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Kampung Batu Marang



Concrete jetty, one of the facilities provided.

Situated further down Brunei River, there lies a popular village among the locals – Kampung Batu Marang. Based in the Brunei Muara district, Kampung Batu Marang is one of the villages under Mukim Mentiri.

Other villages included in Mukim Mentiri are Kampong Tanah Jambu; Kampong Sungai Buloh I; Kampong Sungai Buloh II; Kampong Panchor; Kampong Mentiri; Kampong Perpindahan Mentiri; Kampong Paring and Kampong Pengkalan Sibabau.

History

The village was believed to have been founded by four residents of Kampong Saba, who took refuge at the site from strong winds where they stayed there from then on.

There are many versions on how the name of this village came about. Some said it was from a cave named as Gua Batu Marang located at Kampong Perpindahan Mentiri where it was as a place to seek refuge during the Second World War. This cave, however, was destroyed due to housing development in this area.

While others said that the name came from a 'batu' (rock) at the Ulu Sungai Mangkuban which was used as a grinder to sharpen their 'parang' (machete) used by fishermen from Brunei who had left their grinders back home.

Another source also said the name came from the Batu Marang River located about ¼ mile from Kampong Batu Marang. At this river, a rock shaped like a grinder was said to exist. As the name Batu Pemarang was too long, it was then simplified to Batu Marang.

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PHOTOS: HJ ARIFFIN MOHD. NOOR



The boats, engines and fish nets are among the common sights at the village.



Some of the residents rear fish in a cage.

PHOTOS: HJ ARIFFIN MOHD. NOOR



The boats engines and fishing nets are among the common equipments used for fishing.



'Ikan Liking' is one of the famous products of Kampong Batu Marang.





Transporting fresh 'bubuk' (small shrimp) from the boat.

Small shrimps is the main ingredient for making belacan.



PHOTOS: MD. SUFERI HAJI MD. DAUD

< From page 3 (Kampung Batu Marang)

Geography and population

With an estimated area of 2.8188 km², Kampung Batu Marang is divided into five areas – Kampung Masjid Lama; Kampung Tengah; Kampung Ulu; Kampung Darat and Kampung Ujong Tanjung where it currently is a home to about 1,053 people (2005) and led by a village head. Although it is under Mukim Mentiri which mostly house villages on land, Kampung Batu Marang is based on the water. Thus, most of the houses here are built on water. Statistics in 2005 showed that there are 150 privately-owned houses in that village.

Located about 19 kilometres from the capital, Bandar Seri Begawan; Kampung Batu Marang can be reached by road or boat. The village is divided into two as it is separated by a river therefore a bridge is built to connect each other.

The population here has a close knit relationship were majority work at the civil service sector, while another small percentage work for the private sector or entrepreneurs.

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Belacan is another famous product of Kampung Batu Marang.



The small shrimps are placed on the jetty and left to dry.



Ladies drying 'bubuk' (small shrimp), the main ingredient for belacan (shrimp paste).



PHOTOS: MD. SUFERI HAJI MD. DAUD

Photos A,B and C, show fish nets being repaired.



Photos D and E shows teenagers enjoying catching fish during their free time.



PHOTOS: HJ ARIFFIN MOHD. NOOR

Beduk at Batu Marang Mosque. In the olden days, beduk was used to inform prayer time has arrived.



A mosque and a school are also available at the village.

◀ From page 5
(Kampong Batu Marang)

Basic necessities

Similar to other villages, Kampong Batu Marang also enjoy comfortable basic necessities such as a road, a bridge, parking bay, provision of clean water, electricity, telephone lines, mosque, primary school and religious school which are provided by Government of His Majesty The Sultan and Yang Di-Pertuan of Brunei Darussalam.

Infrastructure

As one of the oldest village in Brunei, developments came in various stages where a school and mosque were available as early as the 1950's, from no road access to asphalt roads are some of the developments could be seen.

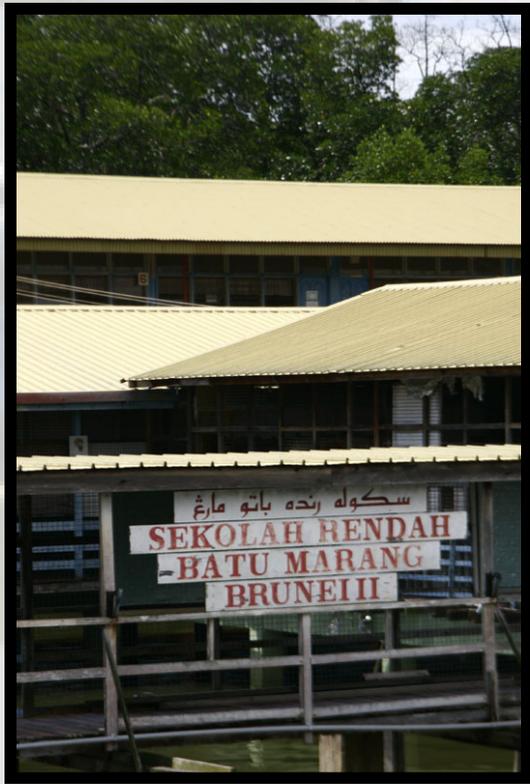
The first school in this village was built in the mids of 1951 on a 20 x 40 square feet on Awang Haji Yassin bin Dullah's house yard, assistance and donations provided by the local residents. Road infrastructure was not available during that time where commuting was only through Brunei River to the then Brunei Town. This school began operations on April 14, 1952 with only 50 primary one students.

This school was then moved to a new permanent building on October 29, 1956 provided by the Government of His Majesty The Sultan and Yang Di-Pertuan of Brunei Darussalam. This school underwent several renovations in its bid to enhance its services for the community.

Religious education started informally where teachings were spread through Al-Quran and Muqaddam reading classes held at private homes and religious knowledge were disseminated through *madrasah*. However, a systematic religious education was introduced through Batu Marang Religious School where it is located nearby land close to the parking bay and Kampong Batu Marang Mosque. This school has three blocks with the first block housing the administration, surau and library; and another two blocks housing classrooms.

Kampong Batu Marang also has its own mosque known as Kampong Batu Marang Mosque. However, the current mosque is not the first mosque ever built. There were previously two mosques but due to size and age factor, the current mosque was built. Its costs about \$3 million to built on a five-acre land. This mosque was officially used in January 19, 1996 where it can accommodate about 1,000 worshippers. It is equipped with its own multipurpose hall, and library.

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< From page 7 (Kampong Batu Marang)

Proper road infrastructure is also provided by the government. Earthworks to clear the surface to make way for roads were completed in 1981 and were later applied with asphalt in 1987. Today, the residents enjoy proper roads which are about five kilometers from the main Kota-Batu-Mentiri road.

Fishing village

This village was once known as a fishing village where fishing was seen as the main livelihood, however, today's story tells a different picture. Fishing is now seen as a hobby as most of the village's population now work for the civil service with a small minority for the private sector or self entrepreneurs. Only 17 per cent of the local residents are full-time fishermen.

But the art of fishing and its sentiments is still shared among the residents today. Some keep their own reared fish in cages for own consumption while some are also for sell.

Not all of the fresh catches are sold directly as some are processed into semi or final products. These processing activities are usually carried out by the women.

Popular productions

Catches like fish and prawns are usually dried and made into *udang kering* (dried prawns) or *ikan masin* (dry salted fish). Other products made using fish as the main ingredient is *ikan liking* (pronounced as 'lee-king') which are small fish like *kuasi* (trevallies) with some ingredients like *asam jawa* and chillies and later dried under the sun for few hours. The *ikan liking* is sold at \$2 to \$3 per package.

Ikan liking received a strong positive demand for their products. For less than 10 kilograms of the *kuasi* fish they made into liking, the return is more than \$100. However, to ensure the quality is preserved, the foodstuffs should be consumed in a short period of time as its taste might deteriorate.

Yet the famous product of Batu Marang is *belacan* (shrimp paste). *Belacan* is commonly used as a cooking ingredient in Brunei or as side dish accompanying the meals.

Batu Marang's shrimp paste is ranged as number one in the nation. The production of *belacan* is seasonal as the main ingredients *bubuk* (small shrimp) is only available within the month of December and February. Therefore, manufacturers will have to stock up the *belacan* for sale as it can be kept in a longer period of time. Well-made *belacan* can be kept for a year, provided it is kept in a chilled temperature room like in a fridge and still taste good.

Batu Marang remains as a popular village, more so as they are known as the leading producer of *belacan*. This village can be seen as a role model particularly on the efforts to earn income through the fishery industry.

PHOTO: HJ ARIFFIN MOHD. NOOR

A boy casting his fishing net.



View of Kampong Batu Marang.



PHOTOS: MD. SUFERI HAJI MD. DAUD



Younger generation of the village.



Brunei's traditional cakes

PHOTOS: PHOTOGRAPHY DIVISION OF DEPARTMENT OF INFORMATION & SASTRA SARINI HAJI JULAINI

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 tastes have been well preserved and what is unique on Brunei's traditional food aside, the dry cakes are particularly ones, from its taste is its blend of bright colours along with various shapes and sizes. The dry cakes are long lasting and have long storage life whereas wet cakes are not long lasting and could only be stored between three to seven days.

These traditional cakes are served not just as daily dishes but are also highly popular, served and given as gifts in various ceremonials

such as wedding, thanksgiving, moving to a new house, religious activities, annual feast and many more. As gifts, these traditional cakes which are mostly of dry ones will be packed neatly in a box known as *calapa* whereas these days, a modern of type of *calapa* are used such as rectangular plastic containers.

The traditional dry cakes comes in various sorts of shapes and sizes with distinctive taste where some of those served are *amping*,

ardam, *buahulu*, *cacah*, *cakul*, *panganan cincin*, *jala*, *jit manis*, *kekara*, *kerutup*, *koya*, *kubal*, *kulat*, *kuripit*, *liking pisang*, *liking tibadak*, *madu kesirat*, *panganan papan*, *kuih sapit* and *sesagun*.

While some of the traditional wet cakes are *abu-abu*, *ampung*, *bikang/suabai*, *bingka dadak*, *biraksa*, *bom*, *cacah samat*, *calak lambai*, *cucuk* (puteri mandi), *dalamu*, *garut ubi gatas*, *katilapam*, *katu mayang*, *kelupis*, *kelupis berinti udang*, *kelupis petani*, *kindul*, *ketupat*, *koci*, *kusoi*, *lapat*, *pais lemak*, *pais manis*, *pancut*, *pengelaban*, *pinyaram*, *pipis*, *pulut bakar*, *pulut tatal*, *rangin*, *sakul*, *salurut*, *seri muka*, *seri rupa*, *si buang*, *talam*, *tapai* and *wajid*.



Samples of traditional cakes exhibited at the Brunei Museum.



Pais Lemak



Kuih Cincin



Pulut Panggang

Katu Mayang

Selurut



Kuih Linggang

Cooking utensils

Interestingly some of the cakes were named after the moulds, utensils used, or fruits, objects, life of the bakers themselves.

In the olden days, coconut shells, cups were used to measure the amount of ingredients compared to plastic cups or measuring cups used these days. No publications were made on these recipes as the cake makers memorised the ingredients and its methods which were then taught to their daughters or grand children.

Various moulds were used such as the *calak makanan papan*, *calak madu kasirat*, *sapit santan*, *calak kueh kayu*, *calak makanan papan*, *calak buahulu*, *calak sakah-sakah-sakah*, *perampakan jala*. Some of these moulds were made of camphor wood, salangan batu wood, brass and even female coconut shell.

Some of these moulds are no longer used as it had been replaced with modern utensils such as metal or aluminium moulds and even plastic ones.



Traditional cooking utensils exhibited at the Brunei Museum.



PHOTOS: SASTRA SARINI HAJI JULAINI



Brunei's Own Cuisine : Sesagun



Sesagun

INGREDIENTS:

907 g rice
 1 ½ coconut whole
 340 g sugar
 Salt sufficiently



METHODS:

Soak rice until swell and drip away. Then grind and sieve. Wash and grate the coconut meat. Grind the sugar finely. Mix flour and grate coconut thoroughly then fry (without oil) until yellowish. Then remove and let to cool down. Then the dough is mixed with sugar and knead thoroughly. Then it is ready to be served with banana.

Handicraft

As most of Brunei's earlier community were dependent on the agricultural sector such as paddy planting, forest products and fisheries, it was only natural for them to produce various tools for assistance. Some of the tools produced were those to carry their paddy and vegetables which required the weaving of various sorts of baskets such as a mat, hat, winnow (*nyiru*), takiding and many more. While fishing tools were made from natural components such as the roots of a plant.

Such were the creativity of Bruneians that it was recorded by Antonio Pigafetta in 1951 when he commented on the craftsmanship of a boat made by Bruneians.

The demands for these handicrafts such as the baskets started to slow down in the early 20th century due to the rapid changes as a result of the discovery of oil in Brunei Darussalam. More farmers joined other sectors to find income. As stated in the Brunei Annual Report 1953, more farmers were using machines and as of 1960, only a third of the population were working as farmers. These slowed down the demands for the handicrafts and more so with the imports of bags and plastic baskets.

However, these handicrafts continued to be produced as it was well received as a decorative ornaments.

To ensure that these heritage are preserved successfully and at the same time increase the production of these items, the Brunei Arts and Handicrafts Training Centre (BAHTC) are responsible to carry out these tasks. BAHTC is an agency which plays a vital role on preserving Brunei's high quality handicraft works particularly in weaving. Besides providing proper training for youths who are interested in obtaining this skill, this centre also have an assessing committee to control the quality and value of the products which are produced by their students. As a result, the quality remains at its best and the number of productions have increased each year.

Weaving

With practicality as the main focus, these baskets have its own distinct beauty and features where the beauty of the art of plaiting could be seen through various flower motif and patterns that comes in various sizes and colours. The various motifs shown are visible proof of creative, hard-working and diligent Bruneians.

Natural materials are often used to make these baskets such as rattan, bamboo, screw pine leaf (*daun mengkuang*), *bamban*, wood, *timbaran*, sago palm cutter and *salingkawang*. These materials mentioned play an important role to facilitate the weaving process to ensure that the handicraft produced are strong and is in good quality.

A basket and other related containers come in many sizes, shapes and colours. They include ordinary baskets that come with or without a lid.

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Takiding is one of the traditional handicrafts.

< From page 13
(Takiding)

Rattan

There are several types of rattan in Brunei Darussalam, but only partially widely used for the production of art and handicraft. The most common rattans used are *rotan saga*, *dabor*, *tumbu*, and *buluh giok*. Rattan is used for matting or braider, binder or made as a frame for an art or handicraft which is to be produced. *Rotan saga* is considered to have a good quality as it is flexible, easily woven and lasting when used to make handicraft.

To produce a quality handicraft, the rattan used is selected from a mature plant. Among the handicraft produce from rattan was *takiding*, *kibah*, *bakang*, *nyiru* and many more.

Dye and Original colouring

To produce an attractive and resilient handicraft, local practitioners had introduced colouring techniques which is *pengubaran* or dye and traditional colouring. This technique has been practiced since the past generations where natural components are mostly used. In the past, only a small number used colourings which purely aimed to produce durable tools. However there are people who used these colourings to produce an attractive handicraft.

Even though the use of modern colouring substance are widespread and can be obtained at the market nowadays, some prefer the traditional colouring substance to be used for their handicraft. Although the methods to obtain the original colouring are slightly difficult nevertheless, the handicrafts have proven to more resilient and attractive when compared to the modern colouring materials. The materials of original colouring can be produced from foliage, bark, root and fruits. When these materials are processed it can produce a variety of colours or *ubar*.

Methods to produce colours

There are two methods to obtain red colour namely by *rotan lalandang* (Damonorop Draco) and *mengkudu* (Morinda Spp.).

The first method is by *rotan lalandang*. The *lalandang's* fruits, shaped like raspberry with scaly skin and covered by waxy liquid in red colour, and this waxy liquid is used to generate dye.

The second method is by using roots and *daun mengkudu*. For this process, the material which is to be coloured, must be first soaked in the water with *daun dampul* (Symlocos Spp) for about one month. This is aimed to soften the material and to facilitate the absorption of colour. The rattan is then soaked into boiled water which contains Morinda Spp.

Meanwhile, to produce a yellow colour, *kunyit* (Curcuma longa) is pounded and mixed with water and then applied to the handicraft. This must be done several times to obtain a good yellow colour.

To produce a white colour, camphor must be mixed with kerosene or sugarcane.



Rattan is used as the belt for takiding.



The coloured bamboo is used to make the takiding looks attractive.

Takiding and other local handicrafts for sale.

PHOTO: SASTRA SARINI HAJI JULAINI



PHOTO: SASTRA SARINI HAJI JULAINI

There are several methods, however, to produce the colour black. One method is mixing the black substance produced after using oil lamp (*bidu lampu*) with the sap substance found on *Rhodomyrtus* Spp.

Takiding

Takiding is a famous traditional basket usually used during harvesting made from *buluh liat* or flexible young bamboos that has been smoothen.

Rather than using bamboo, substance like *bamban* and rattan can also be used. Each stalk is cut to the required length and split into eight equal parts. These are then scraped until smooth and painted in different colours according to the kind of design desired. The process of weaving begins as soon as the paint is dry. The column and frame is made from rattan and tied to strengthen the weaving. The rope that is used to tie is made of rattan or *salingkawang*. A pair of ear-like shape is made to install the rope (*tali penyikutannya*). Rattan or *timbaran* can also be used for the rope (*tali penyikutannya*).

Tall and wide at its top, it is worn piggy-back to carry food items such as vegetables, rice or harvested paddy, and fruits. It is still widely used today as it is convenient and easy to carry. *Takiding* is mostly used by the Kedayan, Dusun and Penan.

Today, some of the handicrafts produced are commercially produced intended as decorative ornaments. It has received positive response particularly from tourists as the products are reasonably priced that is from \$5.00 to \$80.00 according to its size.

Takiding is used to carry harvested paddy.





Liking