

The Taste of Gamelan Bracket 3

Listen to the music: <https://www.youtube.com/watch?v=nVASMfrr2PQ>

Gendhing Madu Waras Slendro Sângâ (Healthy Honey)

Langgam Petis Manis Slendro Sângâ (Sweet Shrimp Paste)

Petis Manis

Petis Manis contains rhyming word play. (For example, *petis manis* [in the first line] is a synonym for *kecap*. *Kecap*, in turn, rhymes with *ngucap* ['to speak', in the second line]). Traditional Javanese lyrics also often use the scheme: 1st line nonsense, 2nd line philosophy.

Petis manis pupus tebu saupâmâ
Kepriyé werdiné âjâ ngucap nora teges tanpa gunâ
Kepriyé karepmu petis manis sarpâ langking saupâmâ
Kepriyé werdiné âjâ ngucap yen tâ among samudânâ
Damar mancung ngupet râsâ kang samar-samar gagar wigar pikolé-hé
Mulâ tejâ bengkok ngirup toyâ trimâ lowung kanggo kâncâ jroning sepi
Munâ muni petis manis yen ngucap sing ngati ati
Tansah tak enteni dadi kanthi nyâtâ bebrayan sejati.

Sweet shrimp paste, the new leaves of sugarcane, if it were true
What would it mean? Don't say things that have no meaning or no use
What do you want? Sweet shrimp paste, is like the poison of a black snake,
What would it mean? Say what you mean, don't tell tall tales.
Don't cut the extended branch of the coconut tree, you worry too much, it will stop success.
Thus the rainbow sucks up water, you have a friend to talk to in the midst of loneliness
Saying to each other, 'Sweet shrimp paste', if it is said carefully
I am always waiting to get on well together, clearly and truly.



Photo: Buset

Sambal Petis dengan Gorengan Tahu

Bahan-bahan

Bahan Tahu Goreng:

2 balak tahu
secukupnya garam
secukupnya minyak goreng

Bahan Sambal Petis:

15-20 buah cabe rawit
4 siung bawang merah
2 siung bawang putih
secukupnya petis udang
1 genggam gula merah
secukupnya minyak goreng untuk menumis
secukupnya garam
secukupnya air

Cara Membuat

Potong-potong tahu balur garam secukupnya.
Goreng hingga matang, angkat dan tiriskan.
Siapkan bahan sambal petis.
Tumis bawang merah, bawang putih dan cabe rawit.
Tiriskan dari minyaknya. Bawa ke ulekan.
Tambahkan gula merah, petis udang dan garam. Uleg lagi hingga lumer. Tambahkan air hingga cukup kental.

Kosa kata

balak tahu – block of beancurd
balur – smear, coat
bawang putih – garlic
cabe rawit – a small, very pungent chilli
kental – thick (of syrup), strong (of coffee)
lumer – melted
minyak goreng – oil for frying
sambal petis – shrimp paste
tahu – tofu, beancurd
tiris – drain

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Madu Waras

Jamu (Ramuan Kesehatan) Kunyit Madu

Bahan-bahan

- 1/4 cangkir madu mentah
- 1 sdt jeruk nipis
- 2 sdt bubuk kunyit
- 1 cangkir air
- sejumput lada hitam (untuk mengaktifkan kurkumin)

Cara Membuat

Campur kunyit dan lada hitam kedalam mangkuk kecil. Kemudian tambahkan madu, jeruk nipis dan air. Kocok atau aduk hingga rata dengan sendok. Simpan dalam wadah kedap udara didalam lemari es hingga satu minggu.

Cara Mengonsumsi:

Sebagai minuman hangat, campurkan 1 sendok makan dengan 12 – 16 ons air hangat dan diminum.

Kosa kata

- bubuk – powder
- cangkir – cup, small mug
- jeruk nipis – lime
- jumpat → sejumput – a pinch of
- kocok – mix, stir, rub
- kunyit – turmeric
- kurkuma – turmeric, saffron
- mangkuk – cup, bowl
- ramuan – concoction, ingredients
- wadah kedap udara – air tight container



Photo: Helen Pausacker