

# THE PERANAKAN

QUARTERLY NEWSLETTER OF THE PERANAKAN ASSOCIATION

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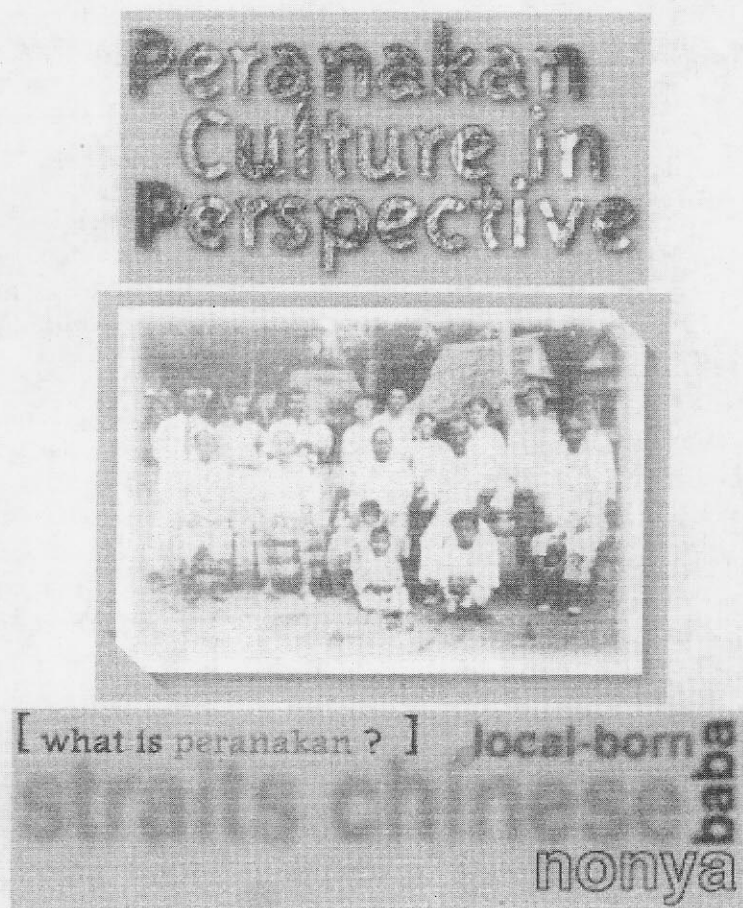
## Moving With The Times

[www.peranakan.com.sg](http://www.peranakan.com.sg)

By Maureen Lim

### Who

says Peranakans are all about tradition, culture and artifacts? Guess what? We're now on the internet, thanks to our member Mr Ben Lau, managing director and executive producer of Green House Multimedia, a design and development company. With the setting up of SingaporeOne, the network that will allow the world to learn about our country, the group saw a need for a subject that would appeal to a wide audience as well as meet national initiatives. Being Peranakan himself, Ben feels that Peranakan culture is so unique that we should make the effort to preserve it in a digital format. The National Computer Board has recognised the project's merit and has agreed to provide most of the funding. And so is born *Peranakan Culture in Perspective* on [www.peranakan.com.sg](http://www.peranakan.com.sg). This is an exciting development; it means that people all over the world will be able to learn about us — our history, our culture, our stories. We will be accessible to the world and to Peranakans living overseas. The internet is the super highway of information and indeed, we wish to be known not just in our little corner of the world. We have been assured that this is a non-profit project, but the company is seeking corporate sponsorship to cover about 30% of costs. This funding will allow for field trips to gather desirable material. It is understood that Gunong Sayang Association has provided footage of their plays, and that interviews with some of our members — notably our president, Mr Lee Kip Lee, and Dr Anne Pakir — will form part of the material. The Peranakan Association will certainly be able to assist with the



wealth of informative and interesting articles we have accumulated; at this time, it is not a collaborative effort, but it can be. For now, we wish Ben and his associates success in this project, and urge members to take a look at the website on [www.peranakan.com.sg](http://www.peranakan.com.sg). For those who can't, we reproduce a portion of the first page. Just imagine them in glorious and fiery colours — the background is Mandarin orange, and the images, a nostalgic sepia.

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# AUGUST GATHERING

By Max Gan

The last quarterly Tombola party was held at The Boom Boom Room on the 24th, the last Sunday of August 1997.

A small but enthusiastic crowd gathered at 4 pm to enjoy a session of Tombola, followed by a buffet spread of Peranakan dishes. The evening was graced by the presence of author and long-time member Rosalind Lim San Neo, who kindly autographed copies of her book, which were made available to our members that day.

The atmosphere throughout the evening was relaxed and evoked pleasant memories as MC and event organiser Roland Yap announced the called Tombola numbers in typical Peranakan style. The mix of older, more "seasoned" members dressed in traditional fashion interspersed with some younger, newer members ensured that no one felt left out. The different dressing and manner of speaking between the two generations pointed out the need for the Association to get more young members actively involved in order to keep our traditions and lifestyle alive. Having said that, young and old had a great time delighting in a common pastime.

Being Singaporean first and foremost, everyone enjoyed the sumptuous dinner provided. Ahh! Nothing like good food to keep the fire burning! Dinner gave those present an opportunity to mix and get to know each other better, after which we were all ready for the final item for the evening: Karaoke time Baba style!

Although it took a while for the crowd to warm up, it wasn't too long before we had a string of members performing on stage while the crowd sang along and kept time. Despite many of the songs being "evergreens", the assistance provided by the songbook "Lest We Forget" was indispensable. Our thanks go to the members who lovingly and painstakingly selected the songs and compiled the words (without which the evening would have been a lot quieter).

All too soon, it was time to call it a day; lucky draw prizes were won by some members, most of whom could have partied on all night. A word of appreciation to the sponsors who made the event possible. We look forward to meeting more members and guests at the next Tombola night!





# RUMBLE IN KATONG

By Ruby Ng  
Bowling Convenor

A second social bowling afternoon was held on Sunday 28 Sept 1997, at Jackie's Bowl, Katong. There were a few newcomers, among whom were Mr Thomas Tan, the Association's Vice-President, and his two children. Our President, Mr Lee Kip Lee, was also there to mingle with the participants; so were a few General Committee members who showed strong support for this event by gamely participating in it. This is much appreciated by the organisers, who hope to see more GC members at future events. Mr Thomas Tan later presented the lucky draw prizes as well as prizes for the Hi-Series games for men and women, won by Mr Milton Tan and Mrs Ruby R Ng, respectively. Some members have requested that the next bowling session be held on a week night, as Sunday is considered "family day". What do members think? Do give us some feedback. We shall try to be accommodating because after all, such events are organised for you — our members.

Once again, we would like to convey our thanks to Jackie's Bowl, Katong, and Ms Pauline Wu, its assistant manager, for her help. We also wish to express our appreciation to Mrs Lim Geok Huay for sponsoring the prizes.

*(Editor's Note: Mrs Ruby R Ng herself was also a sponsor of prizes and we also extend our thanks to her.)*



# A PERANAKAN FLYING HIGH

## An interview with Eric Cheong Thiam Lock

**A sixth-generation Peranakan**, Eric Cheong can trace his roots to a great, great, great grandfather, Cheong Joo Keng from Henan Province in China, who died in Melaka in 1799. From this ancestor's eldest son, Cheong Koe Boon, came Cheong Ann Bee, his son Cheong Koon Seng, then Eric's dad, Cheong Hock Leng. His mum is Mdm Seow Chit Neo, also a true-blue Peranakan. Eric has a sister and two brothers. His Japanese wife, Mdm Tomoko Aihara, cooks delicious Peranakan dishes. Their two children are currently studying abroad. Eric is a captain with SIA; he joined the group in 1966, after completing O-levels in ACS. *Maureen Lim* tries to find out more about the man behind the wings.

**ML: What made you decide to become a pilot?**

**EC:** After my O-levels, I wanted to escape from studie s, but instead found myself with even more bookwork and exams.

**ML: How do you view your work now after 30 years?**

**EC:** I don't see flying as my work but my hobby. I enjoy it; it gives me pleasure to get up and go to work even after being so long on the job. I don't get bored because every flight is different.

**ML: Is it easier now than in the early years?**

**EC:** Easier? It has always been easy. However, as SIA increases its flights to other countries, the turn-around time is shorter. In the past, when there might be only 2 flights a week to a particular destination, the crew would wait out a few days before the return flight back. Now, we might be flying back in a day or two.

**ML: What is your favourite route?**

**EC:** Across the Pacific. The 16-hour direct flight between Singapore and Los Angeles or San Francisco is relaxing because there is no stopover. I get two nights rest in these cities before the return flight.

**ML: You have seen so much of the world, one wonders where you go for holidays?**

**EC:** Somewhere close! I prefer the neighbouring countries, especially the quieter rural areas which are like what Singapore was in the fifties and sixties...brings back pleasant memories of kampong life.

**ML: Speaking of memories, which are your most pleasant childhood ones?**

**EC:** The happy times associated with family festivities, like weddings and birthdays. I enjoyed the chatter, the teasings and jokes, the special experiences of being part of a large family. It didn't take a lot to make us happy then. I can still remember how good it was to have F&N or Framroz orangeade, cherryade and lemonade on hot afternoons. For me and my cousins, our growing-up years came after the war, when many in Singapore were quite deprived. It's a totally different



Eric Cheong's preferred mode of transport when earthbound.

September 1997

ball game today. Electronics have replaced kites and marbles, and today's children have just about every thing.

**ML: Food is a subject close to many a Peranakan's heart. What are your favourites, and can you cook any traditional dishes?**

**EC:** I like them all - *buah keluak*, *itek sioh*, *laksa*, *mee siam*, - and I can cook them all too. So can my wife.... she has adapted well into the local scene. The children enjoy them too. We serve Peranakan specialties when ever we have friends over for meals, but unfortunately, they aren't always on the daily menu. You have to admit that a lot of preparation goes into our Peranakan cuisine. It's much easier to have roast beef! Sometimes, authentic ingredients from the shops are not readily available, eg. the *sambal belachan* is often not the real thing. So I grow as many spices - *lengkuas*, *sireh*, etc. - as I can in my garden. Our food and flavours are changing with the times; there is now less chilli, less *belachan*, less coconut milk....I think the cuisine is changing not just for health reasons, but because food is no longer in the forefront of daily living.

**ML: You use the phrase "changing with the times". What are your thoughts on this?**

**EC:** It's quite obvious today that many children of Peranakan heritage are unable to speak the patois; this is further aggravated by the Mandarin taught in schools and the political scene - the "Speak Mandarin" campaigns. Even those of my generation have lost much eg. the art of *dondang sayang*.

**ML: So do you see any future for the survival of our Peranakan culture?**

**EC:** Fortunately, those now in their thirties and forties are reaching back to retrieve and preserve their heritage. But we will have to adapt to the fast-changing local scene; the usage of patois will be replaced by English and Mandarin. Like it or not, that has to be Singapore's new identity.



## PERSONALITIES BEHIND PERANAKAN STREET NAMES

By Lee Kip Lee

### KIM SENG ROAD

We begin this Heritage Series on Personalities behind Peranakan Street Names with **Tan Kim Seng**, who was born in 1805 in Malacca from whence he went to Singapore to embark upon a business career as the founder of Tan Kim Seng & Co. He became a successful trader, plantation owner and tin miner and left a large fortune to his descendants.

He was a public benefactor on a large scale and built and endowed the Chinese Free School — "Chiu Eng Si E" — in Amoy Street.

In 1857 he offered the Municipality a princely sum of \$13,000-00 for the purpose of bringing a better water supply into the town. However, the city fathers dawdled so long over the matter that the project was not completed until 1877 — 20 years later. It was not until 1882 that the Tan Kim Seng Fountain was erected near Johnston's Pier (now Clifford Pier) "by the Municipal Commissioners in commemoration of Mr Tan Kim Seng's donation towards the cost of the Singapore Waterworks." The Fountain now stands in the Esplanade Park in front of the Padang.

Tan Kim Seng was also involved in public affairs. When there was an outbreak of communal violence between the Hokkiens and the Cantonese in 1854 he was called upon to join a force of policemen to round up thirty headmen of the different clans to be addressed by the Governor in order to restore the peace and order which had been broken by widespread and violent rioting in the course of which 600 Chinese were killed and 300 houses burnt and pillaged.

Tan Kim Seng died in 1864 aged 59.

### BENG SWEE PLACE

(This cul-de-sac with its two facing rows of shophouses was off Waterloo Street in front of St Joseph's Institution. It is no longer there and today its site is occupied by the Plaza by The Park and Lorong Payah.)

**Tan Beng Swee**, the son of Tan Kim Seng, was born in Singapore in 1828. He joined his father's firm, Kim Seng & Co, at an early age, and when he was 24 years old he became a partner.

He was appointed a Magistrate of Police and was also on the Management Committee of the Tan Tock Seng Hospital for which he built three wards at his own expense.

A measure of his prominence as a member of Singapore's society could be gauged by the fact that, on the occasion of the marriage of his son **Tan Jiak Kim**, he held a public ball at the Town Hall (the present day Victoria Theatre) to which the local luminaries were invited. In a post-prandial speech, the Chief Justice, Sir Thomas Sidgreaves, proposed a toast to the health of Mr Tan Beng Swee who suitably replied in Malay.

For the same reason — i.e. his lack of knowledge of the English Language — Tan Beng Swee declined the invitation when, in 1882, he was offered a seat in the Legislative Council.

Tan Beng Swee died in 1884 and was buried in Malacca.

### JIAK KIM STREET

(off Kim Seng Road, and by

the Singapore River where *Zouk* is.)

**Tan Jiak Kim**, the son of Tan Beng Swee, was born in Singapore in 1859. He was the first President of the Straits Chinese British Association — the progenitor of the Peranakan Association — when it was founded in 1900.

After being educated privately he joined the family firm of Kim Seng & Co. of which he became a partner upon the death of his father.

As a well-respected leader of the Chinese community he was highly regarded by the British colonial officials who bestowed upon him the CMG (Companionship of the Most Distinguished Order of St Michael & St George). They also appointed him a Justice of the Peace. In 1886 he was elected as a Municipal Commissioner but after two terms he resigned in disgust over the refusal of influential Chinese to contest the election.

He also sat on the committees of the Po Leung Kuk Orphanage and the Tan Tock Seng Hospital and was also the Hokkien representative on the Chinese Advisory Board, besides being a founder of the Straits Steamship Co. Ltd.

The formation of the Chinese Company of the Singapore Volunteer Infantry (SVI) was the result of Tan Jiak Kim's success in persuading the Government "to admit the Straits-born Chinese to those duties of citizenship implied by the bearing of arms in defence of the Colony." To set an example, his son Tan Soo Bin, enlisted into the SVI.

In the field of education, he was a prime mover in the establishment of the King Edward VII Medical School to which he and other wealthy Chinese contributed generous sums of money. However, because of his doubts of the wisdom of introducing education to Chinese girls he was initially hesitant in his support for the Singapore Chinese Girl's School. But he eventually relented and made a donation to the fund.

In 1889 he accepted the Government's invitation to represent the Chinese Community as a Nominated Member of the Legislative Council in which he served until his retirement in 1915. On that occasion the Colonial Secretary, R J Wilkinson paid the following tribute to him: "Week after week Mr Tan Jiak Kim had occasion to discuss either with the Governor or with me some question of administration that affected the welfare of the large community that he represented. I owe him a debt of gratitude for assistance given me in all matters connected with the Chinese."

Tan Jiak Kim spoke with passion against income tax which he said "the Chinese looked upon as a blood-sucking tax, and disliked and feared its imposition more than any other form of taxation."

He married in succession the three daughters of Ang Kim Tee and he died, aged 59, on 22 October 1917. And "the great concourse of people", including the Governor, who attended his funeral "testifies to the esteem and respect felt for a worthy scion of a house which had for three generations played a prominent part in the making of Singapore." Two of his descendants — Richard Tan Tiang Teck and Marc Tan Tiang Wen — are members of The Peranakan Association. •

(Source: One Hundred Years of the Chinese in Singapore by Song Ong Siang published in 1923 in London by John Murray.)

## AN EARLY BABA PHOTOGRAPHER



Village in Pasir Panjang, December 1925 (above)  
Christmas Sunset 1925 (below)



An interesting contribution from member Mr Chia Chin Siang. These photographs were taken in the vicinity of his family's seaside retreat, Hoodvilla, formerly at 173 Pasir Panjang Road. The photographer, Mr Wee Theam Seng of 4 Cairnhill Circle, was a friend of Mr Chia's father, Mr Chia Keng Thye. Mr Chia Keng Thye, son of Mr Chia Hood Theam, was a the head schroff of the Mercantile Bank and also a Singapore pioneer in several respects. He was one of the first Asians to own a motor car and motorboat, and was also one of the earliest Chinese residents to take up photography, classical music and snipe shooting.

"Every Sunday many of my father's friends who were interested in boating and photography would come over to our seaside house," remembers Mr Chia. These photographs were taken during one of those sessions. One photograph, *Christmas Sunset 1925*, depicts the sunset off Pasir Panjang, showing at one corner, Hoodvilla's sea pavilion, a ubiquitous feature of seaside homes at that time. The other, dated December 1925, shows the village at the corner of Pasir Panjang and Clementi Road "At the seventh mile, just opposite Mr Kwa Siew Tee's house," recalls Mr Chia. Of the photographer, nothing else is known. More on the Chia family and their family mansion Rosedale will be revealed in an upcoming feature of *The Peranakan*.

Peter Lee •

(Photographs courtesy of Mr Chia Chin Siang)

## ART AUCTIONS REPORT

Two auctions held recently showcased a fair number of Peranakan works of art. On 28 September, **Christie's** held their sale of *Chinese Ceramics and Straits Chinese Works of Art* at Hyatt Regency Singapore. One hundred and thirty-nine lots of Peranakan artefacts were offered. Forty seven per cent of the lots sold for a total value of \$210,795. The market was very selective in its purchases and many of the more common items either did not sell or sold for prices close to the estimates. However there were a number of unusual lots that went for high prices, such as lot 75, a very rare mustard-green *famille-rose* ladle which sold for an astonishing \$5,175, and lot 96, a rare *famille-rose* lavender "in and out" *chupu* and cover, with an estimate of \$8,000-\$12,000, which was sold for an amazing \$18,400.



**Bonhams**, the London-based auction house, together with **Glerum** from The Hague, Netherlands, held a sale of artworks on 4 October at the Shangri La Hotel, which included Straits Chinese porcelain, books and a collection of Straits Chinese silver from a Peranakan collector. This was one of the more interesting assemblages of material and the estimates were attractively reasonable. The interesting collection of *Chrita Dulu Kala* all sold well, with the edition of *Liat Kok* printed in 1935 fetching a sum of \$1,500 (lot 196). The 19 volumes of *Chrita Dahulu Kala Di Triak Song Kang* (*Water Margin*) translated by Chan Kim Boon (lot 199) sold for \$750. There was a vast collection of silver, many of which were not sold. A beautiful and rare pair of silver bowls, were among the many good buys, going for \$1,400, and a rare set of silver gilt bed hangings fetched \$8,500, below its estimate of \$10,000 to \$15,000.

Peter Lee •

## BABA & NONYA THE ART OF TUNG YUE NANG



Well-known Singaporean artist Tung Yue Nang held a solo exhibition of paintings with a Peranakan theme entitled *Baba & Nonya*, at the Orchard Point Exhibition Hall from 11 to 16 July. Tung is known for his still-lifes and realist painting style, and his famed series of Peranakan works depict studied placements of objects used by the Peranakans. Most of the works are themed around seasons or festivals. A delicate observation of a genteel lifestyle.

Peter Lee •



# BULAN PERNAMA (An Auspicious Full Moon) a Wayang Peranakan



In their production of BULAN PERNAMA — written by William Gwee Thian Hock who also composed the music and wrote the lyrics of the songs — Gunong Sayang Association presented its audience with a Baba Peranakan romance in a new, more contemporary format including music arrangement by Singapore's renowned musician/ar-

ranger/composer, Iskandar Ismail.

Basically the story was about — boy meets girl; boy chucks girl after receiving poison-pen letters; and boy re-unites with girl after the poison-pen writer is unmasked. As the story unfolded we were left to deduce the identity of the mysterious culprit.

Of course the star attraction was the dependable, ever-green G T Lye as Bibik Ong Tatt Poh the grandmother and who as usual paired off successfully with Sally Gan as the Hokkien Ah Soh. GSA's new, younger Bibik, Kelvin Tan gave an impressive performance as the interfering mother Seow Bee Neo although his *lenggang-lenggok* and shrill delivery could have been slightly toned down.

To cater to the needs of the young as well as to those not so conversant with the Baba patois there was a screen at one side of the stage displaying English translations of the dialogue. And what was of interest was the present-day setting of the play and the introduction of topical matters such as A-level examinations, the three retirees talking of their time spent at Changi Airport gawking at pretty girls; and the use of the Jalan Tua Kong street sign to indicate that all the action was taking place in Katong, the Peranakan heartland.

But it was Iskandar Ismail's enchanting taped music arrangement which added a new touch to the show. Imagine a Peranakan play with background music arranged to suit the mood of the scene even with the sound of strings and a cello to strike a romantic mood!

The GSA resident band provided live music for the "extra turn" during the intermission when Singapore's top *dondang sayang* singer William Tan sang melodiously with Julie Chia and Shirley Tay. Other members of the cast were Terry Lim, Mabel Lee, Cynthia Lee, Lee Yong Ming, Jeanette Chan, Raymond Chan, Adrian Lim and Audrey Tan.

It all added up to a worthwhile trip made by the busload of twenty-odd members of the Persatuan Peranakan Cina Melaka who left for home immediately after the performance.

Dr Wee Kim Wee, the Guest of Honour at the Gala Night, wrote in his Foreword to the programme: "I salute William Gwee and other playwrights of his class for their undaunting will to keep the flames of the community alive. It is also my hope, even if it should be a dim one, that the young Peranakans will imbibe and appreciate some, if not all, of the rich culture, custom and tradition of a heritage left by our forefathers and our ancestors and carry the baton for the extra mile or two into the 21st millenium." Lee Kip Lee •

# A MOUTH-WATERING EXPERIENCE

By Maureen Lim



Peranakan Melaka cuisine was given a boost in October when Goodwood Park Hotel engaged the culinary skills of Mr Kenny Chan, 47, well-known Baba Melaka. From 9 to 13 October, diners at the Coffee Lounge enjoyed Melaka *satay chelup*, *buah keluak*, *pong teh*, chicken curry, nyonya *chap chai*, *udang lemak nanas*, *sambal timun*, etc. etc. I was fortunate enough to be invited by Cindy Huang-Chan, Goodwood's Director of Marketing Communications, to the promotional preview lunch for the media. I learnt that day that Kenny, the "Malacca boy", has been in the food industry for twenty years, having helped set up the Peranakan Place on Orchard Road, and acting as its operational manager and food consultant for some years. But it was in another field of acting that he drew in the customers - his comedy routines. Later, he opened Kenny's Delight, a *kopi-tiam*-concept restaurant in Melaka Raya. That afternoon at the Goodwood, the *tok panjang* presented all that was fragrant, colourful and *sedap* in Peranakan fare. For starters, we were served *itek tim*, which was nice and salty, as it should be. Too often nowadays, in the name of healthy eating, there is less salt, less coconut milk, less oil..... and less taste. Not so that afternoon. The *ikan goreng chilli* was a hot (literally too) favourite; and I thought the *sek bak* especially tasty. As this was just a sampling session, we did not get to indulge the tastebuds on the *chinchalok* nor the *mee rebus*. Incidentally, Kenny's *mee rebus* has been voted Malaysia's best on the magazine *Food Post*.

I was told by the management that for the *pulot hitam* dessert, the chef insisted that the kitchen provide him with freshly-squeezed coconut milk. "Good for you, Kenny", I thought. Too often have I been subjected to the instant variety. Needless to say, the *pulot hitam* was delicious. After the meal, Kenny joined us at the table, and told us his experiences as a boy in his grandmother's kitchen. He assured us that all his ingredients came from Melaka, even the *pulot*. But even he has to give in to quicker, modern methods of preparation, like using mechanised grinders to prepare such large quantities of *rempah*. Many of us were disappointed when told that he would not be performing at the promotion, as many of us know him well as the *bibik* on the Malaysian sitcom *Baba Nonya*. "Mana boleh", he said, "when I have to masak!"

If you are salivating by now, why not make a dash for the kitchen and start cooking! Check out Kenny's recipe in our food column.

# SEDAP-LAH!

**T**o kick off our food column, which will be a regular feature, we are sharing with you Kenny Chan's recipe. We urge members to participate by sharing with us your favourite recipes. (Maybe handed down by Mama or Chocho?) This is one way of ensuring that the cuisine, which is so unique and of which we are so proud, will not be lost.

## ITEK TIM For 6 servings

### Ingredients:

1 duck, rub with 1 tablespoon brandy, cut into big pieces, and rinse  
1 kati (0.6 kg) pork leg or bones, cut into large pieces  
1 kati (0.6 kg) salted cabbage (*kiamchye*) soaked in water  
1 tamarind fruit (*assam*)  
Half teaspoon monosodium glutamate  
2 teaspoons salt  
1 tablespoon brandy  
4.53 litres (180 oz) water

### Method:

Bring water to boil, add the pig's trotters or bones and boil for 10 minutes. Add duck, bring to boil again, then add the salted cabbage, tamarind fruit, monosodium glutamate, salt and brandy.

Simmer until duck is tender (about half an hour)

## AYAM DAN BABI BUAH KELUAK For 6 servings

### Ingredients:

1 chicken cut into small pieces  
300 g (half kati) pork-rib bones, in small pieces  
5 tablespoons sugar  
5 teaspoons salt  
8 tablespoons oil  
8 rounded tablespoons tamarind fruit (*assam*). Add 1.71 litres (60 oz) water, strain and use liquid only.  
*Rempah*: Pound finely together 12 slices *lengkuas*, half-thumb-size piece tumeric (*kunyit*), 6 candlenuts (*buah keras*), 30 shallots (*bawang merah*), 10 red chillies, one-and-a-half tablespoons shrimp paste (*belachan*) 1 stalk lemongrass (*serai*) already mashed.

### Preparation of *keluak* nuts:

20 *keluak* nuts soaked for one day, then scrubbed and washed clean, 2 teaspoons sugar, and a quarter-teaspoon salt. Make a small opening by chipping away the smooth portion of the thicker end of the nut. Scoop out the meat inside and pound it with the sugar and salt. Press the mixture back into the empty shells.

### Method:

Over a high flame, heat a frying pan until hot. Pour in the 8 tablespoons of oil, stir-fry the *rempah* for 2 minutes. Lower the fire, stir-fry for 2 more minutes. Over a high fire, add in the pork bones and chicken, and stir-fry until the liquid has reduced. Add the nuts, and stir-fry until the oil appears on the surface. Add the tamarind water, sugar and salt. Simmer for half-an-hour. Serve hot with rice.

# NOTICEBOARD

## OBITUARY

**W**e extend our deepest sympathy to the family of Mr Willie Ee Kean Leong on their recent bereavement.

## 10TH BABA CONVENTION PENANG 5, 6 & 7 DECEMBER

**W**e have had enthusiastic response from 30 to 40 members who have applied to attend the Convention.

If you have not already done so please (a) obtain your Convention Registration Forms from the Hon. Secretary, and complete and return them with your Bank Drafts for

RM200-00 each payable to *State Chinese (Penang) Association* as soon as possible to the Hon. Secretary, 101 Thomson Road #01-80 United Square, Singapore 307591 — Tel 2550704, and (b) return your Travel Package Reply Slip with your cheque also to the Hon. Secretary.

## GENERAL COMMITTEE

### Resignations

**I**t was with regret that the General Committee had to accept the resignations of Mr Christopher Ng Bang Wui and Mrs Helen Tan.

Mr Christopher Ng Bang Wui was unable to fulfil his duties as a Committee Member as he was pursuing his post-graduate studies in Rotterdam whilst Mrs Helen Tan's new job commitment requiring constant overseas travel prevented her from devoting to the Association as much time as she wanted to.

We thank both Mrs Helen Tan and Mr Christopher Ng Bang Wui for the enthusiastic and unstinted contributions they had made to the success of The Peranakan Association during their terms of office.

We extend to them our best wishes for the future and look forward to their continued support of the Association.

### New Appointment

**W**e welcome Mr Isaac Chan Poh Tien on his acceptance of the invitation to become a member of the General Committee.

The General Committee are confident that they will greatly benefit from his invaluable contribution and look forward to working with him.