

Indonesian transcript:

Pewawancara: Bagi orang yang sibuk, mungkin tidak suka masak di rumah karena ..ee...tidak ada waktu. Beli makanan jadi, karena di Jakarta banyak orang-orang yang tinggal di kompleks itu beli makanan jadi dari pedagang di sekitarnya. Ee..dengar-dengar banyak juga pedagang kaki lima kan. Mbak Wati bisa cerita dikit tentang pedagang kaki lima di..ee.. sekitar rumah atau yang tahu di sekitar Jakarta?

Wati: Kebetulan karena saya tinggalnya bukan di perumahan, baik pedagang kaki lima maupun...ee.. pedagang yang mangkal di pinggir jalan, itu cukup mudah dijumpai dari rumah saya. Tetapi kalau misalnya tinggal di Jakarta di perumahan yang bentuknya cluster, itu biasanya pedagang kaki lima dilarang untuk masuk kompleks. Jadi sudah tidak memungkinkan untuk memanggil tukang dagang datang ke rumah. Tapi kalau di rumah saya sendiri itu mudah. Jadi kalau pagi saya ada tukang sayur yang keliling rumah, saya bisa beli sayur, bisa beli telur, kemudian daging, ikan segar setiap pagi. Kemudian kalau tidak sempat untuk memasak, pedagang yang mangkal, itu jual sarapan khas di Jakarta seperti nasi uduk, lontong sayur, kemudian lupis. Ada alternative apakah akan membeli bahan masakan untuk dimasak sendiri atau beli yang matang tinggal di makan. Dan kalau malam, pedagang kaki lima biasanya akan lebih beragam. Jadi dari eh ... jual bakso, jual mie ayam, ketoprak, nasi goreng, ee...berbagai makanan itu ada yang menjajakan. Tapi kalau eee...menanyakan kepada penduduk Jakarta yang tinggalnya di perumahan eksklusif, hunian cluster, sudah susah untuk menemui pedagang kaki lima masuk ke dalam kompleks perumahan.

Pewawancara: lebih murah beli makanan jadi dari pedagang kaki lima kan daripada beli makanan mentah untuk dimasak sendiri?

Wati:kalau dari segi harga, iya. Tapi kalau dari segi kepuasan, itu masing-masing individu. Kalau buat saya sendiri, pertama saya mementingkan kebersihan, saya perlu tahu apa sih yang ada di dalam masakan itu. Jadi saya lebih memilih untuk memasak sendiri daripada jajan di kaki lima.

Pewawancara: tapi kan mbak Wati sama keluarga suka..ee...makan di luar, di restoran atau di kafe?

Wati: Iya, terutama kalau hari libur, hari sabtu hari Minggu, biasanya saya libur masak untuk makan siang. Dan makan siang biasanya kita ke restoran atau food court di mall ya. Tapi kalau untuk sehari-hari biasanya saya memilih masak sendiri.

Pewawancara: ada tempat makan favorit di Jakarta?

Wati:eehh...saya suka Kelapa Gading mall. Dia..punya foodcourt yang...makanan khas nusantara dia punya cabangnya di situ. Jadi seperti makanan khas Yogya yang saya suka,

itu ada mie Jawa, dia punya cabang di situ. Kecil, tapi kalau saya kangen masakan asal Yogya, saya bisa makan di situ. Bahkan di mall itu setiap tahun ada namanya festival makanan, jadi food and fashion festival. Di situ nanti ada temanya, misalnya tahun ini temanya air...jadi makanan –makanan Nusantara yang berbau ke seafood, itu akan diselenggarakan di situ. Jadi mulai dari empek-empek, otak-otak, kemudian khas Manado

Pewawancara: kalau untuk orang Jakarta umumnya, umum nggak makan di luar itu?

Wati: makan keluar itu biasanya dilakukan hanya untuk event-event khusus. Atau karena... kemacetan di Jakarta, kita tidak memungkinkan untuk jalan-jalan di pagi hari, kemudian makan siang di rumah, pergi jalan-jalan lagi di sore hari, karena itu hanya menghabiskan waktu untuk..ee.. menuju dan kembali dari tempat jalan-jalan, biasanya kita berangkat di pagi hari, siang akan makan siang di...tempat dimana kita menghabiskan waktu, dan kembali ke rumah, makan malamnya di rumah. Atau..ee...sengaja ke luar untuk makan malam dan kembali ke rumah. Tapi...ee...bukan makan di restoran untuk ee..memenuhi kebutuhan nutrisi sehari-hari itu tidak. Tidak umum, tidak lazim.

English translation:

Interviewer: For busy people, maybe they don't like to cook at home because ... uh ... they lack the time to do so. Therefore, they buy ready-to-eat food instead. Moreover, they can buy food items from street hawkers. Ms. Wati, would you please talk more about these street hawkers ... uh ... in your neighborhood or in Jakarta?

Wati: I don't live in a gated housing complex, therefore it's easy to find street hawkers and food sellers in my neighborhood. But if you stay in a gated housing complex, then the street hawkers are prohibited to enter the housing's neighborhood. You can't call out to the street hawkers to enter your complex. But for me, it's easy. In the morning, there's a street vendor that sells fresh fruits and vegetables, so I can buy vegetables, eggs, meat, and fresh fish. But if I don't have enough time to cook, you have roadside tents that sell typical Jakartan breakfast, for example *uduk*¹ rice, *lontong*² with soup, and *lupis*.³ So there are choices for me, whether I want to buy raw food items, when I want to cook or buy readymade foods. At night, there are a variety of street hawkers. For example eh ...

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

² *Lontong* is a kind of food in Indonesia. *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 mix it with curry or soup.

³ *Lupis* is a kind of food made from sticky rice wrapped with banana leaves. To cook *lupis*, you need to boil it for 2.5-3 hours. The shape of *lupis* is a triangle. You eat *lupis* with grated coconut and melted Javanese sugar.

meat balls, chicken noodles, *ketoprak*,¹ fried rice, uh ... are sold by the vendors. But if uh ... you ask Jakartans, who live in exclusive housing or in a gated community housing, then it will be difficult for them to find street hawkers in their neighborhoods.

Interviewer: Is it cheaper to buy readymade food from these vendors compared to buying raw food for your ingredients?

Wati: From a price perspective, yes it is, but satisfaction is a personal aspect. For me, I put priority on cleanliness. I also need to know the contents of my food. That's why I prefer to make my own food rather than buying food from street hawkers.

Interviewer: Ms. Wati, does your family like ... uh ... to eat out, for example, in a restaurant or café?

Wati: Yes, we do, especially for holidays, Saturdays or Sundays, I don't cook for lunch. Well, we'd have lunch at restaurant or at a food court in a mall. But during the weekdays, I prefer to cook.

Interviewer: Do you have a favorite place to eat in Jakarta?

Wati: Uh ... I like Kelapa Gading mall. The mall ... has a food court that ... serves various kinds of Indonesian cuisine. For example, Yogya has traditional food that I like, Javanese noodles, can be found at that mall. Although it is a small restaurant, I can relieve my nostalgia of Yogya's food. In this mall, they also hold a yearly food festival. It's called the food and fashion festival. There is a specific theme for the festival. For example this year the theme was water ... thus all Indonesian cuisine that uses seafood was served there. For example *empek-empek*,² *otak-otak*,³ and traditional Manadonese⁴ food.

Interviewer: For Jakartans in general, is it common to eat out?

Wati: Usually they'd eat in restaurants only for special occasions. The reason for that is ... the traffic jams in Jakarta. It's not possible to go somewhere in the morning, have lunch at home, and then spend time outside in the evenings. We will waste time only to ... uh ... go back and forth. Usually, we'd go in the morning, have lunch at ... the places where you are, return home, and have dinner at home. Or, uh ... we'd make an effort to

¹ *Ketoprak* is traditional food from Jakarta. This food consists of rice noodle, fried tofu, bean sprout and chips mixed with spicy peanuts sauce and soy sauce.

² *Empek-empek* is Indonesian traditional food from Palembang city. It is made from ground fish mixed with tapioca and steamed for half an hour. After it is cooked, you may fry it and serve the food with spicy vinegar, noodle, and cucumber.

³ *Otak-otak* is Indonesian traditional food made from fish, spices and tapioca. *Otak-otak* is wrapped with banana leaves and cooked by steaming and grilling. *Otak-otak* is served with spicy peanut sauce.

⁴ Manado is a city in Sulawesi Island. This city is near many beaches. Manado traditional food uses a lot of fish and seafood as the major ingredients.

go outside for dinner and return home. But, uh ... eating in restaurants is not for ... daily nutrition fulfillment. In general, it's not that common.

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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