

# the peranakan

april - june 2001

quarterly newsletter of the peranakan association [www.peranakan.org.sg](http://www.peranakan.org.sg)



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# Breaking away from our mould

*The Association has taken yet another step to break away from our mould to scale new heights, and the kind of spirit we have in our midst is pulling us together to accomplish that mission. No comfort zone for us. ANTHONY OEI gives us an overview of the situation.*

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It is certainly welcome news that The Peranakan Association has diversified into the performing arts and that its debut at the World Trade Centre auditorium in March with the highly amusing play, *Dah Sa-Chupak Tak Boleh Sa-Gantang*, was a huge success. The performance by members of the Persatuan Peranakan Cina Melaka marked our first large-scale inroad into the field of drama and our first collaboration with them. We can style it as our most ambitious project launched in recent years. The move will expand our repertoire of Peranakan entertainment, benefiting not only members but also others who love Baba culture.

The success of the *wayang Peranakan* undoubtedly shows our ability to work together with the clan from across the Causeway. President Lee Kip Lee said in his welcome address to the audience that "it augurs well for the future of such interaction between our organisations in Penang, Malacca and Singapore."

But the most significant aspect to note is that it is another step forward taken "to break away from our mould of just being a heritage society," as President Lee put it. We believe this is the correct strategy to adopt for it is all too easy for any establishment to sink into a comfort zone after awhile. Victims of the syndrome live in their own shells, happy with their routine work, following the well-beaten path, not daring to venture out or be innovative. They feel safe and secure in their cocoons. Unenlightened management is usually the illness. This mindset inhibits their growth, to the benefit of nobody.

What a disaster it would be if our Association were to fall into the trap because that would spell the end of our culture which we have been assiduously working to preserve and advance. We like to think this is unlikely to happen. For one thing, our latest venture is solid evidence that the fraternity is active and far-sighted, always eager to break new ground. For another, the Association's components like the Youth Group and the Cultural Development Group are fortifying our strength and powering us on with their range of engaging entertainment items. The zeal and ideas charging through our members are refreshing. Indeed, President Lee revealed that the decision to break away from the mould "was brought about by the enthusiasm of the members of our Cultural Development Group." Their enthusiasm is of course well-known for it has produced a choir, Peranakan Voices, and an *a cappella* section, Babacappella, who have been entertaining and enlivening many a social function. Their forthcoming events, such as a Peranakan roadshow to be staged in schools and community centres, and an all-new Peranakan *bangsawan*, are being eagerly looked forward to.

Added to all these, the Youth Group (aptly named perANAKan), is commendably playing its appointed role of "converting" Singapore's youth to the enchanting Peranakan culture through interesting activities tailored for the young. Their spirit is aptly described by Heather Ong in her report on their dance performance staged at the Association's 100th Anniversary Dinner and Dance and at the opening of the *Peranakan Legacy* exhibition at the Asian Civilisations Museum last December: "It was not easy for our volunteers to juggle schoolwork, careers and families, but the strong camaraderie drew everyone together." ■

# Business done in a jiffy at *AGM*

*There was no election of office-bearers as under our Constitution, the incumbent Committee returned last year was given a two-year term until next year when new polls will be taken.*

The Peranakan Association's Annual General Meeting on 31 March went like a breeze. The minutes of the last AGM, the Committee's Annual Report for the year 2000/2001, the Audited Accounts for 2000, were all received and approved swiftly, as was the appointment of an honorary auditor for the year 2001.

In his Annual Report, President Lee Kip Lee reviewed the year's highlights. These included our 100th anniversary celebrations, the inauguration of our Cultural Development Group, the 13th Baba Convention in Penang in November 2000, activities of perANAKan (the Youth Group), cultural and social functions, our newsletter *The Peranakan*, and the status of the Association's membership.



Members enjoying tea after the meeting



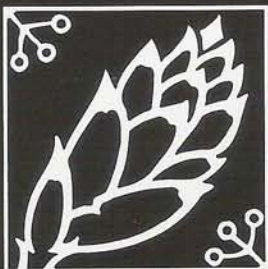
The whole proceedings were over in about 30 minutes. Sadly, there was (yet again) no quorum, necessitating a 30-minute postponement. This is a perennial problem which only members themselves can resolve by attending this very important annual event in the Association's calendar. After all, the AGM gives us the golden opportunity to air our views and is also an excellent platform for fellowship.

On the positive side, we were heartened to see many of our new members at the AGM. The Association thanks them and the "regulars" for sacrificing their Saturday afternoon and looks forward to the support of more members.

With the year's business successfully concluded, we adjourned for a grand time of fellowship over tea and Peranakan snacks at the foyer. 🍵



Honorary Secretary Lim Geok Huay, Association President Lee Kip Lee and member Mike Gorrie



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# Peranakan Personalities

## – Behind Street & Institutional Names

*Our President, MR LEE KIP LEE looks at the personalities behind the names of some of Singapore's famous roads.*

### GAN ENG SENG SECONDARY SCHOOL



Gan Eng Seng

Gan Eng Seng Secondary School was founded and totally financed by Mr Gan Eng Seng in 1886 in Telok Ayer Street. It was originally called the Anglo-Chinese Free School. In 1951 it moved to Anson Road and remained there until 1989 when it shifted to its present premises at Raeburn Park, off Cantonment Road.

Gan Eng Seng was born in Malacca in 1844, of poor family, and started life with a limited education. He came to Singapore at the age of 17 years when he joined Guthrie & Co. as an apprentice storekeeper. He rose from the ranks to become, at the time of his death in 1899, the chief compradore.

One of the 15 business enterprises he was involved in was as labour contractor to the Tanjong Pagar Dock Co. Ltd. from which venture a considerable part of his fortune was derived. He was also a member of the Chinese Advisory Board and lived at 87 Amoy Street.

His laudable object in establishing his school was to provide free education to the children of poor parents in the locality. Gradually the demand for admission was so great that he constructed a new school building in Telok Ayer Street at a cost of \$5,000, which was officially opened by the Governor Sir Cecil Clementi Smith in 1893.

Gan Eng Seng was a major landed proprietor and was well-known for his generous gifts to charity. He also established a school for the poor children of Sam-toh in Fukien Province, where his ancestors came from.

### KIM KEAT ROAD

Kim Keat Road, which begins at Balestier Road, crosses over the Sungei Whampoa before joining up with Jalan Bahagia.

Choa Kim Keat was the only son of Choa Kai Hoon of Malacca. He came to Singapore in 1886 and started out as a tin salesman with the Straits Trading Co. Ltd. with whom he worked until his death in 1907 at the age of 48 years. In all his dealings, Choa Kim Keat was tactful and upright and was held in high esteem by successive managing directors of the Company as well as by the European heads of firms he did business with. It was his pride and pleasure to display the many testimonials he received from them.

Choa Kim Keat was an avid horticulturist who often held garden parties at his country house in Balestier Road to which he invited the leading lights of Singapore society. In August 1905 he threw a magnificent party at "Fairyland," his seaside



Choa Kim Keat

residence at the 5 1/2 milestone Pasir Panjang Road, where the grounds had literally been transformed into a fairyland decorated with fronds of coconut palms and rockeries of corals, shells and a burst of floral colours. The centre of attraction was the Fairy Cave or Grotto erected halfway between the gateway and the seashore and which was surrounded by miniature fishponds, besides which four girls from Foochow serenaded the guests with songs. Not far away, near the sea a band, playing western music, was in attendance.

Choa Kim Keat is the grandfather of one of our members Eric Choa, a prominent lawyer, whose father Choa Joon Hean was with the Overseas Assurance Corporation.

### SENG POH ROAD

Seng Poh Road, off Tiong Bahru Road, is parallel to Tiong Poh Road, to which it is connected by Eng Hoon Street, Seng Poh Lane and Eng Watt Street. It is in an area where the original Singapore Improvement Trust (the predecessor of the Housing & Development Board) low rise flats still stand and where, in those days, cabaret girls used to live.

Tan Seng Poh, born in 1830 in Perak, was the son of Tan Ah Hun a rich Kapitan China of Perak. At the age of nine he came to Singapore to accompany his sister, who had married Seah Eu Chin. He was the head of the Opium and Spirit Farm which consisted of a syndicate of two other Chinese merchants - Cheang Hong Lim and Tan Yeok Nee. In 1870 he became the first Chinese to serve on the Municipal Commission of which he was a member for six years.

He was also a Justice of the Peace and the part-owner of the Gunpowder Magazine at Tanah Merah Kechil. He was a leading citizen of Singapore, one of whose house parties was described as a gathering where "Irishmen, Europeans, Malays and Chinese have probably never been brought together into such close contact."

In 1877 he was on the Committee which raised funds for the relief of famine victims in Shantung, North China. When he died on 13 December 1879 a glowing tribute was paid to him by the Daily Times - "He gave the benefit of his ability and local knowledge to the public as a Municipal Commissioner... He was much respected among his countrymen and Europeans, and in any charitable cause his name was ever on the list of subscribers." ❀

# Laughter at WTC

ANTHONY OEI reviews the Association's very first Wayang Peranakan. Everyone was in stitches from start to finish, laughing until their tears rolled. It was a riot, that wayang Peranakan billed *Dah Sa-Chupak Tak Boleh Sa-Gantang* presented by The Peranakan Association to mark our 100<sup>th</sup> anniversary and staged on four nights (including the preview) in March at the World Trade Centre auditorium.

Roaring themselves hoarse with the rest of us were none other than President S R Nathan and Mrs Nathan, former President Dr Wee Kim Wee and Mrs Wee, and other invited distinguished personalities.

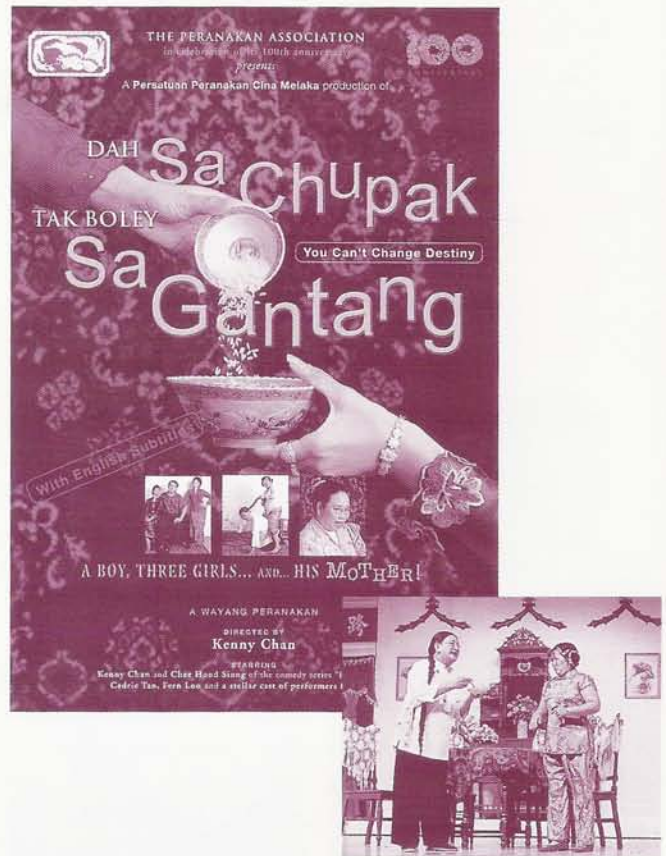
There was never a dull moment as the all-Malaccan 11-member cast, comprising members of the Persatuan Peranakan Cina Melaka, embroiled the audience in their romantic saga of a boy, three girls and his mother, with convincing acting and crisp, hilarious dialogue, enlivened by the music of their resident band, The Melodians, led by Victor Yeo.

Love situations are ordinarily no laughing matter, but in this one, the script and expert direction by TV and stage veteran Kenny Chan, brought the funny side to it. In the rib-tickling story, subtitled "You Can't Change Destiny" in English, Bibik Leng Neo (Kenny Chan) wants son Robert (Cedric Tan) to marry Babie (Fern Loo), daughter of wealthy parents Baba Hock (Allen Goh) and Nyah Kim (Mei Lin Goh) and looked after by *amah* Ah Soon Chae (Chee Hood Siong). Mama connives with matchmaker Bibik Toh Neo (Lawrence Au) to realise her grand design.

Robert has no idea (until later) what Mama is doing behind his back. Meanwhile, he has a long-time admirer Suzie (Grace Tan) who tries very hard to win his love. But he has no interest in her as a spouse. By chance, he meets the girl of his dream



President and Mrs Nathan with our association's President.



Poster bill and a scene from the play.

Rosie (Clarine Chan). Romance blossoms between them and that is when the trouble begins.

Itinerant hawker Ah Joon (Lim Kim Tong) and *towkay* Enchik Pok Kua (Robert Seet) were equally hilarious with their antics and one-liners which kept the guffaws going at a high decibel.

The story has its poignant moments as when Robert's true love is revealed. He expresses his sorrows and asks his mother's forgiveness for not obeying her. Mama in turn regrets her machinations. Happily, all's well that ends well.

The test of any show is whether it moves the audience and leaves them clamouring for more. This one did for the Malaccans are accomplished thespians. They further endeared themselves to us by ending the play with a memorable "we are looking for Singaporean spouses" parting shot as they took their bow to thunderous applause.

*The play was one of the best Baba stage productions ever seen on our shores. It was our first large-scale foray into the field of drama, too, and the first joint effort with our Malaccan counterparts, proving that we could work together. Credit for organising it goes to Richard Tan and his team in the Cultural Development Group.*

Upholding its social responsibility, our Association set aside one night for a Gala Charity Performance in aid of the Asian Women's Welfare Association. The final amount raised is still being worked out at this point in time. 🍀



A scene from the play.



Various scenes from the play.

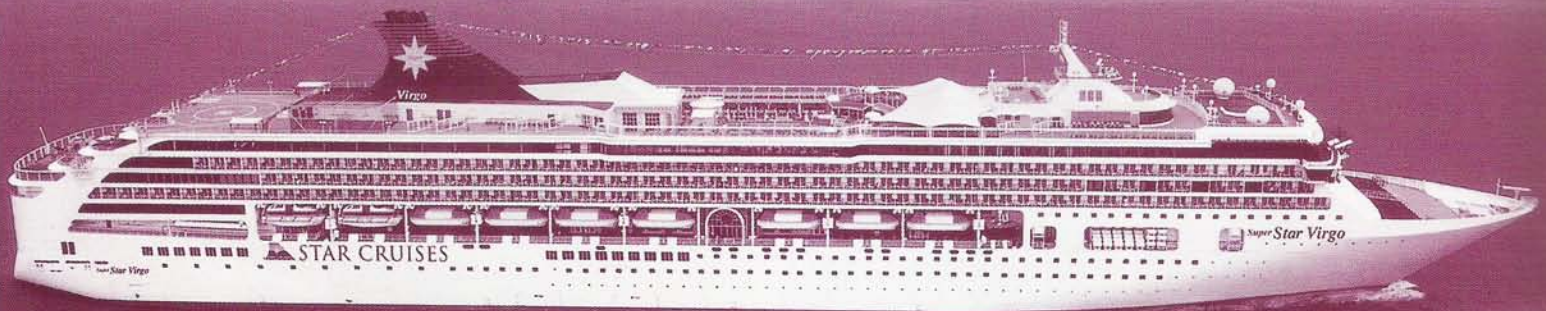


Members of the cast at Café Boom.



Camaraderie at Café Boom.

After their final performance on 24 March, gaiety burst at President Lee's home where the cast had supper, and at the Association's farewell lunch at Café Boom the next day where Mrs Elizabeth Lee presented each of them with a golden korek kuping as a memento. Thanks for making us laugh so much.



# Ship Ahoy

## Bibiks & Babas On Board!

"Looks like it's a cruise for senior citizens," mused Geok and I as we registered the people for a 3 Days/2 Nights Cruise to Port Klang and Kuala Lumpur on the Superstar Virgo. In the afternoon of 18 April 2001, a merry group of 61 members and their friends, trolley bags in tow, checked in at the WTC Cruise Centre. The energy and enthusiasm exuding from this group of passengers, aged from 6 to 87 years old and mostly over 60, would put to shame those half a century younger. BY BEBE SEET



Special requests for cabin allocations with easy accessibility and catering to the needs of the disabled were attended to. The grand-dame of the group, Mrs Josephine Wee, the mother of 1st Vice President Peter Wee, embarked on board the ship on a wheel chair. However, soon after checking-in, she decided to abandon her "pram" which thereafter remained permanently folded and parked outside her cabin throughout the cruise as she gamely traipsed about, slowly but steadily from deck to deck.

Tongkats were taboo! My 74 year old mother, with collapsible walking stick tucked in her handbag, joyfully participated in the *joget* the whole night (arthritic knees and joints temporarily and miraculously healed). Association President Mr Lee Kip Lee was discreetly shoving Mrs Lee's sleek, red walking stick out of sight under a table as she gracefully took to the dance floor.

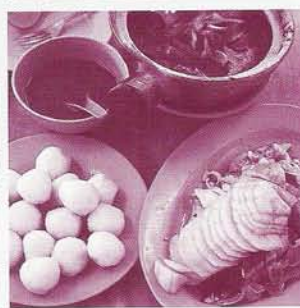
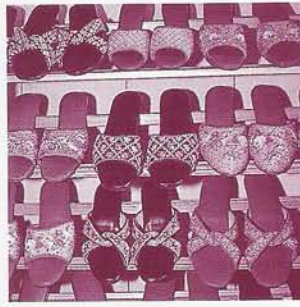
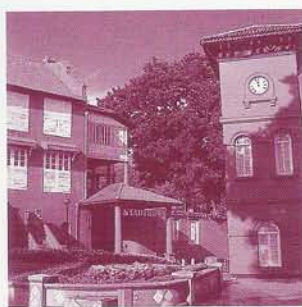
"Proudly Peranakan" seemed to be our motto as our

group was outstanding in winning the fun contests organised by the ship's staff. Member Mrs Lee Yen Yen was a sensational dancer providing an entertaining sight for the audience. New "kid on the block", 50-something-plus Mr Lee Peng Shu and his wife, showed off the prowess of his dancing spontaneity and sporting spirit. The "Johore Gang" - a group of members comprising 11 Malaysians and 1 Singaporean - came into the limelight when two of their group, Auntie Alice and Auntie Ivy received awards for their skills in demonstrating the cha-cha and the merlion poses.

A well-attended cultural outreach talk- "Peranakan Beaded Beauties" - was presented at the Picture House by myself, and illustrated with accompanying slides.

Short and sweet were the memories of the cruise, especially those of the loads of food available at all times. No wonder that most participants have expressed a wish for more of such trips in future! 🍷

# An Insider's *Malacca*



Baba Cedric Tan, in the limelight recently as Robert in *Dah Sa-Chupak Tak Boley Sa-Gantang*, shows us Malacca as only a Malaccan can

PHOTOGRAPHS BY AND COURTESY OF SHER MIN GASPAR (sher\_min@yahoo.com)

**S**elamat Datang! Welcome to Malacca, the historic town and heartland of the Malay-speaking Baba and Nyonyas in Malaysia. If you intend to find, experience and take away something very Peranakan here, you have come to the right place. If you are not so familiar where to go, perhaps this article may provide some guide to things Peranakan in town. Most of the places here are situated in the heart of town, i.e. the Heeren-Jonker Street enclave, but some can be a slight distance away. So lets begin. Happy visiting and thank you for contributing to our economy!

## SOMEWHERE TO STAY

A great opportunity to stay in a typical shophouse without having to scurry all the way to the wash room at the back of the house to answer nature's call. Some of these old shophouses on Heeren Street have been restored and converted to 2 and 3 star hotels or lodges where rooms come with attached wash room. The 3-storey home of the late Tan Kim Seng is currently Hotel Puri. Across the road nearby is the Baba House. Both hotels retain the original halls and courtyards. The Baba

House's gilded carvings and furniture in the reception area and courtyard evoke the feeling of a typical Peranakan home. Both hotels have a coffee house situated 2 doors away in an adjacent shophouse serving regular fare.

At the end of the street just next to the Malacca River estuary is the Heeren Guest House and Cafeteria. It has a commanding view of the hustle and bustle on the river and that makes up for the lack of typical interior fittings. The coffee house located in the first hall on the ground floor serves set continental and local meals.

## FOOD GLORIOUS FOOD

A trip up good old Malacca is never complete without savoring her Nyonya dishes. It is also a chance to compare if the taste and texture is almost the same as mum's cooking. Most of the good restaurants are concentrated in the Melaka Raya commercial area - Bibik Neo, Nyonya Suan, Bayonya, Makko, Manis Sayang, Ole Sayang—with the exception of Auntie Lee Restaurant in Ujong Pasir and Nancy's Kitchen in Third Cross Street (Jalan Hang Lekir). I like Auntie Lee's, Bibik Neo's and Bayonya's fare as they remind me of my grandma's *laok*.



from left to right:  
Heeren Guest House,  
Hotel Puri, Baba House  
front and lobby



from left to right:

Bibik Neo Restaurant, Bayonya Restoran, Nancy's Kitchen, wan ton mee stall, ice kacang shop and Hoe Kee chicken rice

Another eatery that serves Nyonya *laksa*, *mee rebus*, *mee siam* besides curry rice is **Jeta Grove** in Melaka Raya. On Sundays and public holiday, a set menu of *nasi kemuli* (*tok panjang* delicacies served at Malacca Peranakan weddings) is dished out. On a smaller scale, **Low Family Corner** in **Tengkera** (next to Tengkera mosque) serves good home made *cendol*, *laksa* and *mee siam* for brunch while **Uncle Chai's** restored *pangpong* is the ideal setting to enjoy *chendol* and light refreshments away from the blazing afternoon heat. Like all sea-fronting houses on Heeren Street, Uncle Chai has a *pangpong* or pavilion behind the house where the tide used to sweep under until recent land reclamation. To access both Low's and Uncle Chai's 'makan' area, please go through the back entrance of the premises.

#### MORE GLORIOUS FOOD

The next few eateries do not serve Nyonya food but were and some are still synonymous with Jonker Street. Firstly is the famous *pork satay* with pineapple and peanut gravy. Starting off as a stall on the junction of First Cross Street and Jonker Street where The Geographer is currently situated, the business then occupied the shop opposite the current site at the junction of Jonker and Temple Streets. At least 2 other branches have sprouted; one on Jalan Portugis (not far from the current site) and the other in Melaka Raya.

One old-timer meal is the '*curry-babi kuah tauyu* (braised pork in light sauce) rice'. It was sold in the morning in the same initial shop the satay man was occupying. Now it is sold from a shophouse next to the main road near the roundabout in Malim Jaya.

Then there is the *wan ton mee* stall that is still operating on Jonker Street. It is now next to the *ice kacang* shop near Lam Sam Leong beaded shoe shop. The 'dry' *wan ton* noodles and *ice kacang* make a splendid combination for tea.

You must not forget the chicken rice balls served from breakfast to lunch from **Hoe Kee** and **Chung Wah** shops. Sometimes they prepare *asam* fish too which adds a spicy kick to the rice. They are located next and opposite Chung Khiaw bank respectively. The original producer of these rice balls, **Heng Hainanese Chicken Rice Ball**, carries on the trade from the shophouse located next to MBf Finance in Melaka Raya.

Another type of delicacy worth a try is *nasi mai som*, which consists of rice with roast pork, *char siew*, omelette, *kangkong*, *taukuah*, chinese sausages, roast duck etc., and can be found on Jalan Bunga Raya and Jalan Bendahara. Delicious *cha kuay teow* coupled with cool *ice kacang* or lychee drink can be

found in **Saturday Ice Café** opposite the Yong Chuan Tian temple on Bandar Hilir Road.

Let's feast on those mouth watering **Nyonya cakes** next. It will be a great experience if you stroll through the kitchen of **Charlie Lee** and witness how cakes are made from basic ingredients. To get there, turn left from Jalan Tengkera into the first lane you see after passing Tengkera mosque (which is on the right side of the road) if you are coming from town. Drive inwards until you reach the house at the end of road facing the sea. Fresh moist cakes—*kochee*, *lepat kacang*, *apam*, *putu tegal*, *bengkah*, *genggang*, *galing galo*, *pulut tekan*, *rempah udang*, black and red *kueh ku*, *apam berkuah* and occasionally *tapay* are sold daily except Thursdays. You can find him selling his cakes and *popiah* in the *pasar malam* in the evening if you cannot meet him at home earlier in the day.

Another cake maker is **Bok Kim**, based opposite Bernas warehouse on the main road leading to the wholesale market in Batu Berendam. You can find *rempah udang*, *kochee* and *kueh ku* on sale in the mornings and early evenings. Both Charlie and Bok Kim accept advance orders.



from left to right:

Heng Hainanese Chicken Rice Ball, Charlie Lee and his Nyonya kueh, more kueh, Aik Cheong Coffee Shop and Ong Family

You can also partake of **Low Family Corner's** yummy *kueh chuchur* with freshly scraped coconut for breakfast and try the freshly fried *kueh kuria* coated with pure *gula melaka* sold from a stall fronting the beach along Limbongan Road during tea time. Supper can be reserved for *yew char kueh* with that hot steaming coffee from **Aik Cheong**—the powder being easily obtained from the shop at Jonker Street. Or you can enjoy tea in the reception hall of **Jonker House** after shopping on Jonker Street.

If you are looking for curry powder, *belachan* and *gula melaka*, try the **Ong family's** curry powder. The precious bottles of curry powder are actually chained in a showcase near the window of the house at the Heeren Street-Kubu Road junction.

**Bibik Belachan's** (you guessed it right) progeny are still

churning out that dried salty shrimp paste. Call Uncle Richard Gan (living in Bukit Beruang) or his sister in Tanjong for that special paste that adds zing to your Nyonya food. Alternatively you can purchase this product, curry powder and *gula melaka* at the shop at the Heeren Street-Kubu Road junction near the Ong residence. During the *geragoh* season, you can find the bottles of pink *chinchalok* sold as well. You can also find pure *gula melaka* sold in the shop along Temple Street facing Jalan Portugis.

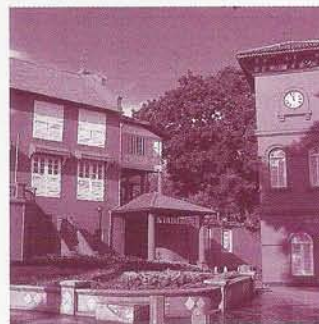
If you are looking for fresh herbs and spices for *nasi ulam*, try the big wet market next to the bus terminal. All sorts of fresh ingredients for *nasi ulam* to local dishes, from *daun limau purut* to banana leaves, *bermis* to *batang kelo*, *bunga kantan* to *kunyit*. It will be a good place to look for local fruits and *gula melaka* too.

### WALKING INTO HISTORY

Now to burn those calories. There are many interesting places to see within the old quarter of the town where Heeren, Jonker and Temple Streets are located. First on my list is the **Baba Nyonya Heritage Museum** belonging to the Chan clan consisting of three shophouses with similar 'Eclectic' façades and long interiors along Heeren Street. It is an opulent home with beautifully gilded carvings and perhaps showcases Peranakan lifestyle at its best. It is an excellent repository of porcelains, embroideries, silverware and furniture, all displayed in the typical manner. A walk through this museum is like a walk into the past and I am sure that you will reminisce and regret throwing those 'unwanted old stuff' away after that trip. Another place of interest is the **Persatuan Peranakan Cina Melaka Clubhouse** also located on Heeren Street, whose interior

reflects the arrangement of a middle class family. The association is not open to the public and can only be accessed if a member is present. The **State History Museum** located in the red **Stadhuys** Building also exhibits some Peranakan furniture and porcelain but overall the Heritage Museum captures the Peranakan spirit best.

There are still some Peranakan ancestral homes along Heeren and Jonker Streets. **The Chee family ancestral home** opposite Hotel Puri is probably the most imposing with her tall spire, ornate façade and grand courtyard, so unlike the rest of the houses with their typical shophouse architecture. Three doors away at 111, Heeren Street is the ancestral home of the late **Tun Tan Cheng Lock** and the late **Tun Tan Siew Sin**. The **Eng Choon Association** building with its typical Chinese temple façade and coiling dragon pillars lies opposite the *Tan rumah abu*. Most houses still retain the family emblematic plaque (*jee ho*) above the door and you may occasionally see a pair of traditional, painted 'family lanterns' (emblazoned with the family surname) flanking a central *tien teng* ('heavenly lantern') adorning the entrance. Gone are the precious *pintu pagar* or carved and gilded swing doors at the entrance of most houses, which are now kept for safety



clockwise from top left: Baba Nyonya Heritage Museum, Persatuan Peranakan Cina Melaka Clubhouse, rumah abu of Tun Tan Cheng Lock, the Stadhuys

after a spate of thefts. However the louvred windows, decorative plasterwork, Chinese glazed tiles, *pat kuah* (octagonal) patterns on windows and greco-roman pillars still adorn the façades of many houses in this area, Tranquerah, Bukit China and Bandar Hilir.

### JUNK OR JEWEL?

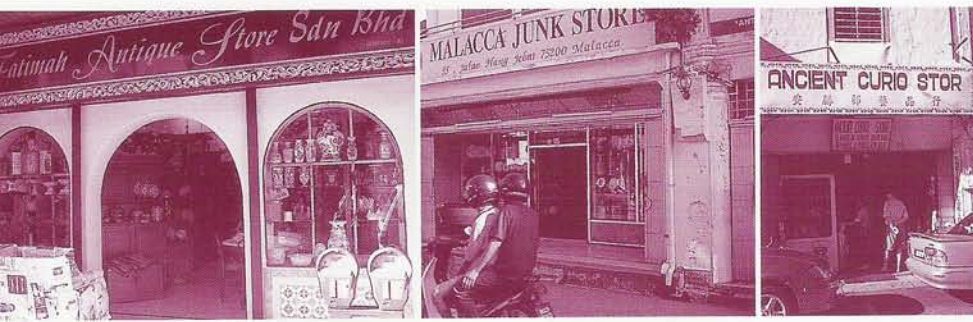
There are numerous antique stores located along Jonker Street—**Abdul, Fatimah, Classic, Mecca, Kowloon, P&M, Gold Moon, Chin Nang, Chin Teck, You San** and **Malacca Junk Store**. Look out for jewellery, porcelain and furniture but bear in mind that reproductions may be mingled with original pieces. Some shops solely deal in replicating old furniture—go to **Heerentage** on Heeren Street for red-and-gold and brown-and-gold pieces while **Ming Style Antiques** on Jonker Street specialises in fine classic Ming and Qing dynasty styles.

If you are lucky, you will be able to witness the gold plating process at **Ban Onn**. You can add back the golden shine to the faded gilding on your *kerosang* or even clean the tarnish or replace the missing pearl on your silver *kerosang* here. Other traditional trades to be seen along Jonker Street are the funeral paper-house maker and picture framer.

On Friday to Sunday nights, the Jonker Street area is cordoned-off, and transformed into **Jonker Walk** — a pedestrian mall where local food and souvenirs are sold and Chinese cultural activities are in full swing. You can purchase Charlie Lee's Nyonya cakes then and perhaps sample pineapples tarts from various producers too. While feasting on the Hainanese Association's chicken rice or slurping away *ice-cream potong*, you may be able to catch a bunch of elders doing the line dance, or a performance by the orchestra of the Chiang Chew Association, among other activities.

As you walk along Jalan Hang Lekiu, you can drop into **Ng Siong Seng** to purchase *tay liau* for prayers, and during mooncake festival, molasses-filled mooncake with sesame





from left to right:  
Fatimah, Malacca Junk Store, Ancient Curio Store

topping are sold here. If you have a taste for the macabre and are game to look at coffins, then 'feast your eyes' at the coffin store along this street. Newly imported *tok wee* (table valances) or red *chai kee* (door hangings) can be found in **Tak Sin** or **Lian Hoe** along Kampong Pantay Road. To replace old lanterns or lamps in your verandah or hall, you may consider switching to traditional crown-shaped hexagonal *tien teng* lanterns with metal frames and glass panels. These traditional lanterns can only be found in the blacksmith shops along Jalan Hang Kasturi. If you have developed a liking for the traditional painted canvas-covered lanterns, then you will need transport to visit the residence of Mr Ang Teng Ta behind Senyum supermarket at Lereh.

#### ADDING COLOUR TO YOUR LIVES

For starters, you can capture your spouse and yourself on film donning traditional wedding costumes or the *Peranakan baju panjang* and *baju china* in any of the photo studios. All you need to do is to fix an appointment with **Mr Thomas Tan** and for a fee, this precious moment will be archived for posterity. You can also contact him to discuss your plans to tie the knot in the '*dulukala*' style and the variety of artifacts at your disposal.

For those who are crazy about *kebaya*s and sarong, hop over to **Toko Cek Ros** along Laksamana Road (or Riverside opposite St Francis' Church) to view ready-to-sew materials from Indonesia. Or if you prefer to embroider your *rubia* material, then proceed to **Toko Khadijah** which is located a few doors away. If you prefer a modern touch, then **She-dazz** in Mahkota Parade is the place to visit.

Now to find matching slippers. Shops specialising in the production of beaded slippers have sprouted like mushrooms lately. One such shoe shop is **J-Manek** on Jalan Hang Lekir.



from left to right:  
Wah Aik Shoemaker, Lam Sam Leong, traditional lantern

Besides slippers, Indonesian *kebaya* material and tailor-made pieces are found here. Jonker Street resident **Lam Sam Leong** and Ah Lan along Heeren Street are also *manek* slipper makers and suppliers. Almost all have runners and agents in Singapore delivering orders made earlier in Malacca. Pioneer Jonker Street based **Wah Aik** known for the famous bound foot and

beaded shoes was forced to relocate to Kubu Road due to indiscriminate destruction of its premises. Looks like the relevant authorities have started off with the wrong footing (pardon the pun) for wanting to conserve this area for Unesco's recognition of Malacca as a historical site. I hope this fiasco will stop and that the traditional trades will be preserved within this old quarter of town.

#### SELAMAT BERANGKAT!

I do hope that you will have an enjoyable time bargaining, partaking of and picking out products that are to your liking. But please heed the following advice. Failing so may be detrimental to your health. Make sure you have enough space in your car boot. Warm up thoroughly—you may need to strain those arms and legs lugging the materials purchased. Forget about dieting—the only diet you will be on here is a 'see food' diet. Make sure you come prepared with the necessary medication for overeating. Lastly, enjoy yourself. Know that you have created lots of happiness with your financial input! 🍽️

- **BABA HOUSE** 125, Heeren Street
- **HOTEL PURI** 114, Heeren Street
- **HEEREN HOUSE & CAFETERIA** 1, Heeren Street.
- **BIBIK NEO** 4 & 6, Jalan Taman Melaka Raya
- **NYONYA SUAN** G12 & G14, Jalan PM3, Plaza Mahkota
- **BAYONYA** 164, Jalan Taman Melaka Raya
- **AUNTIE LEE** 385, Jalan Ujong
- **PASIR NANCY'S KITCHEN** 15, Jalan Hang Lekir (Third Cross Street)
- **JETA GROVE** 170, Jalan Taman Melaka Raya
- **LOW FAMILY** 489, Jalan Tengker
- **UNCLE CHAI** 31, Heeren Street
- **JONKERSATAY** 135, Jonker Street
- **JONKER CURRY RICE** G11, Jalan Malim Jaya
- **HENG HAINANESE CHICKEN RICE BALL** 536, Jalan Taman Melaka Raya
- **HOE KEE** 4, Jonker Street
- **CHUNG WAH** 20, Jalan Hang Jebat (First Cross Street)
- **CHARLIE LEE** 72, Jalan Tengker Pantai 2, Jalan Tengker
- **BOK KIM** - tel - 06-3172700
- **AIK CHEONG** 95, Temple Street
- **ONG FAMILY** 169, Heeren Street
- **RICHARD GAN** tel - 06-2324958
- **BABA NYONYA HERITAGE** 48 & 50, Heeren Street
- **PERSATUAN PERAKANAN CINA MELAKA** 149 & 151, Heeren Street
- **BAN ONN** 52, Jonker Street
- **THOMAS TAN** 293, Jalan Tengker tel - 06-2826512
- **TOKO CHE ROS** 591, Jalan Laksamana
- **TOKO KHADIJAH** 63P, Jalan Laksamana
- **SHE-DAZZ** F57A, 1st floor, Mahkota Parade, Jalan Merdeka.
- **J-MANEK COLLECTION** 23, Jalan Hang Lekir (Third Cross Street)
- **LAM SAM LEONG** 104, Jonker Street
- **AH LAN** 84, Heeren Street
- **WAH AIK SHOEMAKER** 56, Temple Street (Jalan Tokong) tel - 06-2849726

# Nek Lat's

## Ikan Masak Asam Pekat



BY ELIZABETH LEE KIP LEE

The thought of this delectable dish brings back fond memories of my husband's Peranakan childhood when he always looked forward with great anticipation to having a meal of *ikan masak asam pekat*. It was prepared in the old days by Ah See, our Hainanese chongpoh (cook) who served it at breakfast with *kladi goreng* (deep-fried yam) and at dinner with rice - "*makan sama nasik*".



Kip Lee and Nek

Throwing in some 'broken' green chilli (*pata chilli ijoh*), which was squashed and snapped by the fingers instead of sliced with a knife to ensure the fullest flavours, was essential to obtain the perfect combination of taste. And the fish had to be *ikan parang*.

I later learnt to cook this delightful Peranakan dish from dear Nek, my husband's aunt, who gave me this recipe when measurements were described in a unique manner. For example - "lard—about 15 cents' worth", "*ketumbar*—berli 15 sen", "blue ginger—length of a thumb" "*daun kesom*—one bundle", "assam—two 5-cent pieces". Nek, also known as Nek Lat or Selat, was a bondslave and later the concubine at the household of my husband's aunt in Emerald Hill Road, who doted over my husband and was completely devoted to my eldest son Dick. Although she had an unhappy life and suffered much cruelty as many secondary women in a household did in those days, she gave much love and devotion to our family, and we tried to repay this debt of kindness by looking after her through her old age.

Of course in the following recipe I do not stick to genteel Nek's standard of measurement. I hope you will enjoy it! 🍴

### Recipe

#### INGREDIENTS

- 1 pc x 1" fresh turmeric or 1 teaspoon tumeric powder
- 2 tablespoons *belachan*
- 8 pieces or 2 ounces *bawang merah*
- 1 walnut-sized tamarind mixed in 1/2 cup water after straining seed out.
- 1/2 an *ikan parang* fish or 1 pound whole fish

#### SEASONING

- 6 tablespoons sugar
- 1 1/2 teaspoons salt
- goreng pisang* powder.

(This is manufactured in Penang by Hup Loong and obtainable in either a coconut-grating stall which also sells bananas in Ghim Moh Market or in Johor Bahru supermarkets. The packet has instructions on how to mix the powder).

#### METHOD

- Cut yam into 2 cm thick slices across. Prepare the *goreng pisang* batter. Stir the mixture for 15 minutes and let it stand for 5 minutes. Dip yam in batter and deep-fry till golden. Set aside to serve with the fish dish.
- Grind the tumeric, *belachan* and *bawang* into a fine paste.
- Clean fish and marinate with the tamarind water. Add 1/2 teaspoon salt and 1 teaspoon sugar for 1/2 hour. Then drain.
- Put the drained tamarind juice in a saucepan to boil with ground paste, add the seasoning (sugar and salt), then put in the fish.
- When the fish is cooked take it out to debone and put the fish meat back to the saucepan. *Sinful option*—add 1 teaspoon lard at the end of the cooking. Serve with fresh green chillie *pata*.

## The Naïve World of Martin Loh

BY BEBE SEET



A library talk by Peranakan artist Mr Martin Loh was conducted on Saturday 28 April 2001 at 2 pm at the Pasir Ris Community Library where an exhibition of his paintings - *The Naïve World of Martin Loh* - was also held.

In his lecture Mr Martin Loh dwelt upon how the public as well as the critics had reacted to his artworks and how his art had evolved since then. He also highlighted his concerns as an artist and the roles public institutions such as museums, libraries as well as corporate sponsors had to play in the

documentation and preservation of an artist's works.

Mr Loh is a self-taught Singaporean artist who culls his subjects from the richness of his own Peranakan heritage. Recreating whimsical images, in a naïve style, of people and places from his childhood days growing up in Katong, a predominantly Peranakan area, Loh also draws his inspiration from his extensive travels around the region. Portraits of

the "lady of the house," old architecture and traditional costumes form the mainstay of his artworks,

In 1992 his first exhibition entitled *Naïve Images of Days Gone By* resulted in a total sell-out of his exhibits. Some of his works can be found in the John Erdos Gallery (Kim Yam Road), Artline (Suntec City), Suncraft (Tanglin Shopping Centre) and the Blue Ginger Restaurant.

*The Naïve World of Martin Loh* will be on till the end of June 2001. ■

## Social Singing

PERANAKAN VOICES show how to have fun for a cause

BY MARLENE FOO

The Peranakan Voices, our choral group, found joy in giving time and voices for a worthy cause when they sang their hearts out at the annual "Aloha Ripple" event. Organised by SAVE THE CHILDREN SINGAPORE the event, graced by Guest of Honour Mrs Jennifer Yeo, was held at a tea reception at the Grand Hyatt Singapore on Saturday 12 May 2001 to thank the staff and volunteers of over 100 children's care centres and homes in Singapore.

The Peranakan Voices presented local and popular songs with solo performances by Nyonya Jessie Cheang who sang "Di-Kebun Bungah," Choral Director Babes Conde who enraptured the audience with a Filipino favourite "Hindi Kita Malimot" ("I Cannot Forget You"), and by Nyonya Shirley Tay and Baba Joseph Goh whose renditions of "Ten Guitars" and "Bonsoir Madame" respectively were enthusiastically received. When the "Peranakan Voices" finally burst into song with the ever-popular "Rasa Sayang Eh" the crowd decided to sing-along with them as well as to "joget" on the dance floor. The session ended with requests for more songs and tremendous applause from those present who obviously loved the Peranakan Voices! ■

## Peranakan Talks at ACM

The Peranakan Association continued its support of the *Peranakan Legacy* display at the Asian Civilisations Museum by presenting a series of talks at the museum. On 21 February, committee member Baba Richard Tan spoke on the *Wayang Peranakan*. In March, our 1st Vice President introduced Peranakan Costumes and the Art of *Makan Sireh*. On 23 May committee member Peter Lee showed slides of the history of the Peranakan Portrait in painting and photography. ■

# peranakan the youth group

BY HEATHER ONG

e世代 娘惹

## Getting into the News!

The youth group has seen new faces at recent events. It is extremely encouraging that young members, university students and fresh graduates, are seeking their Peranakan roots. We are pleased to see the results of our youth-oriented 'campaign'—the public is more aware of the culture, and interested in the views of young Peranakans. We were featured in the Chinese press and Berita Harian this year, where both articles highlighted our unique ability to straddle mainstream Singapore society and our Peranakan homelife; our willingness to learn from our rich past and appreciate our heritage in the present; our hopes and plans to revitalise the culture for the future.



We started the year with a Nonya kueh session, where members learnt hands-on how to make delicious *kueh bengkar* (baked tapioca cake) and *putu tegah* (steamed banana and tapioca). We were rolling with laughter at our attempts to grate the tapioca, and shape the paste around some bananas. The Peranakan humour was evident, with jokes and comments flying thick and fast, definitely enough to earn our activity an R(A) rating!

Our new-members get-together was held in March at Novena Square. Pasta, sandwiches and deli fare were combined with conversations about *kasut manek*, grandma's *sedap* cooking, and our latest career moves, truly a reflection of young Peranakans enjoying the best of both worlds. After dinner, the more energetic ones adjourned for a midnight movie.

March also saw some of us dressing up in *sarong kebaya* to usher at the *Wayang Peranakan*. There was good camaraderie among all involved, as we were proud to a part of this wonderful event, getting to know the cast from Malacca and chatting to the VIPs who graced the occasion.

The great outdoors beckoned, so our nature lovers organised a beach party at Pasir Ris. Members, friends and a pet dog came in colourful beachwear to enjoy the *otak-otak*, seafood and munchies. To borrow from tradition, we tested the 'chillie and *bawang*' anti-rain device. It seemed to work, as the April shower gave way to a cool breezy evening. We also had fun learning how to make grasshoppers from young

coconut leaves. It looked easy, but I have yet to master the intricate twists and folds of this old pastime.

A week later, an adventurous foursome of veteran and novice climbers from the youth group made a trip to Mount Ophir. They enjoyed the exhilaration of scaling the peak and their gourmet food rations so much that they are planning another trip in August. Anyone ready to join this perANAKan challenge?

In our quest for authentic *Nonya Laksa*, we met in May to test some *laksa* recipes. Our efforts produced a gravy, laden with *rempah* and *santan*, accompanied by noodles, prawns and cucumber curls, fragrant with *bunga kantan* and *daun kesom*. It was far better than any commercial *Katong Laksa*, and surprisingly easy to prepare.

Do join us as we learn more about our unique heritage—through talks, teaching workshops and *makan* sessions. Get connected with yahoogroups, a free email group for Babas and Nonyas. Subscribe at [peranakan.subscribe@yahoogroups.com](mailto:peranakan.subscribe@yahoogroups.com)



### UPCOMING EVENTS

#### TOUR OF KATONG ANTIQUE HOUSE

Saturday 14 July, 2.30 pm to 5 pm, 208 East Coast Road

Come, learn bits of Peranakan history and view antique sarongs and collectibles. Baba Peter Wee will open a window to the past. Refreshments included. Contact Heather if you'd like to come 481 4288 (o) or email [youth@peranakan.org.sg](mailto:youth@peranakan.org.sg)

#### MOUNT OPHIR CLIMB

Thursday 8 August to Saturday 11 August

Have you always wanted to climb a mountain? Isaac, a veteran of 16 Mount Ophir climbs, is leading a small group of members up to the peak again this National Day. If you are reasonably fit and like camping outdoors, contact us as above for more information. It's not too late to start training now! Costs are split among the group, approximately \$120 per person for transport, food and accommodation.

#### MEMBERS GET-TOGETHER

Saturday 18 August 7pm

Join us for *makan* at a café in Orchard Road, followed by jazz and drinks. We'll split the bill at the end of the evening. Please RSVP Heather as above, and we'll keep you informed nearer the date.



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## Bangsawan 12-13 DECEMBER 2001

### Peranakan Modern

Announcing another first! A grand project closing the centennial celebrations which revives a 'lost' cultural experience last seen in the pre-war days at Peranakan-owned theatres like the Garrick and Royal. Introducing our *Bangsawan Peranakan Modern!*

The Cultural Development Group under Baba Richard Tan is now intensively researching and preparing for this historic event, interviewing members of the older generation who remember seeing the old performances, and hunting for archival material. But this *bangsawan* has a new twist to it. In bringing forward our culture into this millennium, some modern elements of theatre and technical wizardry will be incorporated into the staging of the play.

As in the past fantasy and realism will be interwoven, allowing interpretation at both a simple and complex level, where the boundaries of everyday life and a dream-like world merge. The story will also revolve around a simple love story, enriched by a rich tapestry of mythical beings and realms in order to unite past and present. The production will be filled with traditional songs and dances, chants (*see wang geh*), long forgotten rituals and even the scent of *bunga rampey*! A title has yet to be finalised but you can be certain that it will be a monumental event!

The play will be held at 8pm on 12 and 13 December 2001 at Kallang Theatre. *Hope* your dates now! More details will be announced soon! 🍀



## Coming to a community club near you:

### Black Marias and Bibiks behind Bars!

As part of the Association's centennial celebrations and ongoing reachout programme, a series of comedy acts will go on the road! This show will be a hilarious comic skit about the bibiks' and nyonyas' favourite pastime — *main cherki*! In this light-hearted production, bibiks get hauled into the notorious 'black marias' for illegal gambling and end up at the police station! See how they wiggle their way out with all their sweet alibis and convince the judge to 'let them all go free'. Together with a new crop of *anak wayang* showing off their hidden talents, our choir, Peranakan Voices, will entertain with traditional and familiar Peranakan melodies between each act! More details to be announced. 🍀

## Emily of Emerald Hill

### is Back by Overwhelming Popular Demand!

Internationally acclaimed multiple award-winning actor Ivan Heng returns as Emily, one of the most well-loved characters in Singapore theatre history, reviving the wicked tradition of female impersonation in *Wayang Peranakan*.

Emily is an abandoned girl-child who, by dint of her native wit and cunning, emerges as a society "hostess with the mostess" and the matriarch of a large and distinguished household - but at a cost.



Blatantly theatrical, highly physical, and totally irreverent, this sexy, thought-provoking, multi-cultural tour-de-force has fired the imagination and captured the hearts of audiences the world over.

Now in Singapore for a limited season, it promises to be a moving, magical theatrical event for all the family!

Dates	29 August onwards, • 29 August 2001 (Preview) • Evening Shows on Tuesday to Saturday • Matinees on Saturday and Sunday • No show on Sunday and Monday evening
Time	3pm (Matinee) & 8pm (Evening Show)
Venue	Jubilee Hall, Raffles Hotel
Ticket Prices	S\$21 (Preview) S\$36, S\$46 (8pm Evening Show and 3pm Matinee) Prices include S\$1 TicketCharge Fee.

For tickets, call TicketCharge at 296 2929 or visit [www.ticketcharge.com.sg](http://www.ticketcharge.com.sg) or any ticketcharge outlets. 🍀

To enjoy 10% discount\* off tickets to *Emily of Emerald Hill*, simply present your Peranakan Association membership card when you purchase your tickets at TicketCharge outlets. Discounts are not valid for previews on 29 August. Look out for details in the press.

\*conditions apply

## RICH FLAVOURS OF Nonya Heritage WITH VIOLET OON

### AT THE SHANGRI-LA HOTEL 31 AUGUST - 9 SEPTEMBER 2001



Bring home recipes and cooking tips from Violet Oon's culinary classes. Learn the secrets of cooking tasty *Buah Keluak Ayam*, *Fish Otak Otak*, *Kueh Dadah*. 2 sessions 8 and 9 September 2001, 10am to 12pm, Garden Terrace, Shangri-La Hotel. For enquiries and reservations, please call 730 2894. 🍀

**Rich Flavours Of Nonya Heritage With Violet Oon**  
31 August 2001 - 9 September 2001  
Coffee Garden, Tower Wing, Lower Lobby

**Lunch Buffet** (12pm - 2.30pm), **Dinner Buffet (Daily)** (6.30pm - 10.30pm), **Sunday Brunch** (11.30am - 2.30pm)

\$32 adult (Mondays - Saturdays), \$18 child below 12 years

\$42 adult (Mondays - Thursdays), \$48 adult (Fridays & Saturdays),

\$45 adult (Sundays), \$18 child below 12 years

\$45 adult, \$18 child below 12 years

All prices are subject to 10% service charge and existing government taxes including 3% GST.

• LETTER TO THE EDITOR •

# *Dah Sa Chupak Tak Boleh Sa Gantang*

This is the first letter off my desk this morning after musing over the weekend about the show staged at the World Trade Centre we saw last Friday.

It was a terrific success. The joint sponsorship and efforts paid off handsomely in true (Peranakan) colours.

In more ways than one, the show has brought about a closer linkage between Peranakans of Malacca and Singapore. The timing is uncanny, coming as it does at the beginning of the century-old associations of the two states - Malacca and Singapore.

The performers of the Peranakan Cina Melaka rose to their pitch and they deserve to be highly commended.

DR WEE KIM WEE

NOTICEBOARD

## NEW MEMBERS

We welcome aboard the following **15** new members whose addition increases our roll to **1582** members:

Mr Chua Samuel  
Mrs Goh Choo Saik  
Ms Inglis Sianne  
Mr Jit Damien A  
Mdm Koh Hock Neo Maureen  
Mdm Lee Geck Neo  
Mrs Lee Miu Ling  
Mr Lee Soo Wan James  
Ms Liew You Choo  
Mdm Lim Bin Chu  
Mdm Ooi Cicilia  
Mr Tay Chun Mun Mark Lionel  
Mdm Tay Kim Neo  
Mdm Thomas May Ann  
Mdm Wong Ya Chen Esther

## OBITUARY

We extend our deepest sympathy to the families of  
**Mr Lim Khek Choon**  
**Mr Tan Keng Siong**  
on their recent bereavement.

## ASSOCIATION'S 101<sup>ST</sup> ANNIVERSARY DINNER & DANCE

PLEASE KEEP THIS DATE FREE!

7.30pm, Friday 2 November 2001,  
Mandarin Hotel, Orchard Road, Singapore.

\$68 and \$98 per person.  
Donation tables from \$1,500.  
Look out for more details!

## ASSOCIATION SOUVENIRS

The following items are for sale and available from the Hon Secretary, telephone 255 0704

**Mas Sepuloh** \$10.00

Baba Conversational Gems by William Gwee Thian Hock

**The Peranakan Association Umbrella** \$12.00

**The Peranakan Association Hairpin** \$30.00

HERITAGE COLLECTION

## The Peranakan Series

# Inspirations from A GOLDEN HERITAGE



DESIGN REGISTRATION NO. 2094756

PERANAKAN CULTURE | *Within RISIS Heritage Collections, comes a range of immaculate gifts influenced by Peranakan culture. Peranakan Culture can be said to be the only true hybrid culture to emerge in this region, being a fusion of mainly Chinese, Malay and European influences. RISIS pays tribute to this unique potpourri of culture in the RISIS Peranakan Series, showcasing contemporary gifts adapted from designs on traditional Peranakan works of art. The RISIS Peranakan Series is supported by The Peranakan Association, Singapore, which celebrated its 100th year in 2000.*

### JEWEL OF THE HEART

The Kerosang. An ornate set of three brooches, the Kerosang was worn in the 19th Century by the Malays, Peranakan Chinese and the Chity Indians of this region. It is used to fasten the knee length blouse called the "baju panjang" and later, the shorter embroidered blouse known as the "kebaya". Alternatively, this collection can be worn separately as brooches for all occasions. The origin of the brooches and the word "kerosang" may be found in the creole dialect, Kristang, spoken by the Portuguese community of Malacca, where the word for "heart" is "korasang".



symbolise wealth, prosperity, virtue and nobility. The Phoenix, or Feng Huang, is always depicted as a majestic bird with magical qualities. Its body symbolizes the five human qualities: virtue, duty, decorum, humanity and reliability. The Qilin, a creature unique to Asian mythology, is usually described as an animal with the body of a deer, tail of an ox, scales of a fish, cloven toes and two

(sometimes even five) horns covered with fur. When paired together, they also represent unity and balance. Traditional pillow ends were intricately crafted metal filigree and repousee plates used to decorate and cover up the stitched ends of bolsters and pillows. RISIS has encased this 24K gold-plated individually handcrafted motif into a perfect gift for all occasions.

### 24 K GOLD PLATED PHOENIX AND QILIN ORNAMENTAL PILLOW END



*Expressions of Prosperity and Nobility*

The Phoenix and Qilin are typical Chinese ornamental motifs favoured by the Peranakans as they

symbolise wealth, prosperity, virtue and nobility. The Phoenix, or Feng Huang, is always depicted as a majestic bird with magical qualities. Its body symbolizes the five human qualities: virtue, duty, decorum, humanity and reliability. The Qilin, a creature unique to Asian mythology, is usually described as an animal with the body of a deer, tail of an ox, scales of a fish, cloven toes and two



probably derived from a southern Chinese card game, although up to the early 20th century, the cards, or "kretas cherki", were



usually made-to-order and manufactured in Germany! The unusual geometric designs of the cards are varied, unique and interesting, and show another dimension of the wide spectrum of the Chinese design in early Singapore. RISIS Cherki box cum namecard holder will also come with 4 sets of Cherki cards together with instructions on how to play the game. A matching pen is also available as an ideal gift for the office.

## RISIS

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DEPARTMENTAL STORES Daimaru Liang Court, Isetan Scotts, Metro Marina, Tangs Level 3, Takashimaya Level 2

AUTHORISED OUTLETS Creative Arts Centre (Queensway Shopping Centre), DFS Changi Airport T2 (Millenia), Gift Image (Parkway Parade), Jewel Trend (Caltex House), Jiangsu Artefacts (Orchard Point), Lim's Art & Living (Holland Village), Mag's Theme (International Plaza), Rira (Changi Airport T1), Shangtze Drugstore (Shangri-La Hotel), Tiara (Causeway Point & Centrepoint)

