

# Fractured Tales

## 7 Little Dwarfs, The Gethuk Makers

Once upon a time, there were 7 little dwarfs that were feeling hungry and they had no food to eat. One night, Doc couldn't sleep and he went to the kitchen and opened the fridge. There was nothing unless some ingredients such as cassava, coconut, brown sugar, salt and vanilla extract. Suddenly, Doc had an idea to make food with those ingredients. The next morning Doc greeted the 6 other dwarfs.

"Good Morning sleepy heads! I have an idea to make food with the ingredients in the fridge! What do you think?" asked Doc.

With a happy face, Happy said "Wow, that's a good idea! But, what will we cook?"

Doc answered with a shameful face "Um.... Oh yeah, I haven't think of the name. How if we cook it first!"

Grumpy said with anger, "WHAT are you TALKING ABOUT?!"

Sleepy answered Grumpy while yawning, "Be quiet and let's cook"

So Doc, Grumpy, Bashful, Sleepy, Happy, Sneezzy, and Dopey decided to cook the 'unknown' food. They cooked the 'unknown' food and Doc explained how to cook it.

"First, peel the cassava skin everybody. Second, boil the cassava! Remember, no skin okay.. Third, mash the cassava that have been boiled. Use the mixer! And don't forget to add the brown sugar! Finally, the food is ready to eat!" explained Doc.

At last, they ate the 'unknown' food. Then Sneezzy suggested that the name was Brown Food. In the other side, Grumpy didn't agree with what Sneezzy suggested. But Grumpy suggested that the name was Cassava Cake. But finally, Bashful suggested that the name was Gethuk. Dopey nodded his head and they continued eating. So, starting from now on, they are not hungry anymore and they can make Gethuk anytime they want because the ingredients of Gethuk is easy to be found.

### Glossary

#### WHAT IS GETHUK?

Getuk is a simple Javanese dish made from cassava. The cassava is peeled, boiled and mashed. Then it is mixed with grated coconut, sugar and small amounts of salt. Sugar can also be substituted with palm sugar to give it brownish color and more distinctive taste. Other method to make gethuk is by grinding it with meat grinder and cut it into cubes. this kind of getuk also known as getuk lindri. While grinding butter, sugar, salt, and sometimes also milk powder, vanilla, and food coloring is added. It usually sold by seller that goes around the neighborhood in East Java.

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