

Mr Por Beng Kuan

(1961)

Accession number: F16003

Track Number: F15003_0001, F15003_0002, F15003_0003, F15003_0004, F15003_0005

Duration: 02:49:49

Language/Dialect: Cantonese

Track: F15003_0001	Time frame: 00:00:00 - 00:10:08
<p>Synopsis:</p> <p>1961年出生于槟城香港巷。父亲的职业。提及14岁开始出来工作帮补家计。曾在丽泽小学就读。母亲的背景。曾经从事的工作。曾到吉隆坡工作半年。1975年起在汕头街的粿汁摊子打工。在粿汁摊子打工时的工资、工作时间。描述1970年代开始汕头街的变化。</p>	
Track: F16003_0001	Time frame: 00:10:08 - 00:20:13
<p>Synopsis:</p> <p>1960年代以及1970年代的汕头街。汕头街粿汁摊子的位置。在粿汁摊子打工时所负责的工作。描述打工时的日常生活。为何当时的粿汁摊子生意不佳。提及1980年老板决定结束营业，顶让给他。粿汁摊子的桌椅。继续描述日常生活。在汕头街摆档时用以照明的工具。</p>	
Track: F16003_0001	Time frame: 00:20:13 - 00:31:03
<p>Synopsis:</p> <p>描述1980年接手粿汁生意。当时的心情。接手以后所需要做的准备工作。接手时付给前老板的钱。小贩需申请的执照。解释为何已早在1970年代接手粿汁生意以前申请小贩执照。描述接手以后不断地改良粿汁的烹煮方式。</p>	
Track: F16003_0002	Time frame: 00:00:00 - 00:10:17
<p>Synopsis:</p> <p>谈及重视顾客的意见。对前老板所煮的粿汁的看法。描述粿汁是潮州人的食物。如何改良制作粿汁所用的食材。描述1983年与太太结婚以后共同研究和改良粿汁的烹煮方式。槟城其他卖粿汁的地方。前老板如何教导他煮粿汁的方法。描述与太太研究和改良粿汁的烹煮方法。</p>	

Track: F16003_0002	Time frame: 00:10:17 - 00:20:00
<p>Synopsis:</p> <p>曾经访问过他的媒体。粿汁生意取名的过程。提及2013年前粿汁的摊子是没有名字的。描述刚接手粿汁生意以后的日常生活。购买食材的地方。继续描述日常生活。开档时的工作流程。刚开始售卖粿汁时的顾客以及现在的顾客。结束营业的时间。</p>	
Track: F16003_0002	Time frame: 00:20:00 - 00:30:00
<p>Synopsis:</p> <p>描述如何决定休息天。休息天的活动。1980年代接手粿汁摊子时的生意状况。提及80年代时由于生意不好，曾经考虑顶让生意给别人，但是没有成功。如何从顾客的评语中改良烹煮粿汁的方法。到了1987年生意逐渐好转的原因。逐步地改变粿汁的烹煮方法，直到1990年代为止。顾客回馈说他所烹煮的粿汁味道不变时，他的心情如何。提及1980年代汕头街小贩需要交保护费。</p>	
Track: F16003_0002	Time frame: 00:30:00 - 00:37:34
<p>Synopsis:</p> <p>描述少年时期曾经想加入黑社会，但母亲成功说服他专注于赚钱养家。提及曾经有商家不愿意交保护费而被推倒摊子。描述1984年光大着火时的情景。与太太的认识过程。1983年结婚。描述孩子出世以后经济拮据的情形。</p>	
Track: F16003_0003	Time frame: 00:00:00 - 00:10:06
<p>Synopsis:</p> <p>描述粿汁摊子的手推车。摊子的摆设。粿汁生意用的工具。把木筷子改为塑料筷子的原因。描述煮粿汁的工具。煮粿汁的燃料。描述桌子椅子。营业时所使用的空间。在粿汁摊子打工时所用的打包盛器。</p>	
Track: F16003_0003	Time frame: 00:10:06 - 00:20:00
<p>Synopsis:</p> <p>如何准备打包的盛器予顾客们。提及接手以后使用塑料袋作为打包的盛器。刚开始接手时粿汁的价格。为何打包没有额外收费。刚开始接手时的顾客群。提及比起粥，较多顾客会选择吃粿汁。刚开始从事这门生意时制作粿汁所用的材料。煮汤的材料。</p>	
Track: F16003_0003	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>购买食材的地方。如何储藏食材。如何确保买到良好的猪肠。描述起初用以制作粿汁的冬粉。描述粿汁的制作过程。如何准备一碗粿汁给顾客。制作粿汁的时间。</p>	

Track: F16003_0004	Time frame: 00:00:00 - 00:10:12
<p>Synopsis:</p> <p>如何得知粿汁已经熟了。提及卤汁需要提早一天先煮好。描述工作程序。提及制作粿汁是最花时间的步骤。描述煮鸭肉的技巧。</p>	
Track: F16003_0004	Time frame: 00:10:12 - 00:20:00
<p>Synopsis:</p> <p>煮鸭肉的步骤。提及花了大约一个月的时间才掌握煮粿汁的技巧。开档时曾经发生的趣事。描述成功的秘诀。如何煮出更美味的粿汁。2009年买下汕头街135号店屋。当时附近的商店。</p>	
Track: F16003_0004	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>描述如何买下这间店铺。该店铺的售价。当时该房子的情况。购买以前，这间房子的用途。该房子的建筑材料。为何决定买下这间店屋。如何申请进行装修工作。描述买到这栋房子以后的心情。尽管知道这栋房子的市价比较高，仍然决定购买的原因。买下以后把房子作为生意和住家之用。</p>	
Track: F16003_0005	Time frame: 00:00:00 - 00:10:08
<p>Synopsis:</p> <p>屋内空间的分配。添购的家具。入伙仪式。描述1998年起，印尼华侨因排华事件到槟城避难时，开始售卖白饭。描述1998年印尼排华时，有些印尼华侨没有带钱在身上而向他讨饭吃。1980年代开始改用粘米粉制作粿汁。泰国粘米粉和本地粘米粉的差别。以前和现在所使用的鸭肉的不同之处。</p>	
Track: F16003_0005	Time frame: 00:10:08 - 00:20:00
<p>Synopsis:</p> <p>继续解释以前和现在所使用的鸭肉的不同之处。猪肚的价格变化。猪肚起价以后，用以取代猪肚的食材。目前粿汁的售价。描述坚持使用真材实料。所用的食材方面的变化。描述目前较多外国顾客的原因。顾客大多光顾的时间。提及雨天会影响生意。</p>	
Track: F16003_0005	Time frame: 00:20:00 - 00:30:01
<p>Synopsis:</p> <p>曾经来光顾的艺人。如何解决鼠患问题。如何照顾该地的卫生。描述消费税开始实行时，因为征收消费税而遭人非议。</p>	

Track: F16003_0005	Time frame: 00:30:01 - 00:39:05
Synopsis: 征收消费税以后对其生意的影响。粳米的价格。目前的日常生活。目前所负责的工作。店里的员工数量。觉得粳米的特色在哪里。目前的生意量。	

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Duration: 02:49:49

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Track: F15003_0001	Time frame: 00:00:00 - 00:10:08
<p>Synopsis:</p> <p>Born in Hong Kong Lane, Penang in 1961. His father's occupation. Mentioned beginning to work at the age of 14 in order to feed the family. Studied at Li Teik Primary School. Mother's background. The jobs that he had. Went to Kuala Lumpur to work for half a year. Beginning to work at the <i>koay chap</i> stall in Kimberley Street in 1975. His wages and working hours when working at the stall. Described changes in Kimberley Street since the 1970s.</p>	
Track: F16003_0001	Time frame: 00:10:08 - 00:20:13
<p>Synopsis:</p> <p>Kimberley Street in the 1960s and 1970s. The <i>koay chap</i> stall location in Kimberley Street. His job scope at that time. Described his daily routine when working at the stall. Why was business not good back then. Mentioned his boss decided to end the business in 1980 and passed it over to him. Tables and chairs at the stall. Continued describing his daily routine. Lighting for the Kimberley Street stall.</p>	
Track: F16003_0001	Time frame: 00:20:13 - 00:31:03
<p>Synopsis:</p> <p>Described taking over the <i>koay chap</i> business in 1980. How he felt about it. Preparation work needed after the take-over. Amount of payment made to his ex-boss for the take-over. License that a hawker ought to apply for. Explained why he had applied for a hawker license in the 1970s, before operating the <i>koay chap</i> stall. Described continuous modification of the <i>koay chap</i> recipe after taking over.</p>	
Track: F16003_0002	Time frame: 00:00:00 - 00:10:17
<p>Synopsis:</p> <p>Mentioned taking customers' feedback seriously. His comment on the <i>koay chap</i> cooked by his ex-boss. Described <i>koay chap</i> as a Teochew dish. How he modified ingredients used in <i>koay chap</i> cooking. Described finding and modifying the <i>koay chap</i> recipe with his wife after they got married in 1983. Other places in Penang that sold <i>koay chap</i>. How his ex-boss taught him <i>koay chap</i> cooking. Described finding and modifying the <i>koay chap</i> recipe with his wife.</p>	

Track: F16003_0002	Time frame: 00:10:17 - 00:20:00
<p>Synopsis:</p> <p>The media that had interviewed him. Naming of the <i>koay chap</i> business. Mentioned the stall had no name until 2013. Described his daily routine after taking over the <i>koay chap</i> business. Places to shop for the ingredients. Continued describing his daily routine. Workflow during the opening of the stall. His customers in the beginning of his business and in the present days. Closing hour of the stall.</p>	
Track: F16003_0002	Time frame: 00:20:00 - 00:30:00
<p>Synopsis:</p> <p>Described how off days were decided. His activities during off days. Condition of the business in the 1980s. Mentioned once he considered selling off his business in the 1980s, when the business performance was poor, but it was not successful. How he improved the way of cooking <i>koay chap</i> based on customers' feedbacks. What contributed to the improvement of the business beginning 1987. Kept modifying the <i>koay chap</i> recipe until the 1990s. His feelings when the customers told that his <i>koay chap</i> tasted the same all along. Mentioned that hawkers in Kimberley Street in the 1980s needed to pay protection fees.</p>	
Track: F16003_0002	Time frame: 00:30:00 - 00:37:34
<p>Synopsis:</p> <p>Described thinking of joining secret society when he was a teenager, but stopped by his mother who persuaded him to concentrate on feeding the family. Mentioned there was a stall turned upside down when the hawker refused to pay protection fees. Described the Komtar fire in 1984. How did he get to know his wife. Getting married in 1983. Described the tight financial situation after having children.</p>	
Track: F16003_0003	Time frame: 00:00:00 - 00:10:06
<p>Synopsis:</p> <p>Described the hand-pull cart used. Layout of the stall. Tools used in the <i>koay chap</i> business. The reason of replacing wooden chopsticks with the plastic ones. Described tools used in <i>koay chap</i> cooking. Fuel used. Described the tables and chairs. Spaces used when operating the <i>koay chap</i> stall. Containers used for food packing when he was still working under his boss.</p>	
Track: F16003_0003	Time frame: 00:10:06 - 00:20:00
<p>Synopsis:</p> <p>How did they get the containers ready for customers. Mentioned using plastic bags for food packing after taking over the business. The <i>koay chap</i> selling price when he first took over. Why were there no extra charges for taking away. The clientele when he first took over. Mentioned that more customers would take <i>koay chap</i> as compared to porridge. The food ingredients used when he first took over the business. Ingredients for making soup.</p>	

Track: F16003_0003	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Places to shop for food ingredients. The storing of food. How to ensure only good chitterlings were bought. Described glass noodles used in <i>koay chap</i> making. Described <i>koay chap</i> making process. How a bowl of <i>koay chap</i> was prepared. Time required for <i>koay chap</i> making.</p>	
Track: F16003_0004	Time frame: 00:00:00 - 00:10:12
<p>Synopsis:</p> <p>How to know if the <i>koay chap</i> was cooked. Mentioned that marinade had to be prepared one day earlier. Described procedures of work. Mentioned that <i>koay chap</i> making was the most time-consuming procedure. Described duck cooking skill.</p>	
Track: F16003_0004	Time frame: 00:10:12 - 00:20:00
<p>Synopsis:</p> <p>The duck cooking procedure. Mentioned spending a month's time to master the <i>koay chap</i> cooking skill. Interesting occurrences at the stall. Described the key to success. How to produce tastier <i>koay chap</i>. Bought the shophouse at 135 Kimberley Street in 2009. The surrounding shops at that time.</p>	
Track: F16003_0004	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Described how he bought the shophouse. Selling price of the shophouse. The condition of the shophouse at that time. What was the shophouse used for before he bought it over. Building materials of the shophouse. Reason of the purchase. How he applied for renovation work. Described his feelings when the purchase was successful. Why was he so determined on the purchase despite knowing that it was sold much higher than the market price. Used the building for business and residence after the purchase.</p>	
Track: F16003_0005	Time frame: 00:00:00 - 00:10:08
<p>Synopsis:</p> <p>Spatial division of the shophouse. Newly bought furniture. Moving-in ceremony. Described starting selling rice in 1998, when many Chinese Indonesians fled to Penang during the anti-Chinese riots. Described that some Chinese Indonesians pleaded him for food as they did not bring money with them when escaping from in 1998. Started using rice flour to make <i>koay chap</i> in the 1980s. Differences between the local and Thai rice flour. Differences between the duck meat used in the past and in the present.</p>	

Track: F16003_0005	Time frame: 00:10:08 - 00:20:00
<p>Synopsis:</p> <p>Continued explaining the differences between the duck meat used in the past and in the present. Changes in pork tripe prices. Ingredients used to replace pork tripe when its price went up. The current selling price of <i>koay chap</i>. Described insisting on using real and sufficient ingredients. The change in food ingredients used. Described the reason of attracting more foreign customers nowadays. The usual patronizing hour of the customers. Mentioned business would be affected by the rain.</p>	
Track: F16003_0005	Time frame: 00:20:00 - 00:30:01
<p>Synopsis:</p> <p>Performing artists who had patronized the shop. The handling of rat problem. Hygiene management. Described being criticized for collecting Goods and Services Tax (GST) when it was first implemented.</p>	
Track: F16003_0005	Time frame: 00:30:01 - 00:39:05
<p>Synopsis:</p> <p>Effect of the Goods and Services Tax (GST) on his business. The <i>koay chap</i> prices. His current daily routine. Type of work that he was currently in charge of. Number of workers in the shop. The specialties of <i>koay chap</i>. The current business performance.</p>	