

Mr M. S Syed Aliar

(1937)

Accession number: SF1507

Track Number: SF1507_0001, SF1507_0002, SF1507_0003, SF1507_0004, SF1507_0005,
SF1507_0006, SF1507_0007, SF1507_0008, SF1507_0009, SF1507_0010

Duration: 04:46:07

Language/Dialect: Tamil

Track: SF1507_0001	Time frame: 00:00:00 - 00:10:13
<p>Synopsis:</p> <p>Born in India in 1937. Described his father's business background. His educational background. Came to Malaya in 1963. The reason of coming to Malaya. Documents prepared for the coming.</p>	
Track: SF1507_0001	Time frame: 00:10:13 - 00:20:04
<p>Synopsis:</p> <p>Transportation used from India to Singapore, then to Penang. Described his first impression on Penang. The place he stayed upon arrival. Described the layout of the house he stayed.</p>	
Track: SF1507_0001	Time frame: 00:20:04 - 00:35:52
<p>Synopsis:</p> <p>Building material of the house. Mentioned the house was located in Farquhar Street. Stayed in the Farquhar Street house for one year. Described the business partners of Dawood Restaurant. Dawood Restaurant was first started at 61 Queen Street. Described entrance to the restaurant. Why customers like to patronize Dawood Restaurant. Number of people the restaurant could accommodate. Mentioned the restaurant was run from 1947 to 1964 in Queen Street and then shifted to the new building in 1964. Mentioned famous figures who had dined in the restaurant.</p>	
Track: SF1507_0002	Time frame: 00:00:00 - 00:10:17
<p>Synopsis:</p> <p>Dawood Restaurant was started in 1947. Why was it named as Dawood. Mentioned the building was bought over by his father. The reason of doing renovation in the 1960s. The previous owner of the building. Explained how the purchase of the building took place.</p>	
Track: SF1507_0002	Time frame: 00:10:17 - 00:21:05
<p>Synopsis:</p> <p>Described how the purchase of the building took place. Builder of the Dawood Restaurant building. The reason of building a three-storey building. The purchasing price of 61 Queen Street. Described friends who helped in securing the purchase.</p>	

Track: SF1507_0002	Time frame: 00:21:05 - 00:31:03
<p>Synopsis:</p> <p>Described applying to the local council to use only one number for the three combined shops (the old shop). Amount of the monthly instalment. Mentioned the new shop was officiated by the then Chief Minister of Penang, Wong Pow Nee, on December 23, 1964. Described the opening ceremony. People who attended the opening ceremony.</p>	
Track: SF1507_0003	Time frame: 00:00:00 - 00:10:36
<p>Synopsis:</p> <p>Food suppliers for the opening ceremony. Decoration made for the opening ceremony. Described a person who worked in the Australian Air Force had filmed the restaurant. Described in details about his relationship with Lim Chong Eu, the former Chief Minister of Penang, and as Lim was a regular customer of Dawood, many would make calls to the restaurant to look for him. Preparation made before the opening ceremony.</p>	
Track: SF1507_0003	Time frame: 00:10:36 - 00:20:33
<p>Synopsis:</p> <p>Described business was good within a month after the opening. Described ordering tableware and getting ready for the opening. Why the tableware's logo was designed as such. Described how his brother-in-law would consult other people about the tableware design. Delivery of the tableware. Mentioned that Mickens was the company in England that custom made their tableware. Person in charge of the deal with Mickens.</p>	
Track: SF1507_0003	Time frame: 00:20:33 - 00:31:03
<p>Synopsis:</p> <p>The time of the opening ceremony. Place to cook food for the opening ceremony. Mentioned prohibiting his staff from going back to India until the opening ceremony was over. Dishes served during the opening ceremony. Mentioned getting electrician standby during the opening ceremony in case of electricity overloading. Newspapers that carried the opening of Dawood Restaurant. Why was he unsatisfied with the opening ceremony.</p>	
Track: SF1507_0004	Time frame: 00:00:00 - 00:10:55
<p>Synopsis:</p> <p>Appreciated that his friends and relatives came and helped during the opening. Mentioned the new building of Dawood Restaurant was a three-storey building. Described the layout of the building in details. Total number of tables and chairs. Explained the layout of the shop.</p>	

Track: SF1507_0005	Time frame: 00:00:00 - 00:10:06
<p>Synopsis:</p> <p>Number of people that the first and second floors of the shop could accommodate. Layout of the shop. Number of rooms. Function of the air-conditioned room. Mentioned there was a lift built for carrying goods and dishes. Mentioned that the ground floor was used for cooking and storing. Mentioned applying for a government job in India after finishing his studies but in the end decided to come to assist his brother-in-law in the food business.</p>	
Track: SF1507_0005	Time frame: 00:10:06 - 00:20:05
<p>Synopsis:</p> <p>Mentioned that one could learn about catering easily as Dawood always catered in other places. Described the division of work in the restaurant. Number of workers in each department of work. Had 40 workers in total. The workers' background. His role in the restaurant. Got married in 1967.</p>	
Track: SF1507_0005	Time frame: 00:20:06 - 00:31:03
<p>Synopsis:</p> <p>Number of guests invited to his wedding party. Food served during the wedding. Mentioned his sister passed away in 1964, and his brother-in-law in 1965. Described his brother-in-law's passing which made a stir locally. Took over the business on the day after the passing of his brother-in-law. His feelings after the demise of his brother-in-law. Described the chief cook. Mentioned chicken cutting.</p>	
Track: SF1507_0006	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Places where they could get spice grinding service. Places to buy spices. Mentioned time for the goods to arrive and time to start cooking. How would they deal with bad quality or rotten food ingredients. The cook's duty in ensuring the food quality. Space for the placement of food ingredients. Mentioned a person who would come once in a while to see if there was any repair work required in the restaurant. Mentioned covering of food.</p>	
Track: SF1507_0006	Time frame: 00:10:00 - 00:20:06
<p>Synopsis:</p> <p>Handling of leftover food. The person in charge for the order of food ingredients. Elaborated on famous dishes at Dawood Restaurant. Special chicken dishes prepared during Chinese New Year. Mentioned the situation in the shop during Chinese New Year.</p>	

Track: SF1507_0006	Time frame: 00:20:06 - 00:31:03
<p>Synopsis:</p> <p>Continued with the situation at shop during Chinese New Year. Food preferences of different ethnic groups. Number of customers that could be accommodated in the restaurant. Number of tables and chairs. Number of workers assigned on each floor in the restaurant. Where they bought the tables and chairs. Mentioned using the lift to send food upstairs. Described the layout of the restaurant.</p>	
Track: SF1507_0007	Time frame: 00:00:00 - 00:10:03
<p>Synopsis:</p> <p>Structure of the top of the restaurant which allowed people from the inside to look out. Number of tables that the restaurant could fit in. Room division made for VIP customers. Layout of the restaurant. Types of food that were usually ordered for function catering. The distribution of work when fulfilling a catering order. Vehicles used for food delivery for catering. Vehicles used for catering during his father's time. The staff's benefits.</p>	
Track: SF1507_0007	Time frame: 00:10:03 - 00:21:52
<p>Synopsis:</p> <p>Leaves granted to the staff. Mentioned daily customers. Peak hour in a day. The opening hour. Mentioned names of the Chinese restaurants which would usually order Indian food from them. Mentioned being informed earlier by the police when well-known people were coming. Challenges faced during festive seasons. Described the then Prime Minister Abdullah Badawi was once saddened because his favourite duck dish was not available when he came.</p>	
Track: SF1507_0007	Time frame: 00:21:52 - 00:34:53
<p>Synopsis:</p> <p>Mentioned the Chinese were the ones who would usually order catering service. At what circumstances that the Chinese would order catering service from Dawood. The reason of cooking catering food at a separate time. Gave examples of famous figures who would order catering from Dawood Restaurant. The most faraway place that they had gone to provide catering service. His catering customers. Mentioned his restaurant would become busy when a ship to India was here. Favoured food for most people. Mentioned business was affected following the withdrawal of the Royal Australian Air Force (RAAF). Mentioned not practicing any physical religious protection at the shop.</p>	

Track: SF1507_0008	Time frame: 00:00:00 - 00:10:46
<p>Synopsis:</p> <p>Layout of the restaurant. Mentioned meetings and gatherings that took place in the restaurant. Mentioned a worker in uniform who was in charge of opening car doors for the VIPs. Tailor who sewed the workers' uniforms. Described having 61 as the number for the van, telephone and address.</p>	
Track: SF1507_0008	Time frame: 00:10:46 - 00:20:09
<p>Synopsis:</p> <p>How they managed to obtain number 61 for the address. Described building design in the restaurant and spaces used. The building contractor. The reason of installing neon lights. The reason of installing a lift. Described an intercom system setup in the restaurant.</p>	
Track: SF1507_0008	Time frame: 00:20:09 - 00:32:32
<p>Synopsis:</p> <p>Continued with the description on the intercom system. A telephone operator was hired for receiving calls. Celebrities who attended the opening ceremony, as shown on the photos. Described opening ceremony as shown on the photos. Celebrities who attended the opening ceremony.</p>	
Track: SF1507_0009	Time frame: 00:00:00 - 00:11:02
<p>Synopsis:</p> <p>Described Dawood Restaurant's staff preparing for a catering service as shown on a photo. Described a photo showing him managing the restaurant. Explained the layout of the restaurant using a photo. A meeting place setup made in the restaurant as shown on a photo. Mentioned a badminton group gathering that took place at the restaurant.</p>	
Track: SF1507_0009	Time frame: 00:11:02 - 00:20:32
<p>Synopsis:</p> <p>Described the food wrapper. Where to buy paper for food wrapping. Mentioned cans were used for food packing in the olden days. The can prices. Places to buy cans. Described the tableware used. Explained the meaning of the logo printed on their tableware. Mentioned a tiffin carrier used in the past which could carry food for 100 people.</p>	

Track: SF1507_0009	Time frame: 00:20:32 - 00:36:17
<p>Synopsis:</p> <p>The reason of printing a logo on the tableware. Explained the logo. Where did the customers come from. Described Kapitan chicken. Described why Dawood Restaurant at 63 Queen Street was sold off in 2000. Started the business again in 2010 at 61 Queen Street. Mentioned the current shop was much smaller than the previous one. Number of workers in the restaurant now. Mentioned going to Sia Boey for food ingredients shopping when still operating at 63 Queen Street. Division of work amongst workers. Compared the size and number of workers in the previous and the current restaurant.</p>	
Track: SF1507_0010	Time frame: 00:00:00 - 00:10:55
<p>Synopsis:</p> <p>The current customers. Described his feelings when old customers (those who patronized the old Dawood Restaurant) returned and found them. Described changes in George Town.</p>	