



# KUALA SEPETANG

TRAVEL LIGHT

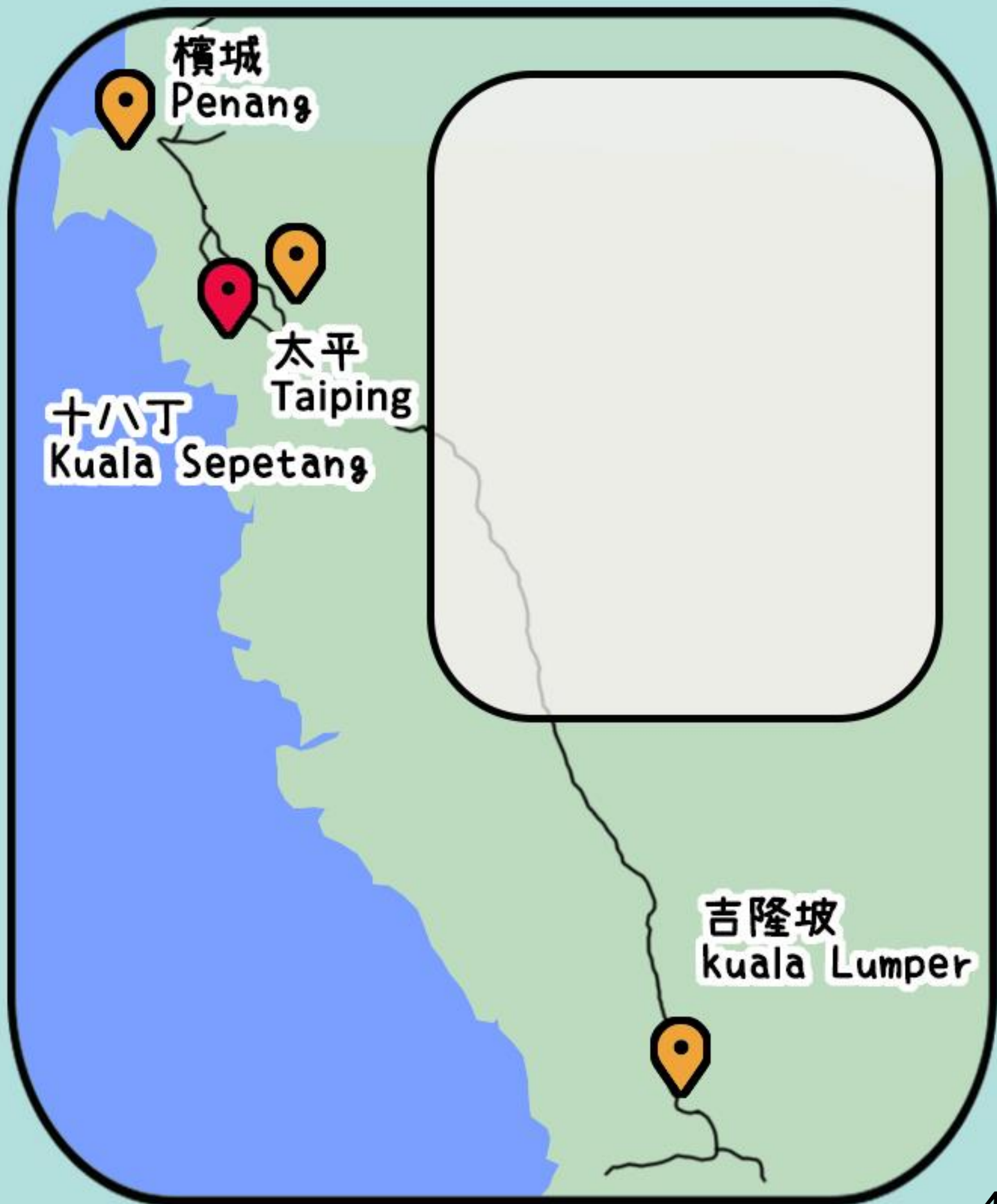


PORTWELD  
Jaya Jaya Kuala Lumpur 16 16

KTM  
1335

KTM





檳城

Penang

太平

Taiping

十八丁

Kuala Sepetang

吉隆坡

Kuala Lumpur



# Mangrove



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Mangrove

2

Charcoal Factory

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# KUALA SEPETANG

霹靂州十八丁

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# RIVER DWELLINGS



*River dwellings are the most special scenery in Kuala Sepetang. Walking through the bridge, we can see the wooden houses erecting along the river.*

When the sun sets in the west, the tilt roofs reflect the sunshine, and the fishing boats are berthed on the riverside. These become the unfadeable scenery in Kuala Sepetang. The buildings on the riverbank are stilt houses and we also call them River Dwellings. During high tide, the houses look like “floating on the river”, giving a wonderful and romantic feeling.



The structure of river dwellings includes four parts, living room, kitchen, bedroom, and back garden. The ancestral shrine must be in the living room. The structure of the houses depends on the direction of ancestral shrine. Some face towards the river, and others face towards the streets. Fishermen put the shrimps captured just a moment ago on the balcony to clean and classify them concentratedly.

# PORT WELD

*Speaking of the land mark of Kuala Sepetang, it must be the old train stop written the Port Weld on the main street.*

In fact, Port Weld was the old name of Kuala Sepetang when it was colonized by the British. Besides, “Port” means “harbor” in English, and “Weld” is the name of a general at that time. It is actually the first railway in Malaysia. It was eight miles long and situated in the right place, making Kuala Sepetang the most prosperous distribution center of goods.



According to the elders’ memory, every day at around 2 p.m. steam trains went back and forth through the dock, carrying the tin excavated in Kuala Sepetang, traveling through Taiping, Ipoh and Kuala Lumpur and so far. Unfortunately, the rail has been torn away and the most primitive railway is nothing but just an unobvious lane next to the mangrove forest. Stretching from Taiping to Kuala Sepetang, symbolizing the prosperity of the first railway, the torn railway tells us the faded History of Kuala Sepetang.

Although the rail has no longer existed, while closing our eyes, it seems that we can still imagine the vibrating sound and the rushing train.



# FISHING BOATS

*What parking next to houses are not cars but fishing boats. Fishing boat is the main transportation in Kuala Sepetang.*



Seeing the large capital “A” and “B” written on the cabin, we wonder what the meaning is. “B” boat is larger than “A” boat. Because of its size, “B” boat can accommodate two men at a time and it can sail five miles which is farther than “A” boat. In contrast, “A” boat can only take one man and sail across the mangrove forest to capture the clam.

The most special part is that fishermen will tie a red cloth and put a pineapple at the prow to pray for safety. A fisherman tells us that the red cloth represents the amulet and the pineapple is the offering. Both are necessary due to the danger while sailing in the ocean.



Rudder



The tool of netting



Red cloth and pineapple

From the structure and setting of the fishing boat, we can clearly realize the hardship of the fishermen. As a fisherman sailing back to the river slowly, I can imagine that some family members run to the shore, and others hold the incense, saying gratitude to their god piously.





# MANGROVE

*The gentle breezes rustled the leaves. The sunlight filters through the gap between mangrove forest.*



Matang mangrove with 40000 hectare, is the sixth largest mangrove all over the world. Trees in this diversifying mangrove can be divided into four categories. Mangrove is used to manufacture charcoal. *Avicennia marina*, also called black mangrove, grows by rivers with respiratory roots. *Sonneratia* is the food of fireflies. *Nypa fruticans* can be used to put up yat houses.

During Japanese-colonized period, Japanese imported the producing technic of mangrove charcoal, which was the origin of charcoal exporting in Kuala Sepetang. Therefore, mangrove is now also accompanied with historical atmosphere. Owing to the development of charcoal industry, trees in the same area are cut in turn. In order to survive, it is necessary for saplings to grow up vertically in finite area.



The perseverance in tough habitation is like the spirit of fishermen in Kuala Sepetang. Even if suffering from horrible waves, they won't give up easily. This is the beauty in Kuala Sepetang.



Mushroom



Viviparous Seedling



Viviparous Sprout



Support Root

# XUANTIAN GOD TEMPLE

*There are two XuanTian God temples in Kuala Sepetang, which are separated into two sides of the river. When we entered the temple, the head of the priest told us the Xuan Tian God stories.*



According to a legend, an old woman carried Xuan Tian God from Chu Shan port to the opposite of river Sepetang, and asked everyone to consecrate Him. However, since most of Chinese at that time didn't even have place to stay, not to mention building a temple, Xuan Tian God made its presence on child as a medium and promised everyone having a place to live. Finally, people did their effort finding a piece of land building a temple for Xuan Tian God.

Because of the growing population of Kuala Sepetang, people built the second temple for Xuan Tian God. And the second temple gradually became the largest temple in the Kuala Sepetang.

The most special activities in Kuala Sepetang is parade through the streets on the June 21st lunar calendar. The origin of the parade is to celebrate the birth of Xuan Tian God. The other gods in Kuala Sepetang will also take part in this ceremony. Therefore, the annual campaign is always bustling with great sound and excitement in all the evening.



# DATUK TEMPLE

*Walking on the unpaved road in Kuala Sepetang, we find that there are many ancestral shrines on the roadside. The local call it "Datuk"*



Datuk is a distinctive religion in Malaysia, which means grandfather. Datuk is the god in charge of the land. There are two kinds of Datuk. One is black face, and the other is red, standing for the god managing the east and the south respectively, like the groundskeeper god in Taiwan. Because Datuk is originally Malay, believing in Islam, so people normally do not offer pork and alcohol as tribute.

It is said that Datuk had existed in Malaysia for a long time. In 19th century, for the sake of expanding territory as well as looking for useful resources, many Chinese were recruited to Malaysia for reclaiming. There is an old saying *When in Rome, do as the Romans do*, Chinese gradually got used to the environment here, they paid attention to the Datuk. From then on, Chinese started to believe in Datuk.



Today, Datuk becomes special and common in Malaysia. Believers pass down from generation to generation and worship devotionally. Perhaps, they are not conscious of the fusion between Malay and Chinese. This is the most special feature of Datuk compared to other Chinese gods in Malaysia.

# TIGER BITE LION

*If you are in Kuala Sepetang, Hor Ka Sai is one beverage you must not missed.*



Tiger bite Lion (left) in Hokkien sounds like Hor Ka Sai, and it means energetic. It is said that drinking it will make one as energetic as a tiger. It's a mixed drink of coffee and milo. It's very thick and rich in flavor and tastes distinct in different Kopitiam since every drink maker has his or her own secret proportion. There is also another beverage called Lion bite Tiger (right). It's a fusion of coffee and milk tea. Both are perfect beverages to cool the body down during a hot afternoon.

# PRAWN FRITTERS

*Walking through the opposite site of Kuala Sepetang river, the spellbinding prawn aroma permeates the alley **from water dwelling #89.***



To make delicious prawn fritters, we need to prepare white shrimps, garlic chives, flour, and bean sprouts. First, sift flour into a mixing bowl and add pounded ingredients combined well with a whisk. Then, fill a pot with oil and place on medium high heat. Once oil is heated, the shape of batter turns into a circle gradually. Until each side is golden, the prawn fritters are ready to eat.

There are seven shrimps in a prawn fritter. It's so crispy that I can understand why the prawn-fritter store is always crowded with people. After dipping the spicy sauce, it tastes even more savory. Due to its rich ingredients, it has become the most distinct cuisine in Kuala Sepetang.



# BUN

*There is a bun store situated in a lane of Kuala Sepetang. The store has filled with tasty scent before the sunrise at four a.m. every day.*



It will take an hour for fermenting after the batter is stirred evenly. Therefore, the boss will get ingredients ready during this time. The most special bun is the big bun, which is as large as a man's face and it looks so mouth-watering. First, the boss puts a spoon of pork and half an egg into the dough. Second, the boss pinches the distinctive pattern quickly by hands. Finally, a batch of buns are placed in steamer for approximately forty minutes to ensure every bun fully cooked. The moment you take a bite, the gravy bursts in the mouth. No wonder this bun store is renowned.

# CURRY MEE

*Curry Mee, or Curry Laksa, is the delicacy which is rewarded as "one of the ten greatest foods that you must eat before you die."*

Fresh shrimps, pig blood cakes and noodles are added into red curry soup. As soon as you take a bite, you can taste how rich the soup is at once. And then, you will feel your tongue full of spice. The flavor of curry powder, garlicks and chili mixing just hits the spot. It makes the throat feel getting on fire, blood start to boil and all pores open. Above all, that is why Curry Mee is famous in Kuala Sepetang.



# WANTON MEE

*Everyone has their own favorite cuisine. Wonton Mee is the greatest cuisine in Kuala Sepetang.*



Different from other noodle shops, A Chung noodle shop provides only one commodity-Wanton Mee. A Chung said, "I would rather make the most delicious cuisine than make many kinds of products." When we sat down, A Chung soon served us noodles and Wonton soup. The air is filled with the aroma of Wonton Mee. A Chung is proud of the sauce of the Wonton Mee. Before he started the business, he had tried many times to improve the texture. In the end, he found the perfect proportion.

After a moment, A Chung recommended us to eat the fried Wonton. The Wantons were crusty and looked juicy. It turned out that he put some fish in the Wantons, so they had a smooth taste of the meat but the aroma of fish doesn't cover the flavor of its sauce. Stewing noodles and eating noodles are the same. If the person who eats the noodles is delighted, the chef is also satisfied.



When A Chung saw us eating the Wonton Mee contentedly, he smiled and said "If someone is craving for food, the food is not really delicious. However, if someone comes for the noodles I made, it is truly delectable." This is the concept of A Chung's management. That is the reason why he is successful and famous.

# CHARCOAL FACTORY

*As the sunshine go through layers of mist, followed by the wriggling river, the boats deliver the mangrove logs from the mangrove forest to the charcoal factory.*

The history of Kuala Sepetang charcoal can date back to year 1942 when Kuala Sepetang was colonized by Japan. At that time, Japanese imported charcoal technics. Because of the mangrove, Kuala Sepetang generated excellent charcoal and make itself the biggest charcoal producer in the whole Malaysia. Although there are hundreds of charcoal factory all over the Perak State, Kuala Sepetang's output accounts for around 60%. That is the reason why one should not come to Kuala Sepetang without visiting the historical technics.



The technics to make a high-quality charcoal has a complicated procedure. First, the kiln will accommodate 60,000 kilogram logs and then seal the cavity to prevent air from going inside. Second, they will set on a fire and the degree of the fire will change from strong fire to soft fire. The most difficult part is that the time and the temperature should be in control all the time, and the standard is based on their experience. Surprisingly, the highest temperature is so high as 380 Celsius Degree.

Finally, since the temperature is too high, to carry the finished charcoal out, they need to wait for around 10 days to cool down the charcoal. During the 10 days, the air mustn't go inside the kiln, or the charcoal will react with the air, turning itself from charcoal to ashes. After all these procedures, the 60,000 kilogram logs will decrease to 5 tones charcoal. The whole cycle will take around a month long.



Seeing the workers carry mangrove logs with sweat perspiring all over their body, feeling the heat generated from the charcoal kiln and smelling the smell of scorching coming from the charcoal, we can figure out how difficult the job is, but the worker still wear a smile and I think it's the most respectable part in the factory.



Building



Transit



Get in



Burning



Sealing



Charcoal



Get out



Packing





# SHRIMP FACTORY

*The specialty of Kuala Sepetang is shrimp. When the sun rises, fishing boats bring a lot of shrimps back to fish market.*



This shrimp factory is the only selfmanufacturing in Kuala Sepetang. It locates near the port and beside the fish market. The wooden factory is mottled, but the tools inside the factory are in good order. Workers standing at the large boiler, stirring the shrimps.

And the others sitting on the benches peeled shrimps. Because doing these for many years, the workers had nasty calluses on their hands. The shrimps which are bought from fish market can be divided into meat shrimps and sharp shrimps. In comparison with meat shrimps, sharp shrimps look redder and their heads are protruding. After washed, added some salt and cooked thoroughly, Shrimps should be basked in the sun about four to five hours subsequently.





Workers will be exposed in the sun to turnover shrimps every twenty minutes. After that, shrimps reflect gold light under the sun. It is the best evidence of that salt is fully integrated into shrimps. Each shrimp looks crunchy and crispy. And then, heads and bodies of shrimps are separated. Bodies are sold to fish market. As for heads, they will be put into stirrer for making powder, which can be wrapped as fertilizer or feed.



Each part is made full use of without wasting. The exquisite producing process is amazing. When the sun goes down, the work comes to an end. The workers ate shrimps satisfactorily. The residual aroma of dried shrimp still remains in the port of Kuala Sepetang. It also makes us believe that the shrimps are the specialty in Kuala Sepetang.

# FISHERY INDUSTRY

*Kuala Sepetang is a small fishing village located on estuary. As it's an area where saltwater mixes with freshwater, the fishery resources here are truly abundant.*



Among of whole fishery industry, shrimping is the most common occupation in Kuala Sepetang. There are three kinds of fishing boats owned by villagers. Each of them is marked with a large alphabet, either A, B or C. As for prawns catching, type B is the most suitable one.

Since shrimping is forbidden within 5 nautical miles, fishermen have to launch out around 10 or 11 p.m, spending 3 hours sailing from Sepetang river to offshore areas. As soon as they arrive, the crew will begin to operate fishing trawls. In trawl fishing, huge nets are slowly pulled below the water to collect prawns. It takes 3 hours to drag a trawl through the water. And this process has to be repeated 3 or 4 times. Thus, it's already 2 or 3 p.m. on the next day when the boat gets back to Kuala Sepetang. Due to the fact that fishermen have to stay in the boat for quite a long time, drinking water, food, and other necessities of life are completely prepared.

Fishermen in Kuala Sepetang usually say, "Ocean is like a bank to us. Once we are hardworking, we can make enough money. " Actually, fishery isn't an easy job owing to its unpredictable risk and danger. However, the fishermen here are optimistic, satisfied and grateful to their life. Looking into their eyes, I can feel the heart filled with strength and courage.



*The world is like a book,  
Those who don't go on a trip only stay in page one.  
Nowadays,  
"Travel light" takes the world by storm,  
which means that you can bring little luggage  
with you and have an incredible journey.  
At the meantime,  
without excess demand,  
a simple trip won't burden the local area.  
If you do agree with this concept and want to start a travel light,  
Kuala Sepetang must be the best option.  
This brochure can not only broaden your horizons but also help people travel  
eco-friendly.*



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