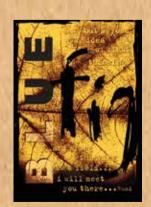
a tribute to all the cultures of the world...
... a FIG tribute to

MALAYSIA

"In a world that has essentially turned away from racism, it is shocking to me that the color of the skin of the bakery owners should still matter to anyone." Brian Yap





NOVEMBER 2021

BIJE FIG A culture within all cultures

COFFEE CORNER

Malaysian coffee, called "kopi," is for some an acquired taste. Made by pouring boiling water through grounds held in a cloth "sock" filter, it's thick, strong and bitter, and is drunk hot or iced, usually mellowed with sweetened condensed milk.

It's uncertain how coffee became so popular in a land colonized by tea drinkers.

Liberica, a coffee variety native to Africa that's considered inferior in taste to arabica and robusta, is thought to have been introduced to the Malaysian peninsula in the 1800s.

Malaysian kopi's distinctive burnt flavor comes from the butter (today, often margarine) and sugar that the beans are roasted with.

Yeh Chin Chung, a Malaysian coffee shop owner and amateur coffee historian, thinks that process was developed to mask the harshness of the liberica bean. "It was a poor man's drink made with cheap local beans," he speculates. "Adding butter and sugar helped disguise the taste."

A kopitiam is a traditional breakfast and coffee shop found in Southeast Asia. The word kopi is Malay for coffee and tiam is the Hokkien word for sho.

In Malaysia kopitiams are found almost everywhere. Recently a new breed of "modern" kopitiams have sprung up. The popularity of the old-fashioned outlets along with society's obsession with nostalgia and increasing affluence has led to the revival of these pseudo-kopitiams.

The kopitiams offer a viable alternative to western coffee chains wherein the coffee culture could be experienced with local flavours and for a more affordable price.



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Kopitiams in Ipoh oldtown district serve Ipoh white coffee. The coffee beans are roasted with palm-oil margarine and with less sugar. Resulting in a brew that is lighter in color than normal coffee beans that uses sugar. Hence the name 'white coffee'.

Robyn Eckhardt. "Asia's Best Coffee - Malaysia." wsj.com Wall Street Journal, 6 Nov. 2009. Web. "Ko i tiam." wiki edia.or . Web.

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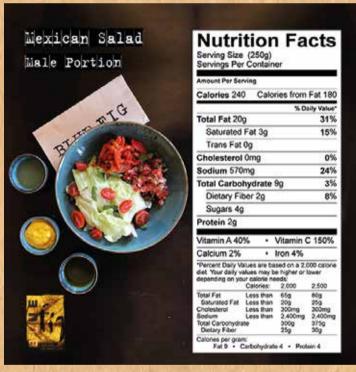
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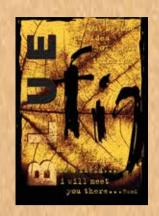
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