



Pindang Fish for Lulu
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Galungan holiday is only one day away. It is a Balinese holiday which celebrates the victory of dharma over adharma (the triumph of good over evil). My father and I make penjor, a decoration from bamboo and coconut leaves. Mother arranges fruit for gebogan, a kind of offering.



Oh no, Lulu is hungry! But there is no more pindang fish for Lulu. It's her most favorite dish.



Why has Mek Tut not come yet? Lulu only likes Mek Tut's pindang fish. Her pindang is indeed the best in Bali! I like it too.



I decide to go straight to Mek Tut's house.



Mek Tut is making a container for the offerings. But there isn't a pindang fish in sight!



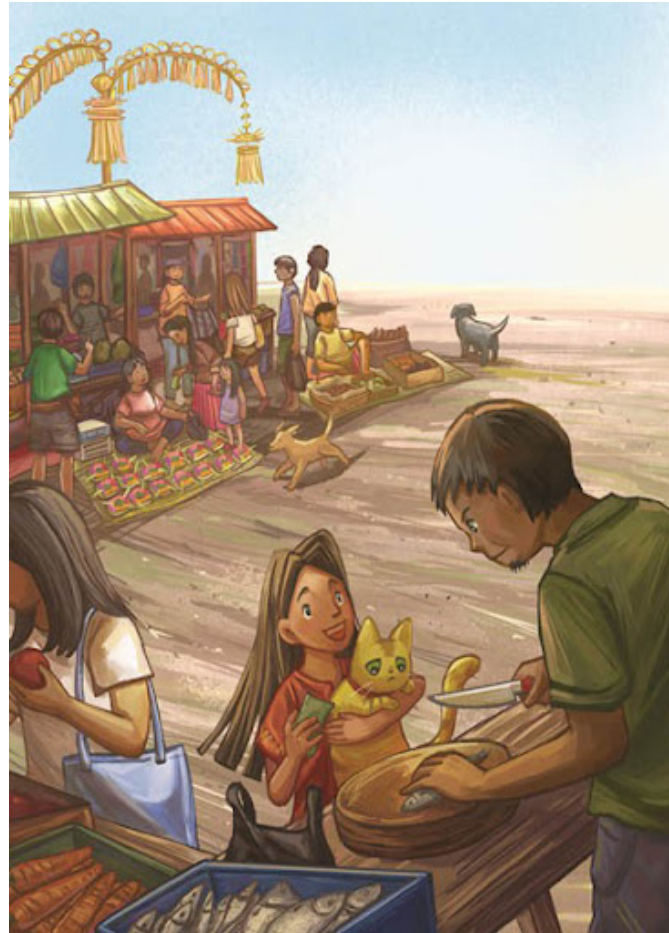
She is also preparing for Galungan. But she won't make pindang until three days later. Hmm ... what if I make my own pindang?



Mek Tut happily shares her recipe. I will need a lot of spices! Lemon grasses, bay leaves, garlicks, galangal and about 2 ounces of salt for every pound of fish.



First, I have to buy fish. I keep memorizing Mek Tut's recipe in my head.



Wow, the market is crowded! Many people are shopping for Galungan preparations. Lucky me, the fish sellers are still here.



Ah, if only Lulu liked raw fish, I wouldn't have to make pindang.



I'm excited that this is my first time making pindang fish. But I really hope I don't forget the recipe.



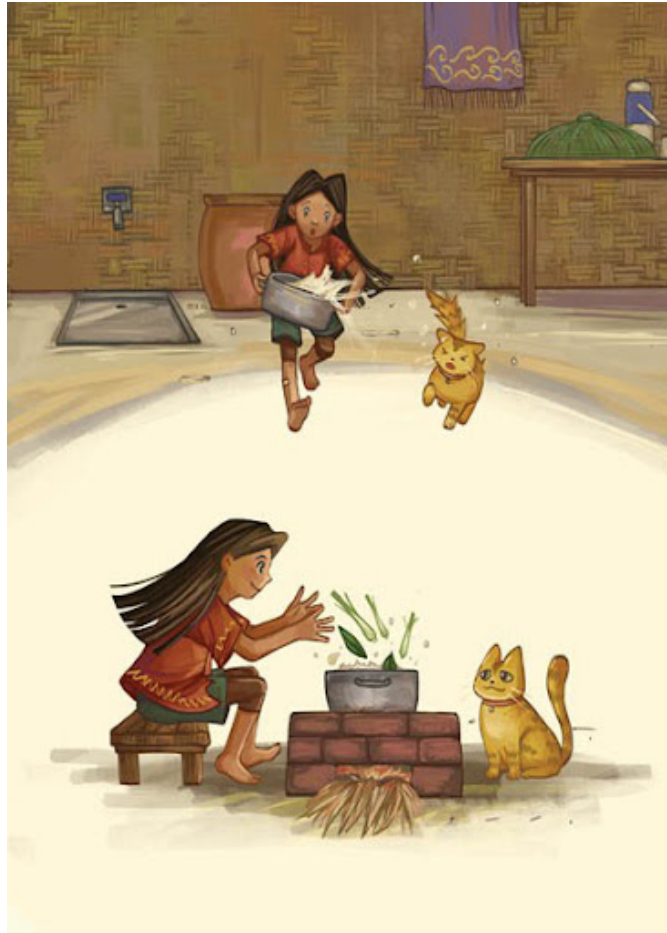
It's not easy to clean the fish. They are slippery, and smell fishy. My nose doesn't like it.



Next, I put the fish in the basket. At least this part is easy!



I sprinkle some salt and add lemon grasses and bay leaves. Then it's set aside for a moment.



I boil water in a pot and put more lemon grasses, bay leaves, and garlic in it.



The next seasoning is galangal. Oh no, which one is galangal?



The yellow one is definitely turmeric. I don't need it.

Is this one galangal? Or is it the one that is smoother and shinier?



I'll just put them both in!



Salt gets added next.



And finally, I place the fish basket inside the pot.



Now I'm just waiting for the pindang to be cooked. It's taking so long!



I go out to play with Lulu.



I could play for ages!



Wait, what's that smell?



Oh no! The water in the pot is almost gone.
And the smell of burnt fish is everywhere.



It tastes weird. It doesn't taste like Mek Tut's pindang.



What do I do? Does Lulu want to eat it?



Oh, turns out Lulu likes it!
I'm so relieved.<span style="color:
rgb(0,0,0);font-size: 16px">



This book development project focuses on science, technology, engineering, and mathematics (abbreviated as STEM) themes in children's daily lives. This project involves almost all female writers, illustrators, editors, and designers. This book was developed through a book development workshop held in collaboration with Litara Foundation and The Asia Foundation through the Let's Read program with the support of Estee

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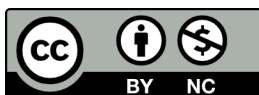
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Original Story

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