

TRADING POSTS

We asked our specialists to select their favourite markets from across the world, and like all good markets, the produce was suitably varied.



Fresh New Zealand snapper

Orissa tribal market, India

Orissa, although being the poorest, is one of the most cultural and spiritual states in India. It consists of 62 different hill tribes and because of their insular and shy nature, these tribes rely on each other for trading and bartering. Weekly markets are held in Chatikona, Mandiguda and Kundulli and thousands of people congregate for trading, drinking and elaborate dancing. Here you can experience the unique bartering styles of the Parajas, Bondas and Kondh tribes as well as the impressive and colourful saris, varying jewellery, headdresses and tattoos that differentiate each of them. You can wander through these markets for hours just marvelling at the fascinating people, as well as taking the opportunity to pick up some locally made wood carvings, iron work, pottery and handicrafts to take home.

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Auckland seafood market, New Zealand

Just west of Viaduct Harbour, in the heart of Auckland, you will find New Zealand's premier seafood market. With a strong focus on both popular and unusual seafood varieties, the market also brings together specialist fruit and vegetable retailers, a green grocer which doubles as an artisan bakery and a delicatessen with a huge range of gourmet delights. Operating New Zealand's only Dutch auction, the market opens for viewing at 5.30am, with the auction getting underway at 6.00am. General retail for the public begins at 7.00am, but if you choose to make your purchase later in the day you can then head upstairs to the cookery school, or to the adjacent Hong Kong style restaurant where you can cook up the day's catch.

Chris Wilson: 01993 838 807



Spices, Stone Town market

Stone Town market, Zanzibar

The exotic island of Zanzibar is famous for its spices, grown on small plantations across the island. At Stone Town market you'll find these towering high in every colour of the rainbow, tempting you with their fragrances and vibrant colours. Vendors create enticing shapes and displays from their produce to attract shoppers to their stalls, and sell everything ranging from saffron and paprika to cloves and lemongrass. If you want to buy spices as a souvenir, it's best to buy a measured amount rather than the pre-prepared packs, to ensure you are getting the freshest and best quality available.

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Khan el Khalili, Egypt

Khan el Khalili bazaar in Cairo dates back to a caravanserai built in the 14th century by Sultan Barquq's Master of Horse, Garkas el Khalili. Foreign merchants such as Armenians, Jews, Persians and Arabs have long gathered here to sell



Khan El Khalili market



Kashgar market



Parajas at Kundulli market, Orissa

their perfumes, jewellery, spices, fabrics and leather. Today the area has become a major attraction to visitors, many of whom try their hand at bargaining and haggling for goods and souvenirs. The atmosphere of times gone by can still be captured by strolling through the alleyways, chatting to the artisans and perhaps stopping in the famous Fishwai's café for a glass of mint tea and a water pipe.

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Chatuchak Weekend Market, Thailand

On approach by elevated Skytrain to Bangkok's Chatuchak Weekend Market, you see from a birds-eye view how this vast market qualifies as the world's largest. The highlight is not what you see on first encounter, but what you may find if you allow yourself to get lost in its kilometres of enchanting and vibrant alleyways. Trendy Thai teenagers mingle in the humid walkways, with travellers, who mix with hawkers, weird and wonderful street artists and local Bangkokonians

looking for the ultimate purchase. There are more than 15,000 stalls to browse, selling everything from pungent Thai snacks, to hill tribe crafts, Thai antiques, to quirky and fashionable clothing. In short, Chatuchak is a market lover's dream, best experienced early in the morning before the large crowds arrive, and the heat of the midday sun hits.

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Kashgar market, China

The city of Kashgar, in China's remote northwest, is one of the furthest flung cities on the planet, 1000 miles from any coastline and surrounded by deserts of legendary inhospitability. To the west and south are some of the highest mountains on Earth, and there are no international flights to or from the airport. The market here, however, is one of the biggest in Asia, and has been so for a thousand years. Dodging the donkeys and people-watching at the livestock market is for the morning, bargaining over carpets traded north from Peshawar for the afternoon.

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Iquitos market, Peruvian Amazon

To really understand Iquitos, take a visit to the early morning market. As you arrive in the early hours of the morning, you are greeted by a row of 20 women, selling breakfast, mixed juices and pastries, calling you to come over to their stalls. The meat market is next, where all sorts of slices and cuts of animals await you. Then to the Amazon fish section, where varieties from small sharp toothed piranhas to vast catfish up to two metres long await. The men gutting these beasts pose eagerly for photos, proud of their handiwork. A true Amazonian experience!

Joanne Soddy: 01993 838 619



Iquitos market trader