





Thin Fish

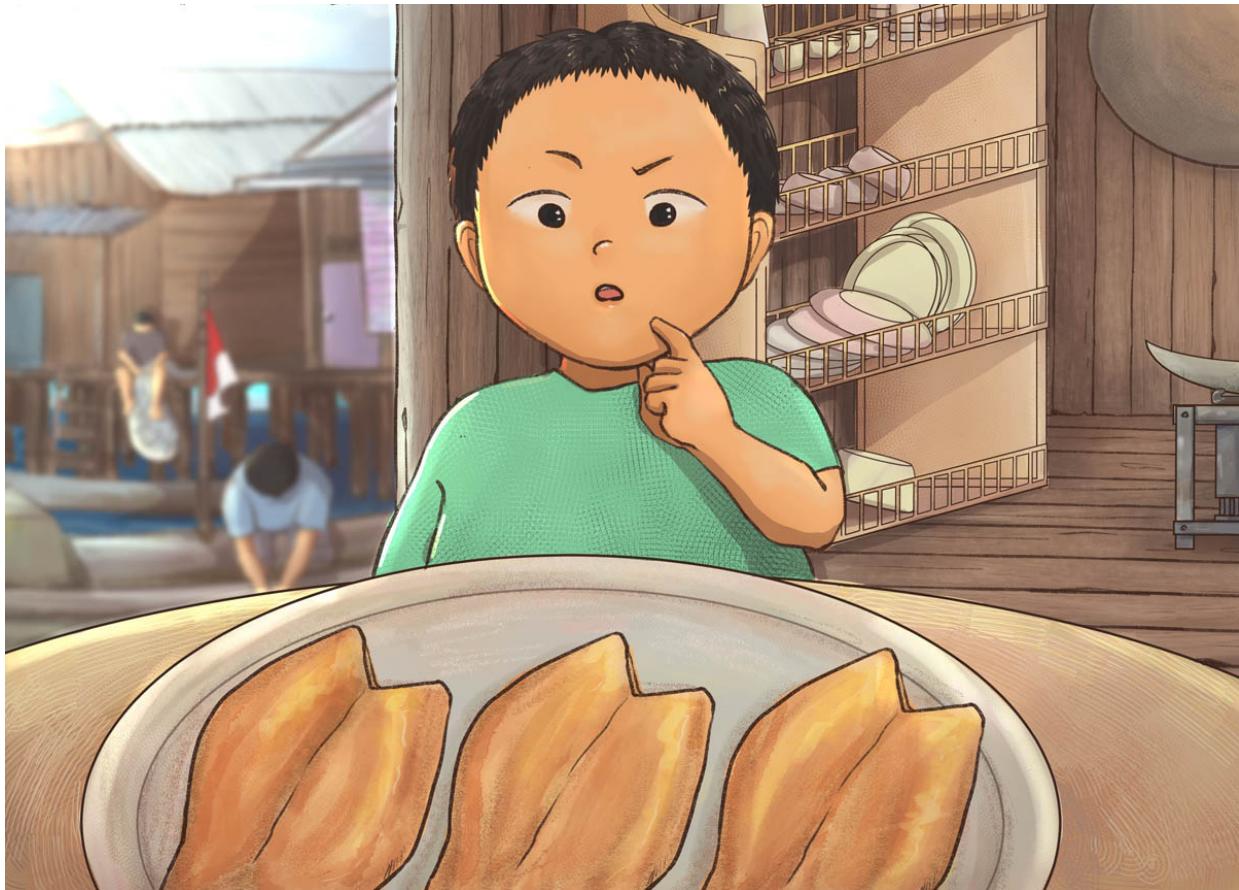
S. Titik Widia



The Asia Foundation



Yamad is delivering cakes to Aunt Nuy's house in Juata Laut. On the way, he sees people drying fish under the sun. The fish are really thin. What kind of fish are they?



Aunt Nuy serves Yamad fish crisps.
They are as thin as the ones drying
outside. Are they the same type of
fish?



Hmmm ... this is delicious! Yamad
cannot stop eating. One more ...
another one ... and another one!



Yamad empties his plate in a flash.
"Did you enjoy them? Come, let's
make some more," Aunt Nuy offers.
Yamad wonders...Make some more?
But how?



Aunt Nuy shows Yamad how to make them. "This is pepija fish, also known as thin fish," Aunt Nuy says. Yamad wonders why they are called thin fish. The fish are long and round.



Yamad has never seen so many raw fish. Raw pepija fish feels soft. Yamad likes to touch them.



"Let's slice the fish thinly, like this."
Aunt Nuy says. "We can make the
same crisps, like the ones I gave you
earlier," Aunt Nuy continues.



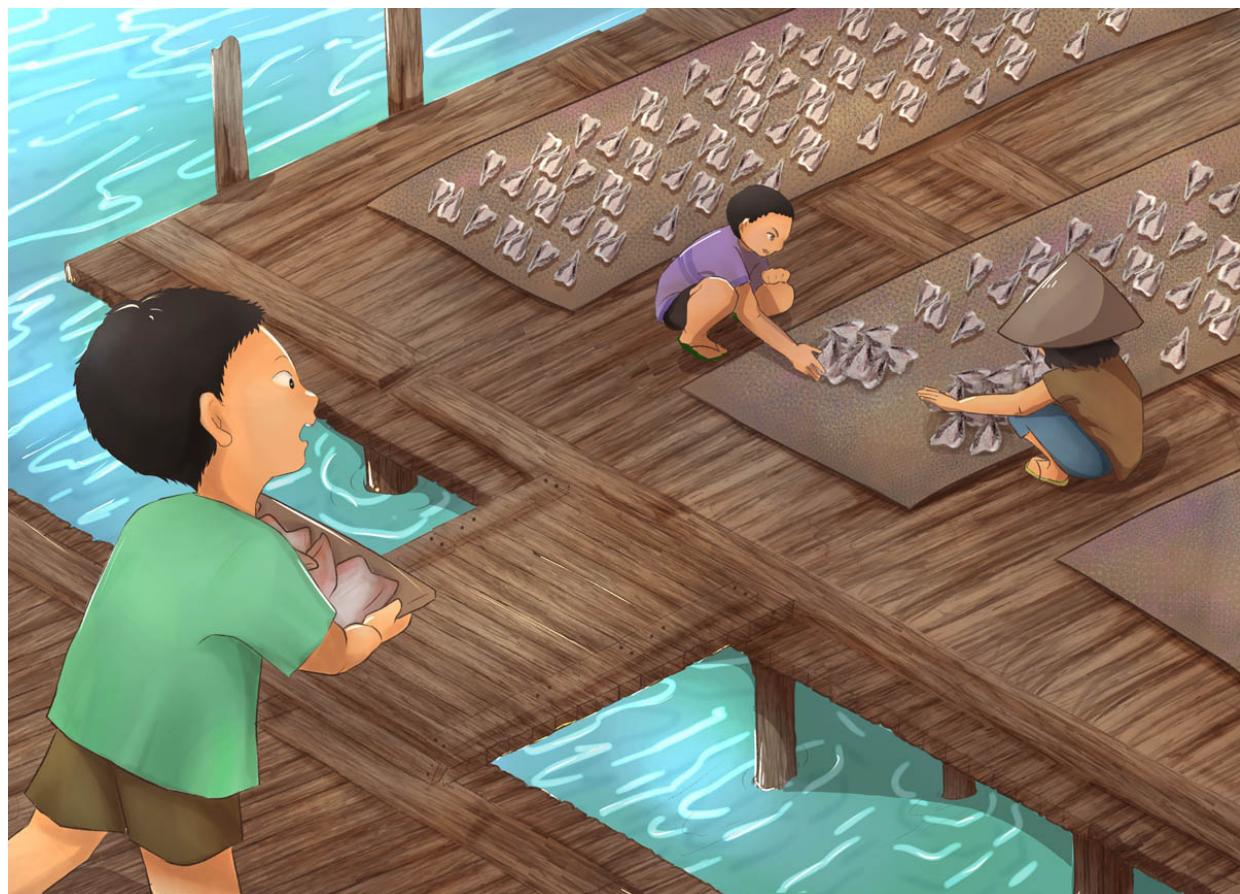
Yamad copies Aunt Nuy.
Slice...slice...slice... After trying
several times, Yamad is finally able to
slice with ease.



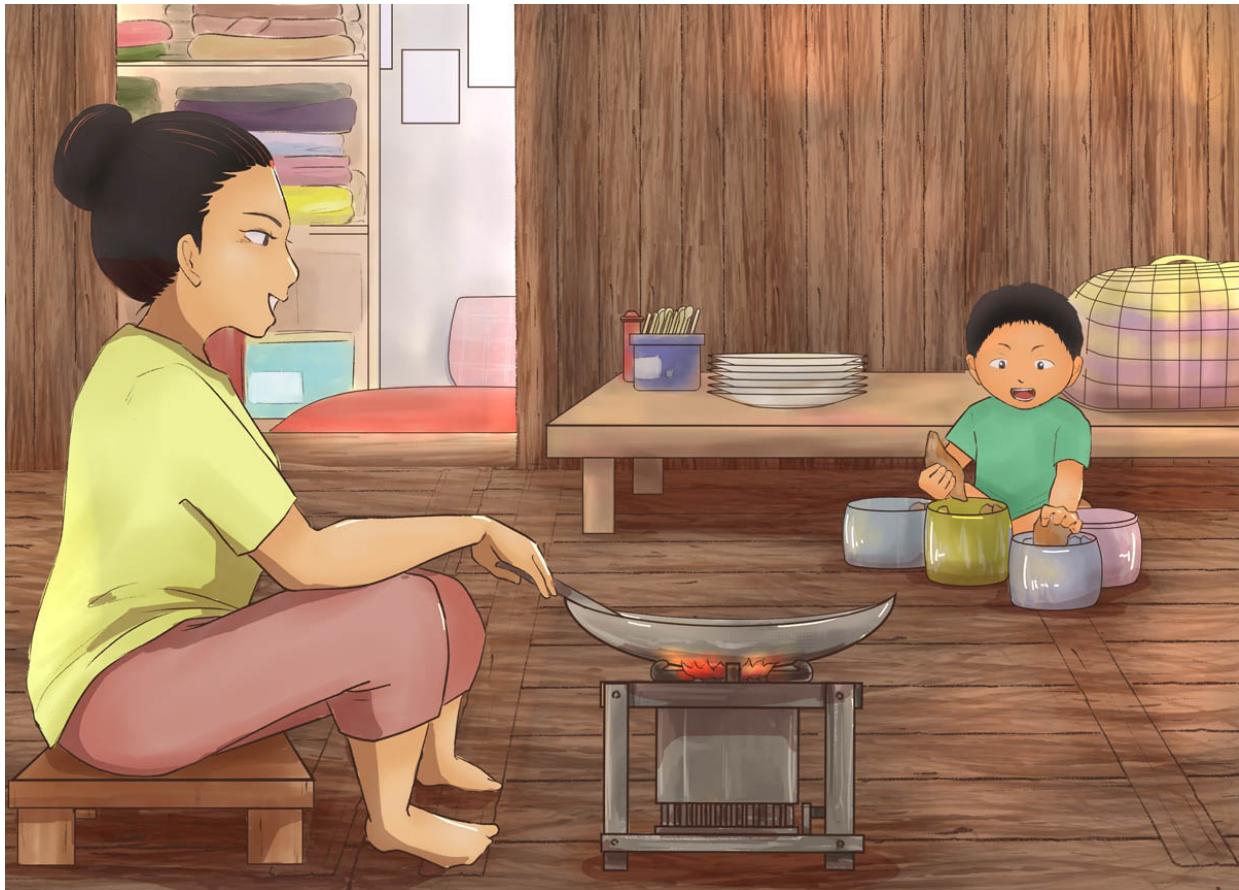
Yamad succeeds! The sliced pepija fish looks thin and wide. No wonder people call them thin fish. This fish is indeed the same as the ones drying outside.



After slicing, the fish is washed twice. First, with clean water, then with seawater. "The seawater makes the pepija salty, so we don't have to season them with salt," Aunt Nuy says.



The fish are then dried under the sun.
"When will they dry, Aunty?" asks Yamad. Aunt Nuy laughs, "You can't wait, can you?"



Aunt Nuy prepared some dried thin fish in the kitchen. As she fries them, the aroma of fish crisps fills the air. Yamad helps to put the fried thin fish into a jar.



Frying thin fish looks easy. "May I try, Aunty?" Yamad carefully puts the fish into the frying pan.



Yamad quickly takes the fish out of the frying pan and tastes them. "Ouch...it's hard!" Yamad then fries them a little while longer. But, when he tastes them, "Oh no ... it's bitter!"



Yamad finally understands. When frying thin fish, they should not be taken out of the pan too soon, nor should they remain in the pan too long.



The fish that Yamad fried are delicious. Eh, what's this? It smells good. Yamad wants to taste it.



“This is pepija in yellow sauce. Try it!” invites Aunt Nuy. Wow, it tastes so delicious! We can make many tasty dishes from pepija fish.



Yamad says goodbye to his aunt and goes home clutching a jar of thin fish crisps. He can't wait to give them to mom.



Wonderful Words Juata Laut – a village in North Tarakan District, North Kalimantan Province, Indonesia pepija fish –A fish found in Tarakan, North Kalimantan, Indonesia. Pepija fish is also known as ikan nomei, or thin fish. In

Tarakan, pepija fish is processed into crisps by slicing it thinly. Thin pepija fish is a popular souvenir from North Tarakan.



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