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Note on front & back cover photos

Front cover - *Calapa*
Back cover - *Barut*

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CALAPA

Calapa is a traditional container commonly used to store items like *pinang* (areca nuts) and *sirih* (betel leaves), money and jewellery. However, *calapa* is most commonly associated as a container to keep *pinang* (areca nuts), *sirih* (betel leaves) and its associate items.

The origin of *calapa* is unknown but it is believed that *calapa* has a special role in Malay cultural ceremonies; like *Istiadat Bergelar* (conferment of title by His Majesty), wedding and engagement. At these ceremonies, *sirih-pinang* (betel leaves and areca nuts) would be served to the guests.

It is believed that *calapa* was also used in other Asian countries where the culture of eating *sirih-pinang* (betel leaves and areca nuts) was practiced. *Calapa* is also known as *Tepak Sirih*; this name is commonly used in neighbouring country, Malaysia.

Long time ago, *calapa* was made from hard woods. But as the people had learnt to produce handicraft with metal/ alloys, *calapa* is no longer made of woods. Most of the *calapa* nowadays are made of brass but there are those



A tipa used to store betel leaves and areca nuts.

made of silver and some are gold-plated.

There are various shapes of *calapa*; such as rectangular, circle, semi-circle, oval, shell-shape and even bird-shape. But the most common shape is rectangular.

Calapa always comes with a lid. Names are given for the *calapa* based on its shapes. Some of the *calapa* are plain and some are engraved with motif design. Designs that are commonly engraved are plant motif like flowers and ferns, geometrical shapes and animals.

The big-shape *calapa* is called '*calapa besar*' or '*indung calapa*' (the parent) which are divided into two sections or spaces. These two sections are used to store *calapa* associate items. The first section consists of four '*anak calapa*'; that is a smaller container and usually round in shape. These *anak calapa* are made of brass or silver; and used to store areca nut, *kapur* (lime), *gambir* (gambier) and *sigup* Brunei (local cigar).

The second section is to store *kalakati* or *kacip* and betel leaves and sometimes *gucuh*. *Kalakati* or *kacip* is an instrument used to peel and cut the areca nuts. It is usually made of iron or brass. Some of the instruments have a motif of a bird.

While *gucuh* is an instrument used to mince the set of the betel leaves–areca nut (areca nuts with *gambir* wrapped with betel leaves which are smeared with *kapur*). *Gucuh* is divided into several parts; the body (to store the set of the betel leaves–areca nut; and the *alu* or *batang gucuh* which are locally known as *penggucuh* – a stick with sharp end to grind the *sirih-pinang*.



Pinang (areca nuts).

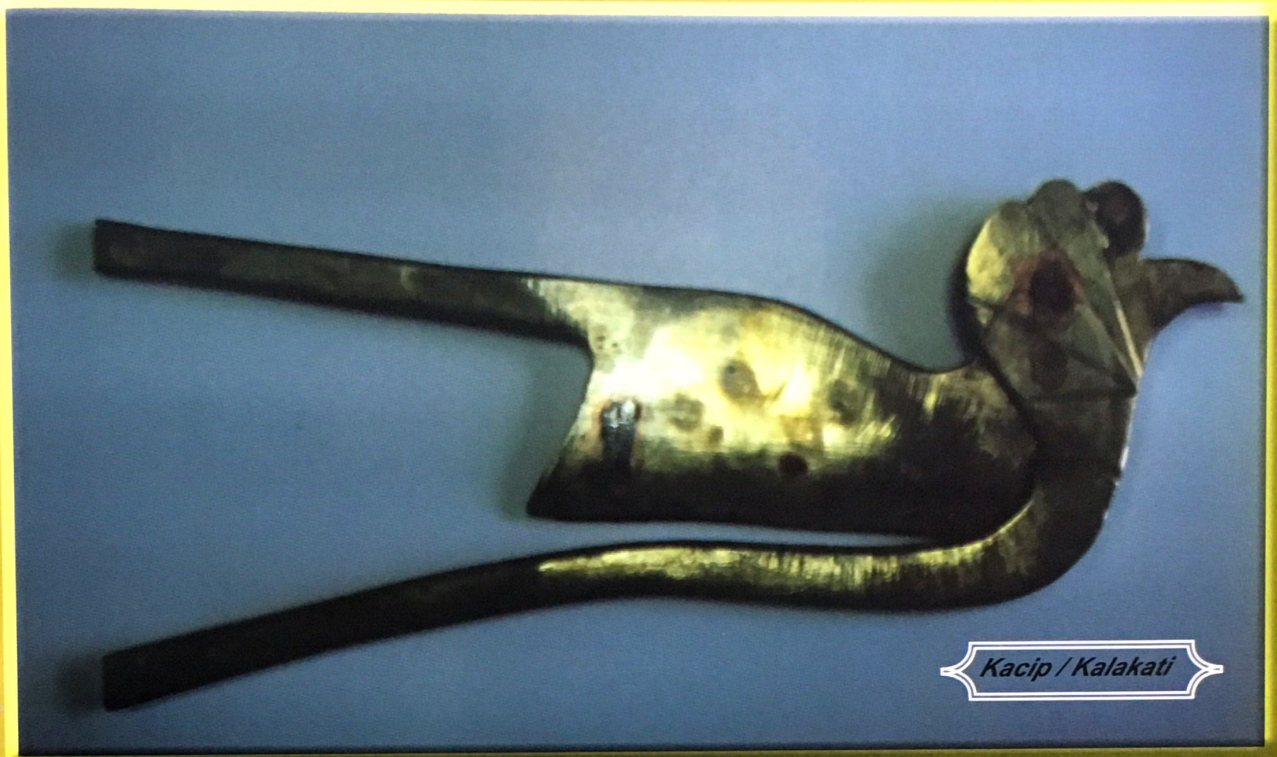


Sirih (betel leaves).



Pinang (areca nuts), Sirih (betel leaves) and Kapur (lime) can be purchased from local market in the capital, Tamu Kianggeh.

Kapur (lime).



Kacip / Kalakati

Kacip or kalakati is an instrument used to peel and cut the areca nuts.



Gucuh

*Gucuh is usually used by an elderly who has loose teeth as **gucuh** helps to reduce mincing process using the teeth.*



The body of *gucuh* is usually made of bamboo, iron or brass while the *penggucuh* is made of wood for its top (to hold) and iron for the stick part. This instrument is usually used by an elderly who has loose teeth as *gucuh* helps to reduce mincing process using the teeth.

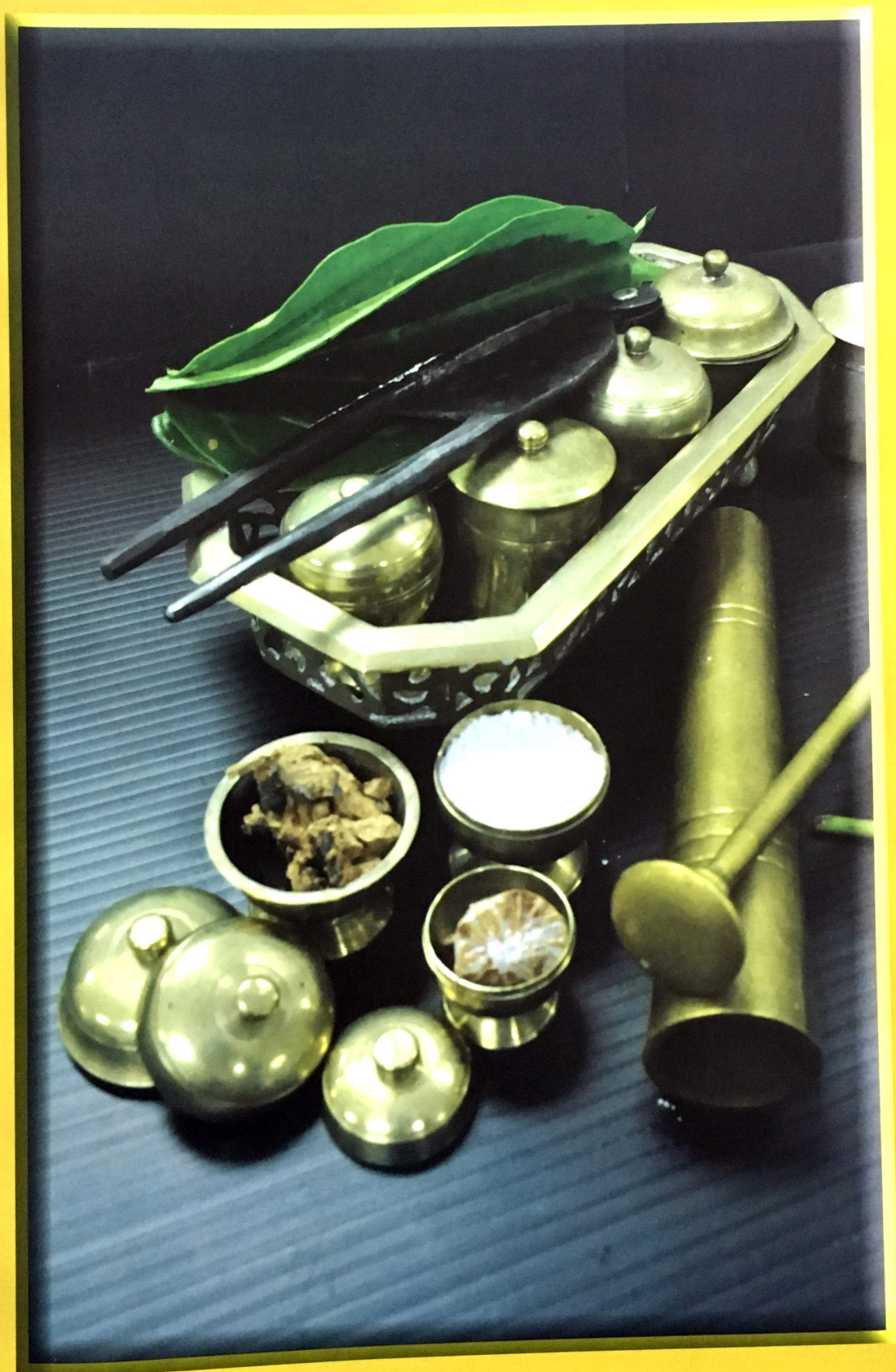
There are other traditional containers which serve a role as *calapa* such as *bakul* or *bayung pinang* (basket) and *tipa*. *Bakul* or *bayung pinang* (basket) is made of *manguang* leaves, rattan, or bamboo skin. Meanwhile, *tipa* is made of brass, silver and some are even gold-plated.

As both of *calapa* and *tipa* are made of same material and have similar functions, some think it is the same item where *tipa* is another name of *calapa*. However, *calapa* and *tipa* are different and can be differentiated by its physical features. *Tipa* is rectangular in size and seldom comes with a lid but *calapa* have various shapes and always has a lid. In the olden days, *tipa* is commonly used by royalty. Other than *tipa*, *kaskol* and *langgual* were also used by royalty to store items.

Another reason for keeping *calapa* at home is because the associate items are useful. Betel leaves for instance besides eaten with areca nuts, it can be used to stop bleeding nose, fight body odour, bad mouth breath and as part of an ingredient for post-natal treatment. The areca nut is believed to help to relieve toothache, while *kapur* can be used to reduce pain or swelling.



Nowadays, it is difficult to find people selling *calapa* and its associate items as the culture of eating *sirih-pinang* (betel leaves and areca nuts) has decreased over the years. Some modification has also been made to *calapa*, as some are now made using stainless steel rather than brass. This also happened to *anak calapa*, where materials are converted from brass into glasses.



BARUT

For this edition, Brunei Today will introduce *barut*, a traditional material used to wrap around a baby or mother's stomach or abdominal area. *Barut* is a piece of rectangular cloth with a strap (horizontal) made of cloth. *Barut* is a long bandage for an infant or woman in confinement after giving birth.

Barut is used to help prevent an infant from flatulent meanwhile the mother used *barut* to deflate the abdominal area/stomach to normal shape after giving birth.

Before the *barut* is wrapped, herbal medicine or oil will be smeared on the abdominal area/stomach. This is done to assist the healing or deflating process.





The prices are ranged according to sizes.



Barut is widely sold at Tamu Kianggeh.



A baby wearing a barut.

But for a growing baby (beginning from baby who is already able to crawl), *barut bergantung* (hanged) is used to replace *barut berikat* (tied) so the baby can move comfortably.

In Brunei, *barut berikat* (hanged) is known as '*utau*'. The shape of *utau* is triangle with a flat end and looks similarly like an apron. When in used, the strap must be tied behind the neck and around the waist. The role of *utau* is to prevent the chest of the child from exposure which can cause cold.

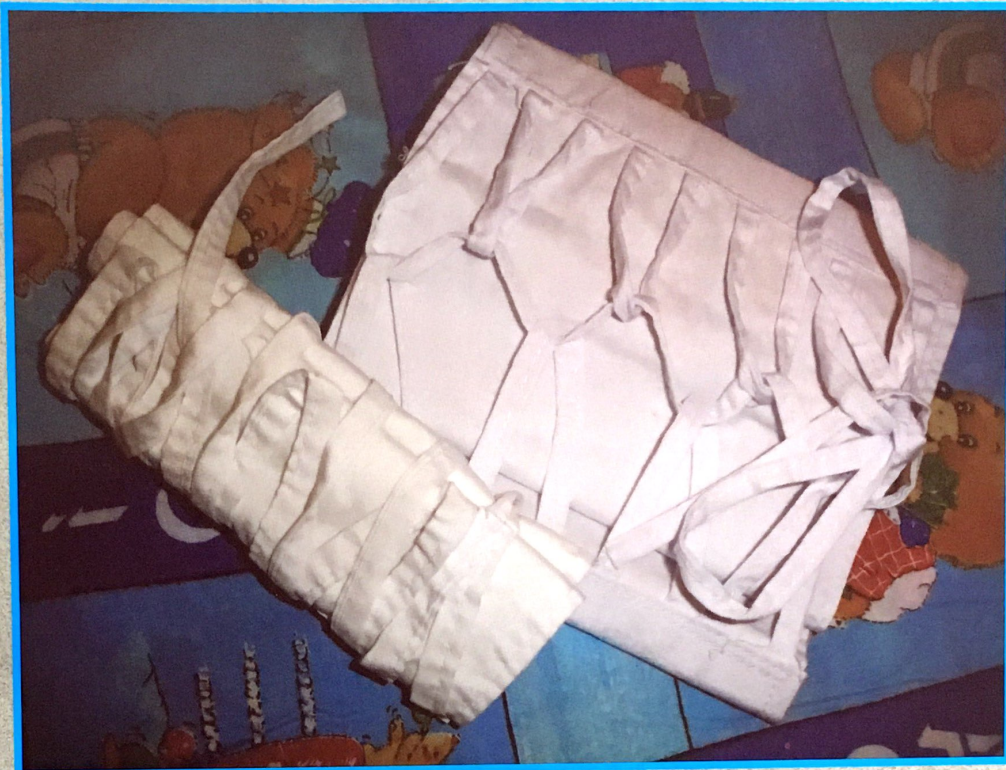
Today, the use of *barut* is still preferred as a medium to treat their baby's stomachache. Beside its cheap and affordable price, *barut* is also reusable. It can be washed and re-used.

Moving along with time, some modifications had been made onto the *barut*. Instead of using a strap, a velcro which is fastener consisting of two strips, one with a dense layer of tiny

nylon hooks and the other of looks the interlock them is used to join the *barut*. This helps to reduce the time consumed for tying the strap.

Other than the use of velcro, other modification includes a *barut* called '*barut berherba*'. It is a package of *barut* with herbal medicine attached to it. This *barut* was introduced to save time preparing the medicine.

The most convenient place to purchase the *barut* is from the country's famous *Tamu Kianggeh*, a one-stop market based in the capital. Prices for baby-size *barut* is about \$10 per packet and for adult is \$20 per packet (price may vary from vendor to vendor).



Barut is available in different sizes.



Campor

Campor (pronounced as 'cham-por') is synonym or similar to a door gift given during a function or a ceremony. In Brunei Darussalam, the handing out of campor has been long practiced. According to history, the tradition of giving out campor was introduced during the reign of Sultan Muhammad Hassan (1582-1598), the ninth Sultan of Brunei Darussalam.

The tradition is known as 'Adat Campor Raja' where gifts were given to royal families and Brunei dignitaries such as



Various types of campor.



'wazir', 'cheteria' and 'manteri' during official occasion. The gifts called *campor* were made of traditional delicacies like 'Kuih Penganan Cincin', 'Ardam', 'Kuih Sapit' and 'Kelupis'.

But nowadays, the act of giving out *campor* is referred to *bunga telur* (a boiled egg which is wrapped in a piece of cloth and attached to an artificial flower) or packed food items such as traditional delicacies packed in a food container.

Among the famous traditional delicacies chosen are 'Kuih Sapit', 'Buah Ulu' and 'Kuih Penganan Cincin' as these food items are dry and could be kept for a long time. Other traditional delicacies that are commonly given as *campor* are 'Kelupis', 'Wajid', 'Ardam' and 'Penyaram'.

Porcelain bowl usually come with beautiful box and paper bag.



*Porcelain bowls and cups, potpourri, and glass and plastics container are among the common *campor*.*



*Nowadays, rice is gaining popularity as **campor**.*

These days, the type of *campor* comes in a variety – from porcelain cups and saucers, to beautiful ceramic plates, to packed biscuits or soft drinks, potpourri and many more. Also gaining popularity as *campor* nowadays is 'Beras Laila', a local produce rice.

However, the practice of handing out traditional delicacies particularly the dry foods are still highly popular.

In Brunei Darussalam, these door gifts are normally given out during ceremonials, particularly wedding, or during an official ceremony.



Campor or door gifts are normally given out during ceremonies, particularly wedding or during an official ceremony.

