

Mr Wan Fook Chan

(1949)

Accession number: F16001

Track Number: F16001\_0001, F16001\_0002, F16001\_0003, F16001\_0004, F16001\_0005,  
F16001\_0006, F16001\_0007, F16001\_0008, F16001\_0009

Duration: 04:11:30

Language/Dialect: Cantonese

<b>Track: F16001_0001</b>	<b>Time frame: 00:00:00 - 00:10:02</b>
<p>Synopsis:</p> <p>1949年于槟城出生。在日本新路长大。父母的背景。曾在商务小学以及中华中学就读。父亲从事猪肠粥生意。解释猪肠粥和猪肉粥的差别。父亲在江沙路创立猪肉粥生意时，其摊子的位置。提及以前人们称江沙路为孟沙湾街。描述父亲的摊子位置。</p>	
<b>Track: F16001_0001</b>	<b>Time frame: 00:10:02 - 00:22:52</b>
<p>Synopsis:</p> <p>继续描述父亲的摊子位置。位于父亲的摊子附近的其他摊位。其他位于附近的猪肠粥摊位。提及不同籍贯的人多数所售卖的食物。潮州粥与广东粥的差别。父亲和他所用的不同的叉烧制作方式。描述制作猪肠粥所用的食材。购买猪肠的地方。什么时候购买猪肠。用以购买食材的交通工具。父亲以往购买猪肉的地方。父亲还在经营猪肠粥生意时，猪肠和猪舌的价格。熬汤的材料。所使用的米。</p>	
<b>Track: F16001_0002</b>	<b>Time frame: 00:00:00 - 00:09:59</b>
<p>Synopsis:</p> <p>购买米的地方。描述所使用的米。购买米的次数和分量。为何不能一次过买太多的米。如何检验米是否已经生虫。购买米的地方。购买熬汤材料的地方。如何得知米的品质是否良好。在粥里掺和香米的原因。香米的价格。用以调味的材料。为何坚持购买胡椒粒而不是现成的胡椒粉。父亲购买调味料的地方。烹煮猪肠粥所需的时间。简述煮粥的过程。父亲经营猪肠粥生意时所使用的燃料。</p>	
<b>Track: F16001_0002</b>	<b>Time frame: 00:09:59 - 00:20:04</b>
<p>Synopsis:</p> <p>燃料上的变化以及考量。详述煮粥的过程。提及有一回在煮粥时打瞌睡，煮糊了，需要重新再煮过。详述处理猪肠的过程以及所用到的材料。描述处理猪舌的过程。</p>	

<b>Track: F16001_0002</b>	<b>Time frame: 00:20:04 - 00:31:03</b>
<p>Synopsis:</p> <p>描述处理猪肉的过程。为何选择用猪的前胸肉做叉烧。描述工作流程。解释如何烫肠。描述煮粥是最花时间的步骤。煮粥时所需注意的事项。每天所烹煮的粥分量。</p>	
<b>Track: F16001_0003</b>	<b>Time frame: 00:00:00 - 00:11:41</b>
<p>Synopsis:</p> <p>如何处理卖不完的粥。提及以前父亲会把卖不完的粥倒掉。强调坚持使用新鲜的食材。卖不完的猪肠的处理方式。父亲的时代以及现在所使用的油。父亲购买油的地方。油的容器和运载方式。比较当时和现在的油的价格。现在食油的包装方式。什么时候放调味料在粥内。煮粥的步骤。放调味料的考量。熬汤时放姜的原因。提及父亲经营猪肠粥时，摊子使用木材建成。后来更换成白钢的原因。起初使用铁制的桌子椅子，后来换成塑料桌椅的原因。</p>	
<b>Track: F16001_0004</b>	<b>Time frame: 00:00:00 - 00:10:04</b>
<p>Synopsis:</p> <p>提及收工时会把桌椅都载回家里。载桌椅和工具所使用的三轮车和四轮车。摆档时所用的其他用具。描述父亲以前如何把粥载到营业地点。提及接手以后以煤气炉取代火炭炉。父亲时期所用的餐具种类，以及后来更换的原因。描述放在桌上的酱油瓶。描述获准免费在牙医诊所前面摆放桌椅，家人如何回报该名牙医。在没有招牌的情况下，以往顾客如何称呼父亲的猪肠粥生意。</p>	
<b>Track: F16001_0004</b>	<b>Time frame: 00:10:04 - 00:20:10</b>
<p>Synopsis:</p> <p>描述父亲经营时期，猪肠粥档的外观。描述当时用以打包的容器。父亲经营时期的猪肠粥售卖价格。洗餐具的地方。描述与隔壁的经济饭档以地方交换用水，互惠互利。洗餐具的地方。桌椅的摆放位置。提及父亲在经营猪肠粥生意时，一家住在日本新路。描述如何从日本新路的住家把食物和用具带到摊位地点。描述正式接手以前，在猪肠粥生意上的参与。帮忙父亲生意时的日常生活。</p>	

<b>Track: F16001_0004</b>	<b>Time frame: 00:20:10 - 00:32:09</b>
<p>Synopsis:</p> <p>继续描述帮忙父亲生意时的日常生活，包括到了摊位以后的工作流程。如何控制火炭炉火的大小。父亲的营业时间。结束营业以后，父亲的日常生活。描述父亲经营时期，员工的工作范围以及薪资。描述父亲经营时期的顾客。描述父亲向熟客介绍自己，让他们知道之后自己会接手。提及父亲时期的顾客较多在摊位内用餐。当时最多顾客上门的时间。</p>	
<b>Track: F16001_0005</b>	<b>Time frame: 00:00:00 - 00:10:11</b>
<p>Synopsis:</p> <p>描述顾客对他所煮的猪肠粥的评语。详述1967年大罢工的时候的情景。</p>	
<b>Track: F16001_0005</b>	<b>Time frame: 00:10:11 - 00:20:05</b>
<p>Synopsis:</p> <p>描述1969年513事件时的情景。描述如何学会煮粥。学煮粥时所用的燃料。购买柴的地方。载送柴的交通工具。认为洗猪肠是最难的步骤。描述洗猪肠的步骤。</p>	
<b>Track: F16001_0005</b>	<b>Time frame: 00:20:05 - 00:31:03</b>
<p>Synopsis:</p> <p>描述煮粥的过程中如何控制大小火。描述大约50岁时，有一次打瞌睡，不小心煮糊了粥，必须重新再煮一次。26岁时开始接手父亲的猪肠粥生意。描述在吉隆坡发生车祸后脚受伤，父亲建议他回来经营猪肠粥生意。描述在吉隆坡发生的车祸。在吉隆坡工作时的工资。接手父亲生意以后的营业时间。延迟开档时间的原因。描述接手时，江沙路的热闹情况。当时附近的摊位。</p>	
<b>Track: F16001_0006</b>	<b>Time frame: 00:00:00 - 00:10:01</b>
<p>Synopsis:</p> <p>描述现在的顾客。接手以后所使用的火炉类型。提及在26岁时结婚，搬到二奶巷去住。描述收档时如何把桌椅和工具运回住处。猪肠粥价格的变动。接手以后，改变叉烧的制作手法。描述烧叉烧的炉的造型。为何使用火炭，而不是煤气炉烧叉烧。</p>	
<b>Track: F16001_0006</b>	<b>Time frame: 00:10:01 - 00:20:01</b>
<p>Synopsis:</p> <p>如何得知叉烧已经烧熟。为何坚持购买胡椒粒，再送到店铺去碾，而不是购买现成的胡椒粉。碾胡椒粒的地方。解释他在挑选食材上的坚持。如何处理卖不完的猪肠粥。在食材上的坚持。如何保持米的胶质。</p>	

<b>Track: F16001_0006</b>	<b>Time frame: 00:20:01 - 00:30:30</b>
<p>Synopsis:</p> <p>在接手以后，父亲提醒他选好米的重要性。换成以烧烤的方式烹煮叉烧以后，顾客的反馈。描述一天的日常生活。提及星期一和星期五为休息日。为何选这两天为休息日。继续描述日常生活。提及目前住在大山脚。如何把粥从大山脚运到江沙路的摊位地点。如何确保粥在运送的路程不会溢出。</p>	
<b>Track: F16001_0007</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>描述休息日时的活动。提及大约在2000年，屋租统制法令取消以后从二奶巷搬到大山脚居住。搬到大山脚的原因。猪肠粥售价的变动。如今米的售价。起初接手时米的售价。描述消费税实行以后如何影响食材的价格。</p>	
<b>Track: F16001_0007</b>	<b>Time frame: 00:10:00 - 00:20:01</b>
<p>Synopsis:</p> <p>继续描述消费税实行以后如何影响食材的价格。描述猪肉的价格会根据不同的季节起落。描述马币贬值影响用料的价格。如何节省煮粥的时间。解释接手以后，比父亲煮更多桶粥的原因。</p>	
<b>Track: F16001_0007</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
<p>Synopsis:</p> <p>如今所煮的粥份量。增加所煮的粥分量以后，所花的额外时间。若煮出来的粥不够胶质时，如何补救。以前和现在每天所用的米量。如今的营业时间。描述生意高峰时期的情况。描述切食材的刀和砧板。父亲经营猪肠粥生意时所用的桌椅。后来换成塑料桌椅的原因。以前和现在所使用的餐具。描述收档时如何保管工具。以前和现在的员工数量。</p>	
<b>Track: F16001_0008</b>	<b>Time frame: 00:00:00 - 00:10:02</b>
<p>Synopsis:</p> <p>员工的工作范围。描述员工福利。比较常聘请女生当员工的原因。今年（2016年）起外国游客增加的原因。</p>	

<b>Track: F16001_0008</b>	<b>Time frame: 00:10:02 - 00:20:01</b>
<p>Synopsis:</p> <p>描述获得顾客的赞赏。如何根据顾客的反馈作出调整。提及有些顾客好几代都来光顾。广东粥和潮州粥的分别。提及打包无额外收费。描述营业时最繁忙以及较空闲的时间。提及根据顾客的多寡调整火候。为何煮好的粥不能再加水。如何控制火候。描述已经熟知一些熟客的口味。面对顾客时的态度。</p>	
<b>Track: F16001_0008</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
<p>Synopsis:</p> <p>继续描述面对顾客时的态度。提及下雨时生意会受到影响。如何处理卖不完的粥。描述老鼠问题以及处理方式。描述如何对待员工。年纪大了以后，如何在工作上进行调整。描述政府部门的疫苗注射规定。提及接手父亲生意时需要做的健康检查。</p>	
<b>Track: F16001_0009</b>	<b>Time frame: 00:00:00 - 00:10:06</b>
<p>Synopsis:</p> <p>继续提及接手父亲生意时需要做的健康检查。政府部门规定的员工疫苗注射。提及宗教信仰。描述认为身体健康最重要。描述搬到大山脚居住以后，有一次要出门做生意时遇上水灾，然后以掷钱币的方式询问观音菩萨，顺利避开水灾地点到达工作的地方。描述禽流感时的情景。解释立百如何传染猪只。</p>	
<b>Track: F16001_0009</b>	<b>Time frame: 00:10:06 - 00:19:59</b>
<p>Synopsis:</p> <p>立百对其生意的影响。认为不同地方卖的粥各有特色，顾客能够分辨。解释如何分辨他所卖的猪肠粥。本身吃猪肠粥时的习惯。描述获得顾客赞赏时感到满足。</p>	
<b>Track: F16001_0009</b>	<b>Time frame: 00:19:59 - 00:30:06</b>
<p>Synopsis:</p> <p>描述与家人的关系。接下来的计划。由于孩子还未完成学业，因此不能退休。鼓励孩子学习如何煮猪肠粥，作为往后维生的后路。</p>	

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Duration: 04:11:30

Language/Dialect: Cantonese

<b>Track: F16001_0001</b>	<b>Time frame: 00:00:00 - 00:10:02</b>
<p>Synopsis:</p> <p>Born in Penang in 1949. Grew up in Kampung Malabar. Parents' background. Schooled at Shang Wu Primary School and Chung Hwa High School. Father worked as a chitterlings porridge hawker. Explained differences between pork porridge and chitterlings porridge. Location of his father's chitterlings porridge stall in Kuala Kangsar Road when it was first started. Mentioned Kuala Kangsar Road was named as "Bangsawan Road" in the past. Described the location of his father's stall.</p>	
<b>Track: F16001_0001</b>	<b>Time frame: 00:10:02 - 00:22:52</b>
<p>Synopsis:</p> <p>Continued describing the location of his father's stall. Other stalls nearby his father's stall. Other chitterlings porridge stalls nearby. Mentioned certain food that was sold by certain dialect groups. The differences between Teochew and Cantonese porridge. Different methods used in cooking barbecued pork by his father and him. Described ingredients used in chitterlings porridge. Places to buy chitterlings. Time to buy chitterlings. Transportation used in food ingredients purchasing. Places that his father bought pork in the past. The chitterlings and pork tongue prices during his father's time. Ingredients used in making soup. Type of rice used.</p>	
<b>Track: F16001_0002</b>	<b>Time frame: 00:00:00 - 00:09:59</b>
<p>Synopsis:</p> <p>Places to buy rice. Described the rice used. How frequent and how much of rice bought. Why it was not advisable to buy rice in a large amount at one time. How to identify bug infested rice. Places to buy rice. Places to buy ingredients for soup. How to determine the quality of rice purchased. Why was aromatic rice being added in the porridge. Aromatic rice prices. Ingredients used for seasoning. Why he insisted in buying peppercorn instead of ground pepper. Places where his father bought seasoning ingredients. Time required to cook chitterlings porridge. Briefly described the porridge cooking process. Type of fuel used by his father in the past.</p>	

<b>Track: F16001_0002</b>	<b>Time frame: 00:09:59 - 00:20:04</b>
<p>Synopsis:</p> <p>The change in type of fuel used and why. Described in details about procedures in porridge cooking. Mentioned once he dozed off when cooking porridge, causing it to burn and thus needed to cook all over again. Described in details about chitterlings cleaning and ingredients required. Described pork tongue cooking.</p>	
<b>Track: F16001_0002</b>	<b>Time frame: 00:20:04 - 00:31:03</b>
<p>Synopsis:</p> <p>Described pork cooking. Why was the pig's chest meat chosen to make barbecued pork. Described the workflow. Explained chitterlings cooking. Mentioned that porridge cooking was the most time consuming process. Things to note in porridge cooking. Amount of porridge cooked each day.</p>	
<b>Track: F16001_0003</b>	<b>Time frame: 00:00:00 - 00:11:41</b>
<p>Synopsis:</p> <p>How to deal with unfinished porridge. Mentioned that his father would discard unfinished porridge during his time. Insisted in using fresh food ingredients. How he dealt with unfinished chitterlings. The oil used in his father's time and during his time. Places that his father bought oil. The oil containers and mode of transport. Compared the oil prices now and then. Oil packaging nowadays. Time to do porridge seasoning. Porridge cooking procedure. Consideration made in seasoning. Why was ginger added to the soup. Mentioned the hawker stall was wooden during his father's time. The reason of changing the stall's materials to stainless steel. Why were iron tables and chairs were changed to plastic tables.</p>	
<b>Track: F16001_0004</b>	<b>Time frame: 00:00:00 - 00:10:04</b>
<p>Synopsis:</p> <p>Mentioned bringing all the tables and chairs home when closing. The three-wheeled and four-wheeled vehicles used to send tables, chairs and tools home. Other tools used during the business operation. Described how his father sent the porridge to the business location. Mentioned using gas stove to replace charcoal after taking over the business. Type of tableware used during his father's time, and why it was changed later. Described soy sauce bottles put on tables. Described being allowed to place tables and chairs in front of a dental clinic for free, and how his family returned the dentist's kindness. How his father's chitterlings porridge stall was called by the customers when there was no signboard.</p>	

<b>Track: F16001_0004</b>	<b>Time frame: 00:10:04 - 00:20:10</b>
<p>Synopsis:</p> <p>Described how the chitterlings porridge stall looked like during his father's time. Described the container used for taking away porridge during his father's time. The chitterlings porridge selling price during his father's time. The dishwashing place. Described getting to use pipe water in exchange of space, a win-win solution with the economic rice stall next-door. The dishwashing place. The placement of tables and chairs. Mentioned that his family stayed in Kampung Malabar when his father was still operating the chitterlings porridge business. Described sending the food and tools from their Kampung Malabar home to the stall location. Described his involvement in the porridge business before taking over. Daily routine as a helper at his father's porridge stall.</p>	
<b>Track: F16001_0004</b>	<b>Time frame: 00:20:10 - 00:32:09</b>
<p>Synopsis:</p> <p>Continued describing his daily routine as a helper at his father's porridge stall, including work procedure after arriving at the stall. How to control the stove fire. His father's operating hours. His father's daily routine after the closing of the stall. Described employees' work and salaries during his father's time. Described customers during his father's time. Described being introduced to other customers by his father, letting them to know that he would take over the business. Mentioned that most of the customers would dine in during his father's time. The busiest hour.</p>	
<b>Track: F16001_0005</b>	<b>Time frame: 00:00:00 - 00:10:11</b>
<p>Synopsis:</p> <p>Described his customers' comments on his chitterlings porridge. Elaborated on the 1967 Hartal incident.</p>	
<b>Track: F16001_0005</b>	<b>Time frame: 00:10:11 - 00:20:05</b>
<p>Synopsis:</p> <p>Described the May 13 incident in 1969. Described how he mastered porridge cooking. Fuel used to cook porridge when he was a trainee under his parents. Places to buy charcoal. Transportation used for charcoal delivery. Considered chitterlings washing was the most challenging part. Described chitterlings washing.</p>	

<b>Track: F16001_0005</b>	<b>Time frame: 00:20:05 - 00:31:03</b>
<p>Synopsis:</p> <p>Described fire control during porridge cooking. Described dozing off during porridge cooking, at the time he was about 50 years old, and thus he had to cook again. Took over his father's porridge business when he was 26. Described sustaining leg injury in a road accident in Kuala Lumpur, and his father suggested him to come back and take over the chitterlings porridge business. The operation hours after his take-over. The reason of delaying the opening hours. Described the hustle and bustle in Kuala Kangsar Road. Other stalls nearby.</p>	
<b>Track: F16001_0006</b>	<b>Time frame: 00:00:00 - 00:10:01</b>
<p>Synopsis:</p> <p>Described his current customers. Type of stove used after his take-over. Mentioned getting married at 26 years old, and moved to stay in Market Lane. Described transporting tables, chairs and tools back home after closing the stall. The change in price of chitterlings porridge. Altered the cooking method of barbecued pork after the take-over. Described the stove used to barbecue the pork. Why charcoal and not gas was used in barbecuing the pork.</p>	
<b>Track: F16001_0006</b>	<b>Time frame: 00:10:01 - 00:20:01</b>
<p>Synopsis:</p> <p>How to know if the pork was cooked. Why he insisted on buying peppercorn and sent them to be ground, instead of buying readily ground pepper. Places that he sent the peppercorn to be ground. Explained his insistence on food ingredients. How he handled unfinished chitterlings porridge. His insistence on purchasing good ingredients. The way to maintain glue-like feature of the rice.</p>	
<b>Track: F16001_0006</b>	<b>Time frame: 00:20:01 - 00:30:30</b>
<p>Synopsis:</p> <p>Reminded by his father about the importance of getting good quality rice after the take-over. The customers' feedback after changing the cooking method of barbecued pork. Described daily routine. Mentioned his off days were on Monday and Friday. Why these two days were chosen as the off days. Continued with the description on daily routine. Mentioned staying in Bukit Mertajam at the moment. How he delivered porridge from his house in Bukit Mertajam to his stall in Kuala Kangsar Road. The way to ensure there was no leaking out of porridge during the delivery.</p>	

<b>Track: F16001_0007</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>Described how he spent his off days. Mentioned moving to Bukit Mertajam from Chulia Lane in about 2000, when the Rent Control Act was lifted. Reason of the moving. The increment in chitterlings porridge prices. The current selling price of rice. The selling price of rice when he first took over the business. Described how the food prices were affected after the implementation of Goods and Services Tax (GST).</p>	
<b>Track: F16001_0007</b>	<b>Time frame: 00:10:00 - 00:20:01</b>
<p>Synopsis:</p> <p>Continued with how the implementation of Goods and Services Tax (GST) could affect food prices. Mentioned that pork prices would fluctuate in different seasons. Described how the prices of ingredients were affected by the depreciation of the Ringgit. How to shorten the porridge cooking time. Explained why he cooked more porridge than his father's time.</p>	
<b>Track: F16001_0007</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
<p>Synopsis:</p> <p>The amount of porridge cooked today. Extra time needed when he cooked extra porridge. The solution if the porridge cooked was not glue-like. The amount of rice used in the past and now. The current operating hours. Described the peak hour in business. Described the knife and chopping board used. Tables and chairs used in the porridge stall during his father's time, and why they were replaced with plastic tables and chairs. The tableware now and then. Described how to keep the tools after closing. The number of workers now and then.</p>	
<b>Track: F16001_0008</b>	<b>Time frame: 00:00:00 - 00:10:02</b>
<p>Synopsis:</p> <p>Job scopes of the employees. Described employees' benefits. Why female employees were usually hired. The reason of the surge in foreign tourists beginning this year (2016).</p>	
<b>Track: F16001_0008</b>	<b>Time frame: 00:10:02 - 00:20:01</b>
<p>Synopsis:</p> <p>Described getting compliments from his customers. How he made adjustments according to customers' feedbacks. Mentioned some customers had been patronizing his stall for generations. The differences between Cantonese and Teowchew porridge. Mentioned there were no extra charges for take-away. Described the busiest time and more relaxed time at the porridge stall. Mentioned adjusting the stove fire according to the number of customers. Why it was not advisable to add more water in readily cooked porridge. The stove fire control. Described getting to know preferences of some regular customers. His attitude towards the customers.</p>	

<b>Track: F16001_0008</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
<p>Synopsis:</p> <p>Continued describing his attitude towards the customers. Mentioned his business would be affected if it rained. How to settle unfinished porridge. Described rat problem and its solution. Described how he treated his employees. Adjustments made at work after he got older. Described vaccination regulations set by the government department. Mentioned health check required when he took over his father's business.</p>	
<b>Track: F16001_0009</b>	<b>Time frame: 00:00:00 - 00:10:06</b>
<p>Synopsis:</p> <p>Continued mentioning health check required when he took over his father's business. The employee's vaccination regulations set by the government department. Mentioned his religion. Described having good health was the most important thing in life. Described a flood day in Bukit Mertajam in the area where he lived and, not knowing which direction he should head to avoid the flood, he tossed a coin to ask the Godness of Mercy and in the end was able to arrive at his porridge stall successfully. Described the Avian Influenza incident. Explained how the Nipah virus spread amongst pigs.</p>	
<b>Track: F16001_0009</b>	<b>Time frame: 00:10:06 - 00:19:59</b>
<p>Synopsis:</p> <p>How was his business affected by the Nipah virus. Felt that the porridge sold in different places had their own characteristics, and the customers could distinguish them. Explained how to tell it was his porridge. His habits in eating chitterlings porridge. Described feeling satisfied when receiving compliments from his customers.</p>	
<b>Track: F16001_0009</b>	<b>Time frame: 00:19:59 - 00:30:06</b>
<p>Synopsis:</p> <p>Described his relationship with family. His next plan. Could not retire at the moment because his kid was still schooling. Encouraged his son to take up the porridge cooking skill as a living skill.</p>	