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Weaving, from handicraft to entrepreneurship



An instructor monitoring one of her trainee doing the weaving.



Among the instruments used in pre-weaving process.



In the process of weaving.

distinctive cultural heritage inherited generations ago is the art of weaving. Cloth weaving, in Brunei Darussalam in particular, is a highly esteemed form of art, recognised both locally and internationally.

The history of cloth weaving started as far as the reign of Sultan Bolkiah, the fifth Sultan of Brunei.

During the early days, cloth weaving would take place after daily chores such as house keeping and cooking were completed. The activity, dominated by women, was one of the ways to past their time while waiting for their husbands to return from their own routines who were known to be fishermen and blacksmiths.

Today, Brunei Darussalam has gained international recognition for producing high quality weaving products. Such excellence were portrayed through the award - 'Seal of Excellence' by UNESCO - AHPADA in the year 2002 and 2003 given to the Brunei Arts and Handicrafts Training Centre (BAHTC) in 2002 and 2003. The awards were given to the woven fabrics named 'Kain SiLubang Bangsi, Bunga Bekarang Indah Terjurai' (Seal of Excellence 2002) and 'Kain Silubang Bangsi, Bebelitang Berantai' (Seal of Excellence 2003).

In its effort to protect and sustain the tradition, the government of His Majesty The Sultan and Yang Di-Pertuan of

Brunei Darussalam in 1975 established the Brunei Arts and Handicraft Training Centre (BAHTC) as a centre providing

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products - Kain Tenunan and mini-cushion covers.





courses on various traditional handwork skills. Among the courses available are weaving, plaiting, brass work and song kek-making (traditional head-gear).

For the past 30 years of its establishment, BAHTC had produced about 498 graduates specialising on weaving. From this figure, most of the graduates had set up their own entrepreneurship specialising in producing woven products. More success are seen through a book entitled 'Directory of Handicraft Entrepreneurs in Brunei Darussalam' (2004) which revealed a number of 139 small-and-medium enterprises specialising in cloth weaving. Some of the enterpreneurs carry their business at home while some had set up proper business establishments.

To achieve a very high quality and beautiful woven cloth, the method of weaving plays a significant role. In this era of modernisation where almost every task is done with the help of machinery; weaving in Brunei is still done the conservative way. The entire process is carried out within the equipment named as 'rumah' (house). The threads must also be counted thread by thread.

The process of cloth-weaving involves a number of stages. A piece of woven-cloth is usually 2.2 metres by 0.8 metre where it will take about 10 to 14 days and sometimes even longer to produce.

The stages of cloth weaving begin with preparation of the pattern. The pattern is drawn on a graph paper to ensure the design to follow and to avoid mistakes during the weaving process. A single mistake will spoil the whole production. Most of the patterns used are those of various flowers which reflects the Malay culture and also influence from the Islamic faith which is the official religion of this nation-state.

The hand-made woven-cloths or fabrics represent an art of textile which is very expensive and high quality with beautiful patterns and designs.

The evaluation on the beauty of woven-cloth depends on the pattern and motif of the flower. However, it is not an easy task to weave different patterns as it needs patience and perseverance in doing the task. The finest product

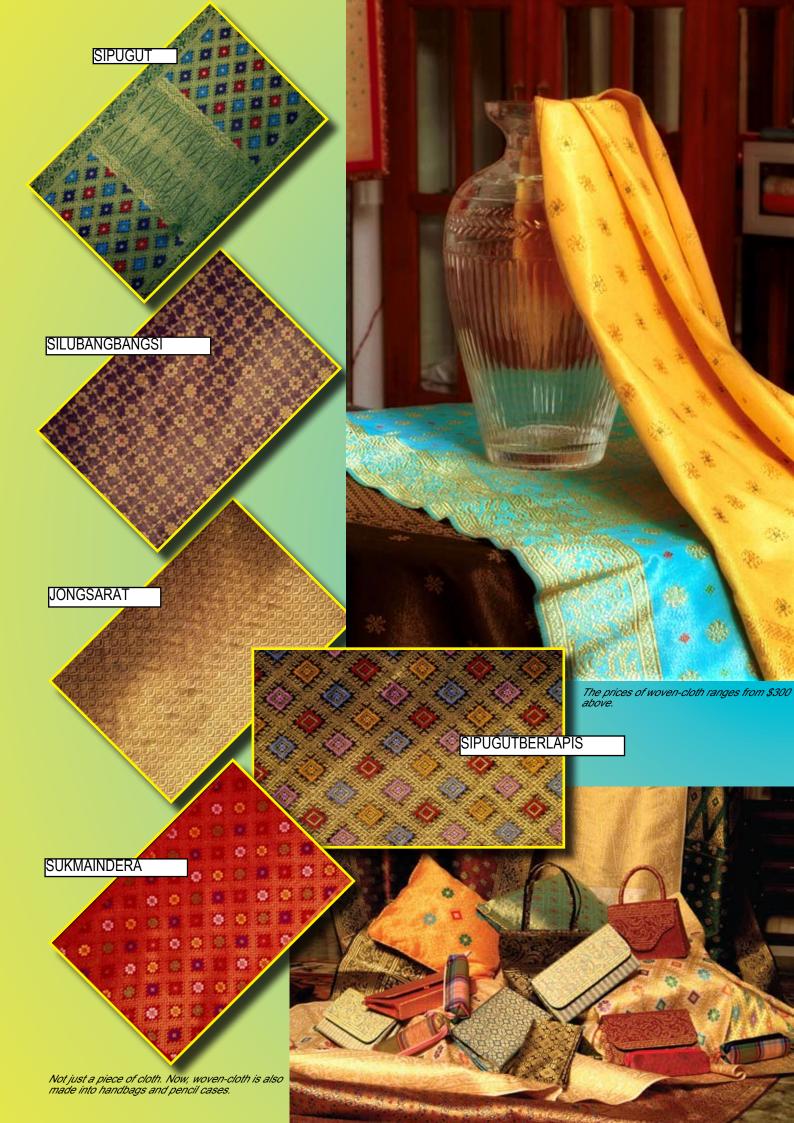
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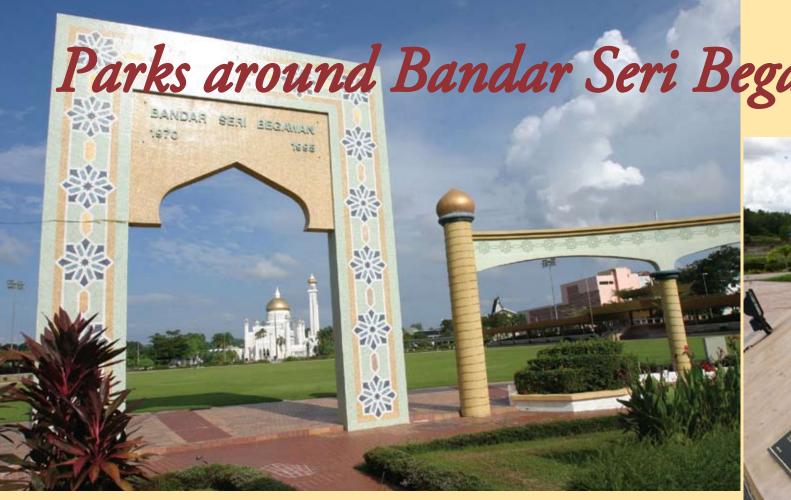


made into ties (above pictures).

Kain Jong Sarat decorated in glass frame as a present from the groom to the bride during Majlis Menghantar Berian.







View of the Taman Haji Sir Muda Omar 'Ali Saifuddien.

After a day of hectic activities, a change of scenery such as a walk around the park, enjoying the natural beauty of a waterfall and a stroll around recreational parks are some ways to unwind. Strategically, recreational parks based in Bandar Seri Begawan offer these.

Taman Haji Sir Muda Omar 'Ali Saifuddien

A well known historical park, situated in the heart of the capital is the Taman Haji Sir Muda Omar 'Ali Saifuddien. Parallel to the legendary Omar 'Ali Saifuddien Mosque, this park has existed since the early 1930's. A lavish spread of green grass with rows of grandstands, this venue is often times chosen as the venue for national events.

This park received a number of facelifts such as the construction of grandstands, fences and tiled floorings. The 'Taman', an endearing name when describing the park, holds a huge collection of memories. One of the main historical events that took place at this venue was the declaration of Brunei Darussalam's sovereignty on January 1, 1984. Thousands gathered here to witness the auspicious occasion. The call "Allah Akhbar" (Allah the Great) as a sign of gratitude to Allah The Almighty illuminated the night. The call was led by the late Sultan Haji Omar 'Ali Saifuddien Sa'adul Khairi Waddien.

The Taman had also become the venue for national events. Among the events were the National Day celebration, birthday parade for His Majesty The Sultan and Yang Di-Pertuan of Brunei Darussalam, as the starting and finishing line for mass walkathons and others.

The physical infrastructure of the Taman consist of a spread of green grass, two grandstands with a royal dais at the centre of one of the rows. The royal dais is where His Majesty and members of the royal family will be seated during national events.



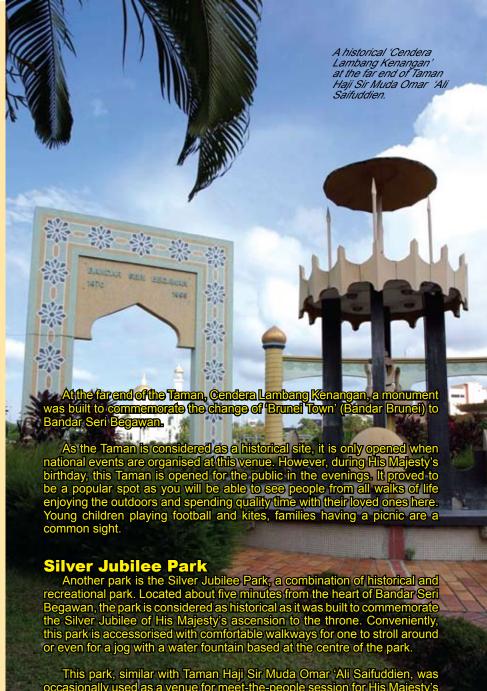
The Silver Jubilee Park, perfect spot for a stroll (above and below).



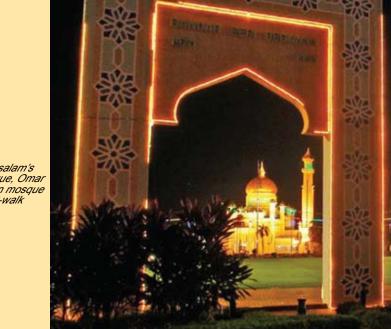
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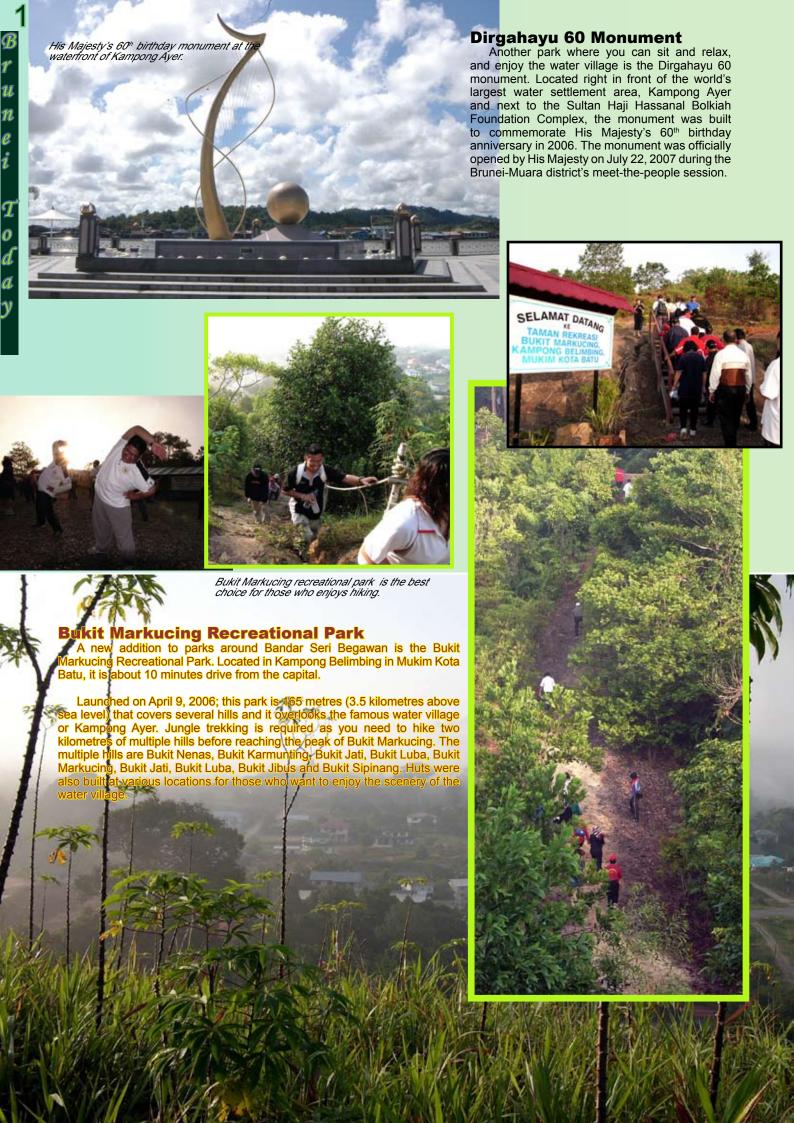
This park, similar with Taman Haji Sir Muda Omar 'Ali Saifuddien, was occasionally used as a venue for meet-the-people session for His Majesty's birthday celebration. Also held in conjunction with His Majesty's birthday celebration, night stalls are usually set up at the vicinity of this park.



Brunei Darussalam's famous mosque, Omar 'Ali Saifuddien mosque is just a short-walk from the park.







Prunei Darussalam strategically located on the island of Borneo with an equatorial tropical climate has its own share of unique fruits and vegetables.

One that is highly demanded

is Brunei's own cherry or locally known as Asam Aur-Aur.

Rounds haped with a red to yellow skin and a juicy, slightly tart white pulp, it is also known as Garcinia parvifolia that belongs to the

Mangosteen (Garcinia mangostana) group. The fruit is called Brunei Cherry as its size and appearance is quite similar to a cherry.

Asam aur-aur is native to the Island of Borneo; and occurs naturally both in Brunei and the Malaysian state, Sarawak. The fruit is rarely cultivated but usually grown as a dooryard tree. The trees are adapted to a wide range of soils, but prefer well-drained alluvial soils. Normal growth from seedling to a healthy tree will take about four to five years where cultivation can also be made by cross-cutting using joint-wedge technique or grafting.

The tree is symmetric in shape, umbrageous and has a quite thick canopy density within 1.80 cm to 10.0 cm. The tree only grow in average height with closely arranged branches which grows spirally like mangosteen's trees (Garcinia mangostana)

The shapes of the leaves are acuminate at the end and lanceolate at the base with 12 cm to 20 cm in length and 6.0 cm to 10.0cm in width. The leaves are dark green in colour. The surface of the leave is smooth, less dense,

and shiny with wavy edges.

The flower which later will

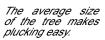
produce the fruit is small in size. It takes approximately 102 days to mature.

The fruits are small and round in shape with 3.23cm to 2.48cm in length and 3.0cm to 3.4cm in width. Asam Aur-Aur is common in Brunei and it is highly esteemed by the locals. Usually ripe asam aur-aur will taste sweet; the peel will change colour from green (premature) to yellowish and finally red (mature). The fillings (white pulp) are juicy and taste sweet sour.

The number of fruits produced depends on the age of the tree. A four-year old tree (first production) will be able to produce about 15kg of fruit. Meanwhile trees aged five years and above are able to produce between 20kg to 40kg per tree.

Asam aur-aur resembles the size of a cherry

Asam Aur-Aur





In the process of separating the peel and filling of asam aur-aur. According to Hajah Jamilah Haji Abidin, Assistant Agriculture Officer, at the Fruits Development Unit, Plants Development Division, Department runei Today of Agriculture; in Brunei, plantations of asam aur-aur have a potential to be developed in large scales as the demand for the fruit is available and the market price is quite good. She further added that, the fruit also has a potential to become a downstream or processing industry. But currently there is no such industry established in Department of Agriculture through Fruits Development Units (under Plants Development Division) will continuously give assistance and support for those who are interested in fruit cultivation including the asam aur-aur. "We at this unit do researches on the best ways to do the cultivation; then we share the knowledge with the cultivator. Besides giving advises, we also sell the young trees and fertilisers at subsidised price to registered cultivators and entrepreneurs, said Hajah Jamilah. The fruit can be eaten all-out fresh or dried; the dried asam aur-aur is used for flavouring dishes. The fillings of the mature asam aur-aur can be eaten raw and made into fruit jam preserves. An interview with Dayang Hajah Norhana from Kampong Kasat, revealed that in the olden days, besides being used as ingredients for cooking; asam aur-aur was also used an ingredient for Brunei's traditional medicine. "The white fillings of the fruits would be soaked in water for three days, and then the water would be filtered. Later the produce (water) which is called 'asam cuka asli' (original

sour vinegar) is mixed with nila (blue-dye). This combination can be used to cure 'gajah-gajahan' (swollen neck)," said Dayang Hajah Norhana.

Meanwhile, the dry asam aur-aur can be made as cure for stomach ache. But there are still other ingredients to be added, added Dayang Hajah Norhana.

As the fruit is seasonal, the demand is quite high. The dried asam aur-aur usually cost around \$15 to \$35 per gantang (galloon). But the price may vary depends on the supply of the fruits.

The new fresh dry asam aur-aur will cost more than the old one.

It takes three to four shiny days to dry the asam aur-aur. The newly dry

asam aur-aur are blackish red while the old dry asam aur-aur are black.

The well-dry asam aur-aur must be

keep at air tight container. Some people people prefer to store the dry asam aur-aur in tin or iar.

especially older people prefer to store the dry asam aur-aur in tin or jar.



The dry asam aur-aur (above left) and the fresh fruit (above right).

We also would like to share recipes of local delicacies with Asam Aur-Aur.

Lauk Masin Masak Lemak (Salted fish with coconut milk).

Ingredients:

600g of salted fish
Three pieces of onion (cut into thin slices)
Two table spoons of chili paste
One teaspoon of shrimp paste
500 ml of coconut milk
Five pieces of asam aur-aur (dry)

Steps:

- · Cut the salted fish into desired pieces, clean with water and drain.
- Put all the ingredients into the cooking pot. Bring to boil.





