

Madam Widad binti Yusof Rawa

(1959)

Accession number: SF1503

Track Number: SF1503_0001, SF1503_0002

Duration: 00:49:49

Language/Dialect: Malay

Track: SF1503_0001	Time frame: 00:00:00 - 00:10:02
<p>Synopsis:</p> <p>Lahir pada tahun 1949 di Pulau Pinang. Sekolah-sekolah yang beliau mendapatkan pendidikan. Menghuraikan latar belakang keluarga. Asal-usul nama keluarga "Rawa". Latar belakang keluarga. Perniagaan yang dijalankan oleh datuknya. Ayah beliau memulakan perniagaan pencetakan selepas kematian datuknya. Sebutan nama asam daging di Rao, Indonesia. Asam daging pada waktu dahulu merupakan makanan yang dijamu kepada orang terhormat sahaja.</p>	
Track: SF1503_0001	Time frame: 00:10:02 - 00:20:06
<p>Synopsis:</p> <p>Makanan orang Rawa. Membandingkan makanan Rawa di Rao, Indonesia dengan makanan Rawa tempatan. Menghuraikan bahan-bahan untuk memasak asam daging. Rasa asam daging. Bagaimana makanan Rawa dibawa masuk ke Pulau Pinang. Memberikan gambaran di Lebuah Acheh pada waktu dahulu yang dihuni oleh pelbagai kaum. Perayaan yang mana asam daging akan disediakan. Memberitahu bahawa dia belajar masakan ini daripada kakaknya.</p>	
Track: SF1503_0001	Time frame: 00:20:06 - 00:31:03
<p>Synopsis:</p> <p>Asam daging kadang-kadang akan dimasak pada hari Jumaat pada waktu dahulu. Hari lain yang mana asam daging akan dimasak. Waktu bermula memasak asam daging. Proses belajar memasak asam daging. Tempat membeli bahan. Perasaan beliau apabila berjaya memasak asam daging. Masa yang diambil untuk memasak asam daging. Bahagian penyediaan bahan asam daging yang paling sukar sekali.</p>	
Track: SF1503_0002	Time frame: 00:00:00 - 00:09:59
<p>Synopsis:</p> <p>Bagaimana beliau mengurangkan kesukaran mencuci perut lembu. Terangkan proses mencuci bahan-bahan untuk asam daging. Makanan yang biasa dimasak pada hari pertama puasa. Menghuraikan kali pertama memasak asam daging. Reaksi orang lain apabila makan asam daging yang dimasak buat kali pertama olehnya. Amalan biasa untuk meminta berkat daripada Tuhan selepas habis memasak. Makanan yang biasa dihidangkan bersama dengan asam daging.</p>	

Track: SF1503_0002	Time frame: 00:09:59 - 00:18:46
<p>Synopsis:</p> <p>Bagaimana asam daging dihidangkan. Kebiasaan beliau apabila memakan asam daging. Asam daging akan mula dimasak selepas lembu ditumbangkan pada Hari Raya Korban. Bagi Hari Raya Aidilfitri, daging lembu untuk asam daging akan dibeli di pasar. Bagaimana generasi muda kini belajar memasak. Menghuraikan proses memasak asam daging.</p>	

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Track: SF1503_0001	Time frame: 00:00:00 - 00:10:02
<p>Synopsis:</p> <p>Born in Penang in 1949. Schools attended. Described family background. The origins of “Rawa” family name. Family background. Business operated by her grandfather. Her father started printing business after the passing of her grandfather. How was “asam daging” pronounced in Rao, Indonesia. Asam daging was a dish served exclusively to VIPs.</p>	
Track: SF1503_0001	Time frame: 00:10:02 - 00:20:06
<p>Synopsis:</p> <p>The Rawa people’s food. Compared Rawa people’s food in Rao, Indonesia with the local Rawa food. Described ingredients for asam daging. The taste of asam daging. How was the Rawa food brought over to Penang. Portrayed Acheen Street in the past where many ethnic groups resided in. Festivals during which asam daging would be served. Mentioned learning the dish from her sister.</p>	
Track: SF1503_0001	Time frame: 00:20:06 - 00:31:03
<p>Synopsis:</p> <p>Sometimes, asam daging would be cooked on Fridays in the past. Other occasions when asam daging would be cooked. When did she start learning asam daging cooking. The process of learning to cook asam daging. Places to buy ingredients. Her feelings when she managed to cook asam daging. Time taken to cook asam daging. The most challenging part in the preparation of ingredients.</p>	
Track: SF1503_0002	Time frame: 00:00:00 - 00:09:59
<p>Synopsis:</p> <p>How she reduced the difficulty in washing the tripe. Explained the process of washing asam daging ingredients. Common food cooked on the first day of fasting. Described cooking asam daging for the first time. Other people’s reactions when they ate her first ever asam daging. Usual practice to ask blessing from God after finishing cooking. Food that was usually served together with asam daging.</p>	

Track: SF1503_0002	Time frame: 00:09:59 - 00:18:46
<p>Synopsis:</p> <p>How asam daging was served. Her way of eating asam daging. During Hari Raya Korban, asam daging would only be cooked when the cow was slaughtered. The meat used for asam daging cooking during Hari Raya Aidilfitri would be bought from markets. How the young generation learned cooking. Described cooking process of asam daging.</p>	