Aneuk Jamee traditional foods in the South Aceh District, Indonesia

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Abstract. Syamsuardi, Nurainas, Taufiq A, Harmawan T, Suvardi 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 cik minyak, Gulai talem, Gulai paku, Gulai cabadak, Gulai kabau, Gulai kombieng, Gulai ikan panjang, Gulai kitang, Kue kakareh, Limpieng saug, 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 traditional 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; Solag 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 (Eliksa 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 02º 23’24”-03º44’24” N and 96º57’36” - 97º 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 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.
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 eleven 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 Acehnese 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, Etingera elatior, Cymbopogon citratus, Capsicum frutescens, Zingiber officinale, Coriandrum sativum, Camunium 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 annuum, 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 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 taruung**

Gulai taruung was made by using *S. melongena* as the main ingredient. *Gulai taruung* 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. citratus*, 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*, *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 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 sukan**

*Gulai buah sukan* 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*, *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*, *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*, *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*, *S. sativum,*
S. lycopersicum, C. sativum, A. molucucaus, and salt added into cuisine as spices. To enhance the flavor of the cuisine, the local communities also add S. polyanthum and C. citratus leaves. 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. altiflora 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. altiflora 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 30 minutes, then remove from the stove, transfer the Obuih buah kalawi 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. The following Obuih bayom siah preparation methods:

- A. cruentus leaf is cut into small pieces, 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 jantuung pisang

Obuih jantuung pisang is a popular traditional food prepared from Musa acuminate x balbisiana flower as the main ingredient. According to respondents, there are two types of Obuih jantuung pisang: Obuih jantuung pisang coconut milk and Obuih jantuung pisang without coconut milk. However, the preparation process for both types of Obuih jantuung pisang is similar. The following Obuih jantuung pisang preparation methods:

- M. acuminate 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 jantuung 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, C. longa, C. nucifera, 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.
from the frying pan to the bowl, and serve. *Tumih taru wang* 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* leaf is cut into small pieces, washed, and placed in the frying pan. Seasoning with *A. cepa*, *C. 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* 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 Claris nieuhoi as the main ingredient. The following Gulai lawuok limbek preparation methods were suggested by respondents: C. nieuhoi 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

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 Gulai ikan panjang from the frying pan to the bowl, and serve.

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 Claris nieuhoi as the main ingredient. The following Gulai lawuok limbek preparation methods were suggested by respondents: C. nieuhoi 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.
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 aurantifolia, 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 argyraotaenia* as the main ingredient. The following Gulai lawuok paih preparation methods were suggested by respondents: *R. argyraotaenia* 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 aurantifolia, 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 paih* 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 aurantifolia, 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 Jame 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 Ayom, 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
Limieng 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 kauh
Limpieng kauh is a traditional snack served at funeral ceremonies and ninik manak (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 kauh 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 fired 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 kahau*, *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

<table>
<thead>
<tr>
<th>Family</th>
<th>Botanical name</th>
<th>Vernacular name</th>
<th>Use part</th>
<th>Habitat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaranthaceae</td>
<td><em>Amaranthus cruentus</em> L.</td>
<td>Bayom saih</td>
<td>Whole plants</td>
<td>Farmland</td>
</tr>
<tr>
<td>Amaryllidaceae</td>
<td><em>Allium cepa</em> L.</td>
<td>Bawang merah</td>
<td>Tuber</td>
<td>Home garden</td>
</tr>
<tr>
<td></td>
<td><em>Allium sativum</em> L.</td>
<td>Bawang putih</td>
<td>Tuber</td>
<td>Home garden</td>
</tr>
<tr>
<td>Apiaceae</td>
<td><em>Coriandrum sativum</em> L.</td>
<td>Ketumbar</td>
<td>Seed</td>
<td>Home garden</td>
</tr>
<tr>
<td></td>
<td><em>Camium cinymum</em> L.</td>
<td>Jinten</td>
<td>Seed</td>
<td>Home garden</td>
</tr>
<tr>
<td>Araceae</td>
<td><em>Daucus carota</em> L.</td>
<td>Wortel</td>
<td>Tuber</td>
<td>Home garden</td>
</tr>
<tr>
<td>Araliaceae</td>
<td><em>Colocasia esculenta</em> (L.) Schott</td>
<td>Teleh</td>
<td>Whole plants</td>
<td>Home garden</td>
</tr>
<tr>
<td>Areceaceae</td>
<td><em>Areca catechu</em> L.</td>
<td>Mangkokan</td>
<td>Leaf</td>
<td>Home garden</td>
</tr>
<tr>
<td></td>
<td><em>Cocos nucifera</em> L.</td>
<td>Karambie</td>
<td>Fruit</td>
<td>Home garden</td>
</tr>
<tr>
<td></td>
<td><em>Korthalsia rostrata</em> Blume</td>
<td>Oten</td>
<td>Young stem</td>
<td>Forest</td>
</tr>
<tr>
<td></td>
<td><em>Metroxylon saga</em> Roth.</td>
<td>Sagu</td>
<td>Stem</td>
<td>Forest</td>
</tr>
<tr>
<td>Aspleniaceae</td>
<td><em>Diplazium esculentum</em> (Retz.) Sw.</td>
<td>Daun paku</td>
<td>Leaf</td>
<td>Forest</td>
</tr>
<tr>
<td>Caricaceae</td>
<td><em>Carica papaya</em> L.</td>
<td>Botiek</td>
<td>Leaf, fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Convolvulaceae</td>
<td><em>Ipomoea aquatica</em> Forsk.</td>
<td>Pucuk umpun</td>
<td>Leaf</td>
<td>Farmland</td>
</tr>
<tr>
<td></td>
<td><em>Ipomoea batatas</em> (L.) Lam.</td>
<td>Ubi Jala</td>
<td>Tuber</td>
<td>Farmland</td>
</tr>
<tr>
<td>Cucurbitaceae</td>
<td><em>Cucurbita pepo</em> L.</td>
<td>Labu kuning</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td></td>
<td><em>Legenaria sicaria</em> (Molina) Standl.</td>
<td>Labu aie</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td></td>
<td><em>Luffa acutangula</em> (L.) Roxb.</td>
<td>Patulo</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Euphorbiaceae</td>
<td><em>Aleurites moluccanus</em> (L.) Willd.</td>
<td>Kemiri</td>
<td>Fruit</td>
<td>Farmah</td>
</tr>
<tr>
<td></td>
<td><em>Manihot esculenta</em> Crantz</td>
<td>Ubi</td>
<td>Tuber</td>
<td>Farmland</td>
</tr>
<tr>
<td>Fabaceae</td>
<td><em>Parkia speciosa</em> Haid.</td>
<td>Potai</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td></td>
<td><em>Vigna radiata</em> (L.) R.Wilczek</td>
<td>Kacang ijau</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td></td>
<td><em>Vigna unguiculata</em> (L.) Walp.</td>
<td>Kacang panjang</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Gnetaceae</td>
<td><em>Gnetum gnemon</em> L.</td>
<td>Mulieng</td>
<td>Leaf, Fruit</td>
<td>Farmah, home garden</td>
</tr>
<tr>
<td>Lamieaceae</td>
<td><em>Ocimum basilicum</em> L.</td>
<td>Kemangi</td>
<td>Leaf</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td>Lauraceae</td>
<td><em>Cinnamomanum verum</em> J.Presl</td>
<td>Kayu manih</td>
<td>Bark</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td>Malvaceae</td>
<td><em>Diospyros kaki</em> L.</td>
<td>Dian</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Moraceae</td>
<td><em>Artocarpus altilis</em> (Parkinson) Forsberg</td>
<td>Sukun</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td></td>
<td><em>Artocarpus heterophyllus</em> Lam.</td>
<td>Cibodak</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td>Musaceae</td>
<td><em>Musa x paradisiaca</em> L.</td>
<td>Psang</td>
<td>Fruit, flower</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td></td>
<td><em>Musa acuminate x balbisiana</em></td>
<td>Psang</td>
<td>Leaf</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td>Myristicaceae</td>
<td><em>Myristica fragrans</em> Hort.</td>
<td>Palo</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Myrtaceae</td>
<td><em>Syzygium polyanthum</em> (Wight) Walp.</td>
<td>Daun salam</td>
<td>Leaf</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td>Oxalidaceae</td>
<td><em>Averrhoa bilimbil</em> L.</td>
<td>Limbieng/sunti</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td>Pandanaceae</td>
<td><em>Pandana amarillifolius</em> Roxb. ex Lindl.</td>
<td>Pandan musang</td>
<td>Leaf</td>
<td>Home garden</td>
</tr>
<tr>
<td>Piperaceae</td>
<td><em>Piper nigrum</em> L.</td>
<td>Lado</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Poaceae</td>
<td><em>Cymbopogon citratus</em> (DC.) Stapf</td>
<td>Serai</td>
<td>Leaf</td>
<td>Home garden</td>
</tr>
<tr>
<td></td>
<td><em>Dendrocalamus asper</em> (Schult.f.) Backer</td>
<td>Bulah</td>
<td>Young stem</td>
<td>Forest</td>
</tr>
<tr>
<td></td>
<td><em>Oriza sativa</em> var. glatinosus</td>
<td>Puluk</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td></td>
<td><em>Oriza sativa</em> L.</td>
<td>Bareh</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Rutaaceae</td>
<td><em>Citrus hystrix</em> DC.</td>
<td>Asom purut</td>
<td>Leaf, Fruit</td>
<td>Home garden</td>
</tr>
<tr>
<td>Citr. x aurantiifolia (Christm.) Swingle</td>
<td>Asom kapeh</td>
<td>leaf, Fruit</td>
<td>Home garden</td>
<td></td>
</tr>
<tr>
<td></td>
<td><em>Murraya koenigi</em> (L.) Sprong.</td>
<td>Temurui</td>
<td>Leaf</td>
<td>Home garden</td>
</tr>
<tr>
<td>Schisandraceae</td>
<td>*Illicium vertic Hook.f.</td>
<td>Bunga lawang</td>
<td>Fruit</td>
<td>Farmland</td>
</tr>
<tr>
<td>Solanaceae</td>
<td><em>Capsicum annuum</em> L.</td>
<td>Lado gadang</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td></td>
<td><em>Capsicum frutescens</em> L.</td>
<td>Lado koetek</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td></td>
<td><em>Solanum lycopersicum</em> L.</td>
<td>Tomat</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td></td>
<td><em>Solanum melongena</em> L.</td>
<td>Taroung</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td></td>
<td><em>Solanum torvum Sw.</em></td>
<td>Berimbang</td>
<td>Fruit</td>
<td>Farmland, home garden</td>
</tr>
<tr>
<td>Zingiberaceae</td>
<td><em>Alpinia galanga</em> (L.) Willd.</td>
<td>Sempodeh</td>
<td>Rhizome</td>
<td>Farmah, home garden</td>
</tr>
<tr>
<td></td>
<td><em>Carcana longa</em> L.</td>
<td>Kunih</td>
<td>Rhizome</td>
<td>Farmah, home garden</td>
</tr>
<tr>
<td>Elettaria cardamomum (L.) Maton</td>
<td>Kupla</td>
<td>Fruit</td>
<td>Farmland</td>
<td></td>
</tr>
<tr>
<td>Eltingera elatior (Jack) R.M.Sm.</td>
<td>Kincuang</td>
<td>Rhizome</td>
<td>Farmland, home garden</td>
<td></td>
</tr>
<tr>
<td>Kaempferia galanga L.</td>
<td>Cekur</td>
<td>Rhizome</td>
<td>Farmland, home garden</td>
<td></td>
</tr>
<tr>
<td>Zingiber officinale Roscoe</td>
<td>Jahe</td>
<td>Rhizome</td>
<td>Farmland, home garden</td>
<td></td>
</tr>
</tbody>
</table>
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.

ACKNOWLEDGEMENTS

We would like to express our gratitude to Universitas Andalas for funding this study with an International Reputable Research grant in 2021. We are also grateful to all people in the studied villages for their kind hospitality and share of knowledge.

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