

**Indonesian transcript:**

Pewawancara: Ada makanan khas Palembang? Atau.. dan Padang?

Agus: Kalau Palembang itu empek-empek. Terus ada namanya Kapal Selam. Jadi orang Palembang itu hebat. Dia..dia bisa, mereka bisa makan Kapal Selam Ada namanya Raket, mereka makan itu Raket. Jadi orang-orang dari Barat itu takut sama orang Palembang itu. Raket aja mereka makan.

Kalau Padang itu eee.. banyak kita tau Rumah Makan Padang yang tidak ada.. cuman di bulan saya pikir, belum ada Rumah Makan Padang. Semuanya orang Padang itu ee.. jadi, rendang, macem-macem kalau Padang he eh..

Pewawancara: Di Palembang itu ada empek-empek Kapal Selam dan Raket, gimana cara makannya itu? Dan bumbunya apa?

Agus: Saya tidak begitu tahu, eee.. tapi kalau empek-empek itu dari sagu, terus lihat ikan, ikan.. ikan... ikan.. air tawar, dengan ada bumbu-bumbu. Terus menggunakan cuka.. ada seperti kuahnya begitupun roket.

Eee... kalau di Padang itu rendang itu ee ada dua tipe : Ada yang rendang kering, ada rendang yang rending basah. Kalau rendang basah itu bisa kita temui di rumah makan padang, itu dimasak kurang lebih 4 jam, tapi yang kering, itu yang bisa tahan lebih dari satu bulan, itu bisa hmm.. makan waktu 8 jam kalau dimasak.

**English translation:**

Interviewer: Are there any special dishes from Palembang<sup>1</sup>? Or ... and Padang<sup>2</sup>?

Agus: The special dish from Palembang is *empek-empek*,<sup>3</sup> and then there is a dish called *Kapal Selam*.<sup>4</sup> So, Palembang people are amazing. They could ... they could eat submarines. And then, there's also a dish called *Raket*.<sup>5</sup> They eat rockets too. So, Western people are afraid of Palembang people because they eat rockets.

In Padang, uh ... we know Padang restaurants that are ... I think the only place that there is no Padang Restaurant is the moon; there is no Padang restaurant there. All Padang people are ... uh ... So, *rendang*, there are many kinds of dish Padang dishes ...

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<sup>1</sup> Palembang is the capital city of South Sumatra, province in Indonesia.

<sup>2</sup> Padang is the capital and the largest city in West Sumatra, province in Indonesia.

<sup>3</sup> *Empek-empek* or *Pempek* is a delicacy from Palembang which is made of fish and sago.

<sup>4</sup> *Kapal Selam* is the most famous variety of *Pempek*. *Kapal Selam* means "submarine" in English.

<sup>5</sup> *Raket* is also one other kind of *Pempek* variety. *Raket* means "rocket" in English.

Interviewer: There is *empek-empek*, *Kapal Selam* and *Roket* in Palembang. How do you eat them? And what spices would you use?

Agus: I don't know much about it, uh ... but *empek-empek* is made from sago, then fish ... fish ... fresh water fish, with spices. And then it is flavored with *cuka*<sup>1</sup> ... It [cuka] is like the broth, likewise for *Roket*.

Uh ... there is *rendang*<sup>2</sup> in Padang. There are two types of *rendang*: dried *rendang* and wet *rendang*. We can easily find wet *rendang* in Padang restaurants. It is cooked for about four hours; while the dried *rendang* could last for more than one month, and it could ... hhhmm ... it takes about eight hours to cook it.

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<sup>1</sup> *Cuka* or *Cuko* dark sauce that eaten together with *Pempek*. Its produces from adding brown sugar, chili paper, garlic, vinegar, and salt into hot boiling water.

<sup>2</sup> *Rendang* is a dish which originated from the Minangkabau ethnic group of Indonesia. *Rendang* is made from beef, slowly cooked in coconut milk and spices for several hours until almost all the liquid is gone, allowing the meat to absorb the spicy condiments.