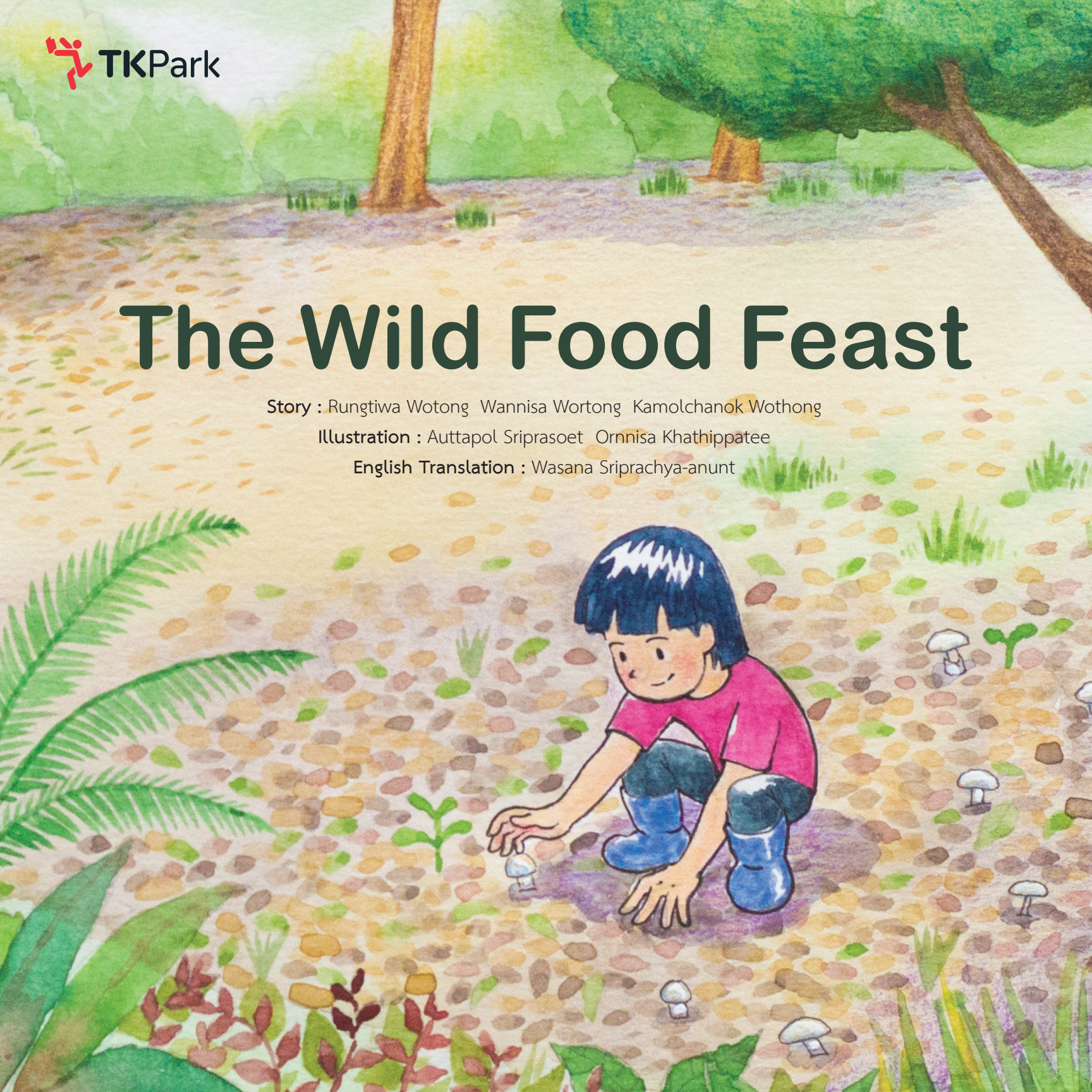


# The Wild Food Feast

Story : Rungtiwa Wotong Wannisa Wortong Kamolchanok Wothong

Illustration : Auttapol Sriprasoet Ornnisa Khathippatee

English Translation : Wasana Sriprachya-anunt





The Local Knowledge Picture Book is a core activity of the One Book One City project, implemented across ten provinces by the Thailand Knowledge Park (TK Park). The initiative aims to create a platform for exchanging knowledge in order to produce children’s picture books inspired by the intellectual and cultural heritage of each locality.

The project is designed to encourage participation from representatives of all provincial network partners, guided by experts in children’s picture book production. The process covers every stage - from generating ideas, outlining stories, writing manuscripts, and illustrating, to publishing - ensuring that each book is not only a genuine source of local pride, but also meets professional quality standards. These books convey embedded local wisdom that can be shared with readers both in Thailand and around the world.

**The Wild Food Feast**

First public September 2025

Print Run 1,000 Copies in Thai, 500 Copies in English

ISBN 978-616-235-429-8

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72 soi Ladplakhao 14, Jorakaebua, Ladphao, Bangkok 10230

**Publisher**

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The morning sky was clear blue.

Bai Bua told father, "Daddy, I'm off  
with Johnny and Barry."





*\*Koi Kai Mod Daeng is a Northeastern Thai spicy and sour salad made with red ant eggs, herbs, and seasonings.*



“Mommy, can you make me Koi Kai Mod Daeng\*?  
I’m taking Johnny and Barry with me first.”

Bai Bua took just a few steps  
and then froze.  
“Danger ahead!  
What should I do?”







“Barry, Johnny, tiptoe.”  
They both crept so softly that all they  
could hear was their own  
heartbeats—thump, thump, thump.





“Oh no...run! Quick!”



“Phew...we made it.  
There is an uncle fishing.”





While waiting for father and mother,  
Bai Bua spotted some baby bamboo shoots.  
She gave it a big tug- "Heave...ho!"





“Here are some Sakang fish\*.  
I’ll give you some,” said the uncle.



*\*Sakang fish is a type of river fish found in Thailand and neighboring countries, also known as Puntioplites.*

“Thank you. There are Hed Khai mushrooms\* over here. Oooh...they smell so yummy. Uncle, come have lunch with us.”

*\*Hed Khai mushroom is a type of wild mushroom found in Northern and Northeastern Thailand. When cooked, it has a pleasant smell.*





Father and mother arrived,  
bringing everything they'd need for lunch.  
Father cut bamboo shoots—chop, chop.  
Mother chopped fish—thwack, thwack.  
Bai Bua helped uncle grill the fish—sizzle, sizzle.  
Johnny and Barry barked—woof,  
woof—and trotted over with twigs.





Nom nom! The wild food was so tasty!

Gaeng Nor Mai\*,  
grilled Sakang fish,  
Koi Kai Mod Daeng,  
Jaew Hed Khai\*,  
and sticky rice—scrumptious!



*\*Gaeng Nor Mai is a Northeastern Thai-style, thin, clear, herbal Bamboo shoot soup. Jaew Hed Khai is a tasty, spicy dip made from wild Khai mushrooms.*



On the way home, an uncle and an aunt  
working in the rice field called out,  
“Back from the Lam Sebok stream?”  
“Yes, we’re heading home now.”



Story : Rungtiwa Wotong Wannisa Wortong Kamolchanok Wothong  
Banchuen Handmade & Art (Talat Mue Huean)

We grew up in the countryside, where stories were everywhere — on the radio, in the hands of older siblings, and drawn into the dirt with twigs. Books were treasures passed from student to student, each tale planting joy, imagination, and quiet courage in our hearts.

We believe every child should get to read, write, and tell stories — freely and often.



Illustration : Auttapol Sriprasoet

Artist from Chanthaburi, now based in Ubon Ratchathani. Passionate about drawing since childhood and currently running a small art studio with his wife. His works include illustrations, posters, portraits, and exhibitions such as Ubon Art Fest 2024 and submissions to the UOB Art Contest 2024.

Social Media  
IG : @auttapolsriprasoet FB : hatchhome



Illustration : Ornnisa Khathippatee

Born in Roi Et, Ornnisa is an emerging artist and co-founder of Hatchhome Studio in Ubon Ratchathani. Starting her drawing journey only a few years ago, she has since explored postcards, portraits, live painting, and food illustration. Her works were featured at Ubon Art Fest 2024 and the Mun River walking street.

IG : @ornnisa\_kt FB : hatchhome



English Translator : Wasana Sriprachya-anunt

Wasana Sriprachya-anunt is a mother of two with a curious mind who loves learning and finding new ways to express herself. She enjoys paper crafts, writing short songs, and has just begun creating her first children’s picture book. It is her dream to create a space where families can spend meaningful time together through stories and creativity.





