

**Indonesian transcript:**

Pewawancara: Kalau di keluarga mbak Wati, makan malam harus kumpul, sama-sama anggota keluarga atau masing-masing?

Wati: Eh ... di keluarga saya sendiri, karena suami saya kalau pulang kantor itu biasanya lebih dari jam makan malam, jadi otomatis jarang berkumpul. Jadi saya akan menunggu suami pulang kantor, kemudian makan malam bersama. Tapi setiap Sabtu malam, biasanya saya ada makan malam bersama di rumah Bapak ibu mertua dan keluarga yang..ee...rumahnya berdekatan akan datang dan makan malam bersama.

Pewawancara: Ada tradisi khusus makan malam di keluarga?

Wati: Ee..kalau masalah menu...tergantung acaranya. Jadi kalau misalnya minggu ini, ada anggota keluarga yang berulang tahun, biasanya Sabtu malam..ee...Ibu mertua akan membuat nasi kuning, itu khas untuk merayakan hari ulang tahun. Kemudian kalau misalnya minggu ini ada yang sakit, maka Sabtu malam biasanya ibu mertua akan membuat urap. Itu kalau untuk orang Jawa dipercaya syukuran seseorang sembuh dari sakit, terus memasak urap, dengan ikan teri asin, telur rebus.

Pewawancara: Setiap anggota keluarga hari ulang tahunnya selalu dirayakan ?

Wati: kalau dirayakan dalam artian mengundang orang ...tidak. Tapi eee...kalau membuat nasi kuning hanya untuk anggota keluarga...itu iya.

Pewawancara :Jadi nasi kuning sebagai tradisi, kalau begitu ?

Wati:Iya, kalau keluarga saya nasi kuning tradisi atau kita ganti nasi kuning dengan nasi uduk.

Pewawancara: Saya tahu di Indonesia itu nasi menjadi makanan pokok. Kayaknya kalau belum makan nasi kita belum dibilang sudah makan.

Wati: betul

Pewawancara: Gimana di keluarga mbak Wati ?

Wati: aaa...sama. Jadi kalau di keluarga saya tuh tidak ada istilah sarapan ringan, itu tidak ada. Jadi dari sarapan, makan siang, makan malam kita makan nasi dengan lauk dengan sayur, dan..makanan penutup seperti buah. Jadi walaupun di pagi hari saya pasti akan memasak nasi, eee...sayur, lauk pauk, buah.

Pewawancara: jadi makan pagi, makan siang, makan malam itu harus ada nasinya?

Wati: Iya

Pewawancara: atau bentuk lain nasi, seperti lontong, kari

Wati: Iya, betul. Jadi...ee...umum kalau misalnya... malam, masih banyak makanan sisa, di pagi hari saya akan buat menjadi nasi goreng. Jadi termasuk dengan lauk-lauk, misalnya saya mau ... membuat goreng udang belum habis, itu akan saya campur di pagi hari menjadi nasi goreng. Kalau misalnya saya ada waktu, saya bisa bikin lontong karena lontong butuh waktu yang lama untuk memasak. Atau saya misalnya membeli jadi ketupat di tukang sayur kemudian membuat sayurnya. Tetapi tetap pasti ada unsur nasi, karbohidratnya; kemudian ada unsur sayuran ; dan unsur lauk pauk untuk protein.

Pewawancara: emm...karena makanan pokok, nasi itu selalu porsi terbesar dalam satu piring kan ya ?

Wati: Iya, tapi umumnya orang Indonesia dalam satu piring, dalam satu porsi piring, nasi ...proporsi nasi lebih besar daripada lauk pauk dan sayur.

### **English translation:**

Interviewer: Eh ... In Ms. Wati's family, what do you usually do, have dinner together as a family or have dinner individually?

Wati: In my family, since my husband comes late at night after dinner, it is very rare to have dinner together as a whole family. I used to wait for him to come home from his office and then have dinner only with him. But every Saturday night, usually we'd have dinner together at my in-laws' house and relatives who ... live nearby will come and have dinner.

Interviewer: Are there special dishes for dinner in your family?

Wati: Uh ... the dish ... depends on the occasion. If a family member celebrates his/her birthday on a particular week, then on Saturday night ... uh ... my mother-in-law will cook yellow rice, a typical food to celebrate birthdays. If this week a family member recovers from sickness, my mother in-law will make *urap*<sup>1</sup> on Saturday night. Javanese people believe if somebody recovers from illness, we need to show our gratitude by making *urap* with salty fish and boiled egg.

Interviewer: Does every member of your family celebrate his/her birthday?

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<sup>1</sup> *Urap* is a dish consisting of boiled or steamed vegetables and mixed with spices and grated coconut. The vegetables are usually cabbage, carrots, spinach, long bean, sprout and swamp cabbage. The spices are ground and mixed with grated coconut so the taste will be sweet and spicy. Then the vegetables are boiled and the spicy grated coconut is steamed. When *urap* is served, both vegetables and grated coconut are mixed together.

Wati: If you mean celebrate as in inviting other people . . . no, but uh . . . if you mean making yellow rice for family members, then yes.

Interviewer: Yellow rice is a tradition, isn't it?

Wati: Yes, it's a tradition in my family. Sometimes we replace yellow rice with *uduk*<sup>1</sup> rice.

Interviewer: I notice that rice is a basic staple food in Indonesia. If you don't eat rice, people consider that you haven't eaten yet.

Wati: That's right.

Interviewer: How about your family Ms. Wati?

Wati: Aaa . . . It's similar. In my family there is no light breakfast, never. For breakfast, lunch, and dinner we eat rice with meat or fish, vegetables, and desert for example, fruits. So although it is early in the morning, I cook rice . . . uh . . . vegetable, fish, fruits.

Interviewer: So rice is a must for breakfast, lunch and also dinner?

Wati: Yes, it is.

Interviewer: Are there other forms of rice? For example curry *lontong*?<sup>2</sup>

Wati: Yes, there are. Usually . . . uh . . . if this evening . . . I have leftovers, in the morning I will make fried rice. Leftovers including meat or fish will be mixed with the fried rice, for example if I made fried shrimp yesterday and it was not finished, the leftover shrimp will be mixed with the fried rice. If I have plenty of time, I will cook *lontong*, since to cook *lontong* it's more time consuming. It is also possible that I buy *ketupat*<sup>3</sup> through a vegetable vendor, then I make a soup, but still it would consist of rice, as the source of carbohydrates, vegetables, and fish, as source of protein.

Interviewer: Emm . . . Since rice is a basic staple food does it occupy the largest portion in the plate?

Wati: Yes it does. In general, Indonesians will put rice in one portion of meal . . . as the greatest largest portion compared to vegetables and meat or fish.

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<sup>1</sup> To make *uduk* rice you cook the rice with coconut milk and spices. Side dishes for *uduk* rice is the same as side dishes for yellow rice. The difference is only the color of the rice. Examples for *uduk* rice side dishes are omelet, tempeh stir fry, fried peanuts, spicy chicken and cucumber.

<sup>2</sup> *Lontong* is made from rice wrapped with banana leaves. The shape is cylinder and 15-20 centimeters long. To cook *Lontong*, you need to boil it for 2.5-3 hours until the rice sticks together. Once it is colder, you can cut it into pieces and mixed with curry or soup.

<sup>3</sup> *Ketupat* is made from rice cooked in a small container of woven young coconut leaves. To cook *ketupat* you need to boil it for 2.5-3 hours until the rice stick together.

**About CultureTalk:** CultureTalk is produced by the Five College Center for the Study of World Languages and housed on the LangMedia Website. The project provides students of language and culture with samples of people talking about their lives in the languages they use everyday. The participants in CultureTalk interviews and discussions are of many different ages and walks of life. They are free to express themselves as they wish. The ideas and opinions presented here are those of the participants. Inclusion in CultureTalk does not represent endorsement of these ideas or opinions by the Five College Center for the Study of World Languages, Five Colleges, Incorporated, or any of its member institutions: Amherst College, Hampshire College, Mount Holyoke College, Smith College and the University of Massachusetts at Amherst.

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