Plate 1. Sun-drying fish — snakehead (*Channa*) fillets in the foreground, with catfish (*Pangasius*) fillets rear right, as well as whole sheatfish (Siluridae).
No information is available on the proportions of different kinds of dried fish produced or consumed.

Plate 2. A typical complex mixture of dried fish products, with gouramies (*Trichogaster* sp.) in the foreground.

Plate 3. Smoked-dried sheatfish (*Micronema* spp.), as commonly sold.
No information is available on the proportions of fish that are smoked, nor on the species composition.

Plate 4. Smoked freshwater puffer fish in northeast Thailand.
An example of a relatively uncommon product among the many which are smoked or dried and for which no specific information is available.

Plate 5. Much of the seasonal excess of fish is processed by fermentation—here small cyprinids (*Henicorhynchus* spp.) after pre-processing and prior to addition of salt.

Plate 6. Fish are typically fermented in large earthenware pots after salt is added.

Plate 7. Examples of fish pastes (known as *pa dek*) from Lao PDR. The fish are almost completely digested in the final product, and the moisture content and quality vary greatly.

Plate 8. Examples of the many kinds of 'other fermented fish products' – *pa jao* (left) and *pa som* (right); both are from Lao PDR.

Plate 9. The diversity of some fermented fish products from the Mekong, in a market stall in Ho Chi Minh City, Viet Nam.

Top row: fermented snakehead chunks, fermented whole beheaded snakeheads, and fermented whole gouramies (*Trichogaster* spp.); lower row: fermented crabs (for which, as is usual for OAAs, there is no separately published information), and fish paste imported from Cambodia, prepared from *Henicorhynchus* spp. in this case a rather incompletely fermented type of 'fish paste'.

Plate 10. Fermented products may be stored for long periods in jars and used in small amounts.

On the left, fermented freshwater clupeids (herrings), in the centre fermented small sheatfish (Siluridae), which are classed as 'other fermented fish'. On the right is inland shrimp paste, for which, as for all preserved products made from OAAs, there is no published information on production or consumption.

Plate 11. Fish sauce from Huai Luang Reservoir inland fishery, northeast Thailand.

Inland fish sauces are common in Thailand and Cambodia and in the inland parts of the delta, but marine fish sauce is usual in coastal provinces.

Plate 12. Many species of molluscs - clams and snails - are commonly eaten, but no consumption-specific information is available on these important OAAs.

Plate 13. Molluscs are usually sold in large quantities.
Here the meat from rice field snails is on sale. Each kilogram of consumed molluscs is assumed to represent about 4.5 kg of fresh molluscs (FWAEs), including their shells.

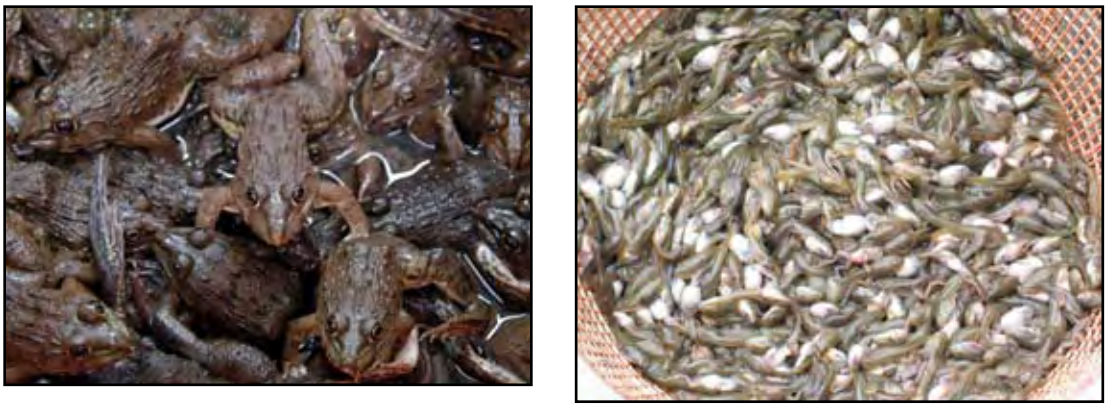

Plate 14. Frogs and tadpoles are popular foods.
They are usually regarded as different food types so should be separately itemised in surveys.

Plate 15. Large river shrimps (*Macrobrachium rosenbergii*) left, and small rice field shrimps (*Macrobrachium ?lanchesteri*) right.
These would be regarded as different kinds of foods that should be separately itemised in surveys.

Plate 16. People in the LMB sometimes eat reptiles, but these may be overlooked in surveys.
Snakes and lizards may be regarded as terrestrial, but many are aquatic or semi-aquatic, as are the species shown. Very little specific information is available on consumption of reptiles, particularly turtles and terrapins, many of which are protected species.

Plate 17. Eels are abundant and are a popular dish throughout the LMB. Although they are fish, they are regarded as separate taxa by most people in the Mekong basin, so their consumption may have been under-estimated in most surveys. They should be separately itemised in future.

Plate 18. Rice field crabs are very often sold and eaten, but little quantitative information is available.