Angsila stone mortar refers to rounded granite mortars and pestles, beautifully curved with handles on both sides. The mortars are handmade by skilled craftsmen, who have inherited the necessary expertise from their ancestors. Their shapes are small or large. Their colour can be white, yellow (like crab fat, saffron, or sparkly like diamonds), black with white dots, grey with black dots, or olive green with black dots.

Production and processing

Angsila stone mortar is manufactured using granite. This specific type of granite is dense, hard, white or yellow in colour and it glitters like diamonds.

To start making a mortar, the stone must be split into different sizes, depending on the desired size. A diamond blade is used to cut and chisel small grooves into the mortar to give it its shape. The stone is then sanded to smooth the outer surface. For the pestle, a large stone is cut into rectangles. The rectangular stone is then chopped down to a size proportional with the mortar.

Labels should include the words ‘Krok Hin Angsila’ and/or ‘Angsila Stone Mortar’.

Geographical area

The Angsila stone mortar production areas are located in Angsilar Subdistrict, Samet Subdistrict and Ban Puek Subdistrict of Muang District in Chonburi Province, Thailand.

Link between product and territory

Chonburi Province boasts mountains, basins, coastal plains, capes and islands. The geography of the area is a coastal basin with numerous granite hills. The climate is tropical monsoon influenced by south-easterly bursts of monsoon.

Locals use mortars to pestle chilli paste and shrimp from the sea to produce Kapi chilli paste. During World War II, a Chinese craftsman came to Angsila and provided these services to the temple. It was found that the mortars made from Angsila stone were of high quality, and did not chip when used. They were then sold in the village, accepted by the locals of Angsila and nearby villages, and enjoyed by consumers elsewhere.