Express Yourself!
Being Peranakan in the 21st Century

INSIDE

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What does it mean to be Peranakan in the 21st century?

UNDER THE HELM OF CONVENTION CHAIRPERSON, Cynthia Wee-Hofer, this year's 15th Baba Convention does not only raise this question; it will make serious attempts to answer it. With her years of experience as a journalist and her keen, life-long interest in her own heritage, Cynthia Wee-Hofer is an ideal person to face these issues head-on, being also a woman in the forefront of contemporary living – she travels widely and has contacts and interests that span the globe, including overseeing some beautiful properties in London and Sri Lanka. In short, she has the qualities that are necessary for Peranakans to express themselves in the 21st century – to be both local and global, to know where we have come from, and to know how to carry this pride into the future.

In this issue, we try to do all these. We look at the bare facts of being Perankan in Singapore today. And our findings show us a lot to celebrate! From writers, artists, producers, directors, actors, designers, craft specialists and chefs, to shops, museums and institutions, we are such an active, vibrant part of the Singapore cultural scene. Our activities also receive massive support from the media – whether in print, TV or radio.

No doubt the debate will go on as to what it actually means to be Peranakan. Purists may believe language is the most essential. Yet Penang Peranakans by their inability to speak Baba Malay, refute that premise. What the Penang Peranakans seem to have in common with those of Malacca and Singapore are a sense of shared history and heritage, and a way of life with many aspects considered sacred and profound, from the observances of festivals to the cooking of special dishes at significant times of the year. Of course in this day and age it is impossible to observe all the rites in the old way, but the younger Peranakans owe it to their heritage to know what these traditions are, and also to adapt them for today.

The other two features in this issue echo this sentiment. We look at some rather curious, early 19th century images of Nyonyas possibly taken by a French photographer, which raise some questions about our past. We also introduce a wonderful selection of new books that are of interest to Peranakans, many of which are written by members of our community.

So you see – old and new, past and present, local and global – the Peranakans of the 21st century. Things are starting to really happen...
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In any discussion about the state of Peranakan culture, the key issues seem to centre on loss and despair, or conversely on hopes for a 'revival' in the future. However if we look at hard facts, things are not as bad as they may seem. This year alone we have had two stagings of *Bibiks Behind Bars.* Gunong Sayang Association has had a successful run of their play *Anak Udang Anak Tenggiri.* There have been a few television series on the Peranaks — *On the Trail of the Phoenix* and Ways of the Matriarch. There are new books by or about Peranaks. There are CDs and VCDs of our productions. There are performances and events at private functions, malls, and schools. Not to mention the permanent tributes to Peranakan culture in the museums and in such institutions as Tan Tock Seng Hospital and Singapore Chinese Girls' School. And how can anyone fail to be lured by the whole range of Peranakan restaurants and shops?

No doubt in the old days the Peranaks were at the top echelon of Singapore society. The wealth and stature of the community led us to play major parts in social and civic causes. Song Ong Siang's book, *One Hundred Years' History of the Chinese in Singapore,* is almost completely monopolised by Baba personalities, and has become a sort of *Almanach de Gotha* or a *Burke's Peerage* of the old Peranakan families. Thankfully in new Singapore everyone has a chance at the economic pie, and Peranaks now form an equal portion (maybe a spicier portion) of the Singapore melting pot. If you think in cultural terms especially, I think we have an excellent report card for a small community. Rather than moaning about the loss of our heritage, or worrying too much about the future, let's celebrate the spirit of being Peranakan now!
Shirley Tan, Lim Kay Tong and friend
Justin Hill: Sally Gan; Nadia Kang, Richard Tan; Nadine Kang.
Lee Kip Lee, Albert Chan; aerial view of ACM Empress Place;
Lim Kay Siu, Shua Aileen, Neo Swee Lim; Bebe Soot;
entrance of ACM Empress Place.

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Nyonya or Not?

PETER LEE SPECULATES ON RARE AND EARLY IMAGES OF TWO RATHER TAK SENONOH NYONYAS, AND DELVES INTO THE MYSTERIES OF EARLY PHOTOGRAPHY IN SOUTHEAST ASIA.

Two rather interesting photographs from the earlier era of photographic history have recently come to light. They could in fact be one of the earliest known photographs of Nyonyas. At first glance there may be nothing unusual about them. Each depicts a lady in a baju panjang and sarong. In one, the lady is seated on a high-backed chair and rests her left arm on an ornate colonial table. In the other, the Nyonya sits rather alluringly with one arm raised and hand holding on to the back of the chair. She is daringly déshabillé, her unfastened baju casually wrapped over her body kimono-style. On the table are all the paraphernalia of opium smoking, including a rather decadent-looking pipe. (Could this be the earliest image of a Nyonya courtesan?)

The first curious fact is that these small images (known as cartes-de-visite, or visiting cards), which were very
popular in the second half of the 19th century) appear rather incongruously in an album of Indo-Chinese photographs taken by Émil Gsell between 1866-1879. One of these images also appears in an advertisement of Gsell’s photo studio in Saigon. Were these Nyonyas courtesans working in Saigon? But was there ever such a thing as a Nyonya courtesan?? On closer inspection, more unusual features appear. The sarongs are not of the typical variety preferred by contemporary Nyonyas of the Straits — the checked kain chaylay — but rather the fine Indo-European batiks of that period from Semarang and the North Coast of Java. The chuchuk sanggols or hairpins of one of the Nyonyas are strangely not visible from the front as they normally would be, although in both cases the hair is arranged in typical fashion, with the ayam mengeram (‘brooding hen’) chignon at the sides.

Unfortunately, photography in the 1860s is still an understudied field. Eminent scholars such as John Falconer have written extensively about photography in the late 19th century. Falconer believes photography reached a zenith with the output of the German Singapore-based photographer G R Lambert. However, an earlier Singapore-
"The first curious fact is that these small images (known as cartes-de-visite, or ‘visiting cards’, which were very popular in the second half of the 19th century) appear rather incongruously in an album of Indo-Chinese photographs taken by Émil Gsell between 1860-1875."

The invention of photography was first publicly announced in France in 1839. The earliest process, known as the daguerreotype, produced a positive image on a rather small copper plate. The earliest photograph as we know it, where a negative image is transferred to a positive image on paper, was invented at about the same time but was refined and became popular only about a decade later.

The technique of making daguerreotypes travelled fast and by the early 1840s, was already known in southeast Asia. The French traveller and customs officer Jules Itier (1802-1877) produced what are believed to be the earliest daguerreotypes of Singapore in about 1841. The earliest images taken of Java date to 1841, while the first daguerreotype camera arrived in Siam in 1843.

However with the invention of the paper photograph, the development of photography in the region accelerated at an incredible pace. By the 1860s, many photographers began operating in southeast Asia. In French Indochina, there was Émil Gsell. In Siam, there were the court photographers Francis Chit and Khun Mot. In Singapore, the German photographer August Sachtler. The great Scottish photographer John Thomson arrived in Singapore in 1861, and travelled extensively throughout the region as well as China during that decade, taking what are arguably the most beautiful photographs of Asia in that period. However the history of this period is still poorly understood.
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Madder Still About Food
Sylvia Tan’s latest collection of must-have recipes!

What is a birthday soup? Charbeck, of course. Few may remember the dish - pork, liver and meat balls in a tau cheo flavoured soup, but you can find out more about the traditional practice of serving it on birthdays in Nyonya Sylvia Tan’s newest book, Madder Still About Food.

The second compilation of her monthly Sunday Times columns, Mad About Food, the book gathers together her exploits in the kitchen, be it experimenting with a dish she had tasted while travelling in Siem Reap, Cambodia (look for the chapter on fish with pineapple and sour fruit soup) or reliving the foods she remembers from her Peranakan childhood. Which is where charbeck and old-fashioned recipes such as teehee rebong char and bakwan kepiting come in. You can find in the book, not only the recipes but also the occasions that give rise to the serving of such well-loved dishes.

And if you fear that cooking them may mean laborious hours in the kitchen, Sylvia has worked through the traditional and often time-consuming methods and stripped down the steps so that thoroughly modern youngsters may find it possible to try their hand at reproducing these dishes of their heritage. Indeed the columns pertaining to Peranakan eating were written to do just that — record the culinary heritage of the past in case it dies out. It is a cultural diary of growing up as a Peranakan woman.

Read it, cook with it or just keep it as an account of Singapore life then and today, the book is available in bookstores at a cost of $12.90 each. You can also order the books directly from the author by emailing her at wdspice@singnet.com.sg.

Frog Under a Coconut Shell
A new gem of non-fiction by prize-winning author Nyonya Josephine Chia

This autobiographical work takes us back to life in a Singapore kampong in the 1950s and 1960s, when the author’s mother was young and beautiful. Catherine Koh Soon Neo was typical of the women of her time, uneducated and bred only for marriage, but she had the courage to fight to give her daughter the opportunities she never had — by giving her an education.

The title of the book is taken from a Malay idiom: katak bawah tempurong, or as we Peranakans would say, kodok bawah tempurong — a frog who lives under a coconut shell — which is almost the same as the English expression frog in a well. The story takes place mainly in the small kampong of Potong Pasir, the ‘coconut shell’ to its villagers. Catherine’s gradual deterioration with the onset of Alzheimer’s disease also echoes the image of the obscuration and entrapment of the coconut shell.

This book is an attempt by the daughter to come to terms with her mother’s affliction. However, the subject is not just about decay and disease, but the heartwarming relationship between mother and daughter. Through the mother’s reminiscences of her youth and experiences, we see, through the daughter’s eyes, a slice of Singapore life in the 1950s and 1960s, and the intensity of their emotions and the trials and tribulations of both their lives.

Josephine Chia, 51, is a Peranakan and is very proud of her heritage. She was born and raised in Kampung Potong Pasir and became an assistant dental nurse before she went to the University of Singapore. She migrated to England in 1985 and read for a Masters in Creative Writing at Bath Spa University. She won several prizes for her short stories in the UK, including the prestigious Ian St James Award, and her stories have been published in two UK anthologies. Her novel and short stories have been published in Singapore. Josephine is also a yoga teacher and has written a book on yoga and health.
Elvis Lived in Katong – Personal Singapore Eurasiana
Denyse Tessensohn’s gem of a book, reviewed by Lee Kip Lee

This unique book begins with a narrative of the author’s outstanding Eurasian family whose progenitor, Edwin John Tessensohn, was recognised for his services rendered to the country by the naming of Tessensohn Road after him and by the imprint of his image on our $1 postage stamp.

But what a package of glorious nostalgia it is also for all Singaporeans with its reminders of days gone by - Bun Bee the provision shop at Beach Road, Tay Koh Yat Bus Co, Legendary Eurasian Beauties, Roxy Cinema, T.G.Kiat’s Rose Syrup, and stereotyped entries usually scribbled in the autograph books of students reminding them to ‘drink hot coffee, drink hot tea, burn your lips and think of me’.

There are also The Quintessential Grago Quiz, The Dreaded Katong Mentality, a Kristang Vocabulary, pages of old advertisements of long-forgotten products such as Morphy-Richards irons, Rowntree’s Dairy Box Chocolates, Player’s cigarettes, Air View Cabaret and Whiteaway, Laidlaw & Co. The pages are adorned with excellent illustrations by Steve Hogan. As described in the blurb on the back cover, this book “is a vibrant cameo of Singapore at its best. Share in the abundant feast of growing up Eurasian in Singapore in the ’50s and ’60s. Its heavy nostalgia stirs memories of “before Rochore mee became Hokkien mee - Kid Pancho - Rose Chan”.

For orders and a chat with the author please call 6344 7034, fax 6344 9453 or email denyse@pacific.net.sg, from whom the book is available at $17.90 inclusive of local postage. It is also obtainable at the major bookshops and will also be on sale at our Annual Dinner & Dance and at the 15th Baba Convention.

New Look at Straits Cuisine... Simplified!

A Nyonya lady has put together a new book of Peranakan and Cantonese recipes for busy people. Irene Khong has always wanted to compile a cookbook that is fool-proof and fuss-free so that anyone from students to yuppies and busy families can have a taste of true-blue home cooking without too much effort or fear! To order Straits Cuisine Simplified, which comes with many illustrations, please contact Irene Khong at 9061 0383 or 6235 4375, or at irene@thelearningfamily.org. The book is priced at $24.90 or a special price of $19.90 for 10 copies or more.

Views of Penang & Malacca 1660-1880
An exhibition and catalogue of rare prints and maps at KL’s Petronas Gallery 9 October 2002

In the bid to place Malacca and Penang in the World Heritage List, the Penang State Museum organised an exceptional exhibition of 99 rare, original paintings and prints of the two cities from the 17th to the 19th centuries. On show in Penang in June 2002, the exhibition moved to the Petronas Gallery in KL on 9 October for 2 weeks. Of special interest to Peranakans were the view of Koh Seang Tat’s Edinburgh House and a map of Malacca dated to 1744, belonging to KL-based collector Richard Curtis, which perhaps makes one of the earliest mentions of Herren Strass (Heeren Street), showing a fish market or ‘Passaar’ and an alley with a building in front of it described as the Stadt Strassen (State Street). For enquiries about the beautifully-illustrated catalogue, Early Views of Penang & Malacca 1660-1880, please write to muzium@po.jaring.my.
Kebayas Unite!

Water may divide, but kebayas unite Singapore & Malaysia with the launch of a new book by Datin Seri Endon Mahmood, wife of Malaysian Deputy Prime Minister Datuk Seri Abdullah Badawi. By Cedric Tan

It started out as a simple fascination for the lovely kebayas worn by her late mother. Having been instilled by her late father that a lady must dress immaculately, Datin Seri Endon became enchanted with the Nyonya kebayas and began wearing them from a young age and then moved on to collecting them, which she has done for the past 20 years. Having amassed a collection of vintage blouses, she has decided to unlock her treasure trove to the public in her maiden book, The Nyonya Kebaya - a Showcase of Nyonya Kebayas from the Collection of Datin Seri Endon Mahmood.

In the various chapters, the author weaves her thoughts on how she was first captivated by the beauty of the kebaya and then spins into its evolution and production. She also threads her way into the batik sarong, manek slippers and jewellery that made the kebaya more complete. She also shares her hopes of a renaissance and encourages the use and application of kebaya motifs on other products.

This book is contextually informative yet light. The author does not claim to be an authority on this subject but shares her insights from what she gathers when she acquires a kebaya from the owners, manufacturers or even the antique shops. Each chapter is preceded with a pantun composed by Malaysian poet laureate Datuk A Samad Said. Using Cheong Fatt Tze Mansion and Baba-Nyonya Heritage Museum as backdrops, the artistic team has portrayed the kebayas in their best light and mood; perhaps one of the best in terms of presentation of Peranakan artifacts in print to date. You can surely expect the best especially if the Art Director himself is a Baba who loves Peranakan food and artifacts.

The interesting segment of this book is the author’s call for innovative applications of the motifs. Here, she has led the way by showing how, for example, plain chinaware and linen can be decorated with kebaya-inspired designs. Thus the kebaya legacy can be perpetuated not only in its actual physical form but also in spirit.

In her book, Datin Seri Endon spotlights the Peranakan community whom she considers to be true-blue Malaysian, because of our ability to adapt and innovate without losing our sense of belonging. With the influx of foreign influences, the path to survival lies in tapping the positive values therein and then blending them into current practices, thus gaining the best of both worlds. It is very heartening to read such comments and compliments from a distinguished person. Having travelled far and wide with her husband Datuk Seri Abdullah Badawi, Malaysian Deputy Prime Minister, and having seen many works of art and treasures, she realises that nothing is closer to her heart than local arts and crafts such as the embroidered Nyonya kebaya. She has learnt its humble beginning and seen it blossoming to the heights of fashion before willing against the flow of time. The funds derived from the sale of the books will be donated to Malaysian Budi Penyayang Foundation, which caters to promoting healthy family relationships. Definitely a feel-good book for us Peranaks.

Those interested in obtaining the book can contact the publisher at The Writers’ Publishing House Sdn. Bhd., Lot A 10-3, 3rd Floor, Jalan Selaman 1/1, Dataran Palma, Jalan Ampang, 68000 Selangor, Malaysia. Tel 603-42702088, Fax 603-42701933, Website www.writers.com.my. The book costs RM200.00 each excluding courier service. Complete first day covers of the Nyonya kebaya stamps enclosed in decorative folders, are currently on sale at major Malaysian post offices for RM30.00 a set.
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Made-To-Order Handbags, Wallets, Shoes ‘Retapak’ Services Available Reasonable Prices!

Genuine Leather Beaded Shoe
Jimmy Tye
Bibi Heritage Handmade Beaded Shoe
No 183, Taman Asean, 75250 Melaka
Tel: 606-334 2966
Hp: 012-639 8318
486

AUTHENTIC • DELICIOUS

open weekends only
8 am to 2 pm

We Serve
NYONYA LAKSA • MEE SIAM • POPIAH • OTAK-OTAK MALACCA STYLE
CHENDOL DAUN • ASSORTED NYONYA CAKES

OTHER DELICACIES
PINEAPPLE TARTS • KAYA • BELACAN • CINCALUK • CURRY POWDER • ACHAR

If you are travelling in groups of twenty (20) or more, please notify us one (1) day in
advance in order for us to serve you better.

add no. 486 Jalan Tengkera, 75200 Meleka, Malaysia
 tel 606 283 1762 (Nancy/Robert)
mobile 012 324 7200 (Victor)
email tranquera@food@hotmai.com

Katong Antique House

208 East Coast Road • Singapore 428907
tel 6345 8544 • fax 6345 1220

Bebe's Niche
A NONYA LEGACY

• beading classes
• kebayas/sarongs
• beaded slippers & handbags
• jewellery
• antiquities

66 East Coast Road #01-15/16 • Telephone 247 6788/6786 2177 •
Footsteps of Tradition

Mr Yee Swee Fan has specialised in making beaded shoes for the last 18 years. Formerly from MacPherson, Maude Road, and now at Golden Mile Tower, Mr Yee continues to practise the dying art of crafting beaded shoes by hand.

Many Bibis and Babas own at least one pair of beaded shoes beautifully crafted by Mr Yee.

Do bring in your own beaded masterpiece or family heirloom for Mr Yee to furnish into a pair of hand-made shoes so that your grandchildren can treasure them for many years.

Mr Yee is now joined by Mr. Robert Sng, who is a beadwork specialist.

Together we provide a one-stop beaded shoe service, offering custom-made beaded shoes as well as ready-made versions, small beads and fine needles for vintage beads. If you have some loose vintage beads and would like to match it with others for your beadwork, please do come into the shop for a chat.

YEE SWEE FAN BEADED SHOE MAKER
81-49 Golden Mile Tower, Beach Road
(directly below Golden Theatre)
Open from Tuesday to Sunday, 11 a.m. to 5 p.m.
Closed on Monday and Thursday
telephone 6295 2328 mobile 9344 4844

DENYSE TESSENSOHN

ELVIS LIVED IN KATONG

"BOLEH KASI ORANG KETAWA SAMPAI PECAH BEROTI?"
-LEE KIP LEE

Very enjoyable nostalgia and history

Available at all good bookshops or call 6344 7034
email:denyse@pacific.net.sg

Bibi's BISTRO

To celebrate our Grand Opening we're giving away San Miguel Draught Beer, One for One, all day, for the whole month of November.

It's Happy Hour All Month!!!

So come on down to Bibi's Bistro for the finest Thai food in town,

PLUS FREE BEER!!!

721 East Coast Rd
(Beside Siglap Centre)
(Plenty of parking in HDB opposite)

SAN MIGUEL BEER

With Compliments

Elsley Partnership
14 KALLANG WAY 5, SINGAPORE 349032
tel : 6747 3494 / 6747 3292 fax : 6747 7494

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HOTEL CARPETING • HEALTHCARE PRODUCTS • CONTRACT BLANKETS
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• OUTDOOR FURNITURE • HORIZONTAL / VERTICAL / WOOD & ROLLER BLINDS
NEW MEMBERS

The Association welcomes the following 43 members, whose addition increases our roll to 1,686 members.

LIFE MEMBERS
Mr. Chan Hon Sing
Mr. Chai Patrick
Mr. Chee Guan Chye
Ms. Chan Swee Yoke Sylvia
Mrs. Chew Adeline
Mr. Chin Soon Siong David
Mr. Chong Patrick
Mrs. Chow Ivy
Mr. Chua Kim Choon
Mrs. Goh Angelina
Ms. Goh Bee Loo, Elisie
Mdm. Goh Kim Gek Jenny
Ms. Goh Swee Lian Eileen
Ms. Ho Alexandra
Mr. Ho Hock Khooon Bryan
Ms. Khoo Mei Lin Martha
Mr. Koh Guan Poh Winston
Ms. Koh Lian Hua Eliza
Mr. Law Swee Kim Kenneth
Mr. Lee Andrew
Dr. Lee Soo Ann
Mr. Lee Kian Lee @ Gerald Haryanto

Ms. Lim Cynthia Anne
Ms. Lim Keong Eng Shirley
Ms. Lim Khuat Chor Luke
Ms. Ong Andrea
Ms. Ong Chua Guan Noris
Ms. Ong Geok Choo April
Ms. Ong Gloria
Ms. Phan Rose Mary
Mrs. Shin Choo Neo
Miss Suresh Devi
Ms. Tan Chistabel Angela
Mr. Tan Chwee Heng Jack
Ms. Tan Jennifer
Ms. Tan Rosalind
Mr. Tan Seng Chiang Patrick
Ms. Wong Pek Fong Agnes
Ms. Yap Eunice
Ms. Yeow Ruby

ASSOCIATE MEMBERS
Ms. Chia Josephine
Mrs. Iyer Jane
Mr. Neo Lim Sing Nelson

OBITUARY
The Association extends its deepest sympathies to the families of the following members on their recent bereavement:

Mr. Ee Chin Hock
Mr. Herbert Lim Eng Kwan
Mr. Billy Low
Mdm. Kay Tan

A PERANAKAN TAPESTRY
Desmond Sim’s new monologue will be launched at the 15th Baba Convention

A Peranakan Tapestry is a series of interwoven monologues tracing the voyage of the Peranakans - both Babas and Noyas - from the early Chinese ships chugging their way up the straits, and depositing the first generations of Chinese migrant workers, till the Peranakans of today.

This half hour segment will have stories told around a Qing dynasty chair that makes its way from China, to Malacca and then Singapore. But more than that, it follows a single thread of a fictitious family history, weaving through intricate details that give us a tiny, fleeting, tasting portion of Peranakan life through time.
PERANAKAN FESTIVAL 2002
Craft, Food & Wedding Procession

Come and join in the Peranakan fiesta at Asian Civilisations Museum, Armenian Street & Singapore History Museum

Impressive Peranakan Wedding, 1.30pm
- Wedding Procession starts from Singapore History Museum to Asian Civilisation Museum, Armenian Street
- Live entertainment by Melodiom band direct from Malacca, and Peranakan Association Cultural Development

Highlights:
- Restoration of beaded slippers by the last surviving master cobbler, Mr. Yew Swee Fan
- Great meal with wide selection of authentic Peranakan food
- Dazzling Peranakan jewellery from Singapore and Malacca
- Embroidered kebayas in rainbow colours

Organised by
Supported by
NATIONAL HERITAGE BOARD

Proud To Be Peranakan
The Association's colourful new T-shirts

Express yourself with our new Peranakan tees emblazoned with an original design by Baba Eric Tay, available at $20 in a full range of sizes from XS to XXL, and in four different styles.

Amazing Ang Pows!
Get ready for the Lunar New Year with the Association's absolutely amazing ang pows!

Introducing The Peranakan Association ang pow with a design of phoenixes and peonies illustrated by Eric Tay.

One packet of 10 angpows $5
Three packets for $10
Limited stocks only!

Please contact The Hon. Secretary Mrs Lim Geok Huay for your orders.
A financial check-up now would be good for your family's future.

It takes constant planning to ensure a comfortable retirement.

Live for the moment and plan for the future.

It's time to draw up a financial plan for your child's future.

To plan a future together, you need to manage your finances.

How's your financial health?
A financial check-up now would be good for your future.

Whatever your stage in life: building a career, embarking on marriage, raising a family, or contemplating retirement, you should be constantly reviewing and revising your financial plan to achieve your changing goals.

First you need to get a financial check-up, free of charge and without obligation. After a thorough analysis, we’ll recommend a customised financial plan to help you achieve your goals.

So, for some great advice on financial planning, call your Great Eastern representative or our enquiry line now at 6248 2211.

Yes, I’d like to know more about Financial Planning and obtain an obligation-free financial check-up.

M/Ms/Ms: ____________________________
Address: ____________________________
NRIC: ____________________________ Email: ____________________________
Contact No: ____________________________ Age: ____________________________
Existing Great Eastern policy/advisor? Yes/No

Please fax to 6564 5239 or mail to 1 Pickering Street #14-01 Great Eastern Centre Singapore 048659. Alternatively, e-mail us at marketingRL@lifeeastern.com.sg or call 6248 2211.

Life is great!
Head Office: 1 Pickering Street #01-01 Great Eastern Centre Singapore 048659. Visit us at our website: www.Lifesegreat.com.sg

Great Eastern