

...ner into our fold by
...m to our functions and
...them that that there is
...n the old grey mare
...ne ain't what she used to

...but not least, are the
...nakans - those who are
...nakans - who have
...reater zeal for our cause
...wn kith and kin. Without
...energy and dedicated
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...nakans our Association
...have emerged from the
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...pite our amorphous
...still attract 500 people to
...dinner and dance which
...adies the opportunity to
...neir resplendent sarong
...a and provide everyone
...asion to chatter in Baba
...to relish in the fellowship
...rge gathering of the
...clan. All this plus the
...lang sayang music and
...tributed by the Gunong
...ociation may hopefully
...want to come back for
...same the following year.

...s effort to preserve and
...culture we also hope that
...hly dinner/talks and this
...will create a link between
...who, at present, hardly
...other.

social context of Singapore today?

Those who fit into the dyed in the wool mould of the true-blue Peranakan - the descendants of Hokien immigrants from Malacca who still speak impeccable Baba patois and English only - are over 50 years of age and belong to a vanishing breed. They are the last of the Mohicans who proudly cling on to their traditions and to whom all tribute must be paid for successfully keeping the flag flying for so long.

The next group consist of those between the ages of 35 and 50 who, because of the influence of one of or both their Peranakan parents, still have sufficient interest in their origins to enrol as members of our Asociation. They make up a substantial number of our new members and some of them serve on the Committee.

The third category comprise the children of the above two groups. They have no commitment for the simple reason that they are not interested in their antecedent. They have no inkling of the difference between "loteng" and "bawah" or between a "teko" and a "tekuan." Consequently, they are completely at sea and bored when attending a Peranakan play.

These are the brethren whose support we should

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PENANG BABA CONVENTION

The 7th Baba Convention to be held in Penang from 1st to 4th December 1994 at the Novotel Hotel Tanjung Bungah will have as its theme: THE BABAS: TOWARDS NATIONAL UNITY.

Accommodation at the Novotel will be available at RM110-00 nett per single/twin sharing room inclusive of buffet breakfast.

A registration fee of RM120-00 will entitle each delegate to participate in these events:-

- 1/12 Welcome Dinner - Novotel
- 2/12 Opening of Convention, lunch, high tea, exhibition and cultural show.
- 3/12 Seminar, tea break, lunch, visit to butterfly farm/batik factory, tea.
- 4/12 Nonya food competition, tea, farewell dinner.
- 5/12 Breakfast - departure.

Those wishing to attend the Convention as well as the Penang Association's 74th Annual Dinner & Dance at the Novotel on Saturday 3 December will be charged an additional RM40-00 making a total of RM160-00 for both events.

If there is sufficient response from members we may be able to arrange a travel package inclusive of air tickets and transfers.

For more details and registration and hotel booking forms please contact the Hon. Secretary Mrs. Lim Geok Huay - Tel.2550704 - before 11 November 1994.

OUR 94TH ANNIVERSARY DINNER AND DANCE

Tickets for our Annual Dinner & Dance to be held on **Sunday 27 November 1994** at the Sheraton Towers Hotel, 39 Scotts Road (with the MRT station just across the road) will shortly be available at \$62-00 per head. Peranakan food will be served.

Reservations can now be made through:

Mrs. Helen Tan Pager 3016447
Mr. Peter Wee Tel. 3458544
Mrs. Lim Geok Huay Tel.2550704.

You will soon receive your reservation forms together with a separate announcement containing more details of the occasion.

NEW MEMBERS

We bid welcome to the following new members:

Ms Lily Ong Siew Wah
Ms Violet Ong
Mdm Toni Neo Tin Neo
Ms Yvonne Tay Kim Lian
Ms Florence Keh
Mrs Maureen Chan
Mr. Teoh Eng Hong
Mrs. Daisy Ong
Mr Albert Tan Chin Koon
Mrs. Joan Leong Kim Chee
Mr Benedict Lee Beng Hock
Ms Amy Lee Yuen Ying
Mr Ernest Chen Hui Teck

CONDOLENCE

It is with much regret that we record the death of Dr. Ee Peng Liang to whose family we extend our deepest sympathy in their bereavement.

A SHORT HISTORY OF PERANAKAN KATONG - 1

By

DAVID ONG

1st Vice President of our Association

The history of the Peranakan people in Katong probably goes as far back as the development of Katong itself, that is, to the early 1920's with the growth of the Joo Chiat Road area.

During that period this area was planted with coconut trees and formed part of the Alsagoff-owned PERSEVERANCE ESTATE which stretched up to what is now Geylang Serai.

After World War 1, Chew Joo Chiat, a big-time property owner, purchased that part of the Alsagoff Estate, which was later to be associated with his name, and later, as land prices improved, he subdivided and sold off the plots piece by piece for development.

It was probably at this time, in the early 1920's, with the building of roads and other infrastructures in Katong that the wealthy Peranakans who lived in the city also decided to have second homes along the beach front.

This stretch of the coast extended from approximately the Chinese Swimming Club in Amber Road up to St. Patrick's Road, from Katong to Siglap.

It would therefore be reasonable to assume that the general shift of the affluent Peranakan families to Katong was accompanied at the same time by the construction of row houses

along Joo Chiat Road, East Coast Road, Tembeling Road and Koon Seng Road.

The expansion of the area then was also no doubt facilitated by the provision of the mosquito bus service supplemented by the trolley bus service from Tanjong Pagar to Katong.

The growth of Katong was probably a natural extension southwards of the development of Geylang Serai as a commercial centre with shops, markets and places of entertainment. As a result Katong saw the emergence of amenities like the Chinese Swimming Club, the Katong Market, the Katong Convent School, St. Patrick's School, Choon Guan School, the Holy Family Church and the Roxy Cinema. The Gunong Sayang Association at Ceylon Road was founded in 1910 and, up till today, it reflects the interest of the Peranakan community in their drama and music.

As Katong continued to grow in popularity as a residential suburb from 1930 to 1950 it became the hub of the community with the largest concentration of Peranakans to be found in Singapore and leading to the proliferation of Peranakan restaurants and an antique shop in East Coast Road.

It is interesting to note that religious services are still conducted in the Peranakan patois at the Catholic Church of the Holy Family in Chapel Road, the Katong Bethesda Church at Pennefather Road and the Pentecost Methodist Church at Koon Seng Road.

RECIPE FOR AYAM PONGTAY. SEDAP SEKALI AND SO EASY TO COOK!

by
YEO SEOK YAN

INGREDIENTS

- i) 1 chicken (approx. 1.2 kg) cut into pieces.
- ii) 8 pcs black Chinese mushrooms (soak in water for 30 minutes)
- iii) half a small can bamboo shoots (cut in three-faceted fashion - i.e. saerong-saerong.)

REMPAH.

- i) 180 gms taucheo (6 tbs) to pound
- ii) 50 gms bawang puteh (garlic).
- iii) 50 gms bawang merah (shallots)
- ii) & iii) to pound together.

optional: 1/2 to 1 tsp sugar or sugar cane;
1 tsp black sauce (for colour).

METHOD

- 1) Heat 5 tbs of oil in a kwali on a medium fire.
- 2) Fry the mushrooms until fragrant; take them out and put aside.
- 3) Tumis or fry the garlic and shallots until light brown.
- 4) Then put in the taucheo and carry on frying until rempah is fragrant.
- 5) Put in the chicken, mushrooms & bamboo shoots. Stir for a while then pour in 2 and 1/2 cups of water.
(Optional: Put in the sugar and black sauce.)
- 6) Transfer the Pongtay into a pot & let it stew until meat is tender.

(You can eat Pongtay with rice or with French loaf.)

VIOLET OON ADDRESSES GATHERING AT DINNER/TALK.

An appreciative audience of 90 members and friends attended our dinner/talk on 23 September when Ms Violet Oon, the well-known food-writer, spoke on the "Evolution of Peranakan Cuisine - Towards the year 2000."

She began with the observation that much of our culture had not evolved with time, citing the sarong kebaya as an example. It was the height of fashion in the 1930's, having taken over from the more conservative baju panjang. However, since then, its design had not progressed so that it had become a quaint dress to be trotted out for Nonya plays.

Similarly with our food. The style of cooking had not changed since the old days when there was no refrigeration and most food was overcooked to death so that it would not turn bad.

Unlike the French, we could not invent our own new cuisine because of the resistance of die-hards who would throw up their hands in horror at the prospect of being charged more than \$20 for an imaginative platter with rice in the middle and surrounded by small bowls containing Ayam Buah Keluak, Chap Chye, Babi Pong Tay, etc. "Alamak! Mahal!" they would exclaim whilst not batting an eyelid to pay \$20 for a steak!

To keep our cuisine alive we needed to internationalise its presentation taking our inspiration from the Japanese bento box and the Indian thali service.