methods were suggested by respondents: *R. argyrotænia* is washed and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *S. lycopersicum*, *O. basilicum*, *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *Citrus x aurantiifolia*, *S. polyanthum*, *C. citratus*, and roasted coconut. Coconut milk and salt are also placed in the frying pan. Stir continuously for 15 to 20 min, take off from the stove, transfer the cuisine from the frying pan into the bowl and serve.

Gulai lumpai

Gulai lumpai is a popular traditional food that prepared from the *Monopterus albus* as the main ingredient. The following *Gulai lumpai* preparation methods were suggested by respondents: *M. albus* is cut into small pieces, washed, and seasoned with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *S. lycopersicum*, *O. basilicum*, *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, *Citrus x aurantiifolia*, *S. polyanthum*, *C. citratus*, *Polyscias scutellaria*, and roasted coconut. Coconut milk and salt are also placed in the frying pan. Stir continuously for 15 to 20 min, take off from the stove, transfer the *Gulai lumpai* from the frying pan into the bowl and serve.

Gulai kitang

Gulai Kitang is a traditional cuisine made with *Kitang* (*Melanoides tuberculata*) as the main ingredient. According to respondents, this cuisine is very popular in

the community and is frequently a special food for the Aneuk Jamee Tribe, particularly at banquets for special guests. *Melanoides tuberculata*, on the other hand, is currently rare in the wild. As a result, *Gulai Kitang* is seldom prepared by the local communities in the study area. *Gulai Kitang* is prepared by removing the pointed part of the *M. tuberculata*, washing it, and combining it with *C. papaya* fruit in a frying pan. Then, seasoning with *C. frutescens*, *C. longa*, *A. cepa*, *A. sativum*, *A. moluccanus*, and coconut milk, stir continuously for 15 to 30 min, take off from the stove, transfer the *Gulai Kitang* from the frying pan into the bowl and serve.

Gulai loken

Gulai loken is a traditional cuisine made with *Loken* (*Geloina erosa*) as the main ingredient. *Gulai loken* is prepared by removing the *G. erosa* shell, washed, and seasoning with lime (*C. hystrix*) juice before being placed in a frying pan. Then, seasoning with *C. hystrix*, *C. citratus*, *C. frutescens*, *A. moluccanus*, *A. cepa*, *A. sativum*, *C. longa*, *S. lycopersicum*, *O. basilicum*, *A. moluccanus*, *S. polyanthum*, and coconut milk, stir continuously for 15 to 30 min, take off from the stove, transfer the *Gulai loken* from the frying pan into the bowl and serve.

Traditional snacks

Cereal-based foods

Kue kakareh

Kue kakareh is a traditional snack served at important events such as circumcision, wedding, Eid al-Fitr, and Eid al-Adha. The following *Kue kakareh* preparation methods: sugar, salt, and water are boiled, filtered, and cooled. Stir constantly for 10 minutes after adding *O. sativa* flour to the dough. Prepare a mold from a coconut shell that has been smeared with cooking oil. Fry the *Kue kakareh* in a frying pan after it has been placed inside the coconut shell. *Kue kakareh* is folded into two or four parts during the frying process. *Kue kakareh* is removed from the stove, transferred to the plate, and served.

Lamang puluik

Lamang puluik is a traditional snack served on religious holidays such as Eid al-Fitr and Eid al-Adha. This food is served by soaking *O. sativa* var. *glutinosa* in water for one night. Furthermore, combine *O. sativa* var. *glutinosa*, coconut milk, and salt in a pan. The bamboo stalks are prepared, washed, and its interior has been wrapped with banana (*Musa x paradisiaca*) leaves. Next, a bamboo stick is loaded with *O. sativa* var. *glutinosa* that has been mixed with coconut milk and salt. The *Lamang puluik* in the bamboo stick is then roasted for approximately 4 hours. The *Lamang puluik* is then removed from the fire, transferred from the bamboo stem to the plate, and served.



Figure 2. Aneuk Jamee traditional cuisine. A. *Gulai Ikan Bulan*, B. *Gulai Ayam*, C. *Gulai Loken*, D. *Gulai Kambieng*, E. *Gulai Kitang*, F. *Gulai Pisang*, G. *Gulai Cabadak*, H. *Tumih Kacang Panjang*, I. *Samba asom dien*



Figure 3. Aneuk Jamee traditional snack. A. *Sopang*, B. *Lopek ubi jala*, C. *Lamang ubi*, D. *Lamang puluik*, E. *Tumpi*, F. *Limpieng boreh*

Limpieng boreh

Limpieng boreh is a traditional snack served at funeral ceremonies. *Limpieng boreh* is prepared by combining the *O. sativa* flour with red sugar and salt, and baking using a frying pan. *Limpieng boreh* is removed from a frying pan, transferred to the plate, and served.

Limpieng kuah

Limpieng kuah is a traditional snack served at funeral ceremonies and *ninik mamak* (traditional leader's) meetings. *Limpieng boreh* is prepared by combining the *O. sativa* flour with red sugar and salt and placing it in a pan. In addition, pour the mixture of coconut milk, brown sugar, and *Pandanus amaryllifolius* leaves. Stir constantly for 10 to 15 minutes, then remove from the stove, transfer the *Limpieng kuah* from the pan to the bowl, and serve.

Sopang

Sopang is a traditional snack served during Ramadhan and Eid al-Fitr. The following *Sopang* preparation methods: Combining *O. sativa* flour, egg, butter, sugar, and salt. Furthermore, the dough is shaped into a ship, and fried for 10-15 minutes, or until it turns brown. *Sopang* is removed from the frying pan, transferred to a plate, and served.

Pak pong

Pak pong is a traditional snack served at special occasions such as circumcision, Ramadhan, and Eid al-Fitr. The following *Pak pong* preparation methods: A dough is made with *O. sativa* var. *glutinosa* flour, *Vigna radiata*, coconut milk, sugar, and salt. Steam the dough for 30-40 minutes in a pan. *Pak pong* is removed from the frying pan, transferred to a plate, and served.

Tumpi

Tumpi is a traditional snack served at traditional ceremonies, particularly weddings. The following *Tumpi* preparation methods: A dough is made with *O. sativa* flour, coconut milk, sugar, and salt. Frying the dough for 10-20 minutes in a frying pan. *Tumpi* is removed from the frying pan, transferred to a plate, and served. This traditional snack is usually served with *Puluik kunieng* (*O. sativa* var. *glutinosa*).

Fruit-based foods

Alua

According to respondents, *Alua* is a popular traditional snack, especially during the durian season. The following *Alua* preparation methods: A pan is filled with *D. zibethinus* fruit that has been separated from the seeds. Combine coconut milk, *P. amaryllifolius* leaves, and sugar, stirring constantly until the dough turns brown in a saucepan. The dough is wrapped in *Areca catechu* leaves and smoked. *Alua* is removed from the fire after 4-6 hours, transferred to the plate, and served.

Starchy tuber-based foods

Lamang ubi

Lamang ubi is a traditional snack served on religious holidays such as Eid al-Fitr and Eid al-Adha. The following *Lamang ubi* preparation methods: grating *M. esculenta* tuber, combining with Coconut milk and salt in a bowl. The bamboo stalks have been prepared, washed, and wrapped in banana (*Musa x paradisiaca*) leaves. Next, grated *M. esculenta*, coconut milk, and salt are loaded onto a bamboo stick. The *Lamang ubi* in the bamboo stick is then baked for 4 hours. Finally, the *Lamang ubi* is removed from the fire, transferred from the bamboo stem to the plate, and served.

Limpieng sagu

Limpieng sagu is made by combining the *Metroxylon sagu* flour, *O. sativa* flour with red sugar and salt, and baking using a frying pan. *Limpieng sagu* is removed from a frying pan, transferred to the plate, and served. *Limpieng sagu* is occasionally prepared by women for daily consumption.

Lopek ubi jala

Lopek ubi jala is a traditional snack served on religious holidays such as Eid al-Fitr and Eid al-Adha, as well as traditional ceremonies such as circumcision and wedding ceremonies. *Lopek ubi jala* is made by combining Ipomoea batatas, *O. sativa* flour, sugar, and salt. Wrapping the dough in *Musa x paradisiaca* leaves and steaming it in a pan for 20-30 minutes. *Lopek ubi jala* is removed from the pan, transferred to a plate, and served.

Species composition of Aneuk Jamee traditional food

A total of 56 plant species was used as Aneuk Jamee traditional food consisting of 47 genera and 28 families (Table 2). Zingiberaceae is the most represented plant family with 6 species, followed by Solanaceae (5 species), Arecaceae and Poaceae (4 species each), and Apiaceae, Cucurbitaceae, Fabaceae, and Rutaceae, with 3 species each. The other 20 families have one or two representative species each.

Transfer knowledge among Aneuk Jamee Tribe

A total of 52 Aneuk Jamee traditional foods consist of 41 types of traditional cuisine and 11 types of traditional snacks. The average number of Aneuk Jamee traditional foods identified by respondents ranged from 48.6 ± 2.18 (15-25 years) to 50.12 ± 1.03 (> 65 years). Furthermore, the average number of Aneuk Jamee traditional food identified by each respondent's educational status ranged from 45.2 ± 2.14 (University) to 49.18 ± 1.21 (Elementary School). All respondents recognised *Gulai ciik minyak*, *Gulai taleh*, *Gulai paku*, *Gulai cabadak*, *Gulai kabau*, *Gulai kambieng*, *Gulai ikan panjang*, *Gulai kitang*, *Kue kakareh*, *Limpieng sagu*, and *Limpieng ubi* as Aneuk Jamee traditional foods. On the other hand, less than 20% of respondents were familiar with some other traditional foods, such as *Lamang ubi*. The traditional knowledge of the Aneuk Jamee Tribe in the preparation and making of traditional food has been passed down through generations.

According to the survey, traditional food information was obtained primarily from parents and grandparents (54%), ancestors (35%), and formal education (11%). Older people are always struggling to preserve their culture, including traditional foods. The younger generation, for example, has always been actively involved in various traditional ceremonies, including the preparation and serving of traditional foods. Elders play an essential role as guardians

of knowledge, passing it down through generations to ensure that traditional knowledge is not lost (Van der Hoeven et al. 2013). Involving the younger generation in various traditional activities can improve their knowledge of culture, and, in the long term, will preserve traditional knowledge among them (Navia et al. 2020a; Sutrisno et al. 2021).

Table 2. List of plants used in Aneuk Jamee traditional foods

Family	Botanical name	Vernacular name	Use part	Habitat
Amaranthaceae	<i>Amaranthus cruentus</i> L.	Bayom siah	Whole plants	Farmland
Amaryllidaceae	<i>Allium cepa</i> L.	Bawang merah	Tuber	Home garden
	<i>Allium sativum</i> L.	Bawang putih	Tuber	Home garden
Apiaceae	<i>Coriandrum sativum</i> L.	Ketumbar	Seed	Home garden
	<i>Cuminum cyminum</i> L.	Jinten	Seed	Home garden
	<i>Daucus carota</i> L.	Wortel	Tuber	Home garden
Araceae	<i>Colocasia esculenta</i> (L.) Schott	Taleh	Whole plants	Home garden
Araliaceae	<i>Polyscias scutellaria</i> (Burm.f.) Fosberg	Mangkakan	Leaf	Home garden
Arecaceae	<i>Areca catechu</i> L.	Pinang	Leaf	Home garden
	<i>Cocos nucifera</i> L.	Karambie	Fruit	Home garden
	<i>Korthalsia rostrata</i> Blume	Oten	Young stem	Forest
	<i>Metroxylon sagu</i> Rottb.	Sagu	Stem	Forest
Aspleniaceae	<i>Diplazium esculentum</i> (Retz.) Sw.	Daun paku	Leaf	Forest
Caricaceae	<i>Carica papaya</i> L.	Botiek	Leaf, fruit	Farmland
Convolvulaceae	<i>Ipomoea aquatica</i> Forssk.	Pucuk umpun	Leaf	Farmland
	<i>Ipomoea batatas</i> (L.) Lam.	Ubi Jala	Tuber	Farmland
Cucurbitaceae	<i>Cucurbita pepo</i> L.	Labu kuning	Fruit	Farmland
	<i>Lagenaria siceraria</i> (Molina) Standl.	Labu aie	Fruit	Farmland
	<i>Luffa acutangula</i> (L.) Roxb.	Patulo	Fruit	Farmland
Euphorbiaceae	<i>Aleurites moluccanus</i> (L.) Willd.	Kemiri	Fruit	Farmland
	<i>Manihot esculenta</i> Crantz	Ubi	Tuber	Farmland
Fabaceae	<i>Parkia speciosa</i> Hassk.	Potai	Fruit	Farmland
	<i>Vigna radiata</i> (L.) R. Wilczek	Kacang ija	Fruit	Farmland
	<i>Vigna unguiculata</i> (L.) Walp.	Kacang panjang	Fruit	Farmland
Gnetaceae	<i>Gnetum gnemon</i> L.	Mulieng	Leaf, Fruit	Farmland, home garden
Lamiaceae	<i>Ocimum basilicum</i> L.	Kemangi	Leaf	Farmland, home garden
Lauraceae	<i>Cinnamomum verum</i> J. Presl	Kayu manih	Bark	Farmland, home garden
Malvaceae	<i>Durio zibethinus</i> L.	Dien	Fruit	Farmland
Moraceae	<i>Artocarpus altilis</i> (Parkinson) Fosberg	Sukun	Fruit	Farmland, home garden
	<i>Artocarpus heterophyllus</i> Lam.	Cibodak	Fruit	Farmland, home garden
Musaceae	<i>Musa x paradisiaca</i> L.	Pisang	Fruit, flower	Farmland, home garden
	<i>Musa acuminata x balbisiana</i>	Pisang	Leaf	Farmland, home garden
Myristicaceae	<i>Myristica fragrans</i> Houtt.	Palo	Fruit	Farmland, home garden
Myrtaceae	<i>Syzygium polyanthum</i> (Wight) Walp.	Daun salam	Leaf	Farmland, home garden
Oxalidaceae	<i>Averrhoa bilimbi</i> L.	Limbieng/sunti	Fruit	Farmland, home garden
Pandanaceae	<i>Pandanus amaryllifolius</i> Roxb. ex Lindl.	Panden musang	Leaf	Home garden
Piperaceae	<i>Piper nigrum</i> L.	Lado	Fruit	Farmland
Poaceae	<i>Cymbopogon citratus</i> (DC.) Stapf	Serai	Leaf	Home garden
	<i>Dendrocalamus asper</i> (Schult.f.) Backer	Buluh	Young stem	Forest
	<i>Oriza sativa</i> var. <i>glutinosa</i>	Puluik	Fruit	Farmland
	<i>Oriza sativa</i> L.	Bareh	Fruit	Farmland
Rutaceae	<i>Citrus hystrix</i> DC.	Asom purut	Leaf, fruit	Home garden
	<i>Citrus x aurantiifolia</i> (Christm.) Swingle	Asom kapeh	leaf, fruit	Home garden
	<i>Murraya koenigii</i> (L.) Spreng.	Temurui	Leaf	Home garden
Schisandraceae	<i>Illicium verum</i> Hook.f.	Bunga lawang	Fruit	Farmland
Solanaceae	<i>Capsicum annuum</i> L.	Lado gadang	Fruit	Farmland, home garden
	<i>Capsicum frutescens</i> L.	Lado ketek	Fruit	Farmland, home garden
	<i>Solanum lycopersicum</i> L.	Tomat	Fruit	Farmland, home garden
	<i>Solanum melongena</i> L.	Taruong	Fruit	Farmland, home garden
	<i>Solanum torvum</i> Sw.	Berimbang	Fruit	Farmland, home garden
Zingiberaceae	<i>Alpinia galanga</i> (L.) Willd.	Sempodeh	Rhizome	Farmland, home garden
	<i>Curcuma longa</i> L.	Kunih	Rhizome	Farmland, home garden
	<i>Elettaria cardamomum</i> (L.) Maton	Kapulaga	Fruit	Farmland
	<i>Etilingera elatior</i> (Jack) R.M.Sm.	Kincuang	Rhizome	Farmland, home garden
	<i>Kaempferia galanga</i> L.	Cekur	Rhizome	Farmland, home garden
	<i>Zingiber officinale</i> Roscoe	Jahe	Rhizome	Farmland, home garden

The Aneuk Jamee Tribe also preserves local biodiversity, mainly plant species used as ingredients in traditional foods. In their home garden and farmland, they grow various plants. During the discussion, the respondents stated that the spices and condiment plant species needed to be cultivated to ensure their future availability. The loss of a spice and condiment species will significantly impact the quality of traditional foods' tastes. Spices and condiments are an essential part of human life and have played a significant role in developing many cultures worldwide (García-Casal et al. 2016). Aside from being used as a spice in preparing food, Aneuk Jamee, like the other tribes in Aceh, uses various plant species as traditional medicines (Suwardi et al. 2021). For example, they were used *C. longa* to treat various illnesses such as appetite stimulation, fever, and flu. In addition, during the Covid-19 pandemic, respondents said they frequently consume ginger drinks (*Z. officinale*) to boost their immune system and prevent virus infection. *Zingiber officinale* is known to have active compounds in the form of Curcumin and Gingerol, which are potent drugs for treating corona infections (Haridas et al. 2021). In addition to providing health benefits, several spices and condiment plants are also performed to promote household income. Respondents reported that several species, including *C. frutescens*, were sold in traditional markets across the village. A home garden is an important component of a household livelihood strategy that, if properly managed, has the potential to improve household livelihoods and provide households with alternative sources of nutrition, medicine, and income generate (Ngcaba and Maroyi 2019; Elfrida et al. 2020; Navia et al. 2020b; Suwardi et al. 2020).

Traditional food preservation faces several challenges, particularly in the context of the rapid changes in technology and information, which impact people's views. Lifestyle changes can have an impact on the eroding of traditional knowledge. According to Navia et al. (2021), information technology, particularly the internet, hurts the decline of traditional knowledge among the younger generation. The South Aceh District government's role is critical, particularly in releasing regulations related to the preservation of local culture, including the Aneuk Jamee Tribe's traditional food. Moreover, traditional food promotion must be developed locally, nationally, and internationally to preserve our ancestors' heritage. Finally, efforts to increase understanding of traditional foods, including species as ingredients, processing methods, and purposes of use, must be constructed through formal education beginning at the elementary level and progressing to the higher education level by incorporating traditional knowledge into the education curriculum. These activities are intended to maintain local culture and biodiversity sustaining in the future.

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