

Mr Abdul Azeez bin Seeni Mohamed

(1962)

Accession number: F15007

Track Number: F15007_0001, F15007_0002, F15007_0003, F15007_0004

Duration: 01:50:19

Language/Dialect: Malay

Track: F15007_0001	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Lahir di India pada tahun 1962. Menuntut pelajaran di Sekolah Hutchings dan Sekolah Westlands. Jenis perniagaan yang dijalankan oleh datuk. Latar belakang ibu bapa. Datang ke Pulau Pinang dari India semasa berumur enam tahun. Perniagaan ais tingkap diasaskan oleh datuknya. Mengatakan bahawa ais tingkap dimakan di India semasa perayaan dan diberikan secara percuma. Berniaga di Lebuh Tamil. Sebab berniaga di tempat tersebut. Tempat perniagaan kedai runcit keluarga beliau pada waktu dahulu. Harga sewa gerai ais tingkap.</p>	
Track: F15007_0001	Time frame: 00:10:00 - 00:20:00
<p>Synopsis:</p> <p>Waktu operasi perniagaan ais tingkap pada waktu dahulu dan sekarang. Sebab pelanggan ramai pada waktu dahulu. Ais tingkap juga diberikan nama sebagai air sarbat. Fungsi air sarbat. Limau boleh ditambah atas permintaan. Mula membantu ayah di gerai sejak zaman persekolahan. Tempat tinggal semasa kecil. Jumlah penghuni dalam rumah tersebut. Barangan yang dijual di kedai runcit keluarganya. Dari mana mereka mendapat bekalan barangan untuk kedai runcit. Bagaimana adik-beradik datuk beliau bergilir-gilir menjaga kedai. Kedudukan kedai sayur datuk beliau. Menghuraikan cara urus niaga kedai runcit dan kedai sayur pada masa dahulu. Pengangkutan yang digunakan untuk menghantar barang. Bahan api pada masa lepas. Cara urus niaga kedai runcit dan kedai sayur. Mengatakan pengisian semula tin-tin minyak tanah.</p>	
Track: F15007_0001	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Teruskan huraian tentang pengisian semula minyak tanah. Kerja yang dilakukan semasa membantu ayah di gerai. Memulakan perniagaan cucur udang pada tahun 70-an. Menggambarkan air sarbat sebagai air bahan campuran. Fungsi air sarbat. Bagaimana orang ramai akan tertarik untuk minum air sarbat. Harga air sarbat dahulu dan sekarang. Bagaimana beliau menguasai teknik membuat air sarbat. Sebab bisnes air sarbat bagus pada waktu dahulu. Rasa air sarbat berbeza mengikut sumber pembelajaran mereka. Sebab orang ramai tidak suka minum air sarbat ketika musim hujan.</p>	

Track: F15007_0002	Time frame: 00:00:00 - 00:10:02
<p>Synopsis:</p> <p>Jenis air sarbat yang terdapat di Pulau Pinang. Juga menjual minuman F&N di gerai pada waktu dahulu. Memberitahu yang rasa air sarbat akan berbeza bergantung kepada orang yang membuatnya. Mengatakan yang cucur udang itu berasal dari Malaysia. Harga cucur udang dahulu dan sekarang. Mengatakan bahan dalam kuah cucur udang. Menghuraikan seorang peniaga cucur udang yang menjalankan perniagaan di Padang Kota. Bagaimana ayah dan beliau mula menjual cucur udang. Bahan untuk membuat cucur udang. Mengatakan pengalaman amat penting dalam membuat cucur udang.</p>	
Track: F15007_0002	Time frame: 00:10:02 - 00:20:01
<p>Synopsis:</p> <p>Menghuraikan rutin kerja di gerai air sarbat. Pengagihan kerja antara beliau dengan ayahnya. Sebab tidak menyediakan pes tepung dalam jumlah yang banyak sekali gus. Kuah akan dimasak di dalam rumah kemudian dibawa ke gerai. Ayah hanya mula mengajar cara membuat kuah apabila mereka menunjukkan minat belajar. Berasa kuah cucur udang itu penting. Bahan yang digunakan untuk memekatkan kuah. Cabaran yang dihadapi dalam perniagaan cucur udang. Sebab beliau hanya menggoreng cucur udang apabila terima pesanan. Kekerasan cucur udang ditentukan oleh jumlah tepung yang digunakan.</p>	
Track: F15007_0002	Time frame: 00:20:01 - 00:31:03
<p>Synopsis:</p> <p>Menghuraikan sesetengah pelanggan yang bekejar balik ke rumah dan tidak ingin tunggu lama. Menggunakan minyak tanah sebelum wujudnya gas. Sebab tidak menggunakan arang. Sebab menggunakan cara goreng yang berbeza mengikut jumlah pelanggan yang hadir pada masa yang sama. Bagaimana beliau mementingkan pelanggan. Menghuraikan bahan-bahan air sarbat. Jenis kelapa yang sesuai digunakan dalam air sarbat. Bahan-bahan air sarbat. Tempat membeli herba air sarbat. Prinsip perniagaan beliau. Sebab air kelapa digunakan dalam minuman sarbat. Cara merebus herba yang digunakan dalam air sarbat. Masa yang diperlukan untuk merendam bahan-bahan air sarbat.</p>	
Track: F15007_0003	Time frame: 00:00:00 - 00:10:03
<p>Synopsis:</p> <p>Langkah untuk menyediakan air sarbat. Mengubah jumlah bahan yang dibubuh di dalam air sarbat mengikut kesukaan pelanggan. Tempat membeli kelapa. Sebab bisnes pada waktu dahulu lebih baik. Tawaran pembelian kelapa yang diberikan oleh penjual pada waktu dahulu. Memberikan nasihat kepada adik-beradik agar belajar kemahiran perniagaan ini. Bagaimana beliau menguasai kemahiran membuat air sarbat. Cara merebus herba air sarbat. Kesilapan lazim dalam penyediaan air sarbat.</p>	

Track: F15007_0003	Time frame: 00:10:03 - 00:20:00
<p>Synopsis:</p> <p>Reaksi sesetengah pelanggan apabila makanan sampai lewat. Cadangan kepada adik beliau untuk memperkembangkan perniagaan. Latar belakang adik-beradik. Mengatakan yang pelanggan pada waktu dahulu sering membawa bekas makanan apabila mereka ingin bungkus air sarbat. Menghuraikan alat untuk membuat cendol. Tempat membeli cendol. Memberitahu yang cendol itu dicipta di Malaysia. Menerangkan cara membuat cendol. Bahan untuk membuat cendol.</p>	
Track: F15007_0003	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Terangkan alat untuk membuat cendol. Menghuraikan prosedur membuat cendol. Kapur ditambah dalam santan pada waktu dahulu untuk memanjangkan tempoh kesegarannya. Cara untuk mengelakkan ais daripada cair sebelum wujudnya peti sejuk. Pelanggan beliau. Bagaimana pelanggan mendapat tahu perniagaan beliau. Perniagaan datuk di Sri Lanka. Perbezaan dalam penyediaan air sarbat pada waktu dahulu dan sekarang. Waktu bila banyak orang akan datang membeli air sarbat. Menghuraikan bahawa ada pelanggan yang akan meminta mereka jaga anak mereka sementara mereka pergi buat urusan di tempat lain. Benda-benda yang boleh dipajak di kedai pajak pada masa dahulu.</p>	
Track: F15007_0004	Time frame: 00:00:00 - 00:10:01
<p>Synopsis:</p> <p>Menyebut sesetengah pelanggan yang telah melangani gerai beliau sejak kecil lagi. Sebab beliau bertekad kekalkan perniagaan ini. Rancangan bisnes yang seterusnya. Berpendapat bahawa George Town berubah dari tempat tinggal menjadi tempat berniaga. Hiburan beliau di George Town sewaktu kecil. Menganggap George Town sebagai kampung beliau.</p>	
Track: F15007_0004	Time frame: 00:10:01 - 00:17:10
<p>Synopsis:</p> <p>Menjelaskan bagaimana orang pada masa dahulu boleh mendapatkan hiburan yang lengkap dengan 10 sen sahaja. Sebab lebih banyak orang suka minum air sarbat di gerai dan bukannya bungkus. Tanggapan beliau terhadap George Town. Sebab beliau tidak berniat menjual nasi kandar. Pengagihan kerja kini antara beliau dengan adik-beradiknya.</p>	

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Track: F15007_0001	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Born in India in 1962. Studied at Hutchings School and Westlands School. Types of business operated by his grandfather. Parents' background. Came to Penang from India at the age of six. The <i>ais tingkap</i> (window sherbet) business was started by his grandfather. Mentioned that window sherbet was taken during festivals in India and was given for free. Operated business in Tamil Street. The reason of operating business in that place. The location of his family grocery shop in the past. The window sherbet stall's rent.</p>	
Track: F15007_0001	Time frame: 00:10:00 - 00:20:00
<p>Synopsis:</p> <p>Window sherbet business operating hours in the past and present day. Why customers were a lot in the past. Told the other name of <i>ais tingkap</i>, the <i>air sarbat</i>. The functions of window sherbet. Limes could be added on request. Started helping his father at the stall since schooling years. The place he lived in when he was young. Number of inhabitants in the house. Goods sold in his family's grocery shop. Places to get supplies for the grocery shop. How his grandfather's siblings took turn to look after the shop. Location of his grandfather's vegetable shop. Described the operations of the grocery shop and the vegetable shop. Transportation used for delivery of goods. Fuel used in the past. Operating manners of the grocery shop and the vegetable shop. Mentioned refilling of kerosene tins.</p>	
Track: F15007_0001	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Continued describing the refilling of kerosene tins. Type of work done when helping his father at shop. Started shrimp fritters business in the 70's. Portrayed window sherbet as a drink of mixed ingredients. The function of window sherbet. How people could be attracted to drink window sherbet. The past and present prices of window sherbet. How he mastered the window sherbet making skill. Why business was better in the past. The taste of window sherbet varied according to where they learnt their window sherbet making skill from. Why people did not like to have window sherbet during rainy season.</p>	

Track: F15007_0002	Time frame: 00:00:00 - 00:10:02
<p>Synopsis:</p> <p>Types of window sherbet in Penang. F&N orange beverage was also sold in the olden days. Told that the taste of window sherbet would be different according to people who made it. Mentioned that shrimp fritters was originated from Malaysia. The past and present shrimp fritters prices. Mentioned ingredients in shrimp fritters paste. Described a shrimp fritter hawker who traded in Padang Kota. How his father and he started selling shrimp fritters. Ingredients for making shrimp fritters. Mentioned that the most important thing in the making of shrimp fritters was experience.</p>	
Track: F15007_0002	Time frame: 00:10:02 - 00:20:01
<p>Synopsis:</p> <p>Described work routine at the window sherbet stall. Distribution of work between his father and him. Why they did not prepare flour paste in a large amount in one shot. Paste would be made at home and then brought over to the stall. Father began to teach them about paste making only when they showed interest. Felt that the shrimp fritter paste was important. Ingredient used to thicken the paste. Challenges faced in shrimp fritter business. Why he would fry shrimp fritters only when he received orders. Hardness of the shrimp fritters was decided by the amount of flour used.</p>	
Track: F15007_0002	Time frame: 00:20:01 - 00:31:03
<p>Synopsis:</p> <p>Described some customers who wanted to rush home and did not want to wait for long. Used kerosene as the fuel before there was gas. The reason of not using charcoal. Why he fried shrimp fritters differently according to the number of customers who came at the same time. How he put customers as the priority. Described ingredients used in window sherbet. Type of coconut that was suitable to be used in window sherbet. Ingredients of window sherbet. Places to buy herbs used in window sherbet. His business principles. Why coconut water was used in window sherbet. Way to boil herbs that were used in window sherbet. Time required to soak the ingredients of window sherbet.</p>	
Track: F15007_0003	Time frame: 00:00:00 - 00:10:03
<p>Synopsis:</p> <p>Procedures in window sherbet making. Changed amount of the ingredients used in window sherbet according to customers' preferences. Places to buy coconuts. Why business in the past performed better. Offer made by coconut sellers in olden days. Advised his siblings to learn about this business skill. How he mastered the skill of making window sherbet. The way to boil herbs used in window sherbet. Common mistakes in window sherbet preparation.</p>	

Track: F15007_0003	Time frame: 00:10:03 - 00:20:00
<p>Synopsis:</p> <p>Reaction of some of the customers when the food was served late. Advice for his siblings about business expansion. His siblings' background. Mentioned that customers in the past would bring along food containers when they wanted to take away window sherbet. Described the tool used to make <i>cendol</i>. Place to buy <i>cendol</i>. Told that <i>cendol</i> was invented in Malaysia. Explained the way of making <i>cendol</i>. The <i>cendol</i> ingredients.</p>	
Track: F15007_0003	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Explained the tool used in <i>cendol</i> making. Described the <i>cendol</i> making procedures. Lime (as in limestone) was added to coconut milk in olden days to prolong its shelf life. How to prevent melting of ice when fridge had not been introduced. His customers. How the customers got to know about his business. His grandfather's business in Sri Lanka. The difference in window sherbet making in the olden days and now. When would there be a lot of window sherbet orders. Described there were customers who would request them to look after their children while they were running errands in other places. Things that could be pawned in the pawnshop in olden days.</p>	
Track: F15007_0004	Time frame: 00:00:00 - 00:10:01
<p>Synopsis:</p> <p>Mentioned certain customers that had been patronizing his stall since they were young. Why he was determined to maintain the business. His next business plan. Deemed that George Town had turned from a place of living to a place of trading. His entertainment in George Town as a kid. Considered George Town to be his hometown.</p>	
Track: F15007_0004	Time frame: 00:10:01 - 00:17:10
<p>Synopsis:</p> <p>Explained how did people in the past could have complete entertainment with only 10 cents. Why would most of the customers prefer having their window sherbet at the stall rather than taking away. His impression on George Town. Why he did not want to sell <i>nasi kandar</i>. Work distribution amongst his siblings and him.</p>	