

The Taste of Gamelan: Combining Music and Food

Recipes

**Melbourne Community
Gamelan**



Introduction

When an Indonesian hears a song with the word 'srabi', their mind immediately conjures up the taste, smell and appearance of the coconut pancake, sold by street sellers. Melbourne Community Gamelan produced a concert, the Taste of Gamelan on 12 September 2016, choosing gamelan pieces about food. As the pieces were played, the food, which was mentioned in the gamelan piece, was served. We hoped thereby to recreate this experience for an Australian audience — as they heard the songs and music, they could simultaneously smell, touch and taste the particular foods.

Melbourne Community Gamelan has now produced a booklet with recipes for the food related to the gamelan pieces. Teachers can use this booklet for students to recreate the experience of using their five senses: by cooking the food, listening to the music and singing the songs.

- Teachers can access the recordings of the gamelan pieces relating to the food on Melbourne Community Gamelan's YouTube channel:
<https://www.youtube.com/channel/UCQ3dt6MmriUfyq1nM10ji-A>
- The words of the Javanese songs have been included with each bracket, together with their translations.
- Recipes in Indonesian, together with a vocabulary list are included. A more extensive vocabulary related to cooking is also available on page 4.

The language of the recipes is suitable for upper secondary students, from Year 9 to Year 12. The recipes can be used for studying sequencing information, imperative structure and 3rd person object focus, as well as for discovering unfamiliar ingredients and discussing connections between geography, food and culture.

In addition to using this booklet for experiencing Indonesian food, as a separate task, students could use the vocabulary list to write their own favourite recipes in Indonesian.

Primary and lower secondary teachers could use the recipes by cooking the dishes in front of the students, then providing modified versions of the recipes for students to work with as a language task. For example, students could take photos or draw pictures of the ingredients and the steps in cooking. Students could then label the photos with the appropriate nouns and verbs from the recipe.

Copies of this booklet can be downloaded from Melbourne Community Gamelan's website: www.melgamelan.com.au.

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Translations: Elisabeth Riharti, Joko Susilo and Helen Pausacker.

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Vocabulary

Cooking terms

adonan – batter, dough; **mengadon** – knead
aduk – stir, beat, mix
ambang → **mangambang** – float
balur – smear, coat
belah – cut in half, cut through
bubuk – powder
busa → **berbusa** – full of foam
cetakan – mould; **cetak kue** – biscuit mould
cincang – hack, chop, mince
cukup → **secukupnya** – sufficient, adequate, to taste
didih → **mendidihkan** – boil something
geprek – crush (garlic)
hidangkan – serve
iris – slice very thin
jumpat → **sejumpat** – a pinch of
kalis – without lumps
kental → **mengental** – thick (of syrup), strong (of coffee)
kepok-kepok – knead/shape (dough) between two hands, clap
kocok – mix, stir, rub
kukus – steam
kupas – remove peel or shell
layu – wilted
lelehkan – trickle, drip, melt
licin – glossy, smooth
umer – melted
lunak – soft (food, etc)
matang – ripe, cooked
memarkan – bruise, squash
olesi – spread something oily on something
oven – roasted
parut → **diparut** – grated
pipil – shell (peas), remove (corn from the cob)
rebus – boil
resap → **meresap** – soak through, ooze out
saji → **menyajikan** – serve, dish up
sangra – fry without oil
santap → **menyantap** – eat, partake of
selera – taste, appetite
serut – shave (as in ice)
sisikan – remove (scales from a fish)
tabur → **menyaburi** – sow, spread something over, scatter
tangkai – stem, stalk
tiriskan – drain
tuangkan – pour
tumis → **menumis** – sauté at high temperature
ulek – grind
uli → **uleni** – knead (dough)

Spices and additives

asam jawa – tamarind
bawang daun – scallion
bawang Bombay – large, yellow onion
bawang merah – red onion
bawang putih – garlic
cabe merah – regular chilli
cabe rawit – a small, very pungent chilli
daun salam – a leaf (like a bay leaf) used in cooking
garam – salt
gula jawa – palm sugar
gula merah – 1. brown sugar, 2. palm sugar
gula pasir – refined sugar
jahe – ginger
jintan hitam – cumin
kunyit – turmeric
lada hitam – black pepper
lada putih – white pepper
lengkuas – galangale, similar to ginger root
pandan – pandanus

Abbreviations

sdm – sendok makan – dessert spoon
sdt – sendok teh – teaspoon