



Singapore Spotlight

Tom Benner

毎月第1週掲載



シンガポール人の生活に欠かせないホーカー・センター。シンガポールチキンライス（海南鶏飯）など、この国の代表的料理をはじめとするさまざまな食べ物を、手ごろな値段で提供している。（写真は Singapore Tourism Board 提供）

2) “Die, die, must try”: the hawker center

食事はホーカー・センターで

■ 安くておいしい料理を提供

If you ever visit Singapore, going to a hawker center should be at the top of your list of things to do. “Die, die, must try,” as Singaporeans say in their local language, known as “Singlish.”

At a hawker center, you can get excellent street food at bargain prices — and it’s also a great place to see Singaporean life up close. Hawker centers are social places, where Singaporeans from all walks of life gather to eat and drink, mix and mingle.

Hawker centers — sometimes called food centers — are open-air buildings, and they can get quite hot and crowded. Unlike indoor food courts, they are not air-conditioned.

The hawker centers are generally found in busy public places, such as near public housing estates or transport hubs. Each hawker center is filled with rows and rows of food stalls, and each food stall is occupied by

a single food hawker.

Food hawkers used to sell their specialty dishes on the street. Later, they moved into specially-built hawker centers, where they have access to running water, electricity, and more hygienic conditions.

While hawkers no longer prepare and sell their food on the street, the diverse mix of hawker fare is still referred to as “street” food.

Diners at hawker centers usually sit at metal tables and eat their food from cafeteria trays. Locals first save themselves a spot at a table by leaving an umbrella or a packet of tissues at an open spot — a practice known as “chope-ing,” which is widely honored. Then they go to the food stalls and order whatever looks appealing.

Bargain prices have always been part of the draw, with a well-prepared and satisfying meal costing as little as 3 Singaporean dollars. You’ll probably never get food this good, this cheap, anywhere else.



屋台がずらりと並ぶホーカー・センター。まずはぐるりと一周して、どんな料理があるのかチェックしてみよう

シンガポールチキンライスは、中国・海南島から移り住んだ人々が持ち込んだといわれている



■ さまざまな食文化が融合

Singaporean street food can mean many things to many people. It can mean finger food such as popiah, or summer rolls filled with finely grated vegetables. It might refer to the curry puff, which is easy to carry and eat while you’re on the run. Or satay, a treat with seasoned, skewered and grilled meat, fish or tofu, served with a sauce.

It could also mean chicken rice — a deceptively simple dish of tender chicken, served on a bed of rice made moist and fragrant with broth and ginger.

Other basic hawker fare includes laksa (a spicy noodle soup combining Chinese and Malay culinary elements), bak kut teh (a peppery pork rib soup) and rojak (a fruit and vegetable mix that is eaten as part of a Javanese prenatal ceremony).

More unusual dishes include black-skinned chicken (believed

to have medicinal qualities), pig organ soup, fish head curry and frog leg porridge. On the somewhat pricier side of hawker fare are chili crab, black pepper crab and barbecued stingray.

The food selection reflects Singapore’s cultural and ethnic mix of Chinese, Malays, South Indians and Peranakans (descendants of Chinese immigrants who settled and married local women in Indonesia, Singapore and Malaysia) — a melting pot like no other. This has made Singaporean cuisine extremely unique, prompting famous American food writer Calvin Trillin to observe of Singaporeans: “Culinarily, they are among the most homesick people I have ever met.”

Tom Benner is a freelance journalist who moved to Singapore from Boston, U.S., in fall 2012. His recent journalism has appeared in Al Jazeera English, Global Post and Nikkei Asian Review.

KEYWORDS

die, die (口語) 何が何でも
(food) hawker 屋台(の主人)
のこと(後出 stall は屋台)
Singlish シンガポール英語。
独特の表現やなまりがある
all walks of life あらゆる社

会的階層・職業の人々
mingle 交流する
public housing estate 公共住宅団地のこと
transport hub 交通の中心地
hygienic 衛生的な、清潔な
fare 食事(後出 meal も同意)
(be) honored (ここでは)正し

い行為だと認められている
draw 魅力
Singaporean dollar 1 シンガポールドル=約86円
finger food 指でつまんで食べられるもの(軽食)
summer roll 生春巻き
finely grated 細かく刻まれた

curry puff 揚げパイ風の軽食
on the run (口語) 移動中で
seasoned 味付けされた
skewered 串刺しにされた
deceptively ~ 一見~に見える
broth (ここでは鶏の)ゆで汁
culinary 料理の(後出 culinarily は料理的に(は))

peppery ピリッとする
Javanese ジャワ人の
prenatal 出産前の
medicinal 健康に良い
organ 内臓
porridge 粥
pricy 高価な
stingray アカエイ

descendant 子孫
immigrant 移住者、移民
melting pot (人種・文化の)るつぼ
observe (感想として)述べる
homesick (ここでは)自国のものに愛着を持つ
[本文 - 536 words]

MACHIGAI! © Tim Young

毎週掲載



by Tim Young

冬休みはどこに行きますか？

✗ Where will you go in winter vacation?

It can often be difficult to know which preposition (前置詞) to use in English. Japanese people commonly use “in” before “vacation,” but it’s not correct. You could use either “on” or “during.” “On” implies that you spent the entire vacation on that trip, while “during” implies that perhaps you spent only part of the vacation traveling.

○ Where will you go on/during winter vacation?



© Tominaga Yoshiko

米アイオワ州出身。イリノイ州オーガスタナ大学で英文学士号取得。1989年から日本在住。現在はスカイプでマンツーマンの英語レッスンをするほか、高校でのALT(外国人英語指導助手)やポッドキャストの製作など幅広く活躍。Twitter (@machigai) でもつぶやき中。

MACHIGAI Meter

How many of Tim's students made this mistake?



Visit <http://www.machigai.com> for podcast, online quiz, and more!