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Note on front & back cover photos

Front cover - *Telur Masin*
Back cover - *Wajid*

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One Village, One Product

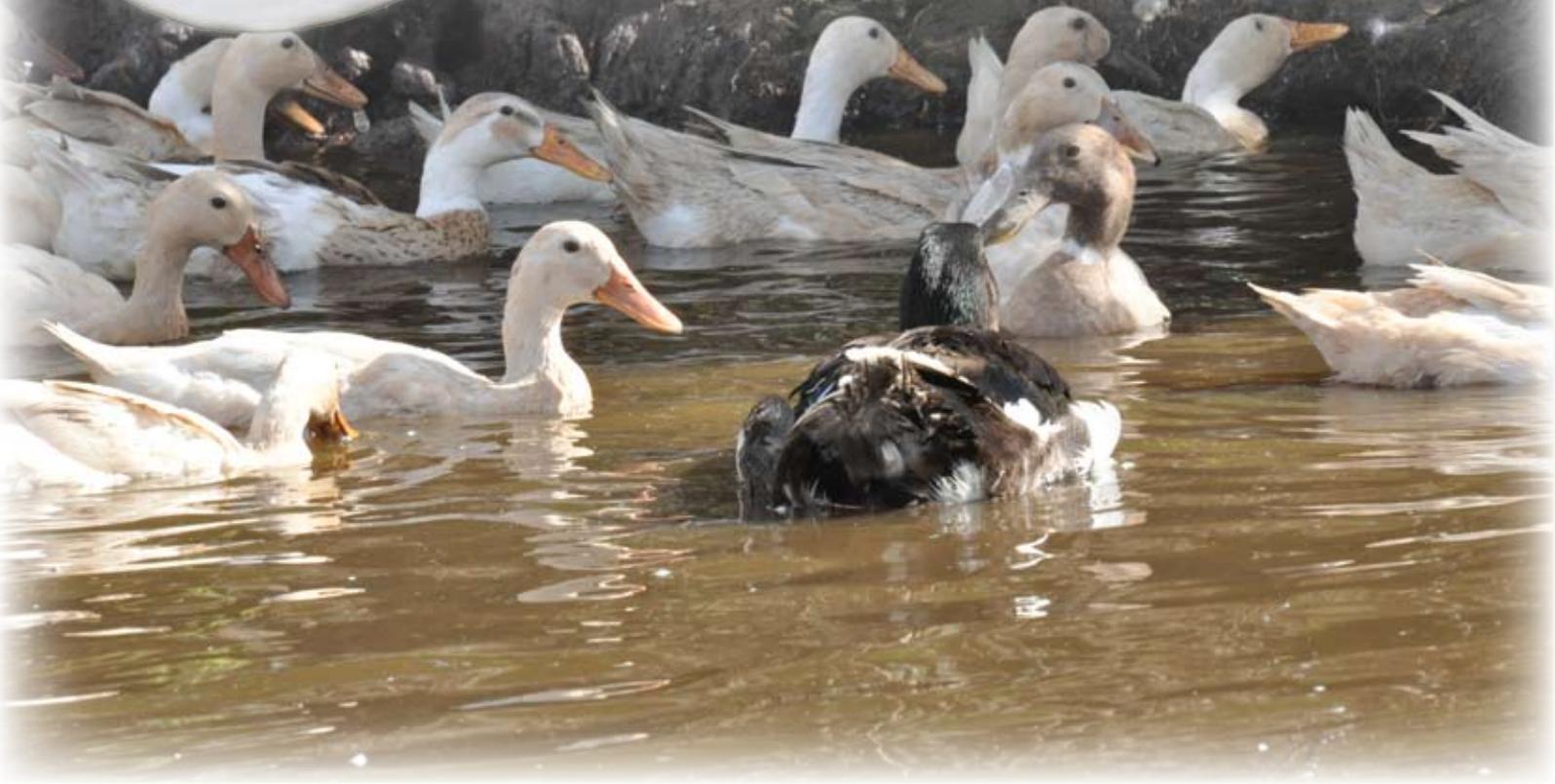
Telur Masin, salted egg

It has been acknowledged that small-and-medium enterprise (SME) is one of the platforms to assist the nation in its bid to diversify the economy. Hence, an amount of emphasis has been given to the development of this sector with support given by not only the government but the private sector too. A number of measures have been taken to encourage the citizens to be involved in SME where it will not only benefit the individuals themselves, but also the local economy.

One of the measures is by introducing the 'One Village, One Product' campaign by the Ministry of Home Affairs where it encourages each village in this country to introduce a product that is unique to their own village and which it can be commercialised.

The campaign has received an

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A duck pond well maintained by members of the Kampung Puni and Ujong Jalan Consultative Council.

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(One village, One Product
Telur Masin, salted egg)**

overwhelming response and this can be seen through the inaugural Excellent Village Award 2009. The award saw participation of 46 villages nationwide showcasing their own products where 15 qualified to the final round.

Therefore for this edition of Brunei Today, we will visit the Kampung Puni and Ujong Jalan Consultative Council in the Temburong District where this village's speciality is producing salted egg or locally known as *telur masin*.

Salted egg although it is not a traditional food among Bruneians, it is still a popular dish. Easy to cook as it only requires the eggs to be hot boiled before consuming, salted egg has always been a popular side dish accompanying main dishes.

The Kampung Puni and Ujong Jalan Consultative Council begun its plan to harvest into the business of producing salted duck egg in July 2009 where plans were drafted to find a site and the overall infrastructure involved.

The capital to start the business was obtained from members of the council involving 41 people where each individual contributed \$200.00.

A year has passed and the business began to bear fruits where with market price ranging from \$1 for three salted eggs, \$3.00 for 10 salted eggs, there is an overwhelming demand for these salted eggs from local consumers. It has become very popular that it is now another trademark not only for the village but also for Temburong District.

The overall work process in producing the eggs are distributed among members of the council which involved farming works, salting the eggs, packaging and marketing.

There are two methods used to salt the eggs. The first method is by submerging the eggs into salted water which normally takes about 10 days to two weeks; or by wrapping the eggs using soil which have been mixed with paddy husks, and this salting method usually takes one month.

With such an overwhelming respond where demands are not only received from those residing in the Temburong District but also from other districts, there are plans by the council to further expand this business.

It is heartening to see this village's success in their venture into SME activity. Such activity will not only bring changes and progresses to the village, it will also further promote creativity and innovation among the villagers to increase their productivity and the quality of their product.

Picture on the left shows the eggs are thoroughly checked before the salting process.

Picture below shows members of the Kampung Puni and Ujong Jalan Consultative Council cleaning the eggs before the salting process.





Salting the eggs using soil which has been mixed with paddy husks.



SALUTKAN TELUR
DENGAN TANAH YANG
BERCAMPUR GARAM





The eggs covered with soil where the salting process will take one month to complete.





Another method of salting the eggs is by submerging the eggs in salt water where it will take a fortnight to complete.



The salted eggs neatly packaged ready to be sold.



Wajid, a popular d



Delicacy

Brunei's society has long enjoyed a variety of traditional cakes which comes in two versions – wet and dry. From old technology to new ones, the taste have been well preserved and what is unique with Brunei's traditional food aside from its taste is its blend of bright colours and different shapes and sizes.

The dry cakes are more long lasting than the wet ones while the wet ones sometimes can only be stored between three to seven days.

These traditional cakes are served not only as daily dishes but are also highly popular, served and given as gifts in various ceremonials such as a wedding, thanksgiving, and cultural and religious ceremonies.

In the olden days, the cakes would be packaged inside a container known as *calapa*. However, moving along with modern times, the containers now are made of plastic.

With the variety of food including cakes, it can be identified as a trademark for certain villages or districts. As example, Temburong District is famous for its *wajid*, Kampung Batu Marang for its delicious shrimp paste or *belacan*, Tutong District for *pulut panggang*, and Belait District as main producer of *ambulong* (sago).

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* From page 11
(*Wajid*, a popular delicacy)

For this edition, we will head to Temburong District discovering how *wajid* is made. *Wajid*, steamed rice sweet in taste, dark in colour, and beautifully wrapped in green *nyirik* leaf has been a popular cake among Bruneians. When asked where one can find the delicious *wajid*, Temburong District is the answer.

Awang Ahad bin Haji Tengah from Kampung Belais, Temburong District is one of the several producers of *wajid* in this district. He started this line of business in 2005 with \$50.00 as first cost of production.

Over the years, he has received encouraging demands for *wajid* where the *wajid* are mostly sold at Tamu Muhibah or from his home. The *wajid* are sold at \$1.00 for four pieces.

The process of making *wajid* involved a number of stages. The first stage is by collecting *nyirik* leaves and cut into suitable sizes. This will be followed by squeezing coconut cream where it will later be boiled for at least one hour before sugar is added. While waiting for the coconut cream to boil, *Beras Jawa* (a type of rice) will be cooked separately. Once the coconut cream has boiled, the sugar and cooked rice will be added in. Hence, *wajid* is produced.

The *wajid* will then be wrapped in green *nyirik* leaves and later packaged and ready to be consumed.

Wajid is different from the other wrapped steam rice known as *kelupis*. The difference can be seen as it uses different type of rice; it is dark in colour and taste sweet thus fillings are not required. While *kelupis* is steamed rice, plain in colour and it can be accompanied with fillings such as shrimp paste or beef, while those with no fillings can be dipped into sauce such as curry sauce.

Sweet tasting, the delicious *wajid* is undoubtedly a unique local cake. It has made itself as one of the landmarks of Temburong District, adding to the list of unique food that can be found in this district such as *udang galah* and *cendol*.



Awang Ahad pouring the 'Beras Jawa' into a large cooking pot.



The process of obtaining coconut cream involves patience and hardwork.



Coconut cream and Beras Jawa boiled and cooked separately.





The wajid wrapped in nyirik leaves.



Sweet and tasty wajid.



A map of Temburong District using wajan symbolises Temburong District as the main producer of wajan.



