Celebrate George Town’s festive heritage with the celebratory foods of our multi-cultural community and get hands-on into our traditions with festive food and craft workshops, cooking classes, walking trails, home visits and more!

Information: 详情请垂询:
网站: www.heritagecelebrations.info
FB 页面: www.facebook.com/GeorgeTownCelebrations
电邮: heritagecelebrations@gmail.com
T 热线: +6016-490 2780
"The best way to experience a culture is to eat the food."

The city of George Town, Penang, Malaysia is the place to be from 4 to 7 July 2015 as food and culture lovers arrive from all over for Heritage Celebrations 2015, the annual event marking the seventh anniversary of George Town's inscription as a UNESCO World Heritage Site.

With the theme of EAT RTTE: Ritual Foods of George Town, this year's Heritage Celebrations puts the spotlight on our city's unique food heritage with a focus on the special foods made to celebrate our festivals and traditional ceremonies. More than just a source of nutrients, these foods are rich with significance and symbolism that express the beliefs and hopes shared by the local communities.

Heritage Celebrations is organised by George Town World Heritage Incorporated (GTWHI), the Penang State Agency for Heritage tasked to protect, promote and preserve George Town's cultural heritage, in collaboration with local associations, groups and cultural practitioners.

"品尝当地食物是体验地方文化的最佳途径。"

马来西亚在每年7月都会举行文化遗产节，庆祝乔治城被联合国教科文组织世界文化遗产名录。2015年乔治城文化遗产节于7月4日至7日举行，各地文化与美食的融合在节日期间融入乔治城，共同参与其盛。

今年的遗产日以“美食：乔治城传统食物”为主题，展现了乔治城丰富的文化遗产。重点是为庆祝乔治城的传统仪式而制作的食物，这些食物是当地文化的重要组成部分，展示了文化遗产的价值，反映了民众对信仰、习俗和社区的共同愿望。

文化遗产节由槟州政府负责乔治城文化遗产保护与推广工作，由乔治城世界遗产机构主办，并由本地社团、组织及文化工作者策划。

A word from the curators Ho Shyan Fung
Liew Kyoung Yu
Prof Tan Sool Beng

Heritage Celebrations is the annual event which marks the anniversary of George Town’s inscription as a UNESCO World Heritage Site. Each year, we strive to increase public awareness about the different aspects of our cultural heritage.

As any Penangites will tell you, food is something very close to our heart and so this year, we wanted to highlight the amazing diversity of George Town’s festive food heritage which exists in all the grand celebration of life.

When planning our programme, we prioritised activities that will help you appreciate the unique blend of faith, beliefs and cultural diversity that makes George Town truly special. At the end of the day, we hope that you too will be able to understand and value our cultural heritage, and join us in our mission to help save it for the benefit of future generations.

Last but not least, we’d also like to thank all our partners and collaborators for your kindness and support (and especially for the many delicious foods you have shared with us 😊). We also want to thank the members of our hardworking team, and the many volunteers who have stepped forward to contribute your time to make Heritage Celebrations 2015 a reality.

策划人的话

何小芬
刘耀群
陈松邦

乔治市文化遗产节是为庆祝乔治市被联合国教科文组织世界文化遗产名录举办的传统节日。每年，我们都会结合乔治市文化遗产的各个方面，以提升公众对乔治市文化遗产的认同与欣赏。

如果我们有什么东西没有做到或做得不够，欢迎大家提出建议和意见。因此，今年我们决定以乔治市传统食物为主题，通过介绍传统食物的制作过程和文化背景，让大家进一步了解英国殖民地时期乔治市丰富的食物文化。

在活动策划上，我们优先考虑的是能够激励大家参与乔治市独特文化体验，并鼓励不同文化之间的互动与交流。我们希望通过这些活动，让大家更加了解和重视我们的文化遗产，同时加入到保护和传承中来，让未来世代能够继续享用。
Flavours of Festivals

Festive Food Workshops

Get into the holiday spirit by learning the traditions and special techniques to make some of the best known festival dishes of George Town’s multicultural communities.

Organised by CTWHI

Various Times (See individual listings)

Free Event

Various Locations

4.7 & 7.7 Sun & Tue (FV) & C

Nyee (EE)

Malaysian Kapitan Keling Cyclery Committee & Indian Muslim Community Organisation Malaysia (IMCOM)

4.7 (Sat | Sat) 6-9:30pm

Made from rice flour and coconut milk, enriched with turmeric, nyee apom is a yellow pancake with light, crisp edges and a flavorful creamy center. Originating from the beneficial medicinal properties of turmeric, nyee apom is customarily served only during the month of Ramadhan when Muslims observe a month of religious fasting, and is also considered to be a traditional delicacy in the Winter Solstice when families are reunited after a long time apart.

Nyee apom is a Malaysia-famous breakfast dish that originated from the Chinese community. It is made from rice flour and coconut milk, and is served during the Ramadhan and Winter Solstice months. The yellow color of the apom is attributed to the turmeric used in its preparation.

Adde paniyaram

Malaysian Kapitan Keling Cyclery Committee & Indian Muslim Community Organisation Malaysia (IMCOM)

4.7 (Sat | Sat) 6-9:30pm

Deliciously chewy, crisy and sweet, adde paniyaram is made from a blend of banana flour, rice flour, sugar, salt and milk. It symbolises the commencement of a long-lasting union and is traditionally made by the women of a newlywed couple’s family as a gift for her new husband’s family.

Adde paniyaram is a popular breakfast dish in Malaysia, especially during the Ramadhan and Winter Solstice months. It is made from a blend of banana flour, rice flour, sugar, salt and milk, and is considered to be a symbol of a long-lasting union.

Murukku

Malaysian Kapitan Keling Cyclery Committee & Indian Muslim Community Organisation Malaysia (IMCOM)

4.7 (Sat | Sat) 6-9:30pm

Murukku are deep-fried snacks of Indian origin which have become a popular festive food throughout Malaysia. Making the distinct spiral or curl of the murukku is not an easy skill to master as it requires a deft hand and technique to form neat shapes.

Murukku are a popular festive food in Malaysia, especially during the Ramadhan and Winter Solstice months. They are deep-fried snacks of Indian origin and are made by forming a distinct spiral or curl shape.

Thank you for participating in our Flavours of Festivals event. We hope you enjoyed learning about the traditions and techniques behind these delicious festival dishes!
Kueh Kapit are sweet water biscuits so delicate that it just melts in the mouth. A favorite treat at major festivities, this perfect combination of red bean paste, egg yolk, sugar and coconut milk is traditionally baked till golden over a hot charcoal fire, in iron molds decorated with geometrical designs or intricately drawn animals.

During the Winter Solstice, women and children make and distribute these glutinous rice cakes wrapped in brown sugar syrup which was ritually offered to ancestors and deities before being eaten by the family together. Departing from its sweet round shape, the square was believed in the fulfillment of all ambitions.

Served at Hari Raya Aidilfitri and Hari Raya Aidiladha, these glutinous rice dumplings are coated in coconut milk in lightly toasted coconut flakes. These are then folded into a cone shape, which is sealed with a fist. The cone-shaped dumplings are then steamed to perfection, with the result being a soft, fluffy, and slightly sweet dumpling that is easy to eat.

Art bwa is a Hainanese dessert made with young coconut, peanuts, sesame and brown sugar. Originally associated with Hainanese festivities, art bwa is popularly served as a treat for guests at home. It is made from a mixture of coconut milk and sugar, which is poured into a mold and allowed to set before being served.
Street of Festive Harmony
Community Showcase of Celebratory Foods

Experience a whole year of George Town's festive heritage in just one day as George Town's multi-cultural community gathers to present a showcase of sacred recipes that have been lovingly passed down through generations.

Organised by GTWHI
Various Times (See individual listings)
Various location (Multiple categories)
Free Event

Nattukottai Nagarathar Heritage Society
Nunukolai Nagarathar

4.7 (Sat, 16): 6-9.30pm
Lebuh Penang

These soft 'cakes' are made from a mixture of 'ground rice and dough' that's fed to a light crisp while still retaining its delicate softness. Among the best-known dishes in Kedahan cuisine, vellai paniyaram is served at any special occasion together with a deliciously good milagu chutney.

Velai paniyaram is traditionally made with rice batter and grated coconut, which is then cooked on a hot plate. It is a popular dish during festivals and special occasions. The recipe for this milagu chutney is often passed down from generation to generation, ensuring the authentic taste and aroma remain consistent.

GTWHI

4.7 (Sat, 16): 6-9.30pm
Lebuh Ab Ah Quee

But charny are savoury sticky rice dumplings which are made to celebrate the Dragon Boat Festival. These dumplings are traditionally wrapped in bamboo leaves to keep them fresh. In the past, the making of these dumplings was a hereditary practice, where parents would pass down the techniques they learned from their own parents, to wrap and cook the hot charny.

Charney is a popular delicacy during the festival season. It is a delicious and nutritious dish that is enjoyed by many. These dumplings are often filled with meat, vegetables, and other ingredients, making them a hearty and satisfying meal.

GTWHI

4.7 (Sat, 16): 6-9.30pm
Lebuh Ab Ah Quee

Penang Chinese Clan Council

7.7 (Sat, 16): 6-10pm
Jalan Petaling Talat

These sweet cakes were made to celebrate the Mid-Autumn Festival when the full moon is at its brightest and most beautiful. When families come together to enjoy each other's company and celebrate the beauty of the moon with songs, poetry, tea and delicious mooncakes.

Mooncake is a Chinese festival delicacy. It is usually made of skin that has been dyed red which are usually made as offerings for ancestors. It is a sweet, round pastry filled with various ingredients, and is enjoyed during the full moon festival.

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Penang Chinese Clan Council

7.7 (Sat, 16): 6-10pm
Jalan Petaling Talat

Various Times (See individual listings)

Free Event
arselu
Telugu Association of Malaysia, Penang Branch
Malaysia Association of Penang Branch
4.7 (Sat) 6pm, 7pm, 8pm, 9pm
Junction of Lebuh Chulia & Lorong Pitt

Ansetu are crunchy deep-fried sweets made from a mixture of rice flour, sugar, and oil. They are usually served as snacks or desserts.

ugadi
Telugu Association of Malaysia, Penang Branch
Malaysia Association of Penang Branch
4.7 (Sat) 6pm, 7pm, 8pm, 9pm
Junction of Lebuh Chulia & Lorong Pitt

About ugadi, a delicious sweet made from rice flour, sugar, and oil, which is traditionally served during the Ugadi festival. It is a sweet that is usually enjoyed during this time.

kolukattai
Masjid Kepala Keling George Committee &
Indian Muslim Community Organisation Malaysia (IMCOM)
4.7 (Sat) 6pm, 7pm, 8pm, 9pm
Junction of Lebuh Chulia & Lorong Pitt

Kolukattai are Indian rice dumplings which are usually made from rice, jaggery, dried fruits, and other sweets.

Gajrela
Wadad Gurdwara Sahib Penang
Malaysia Association of Penang Branch
4.7 (Sat) 6pm, 7pm, 8pm, 9pm
Junction of Lebuh Chulia & Lorong Pitt

Gajrela is a sweet made from grated carrots, milk, and sugar, which is usually served during festive occasions.

nombu kanji
Masjid Kepala Keling George Committee &
Indian Muslim Community Organisation Malaysia (IMCOM)
4.7 (Sat) 6pm, 7pm, 8pm, 9pm
Junction of Lebuh Chulia & Lorong Pitt

Nombu kanji is a sweet dish made from rice flour, sugar, and oil, which is usually served during festive occasions.

chee paniyaram
Masjid Kepala Keling George Committee &
Indian Muslim Community Organisation Malaysia (IMCOM)
4.7 (Sat) 6pm, 7pm, 8pm, 9pm
Junction of Lebuh Chulia & Lorong Pitt

Chee paniyaram is a sweet dish made from rice flour, sugar, and oil, which is usually served during festive occasions.

asamaging
Badan Warisan Masjid Melayu Lebuh Acheh Pulau Pinang
4.7 (Sat) 6pm
Junction of Lebuh Chulia & Lorong Pitt

Asamaging is a sweet dish made from rice flour, sugar, and oil, which is usually served during festive occasions.

darmah
Badan Warisan Masjid Melayu Lebuh Acheh Pulau Pinang
4.7 (Sat) 6pm
Junction of Lebuh Chulia & Lorong Pitt

Darmah is a sweet dish made from rice flour, sugar, and oil, which is usually served during festive occasions.
**Pradhaman**

North Malaysia Malayali Samajam

4.7 (Sat) 6pm, 6.30pm, 7pm, 7.30pm, 8pm, 8.30pm

Pradhaman is a dessert made from rice or lentils and flavoured with brown sugar, milk, spices and nuts. The dish is traditionally served at the Malayali festival of Onam, during the vegetarian feast known as Sadya. The dessert is served on a banana leaf with pradhaman served at the very end of the meal as a dessert.

**Bubur Asam**

Muslim League Penang

4.7 (Sat) 4.5pm, 4.5pm, 4.5pm

Bubur Asam is a sour porridge made with ten different types of beans and peppers. The porridge is served on the day of Raya, which falls on the last day of Ramadhan. It is served with a dollop of cream and sugar, and is traditionally served on a banana leaf with the “porridge served at the very end of the meal as a dessert.”

**Bak Chang**

Penang Chinese Clan Council

4.7 (Sat) 6pm, 6.10pm, 6.10pm

These sticky rice dumplings contain a variety of fillings and wrapped with bamboo leaves to impart a distinctive perfume. According to one legend, these dumplings were made to commemorate the death of a great man who threw himself into a river in grief over his nation's defeat. Such was the love and respect he commanded that his followers rushed into boats to save his body and they were later bequeathed into the river to keep the fish from eating his body – a practice which subsequently became the basis of the Dragon Boat Festival.

**Ponggal**

Penang Hindu Association

4.7 (Sat) 6pm, 6.30pm, 7.45pm, 8.30pm

This traditional Indian dish is served on the harvest festival of Sankranti. It is made with rice, lentils, sugar, and cardamon and is usually served with a slice of mango. The festival is also known as the “Festival of Lights” as it celebrates the harvest of rice.

**Nong Yoke**

Penang Hainan Association

4.7 (Sat) 6.30pm, 7.30pm, 8.30pm

A favourite dish in Penang, nong yoke is a rich and sweet dish of pork belly that’s lovingly slow cooked in ‘poh’ or soy sauce. It is a popular dish in Penang, and is often served during festive occasions.

**Aadi Koozh**

Nattukottai Nagarathar Heritage Society

4.7 (Sat) 4.30pm, 5.30pm, 6.30pm

Aadi Koozh is a sweet dish made from rice and milk with jaggery and ghee (clarified butter), often served as the last dish at weddings and other special occasions to signal the end of the celebration.

**Ark 0**

Penang Hainan Association

4.7 (Sat) 6pm, 6.30pm

Ark 0 is a traditional Hainanese dish of braised yam and duck that’s popular around the table at reunion dinners and Chinese New Year feasts. Boasting an incredible depth of flavor from the richness of the yam, duck and fragrant spices, the dish is allowed to brine slowly in sugar until the ingredients literally gel until the mouth.

**Murukku**

Penang Chinese Clan Council

4.7 (Sat) 6pm, 6.10pm

Murukku is a crunchy, deep-fried snack made from a mixture of rice and dough flour mixed with spices. Although the snack is acknowledged to have originated in India, murukku has been widely accepted by local communities for their own celebrations and to present as gifts during festive events.

*Yorokiko* is a traditional Okinawan snack, often made from sweet potato or other local ingredients. It is a popular treat during festive occasions and is known for its sweet and crispy texture.
Joy Around the Dining Table

Take a trip down memory lane as long-time local residents welcome you into their homes to experience a rare glimpse into the private lives growing up in George Town, and the special moments shared around the family dining table.

Home Visits

Organised by GTHW

Various Dates
RM30 per participant, registration required

For registration: Call +6016 490 2780 or Email: rsvp.heritagecelebration@gmail.com
Made to Celebrate
Crafts for Festivals

Come and learn the handcrafts made to brighten up homes for the festivities and learn the traditions behind these crafts.

Organised by GTWHI
Johor Bahru City Hall

6-9.30pm
Various location
Multiple locations

Free Event

Chinatown

During Chinese New Year, it is customary for families to give and receive red packets containing money to children to bring them good luck. They also make red lanterns out of paper to hang in their homes as decorations.

Kwan Kian Teng, Chinatown;
Lebuh Hang
c

These decorative items are traditionally made by Indian women who work in the textile industry, especially during the festival of Diwali. They also serve to provide nourishment to small creatures as a daily act of kindness to all living things.

Madhav's House, University of Malaya; Raja Gautham

The Thoranam are traditional Indian hanging decorations placed around homes and temples toön honour the Gods. Made from traditional materials which are folded into wing-like shapes, the angle and number of wings represent weather or luck.

Lebuh Chulia

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Thoranam are traditional Indian hanging decorations placed around homes and temples to honour the Gods. Made from traditional materials which are folded into wing-like shapes, the angle and number of wings represent weather or luck.
Street of Treats

Cultural Food Stalls

Take a break from all the walking to enjoy a cold and fruity rainbow drink and try some of our delicious local favourite foods like chapattis, Nyonya nasi lemak, tong yah dumplings, remnah utang, sugie cakes, puri with potatoes and more.

Organised by GTWHI

4-7 Sat (六)

1 Free Event

Kampung Kolam

5-9.30pm

Festival Market

Unique Arts & Handicrafts Market

Whether you're looking for a souvenir or a gift for a special someone, you'll find it all here at Festival Market with a unique selection of handmade accessories, jewellery, artworks, crafts and traditional penangian jewellery. Also be sure not to miss out on the authentic Chang Hali weavings and handcrafts which are always a popular attraction.

Organised by GTWHI

4-7 Sat (六)

Walks of Life

Walking Trails

Enjoy a walking tour with our guides who will lead you through important places, hidden spaces and the many faces of George Town's historical inner city.

Organised by GTWHI

6.7 & 7.7 Mon & Tue

For registration:

Call: +609 490 2780

or Email: rvp.heritagecelebrations@gmail.com

Trail 1

Pasar Ramadhan (1/2 Hour)

Open up your senses in an exotic shopping whirlwind tour through the mouthwatering smells, sights and sounds of the bustling food paradise that is Near Ramadhan, where our guide will explain the many different foods available and help you choose the perfect meal.

Organised by Muslim League Penang

For the latest schedule, please visit:

www.facebook.com/GeorgeTownCelebrations

Trail 2

The Spice Trail (2 Hours)

Spice up your day with this 2-hour journey of discovery through the many different varieties of spaces and their application in health, food and religious practices.

Organised by GTWHI

Meeting point:

Penang Chinese Town Hall, Jln Masjid Kapitan Keling

9.30am

English / English

Meeting point:

Penang Chinese Town Hall, Jln Masjid Kapitan Keling

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Meeting point:

Penang Chinese Town Hall, Jln Masjid Kapitan Keling

Meeting point:

Penang Chinese Town Hall, Jln Masjid Kapitan Keling
说一说那些节庆食物

Ritual Foods

Satisfy your hunger for knowledge with a series of public talks by experts about the cultural significance of local foods and ingredients.

Organised by GTWHI

town hall

Free Event

4.7 & 5.7 Sat & Sun

Janel Peranakan Culinary Heritage: The Special Properties of Lemuni Rice

Speaker | 公主人:
Datuk Dr. Wan Lee Karim

4.7 (Sat | Sun) 10-11am
Language: English

Lemuni rice is a special type of herbal rice made from the lemon tree (Citrus hystrix) that is typical to George Town, Penang, and the other north-western Malaysian states, where it is traditionally served to Malaysia and Javanese women as an annual purification and confinement ceremony preparation to replenish blood and normalize digestive systems.

Nyonya Festival Food: A True Vegetable Lover's Delight

Speaker | 公主人:
Dr. Ong Jim Yong

5.7 (Sun | II) 3-4pm
Language: English

Dr. Ong Jim Yong’s talk elaborates on the Nyonya dishes served during festivals Chinese New Year, Cheong Tung, and red-winter festivals, and for special occasions like birthday and a baby’s first month. It will delve into the main Nyonya and Hokkien dishes of Northern Nyonya cuisine, as well as its Indian, Thai, and English influences.

Hindu Food Culture during Festivals in Penang: Rituals in the Religious and Festival Foods

Speaker | 公主人:
Dr. K. Ramanan

4.7 (Sat | Sun) 12-1pm
Language: Mandarin

Indian Food Culture during Festivals

Speaker | 公主人:
Dr. Waris Saifuddin

4.7 (Sat | Sun) 11am-12pm
Language: English

Joro K. Ramangan as an exploration of the food culture of Hindu festivals, Hindu worship rituals are tied to special monthly and annual festivals, which feature a surprising array of vegetarian foods, curries and side dishes, and various special sweets offered to the deity in ways honour the festival is celebrated.

As the festival season is near, Penang is bustling with events and activities. Every week brings something new to the island, with various food and cultural festivals happening throughout the year.
Our Living Traditions
Festive Food Displays

Experience the living heritage of George Town as local communities display the age-old ceremonies and traditional practices that have been passed down through many generations.

Nine Emperor Gods Vegetarian Prayer Offerings

The Nine Emperor Gods, also known as the Nine Emperor Gods, is a series of ancestors that are venerated in Chinese culture. They are believed to have originated from ancient Chinese folklore and are often depicted as gods who come to earth to help humans.

Organised by GTWHI

3-5pm

Free Event

Hong Kong Street Tow Bogh Keong 7-9 Lebuh Cheong Fatt Tze

Penang Chinese Clan Council

A coalition of various clan committees in Penang, the Penang Chinese Clan Council aims to foster closer ties and cooperation among the various Chinese clans and communities of Penang.

Penang Haiwan Association

Pengadilan Masjid Kapitan Keling

Masjid Kapitan Keling is a mosque located in Penang, Malaysia. It is the oldest mosque in Penang and is considered a significant landmark in the city.

The Penang Hindu Association is a non-profit association that concentrates on providing assistance, guidance and support to needy members of the community.

Penang Toochew Association

Toochew Language Association

The Toochew Language Association is committed to revitalise the cultural and traditional practices of the Toochew Chinese community.

Suh Tek Teng Cheong Kongsi

Cheong Kongsi is one of the oldest Hokkien clan associations in George Town. It was established in 1811 and is considered one of the most active and prestigious clan associations in Penang.

Telugu Association of Malaysia, Penang Branch

The Telugu Association of Malaysia is a non-profit and non-governmental organisation that promotes the language, economic, cultural, social, spiritual, and educational guidance of the Telugu people.

Wadda Gurdwara Sahib Penang

Wadda Gurdwara Sahib Penang is the biggest Gurdwara in South East Asia and one of the most important meeting points for Sikhs in Malaysia (now Malaysia) and neighboring countries. Providing food, shelter and hospitality to everyone regardless of race, creed or religion.
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