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**15 APRIL 2018**

## **GEORGE TOWN WORLD HERITAGE INCORPORATED PUBLISHES RECIPE BOOK OF LOCAL FESTIVE FOODS TO PRESERVE CULINARY HERITAGE**

GEORGE TOWN: Over 40 recipes of local festive foods handed down through generations were collected and documented in a recipe book that illustrates the cultural significance of the dishes.

Titled ‘Eat Rite: Ritual Foods of George Town’ and published by George Town World Heritage Incorporated (GTWHI), the recipe book features 44 recipes of food dishes served during specific celebrations. The recipes were contributed by 13 multicultural communities, as well as other local chefs and practitioners.

It is the result of research, interviews and collection of data in a project conducted for George Town Heritage Celebrations 2015, of which the theme was ‘Eat Rite’.

GTWHI general manager Dr Ang Ming Chee said ‘Eat Rite: Ritual Foods of George Town’ is much more than a collection of recipes, but a demonstration of the cultural diversity and richness of George Town cultural heritage.

“Food is a subject that is very close to every Penangite’s heart. Every community in Penang has its own special dishes that complement their traditions and customs.

“Moreover, food plays a major role in the festive celebrations of each community regardless of race and religion. Hence, it is important for us to understand and learn the recipes from ‘Eat Rite: Ritual Foods of George Town. We can all be the custodians and keepers of our cultural heritage,” she said during the book launching ceremony at the Whiteaways Arcade on Sunday, 15 April 2018.

A recipe exhibition featuring the festive foods of 11 multicultural communities of George Town was also held during the launch, in conjunction with GTWHI’s 10th anniversary celebration of George Town’s listing as a UNESCO World Heritage Site.

Aimed to promote festive food recipes of the local community, the dishes featured were ritual foods – food that is only served during special occasions such as festive ceremonies, weddings, and other celebrations.

The chefs and practitioners who have contributed their recipes to create the recipe book were present, showcasing a festive recipe of their choice to visitors during the exhibition.



The festive food recipes featured at the exhibition were:

1. Nombu Kanji (Masjid Kapitan Keling Qaryah Committee and Indian Muslim Community Organisation Malaysia)
2. Nyee (Seh Tek Tong Cheah Kongsi)
3. Ang Thoe Kuih (Penang Teochew Association)
4. Karuppatti Paniyaram (Nattukottai Nagarathar Heritage Society)
5. Ketupat Pulut (Penang Muslim League)
6. Barmeah (Badan Warisan Masjid Melayu Lebuah Aceh Pulau Pinang)
7. Arselu (Telugu Association of Malaysia)
8. Ponggal (Penang Hindu Association)
9. Gajrela (Wadda Gurdwara Sahib)
10. Pradhaman (North Malaysia Malayali Samajam)

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