

Popia Mohamed And Mee Abu Tuanku Abdul Halim's Favourite Delights
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By Mohd Khairul Fikri Osman

ALOR SETAR, April 8 (Bernama) -- Popia Mohamed and Mee Abu are not only very popular with residents in this northern city in the peninsula, but are also the favourite food of the 14th Yang di-Pertuan Agong, Tuanku Abdul Halim Mu'adzam Shah, who is also the Sultan of Kedah.

These two dishes are also favoured by Tuanku Abdul Halim for official state functions at Istana Anak Bukit since he ascended the Kedah throne in 1958, according to the makers of the dishes.

Sini Mohamad Jamal Mohamad, 45, a third generation maker of this popia basah said the fresh spring roll had its uniqueness in taste and texture created from a recipe handed down through generations, starting with his grandfather, Kadir Myden.

Sini Mohamed has been running his popia stall in Jalan Tun Razak here since 20 years ago and often receives orders from the palace in Istana Anak for functions attended by the Sultan.

An unforgettable memory is of Tuanku Abdul Halim himself asking for an extra serving of the popia at a function held at a hotel here in April, 2001.

"I was surprised when the Sultan himself approached me and asked for more popia because before this, I would be the one going to the VVI table to serve Tuanku more popia," he fondly recalled.

Sini Mohamad said the secret to the favoured popia could be due to the sauces used from an old family recipe, hence giving his popia a special taste.

Besides that, he added, the popia skins which he made himself were soft and incomparable to those made by others.

Sini Mohamed who feels proud that Tuanku Abdul Halim has once again been appointed the Malaysian King, described Tuanku Abdul Halim as a caring ruler who is close to the people.

Meanwhile, mee seller Seeni Mohamed Abd Kadir, 56, who has been selling mee (yellow noodle) dishes for over 40 years said his mee rebus and mee goreng were special because they were cooked over charcoal fire and using a secret family recipe.

He operates his restaurant in Jalan Sultanah here since taking over the mee business from his uncle S.S. Abu Faliru in the 1990s.

He said although he only used yellow noodles, soya bean cakes, cucur udang (prawn fritters), eggs and cow spleen for the dish, and potatoes for the gravy, the taste was heightened by the use of charcoal for cooking which also ensured the noodles were

well-cooked throughout and fast.

Seeni Mohamed said his uncle was selling mee near Sultan Abdul Hamid College since 1966, which drew a steady stream of customers each day including the college students and national and state leaders, as well as Tuanku Abdul Halim, who is also a former student of the college.

He said he was delighted with Tuanku Abdul Halim, beloved and highly respected by his subjects, being Yang di-Pertuan Agong again and that he prayed for the King's good health and longevity.

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