



Features

January 12, 2003

News & Views

[News](#)

[Features](#)

[Gallery](#)

[Weekly Roundup](#)

[Your Column](#)

[Past Editions](#)

Resources

[Acronyms](#)

[Addresses](#)

[Indonesian Cabinet](#)

[Indonesian History](#)

[Links](#)

[Where to go](#)

Members Area

[Register](#)

[Login](#)

[Archives](#)

[Who's Who](#)

[Provinces](#)

[Companies](#)

[Laws](#)

About Us

[Company Info](#)

[Subscription/](#)

[Advertising](#)

[Online Advertising](#)

Associates



Search

Markthalle: Perfect place to find exotic spices

A lot of Indonesians complain about food whenever they visit European countries. Some groan that it is tasteless, while others say it is just too greasy.

Most travelers going to Europe resort to packing packages of instant noodles, homemade or bottled chili sauce and even bottled *bumbu* (cooking spices) along with their clothes, as they find having Indonesian food abroad is the best solution for a long trip.

Finding the spices needed for dishes from home can present a problem when visiting Europe, however, an increase in Asians immigrating to Europe has meant the number of stores selling Asian food and spices has also increased.

In Stuttgart, people can find spices quite easily. Cooking food from home need not be a problem as long as one can afford the high price of spices, which can be 10 times more expensive than those at home.

Look no further than Markthalle, which is located in the heart of Stuttgart and is the perfect place to shop for ingredients to cook up Turkish, Chinese, Hungarian, Indian or even Greek or Italian dishes.

Judging from the exterior of Markthalle, one would not suspect that it houses a traditional market. The building was built by the King of Württemberg in 1864. When a fire burned it down, it was reconstructed by architect Martin Elsässer, and was reopened again in 1914.

Inside the building are 40 kiosks selling fresh vegetables, fruit, fish, various baked goods, spices, assorted liquor, a myriad of cheese and sausages, Italian delicacies and fresh flowers.

Ingredients, such as fresh peanuts, dried soybeans, *bihun* (thin rice noodles), rice, preserved sprouts, canned coconut milk, bottled *sambal* (chili sauce) and fresh garlic can also be found at Markthalle.

Most Asian spices come in powdered form, including red chili, coriander and cinnamon.

The prices are, of course, ultra expensive compared

More Stories

[Fouda to make 'Al-Jazeera' better than 'CNN'](#)

[Art of drinking no simple matter](#)

[Tips on serving wine and cheese](#)

[Mawar's Eyes](#)

[Sheetal's: Fabulous grub, shame about the pub!](#)

[Norwegian students have fun despite fears](#)

[Rich culture underpins Stuttgart](#)

[Voyaging through time on a New Year's flight](#)

[An unforgettable journey to the lost world of the Baduy](#)

Entertainment

[Digital technology endangers local film](#)

[NOW SHOWING](#)

[STILL PLAYING](#)

[Lain finds a promising future in Jakarta](#)

[On the Record](#)

Living

[Sopiah dreams to get free school fees for her children](#)

[Jakartans need to be more thrifty](#)

[How to scrimp on fuel after the price hike](#)

to those in Jakarta. One hundred grams of coriander can set you back three euros, while that same amount in Jakarta costs about Rp 1,000 (11 U.S. cents). Spices for use in fried rice, curry, *rendang* (meat cooked in hot and spicy coconut milk) and fried noodles are also available for between two euros and five euros. There's also salt, sweet soybean sauces and chili sauce on offer.

In the fresh produce section, you can find bananas, papayas, pineapples, mangoes, durians, fresh red chili, fresh ginger and shallots. However, the quantity of these items is limited. Prices vary from three euros to six euros each, but fruit, such as durian, needs to be weighed and the price is according to its weight in grams.

Fresh fish kiosks sell mackerel, salmon and lobster.

At the kiosk selling Italian ingredients, a large selection of cooked fish in different sauces is available. A spiced, cooked fish costs about eight euros per 100 grams.

In the hall's corner, there are cafes with a vast selection of drinks and delicious cakes for those needing to take a break during shopping. The second floor has household and garden shops.

Shopping in Markthalle is comfortable, and not smelly or dirty.

A small water fountain is provided for shoppers to wash their hands in the center of the building.

The goods come either in plastic packages, bottles, cans or in cardboard and are neatly arranged on racks, while the fresh vegetables and fruit are kept in wooden boxes. Cheese, sausages and a variety of Italian delicacies are displayed on glass racks to allow shoppers easy access in selecting their favorite products.

As price tags are placed on each package, visitors who cannot speak German will have no problem making purchases and communicating with vendors.

For residents of Stuttgart, prices for goods selling in Markthalle are generally higher than in local supermarkets.

"Vendors have to pay more for the electricity," said Ute, in regard to the higher prices. "If you are a frequent shopper, they'll become familiar with you and shopping will be fun."

The market opens daily from 7 a.m. to 6 p.m., but closes two hours earlier on Saturday. It is closed all

Book Review

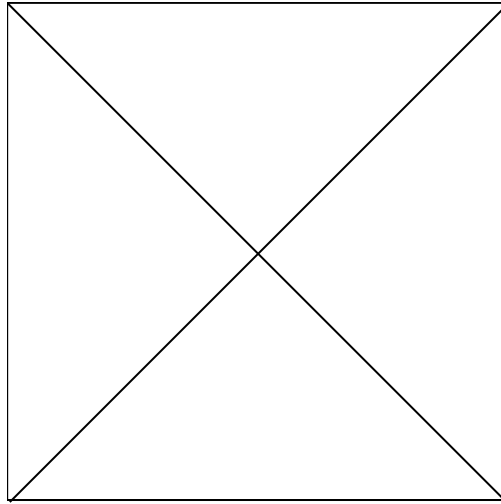
Bakdi Soemanto:
Expresses human
ignorance

On the shelves

day on Sunday.

-- **Wahyuni Kamah**

[printer friendly](#) [send to a friend](#)



[News](#) [Features](#)
[Gallery](#) [Weekly Roundup](#) [Your Column](#) [Past Editions](#)
[Acronyms](#) [About Us](#) [Links](#)
[Archives](#) [History](#) [Who's](#)
[Who](#) [Provinces](#) [Companies](#) [Laws](#) [Outlook](#) [Home](#)

This Website is designed for The Jakarta Post by [CNRG ITB](#).
All contents copyright © of The Jakarta Post.
webmaster@thejakartapost.com