We have had an encouraging response to our first newsletter. Kang Chin Sim of Singapore 1544 wrote to offer "a few suggestions for the Association. It would be nice if you could publish in the newsletter articles on how only a minority of Chinese adopted the local Malay culture, dishes of the past and their recipes and how to wear the kain panjang. You see, I’m real hungry for some knowledge on Baba culture."

We thank her for her suggestion, and, to start the ball rolling, we reproduce elsewhere in this issue a recipe for Nonya Fried Rice. But in the meantime may we recommend to all those interested in the subject an excellent book entitled THE BABA OF MELAKA, Culture and Identity of a Peranakan Community in Malaysia, written by Professor Tan Chee Beng of the University of Malaya in Kuala Lumpur.

He writes from first hand knowledge of his subject when, in the course of his research, he spent a year staying with the Babas of Bukit Rambai in Melaka. The book covers a wide field ranging from our origins - the Development of Baba Society - to our language, identity, customs and religion. It is illustrated with 76 photographs and has an Appendix of Hokkien Loan Words in Baba Malay.

94TH ANNIVERSARY DINNER AND DANCE

Our 94th Anniversary Dinner & Dance will be held on Sunday 27 November 1994 at the Sheraton Towers Hotel, 39 Scotts Road.

Details will be announced in due course. So please keep this date free.

MEMBERSHIP CARDS

There have been several enquiries from members who have paid for but have not yet received their membership cards.

The reason for the delay is that the supplier will only accept a minimum order of 100 cards and up to this date we have received applications for the second lot of membership cards from 20 members only. Will those who have not done so kindly send $2.00 with two photographs to the Hon. Secretary at 101 Thomson Road, #01-80 United Square, Singapore 1130 so that this matter may be expedited?

PENANG BABA CONVENTION

Will those willing to contribute articles to the Convention issue of SUARA BABA kindly submit them through our Hon. Secretary?
NEW MEMBERS

We welcome the following new members whom we hope to meet at our next function:-

Mrs. Ruby R. Ng-Ong
Ms Margaret Sim Mui Ling
Mrs. Rose M. Zee
Mr. Tan Seng Chew
Mr. Yan Kwong Wah
Mr. Lee Teck Poh
Ms Catherine Genevieve Tan
Dr. Chua Bee Koon

ENTHRALLED AUDIENCE CAPTIVATED BY SPEAKER

The bimonthly dinner and talk held at the Pin Hsiang Restaurant of the RELC on Friday 8 July provided the President and Committee Members with the opportunity to meet the sixty members and their guests present and to introduce the new members to the gathering.

The seating arrangements planned by our Hon. Secretary, Mrs. Lim Geok Huay was much appreciated by everyone as she ensured that members and their guests sat together at the same table. She and our Programme Director Mrs. Helen Tan are to be congratulated on making the occasion such a great success.

The pièce de résistance of the evening was the talk on A BABA WEDDING given by Mr. Kenneth Cheo Kim Ban who, with his fluent delivery, kept us spellbound as he led us through the intricacies of the traditions involved in an old-fashioned marriage ceremony.

Beginning with an account of the match-making procedure, Mr. Cheo led us on to its successful culmination - the official proof of the bride’s virginity as evidenced by the blood stain left on a length of cotton. If the bridegroom’s mother insisted upon a test she would cut a slice of lemon and squeeze it on the stain which would run if it was fake blood.

The proceedings were made more interesting by the slides which illustrated the talk and made more lively by the questions which followed.

CONDOLENCE

It is with much regret that we record the death of Mr. Richard Sng Thiam Chye to whose family we offer our deepest sympathy.

SHARING YOUR TALENTS

Will those interested in social activities please contact the Hon. Secretary who, upon receipt of the relevant information, will form members into various groups provided they respond in sufficient numbers.

If you have the talent or inclination to act, sing, dance, paint, write, cook or sew and wish to lead or participate in such activities do please inform us and let us have your proposals for putting these plans into action.

MARI KITA MAIN WAYANG

Felix Chia’s comedy play-within-a-play Mari Kita Main Wayang will be on at Jubilee Hall, Raffles Hotel from 21-27 August. Phone bookings - 7332716.
A RECIPE FOR NONYA FRIED RICE
by
ELIZABETH LEE KIP LEE

In my family we name this dish NENEK'S NASI GORENG after my husband's aunt who concocted this recipe.

INGREDIENTS:

Cooked Rice:
6 bowls of cooked rice or 1 1/2 bowls per head to serve 4-5 people.

Meat:
100g each of either char siew and chicken or fresh pork and chicken. Dice into cubes.

Prawns:
200g small prawns. Dice into cubes

Cucumber:
One large cucumber. Dice into cubes.

Sambal Blachan:
2 tbs pounded with limau purut.

Eggs:
2 eggs lightly beaten.

METHOD:
1. Heat wok, add 2 tbs oil and fry meat and prawns with 1/2 tbs black soya sauce, 1/2 tsp salt and 1 tbs light soya sauce. Take out after 1 minute frying.

2. Heat same wok, add 3 tbs oil and fry rice with 1/2 cup of chicken stock made up of 1/2 chicken cubes.

3. Cover wok to steam for 1/2 minute. Then rice will be soft and easy to fry.

4. Lift cover and add beaten eggs to rice.

5. When eggs are cooked add meat ingredients, then add sambal blachan, and finally add cucumber cubes.

6. Stir fry and mix well over medium heat for 1 minute. Then rice is ready to serve.

SINGAPORE FOOD FESTIVAL

During the month-long Singapore Food Festival 1994 Ms Judy Low, our Committee member, gave a demonstration of the beading techniques involved in the making of the kasut manek. She was assisted by a fellow member - Ms. Boey Yut Mei. Both ladies participated in the Festival at the Eurasian/Straits Chinese weekend held on 30 July, at the vacant land next to Parkway Parade.

The Gunong Sayang Association also contributed to the festivities with their presentations of a sketch MENGAPU written by Mr. Gwee Thian Hock, as well as a Peranakan Fashion Show, a cultural dance and a repertoire of Lagu Asli/Dondang Sayang and the Joget.
MORE SUGGESTIONS FROM MEMBERS

From Chew Chin Nam, Singapore 1026:-

Besides talks on Peranakan matters only at our bi-monthly gatherings, Mr. Chew proposes that we also include topics such as health, insurance and investments.

Can we also not organise tours to neighbouring countries and publish a directory of members so that we can more directly get acquainted with each other, he asks.

(In keeping with our aims and objectives it will not be pertinent to include health, insurance and investments as subjects for our speakers.

With regard to tours, we hope that enough members will respond to enable us to organise a package tour to the forthcoming Baba Convention to be held in Penang in December 1994. Before a Directory listing names, addresses and telephone number can be printed for circulation we must first obtain the consent of members. In the meantime we can perhaps make an attempt to mingle with and introduce ourselves to each other and the Committee members at our functions - The Editor)

From Lucky Low, Singapore 1544:-

Mr. Low suggests a High Tea as the occasion for a future gathering when his 15 year old granddaughter, who has performed at public functions, will entertain the crowd by playing classical, jazz and popular music on the piano.

(High Tea is already on our cards, and we thank Mr. Low for his kind offer - The Editor)

From Mr. Tann Yeaw, Singapore 2365:-

Mr. Tann is keen on forming the nucleus of a Drama & Music Group of the Association so that, besides acting, singing and playing music, members may also share their fellowship with each other. Will those interested please contact Mr. Tann at Tel. No.5652881 or Pager No.5025600?

(Mr. Tann Yeaw has performed in a number of Peranakan plays including "Pileh Menantu," - in which he played the role of Pai Kia - "Laki Tua Bini Muda" and the musical "Beauty World" in both its Singapore and Tokyo runs. He was also involved in English drama on stage and had a part in the Australian Television film "Tanah Merah - The Editor"

From Irene Yeo, Singapore 1646:-

Ms Yeo wishes us to enquire if, in the course of replacing our old identity cards with the new Identity cards, we may request the insertion of the word 'Peranakan' in our new cards"

(A close look at the new identity card shows that the only relevant description required therein is against the word "Race" in which we all classify as "Chinese," since "Peranakan" cannot be defined as a "race." - The Editor)