

Abstract

Research Title : Jump-Ba: Thai Eating Culture of Shaved Ice
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This is a qualitative research aims to study 1) history and connection between Jump-Ba as food and Jump-Ba as show, and 2) background, process and Thai's eating culture of shaved ice in various regions of Thailand. Research questions are: 1) what is an origin of the word 'Jump-Ba'? 2) Why a particular shaved ice is called Jump-Ba? 3) How is the eating culture of Jump-Ba in Thailand? Key informants are 32 Jump Ba consumers and 12 Jump-Ba/shaved ice vendors from six regions covering 16 provinces. Results are as follows. 1) The word comes from Chaozhou Chinese 'Jump-Ba'. P. Intrapalit is the first one who uses it in Thai written language as an adverb for the word 'stab' to mean 'not withhold'. Later, he uses as an adjective for the word 'dance' to mean 'a striptease show that not withhold'. 2) The particular shaved ice is called Jump- Ba due to its appearance and how it is done that provoke one's imagination of 3 Jump-Ba dance's characteristics: 2.1 white shaved ice piling up resemble Jump-Ba dancers' breast, 2.2 colorful red syrup resemble Jump-Ba dancers' costume, and 2.3 shaking a condensed milk bottle over the piling shaved ice resemble one dancing routine of Jump-Ba dancers. 3) Jump-Ba, a kind of shaved ice, originates from the Chinese in Phetchaburi province who makes it by deep frying left-over breakfast called patongko. This crunchy patongko pieces are served with shaved ice and red syrup as same as eating typical shaved ice dishes. It is not called 'Jump-Ba' until 2490 B.E. as consumption of condensed milk is widespread. Then it is used as a topping for this shaved ice and is called Jump-Ba. The original Jump-Ba consists of the following ingredients respectively. 1) The base: deep-fried patongko/skull bread cut into pieces. 2) The Ice: shaved Ice enough to make a mountain shape. 3) The syrup: use only red color. 4) The top: sprinkle with sweetened condensed milk. Jump-Ba is introduced in Khon Kaen province approximately by 2520 B.E. and extremely popular till today. It is also modified to differ from the original. In some areas, it is called by different names while looks alike. Some areas call Jump-Ba but nothing is similar to traditional Jump-Ba. Thai people's understanding of Jump-Ba differs by age, experience and location.