

Indonesian transcript:

Wati: Teh nenden masak apa teh?

Nenden: mau masak ini..eee....siomay ayam sama...eee udang.

Wati: hmhh....ini ayamnya?

Nenden: iya itu ayam yang sudah dihaluskan. Karena kan kalau mau bikin siomay ayam, ayamnya harus dihaluskan terlebih dahulu. Eee...kalau mau menghaluskan yah harus memakai blender...gitu

Wati: udangnya juga nanti dihaluskan?

Nenden: sama, iya. udangnya juga dihaluskan.

Wati: siomay itu makanan pokok di Indonesia?

Nenden: bukan sih..bukan makanan pokok kayaknya, berupa jajanan gitu....di Indonesia memang eee...siomay itu banyak disukai, disukai sama anak-anak maupun ibu-ibu..ha ha ha ha

Wati: iya kayaknya sehat nih, pakai ayam.

Nenden: iya

Wati: trus digimanain tuh kalau sudah begitu?

Nenden: mau diblender dulu nih yah...di...yah (suara memblender)

Wati: kalau sudah begini sudah halus ya teh ya ?

Nenden: sudah, sudah halus

Wati: bagaimana sih kira-kira halusnya?

Nenden: kalau dipegang harus udah kerasa enggak ada yang grinjil-grinjil. Harus udah kelihatan gini.

Wati: Terus masih ada yang harus dihaluskan lagi?

Nenden: iya ada, ini ..ee...udang. udang juga harus dihaluskan sama.

Wati: perbandingannya ayam dengan udang bagaimana?

Nenden: Ya...ya kalau saya sih suka dikira-kira aja ya. Bisa, kalau misalnya daging ayamnya satu kilo, udangnya mau satu kilo juga disamain enggak papa, itu lebih enak. Tapi saya kebetulan ini ee...jadi se...apa... dua banding satu.

Wati: dua banding satu

Nenden: iya

Wati: kalau saya enggak punya ayam bisa diganti yang lain?

Nenden: bisa, pakai ikan yang lain seperti ikan tenggiri gitu. Pokoknya sejenis ikan-ikan lah. Tapi biasanya sih pakai ikan tenggiri yah kalau buat bikin eee...siomay. Sekarang kita ini aja ya..blender udang yah...(suara memblender)

Wati: Hmhh...ini jadi ini bahan-bahannya ya teh ya ?

Nenden: iya

Wati: Bisa dijelasin bahan-bahannya apa aja ?

Nenden: iya boleh. Ini daging ayam yang udah dihalus..dihalusin di blender. Terus ini udang , sama ini juga ...eee...sudah dihaluskan. Kemudian tahu, eee...kalau mau pake ini pake apa... wortel. Wortel juga harus diiris sampai halus. Kemudian telur, kulit pangsit, terus ini...tepung tapioka. Dan ini bumbu-bumbunya; merica, ditambah...eee...merica, royco atau masako sama aja, kemudian ini bawang putih yang sudah dihaluskan.

Wati: Oohh...terus kalau sudah begini bagaimana lagi?

Nenden: kalau udah begini, ya kita ini...di...apa di... dicampur udang sama ayam, di...diaduk-aduk semuanya. ...ayam dicampur, semua dimasukin, kemudian ini irisan wortel dimasukin juga semuanya. Kemudian bumbu, bumbunya dimasukin semuanya. (suara memecah telur) Satu juga sebetulnya cukup. Tapi ...ya....tapi kalau mau dua juga gak papa, lebih enak mungkin. Dua aja yah? Biar lebih enak ya (suara memecah telur)

Wati: oh sehat juga yah berarti yah, ada telur...

Nenden: iya

English translation:

Wati: What are you making *Teh*¹ Nenden?

¹ *Teh* is Sundanese language means Ms. When we call an older woman we put *teh* in front of her name.

Nenden: I want to make...uh....chicken *siomay*¹ with ...uh shrimp.

Wati: Hmhh....This is the chicken?

Nenden: Yes, that's ground chicken. If we want to make chicken *siomay*, we need to grind it first. Uh...if we want to grind the meat we can use a grinder.

Wati: Later on, the shrimp will also be ground?

Nenden: Yes, it will. Similar with the chicken, we grind the shrimp as well.

Wati: Is *siomay* a main dish in Indonesia?

Nenden: No, it isn't... It's not a main dish. It's only a snackIn Indonesia well uh...many people love *siomay*, children and women love *siomay*...ha ha ha ha.

Wati: It seems very healthy, using chicken....

Nenden: Yes.

Wati: And then what do you need to do?

Nenden: I need to grind it first ...to...well...

Wati: Is it fine enough?

Nenden: Yes, it is fine enough.

Wati: How fine should it be exactly?

Nenden: If you touch this, you won't feel any grainy meat. Make sure that it's like this.

Wati: Is there anything else that needs to be ground?

Nenden: Yes, here is, the...uh...shrimp. We also need to grind the shrimp.

Wati: What is the proportion between the chicken and shrimp?

Nenden: Well....well usually I just do it approximately. You may use for example one kilogram of chicken and one kilogram of shrimp. Making it an equal portion makes it more delicious. But now I uh....will use a... two to one proportion.

Wati: Two to one proportion.

Nenden: Yes.

¹ Siomay is traditional food adapted from Chinese food Shumay which is a kind of dimsum.

Wati: If I don't have chicken, can I replace it with another ingredient?

Nenden: You can use fish as replacement, for example, Spanish mackerel, various kinds of fishes... We usually use Spanish mackerel if we want to make uh...*siomay*. Now let me ...grind the shrimp...

Wati: Hmhh... These are the ingredients, aren't they?

Nenden: Yes.

Wati: Can you explain what they are?

Nenden: Yes, I can. This is ground chicken meat... which was ground using a grinder. And this is shrimp. This was also ...uh...ground. Tofu, uh...if you want to use this ... a carrot... You need to chop the carrot into small pieces. Eggs, wonton wrapper, and then ...tapioca starch. And here are the spices... pepper, and...uh...pepper, *royco* or *masako*¹, and here is some garlic powder.

Wati: Oohh... Then what should we do now?

Nenden: After that, we can...mm....well... Mix the shrimp and the chicken... Mix everything. ...mix the chicken...then the chopped carrot, pour them all together. And then the spices... Pour all the spices. Actually one egg is enough. But...well....if we want to use two eggs it's also fine. Maybe it will be more delicious. Let's use two. Let's make it more delicious.

Wati: Oh very healthy, using eggs...

Nenden: Right.

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¹ *Royco* and *Masako* are brand names of popular chicken bullion powders in Indonesia.