

**Indonesian transcript:**

Wati: Ini adonannya begini udah jadi berarti teh ya?

Nenden: iya, udah tinggal dibungkus aja.

Wati: hm..mh, dibungkusnya?

Nenden: Pake ini, pake kulit pangsit. Diambil aja satu-satu gini. Cara bungkusnya dimasukin ditaruh disini, secukupnya aja jangan terlalu banyak. Begini aja.

Wati: Ini apa nih teh?

Nenden: ini buat ngukusnya. Buat eee...panci kukusan. Jadi kalau ...buat ngematengannya harus pake panci kukusan.

Wati: di bawahnya harus ada airnya?

Nenden: Iya. Di dalamnya ada airnya

Wati: Kayak diuap jadi ya teh?

Nenden: Iya, he eh. Kayak gitu

Wati: Trus kalau ini tahu buat apa teh?

Nenden: Tahu sama. Buat...buat...ini buat apa... hmhh..diginiin kalau...kalau buat tahu ya, sama dimasukkin ke sini. Nah gitu....

Wati: Ohh..variasi

Nenden: yah, kan namanya ada yang menyebut... dua ini kan. Ada yang bilang siomay, ada juga yang bilang baso tahu. Mungkin yang dibidang baso tahu itu ya kaya gini, ada tahunya gini.

Wati: Oohh...jadi ngebungkusnya bukan pake kulit pangsit tapi pake tahu

Nenden: tapi pake tahu, iya. Mudah kok...Ya udah taruh aja satu-satu di sini.

Wati: terus ini ada telur buat apa ini teh?

Nenden: Eeh... sama. Telur juga buat...buat ini...apa biar...biar variasi gitu. Jadi ee..enggak cuman adonan ini aja kalau makan siomay gitu. Biar bervariasi pakai telur, telornya direbus dulu. Nanti di...di .apa disatuin kalau mau dimakan

Wati: Ohh...

Nenden: biar ya...banyak variasinya

Wati: Kaya protein berarti siomay ini yah.

Nenden: Iyah

Wati: Telur, tahu. Saya Bantu ya teh

Nenden: Iya boleh-boleh, biar cepet.

Wati: Jadi terus begini sampai...

Nenden: iya, sampai habis.

Wati: kalau dikukus berapa lama teh?

Nenden: Kalau dikukus...yah sematangnya aja. Yah mungkin setengah jam-an. Asal udah matang.

Wati: selesai dikukus sudah bisa dimakan?

Nenden: Iya sudah bisa dimakan.

Wati: Ini kaya protein tapi sayurannya wortel aja ya teh ya?

Nenden: Ooo..iya sih. Tapi sebetulnya ini bisa...bisa ditambahkan ini, kol...sama... pare, buah pare. Bisa dtambahkan sebetulnya. Cuma kebetulan saya lagi...enggak punya pare ama kolnya. Jadi enggak pake. Terus bisa juga ditambahkan kentang. Jadi semuanya dikukus disatuin ke sini. Banyak sih sebetulnya variasinya. Enggak cuma adonan ini sama tahu sama telur, banyak.

Wati: Hmhh...kalau pare...pare aja direbus gitu?

Nenden: Ya. Pare direbus

Wati: Dalamnya diisi ginian teh ya

Nenden: iya terus dalamnya diisi adonan ini...adonan siomay. Kalau kentang enggak sih, Cuma direbus aja. Kemudian kol juga direbus. Cuman nanti kalau udah matang, mau dimakannya diiris-iris...si...apa...eee... kol. Kolnya diiris-iris.

**English translation:**

Wati: Is the dough ready now?

Nenden: Yes, then we need to wrap it.

Wati: Uhuh...How do we wrap it?

Nenden: Use this. Use the wonton wrapper. Do it one by one, like this. To wrap it, you put the dough over here, in a right amount, not too much. Like this.

Wati: What is this *teh*<sup>1</sup>?

Nenden: This is to steam the *siomay*. This is a...a steaming pot. If you ...want to cook *siomay* you need a steaming pot.

Wati: In the bottom part, is there some water?

Nenden: Yes there is. Underneath the steam pot there is some water.

Wati: It's for steaming, isn't it?

Nenden: Yes it is.

Wati: What will you do with tofu *teh*?

Nenden: I will use tofu in a similar way. To...to...to make... hmhh...This is the way... You put dough over the tofu. Well, like this...

Wati: Ohh...a variation...

Nenden: Yup. This food has ... two names. Some people call it *siomay*, but others call it tofu meatball. Maybe this is what they would call tofu meatball, the one with tofu like this.

Wati: Oohh... You wrap the dough using tofu instead of wonton wrapper

Nenden: Yes, using tofu. It is very easy... Then you put it one by one into the steaming pot.

Wati: There are also some eggs. What are they for *teh*?

Nenden: Eeh...the same. The eggs are also...for...for...for variation. Well uh...we won't only eat this dough. We also use egg, boiled egg as a variation. You will need to mix them together ...When you do, it becomes *siomay*.

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<sup>1</sup> *Teh* is sundanese language means Ms. When we call an older woman we put *teh* in front of her name

Wati: Ohh...

Nenden: Well...to have more variations...

Wati: *Siomay* is rich with proteins.

Nenden: Yes it is.

Wati: Eggs, tofu. Let me help you *teh*.

Nenden: Yes sure. We will finish it faster.

Wati: So, we do it this way until all the dough done ...

Nenden: Yup, until it's finished.

Wati: How long do we need to steam it?

Nenden: Steam it...until it is cooked. Well, maybe about half an hour after it is cooked.

Wati: After steaming, is it ready to be eaten?

Nenden: Yes, it is ready to eat.

Wati: *Siomay* is rich with proteins, but for vegetables there are only carrots, isn't it?

Nenden: Ooo...well...Actually you may add ...add some cabbage ...and... bitter gourd. Actually you may add that. Unfortunately I don't have it right now ...both cabbage and bitter gourd. So we can't add them for now. We may also add potatoes. We steam all the ingredients. You can use not only this dough and eggs. You can also use a variety of vegetables.

Wati: Hmhh...For the bitter gourd, do you need to steam it?

Nenden: Yes. You need to steam the bitter gourd.

Wati: And fill it with the dough.

Nenden: Yes, you fill the inside part of bitter gourd with the dough ...*siomay* dough. For potatoes, you don't need to fill it with anything, just steam the potatoes. The same goes for the cabbage. When all the ingredients are cooked, chop it first before you eat it ...well...uh... chop the cabbage first.

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