

Mr Gan Choon Chong

(1945)

Accession number: F16004

Track Number: F16004\_0001, F16004\_0002, F16004\_0003, F16004\_0004, F16004\_0005,  
F16004\_0006, F16004\_0007, F16004\_0008, F16004\_0009, F16004\_0010,  
F16004\_0011, F16004\_0012

Duration: 05:43:49

Language/Dialect: Cantonese

<b>Track: F16004_0001</b>	<b>Time frame: 00:00:00 - 00:10:11</b>
<p>Synopsis:</p> <p>1945年在巴里文打出生。家庭成员背景。描述父母因为婚事遭到家人反对而私奔至巴里文打。1961年时搬到槟城来。举家搬到槟城的原因。父亲在槟城的工作。由于父亲患病，导致他无法继续上学。</p>	
<b>Track: F16004_0001</b>	<b>Time frame: 00:10:11 - 00:20:01</b>
<p>Synopsis:</p> <p>12岁开始在烧腊档打工。该烧腊档的地点。提及当时居住在日本新路。描述如何找到烧腊档的工作。工作时间。描述刚开始工作时的工资。当时的工作流程。</p>	
<b>Track: F16004_0001</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
<p>Synopsis:</p> <p>描述宰鸡鸭的工作流程。描述如何借着工作学习烧腊的技巧。继续描述工作流程。烧腊所用的烧炉。烧腊的工具。</p>	
<b>Track: F16004_0002</b>	<b>Time frame: 00:00:00 - 00:10:09</b>
<p>Synopsis:</p> <p>提及当时12岁的他需要站上箱子才能触及烧炉。提及曾经在烧腊时发生意外。在烧腊档负责的工作。详述烧鸭子程序。</p>	
<b>Track: F16004_0002</b>	<b>Time frame: 00:10:09 - 00:20:00</b>
<p>Synopsis:</p> <p>用以松化烧肉的工具。认为烧肉是最难烧的肉类的原因。叉烧和烧肉所使用的猪只部分。描述如何在一年半的时间内完全掌握烧腊技巧。在烧腊档工作的薪金。16岁离开打工的烧腊档，自己出来创业的原因。提及在友联街的一间茶室内创业。</p>	

<b>Track: F16004_0002</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>当时茶室内其他食物摊位。描述创业的第一天突然有人上门来问工而获聘为员工。该名工人的背景。描述在烧腊档工作时态度认真。提及经常打赏他小费的顾客。开店时准备的烧腊工具。提及在友联街开店时住在打石街。</p>	
<b>Track: F16004_0003</b>	<b>Time frame: 00:00:00 - 00:10:09</b>
<p>Synopsis:</p> <p>烧腊的工具。提及备有炖汤出售。购买餐具的地方。创业的资金。营业时间。描述如何认识当时润记的楼面服务员。描述该名楼面服务员与润记老板的关系。</p>	
<b>Track: F16004_0003</b>	<b>Time frame: 00:10:09 - 00:20:00</b>
<p>Synopsis:</p> <p>提及创业时期资金不足，由哥哥负责房子的首期付款，再由他负责每月供期。如何看待当时他的烧腊生意。描述在友联街著名的炒粿条摊子。当时在友联街其他有名的食物。在友联街营业时，他的生意量。售卖的烧腊肉类。描述在友联街营业时的日常生活。</p>	
<b>Track: F16004_0003</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>创业以后所使用的火炉。烧腊所花的时间。描述工作流程。储藏剩菜的地方。烧腊的工具。选择使用木砧板，而不是塑料砧板的原因。描述店内的桌椅和餐具。</p>	
<b>Track: F16004_0004</b>	<b>Time frame: 00:00:00 - 00:13:57</b>
<p>Synopsis:</p> <p>继续描述的店内所使用的餐具。把陶做的餐具换成其他材料的餐具的原因。提及叉烧烧肉饭最为畅销。烧腊饭的价钱。烧腊所用的材料。购买材料的地方。购买肉类的地方。在友联街营业时，主要的顾客群。与员工之间的工作分配。描述如何开始开设“新有记”。</p>	

<b>Track: F16004_0005</b>	<b>Time frame: 00:00:00 - 00:10:01</b>
<p>Synopsis:</p> <p>继续描述如何开始开设“新有记”。开设新有记以后，烧腊摊子的人手安排。1964年结束烧腊摊子生意的原因。描述与新有记屋主之间的合同协议。刚开始设立新有记时的租金，以及之后的涨幅。提及除了租金以外需负责水电费。提及当时开在日本横街的两家饭店（润记和有记）互相竞争和影响彼此的生意。提及刚租下新有记时，该饭店的情况。</p>	
<b>Track: F16004_0005</b>	<b>Time frame: 00:10:01 - 00:20:00</b>
<p>Synopsis:</p> <p>新有记厨房的位置。描述在新有记所使用的火炉。1960年代在日本横街售卖的食物。当时乔治市其他著名的饭店。提及有些顾客把其店名新有记唤做“西游记”。新有记的营业时间。该饭店所售卖的菜肴。</p>	
<b>Track: F16004_0005</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>租下新有记以后的准备工作。描述开始营业以前的准备工作。新有记的英文名字。提及需要向政府部门申请转换名字。饭店的招牌制作。饭店的厨师。</p>	
<b>Track: F16004_0006</b>	<b>Time frame: 00:00:00 - 00:10:05</b>
<p>Synopsis:</p> <p>描述饭店的厨师。厨师的工作。如何通过饭店的厨师学习煮炒。提及1963年5月中旬开始经营新有记。店内的其他员工。没有人敢来他的饭店收保护费的原因。</p>	
<b>Track: F16004_0006</b>	<b>Time frame: 00:10:05 - 00:20:02</b>
<p>Synopsis:</p> <p>在新有记他所负责的工作。如何学会煮炒的技巧。提及本身的煮炒经验。在店内负责的工作。描述店内的工作分配。</p>	
<b>Track: F16004_0006</b>	<b>Time frame: 00:20:02 - 00:31:03</b>
<p>Synopsis:</p> <p>描述工作流程。摆放烧腊的玻璃柜位置。继续描述工作流程。</p>	

<b>Track: F16004_0007</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>关店时的工作流程。关店以后的活动。提及在店内过夜。在店内睡觉的地方。新有记出名的菜肴。解释金钱豆腐的制作方式。描述以往的金钱豆腐和现在的金钱豆腐的不同之处。为何改变金钱豆腐的煮法。</p>	
<b>Track: F16004_0007</b>	<b>Time frame: 00:10:00 - 00:20:01</b>
<p>Synopsis:</p> <p>解释凤凰虾的造型。为何在新有记才能吃到真正的金钱豆腐。其他新有记的菜肴。顾客常点的菜。新有记售卖的面类。提及店内只提供中国茶，其他饮料需向对面的“新生活”茶室购买。描述凤凰虾的名字是由他所取的。新有记厨师所煮的青菜的特色。为何新有记的豉汁排骨比不上当时的梅义记饭店。</p>	
<b>Track: F16004_0007</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
<p>Synopsis:</p> <p>新有记的菜肴价格。认为新有记在当时是属于中上价格的饭店。新有记的主要顾客。这些顾客多数光顾的时间。新有记的顾客。描述食物包装的变化以及原因。顾客多光顾的时间。以前和现在的顾客的不同之处。</p>	
<b>Track: F16004_0008</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>描述经常来新有记光顾的顾客。描述有些顾客隔了30多年才知道他搬了去对面的饭店营业。店内的桌椅数量。描述有一名著名艺人到店内用餐时的情况。</p>	
<b>Track: F16004_0008</b>	<b>Time frame: 00:10:00 - 00:17:43</b>
<p>Synopsis:</p> <p>解释为何结婚的季节会影响他的生意。其他生意受影响的月份。描述向厨房下订单，以及通知出菜的方式。</p>	
<b>Track: F16004_0009</b>	<b>Time frame: 00:00:00 - 00:10:03</b>
<p>Synopsis:</p> <p>1983年搬到润记（改名新润记）继续经营饭店。提及当时股东移民到美国去。描述如何搬到新润记来。接下新润记时所需付的金额。接手以前，润记的生意情况。描述还在经营新有记时，有一次润记的人吵架把饲养的金龙鱼摔在地上，新有记的员工捡了煮来吃。1970年代股东移民到美国时，生意上的安排。提及新润记的地址为日本横街35号。</p>	

<b>Track: F16004_0009</b>	<b>Time frame: 00:10:03 - 00:20:03</b>
<p>Synopsis:</p> <p>开始租下新润记时的租金。租金的合同。提及租了七年以后屋主打算卖掉该房子。描述买下房子的过程。认为自己很幸运拥有很多帮忙的贵人。从新有记搬到新润记的物品。</p>	
<b>Track: F16004_0009</b>	<b>Time frame: 00:20:03 - 00:30:06</b>
<p>Synopsis:</p> <p>提及新润记于1983年5月中旬开始营业。描述新润记建筑的结构。新润记的面积。描述新润记的招牌。租下新润记时所作的准备工作。新润记的招牌。如何通知新有记的顾客有关搬迁一事。</p>	
<b>Track: F16004_0009</b>	<b>Time frame: 00:30:06 - 00:40:20</b>
<p>Synopsis:</p> <p>为何饭店的名字取名为“新润记”。营业时间。在新润记负责的工作。新润记的工作分配。店内的桌椅。</p>	
<b>Track: F16004_0010</b>	<b>Time frame: 00:00:00 - 00:10:09</b>
<p>Synopsis:</p> <p>解释“化骨”这道菜肴。介绍目前所售卖的面类。解释“冷盘”这道菜肴。介绍新润记的招牌菜。新推出的菜肴。提及大约1987年时新润记有售卖鸵鸟肉。</p>	
<b>Track: F16004_0010</b>	<b>Time frame: 00:10:09 - 00:20:00</b>
<p>Synopsis:</p> <p>停止售卖鸵鸟肉的原因。介绍新润记所售卖的菜肴。目前的厨师。描述盆菜。提及1988年开始推出盆菜。需要特别订做才能在新润记吃得到的菜。最畅销的菜肴。提及曾经接到印象深刻的订单。</p>	
<b>Track: F16004_0010</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>曾经接过印象深刻的订单。为何顾客要求新润记准备这道菜肴。后悔在搬迁至新润记时，没有在英文报刊登启事的原因。目前主要的顾客。顾客大多光顾的时间。客满时的应对方式。提及不同的顾客拥有不同的口味。</p>	

<b>Track: F16004_0011</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>描述外国顾客的口味。如何招待外国顾客。搬到新润记以后增加的面类。描述曾经接下外煮的工作。店铺楼上的面积。</p>	
<b>Track: F16004_0011</b>	<b>Time frame: 00:10:00 - 00:20:10</b>
<p>Synopsis:</p> <p>目前店内的员工数量。员工的工作分配。描述1969年513事件时槟城的情景。提及生意受到1998年经济风暴的影响。2000年屋租统制法令取消以后对其生意的影响。</p>	
<b>Track: F16004_0011</b>	<b>Time frame: 00:20:10 - 00:31:03</b>
<p>Synopsis:</p> <p>屋租统制法令取消以后如何改变乔治市的人口结构。消费税的实行对其生意的影响。描述2014年发生交通意外。描述发生意外以后儿女开始装修店铺。描述进行的装修工作。</p>	
<b>Track: F16004_0012</b>	<b>Time frame: 00:00:00 - 00:10:04</b>
<p>Synopsis:</p> <p>发生意外以后在工作上的调整。描述发生意外以后，儿女在生意上的参与。提及2015年6月23日完成装修。如何通知顾客已重新开店。描述目前的日常生活。</p>	
<b>Track: F16004_0012</b>	<b>Time frame: 00:10:04 - 00:23:25</b>
<p>Synopsis:</p> <p>提及若发现老鼠将如何解决。提及参与的公会。在店内安奉的神明。进行特别膜拜的日子。分享维持好生意的秘诀。提及面对购物中心餐饮业的竞争。对饭店的希望。遇上不如意事时如何解决。认为如今的新润记的管理比以前好的原因。新润记的特色。</p>	

Mr Gan Choon Chong

(1945)

Accession number: F16004

Track Number: F16004\_0001, F16004\_0002, F16004\_0003, F16004\_0004, F16004\_0005,  
F16004\_0006, F16004\_0007, F16004\_0008, F16004\_0009, F16004\_0010,  
F16004\_0011, F16004\_0012

Duration: 05:43:49

Language/Dialect: Cantonese

<b>Track: F16004_0001</b>	<b>Time frame: 00:00:00 - 00:10:11</b>
<p>Synopsis:</p> <p>Born in Parit Buntar in 1945. Background of his family members. Described his parents fled to Parit Buntar for their marriage was disapproved by their families. Moved to Penang in 1961. The reason of moving the whole family to Penang. His father's job in Penang. Could not continue his studies when his father fell ill.</p>	
<b>Track: F16004_0001</b>	<b>Time frame: 00:10:11 - 00:20:01</b>
<p>Synopsis:</p> <p>Began working at a roasted meat stall at the age of 12. Location of the roasted meat stall. Mentioned staying in Kampung Malabar at that time. Described how he managed to get the job. Working hours. Described his starting salary. His workflow at that time.</p>	
<b>Track: F16004_0001</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
<p>Synopsis:</p> <p>Described the slaughtering procedures of chicken and ducks. Described how he mastered the meat roasting skill through his work. Continued describing the workflow. Type of stove used for meat roasting. Tools used in meat roasting.</p>	
<b>Track: F16004_0002</b>	<b>Time frame: 00:00:00 - 00:10:09</b>
<p>Synopsis:</p> <p>Mentioned that as he was 12 years old then, he had to stand on a board in order to reach the stove. Mentioned an accident when he was roasting meat. His work in the roasted meat stall. Described in details the procedures of duck roasting.</p>	

<b>Track: F16004_0002</b>	<b>Time frame: 00:10:09 - 00:20:00</b>
<p>Synopsis:</p> <p>Tools used to soften the roasted pork. Why he deemed roasted pork the most difficult to make. Body parts of the pig that were usually used to make barbecued pork and roasted pork. Described how he mastered the meat roasting skills in one year and a half. His salary working at the roasted meat stall. The reason of leaving the roasted meat stall's job when he was 16 years old and established his own business. Mentioned starting his business in a café in Union Street.</p>	
<b>Track: F16004_0002</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>Other food stalls in the coffee shop. Described that someone came to ask for a job on his business's opening day. Background of that person who later became his employee. Described working seriously while he was still working under the roasted meat stall. Mentioned the customers who always gave him tips. Tools made ready for his roasted meat stall. Mentioned staying in Acheen Street while operating the stall in Union Street.</p>	
<b>Track: F16004_0003</b>	<b>Time frame: 00:00:00 - 00:10:09</b>
<p>Synopsis:</p> <p>Tools for meat roasting. Mentioned selling stew soups too. Places to shop for tableware. His starting capital. Operating hours. Described how he got to know the waiter working at Yoon Kee at that time. Described the relationship of Yoon Kee's waiter and the boss.</p>	
<b>Track: F16004_0003</b>	<b>Time frame: 00:10:09 - 00:20:00</b>
<p>Synopsis:</p> <p>Mentioned that he could not afford to pay for the down payment of his house at the beginning of his business and it was helped by his brother, while the monthly installment was paid by him. How he looked at his roasted meat business at that time. Described a famous <i>char koay teow</i> stall in Union Street. Other popular food in Union Street at that time. His business performance in Union Street. Types of roasted meats sold. Described daily routine when operating the roasted meat stall in Union Street.</p>	
<b>Track: F16004_0003</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>Type of stove used when he started his own business. Time taken for meat roasting. Described the workflow. Place to store leftover food. The meat roasting tools. The reason of opting for a wooden chopping board instead of a plastic one. Described the tables, chairs and tableware used at the stall.</p>	



<b>Track: F16004_0004</b>	<b>Time frame: 00:00:00 - 00:13:57</b>
<p>Synopsis:</p> <p>Continued describing the tableware used in the stall. The reason of replacing the clay tableware with the tableware made of other materials. Mentioned that barbecued pork and roasted pork rice was the best-selling dish. The prices of roasted meat rice. Ingredients used for roasted meat. Places to shop for these ingredients. Places to buy meat. His main customers when operating the stall in Union Street. Division of work with his employees. Described how he started the “Sun Yew Kee Restaurant”.</p>	
<b>Track: F16004_0005</b>	<b>Time frame: 00:00:00 - 00:10:01</b>
<p>Synopsis:</p> <p>Continued describing how he started Sun Yew Kee. Work arrangement made at his roasted meat stall after the establishment of Sun Yew Kee Restaurant. The reason of ending his roasted meat stall business in 1964. Described the contract agreement made with the Sun Yew Kee shophouse owner. The starting rental of Sun Yew Kee and its increment. Mentioned having to pay for utilities besides the shop rent. Mentioned how the two Chinese restaurants (Yew Kee and Yoon Kee) in Cintra Street competed with and affecting each other. Mentioned the condition of the Sun Yew Kee shophouse when he first rented it.</p>	
<b>Track: F16004_0005</b>	<b>Time frame: 00:10:01 - 00:20:00</b>
<p>Synopsis:</p> <p>The kitchen location at Sun Yew Kee. Described the stove used at Sun Yew Kee. Food sold in Cintra Street in the 1960s. Other famous restaurants in George Town at that time. Mentioned some customers called Sun Yew Kee “Sai Yew Kee” (Journey to the West). Opening hours of Sun Yew Kee. Dishes sold at the restaurant.</p>	
<b>Track: F16004_0005</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>Preparation work carried out after succeeding in renting Sun Yew Kee. Described the preparation work before the opening of the restaurant. English name of the shop. Mentioned changing the name through government department was required. The making of the plaque for the restaurant. The chef.</p>	
<b>Track: F16004_0006</b>	<b>Time frame: 00:00:00 - 00:10:05</b>
<p>Synopsis:</p> <p>Described the chef hired at the restaurant. The work of the chef. How he learnt cooking through the chef. Mentioned it was in the mid of May 1963 that Sun Yew Kee started operation. Other employees at the restaurant. Why would no one dare to come to collect protection fees.</p>	

<b>Track: F16004_0006</b>	<b>Time frame: 00:10:05 - 00:20:02</b>
Synopsis: His job scope at the restaurant. How he learnt cooking. Mentioned his cooking experience. His job scope at the restaurant. Distribution of work at the restaurant.	
<b>Track: F16004_0006</b>	<b>Time frame: 00:20:02 - 00:31:03</b>
Synopsis: Described the workflow. Location of the glass cabinet for placing roasted meat. Continued describing the workflow.	
<b>Track: F16004_0007</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
Synopsis: Workflow of closing the shop. How he spent the night after closing the shop. Mentioned sleeping in the restaurant. Famous dishes of Sun Yew Kee. Explained the making of <i>money tofu</i> . Described the differences between <i>money tofu</i> in the past and in the present. Why the cooking method of <i>money tofu</i> was altered.	
<b>Track: F16004_0007</b>	<b>Time frame: 00:10:00 - 00:20:01</b>
Synopsis: Explained how <i>phoenix prawn</i> looked like. Why it was only at Sun Yew Kee that one could taste the real <i>money tofu</i> . Other dishes of Sun Yew Kee. The popular dishes. Type of noodles sold at Sun Yew Kee. Mentioned that Chinese tea was the sole beverage available at the restaurant and other drinks had to be ordered from the opposite Xin Seng Huo coffee shop. Described his naming of the <i>phoenix prawn</i> . Distinctive features of the vegetable dishes cooked by Sun Yew Kee's chef. Why would Sun Yew Kee's sautéed pork ribs were not as good as the ones available at Mui Yi Kee.	
<b>Track: F16004_0007</b>	<b>Time frame: 00:20:01 - 00:31:03</b>
Synopsis: The prices of Sun Yew Kee's dishes. Regarded Sun Yew Kee as an upper middle restaurant. The main customers of Sun Yew Kee. Usual visiting hours of customers. Sun Yew Kee's customers. Described the changes in the food packaging and why. Usual visiting hours of customers. Differences between the customers then and now.	
<b>Track: F16004_0008</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
Synopsis: Described Sun Yew Kee's regular customers. Mentioned it was after 30 years that some customers realized that he had moved to the restaurant across the street. Number of tables and chairs at the restaurant. Described a famous actor who dined at the restaurant.	

<b>Track: F16004_0008</b>	<b>Time frame: 00:10:00 - 00:17:43</b>
<p>Synopsis:</p> <p>Explained why his business would be affected during wedding season. Other months which saw the decline in business. Described the way of sending orders to the kitchen and how they would be notified when the dishes were ready.</p>	
<b>Track: F16004_0009</b>	<b>Time frame: 00:00:00 - 00:10:03</b>
<p>Synopsis:</p> <p>Moved to Yoon Kee Restaurant (and changed its name to Sun Yoon Kee) to continue his business. Mentioned his then shareholder's migration to the US. Described the moving to Sun Yoon Kee. Amount of money paid for taking over Sun Yoon Kee. Yoon Kee's business performance before the take-over. Described once there was a fight happened at Yoon Kee in which an Arowana fish was thrown onto the floor and his colleagues from Sun Yew Kee picked up the fish and cooked it. Arrangement made in business when his shareholder migrated to the US in the 1970s. Mentioned Sun Yoon Kee was located at 35 Cintra Street.</p>	
<b>Track: F16004_0009</b>	<b>Time frame: 00:10:03 - 00:20:03</b>
<p>Synopsis:</p> <p>The starting rental of Sun Yoon Kee. The rental agreement. Mentioned that the shophouse owner decided to sell the property after seven years of renting it out. Described purchasing the building. Considered himself a lucky one as many people had helped him. Items that were moved from Sun Yew Kee to Sun Yoon Kee.</p>	
<b>Track: F16004_0009</b>	<b>Time frame: 00:20:03 - 00:30:06</b>
<p>Synopsis:</p> <p>Mentioned that Sun Yoon Kee was officially started in the mid of May, 1983. Described its building structure. Its size. Described Sun Yoon Kee's plaque. Preparation work after taking over Sun Yoon Kee. Sun Yoon Kee's plaque. How customers were informed about the shifting.</p>	
<b>Track: F16004_0009</b>	<b>Time frame: 00:30:06 - 00:40:20</b>
<p>Synopsis:</p> <p>Why was the restaurant named as "Sun Yoon Kee". Operating hours. His job scope at Sun Yoon Kee. Work distribution of Sun Yoon Kee. Tables and chairs at the restaurant.</p>	
<b>Track: F16004_0010</b>	<b>Time frame: 00:00:00 - 00:10:09</b>
<p>Synopsis:</p> <p>Explained a dish called "Fa Guat" (fish which was cooked in two ways). Introduced types of noodles sold at the restaurant. Explained a dish called "Lang Pun" (a variety of dishes on one plate). Introduced Sun Yoon Kee's signature dishes. Newly introduced dishes. Mentioned ostrich meat was sold at Sun Yoon Kee around 1987.</p>	

<b>Track: F16004_0010</b>	<b>Time frame: 00:10:09 - 00:20:00</b>
<p>Synopsis:</p> <p>Why was ostrich meat no longer available. Introduced Sun Yoon Kee's dishes. The current chef. Described "Poon Coi". Mentioned that Poon Coi was firstly introduced in 1988. Special dishes that required special order. The bestselling dishes. Mentioned an impressive order that he had received.</p>	
<b>Track: F16004_0010</b>	<b>Time frame: 00:20:00 - 00:31:03</b>
<p>Synopsis:</p> <p>Continued with the impressive order he had received. Why the customer placed such a special order. Regretted not publishing a moving notice on English newspapers when he moved to Sun Yoon Kee. The current main customers. Their usual patronizing hours. How to cope with full house. Mentioned different tastes were seen in different customers.</p>	
<b>Track: F16004_0011</b>	<b>Time frame: 00:00:00 - 00:10:00</b>
<p>Synopsis:</p> <p>Described foreigners' selection of food. How he served foreign customers. Newly added noodle dishes on the menu after moving to Sun Yoon Kee. Described the catering orders received. Size of the space upstairs.</p>	
<b>Track: F16004_0011</b>	<b>Time frame: 00:10:00 - 00:20:10</b>
<p>Synopsis:</p> <p>The current number of employees of the restaurant. Distribution of work amongst the employees. Described the situation in Penang during the May 13 incident in 1969. Mentioned that business was affected by the financial crisis in 1998. The impact on his business following the repeal of Rent Control Act in 2000.</p>	
<b>Track: F16004_0011</b>	<b>Time frame: 00:20:10 - 00:31:03</b>
<p>Synopsis:</p> <p>How George Town's population structure had changed after the Rent Control Act was repealed. Impact of the implementation of Goods and Services Tax on his business. Described involving in a motorbike accident in 2014. Mentioned that his children had arranged for renovation of the restaurant after the accident. Described the renovation work.</p>	
<b>Track: F16004_0012</b>	<b>Time frame: 00:00:00 - 00:10:04</b>
<p>Synopsis:</p> <p>Adjustment made at work after the accident. Described his children's participation in the business after the accident. Mentioned that the renovation was done on June 23, 2015. How did they inform the customers about the reopening of the restaurant. Described the current daily routine.</p>	

<b>Track: F16004_0012</b>	<b>Time frame: 00:10:04 - 00:23:25</b>
<p>Synopsis:</p> <p>Mentioned the method of tackling the rat problem if found. Mentioned the organization he joined. Deities worshipped at the restaurant. Days that required special prayers. Shared tips in maintaining good business. Mentioned facing competition from the food industry in shopping malls. His hope for the restaurant. What he would do when things were not what he hoped for. Why he saw improvement in the restaurant management compared to the previous days. Specialties of Sun Yoon Kee.</p>	