



Identification of the Role of Kitchen and the Use of Traditional Cooking Tools in the Eating Culture of the Baduy Tribe Community

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Abstract

Baduy is one of the tribes in Indonesia that applies a living system in line with the principle of preserving nature. This principle is involved in agriculture and daily life, one of which is in cooking utensils. This study was conducted to determine the culture of cooking in the Baduy community by identifying the role of the traditional kitchen and the use of conventional cooking utensils. The research was conducted in Baduy Luar Village (Kadugketug Village, Balimbing Village) and Baduy Dalam (Cibeo Village) Kanekes Village, Leuwidimar District, Lebak Regency, Banten Province. Data was collected using field observation and interviews with community leaders and the Baduy community. The results showed that the traditional Baduy kitchen functions as a place to cook, store kitchen utensils, store foodstuffs (rice, firewood, and vegetables), a place to eat, and a place to carry out traditional ceremonies. The Baduy community has a kitchen and food culture that still maintains the values of local wisdom. It can be seen in kitchen utensils and traditional tableware made from natural materials such as clay (*Hawu*, barrels, traditional mortar, and braziers), wood (trays, *kelaci*, *centong*, cutting boards, matches, *sulu*, *kalo*), bamboo (*haseupan*, *boboko*, *hihid*, *nyiru*, and *lodong*), and coconut shells. some other equipment made from the chopper (*seeng*), stainless steel (*kekenceng* and *pariuk*).

Keywords: Baduy, Traditional Kitchen, Kitchen Utensils, Traditional Cooking Equipment

1. Introduction

Baduy is a Sundanese ethnic tribe living in the Kandeng Mountains' foothills in Kanekes Village, Leuwidimar District, Lebak Regency, Banten Province. The Baduy people hold tightly to tradition in carrying out life. The rules are practiced daily, such as building houses, making kitchens, and using kitchen equipment following customs passed down from generation to generation. Baduy House is a house on stilts made of bamboo. Built on the ground, without using nails but by using palm fiber rope as a fastener for building material components (Nurcholis, 2011) One of the components of the Baduy community house is the kitchen. The kitchen is a room to prepare, process, store, and provide food (Pradana, 2020). The traditional kitchen is a place for cooking activities, but the Sundanese kitchen also has social and ritual functions.

The kitchen has the potential to influence eating culture. This influence is because the food preparation process (cooking) and the food presentation to be consumed are closely related to the kitchen. In addition, the kitchen is a room synonymous with the sensation of women as wives and mothers in a family related to the responsibility of preparing all consumption needs for the family (Rusdiarti, 2019). Every culture act as a guideline or is designed as a whole for all



levels of society of a region. This culture impacts the provisions that must be carried out, including in the kitchen. For example, there are rules regarding what equipment can be used and what food can be consumed, the process of providing or distributing food, and eating habits. All of that is based on values, knowledge, and beliefs used as a reference in acting by the Baduy community.

Cultural customs and traditions are still thick in coloring the life of the Baduy tribe. There are three most essential things in Baduy culture: a simple attitude to life, coexistence and friendship with nature, and the spirit of independent life. The Baduy community has a word of wisdom that must always be maintained and appropriately obeyed, namely “*lojor henteu beunang dipotong, pendek henteu beunang disambung*”. This wisdom means short cannot be cut, and length cannot be connected. This word of insight means that until any time, the Baduy people are forbidden to change anything that has become a condition for anything on this earth. Including them also does not change the order of the Kitchen that has existed since ancient times (Wulansary, 2022). This wisdom is evidenced by traditional kitchens that still use traditional items and utensils made from natural materials and natural products as a food source. The Baduy community considers that they are part of the universe, so it is mandatory for them to always protect nature by not damaging the environment through the use of chemicals in daily life (Suryani, 2014).

Previous research on food culture in the Baduy community explained that generally, Baduy people get their daily food needs by farming, buying, and selling (Syaltut dkk., 2023). Likewise, it is supported by research on the food culture of the Baduy community from the social side, which states that the Baduy community has a habit of visiting each other and giving food to neighbors and relatives (Khomsan & Wigna, 2009). However, there needs to be research on the eating culture of the Baduy community with an approach to the role of kitchen functions and traditional kitchen equipment. This study aims to identify the role of the kitchen and the use of traditional cooking equipment in its influence on the eating culture of the Baduy community.

2. Research Method

This research was conducted in Baduy Dalam (Cibeo Village) and Baduy Luar (Kaduketug and Balimbing Village) in the Kanekes Village area, Leuwidamar District, Lebak Regency, Banten Province. The research process is carried out with a qualitative descriptive approach. Data was collected through field observations and interviews with figures including the head of Kanekes Village (*jaro pamarentah*), the head of the Baduy Dalam tradition (*jaro adat*), as well as several communities (two people of Baduy Luar households heads, two people Baduy Luar housewives, one Baduy Luar youth, four Baduy Dalam household heads, two Baduy Dalam housewives and two Baduy Dalam youths). Field observations and interviews focused on



the daily activities of the Baduy community, especially on food preparation activities, cooking activities, eating culture, kitchen utilization, and cooking and dining utensils.

3. Results and Discussions

From the previous study, no research discusses the Baduy traditional kitchen that relates to the Baduy tribe's eating culture. This research is motivated by the firm attitude of the Baduy community in maintaining the tradition (*pikukuh*). The Baduy people keep using traditional tools for cooking that have long been passed down from generation to generation. The kitchen is an essential element in the life of the Baduy tribe (Susilowati dkk., 2020). This is based on customary regulations that require every married family member and family to have their own kitchen. It is proven that in one house, the Baduy tribe community has the same number of kitchens as the number of heads of families. The Baduy kitchen cultural system is kitchen ownership owned by every married member and has a family. Where the kitchen is separated from parental ownership. Starting from the utensils and kitchen items used to the use of food ingredients such as rice, vegetables and side dishes including firewood used.

The importance of the kitchen for the Baduy community is also shown in the manufacturing process, namely through a series of traditional ceremonial rituals led by local traditional leaders. In cooking culture, Baduy uses a stove made of clay instead of a stove placed on top of the *parako*. Then use kitchen equipment, utensils, and tableware made of natural materials such as bamboo and clay. The *Baduy dalam* and *Baduy luar* communities rely on natural products from farming and traders who sell around their villages for their daily food needs. The Baduy people use the kitchen as a room for cooking, storage of kitchen equipment, utensils, tableware, foodstuffs (rice and vegetables), and firewood storage. The kitchen is also used to carry out traditional rituals and to eat together with all family members.

Structure and Layout of Baduy Traditional Kitchen

The results of observations in the field show that the Baduy traditional house is divided into three main room parts with different functions. This is supported by previous research conducted Regarding the house order of the Baduy people. Based on the division, the Baduy traditional house is divided into three parts of the room, namely (1) *Sasoro* (Front), the area of this room is located extending the collar of the width of the house. This room is used as a place to receive guest visits. (2) *Tepas* (living room), is in the direction of the length of the house or towards the back of the house. The Living room is used as a bed for children. No limiter between *Sosoro* Room and *Tepas* Room. (3.) *Imah* (back), this room is located at the back of the house which is used as a kitchen place for cooking and a place for storing farm products. The structure of the Baduy house is made of natural materials, the roof of the Baduy house uses *rumbia* as a roof covering, the walls of the house use woven bamboo, the poles of the house use



wood and the floor of the house uses boards. The kitchen in Baduy's house is made of bamboo. In the part that will be occupied by the *parako* first sprinkled with soil to limit the floor so as not to be exposed to fire, then given a wooden partition. This is done so that when the fire burns, it does not strike the bamboo floor, which can cause a fire in the house building.



Figure 1. The roof of the outer Baduy house (left); wall and floor of Baduy house outside (right) on Baduy Luar

Layout of Baduy Dalam Traditional House

Baduy Dalam has a house layout pattern with many variations of simpler shapes compared to outer Baduy. The spatial pattern of Baduy Dalam is distinguished by based on the large number of families that inhabit a house. The Baduy Dalam house has two types: (1.) Baduy Dalam house *Imah* and *Sasoro*; (2.) Baduy Dalam house with *imah*, *sasoro* room and there is an additional room called *Tepas*. Basically, *sasoro* and right have the same function as a living room, where you make crafts and as a house terrace. The difference between *sasoro* and *tepas* lies in the pattern of bamboo floor arrangement. The *Tepas* bamboo pattern is oriented north-south *palupuh*, while the orientation of *papuluh sasoro* from west-east (Susilowati et al., 2020).

Baduy House which has 2 heads of families has several variations in spatial arrangement. The difference in spatial arrangement lies in the position of the fireplace which is influenced by the large number of family members in one house. The room part of the house remains the same, consisting of *sasoro*, *tepas*, and *imah*. The number of fireplaces owned by Baduy Dalam is one, with two holes, namely the upper hole that serves as a place to cook and the side hole that serves as a place to enter and remove firewood. In Baduy Dalam there is one house that has 2 fireplaces, namely the *jaro* house (*puun*) with the type of one *paroko* for cooking and one fireplace used to warm the body. In Dapur Baduy dalam, the fireplace serves more than just for cooking. The fireplace also serves to warm the room temperature. The place around the fireplace is used as a gathering place with family. At the top of the fireplace there is a *papara*, which is a place to put the harvest for storage.



Layout Baduy Luar

There are three rooms in the outer Baduy traditional house. (1.) Pendeng serves as a head out bed. (2.) Sosoro, serves as a reception.(3.) Fittings, functioning children's bedrooms and dining rooms for guests, gathering rooms with close relatives. Then another part of the outer Baduy house (1.) Golodog, i.e. the front porch of the house (2.) Paroko, a place to cook (3.) Goah, a warehouse for storing goods.



Figure 2. The Appearance of the house in the form of Baduy Luar



Figure 3. Papara in the kitchen that serves as a place to store the harvest and the appearance of the kitchen in Baduy Luar

In a house that only uses one paroko consists of pendeng, middle imah, tepas, golodog and front porch. While a house with two molos has a side door. The Baduy community still maintains local wisdom in the form of the use of hawu and paroko in the house. Inside the



kitchen there is a shelf containing kitchen furniture, paso for rice storage, and a place to store firewood. On the roof of the kitchen there is a rope that is usually used to dry the cloth, On the side of the kitchen wall there is bamboo which is used as a place to put banana leaves / patat leaves. And there is also a side to put the trash can. In one family, a large amount of furniture will usually be used during a traditional ceremony.

Kitchen Functions

The function of the kitchen in Baduy is more than just a place to cook. Dapur Baduy is closely related to the culture of eating in everyday life. Baduy people use the kitchen as a place to warm body temperature, a place to cook, a place to gather after farming, a place to eat and a place to perform traditional rituals and religious rituals. The traditional Baduy kitchen is a legacy of previous ancestors. Therefore, the Baduy community is very maintaining authenticity by not changing the shape and layout of the kitchen. This is evidenced from every corner of the kitchen plan and decoration, uniform arrangement of kitchen utensils.

Tabel 1. Types of Baduy cooking utensils based on the materials made from

Materials	Cooking Equipment	Function	Baduy Dalam	Baduy Luar
Bamboo	<i>Lodong</i>	A tube from bamboo to collect river water	√	√
Bamboo (woven)	<i>Boboko</i>	A container of food for serving cooked rice, storage unprocessed foodstuffs, and be used as a container for cleaning rice	√	√
Bamboo (woven)	<i>Haseupan</i>	Steaming utensils of rice, cassava, sweet potatoes, and other foodstuffs	√	√
Bamboo (woven)	<i>Hihid</i>	A manual fan for aerating rice after cooking	√	√
Bamboo (woven)	<i>Nyiru</i>	A tray to clean rice or drying some foodstuff	√	√
Brass or wood	<i>Dulang</i>	Rice container between cooking that will be aerated – aired	√	√
Clay	<i>Hawu</i> (furnace)	A furnace made of clay as a traditional stove with firewood as a fuel	√	√
Clay	<i>Gentong</i>	A clay pot for storing water	√	√
Clay	<i>Coet</i>	A mortar for mixing and grinding the seasoning	√	√
Clay	<i>Anglo</i>	Small furnace		√
Coconut shells	Dipper	As a scoop to take water, rice, and soup	√	
Wood	<i>Centong</i>	A big spoon to take rice	√	√



Materials	Cooking Equipment	Function	Baduy Dalam	Baduy Luar
Wood	<i>Talenan</i>	A cutting board	√	√
Wood	Match	To start a fire	√	√
Wood	<i>Suluh</i>	As firewood	√	√
Wood	<i>Kalo</i>	Hot pepper storage container	√	√
Wood	<i>Golok</i>	For cutting wood and hard objects	√	√
Leaf	<i>Balarak</i> or <i>Dried Leaves</i>	To make easier to start fire on firewood	√	√
Copper	<i>Seeng</i>	A container to cook rice, boiling water, and usually used with other tools as a steamer	√	√
Glass	<i>Jembling</i>	Bottles to stored hot water	√	
Iron	knife	For cutting foodstuffs.	√	√
Stainless steel	<i>Kekenceng</i>	A pan for frying, sauteing, roasting dishes	√	√
Stainless steel	<i>Kelaci</i>	A spatula to stir up cooking.	√	√
Stainless Steel	<i>Pariuk</i>	To process or cook foodstuffs	√	

The cooking culture in the Baduy kitchen is to use a stove instead of a stove, the stove used is made of clay, then the stove is placed on top of the paroko, in making paroko there are several things that must be prepared among them, plumbing banana frond leaves, seel leaves, carawuk leaves which are used as a base that limits the kitchen floor with paroko, after that sprinkled with earth and ash, This aims to prevent the fire during cooking from hitting the floor which can cause a fire. Furthermore, mantras will be read by traditional figures. In making paroko is given a minimum distance of an inch between the floor and the paroko.



Figure 4. Form hawu as a stove Panuganti stove



Figure 5. Firewood is stored next to the house, in houses in Baduy Luar

Goods and kitchen utensils owned by the Baduy community are obtained in two ways, the first is by buying them from craftsmen. Equipment purchased such as those made of copper such as *seeng*, equipment made of stainless steel namely *kekenceng*, *kelaci*, pan, equipment made of clay for example furnaces, *haseupan*, *barrels*, *coet*, *paso*. Equipment made of woven bamboo is *baboko*, *dulang*, *hihid*, *kalo*, *nyiru*. Tools made of wood such as cutting boards, knives, machetes, *siuk*, *centong*, graters. Equipment made of glass such as jembling bottles, glass cups, the second way is obtained by making your own equipment made of bamboo such as bamboo glasses, *lodong*. coconut shell dipper.



Figure 6. Kitchen equipment Baduy Luar

Baduy People's Eating Culture

The cultural system of food plays a role and also has different values, for example there are food ingredients that are abstinent or cannot be eaten (Fitria, 2021) Baduy eating culture is still very attached to the values of local wisdom. The Baduy community has a diverse eating



culture that has been passed down from generation to generation. Such as the tradition of eating together in the context of the birth of a baby which is carried out on day 3, day 7, and on the day of the baby's birth (Syaltut dkk., 2023). The eating habit of the Baduy tribe is to eat together with all family members. With the frequency of eating twice a day in the morning and evening after returning to the farm.

Types and Equipment Used in Baduy

Table 2. The tableware differences between Baduy Luar and Baduy Dalam

Tableware	Function	Baduy Dalam	Baduy Luar
Spoon	Used for eating		√
Fork	Used for eating		√
Plate	For served food		√
Cup	Used to hold water for drinking		√
Plastic scoop	Taking rice		√
Tea pot	Place ready to drink cooked water		√
<i>Banana Leaf (Musa paradisiaca)</i>	Plate substitute and wrapping food	√	√
<i>Daun Patat (phrynium capitatum)</i>	Plate substitute and wrapping food	√	√
Bowl	A container used to served food	√	√
Bamboo Cups	For drinking, water place	√	
Scoop made from coconut shell	Taking rice	√	
<i>Jembling</i> bottle	Place Water Before and After Cooking	√	

In getting tableware, the Baduy community obtains by buying from sellers around their residences such as spoons, forks, plates, bowls, glasses, plastic barrels, teapots, jembling bottles. As for tableware such as bamboo cups, coconut shell paddles are obtained by making their own using materials sourced from the fields. For patat leaves (*phrynium capitatum*) and banana leaves (*Musa paradisiac*) obtained from the garden around their residence.



Figure 7. Plate Baduy Luar

Food Consumed by The Baduy Tribe

In the Baduy field system (huma) is not only planted with rice, there are various other types of staple crops such as fruits, vegetables or vegetables (Iskandar, 2015).

Tabel 3. Food commonly consumed by the Baduy tribe community

Food	Buy	Farm	Traded
<i>cabbage (Brassica oleracea var. Capitata)¹</i>	√	√	√
Siamese Pumpkin (<i>Sechium edule</i>)	√	√	√
<i>Mustard (Brassica chinensis var. Parachinensis)¹</i>	√	√	√
Salada (<i>Lactuca sativa</i>) ¹	√	√	√
cassava leaves (<i>Manihot esculanta crantz</i>)	√	√	√
<i>Tomato (Solanum lycopersicum)¹</i>	√	√	√
Papaya (<i>Carica papaya</i>)	√	√	√
Guava (<i>Psidium guajava</i>)	√	√	√
Salak (<i>Salacca zalacca</i>)	√	√	√
Banana (<i>musa</i>)	√	√	√
Pinapple (<i>Ananas comosus</i>)	√	√	√
Manggo (<i>Mangifera indica</i>) ¹	√	√	
Rice (<i>Oryza sativa</i>)	√		
Chickpeas (<i>Phaseolus vulgaris</i>)	√		
Tempe ¹	√		
Oncom ¹	√		
Tahu ¹	√		
Orange (<i>Citrus</i>)	√		
Peanut (<i>Arachis hypogaea</i>)		√	√
Jengkol (<i>Archidendron pauciflorum</i>)		√	√



Petai (<i>Parkia speciosa</i>)	√	√
Melinjo (<i>Gnetum gnemon</i>)	√	√
eggplant (<i>Solanum melongena</i>)	√	√
Melinjo leaves (<i>Gnetum gnemon L.</i>)	√	√
spinach (<i>Amaranthus</i>) ¹	√	√
Carrot (<i>Daucus carota</i>) ¹	√	√
water Spinach (<i>Ipomoea aquatica</i>) ¹	√	√
Durian (<i>Durio</i>)	√	√
Young Papaya (<i>Carica papaya</i>) ¹	√	
Young Jackfruit (<i>Artocarpus heterophyllus Lamk.</i>)	√	

Iskandar dan Mundjajanto, 2009

Baduy people consume peanuts, *oncom*, *tofu*, *tempeh jengkol*, *petai*, chickpeas, meat, eggs, fish, bees, mantang, honey as a source of vegetable daily protein and animal protein. The Baduy community consumes cassava, sweet potatoes, rice, corn, taro, noodles and sugar for carbohydrate sources. Baduy people also like to consume fruits and vegetables such as bananas, jackfruit, papaya, oranges, mangoes, guavas, durians, pineapples, salak, tomatoes, kale, papaya leaves, cassava, mustard, lettuce, cassava leaves, spinach, carrots, long beans, young papaya, chayote, cucumber, melinjo, eggplant, cabbage. All of these foods are obtained by buying and gardening products in the fields (Dadang Skandar dan Eddy S. Mundjajanto, 2009).

Food security of the Baduy tribe is supported by various types of plants that can be consumed and cultured by themselves. In addition, the Baduy community also utilizes natural resources sourced from forests and fields while still paying attention to the balance of applicable customary rules. The Baduy community also raises livestock such as goats, native chickens and ducks. Food ingredients available in the environment are processed according to eating by being presented attractively following special procedures not only functional but have meaning for the Baduy tribe as cultured humans. Thus, the traditional Baduy kitchen system and the Baduy tribe's eating culture are symbols as a characteristic of the Baduy tribe's identity. And the whole reflects the kitchen cultural system which is closely related to the eating culture of the Baduy tribe (Hera & Handayani, 2015). The way of processing food ingredients in Baduy is the same as the Indonesian people in general: fried, boiled, steamed, grilled / grilled. In the life of the Baduy tribe, the most important staple food in everyday life is rice and side dishes obtained from sellers from outside the custom, which are usually obtained from Ciboleger village (Widyawati B Weni, 2021).

4. Conclusions

The function of the traditional kitchen in the life of the Baduy community is as a dining room, a place for religious rituals and other traditional rituals, a place to store kitchen utensils, a



place to store food such as rice, vegetables and firewood, a place to store tableware. There are differences in the use of kitchen utensils and cutlery in Baduy Luar and Baduy Dalam. In Baduy Dalam the fireplace has almost the same function as the Baduy Dalam and only slight differences in the layout's shape and the number of fireplaces. In the eating culture and habits of the Baduy Dalam and Baduy Luar people, there is no difference, namely the eating habits of the Baduy Dalam and Baduy Luar people eat 2 times a day, the source of food consumed is partly obtained from buying and some is obtained from farming. But in the use and function of cutlery and cooking utensils there are differences between Baduy Luar and Baduy Dalam. namely in the Baduy Dalam there are jembling bottles, Batok dippers, trays, lisung, talo, pariuk, while the equipment used in Baduy Luar includes spoons, forks, siuk, graters, pots, braziers, Other differences are also seen in Baduy Dalam still using many utensils made of natural materials, namely glasses made of bamboo, Dipper made of coconut shells, *boboko* made of bamboo. Baduy Dalam not using eating aids such as spoons or forks but the Baduy tribe eats directly using hands, using patat leaves (*phrynium capitatum*) as plates. The relationship between the function of the kitchen and the dining culture in Baduy is the use of the kitchen which is used as a dining room. With the habit of eating with all family members.

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