

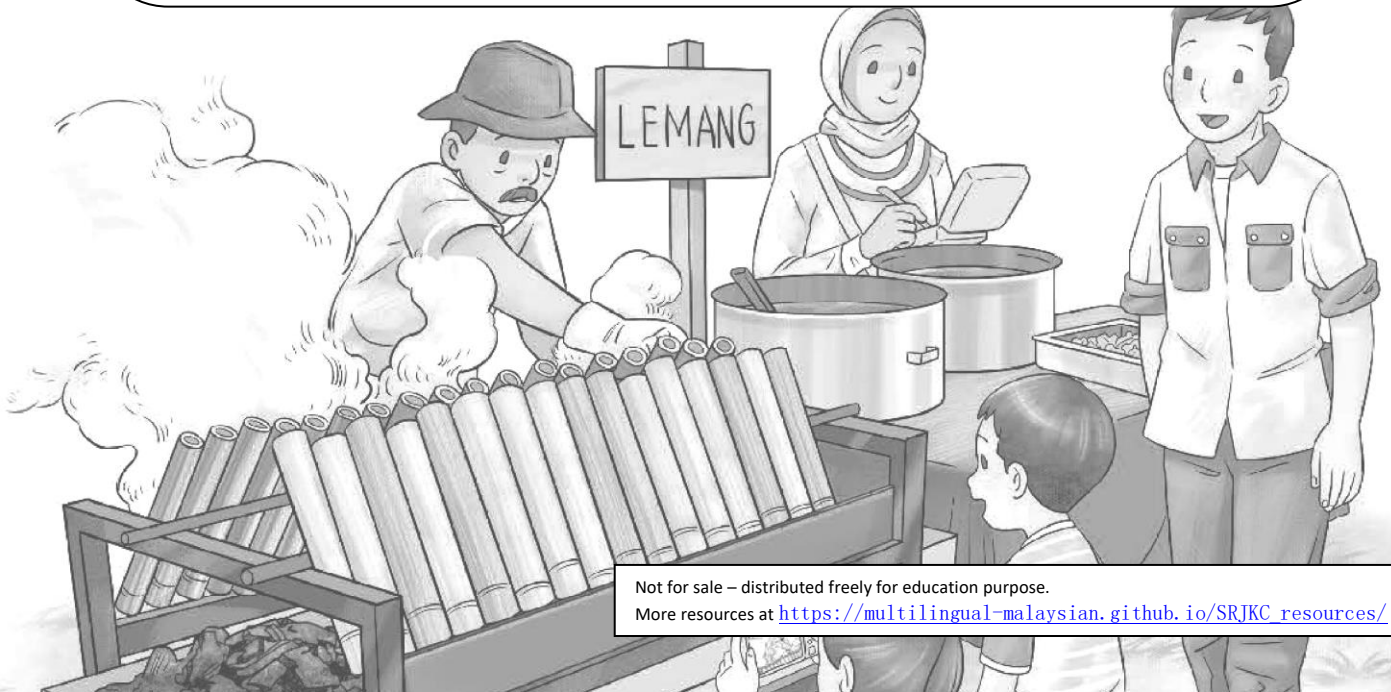
kāi zhāi jié lái lín qián , bà ba zǎi wǒ men huí xiāng 。 tú zhōng , wǒ men bú shí kàn  
见路旁轻烟阵阵，原来是小贩燃烧柴火，制作竹筒饭。纸  
bǎn shàng yòng mǎ lái wén xiě zhe “zhú tǒng fàn” hé “gān kā lǐ jī” 。  
板上用马来文写着“竹筒饭”和“干咖喱鸡”。

yì bān shàng , zhì zuò zhú tǒng fàn bù yí yòng méi qì , ér shì yǐ chái huǒ shāo kǎo 。  
制作竹筒饭并不简单，小贩得先砍下竹子，然后在竹筒内  
wéi yì quān xiāng jiāo yè , yǐ fáng nuò mǐ fàn zhān zài zhú tǒng bì shàng 。 jiē zhe , dào rù nuò  
围一圈香蕉叶，以防糯米饭粘在竹筒壁上。接着，倒入糯  
mǐ , yē nǎi hé yán , zuì hòu cái yòng chái huǒ shāo kǎo 。  
米、椰奶和盐，最后才用柴火烧烤。

### **Bamboo Rice.**

Before Hari Raya, Dad drove us back to our hometown. On the way, we saw light smoke lingering at the side of the road. It turned out that hawkers were **burning firewood** and making rice in bamboo tubes. "Lemang" and "chicken rendang" were written in Malay on the cardboard.

**Usually** it is not suitable to use **cooking gas** to cook rice in bamboo tubes, instead they should be **grilled** with firewood. Making rice in bamboo tubes is not easy. The hawker must cut the bamboo first, and then wrap banana leaves around the tube to prevent the glutinous rice from sticking to the wall of the tube. Next, glutinous rice, coconut milk and salt are poured in, and finally the tubes are grilled over a firewood.



kǎo shú hòu de mǐ fàn nóngxiāng pū bí , bú bì dā pèi rèn hé jiàng liào , chī qǐ lái  
烤熟后的米饭浓香扑鼻，不必搭配任何酱料，吃起来  
yě ràng rén chún chǐ liú xiā 。 yǒu xiē rén zé xǐ huānyòng xīn là de gā lí dā pèi zhú tǒng fàn 。  
也让人唇齿留香。有些人则喜欢用辛辣的咖喱搭配竹筒饭。  
zhú tǒng fàn shēn shòu gè zú rén mín xǐ ài , ér qiě jià qián hé lǐ , yì bān mín zhòng dōu  
竹筒饭深受各族人民喜爱，而且价钱合理，一般民众都  
fù dān dé qǐ 。  
负担得起。

chú le mǎ lái rén wài , wǒ guó de yī bān zú kǎ dá shān zú děng yě huì zhì zuò  
除了马来人外，我国的伊班族、卡达山族等也会制作  
zhú tǒng fàn 。 tā men zài qìng zhù fēng shōu jié hé jǔ bàn hūn yàn shí , huì yǐ zhú tǒng fàn zhāo  
竹筒饭。他们在庆祝丰收节和举办婚宴时，会以竹筒饭招  
dài bīn kè 。  
待宾客。

zhè dào zhù míng de měi shí píng shí nán jiàn , dà dōu zài jié rì dào lái shí cái dà liàng  
这道著名的美食平时难见，大都在节日到来时才大量  
zhì zuò 。 jié rì qī jiān suí chù kě jiàn gè zú rén mín pái duì mǎ zhú tǒng fàn 。 zhú tǒng  
制作。节日期间，随处可见各族人民排队买竹筒饭。竹筒  
fàn kě shuō shì guǎngshòu huān yíng de měi shí ā !  
饭可说是广受欢迎的美食啊！

The grilled rice is **fragrant**, and it does not need to go with any **sauce** to taste **delicious**. Others like to serve bamboo rice with **spicy** curry. Bamboo rice is loved by people of all ethnic groups, and the **price is reasonable**, so that ordinary people can afford it.

In addition to the Malays, the Iban and Kadazan people in our country also make rice in bamboo tubes. When they celebrate the **harvest festival** and hold wedding banquets, they will **entertain guests** with bamboo rice.

This famous dish is rarely seen in normal times, and they are mostly produced in large quantities during festivals. During that time, people of all ethnic groups line up to buy bamboo rice. Bamboo rice is indeed a **very popular** dish!



# jiǔ gè xiǎo shí 九个小时 尤今，有改动



měi nián duān wǔ jié lái lín, wǒ biàn bā bā ér de děng zhe xiǎng yòng nǎi nai bāo guǒ de zòng zi。zhī dào wǒ ài chī, nǎi nai zǒng qiān fāng bǎi jì de tuō rén cóng yí bǎo bǎ zòng zi shāo lái gěi wǒ。měi měi jiē guò nà yí dà guà chén diàn diàn de zòng zi, wǒ jué de wǒ de xīn yě shì chén diàn diàn de, mǎn mǎn de dōu shì wēn nuǎn de ài。

nián qīng shí, jīng lì wàng shèng de nǎi nai yì kǒu qì kě yǐ guǒ shàng bǎi gè zòng zi, yóu xǐ zòng yè shài zòng yè, qiē zuǒ liào yān zuǒ liào, guǒ zòng zi zhēng zòng zi, shǒu tàn huǒ tiān tàn huǒ, dōu shì tā dú lì zhī chēng。zuì kǔ de shì méi yǒu jìn shuǐ de nuò mǐ hěn nán shú, bì xū lián xù bù duàn de zhǔ shàng jiǔ xiǎo shí, shǎo le yì shí bàn kè dōu bù xíng。suǒ yǐ, guǒ zòng zi shì jiā lǐ de yì zhuāng dà shì, duān wǔ jié yì lái, jiā lǐ "bǎi yè jù fèi", dú piào zòng xiāng。

## **Nine hours.**

Every year when the **Dragon Boat Festival** comes, I wait eagerly to enjoy the **dumpling** made by my grandma. Knowing that I love to eat her dumplings, my grandma always **tried every way possible** to ask someone to bring me dumplings from Ipoh. Every time I take that big bunch of **heavy** rice dumplings, my heart feels heavy too, it's full of warmth and love.

When she was young, my **energetic** grandma could wrap hundreds of dumplings in one go. From the washing of dumpling leaves and drying them, cutting and marinating the seasoning, wrapping the rice dumplings to steaming them, all while keeping the charcoal fire going, she did it all on her own. The most challenging thing is: glutinous rice that has not been **soaked in water** is difficult to cook. It must be boiled continuously for nine hours, not a minute less. Therefore, wrapping dumpling is **a major event** in the family. When the Dragon Boat Festival comes, the family "abandons all business", only the fragrance of dumplings is important.

其他裹粽子的人，**为求便利**，通常都将糯米浸上一段时间以求缩短炊煮的时间；奶奶可不，她认为糯米不浸水，煮熟后才能具有**“外韧内软”**的特质。

**目不识丁**的奶奶，在裹粽子这一码事上，坚守着**“宁为玉碎、不为瓦全”**的大**原则**。她不休不眠，蹲在炭火前，加炭、扇风，苦苦地守上九个小时。等粽子独特**浓郁**的香味从锅子里飘出来，她皱纹满布的脸，才绽放出满足的笑。

实际上，人世间任何圆满的艺术，也都容不得**偷工减料**。

**For convenience**, others usually soak the glutinous rice for some time in order to shorten the cooking time; but grandma does not, she believes that glutinous rice can only have the special characteristics of **"tough on the outside and soft on the inside"** when directly cooked without being soaked in water first.

My **illiterate** grandma sticks to the **principle** of "either to give your best or not try at all" (direct translation is: rather a broken piece of jade than a whole piece of tile) when it comes to wrapping dumplings. Without rest or sleep, she squatted in front of the fire, added charcoal, fanned the flame, and kept watch for nine hours. When the unique and **rich aroma** of the dumpling wafted out of the pot, her wrinkled face flashed a satisfied smile.

In fact, any good piece of art in this world is not produced by **cutting corners**.