

THE PERANAKAN

QUARTERLY NEWSLETTER OF THE PERANAKAN ASSOCIATION

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OVERWHELMING SUPPORT FOR 10th BABA CONVENTION

A Report By Anthony Oei



The support for the 10th Baba Convention held in Penang from 5-7 December 1997 was simply overwhelming. More than 170 babas and nyonyas from both sides of the Causeway attended this annual summit meeting, the largest gathering ever in the history of the convention.

Singapore, proving that its Peranakan community is alive and well, sent up about 90 delegates (from The Peranakan Association and the Gunong Sayang Association combined). Never had the Baba Convention received such massive Singaporean support.

There were other pleasant surprises. Among the Singaporean delegates were several young Peranakans, a clear indication that there is a good number of them in the Republic eager to join and know more about their heritage. More heartening was that some of the young Singaporeans attending the convention were not Peranakans *per se*.

Examples were Jennifer Chen, Faith Png and Lynn Choa, all aged 25. Of the three, Lynn is the only one who could claim to have any Peranakan ancestry. Even so, only her grandmother in the household still observes the customs and traditions.

How did they become interested in the Peranakan culture? For Jennifer and Faith, it was through their work a few years ago. Jennifer, then an assistant curator of the Singapore History Museum, was assigned to put up an exhibition at the Malacca Convention in 1995, and to design the museum's *Rumah Baba* exhibition in 1996. Faith, a graphic designer, provided her technical expertise.

The trio are bosom friends, having been at school together. So it was only a matter of time before their enthusiasm for Peranakan culture permeated through Lynn (who is a contract administrator), and rekindled the fires in her. Jennifer, now a cultural programme coordinator, spoke for her friends when she said of the Penang Convention: "We learnt a lot from the gathering. It was a stimulating and an educational experience."

Jennifer has demonstrated her zeal for the culture by becoming a member of The Peranakan Association. Hopefully, she will have no difficulty in persuading her two friends to join as well.

Another pleasant surprise was a Penangite who emigrated

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to the United States in the 1960s but who still retains his interest in the culture. He was Professor Chong Peng Khuan of Plymouth State College of the University of New Hampshire. The professor was in Penang on holiday when he read about the convention in the newspapers. It did not take him long in deciding to participate.

"Although I have been away a long time, I am still a Peranakan at heart. I am glad that our culture is still relevant in today's society," he said.

These anecdotes illustrate the strong influence the Peranakan culture still commands. Said Datu Khoo Keat Siew, President of the Persatuan Peranakan Cina Pulau Pinang and Chairman of the Organising Committee, in his message: "The past decade has been mainly a period of consolidation. Now that we have achieved a sense of belonging and unity of purpose, it is perhaps timely that as we stride into the next Century, we should reach out to the general public to enable them to share with us our rich heritage which forms part of the colourful tapestry of our Malaysian culture."

Indeed, official endorsement of the importance of the culture came from none other than the Governor of Penang, Tun Datu Seri (Dr) Haji Hamdan bin Sheikh Tahir. He said at the welcome dinner on 5 December that Malaysia was blessed with people of different races with their own cultures and traditions. They all had a role to play in nation-building and they should preserve their heritage for the enrichment of our society. The Governor's call underlined the theme of the convention, *The Babas & Nyonyas - The Evolution of a Malaysian Nation*.

Opening the seminar the next day, Tan Sri Dr Koh Tsu Koon, Chief Minister of Penang, spoke of the visible signs of the contributions the Peranakans had made to the country, such as architecture, and how the community could play a bigger role.

Dr Koh suggested that an effective way was to conserve, rather than preserve, the culture. There should be a convergence of values from the diversity of our cultures. We should conserve old things in areas of economic activities such as the hospitality industry, the catering trade and the retail business. This would generate a new kind of interest in the culture.

Touching directly on the convention theme, Dr Goh Cheng Teik, Deputy Minister of Land and Cooperatives, said that Peranakans in Malaysia had played a crucial role in the evolution of the Malaysian nation, by their economic and political contributions and by closing the communication gap between the Chinese and Malays, thereby promoting better understanding among them.

Dr Goh said Malaysian leaders appreciated these contributions. As it is still a strong force in today's society, the Peranakan community should continue to keep the dialogue going, and play a bigger role in nation-building for a better tomorrow.

The role of the Peranakans in today's society was further discussed by Dr Khoo Joo Ee, art historian and writer, who spoke on *The Straits Chinese Today*; and by Professor Dato' Khoo Kay Kim of the the University of Malaya, whose topic was *The Straits Chinese in Malaysia, Past & Present*.

Finally, Peranakans can promote their culture through the printed word. Ms Shirley Hew, Vice President and General Manager of Times Editions, gave ideas on how to get

their works published.

Overall, the Penang Convention was beneficial in more ways than one. Mr Lee Kip Lee, President of The Peranakan Association, summed it up in his farewell address thus: "Besides attending to the official side of the convention, we have also been able to renew friendships and acquaintanceships made during our last visit here in 1994. These ties forged amongst members of the the delegations from the various states are the building blocks of friendship upon which our Associations can thrive and our community and culture can grow and flourish in the many many years ahead."

Thank You to our member Philip Chia of Newsman Travel who arranged the competitive rates for the tour and went out of his way to ensure that all the travel and many of the personal needs of our delegation were attended to. Thanks also to Hon. Secretary Mrs Lim Geok Huay, and 2nd Vice President Thomas Tan, for ensuring everything went according to plan.



ON *SUARA BABA*

By William Gwee Thian Hock

It has come to my attention that during the Seminar at the recent 10th Baba Convention held recently in December 1997 in Penang, a proposal was made that the name of the Convention Newsletter — "the voice of the Peranakan Associations in Malaysia & Singapore" — should, in recognition of the role played by our sisters in the affairs of the community, be changed from *Suara Baba* to *Suara Baba & Nyonya*.

Since the discussion on the matter proceeded, as I was informed, without demur, I feel obliged to respond to the proposal as I was the person who was approached by Dato' Khoo Keat Siew, President of Persatuan Peranakan Cina Pulau Pinang, to suggest a name for the Newsletter he was to be the editor of.

In my selection of the name *Suara Baba* I had in my mind the word *Baba* as a collective noun to include the other half of the Baba community as well — the Nyonya. The word *Baba*, depending on the context, can apply, in common usage, to both a single male Baba person and also in the plural to embrace the Nyonya as well, as in Baba Convention, Baba Community, Baba language, Baba culture, Baba play, etc. Rest assured that there was no Baba-male-chauvinist-intent behind the omission of the word *Nyonya* in *Suara Baba*.

FULL HOUSE AT 97th ANNIVERSARY

The Peranakan Association's annual dinner and dance, a major event in our calendar of events, always attracts good support. But the one held at the Hyatt Regency Singapore on 21 November, celebrating the 97th anniversary, broke all previous records with almost 600 attending.

Three VIPs graced the occasion. They were Dr Wee Kim Wee, former President of Singapore; Mr Lim Kim San, Chairman of Singapore Press Holdings; and Mr Lee Seng Gee of the Lee Foundation.

Along with them were friends of the Association who demonstrated their support by contributing donation tables for the evening which carried the theme, *Tanda Mata* (a memento). The theme was brought to life by a display of *ketak-ketik Peranakan* (Peranakan bric-a-brac). Among the items in this display arranged by Peter Wee were paintings by artists working with Peranakan themes — Tung Yue Nang, Martin Loh, Desmond Sim and Kenneth Wee, a *manek* display by Bebe Seet- and her team, a range of books and greeting cards, framed artworks with *cherki* as the theme, *kebayas*, and a wide range of *kueh-kueh*.

The Hyatt Regency Singapore was the new venue decided upon by the organising committee to replace the Sheraton where we had had the function for many years. As we have seen, the switch proved to be an unqualified success.

Thanking one and all for their support, Association President Lee Kip Lee said in his welcome address: "Ninety-seven years is indeed a very long time, and I dare say that the Association would not have endured the vicissitudes of two World Wars, the communal tensions of the 1960s and the ever-changing needs and preferences of modern Singapore society, if not for the help and encouragement given to it by friends and supporters like each and everyone of you here tonight. I therefore applaud and say to all of you, *terima kaseh sebanyak-banyak*."

"I hope that after the event you will retain happy memories of this evening's function as well as the display of *ketak-ketik Peranakan*."

Everyone certainly seemed to have had an enjoyable time. The atmosphere was congenial, the fare (Peranakan cuisine naturally) offered a wider selection than before, the dishes were more generous and more scrumptious, and the entertainment delightful. The Association's own choir, assembled specially for this event, and comprising 16 enthusiastic younger members, performed a song written by G T Lye, who also hosted the entertainment and provided a comedy segment with Sally Gan. A special treat was the guest appearance of *keronchong* veteran Momok Latiff, who delighted and amazed the audience with the enduring quality of her voice.

The good attendances at events like this speak volumes of the health of the Peranakan culture in Singapore. The future, of course, lies in the hands of the young.

Mr Lee made this call to them: "I wish to express my hope that the younger babas and nyonyas who are interested in the preservation of the Peranakan heritage will step forward and join the Association, as it is only by their participation that the Baba culture can be preserved and perpetuated."

THANK YOU ALL

Hats off to the following people behind the scenes for a job well done:

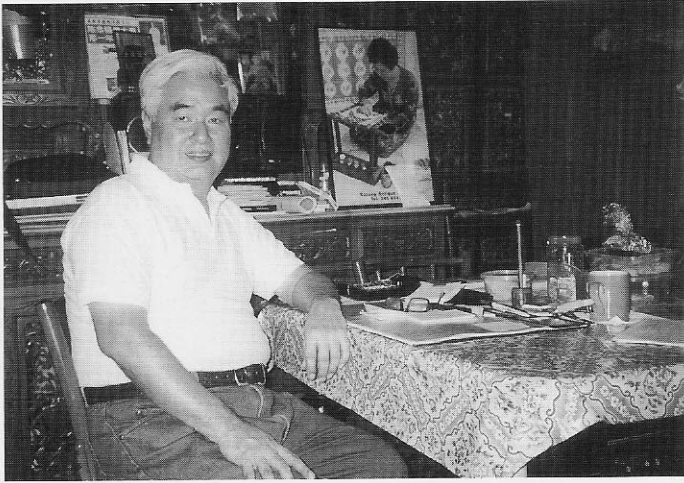
Alan Koh and his Organising Committee: Isaac Chan, Christopher Chua, Peter Lee, Lim Geok Huay, Ruby R Ng-Ong, Violet Ong, Bebe Seet, Peter Wee and Roland Yap, for organising the excellent dinner and dance.

Anthony Oei





Baba *Extraordinair e* PETER WEE



Mention *true-blue Peranakan*, and Peter Wee would certainly qualify as one. For this well-known Katong personality is not only a Baba by birth, but also one by lifestyle, and interests. Born Peter Wee Ban Kheng on 24 November 1946, to Wee Guan Hong from Indonesia and Josephine Tan Pin Neo, his name was taken from his maternal grandfather's *ji hoe* (signboard for the family business), which was Kheng Huat. Peter's brother was named Ban Huat.

His father's family were wealthy rubber traders from the Rhio islands. Peter's mum was the only child of Tan Cheng Kee, one of the four sons of Tan Keong Saik, a wealthy businessman from Malacca and one of the founders of the Straits Steamship Company. (See the December 1997 issue of *The Singapore Tatler*)

Peter, a seventh-generation Peranakan on his mother's side, enjoyed a privileged childhood, not because grandfather owned cinemas and property in Katong and Changi, but because he grew up with a host of relatives. The family home at Waterloo Street housed grandparents, parents, aunts, uncles, cousins and numerous domestic servants. He remembers the many fruit trees, the chickens and dogs running around, and the constant stream of itinerant hawkers who came a-calling throughout the day. French loaves hot from the ovens of the bakeries along Middle Road and Waterloo Street were trundled past on trolleys! Milk was as fresh as it could get – right from the cow's udders. "And the kitchen was like a hotel kitchen!" Other childhood memories include his grandfather's rifle collection, the room with the display of stuffed heads of wild animals, as well as the times when the man would return from market and, holding a fish by its tail, playfully wave it in his face. He laughs as he recounts this. Indeed, he smiled throughout his reminiscences, a sure indication that he has fond memories of a happy childhood. School was just next door – St. Joseph's Institution, where he studied from Primary 1 to his O-levels. He then took up book-keeping and commercial studies, disciplines which now stand him in good stead.

After Tan Cheng Kee's death, Peter's family moved to Siglap. He began to be interested in things Peranakan, and soon became an avid collector. It has been a twenty-year love affair which began at sales in private homes, leading to an antique shop at Lucky Plaza in partnership with a friend. With the distribution of his grandfather's estate, which included a row of two-storeyed terraced houses in Katong, Peter had the opportunity to go solo. And so was born Katong Antique House.

It is a suitable landmark in a Peranakan enclave. Approach the eye-catching frontage, ring the brass bell (no modern buzzer, thank you) pass through those traditional swing doors, and you will find yourself in a veritable Aladdin's cave of all things Peranakan – huge pieces of ornate antique furniture, old *sarongs* and *kebayas*, silver accessories, beadwork and one of the most enviable collections of Peranakan porcelain. Here, babas and bibiks congregate to socialise as well as to learn the craft of a bygone era. Classes in beadwork are a regular feature. Peter juggles a schedule of activities in theatre, exhibitions and research. He provides the props, furniture and costumes for the Baba plays of the Gunong Sayang Association and is also an active committee member of The Peranakan Association. Acknowledged as a leading authority on the customs of the Peranakan community of old, he is often consulted by the Singapore History Museum and the Asian Civilisations Museum. Private organised groups also visit the shop to learn about Peranakan culture. Peter will give a talk, followed by a tour of his 'mini-museum'.

It is the history behind the artifact that moves and motivates him now. But it was not always so. After five years of buying and selling, he began to realise that the value of the beaded slippers lies in the owner's story of the bibik who stitched them. And so he collects, for "the shapes, patterns, and usages all reflect the history of the people and the region at the time. History is so interesting because it allows us to appreciate the various influences, Dutch, Malay, Chinese influences, on Peranakan culture."

Peter attributes the renewed interest in all things Peranakan to Felix Chia, author of *Pileh Menantu*, the first Baba play to have been staged in recent times. Another boost came when Christie's approached him to be an advisor on Peranakan wares. Suddenly, people outside the community began collecting the beautiful objects that the Peranakans had had for generations. He is glad that this has placed an international value to Peranakan porcelain and jewellery. "But regretfully," says Peter, "collectors are buying for the wrong reason. They see the pieces as investments which will bring them good returns rather than value them for their Peranakan identity and their link to the history of the community."

So, is he still collecting? He tells me that his present passion is collecting old textiles – batiks and a particular type called *pekalongan* from Java. To date, he has about 100 pieces. But his most valued possessions are the books left to him by his maternal grandfather, in which he recorded in his own handwriting details of his estates, wills and personal observations.

Can the Peranakan culture continue to exist?

"Not in its original form. The modern Peranakan will take what he wants, and a new Baba will evolve and emerge. There will be changes in the ideology, beliefs and social

customs. As more embrace Christianity, ancestral worship will end. The *patois* too is disappearing, although The Peranakan Association and Gunong Sayang Association have brought about a revival of pride and usage by the young people. Even our food will change; the *buah keluak* dish will still be called that even though it may taste different."

Does this make him sad?

"No, because every culture has to change. We will adapt and adopt. It is not always 'the good old days'. We are living in a better environment now than before; there is opportunity to learn provided one wants to know. The toughest task for The Peranakan Association is to get its members to be aware of their history and to retell it to the next generation. I welcome the new generation who are willing to learn, for everything tells a story and the story will make the culture what it is today."

At the close of the interview, Peter became reflective and philosophical. "The greatest discovery of one's life on this earth is not the knowledge of this or that, but the knowledge of oneself. The discovery of oneself is the greatest achievement. Gaining knowledge is external influence, like reading a book. Discovering oneself is like digesting and evaluating after reading."

Maureen Lim

PERANAKAN STREET NAMES

SAM LEONG ROAD

Sam Leong Road, in the Jalan Besar area, between Kitchener and Syed Alwi Roads, was named after Ong Sam Leong who was born in Singapore in 1857. He began his business career at the age of 21 and owned substantial landed properties and rubber estates in Singapore and Malaya. In 1899 his Ong Sam Leong & Co. secured the exclusive contract for the supply of labour to the Christmas Island Phosphate Co. at Christmas Island.

He was a hard-working leader of the Straits Chinese community. He started life handicapped with a meagre education, but his perseverance and business acumen helped him to build up his own fortune and before his death he had erected a fine mansion in Bukit Timah Road known as *Bukit Rose* (now the site of Casa Rosita at Bukit Timah Road).

BOON TAT STREET

Boon Tat Street (formerly known as Japan Street), in the Central Business District, extends from Amoy Street to Shenton Way and it is where the Lau Pa Sat stalls spill over to in the evenings. It was named after Ong Boon Tat the son of Ong Sam Leong.

Ong Boon Tat was born in Singapore in 1888 and received his education at Raffles Institution where he won the Guthrie Scholarship. At the age of 19 he commenced his business training under his father and became a prominent

member of the Straits Chinese business community.

Singapore's first amusement park — the New World in Jalan Besar — was opened in 1923 by Ong Boon Tat.

Ong Boon Tat's New World started to continually introduce new forms of amusement to Singapore. Within the first three months of its existence it featured first class boxing contests with stars such as Tan Teng Kee, better known as Battling Key, the best boxer Singapore ever produced.

Other features were wrestling matches, variety shows and Chinese and Malay operas. The City Opera, a child of the New World, soon became the best Malay opera troupe in Malaya.

In 1929 the first public cabaret was opened with "a company of 30 dancing partners and vaudeville artistes, the cream of Manila." One year later, the New World could boast of Singapore's first open-air talkie. In 1932, the Ghost Train, a replica of the one at Margate's Dreamland in Kent was opened and in 1935 a Dodgem ride was installed. There were also shooting galleries, a merry-go-round, and a Ferris wheel.

Ong Boon Tat was appointed a Justice of the Peace, and a Municipal Commissioner. He was also a Director of the Overseas Assurance Corporation. Two of his sons, Ong Tiang Wee (our Life President) and Ong Tiang Guan, and his grandnieces Mrs Felice Ho, Ms Kathreen Kho and Ms Irene Kho are members of our Association.

KOON SENG ROAD

Koon Seng Road, where rows of Peranakan terraced houses have been preserved, is located in the Peranakan heartland of Katong between Joo Chiat Road and Still Road.

Cheong Koon Seng (who was mentioned in the article about his descendant Eric Cheong Thiam Lock in the Oct/Dec 1997 issue of *The Peranakan*) was a Justice of the Peace, a Municipal Commissioner and a member of the Committee of the Po Leung Kuk Home for Girls.

He was also the President of the Chinese Swimming Club and the Anglo-Chinese School Old Boys' Association and whose name the old boys of ACS will readily associate with Cheong Koon Seng House.

In 1923 he had already built the well-known Theatre Royal in North Bridge Road (where Blanco Court now is) and was also the proprietor of the Star Opera Company which performed in the Malay language dramatic pieces ranging from Shakespeare's *Hamlet* and stories from the *Arabian Nights* to Chinese legends like *Sam Pek Eng Tai*. The Theatre Royal was the home of the *bangsawan* — the traditional Malay theatre.

His thorough training in the auctioneering firm of Powell & Co. enabled him to branch out and successfully establish his own firm of auctioneers — Cheong Koon Seng & Co. — in Chulia Street.

Cheong Koon Seng's daughter Mrs Koh Keong Tuan, his grandchildren — David Ong (our First Vice-President), Alan Koh and Maureen Lim, and his great-granddaughter Lisa Lim Li Su are all members of The Peranakan Association.

HOOT KIAM ROAD

Hoot Kiam Road, with the grounds of Temasek Polytechnic on one side, is situated between Grange Road and River Valley Road.

Song Hoot Kiam was born in Malacca in 1830. At the age of 11 he was sent as a boarder to the Anglo-Chinese College where after two years he moved with his family to Singapore. There his former principal, Mr Legge, a Chinese scholar, was so impressed by his academic performance that he paid the expenses for Song Hoot Kiam's trip to Scotland to study at the Duchess of Gordon's School in Banffshire from 1846 to 1848.

Soon after his return to Singapore he got married and, through the influence of the London Missionary Society, he and his wife became the earliest members of the Straits Chinese Christian community being actively involved in the conversion of many young men into the Presbyterian Church in Prinsep Street. In 1853 he joined the P&O shipping company where he held the post of cashier until his retirement in 1895. He died in 1900 at the age of 70. He was thrice-married and the son by his second wife was Song Ong Siang.

Lee Kip Lee

Sources: *One Hundred Year's History of the Chinese in Singapore* by Song Ong Siang, 1923, and *Amusements in the Three Worlds*, by Jurgen Rudolph, 1993.

SEDAP-LAH!

KERABU BEE HOON (for 6 servings)

from Mrs. Ong Mei Lin

Ingredients:

1 packet *bee hoon*
 Half kg beansprouts
 Half kg medium-sized prawns
 One-and-a-half cups coconut milk from 1 white grated coconut
 Half-cup white grated coconut
 1 cup sliced shallots (*bawang merah*)
 Half-cup lime juice squeezed from approx. 20 *limau kesturi*
 A piece of *belachan* 2 inches by half-inch
 7-8 red chillies

Garnishing:

Parsley, sliced shallots, sliced chillies

Preparation:

Boil the *bee hoon* for 5 mins. Cook and peel the prawns. Remove tails from *tougay*, and scald. Add half-cup water to the 1 grated coconut to obtain the coconut milk. Fry the half-cup grated coconut until it is light brown. Grill the *belachan*, then pound or grind *belachan* with the red chillies to produce 8-10 tablespoons of *sambal belachan*.

Method:

Boil the coconut milk for 2 - 3 mins. Once it comes to the boil, add a pinch of salt and remove from fire. Add the *sambal belachan*, half the cooked prawns, and lime juice. Place in serving dish the *beehoon* and sliced shallots. Pour in the coconut milk mixture and the browned grated coconut a little at

a time and mix well into *bee hoon*. It should be just moist enough but not soggy. Garnish with rest of prawns, parsley and more sliced chillies for colour. Can be prepared before the mealtime, and served without warming. Perfect for a light lunch or tea-time snack.

GREEN CHILLI SAMBAL SANDWICH FILLING

from Mrs Teresa Ong and Mrs Ong Huck Jin

Ingredients:

1 standard-sized loaf of sliced bread
 Half a coconut, grated without skin
 12 small onions (shallots)
 300 g of small prawns
 8 green chillies
 A pinch of *kunyit* (turmeric) powder
 1 lime
 A pinch of salt

Preparation:

Squeeze out the pure coconut milk (*pati santan*) from the grated coconut without adding any water to it. Grind the small onions. Wash, shell and dice the prawns. Remove seeds from the green chillies and slice them finely.

Method:

Boil the ground onions with the *santan* over a slow fire until mixture thickens. Do not overcook, as this will produce coconut oil. Add the prawns and just enough *kunyit* to give colour (too much will make the mixture bitter). As soon as prawns are cooked, add the sliced green chillies, salt and juice from the lime. Remove from fire almost immediately if you wish to keep the chillies crunchy. Allow to cool and use as a sandwich spread. Buttering the bread will enhance the taste.

KUEH KOH SWEE

from Ms Dorothy Soh

Ingredients:

2 pieces *gula melaka* (Boil with pandan leaves)
 2 - 3 cups sugar in 2 cups of water
 1 coconut grated without skin, mix with a pinch of salt
 1 cup wheat flour
 1 cup tapoica flour
 1 teaspoon alkaline water (*kee chui*)

Method:

Mix the two types of flour with *gula melaka* syrup and 2 1/2 cups water. Add alkaline water and strain. Heat tray until hot and pour the mixed ingredients — stir for about 5 minutes. Cover and steam till cooked (about 1/2 - 3/4 hour). Test by inserting a bamboo stick, and when it comes out clear of any ingredients sticking to it, the cake is cooked. Cool and cut into small pieces rolled in grated coconut (with skin removed) mixed with a pinch of salt.

To shorten cooking time the ingredients can be steamed into little cups or moulds.

Compiled by Maureen Lim

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SPONSORSHIP FOR WEBSITE

The Peranakan Association had the pleasure of accepting a cheque for \$7500-00 from the Lee Foundation for the purpose of making a similar donation of \$7500-00 to Green House Multimedia to sponsor their development of a website and documentary dedicated to the preservation and promotion of Singapore's Straits Chinese culture and heritage.

70% of the project is funded by the National Computer Board and this sponsorship is to partly cover the remaining 30% of the production cost to enable Green House to, among other things, embark upon field trips — e.g. shooting video footage in Malacca and meeting Professor Tan Chee Beng (author of *The Baba of Melaka - Culture and Identity of a Peranakan Community in Malaysia*) in Hong Kong. •

PERANAKAN WEDDING CEREMONY AT THE MUSEUM

Both sessions of a detailed enactment of a Peranakan wedding ceremony by the Youth Section of the Peranakan Association of Malacca played to full houses at the theatre of the National Museum on Sunday 21 December 1997.

It was most encouraging to know that this production was so well-presented by the young Peranakans of Malacca who had G T Lye on stage as the narrator explaining the sequence of events in a dialogue with an enquiring young nyonya.

The impressive, colourful costumes were such a delight to behold — especially the bride's elaborate robes which were specially brought from Malacca and the fact that the entire cast was dressed in authentic Peranakan outfits with the older women in *baju panjangs* and *sangguls*, the young ladies in *sarong kebayas* and the lantern bearers in their traditional dresses.

On a corner of the floor, on the left side of the hall facing the stage, three musicians played keyboards, *rebana* and violin and rendered suitable background music to the action on stage.

But the performances of the actual wedding rituals were accompanied by the melancholy strains of a recording of the *seroni*, so part and parcel of a Peranakan wedding.

Members of The Peranakan Association participating in the show included Mr Peter Wee who was responsible for bringing it to Singapore, Mr G T Lye as the Narrator, Messrs Isaac Chan & Philip Chia as lantern bearers and Mr Cedric Tan as the Master of Ceremonies. •

97th ANNIVERSARY PERSATUAN PERANAKAN CINA MELAKA

Our President Mr Lee Kip Lee and Mrs Lee together with 12 members attended the 97th Anniversary and Dinner

& Dance and the opening of the new wing of the clubhouse of the Peranakan Association of Malacca at Jalan Tun Tan Cheng Lock in Malacca.

During the function attended by 350 people and held in the spacious car park of the Association, Mr Jimmy Khoo their President highlighted in his speech a historical connection between the two Associations — that the first President of the Malacca Association was Mr Lee Keng Liat, the grand-uncle of our President Mr Lee Kip Lee.

Entertainment for the evening included the singing of *dondang sayang* by Mr G T Lye and a Malacca Chitty lady Madam G Meenachi as well as a performance by the Malacca Association's *Banya* (Baba & Nyonya) Choir. •

NEW MEMBERS

We welcome aboard the following 43 new members whose addition increases our roll to 965 members.

Ordinary Members

Mr Beng Wee Giap George
Ms Chan Wai Hah Helen
Mr Chew Kim Swee Andrew
Dr Chia Hui Chien James
Mr Chua Sian Kay
Ms Gay Meng Choo
Mdm Ho Peng Ching Cora
Mrs Kee Jane
Ms Khoo Choo Li
Mr Koon Beng Kin
Ms Kuah Ai Li Alice
Mr Lau Ben
Ms Lee Mabel
Mrs Leong Pauline
Mr Liaw Aye Ten
Mr Lim Cher Kiong Kenneth
Ms Lim Fong Nee
Ms Loi Teck Ing
Mr Low Kim Suan
Ms Nunis Rose
Mrs Ong Yau Huang Angie
Mrs Pereira Piers
Ms Puan Chai Hoon
Mr Seet Lian Swee Ronald
Mr Siaw Martin
Mr Tan Aik Hee Patrick
Mr Tan Cheng Kiat Jimmy
Mdm Tan Connie Constance
Mrs Tok-Tan Janet
Mrs Tan Patsy
Mdm Tan Siok Kiang Silvia
Mr Tay Kim Wah
Ms Tay Mei Ling Mildred
Mr Teo Chue Kwee David
Mr Tung Yui Nang
Mrs Wee Cecilia
Rev Wee Charles
Mr Wee Huat Beng Michael
Mdm Yeo Chye Neo
Mr Yeo Kian Hock James
Ms Yeo Oi Leng Jeanne

Associate Members

Mr Ong Choon Bee
Mr Tan Chai Cheng Cedric

Bibik's

Place

NONYA RESTAURANT

14 Aliwal Street Singapore 199907
(Opposite The ConCourse, Beach Road)



Noted Nonya Cook
Mdm Monica
(Previously From
Paramount Hotel)
And Sister Daisy Ong

Business Hours:

11am - 2.30pm • 6pm - 10pm

Tel: 299 3239



PLEASE RESERVE EARLY FOR YOUR CHINESE NEW YEAR TAKEAWAYS

SPECIAL DESSERT FOR MEMBERS OF THE PERANAKAN ASSOCIATION!

LOOK OUT FOR OUR SPECIAL FEATURE ON AM SINGAPORE AT 8AM ON 28 JANUARY 1998!

Katong Antique House
*welcomes visitors to partake
 in a nostalgic journey into
 the rich material culture
 of the Peranakans*

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Nyonya Irene Ang

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NOTICEBOARD

OBITUARY

We extend our deepest sympathy to the family of
 Mr Harry Y B Chi on their sad bereavement.

CHINESE NEW YEAR AT THE TIGER TAVERN AT TUAS, FRIDAY 6 FEBRUARY 1998

As part of the Association's Chinese New Year celebrations we are having a party at the Tiger Tavern from 7 pm to 10.30 pm during which beer, stout, soft drinks and snacks will be kindly provided without charge by Asia Pacific Breweries.

This is an excellent occasion for merriment and for members to get together and socialise, as besides a buffet dinner there will also be "live" music for dancing and singing. So, don't forget to bring along your Peranakan Association Song Book.

Buses, parked in front of the United Overseas Bank (UOB), will leave United Square, 101 Thomson Road at 6.30 pm to transport you to and from the Tiger Tavern. Please be punctual. As the capacity in the Tiger Tavern is limited to 100 persons, reservations will be accepted on a first-come-first-served basis, and each member may invite one guest only.

Members \$18-00, Guests \$22-00. For reservations please call Mrs Lim Geok Huay Tel: 2550704.

NEXT OUTING FOR BOWLERS AT JACKIE'S BOWL (EAST COAST ROAD)

Bowling enthusiasts please take note of the next session to be held on Sunday 8 March 1998 at 2.30 pm at Jackie's Bowl.

The charges are \$14-00 for Members and \$16-00 for guests for 3 games and a cup of hot coffee or tea.

Closing date — Wednesday 25 February 1998

For more information please contact Mrs Lim Geok Huay Tel: 2550704, or Mrs Ruby Ng Tel 3530408.

AGM TO BE HELD ON 21 MARCH 1998

The Annual General Meeting of The Peranakan Association will be held at 2.30 pm on Saturday 21 March 1998, at the Bougainvillea Room, RELC Building, Orang Grove Road. At this meeting, a new committee will be elected as the 2-year term of the office bearers will come to an end. So members, please make it a point to attend. A notice of the Annual General Meeting will be forwarded in due course.