

Mr Jainul Abidin bin Mohamed Yusoff

(1945)

Accession number: SF1509

Track Number: SF1509_0001, SF1509_0002, SF1509_0003, SF1509_0004, SF1509_0005,
SF1509_0006, SF1509_0007

Duration: 02:58:19

Language/Dialect: Tamil

Track: SF1509_0001	Time frame: 00:00:00 - 00:10:26
<p>Synopsis:</p> <p>Born in 1945 in India. Mentioned he was born in a Merican clan. Explained that Merican was a maritime clan. Came to Penang in 1956 by taking the <i>Rajula</i>. Mentioned his ship journey. His feelings during the first few days of his arrival in Penang. Mentioned selling <i>mi goreng</i> to fund his studies. The place and selling price of <i>mi goreng</i>. Mentioned how the <i>mi goreng</i> pull cart looked like. Mentioned how to attract customers. Place and time to cook gravy for <i>mi goreng</i>. Mentioned stir frying <i>mi goreng</i> on the pull cart. Type of fuel used in cooking. Described his daily routine when he worked at the <i>mi goreng</i> stall.</p>	
Track: SF1509_0001	Time frame: 00;10:26 - 00:21:00
<p>Synopsis:</p> <p>Peak season for the <i>mi goreng</i> business. Continued with his daily routine. Described the situation in Penang when haj ships arrived. Described a frightening experience in a funfair in the 1960s. Described how mamak was teased in the boria performance in the past. Mentioned working at the <i>mi goreng</i> stall for a short period and then went to work in a saree shop for about six years, followed by working in an “ottokadai”. Explained the meaning of “ottokadai”, which referred to the minimarket today. Things sold in the “ottokadai”.</p>	
Track: SF1509_0001	Time frame: 00:21:00 - 00:31:03
<p>Synopsis:</p> <p>Mentioned that the sale of newspapers was not good in the past. The reason of working in the “ottokadai”. Mentioned operating hours. Lighting tool used in his “ottokadai”. Described how he became a temporary caretaker of his friend’s ottokadai business while his friend was away. His salary when becoming the caretaker of his friend’s business. The shop rent. Described opening shop at 6 and commonly bought items in the morning. Peak season of the business. The shop closing hour. Location of his shop. The amount of “ottokadai” in Queen Street in the past. Mentioned increment in shop rent. Items commonly bought by the customers.</p>	

Track: SF1509_0002	Time frame: 00:00:00 - 00:10:06
<p>Synopsis:</p> <p>Continued with items commonly bought by the customers. Impact of the lifting of Penang free port status. His opinion on the abolishment of the Rent Control Act. Described witnessing bloody incidents during the May 13 incident 1969. Described the curfew. Moved on to do betel business for two years after that. Wages for betel leaves plucking. Mode of transportation used for the delivery of betel leaves. Route taken for the delivery of betel leaves. Mentioned food sold at Merican Restaurant. Mentioned that Merican Restaurant was started in the 1960s. The location of Merican Restaurant.</p>	
Track: SF1509_0002	Time frame: 00;10:06 - 00:20:24
<p>Synopsis:</p> <p>Mentioned it was his father who started Merican Restaurant. Described how the business developed from a small scale. The reason of operating Merican Restaurant in King Street. Owner of the restaurant building. The reason of operating Merican Restaurant in King Street. The shop rent. Layout of the shop building. Other usage of the building besides functioning as a restaurant. Described space sharing with other tenants in the building.</p>	
Track: SF1509_0002	Time frame: 00:20:24 - 00:29:53
<p>Synopsis:</p> <p>Tools used for vegetables cutting. Explained there was no division of work for ingredients preparation. Places to shop for food ingredients. Mode of transportation used for food ingredients delivery. Explained why the food ingredients would be delivered at the back door. Containers used to store food. How frequent the kitchen and shop were cleaned. Steps taken to prevent a rat problem. Mentioned the layout at the front of the shop. Expenses spent on workers' meals and salaries.</p>	
Track: SF1509_0003	Time frame: 00:00:00 - 00:11:03
<p>Synopsis:</p> <p>Materials of the dining tables. Repair work done in the shop. Explained why repair work was usually done during Chinese New Year. The cost of the repair work. The reason of replacing clay roof with zinc roof. Why did he not move despite facing the rat problem. Mentioned putting Chinni Kattah (China Garam) at the shop as a kind of protection. Number of workers in the shop.</p>	

Track: SF1509_0004	Time frame: 00:00:00 - 00:10:12
<p>Synopsis:</p> <p>Merican Restaurant staff's benefits. Mentioned selling food at a stall during the fasting month. Types of food sold at the stall. The best-selling food. Merican Restaurant staff's benefits. Mentioned the daily income. Described how the restaurant earned money and expanded its business. Mentioned that Merican Restaurant was a shared business between his brother and him. His monthly salary. Space division in Merican Restaurant. Described distribution of work. The role he played in the restaurant. Described why workers of the restaurant were mainly from the same village as his.</p>	
Track: SF1509_0004	Time frame: 00:10:12 - 00:20:46
<p>Synopsis:</p> <p>Mentioned food was provided to the restaurant workers. Described benefits provided to the workers. Described the daily routine of the workers. Off day for the restaurant. Mentioned becoming one of the partners in Merican Restaurant in the 1970s. Described work procedure. Mentioned purchasing food ingredients by cash. Continued with work procedure. Mentioned spices used in cooking and cooking techniques used to ensure that food could last longer.</p>	
Track: SF1509_0004	Time frame: 00:20:46 - 00:31:03
<p>Synopsis:</p> <p>Described the situation in the restaurant. Peak hour in the restaurant. Mentioned the long queue of people during peak hour. Mentioned eating only after the peak hour. Closing time of the restaurant. Described work procedure during closing. Mentioned workers hired for dishwashing. Mentioned staying in King Street as well. Famous dishes of Merican Restaurant. Food menu on different days.</p>	
Track: SF1509_0005	Time frame: 00:00:00 - 00:11:48
<p>Synopsis:</p> <p>Continued with the food menu on different days. The food prices then and now. Described changes in customers' selection of food. Described food preparation in the past. Famous dishes of Merican Restaurant. Explained how the Merican chicken was different from the others. Described ingredients used in Merican chicken. How he learnt cooking. Places to shop for food ingredients. Described the cooking process of Merican chicken.</p>	

Track: SF1509_0006	Time frame: 00:00:00 - 00:10:00
<p>Synopsis:</p> <p>Mentioned salted fish was the other famous dish in his restaurant. What was so special about the salted fish dish. Started selling salted fish dish in the 1960s. Explained why the salted fish dish was popular during rainy season in the past. Ingredients used in cooking the salted fish dish. Place to shop for the ingredients for salted fish dish. Described vegetable cooking process in the salted fish dish. Why did people like to eat smelt (fish). The smelt prices in the olden days. Why did people like to eat smelt. Described smelt (fish) cooking.</p>	
Track: SF1509_0006	Time frame: 00:10:00 - 00:20:04
<p>Synopsis:</p> <p>Explained why not all curries should be added with coconut milk. Way to know if the fish was cooked. Why did the customers like their smelt dish. Described Aduku Briyani, the most famous briyani rice in his restaurant. Mentioned different kinds of briyani rice sold on different days. Ingredients used in Aduku Briyani. Place to shop for briyani ingredients. Described in details the cooking process of Aduku Briyani. Customers who would usually look for <i>daging rendang</i>. Ingredients used in <i>daging rending</i>. Described the cooking process of <i>daging rendang</i>. Place to shop for food ingredients.</p>	
Track: SF1509_0006	Time frame: 00:20:04 - 00:31:03
<p>Synopsis:</p> <p>Continued with the place to shop for food ingredients. His regular customers. Customers' preferences in the olden days and nowadays. Mentioned festivals that his customers would place food orders. The food most asked for during festive seasons. Described his favorite customers. Mentioned some customers in the past who could not afford to pay would run away after eating. Compared the previous with the current working environment. Described why Merican Restaurant was closed down. His feelings during the close down. Described the arrangement made for the close down. Mentioned opening a stall at the Citibank building after the close down and eventually moved to 111 Bishop Street.</p>	
Track: SF1509_0007	Time frame: 00:00:00 - 00:10:13
<p>Synopsis:</p> <p>Mentioned moving to 111 Bishop Street in 2002. Named the current shop as "Kembali Merican". The shop rent. Type of the shop. Mentioned sharing the shop with a Chinese who sold beverages. Space used by them and by the Chinese. Mentioned tools keeping. Number of workers at the current shop. Number of tables and chairs. The space maintenance. Mentioned workers could eat for free in the shop. Described the daily routine. Places to buy food ingredients.</p>	

Track: SF1509_0007	Time frame: 00:10:13 - 00:20:01
<p>Synopsis:</p> <p>How to ensure they were buying <i>halal</i> meat. Peak hour in a day. Described the daily routine. Maintained the same ingredients and spices despite food prices were getting more and more expensive. Mentioned customers' favourite dishes. Ingredients used to make <i>ayam goreng bawang</i>. Described the customers.</p>	
Track: SF1509_0007	Time frame: 00:20:01 - 00:32:26
<p>Synopsis:</p> <p>Mentioned Merican was operated at 111 Bishop Street (Melo Café) beginning 2000. What made them happy and sad. Described doing all the work by themselves and that gave satisfaction. Mentioned food prices in George Town in the past. The change in George Town.</p>	