

Madam Sarbunnisah binti Psa Mohd Hussain

(1966)

Accession number: S15030

Track Number: S15030_0001, S15030_0002, S15030_0003, S15030_0004, S15030_0005,
S15030_0006, S15030_0007

Duration: 03:13:14

Language/Dialect: Tamil

Track: S15030_0001	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Born in 1966 in Penang. Lived in King Street. Described family background. Mentioned her family business was butchery. Described how her house at 57 King Street looked like. Described building materials. Type of building. The use of space. Described structure in the house. Described place for playing nearby the house. Described games played.</p>	
Track: S15030_0001	Time frame: 00:10:00 - 00:20:00
<p>Synopsis:</p> <p>Continued describing games played. Described places to play. Described his childhood memories in King Street. Elaborated on food sold from house to house in the 1970s and 1980s. The food prices during that period of time. Described street side stalls (Potti kadai). Mentioned tiles used in the house from the time she moved in until now.</p>	
Track: S15030_0001	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Mentioned that only the rooms were altered in the house and no other renovation was made. Why was the room alteration made. Described previous tenants of the house. Number of rooms kept for own use and places to let out. Places in the house that they used to build rooms. Described relationship with the tenants. Described shared spaces in the house. Described cooking by tenants in the house. Described daily routine when she was a child. Described tenants' religious practice in the house. Stop letting out the house to other people when she turned 15 years old because of the increase of number of children at home.</p>	

Track: S15030_0002	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>The reason of stopped letting out the rooms in about 1990. Described festive celebrations when there were still many tenants staying in the house. Mentioned still keeping in touch with the previous tenants. Described working together with the tenants to do cleaning and make decoration during festive celebrations. Explained how staying in the same house with people of different religions made her believed that all religions are the same. Described the “turmeric water game” played during her sister’s <i>Nikah</i> ceremony in 1985. How the tenants helped them out during her sister’s wedding.</p>	
Track: S15030_0002	Time frame: 00:10:00 - 00:20:00
<p>Synopsis:</p> <p>Continued with how the tenants helped them out during her sister’s wedding. Place in the house where her sister’s <i>Nikah</i> ceremony took place. Place for the “turmeric water game” during her sister’s <i>Nikah</i> ceremony. Her feelings when this game was no longer being played. Mentioned her <i>Nikah</i> ceremony took place at 57 King Street, the same place as her sister’s. Described her mango tree climbing memories at the back of the King Street house. Described happy memories in the house. Described sad memories in the house that she could not afford to buy milk for her children. Other marriages that took place in the house.</p>	
Track: S15030_0002	Time frame: 00:20:00 - 00:28:22
<p>Synopsis:</p> <p>Described staying in the house as a joint family. Type of meat taken at home, and sold at shop. Described George Town in the past. What had been lost in George Town. Described feeling insecure for not being able to buy the shop. Described George Town in the past. Changes observed in George Town.</p>	
Track: S15030_0003	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Her father started the butchery business in 1936. Mentioned her uncle was the founder of the business, at 100 King Street. Mentioned butchery business was also operated at 57 King Street, but it was now given away. The use of space for business and residence at 57 King Street. From whom she learnt the business. Mentioned business caretakers for 57 King Street and 100 King Street respectively. Way to keep the meat fresh. Mentioned rules in meat cutting. Mentioned only men would go to the goat slaughterhouse. Described rules in meat cutting. How the placement of ice blocks was decided. Described different equipment used for storage during her elder brother’s time and her father’s time.</p>	

Track: S15030_0003	Time frame: 00:10:00 - 00:20:00
<p>Synopsis:</p> <p>How to keep ice blocks for a longer time. Described changing in the customers' meat buying time during her father's time and now and why. How her father managed the problem of insufficient supply of meats that occurred. Location of the butchery where they obtained their meat supply from. Why they did not sell imported meat in the past. Described differences between local meat and imported meat. Mentioned that places to raise goats were mainly on the Butterworth side. Her role in helping her uncle's business at 57 King Street, when she was about 14 years old. Her daily routine at that time. Described the customers.</p>	
Track: S15030_0003	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Described the customers. Explained how to cut lamb chops when requested. The frequent lamb chop buyers during her father's time. The meat commonly bought by food stalls. The meat commonly bought by households. The part of goat meat that was usually tasty. Mentioned that lamb chop was in great demand during Christmas celebrations. Their role during <i>Korban</i>. Described changes in customers' preferences before the 1980s and after that. Described how the opening of supermarkets had affected her business. Mentioned tools used in the butchery business. Described how to decide a good wooden stick. Described the importance of having a sharp knife.</p>	
Track: S15030_0004	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Explained function of the wooden stick. Described the importance of daily wood scrapping. Where did they obtain the tools from. Described why sickles were heavy. Described maintenance of tools. Her favourite tool. Why she did not allow other people to touch her sickle. The reason of getting more suppliers today. The way to make order from the suppliers. Described why would certain people choose a certain type of goat meat. Which day in a week that she would have good business.</p>	
Track: S15030_0004	Time frame: 00:10:00 - 00:19:34
<p>Synopsis:</p> <p>Described why they sold only goat meat in the past. Elaborated on her daily routine during her schooling years. How she joined butchery after school. Described how she learnt meat cutting. Described goat head cutting. Described two ways of goat meat cutting.</p>	

Track: S15030_0005	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Mentioned goat head cutting was the most difficult task. How she took care of the children while needed to work. Described challenges faced at work and how she overcame them. Mentioned learning cutting by observing how the staff work. Described the cutting method. How she mastered cutting skills. Her belief that gave her courage to be a butcher. What she had learnt from her uncle. Described the importance of cutting the meat properly. The importance of being able to understand and to cut according to customers' requirements. The importance of cutting the chops carefully.</p>	
Track: S15030_0005	Time frame: 00:10:00 - 00:20:00
<p>Synopsis:</p> <p>Described her brother's and her role in the business. Mentioned thing that she did to make the shop smell nice after finishing work. Mentioned reciting prayers on Friday and when opening the shop in the morning. The shop building's maintenance. People whom they hired to do the maintenance. Described the rat problem. How they managed the goods and tools during her father's time. Described order of meat and meat keeping. Described how imported goat meat began to be consumed by the local people. Described the handling of imported goat meats when they arrived. Mentioned having better business now and why so. Described meat storing.</p>	
Track: S15030_0005	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Her ability to distinguish local and imported meat, and keeping them separately. The place where she was trained as a butcher. Took over the business in 2014. How her other experiences in doing business granted her the take-over. Described letting go the butchery at 57 King Street and merely operated at 100 King Street. Mentioned her father began doing the business at 100 King Street since he was 17 years old. The use of space at 57 King Street and 100 King Street in the past. Renovation made about seven years ago to 100 King Street. The use of space at the rear of 100 King Street in the past and in the present. Maintenance of the cold room.</p>	
Track: S15030_0006	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Repair work done in the shop. How were meats delivered into the shop. Consideration made in deciding placement of tools. Compared types of meat sold during her brother's time and after she took over. Peak season of the business. Why were people afraid of taking local goat meat. Mentioned not selling cow meat.</p>	

Track: S15030_0006	Time frame: 00:10:00 - 00:20:00
<p>Synopsis:</p> <p>Described why they did not sell cow meat. Mentioned current business etiquette. Compared local goat meat and imported goat meat. Mentioned selling lamb, mutton and goat. Types of meat that were in the greatest demand and why. Explained the differences between lamb, mutton and goat. The most sought after types of meat. The sickle maintenance work. Explained the meaning of proper cut and why was it important. The tools maintenance. Considerations made in deciding their suppliers. The deciding factors of meat's quality.</p>	
Track: S15030_0006	Time frame: 00:20:00 - 00:31:03
<p>Synopsis:</p> <p>Described adulteration in some of the meat sold outside. How often she made order of meat. Mentioned what considered to be a good meat. The imported meat's places of origin that she sold at shop. Described her daily routine. Described her humble beginnings and how taking up the butchery business made her shine. Her father's teaching. Her pastimes.</p>	
Track: S15030_0007	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Described an old customer. Her main customer group. Mentioned keeping his father's body at 100 King Street before taking it to the graveyard. The preparation of space for special occasions at home. Mentioned marriages of family members that took place at 100 King Street. Described a fire happened next door in 2015.</p>	
Track: S15030_0007	Time frame: 00:10:00 - 00:21:06
<p>Synopsis:</p> <p>Her feelings as a female butcher. Her feelings for being able to stay in the place she was born and bred. The changes she noticed in Little India. Described the Little India when she was a kid. Her wish.</p>	