

**Malay Transcript:**

Saya berasal dari negeri Sarawak di Malaysia Timur. Saya dilahirkan dan dibesarkan di sebuah bandar yang dinamakan bandar Kuching, yang merupakan ibu negeri Sarawak. Berbanding dengan banyak bandar di Semenanjung Malaysia, bandar Kuching adalah sangat kecil dan tidak begitu maju dari aspek infrastruktur dan teknologi. Namun, saya benar-benar berasa bahawa saiz Kuching yang kecil dan suasana yang agak sepi menjadikannya sesebuah tempat yang sangat sesuai untuk membesar.. membesarkan sesebuah keluarga. Tambahan pula, Kuching mem.. mempunyai banyak kedai atau restoran yang menjual makanan yang sedap seperti kolo mee<sup>1</sup> – yang merupakan makanan yang asli kepada Kuching, char kueh teaw<sup>2</sup>, kari ayam, dan roti canai<sup>3</sup>. Majoriti orang yang hidup di bandar Kuching merupakan orang Cina. Oleh itu, makanan di Kuching banyak dipengaruhi oleh budaya Cina. Manakala jika kamu pergi ke.. ke kawasan di luar.. di sekitar bandar atau di luar bandar terdapat banyak orang Melayu dan orang Dayak. Oleh itu, tempat-tempat ini mempunyai banyak kedai yang menjual makanan tradisional mereka seperti mi goreng, pulut panggang<sup>4</sup>, kerepek udang<sup>5</sup>, dan goreng pisang.

**English Translation:**

I am originally from the state of Sarawak in East Malaysia. I was born and raised in a city called Kuching, which is the capital city of Sarawak. Compared with many cities in Peninsular Malaysia, Kuching city is very small and not very advanced in terms of technology and infrastructure. However, I truly believe that Kuching's small size and quiet atmosphere makes it an ideal place in which to raise a family. In addition, Kuching has many stores and restaurants that sell delicious food like *kolo mee*<sup>6</sup> – a dish which is native to Kuching, *char kueh teaw*<sup>7</sup>, chicken curry, and *roti canai*<sup>8</sup>. The majority of Kuching's inhabitants are ethnic Chinese. As a result, Kuching cuisine is heavily influenced by Chinese elements. However, if you travel to the outskirts of the city or to

---

<sup>1</sup> Kolo mee diperbuat daripada mi telur rebus yang dicampur dengan sos yang manis dan masin.

<sup>2</sup> Char kueh teaw diperbuat daripada mi beras nipis yang digoreng kering dengan kicap. Ia biasanya dimasak bersama lauk lautan.

<sup>3</sup> Roti canai merupakan sekeping roti bulat yang diperkenalkan kepada Malaysia dan Indonesia oleh imigran India. Roti Canai biasanya dihidangkan dengan sebuah hidangan sampingan kari. Apabila diminta, roti juga boleh diisi dengan ramuan seperti telur, daging lembu, dan sardin.

<sup>4</sup> Pulut panggang diperbuat daripada beras pulut yang diisi dengan sambal dan kacang, dan dipanggang dalam daun pisang.

<sup>5</sup> Kerepek udang merupakan kepingan tepung yang digoreng dengan minyak udang.

<sup>6</sup> *Kolo mee* is made of boiled egg noodles mixed with a sweet and salty sauce.

<sup>7</sup> *Char kueh teaw* is made of flat rice noodles that have been stir fried with soy sauce. It is usually topped with seafood.

<sup>8</sup> *Roti canai* is a circular flatbread that was introduced to Malaysia and Indonesia by immigrants from India. *Roti canai* is usually served with a side-dish of curry. Ingredients like eggs, corned beef, and sardines may also be folded up in the bread during preparation, upon request.

the rural areas, you will find many ethnic Malays and Dayaks. Consequently, these places [city outskirts and rural areas] have many stalls selling their [Malay and Dayak] traditional food such as fried noodles, *pulut panggang*<sup>9</sup>, prawn crackers<sup>10</sup>, and fried bananas.

**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 every day. 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.

© 2012 Five College Center for the Study of World Languages and Five Colleges, Incorporated

---

<sup>9</sup> *Pulut panggang* is made of glutinous rice stuff with *sambal*, a thick and spicy chili-based sauce. It is grilled in banana leaves during preparation.

<sup>10</sup> Prawn crackers are slices of dough that are fried in prawn oil.