TRADITIONAL FOOD AT MANJALANG RUMAH MINTUOCEREMONY IN KANAGARIAN BATIPUAH BARUAH, DISTRICT BATIPUAH, TANAH DATAR REGENCY

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ABSTRACT

This research is based on the fact that nowadays, Batipuah Baruah people do not have source book to be used as a guide in determining and processing traditional food in every traditional event, sometimes there are mistakes and differences of opinion happen between women at the time of the event in determining which are the traditional foods of Manjalang Rumah Mintuo, the number of traditional foods in Manjalang Rumah Mintuo, the tools that is used and the meaning of Manjalang Rumah Mintuo’s traditional foods. This study was conducted with the objectives of (1) revealing the implementation of traditional ceremony of Manjalang Rumah Mintuo, (2) revealing the traditional food of Manjalang Rumah Mintuo, (3) revealing the equipment that is used to carry Manjalang Mintuo’s traditional food, (4) revealing the meaning of traditional food which is carried at the Manjalang Rumah Mintuo ceremony. The type of research that is used is qualitative research, the object of research is the traditional food carried at Manjalang Rumah Mintuo ceremony in Kanagarian Batipuah Baruah, the data collection technique is Snow-Ball Sampling. The analysis of field data is including reduction, display, conclusions and verification. The results of this study indicate that Manjalang Rumah Mintuo ceremony in Kanagarian Batipuah Baruah is held one day after the event of wedding party (baralek) that is precisely held on Monday. The series of events in Manjalang Rumah Mintuo at Kanagarian Batipuah Baruah has two stages that are preparation before the event and a series of traditional ceremonies of Manjalang Rumah Mintuo. The preparations before Manjalang Rumah Mintuo ceremony are: a) processing the traditional food, b) arranging of traditional food, and c) packaging of traditional food. The series of events in Manjalang Rumah Mintuo are: a) Balarak, b) Petatah - Petitih, c) Penyerahan Dulang, d) Duduak Basamo, e) Pulang ka rumah. The traditional food and cakes (labo) at Manjalang Rumah Mintuo ceremony in Kanagarian Batipuah Baruah are lengak kuniang, Singgang ayam, Pinyaram gadang, Rubik, Godok putih, Pinyaram manangah, Godok pisang, Fried banana, Sponge cake, Decorative Cake. The special tools used to carry the traditional food at Manjalang Rumah Mintuo ceremony in Kanagarian Batipuah Baruah are large round food tray made of brass, food dishes, large round flat plates, serving hoods (saok aia), kain bungkuihan, dalamak patakaik. The traditional food made for Manjalang Rumah Mintuo ceremony has meaning that contains useful messages for both families.

KEYWORDS: Traditional food, Manjalang Rumah Mintuo, Wedding Ceremony

1. INTRODUCTION

West Sumatera is one of the famous territory with the strong cultural as unifier the societies. West sumatera also an autonomy region which has different tradition in each village (nagari), and has a kinds of typical ritual and tradition ceremonies are different with other societies, where the implementations procedure
based on values and rules that exist within the societies itself. Every societies (tribes) as is known has a set of rules that arrange the pattern of his daily life as we known with culture. Conceptually, culture is the whole system of ideas, action, and the work of human beings in the framework of their survival that made as human property through the learning process (Koentjaraningrat, 1990). Another expert, Scupin and DeCorse (1998:200) defines that culture comprehensively as a shared lifestyle in which there is an element of value, reliance and norms transmitted in certain societies from generation to the next generation.

The basically culture is realization of human intiation as a cultural creature inherited from the previous generation. One of the forms of culture that is activity, reflected on the implementation of various traditional ceremonies by each societies according habit that have been traced hereditary. Traditional ceremonies is realization of the idea and aspirations about knowledge, values, convictions, rules that link human relationships among humans, and humans with its natural environment. Traditional ceremonies can be divided into two major parts that are affected by the function and targets of the activities undertaken. First, ceremony as a ritual, for example religious ceremonies or beliefs, both ceremonies as a ceremony, for example a marriage ceremony.

The Marriage Ceremony basically mark a transition or movement of one’s status from the stage of adolescent to the stage of marriage. Every region has manner or rules them selves related to the conduct of the wedding ceremony in accordance with local tradition in Minangkabau with adat salingka nagari. The implementation of a wedding ceremony in Minangkabau has several series of ceremonies, one of them is manjalang rumah mintuo. The activities of manjalang rumah mintuo in Minangkabau society became an inseparable part of the wedding ceremony in Minangkabau, as well as the area Batipuh Baruah in Tanah Datar district, where the societies performs activities Manjalang Rumah Mintuo as a ceremony that can not be abandoned because Manjalang Rumah Mintuo aims to build a kinship relationship between two families united by marriage. This area also has the uniqueness and to the typical culture, as well as the names and terms used, there is an area whose term bararak and there is also called manampuah.

According to Armaini (2004: 25) "Manjalang rumah mintuo is a peak event for anak daro usually held on the third day after the wedding. In the implementation of this ceremony manjalang rumah mintuo, anak daro delivered people who are tribe with anak daro, bako and close relatives from anak daro to marapulai’s house ". At the time of manjalang rumah mintuo, usually anak daro with the group bringing various foods in accordance with the customs of a region, because each region has a difference in the implementation of ceremony manjalang rumah mintuo. According to Suwando (1978: 74) Manjalang Rumah Mintuo food brought by anak daro arranged on the tray (dulang) with the contents of nasi lamak, kue bolu, kue sapik, kue kembang loyang, agar- agar and others. On the contrary, the mintuo will be handed in the form of clothing, money or gold as a provision to help anak daro jo marapula’ain a new life ".

Food has an important role in every traditional ceremony, as well as food delivery brought in ceremony manjalang rumah mintuo, for Minangkabau communities food usually have meaning and messages or cultural symbols. While the traditional food served at a traditional ceremony implied meaning or symbols that are a reflection of the behavior of people in Minangkabau area. In
accordance with the opinion of Prihastuti, (in Sari 2007: 23), "Customary food is the official food or food that has been determined to be presented in the event of the implementation of traditional ceremonies".

Initial research studies obtained data from bundo kanduang and people who know about traditional ceremonies in kanagarian batapuah baruah, that some people have neglected about the implementation of traditional ceremony manjalang rumah mintuo, it can be seen that the role in processing food, organize food and serve food, at the ceremony manjalang rumah mintuo only old people aged about 50 years and over, while young mothers aged 40 years and teenagers are only involved at the time of bararak or as a procession together anak doro to the house of the family male or marapulai. At the present time it does not have a source book used as a guide to perform the ceremony manjalang rumah mintuo, either in determining the custom made food arrangement or presented, the type of custom food, the amount of custom food, the tools used and the meaning of the customary food, consequently Batipuah Baruah's societies who do not know about the traditional ceremony manjalang rumah mintuo especially the younger generation.

With the problems above, researchers worried that the ceremony of manjalang rumah mintuo can not be preserved and maintained to the next generation regarding the series of traditional ceremonies, the types of indigenous foods brought, the tools used to bring the customary food, and the functions and meanings of traditional food brought during the ceremony manjalang rumah mintuo.

With the problems, researcher worried that after the parents have been gone then the role in processing, organizing and serving food are young mothers and teenagers who do not know the way of processing, the equipment used to handle and bring the food. As well as introducing to the community about the implementation of traditional ceremony manjalang rumah mintuo, it is necessary to preserve cultural values. This is in accordance with the minister of home affairs regulation No. 52 of 2007 on guidelines for the preservation and development of customs and socio-cultural values stating that "The series of traditional ceremonies in this village is one part of custom which must be preserved and developed, so that custom customs can still be known by the next generation and can be developed to become more known ".

Based on the above background, this study was conducted with the aim of (1) revealing a series of traditional ceremonies of manjalang rumah mintuo, (2) revealing the traditional food of manjalang rumah mintuo, (3) revealing the equipment used to bring manjalang rumah mintuo's traditional food, (4) revealing the meaning of traditional food brought to manjalang rumah mintuo ceremony.

2. METHODS

The type of research used is qualitative research with descriptive approach. In accordance with the opinion of Sugiyono (2010: 8) "Qualitative research methods are often called naturalistic research methods because the research is done on natural conditions (natural settings), also called as ethnographic methods, because basically this method is more widely used for research in the field of cultural anthropology , referred to as qualitative methods, because the data collected and the analysis is more qualitative ". Based on the opinion, it can be concluded that the qualitative type of research is research that aims to reveal the phenomenon of Indigenous Food At Ceremony Manjalang Rumah Mintuo In
Kanagarjan Batipuah Baruah Batipuah District Tanah Datar Regency. This study aims to learn about the series of traditional ceremonies Manjalang Rumah Mintuo, the type of food used during the ceremony Manjalang Rumah Mintuo, the equipment used to process food during the ceremony Manjalang Rumah Mintuo, the meaning of traditional food that is currently the implementation of traditional ceremony Manjalang Rumah Mintuo that takes place in general, which is lifted from the facts is not in a reasonable condition under control and manipulation.

The study was conducted in Nagari Batipuah Baruah Batipuah Subdistrict, Tanah Datar District, this study was conducted from September to October 2013. The data were obtained directly from the informants, where the researcher was looking for community leaders or Niniaak Mamak, Bundo Kanduang and Manjalang Mintuo traditional mothers, food used during traditional ceremony Manjalang Rumah Mintuo, the equipment used to arrange custom food during traditional ceremony Manjalang Rumah Mintuo, also the meaning of custom food during traditional ceremony Manjalang Rumah Mintuo. Data collection techniques in this research are used, interview and documentation. Data analysis in this study using Miler and Huberman analysis, qualitative data analysis include three flow of activities, namely: data reduction, data presentation and conclusion or data verification.

3. RESULTS AND DISCUSSION

Based on the results of the research, it can be concluded that, the series of traditional ceremonies, types of customary food brought, the tools used to bring custom food, and the meaning of custom food at traditional ceremonies Manjalang Mintuo House in Nagari Batipuah Baruah Batipuah District Tanah Datar.

3.1. The series of Traditional Ceremonies "Manjalang Rumah Mintuo" in Kanagarjan Batipuah Baruah Batipuah District Tanah Datar Regency

Manjalang Rumah Mintuo has two stages of preparation before the event and a series of traditional ceremonies Manjalang Rumah Mintuo. Preparation before the ceremony Manjalang Rumah Mintuo in Kanagarjan Batipuah Baruah consists of several activities, namely:

a. Processing traditional food for Manjalang Rumah Mintuo.

Before processing custom food, one of the relatives of the female family that is wife of niniaak mamak duty to buy and prepare all the needs / ingredients to process food. Processing traditional food for ceremony Manjalang Rumah Mintuo started to be done on Sunday until Monday morning. Traditional food processed at the ceremony Manjalang Rumah Mintuo is Nasi Lamak Kuning, singgang ayam, rubik, godok putih, pisang goreng, and godok pisang. To process the traditional food such as nasi lamak kuning is done by female relatives namely the bako part of women. Meanwhile, a group of local mothers who live in one jorong are in charge of processing a singgang ayam, and traditional cakes such as rubik, godok putih, pinyaram, pisang goreng and godok pisang. The group of mothers and relatives of women who process these indigenous foods have their respective responsibilities for the processed food, this aims to make the food can be resolved properly and
quickly. For more details about the process of traditional food processing ceremony *Manjalang Rumah Mintuo* can be seen in Figure 1 below:

![Custom food processing](image1)

**Figure 1. Custom food processing**

b. Preparation of food into the dulang, food that has been processed then placed and arranged on a container that is a plate. The dishes used are samba dishes and flat plates. Food that has been arranged on a plate then just prepared on a big round chin. The bone used for the presentation of traditional food *Manjalang Rumah Mintuo* amounted to four dulang, as follows:

1) First bone, containing Nasi Lamak Kuning. Nasi Lamak Kuning is printed using a large bowl. After solid Nasi Lamak Kuning is transferred into one large tray that has been on the base with banana leaf. Nasi lamak kuning then compacted again and smoothed the surface with banana leaf pieces, it aims to make yellow lamak rice is not easily broken when brought. Can be seen in the figure 2 below:

![First Fill Inlet, Nasi Lamak Kuning](image2)

**Figure 2: First Fill Inlet, Nasi Lamak Kuning**

2) Second bone filled with pinyaram. Before the pinyaram is arranged into a dulang, dulang first on the base with paper, it aims to make the pinyaram arranged looks clean and neat. Pinyaram which is arranged into dulang that is pinyaram which has large size and pinyaram compiled amounted to 31 pieces, in addition has become a local customary provisions also aims that the number of pinyaram is in accordance with the size of the tray. Pinyaram is arranged in a circular shape. Can be seen in figure 3 below:
3) Third bone filled with singgang ayam, medium-sized pinyaram and beras biyak. The ready-made prepared singgang ayam are laid flat and whole into a large flat plate, then the pinyaram is placed into a large flat dish arranged in a circle and the rice is placed into a large flat dish on top of the rice adorned with shredded grated coconut X and given a piece of turmeric on each side of the coconut. The three custom foods that have been put into the container then then arranged and arranged into a large round dulang fruit. Can be seen in the figure 4 below:

![Figure 4: Third Fill Contents, Singgang Ayam, Pinyaram Menengah, Nasi Biyak.](image)

4) The Fourth Chest is filled with a custom dish of one pinyaram dish, one rubic plate, one plate of godok putih, one plate of godok pisang, one plate of pisang goreng, and one plate of sponge cake. Each custom food put into the plate is neatly arranged and clean, then each food is moved and arranged into one large round dulang that has been on the base with paper. Can be seen in the figure 5 below:

![Figure 5: Fourth Bone Contain, Pinyaram, Rubik,Godok Putih, Godok Pisang, Pisang Goreng and Bolu Cake, Each One Dish](image)

c. The packaging of Manjalang Mintuo traditional food. Traditional food that has been prepared above dulang, the next process is each dulang that has been filled with custom food covered with a serving hood (saok aia), the
hood *(saok aia)* used is made of dried nipah leaf. Then the next process of food that has been covered with a serving hood *(saok aia)* is wrapped with bungkuihan cloth, this rectangular bungkuihan cloth that has a binder on each side, take the four sides of the bungkuihan cloth tie to be tied to the hood *(saok aia)*. For the last process, the baits that have been wrapped then covered with a rectangular square cloth and given a pin above it so that the cloth is not easily removed. The inner fabric used to cover the tray is a plain plain cloth and a patterned inner fabric. For an ornamental cake placed in a square box made of paper, then the cake is wrapped in a plain white cloth that is rectangular by tying the sides of the fabric onto a decorative cake that has been closed with a box. The customary food that has been wrapped up will be tipped by the mothers who bring dulang for the event *Manjalang Rumah Mintuo*. Can be seen in Figure 6 below:

![Image of packaging food](image.png)

**Figure 6: Packaging of Food**

a. *Manjalang Rumah Mintuo* event series

The series of ceremonies *Manjalang Rumah Mintuo* in Kanagarian Batipuah Baruah is *bararak*, *petatah-petitih*, handover *dulang*, *duduak basamo* and *pulang karumah* (go home).

1) **Balarak**

*Balarak* is an event where the *anak daro* and *larak* members walk together to the house of the men's family wearing traditional clothing and the woman carry *dulang* overhead. In accordance with the opinion of Media (2000: 59) "*Bararak* are walking together ". For this event, the women's family invites the closest relatives. *Balarak* event held at 14.00 pm. All members who participated in this event are women. The *anak daro* wear *suntiang*, the *anak larak* wearing small *suntiang*, tuo larak wearing bundo kanduang clothing, *panggiriang* wearing red *pasumandan* clothes and woman who carry the dulang wearing *baju kurung*. *Balarak*
was conducted to show the surrounding society that there are two families who have built the household.

2) Petatah-petitih

Anak daro and larak members who had arrived at the men's house were greeted by the man's family members in front of the door of the house by giving a welcome remark of petatah-petitih while being pelted with yellow rice. Media Opinion (2000: 412) Petatah-petitih is a "Proverb or a word of advice". Meanwhile, according to Rony (2001: 45) "Arriving anak daro and members / the mothers semandan at house in-law was greeted with the addition through Petatah-Petitih". The petatah-petitih words are given by mothers who are the family of the men. This is done to welcome the children of anak daro and its members who have come far to carry out the event Manjalang Rumah Mintuo.

3) Handing Over the Dulang

After welcoming the petatih-petitih words, the dulang held by the women's family are directly handed over and received by the families of the man to be brought into the house the dulang then placed in one room as a display in purpose for the other man's family knowing that the dulang and its contents are innate from the woman's family. In accordance with the opinion of Rony (2001: 45) "innate gift of anak daro who have been accepted, then the innate gift will be seen and moved (copied) the contents

4) Duduk Basamo (Sitting together)

Duduak basamo is the continuation of Manjalang Rumah Mintuo event. This is a juxtaposition of anak daro and marapulai which was attended by all woman's larak members and the man's family. In the house, woman's family members and man's family members sit face to face. The man's family entertains the woman's family with a variety of foods such as yellow lamak rice, pinyaram, kue bolu, fried bananas and godok pisang. Up to heavy meals such as rice and side dishes. After that the woman's family also served sirih brought for the man's family to just be taken or chewed. In accordance with the opinion of Rony (2001: 45) "when reached the house after doing the addition through the petatah-petitih then all who come are welcome to sit and eat foods that have been prepared before".

5) Pulang ka Rumah (Going Back To Home)

After eating and drinking at the man's family house, the anak daro and the larak members ask permission to go home. Both family members giving handshake to each other. And the man's family returned the four dulang brought by the woman's family. The four dulang brought home by the women's family have been replenished by the man's family. The contents of the dulang is rice. According to Rony's opinion (2001: 45) "The dulang that have been copied and then the marapulai's family will fill the anak daro's innate gift with sapatagak clothes / one set, blankets and money".

From the above description can be concluded that the series of events Manjalang Rumah Mintuo is also showing the new family to build a
household to all surrounding society, and aims to be able to introduce both sides of the family and keep silaturrahmi between the two sides of the family.

3 2. Traditional Food At Ceremony Manjalang Rumah Mintuo In Kanagarian Batipuh Baruah District Batipuh Tanah Datar District

Traditional food at the ceremony Manjalang Rumah Mintuo in Kanagarian Batipuh divided into 2 types of custom food and the amount of each traditional food Manjalang Rumah Mintuo.

a. Types of traditional food at ceremony Manjalang Rumah mintuo

Types of custom foods and cakes (labo) at the ceremony Manjalang Rumah Mintuo in Kanagarian Batipuh Baruah consists of 10 kinds of traditional food is yellow lamak rice which is the contents of the first dulang. Pinyaram large contents of the second dulang. Singgang ayam, pinyaram manangah and rice byak contents of the third dulang. Rubik, godok putih, fried banana, godok pisang and kue bolu contents of the fourth dulang. And decorative cakes are packaged separately.

b. The amount of each traditional food Manjalang Rumah Mintuo

Each custom food of Manjalang Rumah Mintuo has its own amount. Nasi lamak kuning 1 big size of dulang, Singgang ayam 1 whole tail, pinyaram 1 big size of dulang, rubik 11 pcs, 13 pcs godok putih, 15 pcs pinyaram manangah, 15 pcs banana, 15 fried bananas, 10 pcs kue bolu, 1 pcs Decorative cake. For decorative cake may also be replaced with kue bolu roda. All the customary food for the ceremony Manjalang Rumah Mintuo (manampuah) is obliged to be brought with a predetermined amount and should not be left behind or excess because it has become a provision of custom and mutual agreement. For more details can be seen in the following figure:

1) Nasi Lamak Kuning

Nasi Lamak Kuning is a rice made from white sticky rice cooked using coconut milk, garlic, pecans, sundaic acid, turmeric water, and salt. Can be seen in figure 7 below:

Figure 7: Nasi Lamak Kuning

2) Singgang ayam

Singgang ayam is processed from chicken cooked with coconut milk and spices consisting of onion, garlic, coriander, pepper, sugar,
ginger, pecan, lemongrass, and bay leaf. Can be seen in the figure 8 below:

![Singgang Ayam](image)

**Figure 8: Singgang Ayam**

3) Pinyaram

*Pinyaram* is a traditional cake of the Minangkabau region. *Pinyaram* cake is made from white rice flour, brown sugar, salt, pandan leaves and cooking oil. Can be seen in the figure 9 below:

![Pinyaram Gadang](image)

**Figure 9: Pinyaram Gadang**

4) Rubik

*Rubik* is a kind of traditional cake made of white sticky rice flour, grated coconut, salt and vanile. For content using *enten*. *Enten* is made from grated coconut, brown sugar, salt and pandan leaves. Can be seen in the figure 10 below:

![Rubik](image)

**Figure10: Rubik**

5) Pinyaram Manangah

*Pinyaram* is a traditional cake of the Minangkabau region. *Pinyaram* cake is made from white rice flour, brown sugar, salt, pandan leaves and cooking oil. Can be seen in the figure 12 below:
6) Godok Pisang

Godok pisang also included into Minangkabau traditional cake. Godok pisang is usually using a plantain, pisang batu or pisang ambon. For other ingredients added with white rice flour, and salt. Can be seen in the figure 13 below:

![Godok Pisang](image12.png)

**Figure 13: Godok Pisang**

7) Fried Bananas (*Pisang Goreng*)

Fried banana is a food made from banana that is peeled and cut into pieces then fried with dough made from white rice flour, whiting and salt. Can be seen in the figure 14 below:

![Fried Banana](image13.png)

**Figure 14: Fried Banana**

8) Kue Bolu

*Bolu* cake is a cake made from dough flour, sugar, eggs, coconut milk, margarine, baking powder and vanilla. Then the dough that has been ready to be shaken printed with small prints in the form of motifs and baked until cooked. Can be seen in the figure 15 below:
9) Decorative Cake (Kue hias)
Decorative Cake is a bolu cake decorated with butter cream and is formed by using spuid to make the cake looks beautiful and attractive. Can be seen in the figure 16 below:

In the opinion of Rony (2001: 45) "Traditional food brought to the event Manjalang Rumah Mintuo is: 2 tail in 1 talam of pangek ikan, one tail in 1 talam of pangek ikan gurami, one whole chicken of singgang ayam, gulai kambing mixed bamboo shoot / young jackfruit, 1 talam of nasi lamak, 1 talam of wajik, 2 talam of nasi kunyik (one talam of wajik badatak / hard), 1 talam of paniaram arranged in such a way ".

Based on the results of research and quotation above that all custom food different types and amounts in each region, this custom food must be brought with a predetermined amount and should not be left behind or excess because it has become the provisions of custom and mutual agreement.

3.3. Tools that always used to carry traditional food for Manjalang Rumah Mintuo ceremonies in Kanagarian Batipuah Baruah Kecamatan Batipuah Kabupaten Tanah Datar

Based on result of research, that special tools that used to carry traditional food for Manjalang Rumah Mintuo (Manampuah) in Kanagarian Batipuah Baruah is big round of dulang (tray) which is made of brass, piring samba, big round flat plate, food cover (saok aia), kain bungkuhan, dalamak patakaik.

These things is suitable for Minangkabau Tradition, to carry traditional food according to Pudja (1989:70) “ Tools that used to carry traditional food consist of
Carano, Dulang, Dalamak, Tray (Baki/Talam), Piring samba, Piring Ceper (flat plate), cambuang, and Food cover (Saok Aia).

a. Carano
Carano is tool which is made of bronze iron plat, aluminum, and bronze. Carano is plate which is usually filled by sirih, pinang, gambir, and kapur sirih. Carano have especially meaning in tradition ceremonial that is a beautifully of carano, shape, and carving motives and carano also completely with flattery and the words of parables that delivered by special people.

b. Dulang (Tray)
Dulang is household tool which is made of brass and bronze. Shape of dulang is round, in the edges of dulang there is karawang carving or just flat with out carving, side of this dulang is low and stand, while that the bottom base are flat. Dulang is used to carry and also for placed food which is already put in plate or other tools.

c. Dalamak
Dalamak is velvet fabric that have a square shape with size 50x50 cm. Dalamak fabric have color motive such as red, yellow, black, and also shinee of gold yarn and small mirrors which have bring a happiness colour and sacredness. function Dalamak fabric is for covering carano which is already filled out completely.

d. Baki/Talam
Baki is household tools which made of bronze, aluminum, can, or stainless steel. Have a big round and flat shape with high side, have function for carry food dishes which is already in a plate.

e. Piring Samba
Piring samba is made of porcelain and ceramics. Have a round shape and in the middle have a bit convex. Piring samba usually used to put food dishes such as gulai merah, gulai putih, rendang, pangek ikan, pergedel, acar timun, gulai toco, goreng ikan, goreng ayam, etc.

f. Piring Ceper
Piring ceper made of porcelain, ceramics and glass with round, flat and big shape. The function of piring ceper are placed of dishes and cake like kue bolu, wajik, pinyaram, galamai, etc.

g. Cambuang
Cambuang is tool which is made of porcelain with height 15 cm and have two part that is body part and cover part. The function of cambuang is for placed a dishes such as rice for a lot of rice.

h. Tudung Saji
Tudung saji is made of from Nipah Leaves which is already dried and knitted, have diameter 60 cm and height 20-30 cm. Tudung saji usually used to covering dishes.

Based on Result of Researches and articles above, tools that usually used to carry dishes for traditional ceremonies generally using carano, dulang, piring samba, piring ceper, cambuang, tudung saji and dalamak.

3 4. Meaning that is consist in Manjalang Rumah Mintuo Ceremonies in Kanagarian Batipuah Baruah Kecamatan Batipuah Kabupaten Tanah datar.
Based on Result of Researches, meaning from traditional food for Manjalang Rumah Mintuo are: Nasi Lamak Kuniang means that anak daro (Bride) free from her single status for married life which is sign with yellow colour, that the anak daro (bride) has been coloured and not white anymore. Other than that nasi lamak kuning means that family relationships have been established. Singgang ayam means that anak daro (bride) has been left entirely to her husband. Pinyaram yang berbentuk pipih nan buliah dilayangkan means that husband can lead and wiser in their family it the future. Rubik has meaning that in fostering the household in the future, husband must can be fortress in their household. Kue bolu means that Minangkabau society live life with religious and customs guidelines.

According to Rony (2001:40) “In tradition ceremonial we can see type dan variousity of traditional food, where in addition to fulfilling the function as a dish also meaning which is containing in there. There is some food that are symbolic called Nasi Lamak, Nasi Kunyit, Wajik, Gelamai, Pinyaram. Each of type of that dishes have own means, which is:

a. Nasi Lamak
   Symbolic of malin, according to tradition in accordance with its functions and duties within kaum or called suluh nagari who is have duties for educating nephews’ children in religious and tradition. according to the saying “Adat basandi syarak, syarak basandi kitabullah, syarat mangato, adat mamaka”.

b. Nasi Kuning
   Symbolize of dubalang, in his tribe, he is a fortress for the people in his community.

c. Wajik
   Symbolize of Manti, in his tribe, he is a saviour. For his there is no crumpled and unfinished and nothing roily there is nothing clear.

d. Gelamai
   Symbolize of penghulu dalam suku. He is a wiser, be airy, beralam luas, like a soft gelamai but when pulled gelamai will follow you, not just dropped out. Same like a penghulu in minangkabau, he is a banner and umbrella for the child’s nephew and the whole society in their community.

e. Pinyaram
   Symbolize of urang gadang dalam nagari. the structure of the pinyaram is a symbol of government in the nagari according to its level in tradition that is familiar with the ninik mamak

f. the sapik and kembang Loyang
   It is a complementary dish and symbol of a lot people who become the codes in the nagari in doing the work.

Based on the results of research and quotations above the meaning of traditional food brought to ceremony Manjalang Rumah Mintuo meaning that contains moral messages that are useful for both part of family.

4. CONCLUSION

Manjalang Rumah Mintuo in Kanagarian Batipuh Baruah is held one day after the wedding ceremony (baralek). Events Manjalang Rumah Mintuo precisely held on Monday. Manjalang Rumah Mintuo event series has two step of preparation before the event and series of traditional ceremony Manjalang
Rumah Mintuo (manampuah). The series before the ceremony Manjalang Rumah Mintuo are: 1) Processing tradition’s food, 2) Preparation of customary food, 3) Food packaging custom. The series of Manjalang Rumah Mintuo events consist of: 1) Balarak, 2) Pepatah Petih, 3) penyerahan Dulang, 4) Duduk Basamo, 5)Pulang ka Rumah.

Traditional food at ceremony Manjalang Rumah mintuo in Kanagarian Batipuh Baruah kecamatan Batipuh Kabupaten Tanah Datar. Types and amount of customary food at ceremony Manjalang Rumah Mintuo in Kanagarian Batipuh Baruah consist of 10 kinds of traditional food that is Nasi Lamak Kuning as much as one(1) big dulang, ayam Singgang which is one(1) whole tail, pinyaram gadang one(1) dulang, rubik eleven(11) pcs, white godok thirteen(13) pcs, pinyaram manangah fifteen (15) pcs, godok pisang Fifteen (15) pcs, fried banana fifteen(15) pcs, kue bolu ten (10) pcs, decorative cake one(1) pcs. All of these foods must be brought with a predetermined amount and should not stay or excess because it has become a provision of custom and mutual agreement.

The special tools used to carry custom food at the ceremony of the mintuo manampuah (manampuah) in the Kanagarian Batipuh baruah are large round dulang made of brass, piring samba, large round piring ceper, Tudung saji (saok aia), kain bungkuihan,dalamak patakaik.

The meaning of custom food contained in traditional ceremony Manjalang Rumah Mintuo in Kanagarian Batipuh kecamatan Baruah kabupaten Tanah Datar has the meaning of traditional food such as: Nasi Lamak Kuniang has the meaning that anak daro free their bachelor life into married life symbolized by yellow coloured, has been colored and not white anymore. Singgang ayam has the meaning that the anak daro has been submitted completely to his husband. Pinyaram has a meaning of flat and round, meaning that the head of the family can lead and wise in the family. Godok putih and rubik have meaning that in fostering the household, the husband can become a fort inside his household. Decorative cakes and kue bolu have the meaning that both brides live their lives with religious and customs guidelines.

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