

THE PERANAKAN

QUARTERLY NEWSLETTER OF THE PERANAKAN ASSOCIATION

JUNE - AUGUST 1997

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DISTRIBUTED FREE

FOOD AND ETHNICITY WITH REFERENCE TO THE BABA MELAKA

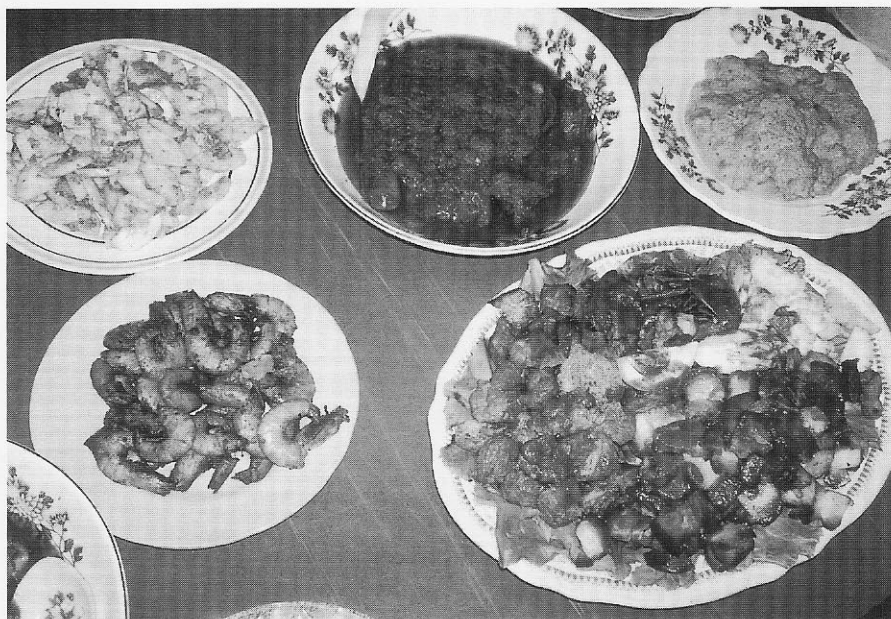
Dr Tan Chee Beng, in his first contribution to The Peranakan, looks at the way we express our identity and culture through food

The case of the Baba Melaka is illuminating. The early settlement of the Chinese in Melaka and the inter-marriage with non-Chinese women in the past (eighteenth and early nineteenth century) both contributed to the Baba acquiring Malay as their own language.

The food of these Malay-speaking Chinese comprises (a) "traditional" Chinese food (food which is Chinese and not influenced by the Malays) although there may be some modification by the Babas like *ayam tim* (stewed chicken), *ayam sio* (roast chicken, certainly an important Chinese New Year dish), *kiam-chye* (salted mustard) soup cooked with duck and *hee peow* soup (fish bladder soup); (b) Malay-style food like *sambal belacan* (chilli shrimp paste dish - pronounced belachan), *ayam masak keluak* (chicken cooked with *keluak* nuts, an Indonesian-influenced dish, *keluak* being a kind of large black nut which comes from Indonesia), *sambal udang* (prawn chilli paste), and (c) food which is of nyonya innovation like *udang assam goreng* (prawn fried with tamarind juice), *ponteh* and *kuih koci* (pronounced kochi).

Ponteh is very Chinese in that it does not have Malay influence. It is chicken or pork braised with soya bean paste, potatoes, etc. It is Chinese in form, yet uniquely Baba. Even the term *ponteh* is of unknown origin.

Kuih koci is a kind of *kuih* (cake) which is made of glutinous rice flour stuffed with coconut filling and *gula melaka* (coconut sugar) and wrapped in banana leaves. It is also a popular Malay *kuih* but the Babas claim that it originated from them. Both *ponteh* and *kuih koci* have ritual significance as they are items of offering to the ancestors especially during the Cheng Beng and Hungry Ghost Festivals.



The rich varieties of tasty nyonya food must be seen as the product of Chinese utilising Chinese and non-Chinese cultural principles as well as local ingredients to prepare food. The past emphasis on cooking appetising food as a crucial criterion of a "good woman" encouraged the development of nyonya food, which required tedious preparation using a variety of local ingredients, including the use of natural colouring in cake-making.

For example, the blue colour is derived from the *bunga telang* flower while the green colour is from the *pandan serani* leaf which provides a darker shade of green than that provided by the ordinary *pandan* leaf. Unfortunately, the convenient availability of the commercial artificial colouring is fast replacing the use of natural colouring.

The main sources of enrichment of the nyonya food heritage are their familiarity with and use of the many local ingredients. These comprise pungent roots like *kunyit*

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(tumeric, a kind of local ginger, *lengkuas* (also a kind of local ginger), and of course the ordinary ginger; aromatic leaves like *daun limau purut* (lime leaf), *daun kari* (leaf of "curry plant"), *daun pandan* (screwpine leaf), *daun kesum* (polygonum minus leaf), *daun pudina* (mint leaf), and *daun kadok* (piper sarmentasum leaf); fragrant plant stems like those of *serai* (lemon grass); flower buds like *bunga kantan* (flower buds of *phaeomeria speciosa*); fruits, nuts and seeds like *buah keras* (candle nut), *buah keluak*, *assam jawa* (tamarind) and *ketumbar* (coriander seed).

Other common ingredients are of course chillies (both dried and fresh, curry powder, *santan* (coconut milk), *belacan* (shrimp paste), dried prawns and Chinese salted soya bean paste. Combinations of some of these ingredients are important for making the *rempah* or mixture of seasoning ingredients, which is the essence of nyonya recipes.

The nyonya innovation in food contributes much to the local food heritage in Malaysia and Singapore. For example, *mee siam* is uniquely baba and nyonya. It is a kind of thin rice flour noodle (*bihun* in Hokkien) cooked with soya bean paste, lime juice and other ingredients. The *nyonya rojak*, of Malay origin, is a delicious salad using pineapple, cucumber and other fruits, prepared by the nyonys in their own way. *Ak siu* sounds Chinese in name (*ak* is Hokkien for duck, while *siu* sounds Chinese but I cannot associate it with any meaningful Chinese word) but it looks like a Malay dish, and is duck cooked with *ketumbar*.

As most babas and nyonys have acquired the taste for *sambal* and curry, their daily consumption of food at home frequently have dishes cooked with these items. However, during festive events, the combination of Chinese, Malay and Baba culinary style is evident. For example, during the celebration of a child's first month after birth, they would serve the traditional Chinese red hard-boiled eggs as well as their own version of the Hokkien *angku* (a kind of glutinous *kuih* coloured red and filled with bean paste) to which they would give their own name - *kuih ku merah*. The Babas' variation of the Hokkien *you pen* (oily rice) is the *pulut asin* (salty glutinous rice).

In religious rituals the Babas prepare their *lauk sembayang* (food for offerings) which include the *samseng* (*sansheng* in Mandarin) comprising a blanched piece of pork (or even a whole roast pig for a grand offering), a whole blanched chicken and a whole blanched duck. They offer Chinese tea to their ancestors and deities although they themselves drink coffee or Ceylon tea.

Localisation involved manner of eating also. The Babas adopted the Malay style of eating with their fingers and claimed that rice and *sambal* tasted better when eaten with fingers. Today, most Babas use fork and spoon to pick up their food, which, like the Malays, they serve with a glass of water instead of hot Chinese tea.

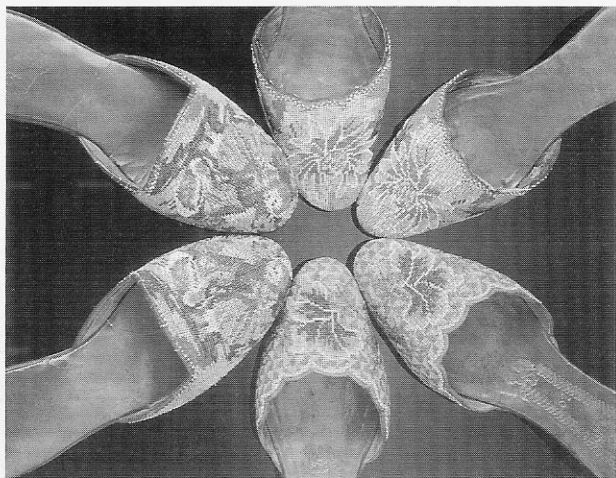
(Dr Tan Chee Beng who is with the Dept of Anthropology of the Chinese University of Hongkong is a leading authority on the Babas, and whose book, *The Baba of Melaka*, is highly recommended for those interested in the "culture and identity of a Chinese Peranakan Community in Malaysia".)

BEADED BEAUTIES THE KASUT MANEK

THE ART OF PERANAKAN BEADWORK

By Bebe Seet

Summary of a talk presented to
Association members on 20 June 1997



For one thing, Peranakan beadwork is unique in that it is done by the nyonyas themselves, unlike our porcelain and silverware which were produced by craftsmen of China. This artform is hardly encountered outside the Peranakan communities of Singapore, Malacca, Penang and Indonesia, although it is an interesting blend of Chinese, Malay and European influences without being a slavish imitation of any of them.

The art of beadwork and embroidery was a domestic skill which most traditional nyonya girls learnt from their mothers and grandmothers. It was incumbent on every potential bride to possess the skill to sew and decorate her own pillow and bolster covers, bridal slippers and other ornaments with beads and embroidery.

There are two main methods in Peranakan beadwork – (a) threading and (b) stitching-on-fabric.

Threading beads without using a supportive material is a method used mainly in Penang. The finished pieces exhibit a distinctive character including motifs, with little empty spaces in between, depicted in a dense and crowded fashion. Whilst Penang nyonyas create an incredible variety of objects and panels rarely seen elsewhere – e.g. comb boxes usually made in pairs to be hung near or placed on the dressing table – their Malacca and Singapore counterparts are content with making decorative fringes and borders with short tassels.

Most Peranakan beadwork use the stitching-on-fabric method. Here, work is done on a fabric base on which a design has already been traced. The fabric is stretched taut by means of cords attached to a wooden frame called a *pidangan* which, in turn, slots into a wooden stand aptly called the *kaki pidangan*. And the whole apparatus is placed on the floor when in use.

These pieces can be classified into (a) those for decorative purposes and (b) those for personal adornment.

As most of these ornaments for decorative purposes would be made specially for a bridal chamber of an early 20th century Peranakan wedding, their array of items would include beaded and embroidered pillow and bolster ends, bedrunners, comb-holders, curtain tie-backs, covers for vases and ornamental panels of various shapes and sizes. Since they were meant for weddings, the decorative symbols used had to be restricted to those representing conjugal happiness, fidelity, prosperity, harmony, scholarly achievements and longevity. The popular designs were of bats, peaches, peonies and pairs of birds, fish or butterflies. Colours, too, had to be auspicious – red for marital bliss, and green for birth, growth and fertility.

For personal adornment, the *kasut manek* (beaded slippers) are an essential part of nyonya dress. Many a *bibik* took great care of their slippers, wrapping them in cotton cloth and storing them in pig-skin or camphor wood chests, with dried pepper seeds or moth balls to keep insects away. Consequently, these beaded slippers dating back to the early part of this century are still around today having been well-preserved.

It is not always possible to date these slippers. But there are certain "clues". The earliest beadwork utilised faceted glass beads measuring only 1 mm in diameter. They were imported from Venice, Germany, Czechoslovakia and France, and had a characteristic sparkle, earning them the nomenclature *manek potong*. Beads manufactured later were larger in size and rougher in texture. The immediate supplier was the *jarum man* (needleman or the neighbourhood haberdashery pedlar) and, until the late fifties, the beads were also sold by the merchants of Arab Street and Jalan Sultan.

Material and design also helped to identify the vintage of the nyonya's beaded footwear. Between 1930 and 1940 beads were stitched on gauze-like canvas instead of, as originally, on velvet. Although Chinese designs were always popular, European cross-stitch patterns featuring roses, squirrels, dogs and swans became fashionable as well.

Wedding shoes, not only for the bride and groom but also for the page-boy and flower-girl, were either beaded or embroidered with gold and silver threads. And to achieve a layered or relief effect, "spines" or shaped patterns were attached to the fabric and covered by gold and silver threads worked closely over them.

The nyonya's delight in taking material native to one tradition and ornamenting it with a technique borrowed from another tradition is seen in a style of gold thread embroidery called *tekat*, first introduced by the Malays during the period of the Malacca Sultanate in the 15th century.

There is yet another style – quaint slippers worn with the *baju panjang*, and called the *kasut tongkang* because of their resemblance to the cargo bumboats which used to ply along the Singapore River. The Penang nyonyas, however, called these footwear the *kasut kodok* or "frog shoes."

Bebe Seet, born in Singapore to Malaccan Peranakan parents, was a school teacher and is an ardent beadwork hobbyist.



An Evening of *Beaded Beauties*

On Friday 20 June 1997, Nyonya Bebe Seet presented a talk on *Beaded Beauties — The Art of Peranakan Beadwork* at the Bougainvillea Room of the RELC. The talk provided an insight into the history, style and technique of this uniquely Peranakan artform. The talk and Chinese banquet dinner were warmly received by an attentive audience of 100 members and their guests who also appreciated the presence of a handful of her students who, like her, were all dressed in *sarong kebaya* as they demonstrated their skills on their *pidangans*.

First Social Bowling at Jackie's Bowl

By Ruby R Ng-Ong - Bowling Convenor

Sunday 6 July 1997 saw the inauguration of the first social bowling session organised by The Peranakan Association at Jackie's Bowl, Katong.

An indication of the excellent response to this event was the fact that some participants showed up at 11.00 a.m., well before the starting time of 12.00 Noon. There were 30 of us members, friends and families, including some greenhorns who had never bowled before, but were nevertheless eager to roll off!

After a welcome speech by Mrs Ruby R Ng-Ong, and a group photograph, the games commenced at the eight lanes we had booked. Everyone was as keen as mustard to outdo his or her competitor as they flailed their arms and craned their necks following the passage of the ball towards the pins.

All of us enjoyed ourselves thoroughly with some suggesting that the next bowling should be held soon - when I hope more members will turn up.

We were delighted to have the presence of our President Mr Lee Kip Lee, who later gave away seven lucky draw prizes kindly donated by Mrs Lim Geok Huay, the Hon. Secretary, and Mrs Ruby R Ng-Ong, the Bowling Convenor.

We would like to convey our appreciation to Jackie's Bowl, Katong for sponsoring the two Hi- Series games which were won by Mr Benjamin Chua, a student, for the Men's Hi-Series and to Carol Lim for the Ladies' Hi- Series.

Our thanks are also due to Ms Pauline Wu, Asst. Manager of the bowling alley, whose assistance contributed greatly to the success of the afternoon.



First Meeting of P.A. Youth Group

As a result of the energetic efforts of Isaac Chan and Chris Chua the first gathering of our young members – vaguely described as "plus/minus 30" – took place at 6 Binjai Rise on Saturday 5 July 1997.

Judged by the responses of those present, it was a propitious beginning to what may become a regular feature in our social calendar, and a realisation of Alan Koh's brilliant brainwave.

Those present were Milton Wee & Timothy Lim, (whose separate reports of the event appear in this issue) Jansen Wee, Jennifer Lee-Iskandar, Lim Lay Lee, Gwen Ong, Heather Ong, Pamela Ong, Eileen Wee, Dominic Quek, Isaac Chan, Chris Chua, Roland Yap, Ian Yap, Peter Lee, John Lee and Dick Lee.



A GATHERING OF YOUNG MEMBERS AT THE PRESIDENT'S HOME

By Milton Wee

On a pleasant Saturday of 5 July 1997, an evening gathering of young Peranakan Association members, brought together by Mr Isaac Chan and Mr Chris Chua, was kindly hosted by our President Mr Lee Kip Lee and his family at their Binjai Rise home.

Until this occasion, both my younger brother Jansen and I had never participated in any of the activities organised by the Association. This was despite us having been members since July 1996, exactly a year ago.

Naturally, as expected, I was asked the reasons for my self-imposed "exile". They were not too difficult to identify.

Take the Tombola Night for example. It wasn't exactly my idea of an exciting evening. Furthermore, even the other events seemed more suited for those of the older generation than for us, thereby dampening my enthusiasm. What with all their fluent patois and practised etiquette these Babas and Bibiks would have put me to shame! Would there be any meaningful and interesting interaction between them and a younger person like me?

Already, I can hear the voices out there asking, "Surely, these activities and their attractions for the older age group were to be expected?" and "Why did you join the Association in the first place?" As to the first question, I did not expect programmes for older members to be apparently so dominant. As to the second question, it was simply my Dad, Mr William Wee Kok Beng, a member, who persuaded both my brother and me to enrol as members as a means of keeping alive our Peranakan heritage, the beauty and wealth of which I subsequently began to appreciate.

As an incentive, Dad paid for my membership fee and even sent in the membership form for me. But, basically, I joined because I was proud of being a Peranakan. As simple as that. When I was much younger, I took things for granted and did not give too much thought about being a Peranakan (though I would identify myself as a Baba) until I became aware of the delightful blend of Chinese and Malay lifestyles inherent in our culture and reflected in our traditions, cuisine and patois.

So, what can be done to attract the younger set of Association members to get involved in our activities? My suggestion is that there could be more youth-orientated activities organised with the emphasis that they are for the young members. That was what the event at Mr Lee's house was announced as, and that was why I went along.

Once people have formed their own "kakis" it is more likely that they will be involved in other programmes. There they will meet and be at ease in the strength of their greater numbers and gain confidence and be comfortable with the presence of older members.

The point is that there has to be a start. The best is to follow-up the familiarisation which began that weekend with the following suggestions:

(a) A Pot-Luck (the Baba's delight) Evening of Peranakan cuisine with food brought by members. It doesn't matter if your grandma cooked it or if you bought it, or even if you don't bring any dish. What's important is to bring yourself and your appetite along.

(b) Or a buffet dinner held in an informal setting with a humorous Peranakan theme. Add in a short sketch or a standup comic perhaps. And maybe have a little karaoke and end the evening with dancing.

(c) Or organise a trip for the younger members to meet their counterparts in Malacca. Led by our more established peers, this tour would be an opportunity to kindle our interest in the culture and to take in the sights of this "homeland" of the Singapore Peranakans.

No doubt much effort is needed if we are going to succeed in passing on this interest to the younger generation. To this end, the zeal of the organisers, in making the young ones feel welcome on that successful evening, is to be applauded.

A Night of Special Meaning Sharing Our Peranakan Experiences

By Timothy Lim

The night of 5 July 1997 has a special meaning and probably will always be special to me. I was in Batam but rushed back to Singapore for this long-awaited first meeting of the Peranakan Youths of The Peranakan Association. It was a little get-together at Mr Lee Kip Lee's residence.

It was indeed a meeting of the "firsts." Many who attended were there for their first Peranakan Association meeting. It was also a "first" for so many of us to meet together and to wax enthusiastic about our culture. The atmosphere was indeed nostalgic and exciting. Many of us, in fact all of us, were extremely pleased to have met each other as young babas and nyonyas.

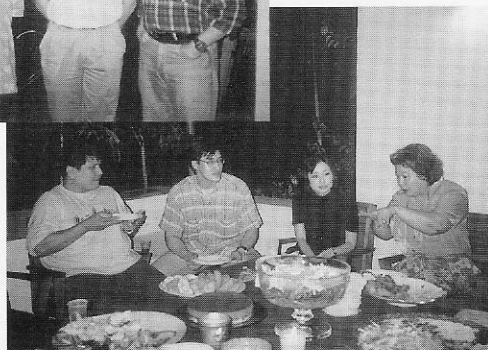
We were even more thrilled when each of us began to share our unique Peranakan experiences. A young lady I met, Pamela Ong, shared with the group the occasion when her mum made her to *kerek the kepiting* for *bakwan kepiting*. Heather Ong was also equally caught up with the mood of the evening to have brought along and shown us her wedding photograph in which she wore the *baju hock chiew*. Some, like myself, showed our keen interest in Peranakan cooking and the sewing of the *kasut manek*.

This evening had been a long-awaited (*tunggu macham buah tak jatuh*) event and had definitely got off on a good start. Many who were present were looking forward to the next meeting.

Of course the highlight was the food whipped up by Mrs. Lee Kip Lee. *Amboi, itu mee-siam sedap sekali*. The *kueh seri kaya* with the *pulot* coloured in *bunga telang* made my *air lioh ber-leh-leh* so much so that *makan satu kali* was not sufficient for us.

Mr Lee Kip Lee, President of the Peranakan Association mingled with us and expressed his wish to see more young and energetic babas and nyonyas participating in the affairs of the Association.

Judging by the reponse of the people at the gathering, Mr Lee Kip Lee may get his desire granted. •



NEW MEMBERS

We welcome aboard the following 37 new members whose addition increases our roll to 927 members.

Ordinary Members

Mrs Chan Ah Kow
Mdm Chee Ah Imm Mary
Dr Chee Beng Kiat
Mr Goh Andy
Mr Goh Kim Leong Freddie
Mrs Ee Eng Hong
Mr Ee Kean Leong Willie
Mdm Lauw Cheng Neo Amy
Mdm Lee Betsy
Mdm Lim Hong Lian
Mr Lim Bock Chin Daniel
Mr Lim Kim Seng Timothy
Ms Ng B S Rosalind
Mr Ng Chwee Chua Richard
Mrs Ong Cecilia
Mr Ong Swee Jin, Samuel
Mdm Pang Guek Ngoh Roberta
Mr Pang Victor
Mdm Quake Gake Choo
Mdm Seah Sally
Ms Seow Jenny
Mr Seow Teck Chuan
Mr Tan Kim Whatt Victor
Mrs Tan-Ong Su Lin Jenny
Mdm Tay Lian Neo Shirley
Mr Teo Leng Soon Alvin
Mdm Tok Nelly
Ms Toh Clara
Ms Wee Beng Choo Aileen
Mr Wee Egk Keyan Kenneth
Ms Wee Yen Minn Cindy
Mdm Wong Fook Muay Sylvea
Ms Wong Lai Har Stella
Mdm Wu Adrienne
Ms Yeo Lay Beng Shirley

Associate Members

Dr Jurgen Rudolph
Mr Egbert Paul Van Der Kemp

NOTICEBOARD

"THE BABAS & NONYAS: THE EVOLUTION OF A MALAYSIAN NATION"

10TH BABA CONVENTION, PENANG
5, 6, 7 DECEMBER 1997

Registration forms are now available from the Hon Secretary, Mrs Lim Geok Huay - Tel No. 2550704. The registration Fee of RM200 includes

(a) Official Opening and Dinner at Leong San Tong Khoo Kongsi on Friday 5 December;

(b) Tea and Coffee during the break and Lunch at the Seminar & Book Fair followed in the evening by Convention Dinner on Saturday 6 December - all events to be held at the Penang Ballroom of the Novotel Hotel

(c) Heritage Tour of Georgetown, Shopping for local delicacies and Lunch at the Persatuan Peranakan Cina Pulau Pinang club house on Sunday 7 December.

The Persatuan Peranakan Cina Pulau Pinang have made a block booking of 60 rooms at the Novotel Hotel, Tanjong Bungah at the following rates:

Single Occupancy: RM130-00 nett per room per night with buffett breakfast

Twin Sharing: RM140-00 nett per room per night with buffett breakfast.

As the Convention coincides with the holiday season, delegates must make their firm bookings before 15 October 1997.

Our Own 10th Baba Convention Travel Package, offered by the Newsman Travel Group, is also available. It does not include the Registration Fee of RM200 which is additional.

Those who wish to avail themselves of our own travel package please contact the Hon Secretary

Three Days Two Nights Stay in Penang
Arrive 5 Dec/Leave 7 Dec

| (Price per person) | Members | Non-Member |
|-----------------------|------------------|------------------|
| <u>Single Room</u> | <u>S\$478-00</u> | <u>S\$498-00</u> |
| <u>Twin Sharing</u> | <u>S\$388-00</u> | <u>S\$408-00</u> |
| <u>Triple Sharing</u> | <u>S\$378-00</u> | <u>S\$398-00</u> |

The Package includes:

- 1 SIN/PEN/SIN by Singapore Airlines
- 2 Two nights accommodation at the NOVOTEL, Penang
- 3 Daily breakfast at the Hotel
- 4 Singapore and Malaysia Airport taxes
- 5 Two-ways Airport/Hotel/Airport transfers

Flight Details

Departure: Singapore/Penang - SQ192 05 Dec - 0815 Hrs/
Arrive 0925 Hrs

Return: Penang/Singapore - SQ193 07 Dec - 1730 Hrs/
Arrive 1840 Hrs

**Reservations have to be confirmed by
15 October 1997.**

WAYANG PERANAKAN

This year's production by the Gunong Sayang Association - *BULAN PERNAMA* (Full Moon) - will be staged at the World Trade Centre from Wednesday 15 October till Sunday 19 October 1997. It is written by Mr William Gwee Thian Hock and directed by Mr Richard Tan. For more information please contact the Gunong Sayang Association - Tel 8423921.

SOCIAL GATHERING

A Social Gathering will be held on Sunday 24 August 1997 at The Boom Boom Room from 3.30 p.m. to 10.30 p.m. The programme includes Tombola, a delicious Peranakan Buffet spread (commencing at 700 p.m.), and your favourite music by the Adil & Hash Duo who will lead you in rollicking rounds of sing-a-long sessions. Tickets at \$25-00 for members and \$30-00 for non-members can be obtained from the Hon. Secretary.

APPLICATIONS FOR MEMBERSHIP

This is to remind those who introduce a new member that (a) the completed form must include the signatures of a proposer and a seconder to both of whom the candidate is personally known and (b) owing to an increase in the cost of a membership card from \$2 to \$3 a cheque for \$53 (instead of \$52) should be forwarded with the application.

THE P.A. SHOP

The following items will be available for sale at the Dinner/Talk, at other functions or from the Hon. Secretary: *Mas Sepuluh - Baba Conversational Gems* by William Gwee Thian Hock \$10-00, *Lest We Forget - A Compilation of Songs* from the 30s to the 60s by Maureen Koh \$10-00, Peranakan Association Lapel Pin \$15-00, Association tie \$20-00. •

PROMOTIONS

Discounts for members, on presentation of membership cards, are available in the following shops and restaurants:

RESTAURANTS

Baba Inn & Lounge

103 Frankel Avenue
Singapore 458225
Tel: 4452404

Peranakan Inn & Lounge

210 East Coast Road
Singapore 428909
Tel: 4406195

10% discount to all members in these long-established restaurants run by Bob Seah, one of the pioneers of the Peranakan restaurant.

Gek Kim

143 Joo Chiat Place
Singapore 427872
Tel: 3485743

10% discount for food purchases above \$20 in this homestyle family restaurant with everybody's favourite dishes, run by Steven and Pauline Leong.

Embok Embok

3 New Bugis Street
#01-18/19
Singapore 188867
Tel: 3345219

The latest Peranakan restaurant set in the heart of town, just opposite Bugis Junction, serving a wide range of authentic traditional fare. A 10% discount on all food items.

Guan Hoe Soon

214 Joo Chiat Road
Singapore 427482
Tel: 3442761

10% discount for their array of all-time Peranakan favourites. Guan Hoe Soon have been the caterers for our annual dinners for many years.

Wu Liang Shou

Healthy Vegetarian Restaurant

204 Geylang Road
off Lorong 6
Singapore 389267
Tel: 7447890

Delicious, modern, organic food without MSG. Healthy, pure, nutritious and balanced. Catering also provided. 10% discount for members.

SPORTSWEAR

Prosimmon Golf Centre

101 Thomson Road
#01-80 United Square
Singapore 307591
Tel: 2564863

One of Australia's top manufacturers of custom-made golf clubs. A 15% discount for a full-set of clubs, free gift, and free club testing and fitting.

BEAUTY THERAPY

Bella Donna

42 Prinsep Street
#03-00
Singapore 188667
Tel: 3390118, Fax: 3391012

Producers of one of the finest aromatic essential oils. Now offering a 30% discount for foot massage therapy in a relaxing environment. Please call for appointment.

The Peranakan Association's 97th Anniversary & Annual Dinner & Dance

Tanda Mata
Ketak-Ketik Peranakan

A relaxed, fun-filled evening featuring a rich display and celebration of the treasured gifts, mementos, handicrafts and artworks that make Peranakan life vibrant and colourful!

7.00 pm

Friday, 21 November 1997
Crystal Ballroom
Hyatt Regency Hotel

Please call the Hon. Secretary
Mrs Lim Geok Huay Tel: 2550704
for reservations and enquiries

DINNER TALK

Indonesian Batik

by **Ms Lee Chor Lin**, Senior Curator at the Asian Civilisations Museum. Since 1985, she has been working at the Museum where she began curating the Southeast Asian Textile Collection. She is also the author of *Batik: Creating an Identity*, a catalogue of the batik collection at the Asian Civilisations Museum.

Date: Friday 24 October 1997 at 7.30 p.m.
Venue: Pin Hsiang Restaurant, RELC Building,
30 Orange Grove Road

Price: \$24 (Member) and \$28 (Guest)
(inclusive of Chinese banquet dinner)

For reservations please call the Hon. Secretary Mrs Lim Geok Huay
Tel 2550704.

BOWLING

AT JACKIE'S BOWL (EAST COAST ROAD) SUNDAY 28 September 1997 at 1.30 pm

Member \$14-00
Guest \$16-00
for 3 games and a cup of
hot drink.

Closing date:
Wednesday 17 September.
For more information,
please call:
Mrs Lim Geok Huay
Tel 2550704
or Mrs Ruby Ng
Tel 3530408