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REDSEA Gallery is proud to present an exhibition by Korean artist

CHA JONG-RYE

22 January - 15 February 2015

Opening Reception

Thursday, 22 January 2015 6.30pm – 8.30pm

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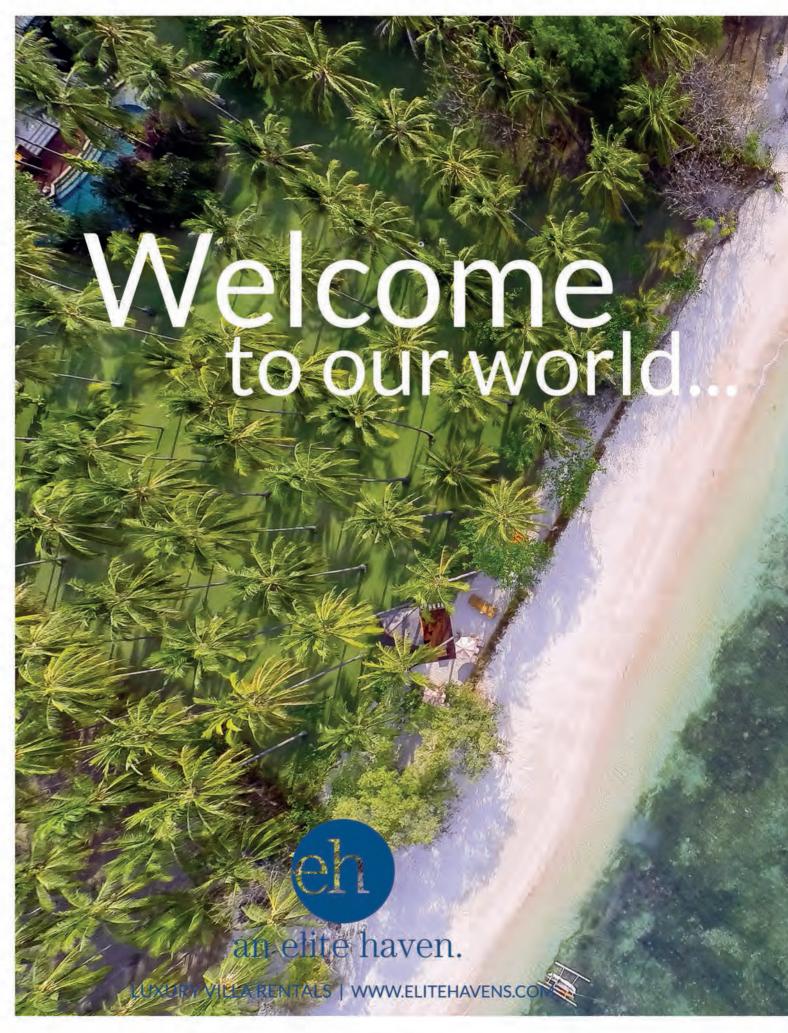
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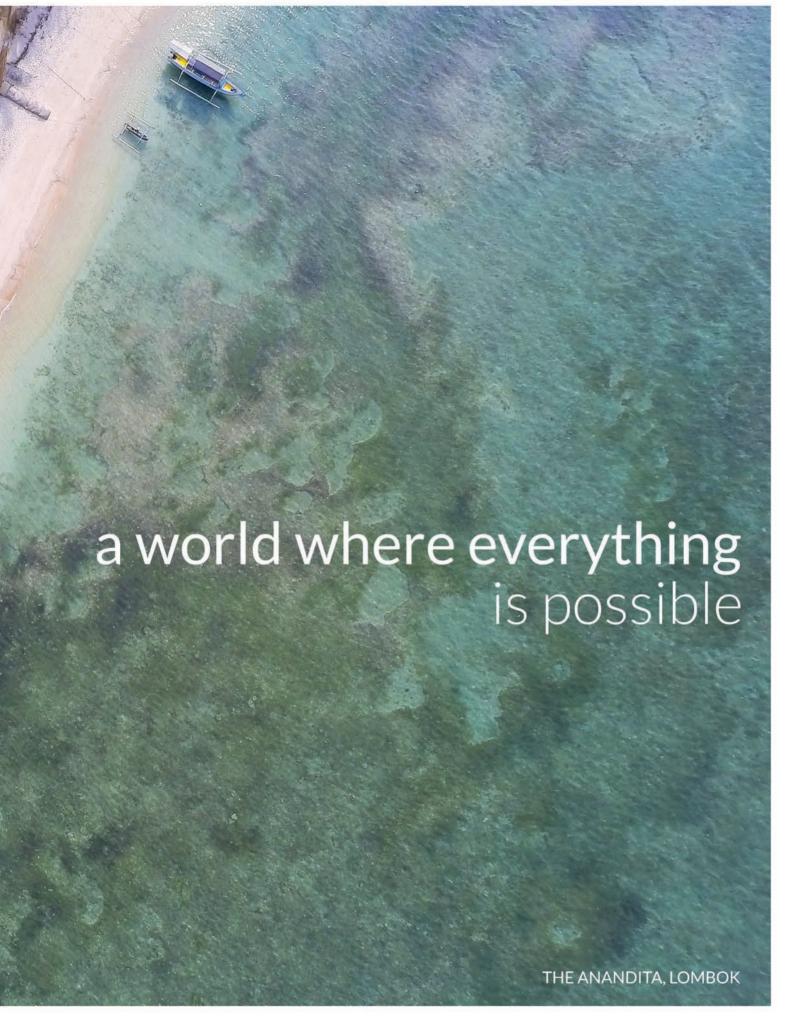
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Editor's Letter

This will be my last year as a school mum and it's a very odd feeling. Somehow I don't think I will miss the morning school run...

Not that I've been hugely involved with school in recent years; but when my children were younger, I would go in to take reading classes and help out. Recently, it's been more around sport rather than anything academic.

The different stages of being a parent are really interesting – just when you think you have the whole thing worked out, they change, or *you* change, and there's a whole different challenge.

For those of you who are just starting out on the "children

journey" and haven't already got our 2015 *Kids' Guide*, it's a must-have. It includes feedback from a lovely panel of mums who share their thoughts on everything from breastfeeding to sleep deprivation! There are also recommendations on where to buy the best birthday cakes, school reviews, advice on various health issues, and tips on holidaying with children.

Singapore is another example of change; it's so easy to lose track and be out of date with things. For example, I drove to the airport the other day to find that the car park at Terminal 1 no longer exists; you now have to park at Terminal 2 and get the Sky Train. Lucky I was early!

Change is inevitable, so we mustn't fear it – but we can be prepared. We hope that through our mag, website, newsletter, guides and social media pages we continue to keep you in the loop to help you make the most of this great city. This is our 150th issue of *Expat Living* so it's an excellent place to start.

Happy New Year!



P.S. You can buy the *Kids' Guide* though our website or at bookstores and Cold Storage outlets. It's a bargain at \$6!

NEXT MONTH'S MAGAZINE Children's Furniture • Romantic Dining • Social Clubs

STAY UPDATED ONLINE @ www.expatliving.sg

NEWS

Keeping you up to date with the latest news and promotions around town, plus heaps of online-only content. *Tip:* For fabulous EL travel deals, go to expatliving.sq/travel.

EVENTS CALENDAR

You'll never miss a concert, play, sale or exhibition again. Plus, upload your own events for free by hitting "Post an Event" on the homepage (top right).

WHERE TO BUY A COPY

Head to expatliving.sg/about_us for a list of retail outlets where you can buy the latest copy of *Expat Living*. Better still, subscribe at expatliving/shop.

HOW TO SELL YOUR OLD STUFF

Looking to sell off items online or in the magazine? Post all the details and photos by hitting "Post a Notice" on the homepage (middle left).

EXPAT LIVING EVENTS

COFFEE MORNING:

Wednesday, 21 January

TIME: 9.30am - 11.30am

(Presentation starts at 10am)

THEME: Learn about "Flying Stars" Feng Shui and get tips for a successful Year of the Wood Sheep from Lucy Richardson, owner of Feng Shui Focus.

VENUE: Ni-Night, 7 Joo Chiat Place,

Singapore 427742

COST: \$10, includes refreshments and goodie bag. Online booking is essential at expatliving.sg/events



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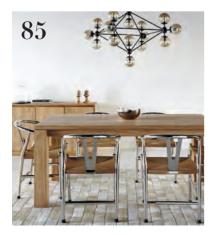
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New choices and things to do, buy and try



from Italy, there are currently two exhibitions in Singapore showing the work of **Leonardo da**

Vinci. On show at Marina Bay Sands until May is a comprehensive display including three historic paintings and 13 pages of the Codex Atlanticus – and don't miss the family-friendly activity space. Over at The Art House, Leonardo's "Earlier Mona Lisa" is on display for the first time. Across nine galleries visitors can delve into the Italian Renaissance and explore the circumstances surrounding the famous painting. Children aged six to 12 will enjoy the special investigationthemed tour. marinabaysands.com | monalisaexhibition.com |

CRYSTALS FOR A CAUSE

A fishing net created with over 14,000 Swarovski crystals? That caught our attention too. The Crystal Fishing Net project was established in collaboration with the Island Foundation, a charity by the team behind the private island,



Nikoi, which supports the development of skills for coastal communities. See the net, and a photographic exhibition of the Orang Suku Laut community, natives of Indonesia's Riau Archipelago, until 17 January at the National Museum of Singapore; it's free. The net will be auctioned on 15 January to raise funds for clean water tanks for the 71 families in Panglong Village. theislandfoundation.com

OUT OF THIS

Dramatic Hindu festival **Thaipusam** pulls thousands of onlookers to Little India every year. If it's atmosphere you seek, look no further: this traditional



Tamil celebration has chanting, clapping and the crush of a sweaty crowd that gathers to watch devotees ritually pierce their skin and carry elaborate kavadis (portable altars). It's a 5km walk for devotees and spectators from Sri Srinivasa Perumal Temple in Serangoon Road to Sri Thendayuthapani Temple at 15 Tank Road. 3 February. sttemple.com



AUSTRALIA DAY

G'day mate! There will be snags (sausages) galore and Eskies filled to the brim at the Great Australia Day BBQ on Sunday 25 January. The traditional barbie will be firing in celebration of Australia Day (26 January), with over 2,500 adults and children expected to attend. Bring an Esky or purchase drinks on the day and enjoy the bouncy castles, slip 'n' slides and other activities for the kids, plus live music and more. Australian International School, 2pm to 6pm. anza.org.sg A



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The third edition of the Glamorous Giving fashion, accessories and homeware clearance sale is here, with over 30 independent local brands, designers and boutiques selling quality pieces at rock-bottom prices. End-of-the-line, end-of-season and sample stock is up to 70 percent off, with prices starting from \$5. Look out for Stones that Rock, White Ginger, Hola Linda, Shiva Designs Bespoke, Inverted Edge, The Society of Black Sheep, Bode, Verandah Living, Dragonfly resort wear and more. Glamorous Giving supports the Singapore Committee for UN Women and is organised by Stones that Rock, renowned for contemporary and classic jewellery handcrafted with pearls, crystals and semi-precious stones. Sponsors include the Hollandse Club and Travelshopa. 21 January, 6 to 9pm, and 22 January, 10am to 4pm. Hollandse Club, 22 Camden Park (off Adam Road). stonesthatrock.com



SOMETHING TO SQUAWK ABOUT

We love a good bargain at *Expat Living*, so we want to share an exceptional admission deal at **Jurong Bird Park**. Sign up for a membership before 31 January and receive unlimited one-year entry for the price of a one-day ticket (adults, \$28; children three to 12, \$18). Valid for Singaporeans and permanent residents, and anyone holding a Singapore FIN number. Sign up at Jurong Bird Park, or online at members.wrs.com.sg. ▼



NEVERLAND MAGIC

The classic tale of our favourite boy who never grew up gets an innovative twist in this European production of **Peter Pan, The Never Ending Story**. Well-known pop songs from the likes of Robbie Williams ("Angels") and Duran Duran ("Wild Boys") are cleverly woven into the story thanks to musical director Matt Dunkley,



the man responsible for the soundtracks of numerous blockbuster movies. The highflying action, swordplay, soaring vocal duets and magical fairy dust, not to mention Captain Hook and Tinker Bell, will enchant everyone from age three to 100. Until 20 January at Resorts World Theatre. Tickets from Sistic. rwsentosa.com



HE Vicki Treadell, Tan Sri Dr Tony Fernandes, Chairman of the Board of Governors, Tunku Ali Redhauddin, Mayor Boris Johnson, Tunku Zain and P. Kamalanathan P. Panchanathan, Deputy Minister of Education II, being presented with personalised Epsom jerseys.

EPSOM OPENS

Mayor of London, Boris Johnson, and Malaysia's Tunku Ali Redhauddin officially opened **Epsom College in Malaysia** last month. The multi-million dollar coeducational boarding school for students aged three to 18 is located just outside Kuala Lumpur and teaches the British curriculum.



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CALENDAR JANUARY 2015

MUSICAL: PETER PAN, THE NEVER ENDING STORY

(UNTIL 20 JANUARY)

Relive the exciting adventures in J.M. Barrie's classic Peter Pan, as Wendy, John and Michael Darling take off to Neverland with the boy who never grows up. The magical realm of the Lost Boys, mermaids, Indians and swashbuckling pirates comes alive with soaring action, sensational swordplay and foottapping pop hits from the likes of Westlife and Robbie Williams.

Resorts World Theatre, Resorts World Sentosa. Tickets from Sistic.

CONCERT: BASTILLE

British indie pop act Bastille make a pit-stop in Singapore to perform their catchy, anthemic tunes. Having claimed the title of "British Breakthrough Act" at last year's Brit Awards, the insanely popular four-piece is guaranteed to get fans onto their feet with hits like "Pompeii" and "Of The Night".

The Coliseum, Hard Rock Hotel, Resorts World Sentosa. Tickets from Sistic.

MUSICAL: CATS

Following its much-applauded 2009 run in Singapore, Andrew Lloyd-Webber's record-smashing musical returns for three weeks. The whimsical tale of a tribe of cats, The Jellicles, gathering for their annual ball, is told through marvellous costumes, sets and choreography. MasterCard Theatres, Marina Bay Sands. Tickets from Sistic.

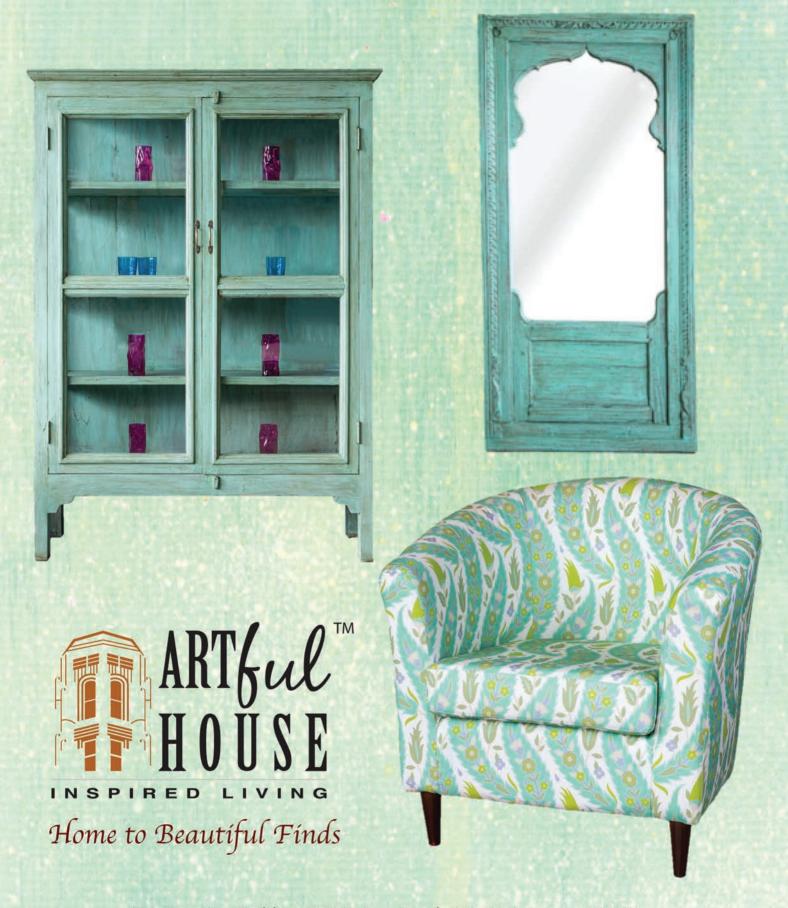
SINGAPORE INTERNATIONAL VIOLIN COMPETITION (10-21 JANUARY)

The inaugural triennial Singapore International Violin Competition is the best place to catch the world's most nimblefingered young violinists playing their hearts out. Over 30 finalists will be flown into Singapore for the live rounds, and the top three finalists will perform alongside the Singapore Symphony Orchestra under the baton of Vladimir Verbitsky. Various locations, including Yong Siew Toh Conservatory of Music, National University of Singapore, 21 Lower Kent Ridge Road. Tickets from Sistic.









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M1 SINGAPORE FRINGE FESTIVAL (14-25 IANUARY)

The annual festival of exhibitions, plays, master-classes and talks returns for its 11th year, this time helmed by Singapore-based thespian and director Sean Tobin. This year's theme is "Art and Loss", exploring the inevitable grief and growth that comes from losing something dear, as well as the transience that we're used to in a materialistic society. Expect both local and international shows to take the spotlight. Various locations, including Gallery Theatre, Basement 1, National Museum of Singapore. For more information, visit singaporefringe.com.

OPEN HOUSE: STAMFORD AMERICAN INTERNATIONAL SCHOOL (16 JANUARY)

Join Stamford American International School's open house tour to learn about their remarkable curriculum and their new, cutting-edge campus. Parents will get to meet the faculty, watch classroom activities in progress and get up close to campus facilities. 1 Woodleigh Lane. Register online at sais.edu.sg.

CONCERT: LEO SAYER (17 JANUARY)

Beloved British singer
Leo Sayer, whose smash
hits dominated the radio
airwaves in the 70s and 80s,
will be in town for a concert
that celebrates his influential
40-year career, belting out
ballads like "When I Need
You" and "More Than I Can
Say". Esplanade Concert
Hall, 1 Esplanade Drive.
Tickets from Sistic.

RUN FOR LIGHT 2015

Held in support of the less fortunate, this 5K fun run is broken up into four segments, including a darkened zone, a selfiefriendly area and an illuminated path to the finish line. The after-party beyond the finish line will feature catchy local bands and refreshments served by vendors like Hard Rock Café. To aid the vision-impaired, 30 percent of your registration fee will be donated to Guide Dogs Association of the Blind. Gardens by the Bay. To register and for more information, visit lightrunners.com.







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EXHIBITION: CHA JONG-RYE (22 JANUARY-15 FEBRUARY

REDSEA Gallery presents a solo exhibition by Korean artist Cha Jong-Rye, best known for her mesmerising woodwork. Although her sculptures look like solid carvings at first glance, they are actually made from fragile layers of wood, meticulously stacked and then sanded down into smooth, fluid shapes.

REDSEA Gallery, #01-10 Dempsey Hill, Block 9 Dempsey Road. For more information, visit redseagallery.com.

KIDSFEST! 2015

(22 IANUARY-1 MARCH)

This five-week festival of globally adored theatre productions will stoke children's imaginations and nurture a lasting love for literature and language. Adventure-filled shows slated for this year's edition include Horrible Histories: Vile Victorians and Hugless Douglas.

The Esplanade, 1 Esplanade Drive. Tickets from Sistic. For more information, visit kidsfest.com.sg.

MUSIC FESTIVAL: ST. JEROME'S LANEWAY FESTIVAL

(24 IANUARY)

Originating in Australia, this influential indie and alternative festival first came to Singapore in 2011 and has since become one of the concert scene's crown jewels. It returns with a bumper crop of foreign and local acts for its fifth edition, including British 70s funk-revivalists Jungle, American synth-pop blokes Future Island and multi-talented baroque pop singer St. Vincent. The Meadow, Gardens by the Bay, Tickets from Sistic and EventClique. For more information, visit singapore.lanewayfestival.com.

COMEDY: HOSSAN-AH! SAFE AND SECURE IN HIS LEONG **ARMS**

(28 JANUARY-1 FEBRUARY)

Proud to be Singaporean through and through, local funnyman Hossan Leong will be giving a special salute to the Lion City's 50th year with a thigh-slapping musical comedy. Filled with his trademark tongue-in-cheek jokes and over-the-top mannerisms, this piano-led affair will make clever nods to musical greats like Jamie Cullum and Elton John, as well as beloved TV themes from the 70s to the 90s. Drama Centre Theatre, Level 3 National Library Building, 100 Victoria Street. Tickets from Sistic.







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CALENDAR Plan Aread

FEBRUARY 2015

CONCERT: LILY ALLEN

2 FEBRUARY)

Controversial British pop star Lily Allen will be making her debut in Singapore to plug her third album, *Sheezus*, which recently hit number one in the UK. Her comeback to showbiz (after taking time out to focus on motherhood) has been a raging success, and she hasn't lost any of her cheeky wit. Expect to hear hits from her eight-year career, including "Alfie" and "The Fear". **The Star Theatre, 1 Vista Exchange Green. Tickets from Sistic.**

CONCERT: RETROLICIOUS

Who doesn't love a good blast from the past? Having previously brought over 80s pop icons like Rick Astley and Bananarama, nostalgic music festival Retrolicious ventures into the 90s for its fifth edition. This year's line-up includes Grammy-winning boy band All-4-One and American crooner Tommy Page. Fort Canning Park. Tickets from Sistic.





TERRY FOX RUN (8 FEBRUARY)

Put on your jogging shoes for a good cause at this all-inclusive, non-competitive 5K or 10K run to raise funds for cancer research in Singapore. The annual event honours Terry Fox, a young Canadian amputee who became world famous for running across Canada in 1981 to raise money and awareness for cancer research. Big Splash, 902 East Coast Parkway. To register and find out more, visit canadians.org.sg.

CHINGAY PARADE

(27-28 FEBRUARY)

Held in conjunction with the Chinese New Year festivities, the annual Chingay Parade celebrates Singapore's multicultural identity with a grand procession of creatively illuminated floats, colourfully costumed ethnic dancers, acrobatic acts and more. This year's aims to be the most awe-inspiring ever, with 11,000 performers and special features for Singapore's 50th birthday. **Promenade, 1 Republic Boulevard. Tickets from Sistic.**

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Coffee Morning

Arthur Zaaro's stunning showroom hosted the final *Expat Living* coffee morning of 2014, with fabulous pre-loved designer fashion website, StyleTribute. Readers were treated to coffee and cake while hearing advice from StyleTribute founder, Stephanie Crespin, about starting up a successful business in Singapore. Arthur Zaaro owner, Aaron, then gave a fascinating insight into Peranakan influences on today's furniture styling. A fantastic finish to a year of great events!









Singapore Marathon 2014

As the official lifestyle magazine for the Standard Chartered Singapore Marathon on 7 December, we at Expat Living took our role seriously. Rachael (in the orange T-shirt) achieved her first full marathon, Amy BP ran her first half-marathon, while Katie P, Jess and Verne joined in the 10K. Congratulations to us all, and to everyone from the 53,000 men, women and children who ran their hearts out in the baking Singapore sun!





Go Commando

The 2014 Commando Challenge held on Sentosa saw over 2,500 participants navigate their way in teams across a 5K obstacle course. Challenges included an ice bath, wall climbs and an electric shock run at the end: there was also an "extreme challenge" for those looking to push themselves even further.

We Run the Night

Runners gathered for the second Run in the Dark Singapore pop-up event, in an effort to raise awareness and funds to fast-track a cure for paralysis; meanwhile, over 15,000 runners gathered in 40 cities around the world with the same aim. Over 60 runners participated in the 5K and 10K routes around Marina Bay Sands, bringing their energy and enthusiasm to the worthy cause. The next Run in the Dark Singapore will take place on 11 November.















A Splendid Evening Street Child Project, in association with the Tippling Club, held an evening of Indian Splendour at the Museum of Contemporary Arts that was attended by more than 200 people. Funds raised will go towards i-India's Annapura Kitchen project, which provides food for children living in the streets and slums of Jaipur.









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LETTERS



Readers' thoughts and comments about EL

Best Letter

We want to hear from you! Send us your thoughts on the magazine, or on any subject under the sun. For supporting local produce wherever possible, **Phyllis Singh** wins a bottle of champagne.

Food for Thought

Thank you to Katie Roberts for her very timely article in the December issue titled "Buy Local". It always makes me uncomfortable to think of the distances travelled by most of the food we eat, and also how much time has passed before it lands in our supermarkets, not to mention on our dinner plates.

It's amazing to think that tiny, land-scarce Singapore has over 240 farms! Sky gardens, hydroponics, aeroponics and aquaponics are clearly the sustainable way to go. Let's support these food entrepreneurs whenever possible – and also, choose Malaysian produce such as Zenxin Organics, grown just over the border in Johor, rather than the tired, wilted, often nutrient-depleted stuff that has journeyed across the globe.

Phyllis Singh



Black-and-White Memories

Referring to Verne Maree's article on the tour of black-andwhite houses, led by tour guide Geraldene Lowe, I believe this picture is of a house in



Swiss Cottage Estate that we lived in for a short while during the 80s. The description of them as having only two large bedrooms upstairs is correct. Also, that there was a verandah surrounding the rooms upstairs.

At that time I was a teenager, and did not appreciate either the history or the heritage of these colonial homes. What I do remember was how huge they were – and how tiring it was to maintain them and keep them clean. The surrounding area had a lot of dense jungle in those days. I remember one time when my mother and my sister were walking home in the dark, when my sister suddenly screamed – lying in front of them was a huge snake!

Though you could hear cicadas and other forest creatures, especially at night, the sound I remember most distinctly is the daytime call of Singapore's "national bird", the crane. Wonderful memories!

Ruth Margaret G. Tiangco

Ed: Most of us who have been lucky enough to live in one of these historic properties would agree with you that it's an unforgettable experience – despite snakes, pests and maintenance issues!

Cover Credit

Well done for featuring Design Intervention designer Andrea Savage on the December 2014 cover of your *LIV* fashion and beauty supplementary magazine; it certainly added a dash of sophistication and class to the publication.



Andrea epitomises the highly educated, well-travelled, successful woman with impeccable taste.

Maida de Vega

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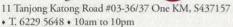
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WHAT'S NEW Hot shops and what to buy right now



HOME SCENTS

If you want to get away from it all in the comfort of your own home, you could try Jo Malone's new Limited Edition Home Collection, Wanderlust. The company's style editor Charlotte Stockdale has drawn on her



own travel inspiration to come up with a range of home accessories, including this night jasmine and oregano linen spray, using scents reminiscent of the Mediterranean. Go to **jomalone.com.sg** for more details.

TABLEWARE TRENDS

Home-grown tableware brand Luzerne has just opened the doors to its new retail space on the fourth floor of **Metro**, **The Centrepoint**, displaying 11 different design collections, including Tate (pictured). Find out more at



SKATER **SHELVES** Check out this cool shelving idea from Leçons de Choses, stocked at Cuckoo. The skateboards are made from Canadian maple wood, handpainted in France and come in a variety of colours. costing \$240 per shelf. See them in store at Block 6B Dempsey Road, or online at

cuckoo.com.sg.







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A new partnership between **Property Guru** and Australian-based **Domain Group** will give property investors in Australia and Southeast Asia better access to overseas investment opportunities, and aims to give more value to home buyers and sellers. To find out more, go to **propertyguru.com.sg** or **domain.com.au**. \blacksquare



HOME-BUYING HELP

Expats yearning to own secondary market real estate in Australia are to be given a boost with the Singapore office opening of **Global Property Education** by Australian barrister Dominique Grubisa. The company can now



assist non-Australians to buy property other than approved newbuild residential sites, as well as assist with many other aspects of property purchasing. For more information, go to

globalpropertyeducation.com or call 6422 7951

HOME HINTS

from Andrew Esmonde-White, chief operating officer at Kluje

GETTING THE RIGHT AIR-CON CONTRACT

FINDING A GOOD, RELIABLE AIR-CONDITIONING SERVICE CONTRACTOR CAN BE A MINEFIELD. HERE ARE SOME TIPS ON WHAT TO LOOK OUT FOR IN A CONTRACT.

"Yes, Singapore is hot, and other than nice breezes and open windows, the only way to get respite is to have properly working air-conditioners. It's much cheaper to have them maintained than to get them fixed, so entering into a service contract for quarterly visits is highly recommended.

Before looking for a service provider, make note of the type of air-conditioners you have, including brands and model numbers. Read the manual (if available) for specs on maintenance. Ensure that the contractor gives a free inspection with no obligation afterwards. Most will, but do confirm on the phone in case there is a call-out fee.

Read through the contract carefully, and make sure that parts and labour are covered in the warranty. There may be exclusions like gas topping-up or chemical washing; get these included if possible. If not, ask for pricing on these services. Lastly, ensure that priority is given for all breakdown inspections at no additional charges.

A contract should include:

- · Checking of all settings
- Cleaning, checking and deodorising air filter, front panel and cover
- Applying antibacterial spray
- Cleaning and checking indoor evaporator coil and drainage tray
- Vacuuming of drainage system
- Checking and cleaning condenser, fan bearings and lubrication
- Checking compressor suction and discharge pressure
- Gas top-up (chargeable)
- Tightening electrical contacts



Andrew is a ten-year veteran of the home renovation market in the UK. He is now the chief operating officer of Kluje.com, an online marketplace connecting Singapore homeowners with "better quality contractors".



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FORM FOLLOWS FUNCTION

CAROLYN STROVER is an interesting mix – third culture kid (TKC), professional photographer and single mother of three swave-boarding teens. **Verne Maree** met up with her at the Botanic Gardens apartment that is also her studio.

Photography by Carolyn Strover





Where are you from?

I was born in Japan of a German mother and a British father, and raised there, so I'm a native Japanese speaker. When my parents split up, my mother took me to Germany, where I learnt German, finished school and did a bank trainee programme that I hated. Germany is very German, you know. It's lovely, but a little humourless; you almost know at 28 what you'll be doing when you're 65.

After moving back to Tokyo, I got married and had Max (now 17). Then we moved to New York, where Isabella (15) and William (13) were born. Incidentally,

at the time of the 9/11 attacks, we lived in an apartment right next to the World Trade Center. Through our window, we saw it all: the planes going in, and the subsequent collapse of the twin towers. We ran outside and up the Westside Highway, and then weren't able to go back to our apartment for three weeks.

What brought you to Singapore?

My ex-husband's job. After we separated ten years ago, I decided to stay on – partly because he was the father of my children and was still living here at that time, but mostly because I loved the place.

Raising my children single-handedly has given me real purpose in life; in fact, I relish having the freedom to bring them up my way. They're wonderful. Even when they were quite young, I'd take them travelling; and at home we'd have lots of fun with messy stuff like finger-painting. I've always loved to play with them.

Bringing up children can be hard work, whether you're single or one half of a couple, and I know how lucky I am to have the support of my unbelievably good helper, Erlinda. I travel a lot for work, and to expand my photo-journalistic portfolio, but that's never a problem for her.

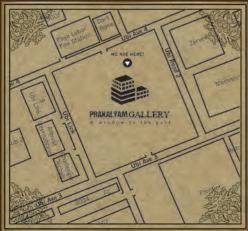




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Where is home now for you and your children?

Max was four years old, Isabella was two and William was just four months old when we came to Singapore, so this is really the only home my kids know. As for me, I'm a true TCK. It doesn't matter to me where I live. I have family in Germany, and I have a British passport. Two of my children have US passports, while the third – who, like me, has never lived in England – has a British passport. To confuse things further, they attend the Canadian International School and are studying Mandarin!

How did you become a photographer?

It was a hobby for some time, but in a sort of epiphany 10 years ago, I felt strongly inspired to photograph my mixed martial arts trainer. He looked like a Buddhist monk to me, and I wanted to shoot him in a Zen position. So I bought a Hasselblad from a friend, took the shot, and that's where it all began; the commissions started coming in.

Before long, I felt I needed a studio. With a tiny inheritance, I rented, gutted and painted a 2,000-square-foot loft in Tan Boon Liat Building. Then I bought

lighting and other equipment and started renting it out for photo shoots – mainly for magazines like *Elle* and *Harper's Bazaar*. I called my business Havoc, and enjoyed running it for eight years. When the rent became too much, I closed that business down three years ago and decided to work from home.

What does it take to succeed in your profession?

To become a photographer, the most important thing is to ask questions and to practise, practise, practise. Also, it's 24/7: I work over the weekends and I

work in the evenings. Recently, I shot Maria Sharapova for Porsche from 6pm to 9pm, followed by a backstage shoot at the F1 Amber Lounge fashion show from 10pm to 2am, and then stayed up all night photoshopping 20 images to have them ready by morning.

I like doing simple stuff, too: blackand-white, using just one light. Much of my work is pregnancy shots and families – I love working with children! – and also product and corporate shots.

I'm in Singapore by virtue of my own Personalised Employment Pass, and that's what my children are registered on. That drives me as much as I'm driven by my love for the kind of work I do. What started off as a hobby became a business, and now it's a necessity.

How do you convert your living room into a studio?

All the seating and the coffee table can be easily moved out to clear the space, and I have a backdrop that comes down from the ceiling to separate the main room from what was previously an open balcony.

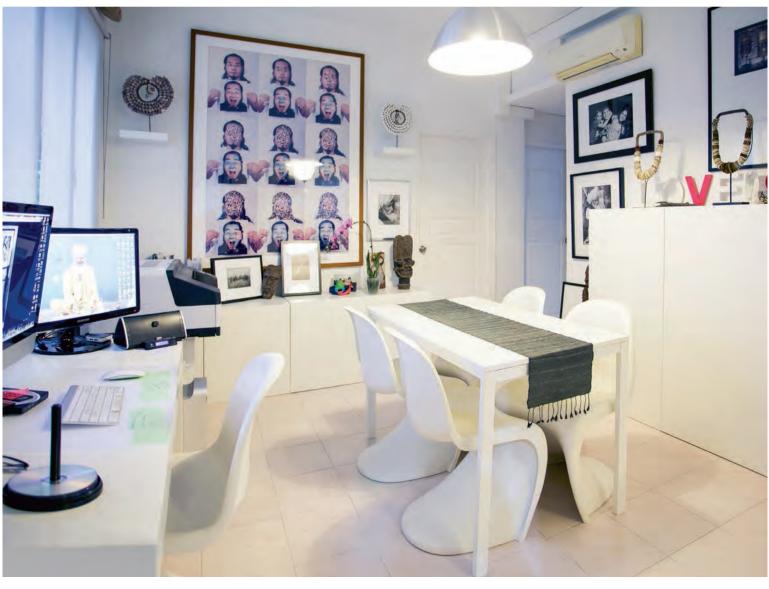
Tell us about your furniture.

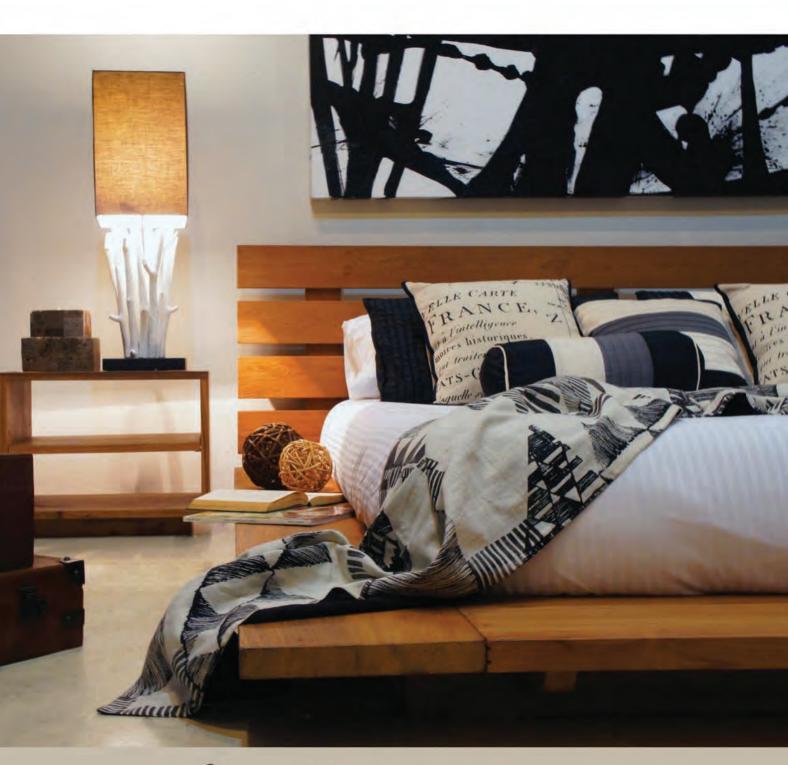
It reflects my personal style: I don't like fuss or frills – everything must be functional, but also sexy.

That's why I've been interested in Midcentury Modern designers since I was a teenager: they strove for clean lines and functional forms, using new materials such as stainless steel and plastics.

For example, these two Le Corbusier loungers have an adjustable metal







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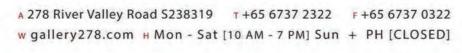
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platform that's separate from the top (which was originally covered in ponyskin); and the industrial design of the two Marcel Breuer black leather and chrome chairs is stripped to the minimum. My coffee table is by Japanese-American designer Noguchi; its glass top is easily lifted off the hinged and foldable base.

I can't have anything in here that's too big or sofa-like, as it has to be moveable. And that's not only for my work: Isabella and William like to clear the space to play swave-board hockey in here! What are you looking forward to? A few years ago, I promised myself that I'd travel to one completely new country every year, and that promise has taken me to Australia, to the Czech Republic and to Cuba. This January, I'm going to Lhasa, Tibet, to photograph a couple of festivals. I can honestly say, though, that despite having so much on my shoulders, despite being so busy with my work and my children, there's a small part of me that feels I'm on holiday every day.

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We take a look at what should be in your bed to change that tossing and turning into a restful night's sleep.

good night's sleep is not just a nice-to-have: it should be regarded as a necessity. The health benefits are numerous; sleeping well can improve memory, boost the immune system, lengthen attention span and strengthen the ability to be physically active – not to mention put you in a better mood. Of all the furnishings in your home, your bed is where you spend the most amount of continuous time, and the bedroom

environment, bed and bedding can have a huge impact on your health.

Mattresses and pillows made from materials such as foam have to be treated with flame retardants, which, as the foam breaks down, give off chemicals that can be absorbed through the skin. So it's good to know that all the products at **European Bedding**, a company that supplies mattresses, pillows and bed bases, are made from natural materials.



Natural nights

"We sell only 100 percent latex mattresses," says the company's general manager Sylvestian Yap. "We don't use PU foam, which can be full of chemicals." He also explains the importance of not using metal parts in the company's products. "An early 1990s Swedish study into electromagnetic radiation reported a potential link between sleeping on a spring coil mattress and a rise in cancers."

European Bedding's mattresses and pillows come in both natural and organic latex. Not only is natural latex anti-mould, anti-dust mite, and anti-allergenic, but it's also eco-friendly.

"Natural latex comes from the rubber tree, which has to grow for six years before the sap is ready for tapping, and the trees can then live for around 100 years," explains Sylvestian. "In order to make a queen-size mattress, you need 12 acres of rubber plantation and eight rubber tappers employed to tap the trees for one whole day. There's no need to cut the trees down, and 12 acres of plantation can absorb up to 140 tonnes of carbon dioxide."

European Bedding's mattresses come with one or two cores, the first of which is 18cm of pure latex (or up to 22cm with its cover), and the other is 20cm of organic latex (up to 24cm). "There's often a perception that a mattress has to be thick to be comfortable, but thickness in many mattresses can just mean layers and layers of PU foam, chemicals, metal spring coils, and lots of gaps and space, so the chances of sagging are higher." With his mattresses, Sylvestian promises a comfortable, cool sleep on a mattress that naturally conforms to your body shape.

The latex pillows are crafted in different sizes and densities for men and women, taking into account that women tend to be narrower than men.

Under the covers

When it comes to bedding there's a wide range of natural materials to choose from; think silks, pure cottons, down and feathers. Ploh's products are all made from natural resources, as its client servicing representative Chrystal Ou explains. "We use natural fills and 100 percent cotton fabrics to make our pillows, duvets and featherbeds.

> Bedding items are filled with white goose down and feathers, and encased in 100 percent cotton ticking."



The customer can adjust the hardness and softness of European Bedding's bed bases

But with all this choice, how can shoppers decide on the option that's best for them? Here, Chrystal breaks down how some of the materials they use differ, and the benefits of each.

- Down: "This is the light, fluffy coating found beneath the feathers of waterfowl, which protect them from the elements. As nature's most efficient insulator, down is warm yet light, allowing unrestricted movement. Unlike synthetics, natural fillers absorb moisture while you sleep, and the layers of air pockets help air circulate, lifting away perspiration for
- Feathers: "The rigid exterior plumage of waterfowl is used to provide support in our bedding items. We use whole, small feathers, thereby helping to avoid dust build-up from broken feathers, which you'll often find in low-quality bedding. We use a special construction and combination of down and feathers in our Classic pillows."
- Ticking: "This is the fabric covering for bedding items. Ploh bedding uses soft, absorbent, breathable, 100 percent cotton down-proof ticking, which has an inherently tighter weave to prevent clusters and to stop feathers from leaking out. Cotton is also a breathable material, which helps to keep bedding in good condition."

Ploh's Limited Edition pillows and duvets are filled with rare eiderdown and encased in fine German silk. Choosing 100 percent natural material products for your bedding may not be the cheapest option, but, as with most things in life, you get what you pay for. "Ploh has always offered just a limited selection of items because we want to focus on doing only a few things very, very well," says Chrystal. "What we offer won't suit everyone, but our objective is always to deliver quality and an inviting experience. Ploh is essentially about understated luxury." 31

European Bedding: 6735 6658 | europeanbedding.sg Ploh: 6832 5602 | ploh.com



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Beautiful Inings Ifrom Inings Include Initial Initial

Colonial antiques from India, products of skilled craftsmanship and steeped in history, are more than likely to leave your wallet fairly empty, right? Not necessarily. Prakalyam Gallery owner VESHALI VISVANAATH tells us why she set up her colonial furniture business, and how it caters for a wide range of budgets.

ou could call Prakalyam Gallery an extension of her home. After all, the business grew from her love of colonial antiques and her many buying trips to India, hunting for furniture for herself. With her collection of antiques accumulating and not enough space to store it, she and husband Kasi opened Prakalyam Gallery to sell some of the pieces on.

Prakalyam is a combination of two Sanskrit words meaning "beautiful things". The gallery is located in a large showroom in Ubi, covering 280 square metres across two floors. In it, you can find pieces ranging in age from 100 to 300 years old, including large items such as four-poster beds and coffee tables, along with smaller ones such as lamps and curios.

It's no secret that antiques can be costly, with their value weighted on their rarity, quality and provenance. Here, Veshali chooses three bookshelves and three boxes to suit three different budgets, demonstrating how antiques can not only come in all shapes and sizes, but at significantly different prices, too.





By Amy Brook-Partridge; photography by Michael Bernabe





"A very basic cash box made from jackwood and used in households from the early 1900s, this simple item captures the essence of how cash was stored in those days."





6635 4741 | prakalyamgallery.com

What is Indian colonial furniture?

Indo-European colonial furniture dates back to the 15th century, when the Portuguese first landed in India. Discovering that Indians preferred to sit on carpets, the Portuguese called on local craftsmen to custom-build chairs and other furniture for seating that reflected their own style. Later, the Dutch followed suit, and this continued through to the British era.

The colonial period in India, from the 16th to the 20th century, saw various colonial rulers exercising their taste and culture on the Indian subcontinent. During this era, different styles of furniture were designed by local craftsman under the influence of ruling powers; these styles are referred to as Indo-Portuguese, Indo-Dutch and Anglo-Indian.

The furniture made during this time was from high quality teak, sandalwood and rosewood, on the basis of European designs replicated and sometimes reinterpreted by talented local artisans.



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Parisian-born MAUREEN COURCENET radiates French poise and grace. In the Farrer Road home of four-and-a-half years that she shares with her husband and four pets, her love of antiques, art and interior design has had free rein. While showing us around, she talked about living in Singapore and setting up her own business.

hat else but macarons should accompany afternoon tea with a Parisian? While they're classically French, the setting in the living room of the Farrer Road condo apartment is anything but. For one thing, the sheer scale and diversity of the eclectic range of art and antiques is overwhelming. Luckily, the knowledgeable Maureen is able to explain the provenance of each and every piece, whether it's from Asia, Europe or Africa.

Maureen's education and career have provided opportunities for her to live in cities across the globe; she says, "We've felt at home everywhere we've lived, so long as discovery is on the cards." Five years ago, spurred on by a one-year stint in blue-skied Sydney, the couple made a decision to trade London's dreary

weather for good and set themselves up in Asia.

"After Australia, we kept travelling back to holiday in Asia, because we enjoy it so much. Our decision to move was also helped by the fact that at the time, both our companies were operating out of Singapore. Here was an opportunity for another adventure," she says.

"Our estate agent found us this 'old' low-rise condo; it was built almost 30 years ago, and has plenty of outdoor space for our golden retriever. The green views and arched windows with full privacy made the decision very easy, not to mention the proximity to the Botanic Gardens."

The move to Singapore encouraged Maureen to branch out on her own, after a decade working in brand marketing. With her background in project management and her love for arts and antiques, interior design seemed a natural progression.

"I wanted to focus on my two passions: art history and interior decorating. The two go together – you can't style a place without both," she says. Her business, Signé Design, translates to "signed by" in French; "The idea being that a design project is not about putting my own stamp on things; it's a co-creation between my client and me," she says.

Early on, Maureen joined and found kindred spirits at the Friends of the Museum, where she reveals she is "really invested". She works as a volunteer docent, mostly at the Asian Civilisation Museum where she covers antique artefacts and art; she's also training to be a guide at the Singapore Art Museum where the focus is contemporary Asian art. Maureen's passion for study and training is no surprise in view of how clearly she revels in the provenance of the collection she has personally amassed.

At home, Maureen's apartment is an experimental lab where she tests and stretches different design styles while









Above: "I adore this whimsical piece from contemporary Chinese artist Song Wei. He portrays his upbringing at a time when China was opening up and torn between three key influences: a communist childhood symbolised by the red scarf; the arrival of capitalism and US culture portrayed by the teddy; and magnolias symbolising the rediscovery of the imperial past. Below it, I've positioned a replica of a bronze Chinese drum."

retaining a strong focus on Asia. "Every space is a play in vignettes that tell a story," she says. "The theme throughout is mostly about a mix of old and new, antique and contemporary, artisanal and industrial."

"I'm a great believer in serendipity. I don't necessarily go on a mission to find a specific new piece. But every time my husband Guillaume and I do stumble across something special, I have fun trying to make these vignettes come to life together."

Interior design is partly about being fearless. Maureen says it's about buying what you like, not what will fit best. "If you love something but have no clue where it will go in your home, just get it. It's a part of your interests and passions and will therefore fit in – you just don't know it yet. That's how you create an individual 'layered' look that doesn't feel forced or look as though it's come straight out of a showroom."







Clockwise from left: "The dining room is based on the well-known design art of combining tribal pieces with contemporary furniture – mixing the rough with the sleek."

"This beautiful chest was handmade by an artisan in Bhutan. The design on the front incorporates the imagery of the Buddhist dharma wheel, framed by two deer. Hung above, in the same colour tones but in a very different style, is the Surrealist work, Bucéphale, by Salvador Dali."

"French artist Patrick Rubinstein is known for his kinetic art; this Audrey Hepburn piece cleverly reveals two pictures at once."

"I call this my 'pop-art literati' study. The idea was to continue the theme of mixing genres and art styles, but going to two extremes. The literati were the official scholars and mandarins during China's imperial period. This is represented in the typical Chinese furniture: horseshoe-shaped chairs, the Chinese desk and the chicken coop. The prints in bright blues and reds are by Singapore-based artist Diana Francis."





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Clockwise from opposite, top:

"Peaceful and restful, the guestroom was designed for family and friends to rest and recharge in after long-haul flights. It's very shabby chic, a style I love playing with.

"I really do treasure my pieces from Artful House. Owner Padmaja's style mirrors mine; she uses old pieces and recycles them for contemporary living. Two old windows from havelis (mansions) were repurposed into mirrors, and a beautiful door decoration was turned into a console."

"This fashion photograph of Lily Cole posing on a spiral staircase in a dreamy, flowing Stella McCartney gown was taken by Tim Walker in Gujarat, India, for the British edition of Vogue.

"I stopped dead in my tracks when I saw the blue wooden processional horse from South India. The colours and the shabby look were perfectly matched to the photo – I just had to get it.

"For the master bedroom, I tried to imagine how Leonardo da Vinci's world would have looked had he been born in Asia.

"These artworks use painting techniques from the Old Masters and imagery reminiscent of Medieval and Renaissance times; the unicorns are especially notable.

"I've been collecting the dolls since my childhood."

"Mixed with some very European items is an Indonesian bed, a three-headed statue of the Hindu god Shiva, and a panel of the Eight Taoist Immortals, revered for their magical powers as they travel between heaven and earth to help mankind.

"On the far wall, the painting by Czech artist Victoria Francisco is very close to my heart. This is the very first piece of art Guillaume and I bought together, when we were students in Prague about 13 years ago, although we only purchased a postcard reproduction! It faded in the heat and humidity, but we managed to track down the artist, who still had the original. We bought it as a wink to our ten years together."



Maureen's tips for living with antiques

An antique chooses you, not the other way around. If a good piece calls to me, especially after a few months of resisting, I consider it's meant to be, and give in!

An antique has to be earned. I'm not talking dollars. Know your antique; dig out information about its provenance, history and materials – this adds layers of interest to the purchase and to the story of your piece.



Don't be an antique snob. Replicas can look great look and are kinder on the budget; just make sure the patina and craft have been well done.

An antique gives soul to a room and home. I always ferret out one piece that brings gravitas to a whole design scheme.

Meld old with new. Your antique will shine all the more when presented with a contemporary artwork or piece of modern furniture, and the effect will give your home its inimitable "so very you" look.

Make it a love that lasts. Stop to enjoy your collection – look at the pieces with a new eye, move them around to create different moods, have fun with mixing them.

Maureen's Recommendations

Art Commune (for Singaporean art) 231 Bain Street, #02-43 Bras Basah Complex 9747 9046 artcommune.com.sg

Artful House (for Indian furniture with soul) 315 Outram Road, #08-04 Tan Boon Liat Building 8112 6127 artful-house.com

Benaka Art Conservation (for artwork restoration and specialist framing) 64 Taman Warna 6100 2707 benakaartconservation.com

Galerie Bartoux (for international pop and contemporary art) 2 Orchard Turn, #01-12A/13 ION Orchard 6634 8806 galeries-bartoux.com Li Bai Art (for one of a kind and well-crafted Chinese furniture) 20 Bukit Batok Crescent, #07-08 Enterprise Centre 6316 1181 | libaiarts.com

Maywell Lifestyles (for Burmese furniture with a modern edge) 13 Dempsey Road 6472 0208 | maywell.com.sg

Signé Design (for interior design services) 8427 5745 | signe-design.net

Straits Antiques (for tribal art) 19 Tanglin Road 6732 0977 facebook.com/ straitsantiques.singapore

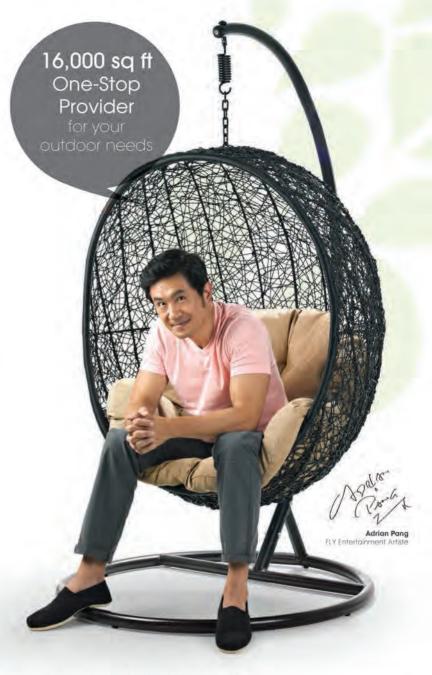


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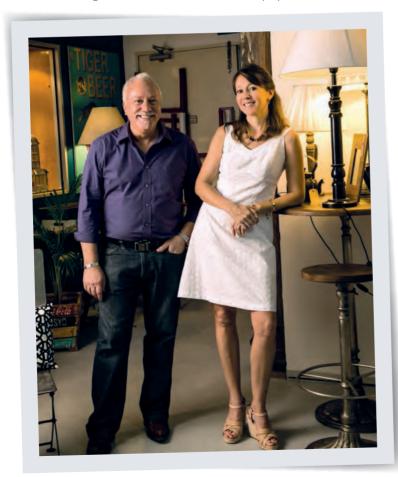




Fantastic

By Amy Brook-Partridge

Since its launch in September 2013, the Singapore Trading Post (STP) has gone from strength to strength with its East Indian trading routes-inspired homeware range. We talk to owners ROB PENDERGRAST and JO HARRISON about recent developments, and the background to some of their most popular finds.



he last time Expat Living sat down with Rob and Jo, the owners of STP, they had just launched their first showroom in Pasir Panjang. Since then, the store has moved from its original site to a recently opened retail outlet in the Tan Boon Liat Building near Tiong Bahru. A concession store in PasarBella at The Grandstand has also just opened, and a selected STP range is now available in the Emporium at Millenia Walk. Add to that the online store, and now there are even more ways to shop at STP.

"We've really been propelled into this growing business and it's amazing," says Jo. Rob continues, "When we sat down and wrote up our business plan, we said let's first see if we can break even in 12 months and then we can move to bigger premises; but by about ten months we were already good to go."

What can they put this fast-paced success down to? "Our pieces are so eclectic; we have the whole of the world here in our stores, but our customers come from so many different places, so something always works for someone," says Jo. "People love the classic colonial pieces – they are the essence of Singapore, and that's what we really want to build on."

The buying game

Rob and Jo had agreed from the start that they would hand-pick everything for the shop themselves rather than rely on wholesalers. They continue to go on buying trips, albeit separately, to locations such as Northern and Southern India, Java, Vietnam and Myanmar, with Rob buying the furniture, and Jo the accessories. "It's been a big learning curve, but personally choosing our stock is important; we can talk about its background, and that's what customers appreciate," says Jo.

Having done so much, so soon, one would think it might be time to sit back and enjoy the spoils, just for a while, but Rob and Jo have bigger plans. "Yes, we've achieved a lot already, but we are very ambitious and still want to do more. We want to create our own brand across some of our products, and we'd love to see a Melbourne Trading Post or a Brighton Trading Post in the future," says Jo.





Rob's four furniture picks

Clockwise from top left:

"This is a pressed-steel ceiling panel from Gujarat in Western India, and is probably about 140 to 150 years old. I found a number of them lying on the ground, so I asked for some aged teak to be used to build a frame and panels around it. It was also waxed, which means that it doesn't shine and is rust-proof." – \$850

"These champagne buckets are among our most popular items right now. When Jo and I looked at creating our own range we decided that the products needed to be both branded and, just as importantly, practical. We started with tea towels, then Singapore cards, and now champagne buckets. We selected one of our existing suppliers in Moradabad, Uttar Pradesh, because of their willingness to work with us and their existing range of designs." – Large in gold, \$385; small in silver, \$265

"What is more Singaporean colonial than black-and-white houses, palm trees and cane furniture? So these were a 'must-have' addition to the collection. We sourced them from a Dutch-Indonesian manufacturer in Java. The finish is meticulous, and their historical background fitted so well into our desire to source from the routes of the East Indian trading company." – Colonial-style "Stamford" chair with footstool (left), \$495; "Tanglin" chair (right), \$425

"I was always amazed by how many doors I would see in Rajasthan, and their diversity, but I wondered what to do with them other than use them for decoration. I now get them made into bookcases or display cases. The door becomes the back of the cabinet, aged teak creates the cabinet, and the original door surround becomes the front. Add glass shelves and you now have a unique, re-purposed piece of antique furniture." - \$2,200

Singapore Trading Post #07-01 Tan Boon Liat Building 315 Outram Road 6221 4619 singaporetradingpost.com **2**

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Four years ago, ELEANOR CRAIG and LYNDA TALBOT set up their now hugely popular furniture and homeware store, **Verandah Living**. With Lynda set to leave Singapore for Australia in February, a discount sale for all stock is planned from 6 January. *Expat Living* visited the outlet to ask the partners about their expat experiences, and to check out what's in store for the sale.

Lynda, with such a successful business still in operation, why are you leaving?

We've lived here for seven years and we just felt that it was time to go. Our son Rafferty is 11, so he's coming up to high-school age, and we always had it in our minds that he would be high-schooled in Australia. There were changes with my husband Mathew's work, and luckily it's been well timed for us to be able to really plan our exit.

So what are the plans for Verandah Living?

Lynda: We had looked at selling, and had also considered continuing to run the shop from Australia. There remains a lot of interest in the Verandah Living brand, and we will continue to manufacture some of our favourite items to supply to other stores in Australia and Singapore, so look for us later in the year.

For now, though, it makes sense to trade out of our Bukit Timah retail store with a grand finale sale. This starts from 6 January and will run until the end of the month, stock permitting. The plan is to close for Christmas, and then reopen, with the store looking completely different with all the sale items. The place will be absolutely stacked with products.

Eleanor: Verandah Living has gained a great following in the past four years, and it's always a bit sad to see a change – though, as Lynda says, we're not disappearing altogether. Shoppers will get some great deals in January, with discounts of between 30 and 60 percent. It will be nice to leave the Sime Darby Centre on a high.

With Lynda gone, what will you be doing, Eleanor?

I'll miss talking to Lynda several times a day, but I'm aiming to spend more time working on my own consultancy business. I'll also be focusing on the charity I'm involved in, the Tabitha Foundation, and its sister charity Nokor Tep Foundation. It's a great cause, and they have such a nice group of volunteers, so I won't be lonely!

You met through the Tabitha Foundation, right?

Lynda: Yes, and my husband also worked for Eleanor in her former corporate life, so I knew her in both capacities. We knew that we were both hard workers! It was still a bit of a leap of faith to go into partnership together. However, with my background and years of experience in homeware buying, and Eleanor's in business and finance, we recognised that we had great strengths in different areas.

What was it like setting the business up four years ago?

Lynda: Eleanor is a permanent resident, which made setting up business a lot easier. We did face some challenges, including finding the right shipping agent, managing the stock, getting the supply chain right – none of that was easy. It's been a steep learning curve, but as time went on, we found the right people to help.

Our spot here in Bukit Timah is great: it's affordable, it has good access for containers, and we have good neighbours; all this has helped define us as a homeware destination.



Eleanor: Having always been in the corporate world, it was a bit of a shock to the system initially, but at the same time it was good fun. Singapore has a very friendly business start-up environment, and they really try to help you.



What can people expect from Verandah Living now?

Lynda: "Tropical chic" and "grand hotel" is how we describe our style; it's not a place to buy anything really contemporary. Our stock isn't "samey samey", but the materials our products are made of mix well together, be they rattan, nickel, brass, glass or shell. The shop looks like an emporium, as we import goods from all over the world to create our singular style.

Lynda and Eleanor with their first shipment

Finally, what will you miss about Singapore, Lynda?

Our wonderful helper, Aunty Viv, whom my son adores and who has made it so much easier for me as a working mum in this country. I am thrilled to have found a great new place for her to work.

The proximity to the rest of Asia, and being able to take those cheeky little holidays once in a while, is great. I'll also miss having a glass of wine on the verandah watching the sun go down on a balmy evening.

It goes without saying that I will miss Eleanor and my wonderful friends very much. I wouldn't have missed this experience for the world.

Lynda's top style tips

Number one is textiles. Whether your furniture is rented or whether you've bought cheap furniture to take you through your stay, textiles make a place yours; so get some cushions, get some curtains on those windows. This will help soften and individualise a home.

Have plenty of mirrors in the house. Sometimes people try so hard to make everything match that it gets a bit flat and boring; you need the little bit of sparkle that a mirror provides. Mirrors are your best friends – you can have one in every room.

Mix your textures. Don't buy sets, buy different chairs and mix it up. Sure, have an IKEA sofa in your living room, but add in a couple of rattan or planter chairs, something different. Fill up with cushions and hang some mirrors on the walls.

Turn off those spotlights and get some beautiful lamps! Overhead spotlights make you look ten years older, so use standing and side lamps instead.

To take advantage of the massive clearance sale at Verandah Living starting 6 January, head to the Sime Darby Centre, 896 Dunearn Road #02-02C | 6466 0425 | verandah-living.com



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Table Tastes

Whether it's used for eating at, working on that last-minute presentation, crafting with the kids, or homework, dining furniture is like a magnet in a house or apartment, drawing people in. Read on to find out why our *Expat Living* readers chose their particular pieces.



Jessica and Euan Kenworthy, British

We were relocating back to Singapore again from Zurich, but this time without any furniture, and so we were looking for an outdoor table that seats at least eight people. My husband noticed Dreamweave while wandering around the mall. It has a very good display outside the shop, and he thought the furniture was eye-catching. He took photos there and then and suggested I join him at the shop!

Rekha helped us choose the right set, talking us through the types of wood used, and the different styles and sizes. A full set of chairs in the colour we wanted was not available immediately; however, Dreamweave let us use some of their almost identical chairs pending the arrival of our full set.

We bought the George dining table and a set of Rossini chairs in an antique colour. The table is 100cm by 240cm, and therefore suits our seating requirements. We live in a black-and-white house, so we liked the colonial style of the rattan

chairs and the old feel of the reclaimed wood used for the table. We also liked the fact that the teak used for the table was reclaimed and not new.

We are very happy with the furniture we bought, and are considering more furniture for our terrace. We think that the Donatello two-seater and chair set is absolutely lovely.

Dreamweave #01-34 Millenia Walk 9 Raffles Boulevard 6333 1669 | dreamweaveconcepts.com

John Myung, American

I'd recently moved into a new apartment in Orchard with a combined living and dining room, so I was looking for a dining room table that could seat six and not take up too much space. I was searching for a rectangular, modern and unique table and set of chairs.

My real estate agent referred me to Gallery 278, and I found the service there to be excellent – it definitely met my expectations.

I purchased a bleached teak wood table and six matching chairs, custom-made in Indonesia, and with geometric-designed backs. They complete the modern look in the living and dining room.

I like seeing the wood grain and imperfections on the surface of the table. The fabric I selected for the chairs is off-white, and I wanted very firm cushions that would grab you in all of the right places.



We are happy with this purchase, and I have also purchased several other teak wood furnishings from Gallery 278.

Gallery 278 278 River Valley Road 6737 2322 | gallery278.com

Alissa, Leo and Zephyr Fasman, American

We were staying in a serviced accommodation at Great World City, so it was an easy stroll across the street to

Origin Asia. Rebecca and her colleagues were very kind and patient with us.

We bought an extendable table that rests at 180cm, but extends to 250cm. My husband likes to cook and we enjoy having people over, so we wanted

something big enough for that, but we also needed it to fit comfortably in our apartment day to day. We also bought a bench and six chairs.

We chose to leave the wood unfinished because we like the natural look, and having two young boys and busy lives we did not want to worry too much about stains and spills. When it becomes too embarrassing, we can give the table a light sanding and it should be like new; we haven't had to do that yet.

We are thrilled with everything. There are about ten other beautiful pieces I would love to buy from the store, including two beautiful cane armchairs and a daybed, but I have had to restrain myself for now. I usually buy quality used products because it's easier on the environment and the pocketbook; but the dining room is the centre of our family life, so we wanted the right piece. We expect to have this table for a long, long time.



Origin Asia 372 River Valley Road 6733 7384 | originasia.com

Marie Lloyd, British

When we first moved here we had taken on a part-furnished property, so we didn't have a dining table. Now we were looking for an extendable

wooden table. Initially, we drove past Taylor B's smaller store and decided to stop in. We were assisted by Anthony, who was very friendly and helpful, even providing water while we were shopping. He measured everything for us, writing down all the necessary details so we could check the size at home first.

We bought an extendable wooden table and the fabric-covered chairs displayed with it. However, they didn't have enough in stock so we needed to order extra; in the interim, to ensure we had the eight we required, Taylor B provided an alternative chair in leather for us to try out. We actually ended up changing our minds and getting the leather ones as they looked better in our home, so they arranged to swap them over in the delivery.

We are very happy with our purchases, and we have already returned to both Taylor B stores to buy more furniture. We like that they have different, one-off pieces and we have ended up furnishing a lot of our home with their furniture!

Taylor B Fine Design Group 43 Keppel Road 9420 4040 | taylorbdesign.com



Dani Van de Velde, Australian

Having moved to Singapore recently, we have a large space with covered balconies. We were after a table in simple, rustic, reclaimed wood that could seat eight to ten people. Initially we were looking at outdoor furniture, but when we saw the beautiful reclaimed wooden tables at Woody Antique House, we decided to get one for the balcony.

After reading an article on the Expat Living website, one weekend we popped in to take a look at Woody's and left having chosen not only the dining table but also three other pieces. The store is packed with beautiful products, and the people who served us love what they do. They took enormous care delivering the furniture too.

We bought a large sideboard, a television unit, a dining table and eight dining chairs. They're made from reclaimed Chinese elm in large solid beams, pieced together in simple, bold forms. The grain and markings of the wood, along with the gunmetal

grey fittings, add to the solidity and earthiness of each piece. The wood has been given a new lease of life in these simple designs and it fits well with our other furniture.

We love our new furniture, and we eat every meal outside at our balcony table. It also makes for a great writing space during the day. Now I have my eye on two bedside tables and an old, magical-looking wooden chest. Woody, we'll be back!

Woody Antique House Block 13 Dempsey Road, #01-05 6471 1770 | woodyantique.com







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Happy Dining

The days of families gathering for a group meal around a dining table seem to be disappearing. More commonly, individual family members eat at different times, or in front of the television – even in the office or bedroom. It's a shift that will have an increasing impact on society, according to a BBC report.

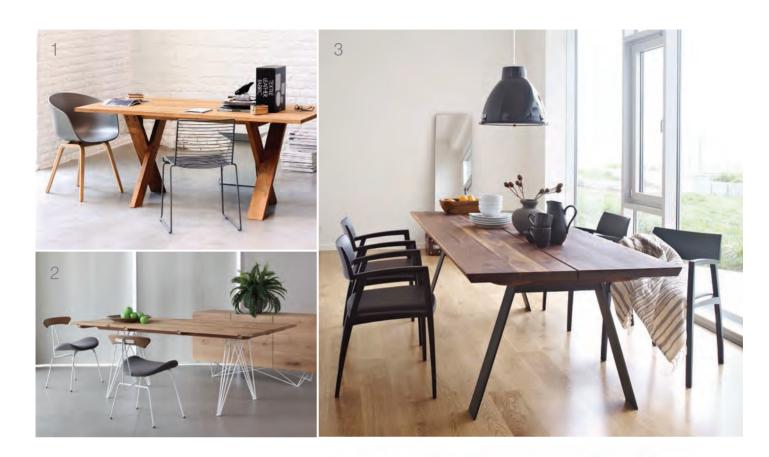
e don't want this, do we? So let's make our dining areas as cool, appealing and comfortable as possible.

When it comes to choosing a table, make sure that it's the perfect height for the chairs – even in matching sets this is something that's often not quite right. Buying ad hoc pieces from different outlets can make it even more difficult to achieve this balance.

Many new homes and apartments have smaller dining rooms; if that's the case, be sure to choose something that's not too "heavy". Anything that can have multiple uses or can be shifted easily is good too.

Here are just a few ideas for dining in style.





1 Pettersson dining table, Ethnicraft Online, showroom in Eunos by appointment only, 9272 1545, ethnicraft-online. com.sg 2 Chole dining table, metal rod base with solid oak top, Window to the Past, 3 Kung Chong Road, 6235 2760, wtpstyle.com 3 Plank table in walnut, Naver Collection, Danish Design, 100E Pasir Panjang Road, #08-01 Century Warehouse, 6270 8483, danishdesignco.com 4 Carpenter table and bench in solid reclaimed teak, Mountain Teak Furniture Gallery, 315 Outram Road, #07-02 Tan Boon Liat Building, 6224 7176, mountainteak.com 5 Sideboard in oak and acacia with retro legs, different sizes and options with drawers available, Artful House, 315 Outram Road, #08-04 Tan Boon Liat Building, 8112 6127, artful-house.com 6 Philos retro collection dining table in solid walnut, Danovel, 19 Tanglin Road, #02-54 Tanglin Shopping Centre, 6235 5509, danovel.com













18 Dining set, OriginAsia, 372/ 372A River Valley Road, 6733 7384, originasia.com 19 Zen Corian table and arm chairs, in four colours, OHMM, #03-09 Riverside Point, 30 Merchant Road, 6836 2747, ohmm.sg 20 Hand-crafted Moroccan ceramic ware, **Dreamweave Concepts**, 9 Raffles Boulevard, #01-34, 6333 1669, dreamweaveconcepts.com **21** Ceramic mug, **Stylodeco**, 6699 5532, stylodeco.com **22** "D" dining table in solid teak, Gallery 278, 278 River Valley Road, 6737 2322, gallery278.com 23 Art Nouveau English breakfast table in teakwood with original marble top, c. first quarter 20th century, **Prakalyam Gallery**, #01-09 The Vertex, 33 Ubi Avenue 3, 6635 4741, prakalyamgallery.com





24 Chester dining set, hand-woven European synthetic wicker with Sunbrella fabric, Roops, 6281 1377, 85 Defu Lane 10, #06-00 Ever Expand Building, skylinedesign.com.sg 25 Candelabra in stainless steel, Singapore Trading Post, 102F Pasir Panjang Road, #02-04 Citilink Warehouse, 6274 0511, singaporetradingpost.com 26 Rustic dining table in reclaimed elm wood from old houses and railway tracks, Woody Antique House, #01-05 Block 13 Dempsey Road, 6471 1770, woodyantique.com 27 Reborn teak dining table, 100 percent recycled wood from Indonesia, Woody Antique House







28 Nicole table and Isabell side chairs, Dreamweave Concepts, 9 Raffles Boulevard, #01-34, 6333 1669, dreamweaveconcepts.com 29 Dining room set, Centrepiece, 7030 Ang Mo Kio Avenue 5 Northstar@ AMK #06-62, 9030 5057, centrepiece.com.sg 30 "Bamboo" dining table, "The Palm" winged dining bench, and ottomans, E & A Interiors, 46 Kim Yam Road, #04-24, 6702 4850, eandainteriors. com 31 Venus chairs in galvanised steel frame wrapped in polystrand, various colours, Dreamweave Concepts 32 Hardwood dining table with upholstered chairs, Expat Auctions, 102F Pasir Panjang Road, #02-04 Citilink Warehouse Complex, 6278 0511, expatauctions.com.sg







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MARKET Update



DEBORAH LAW

Executive Director,

Expat Realtor

hat does 2015 hold for the Singapore real estate market? While property prices have generally held firm, the numbers of transactions for both residential and commercial properties have fallen significantly, and government cooling measures will continue to dampen property prices in the residential markets in 2015. The curbs will continue to turn investors away for a while longer as Singapore drops from fifth to ninth place in their global rankings.

Will 2015 see changes in how we approach enbloc purchases? In the past couple of decades, easy fortunes have been made with developers snapping up en-bloc properties at much higher prices than individual sellers could have achieved. Government cooling measures and restrictive lending policies, together with little change in plot ratios from one master plan to another, have made them an unattractive option for developers in 2014.

The commercial sector will offer more appeal for deals than will the residential sector in 2015, with

more office supply coming onto the market and an expected increase in rentals.

For residential sales, unless there is some tweaking of the cooling measures or sellers lower their expectations, the market will continue sluggish in 2015; some analysts predict a price drop of up to 20 percent. The sentiment is that the government is not in a rush to start any tweaking yet.

Singapore ranks high as a place to live, work and play, conducive for businesses and other opportunities, thus keeping the fundamentals for investing in property strong. Interest rates remain low, so now is the time to land a bargain deal and hold onto it through the current property cycle to ensure a good buy.

Rentals will continue to be depressed for 2015 as supply beats demand, with lower numbers of foreigners coming into Singapore, lower rental budgets and a mass of new-builds coming on to the market. Landlords would be wise to renegotiate on renewal and hold on to their tenants.

Hot Properties





Dreamy Detached

\$6.2K RENT
Size: 4,000 sq. ft built; 4,750
sq. ft land
Bedrooms: 4
Type: Semi-detached
District: 20

Situated in the Begonia Road district of Yio Chu Kang, this well-presented house provides plenty of space and a good-sized garden with room for a pool. The openplan kitchen and dining area leads out to a back garden with a large patio. There is one bedroom (with bathroom) on the ground level; upstairs are two enormous bedrooms, and the third level is a huge attic room. The master bedroom boasts a large study or office area, a walk-in wardrobe and an attached bathroom.

The house is centrally located with easy access to the PIE and CTE expressways. French, Australian and American international schools are nearby, Changi Airport is 15 minutes away, and it's 20 minutes to the CBD. Nearby Greenwich Village shopping centre offers a Cold Storage supermarket, shops and restaurants.





Ideal for expats looking for an older unit with masses of space, this huge, well-located condo in upmarket Meyer Road is spread over one level and has an open-plan kitchen and

dining room. It's perfect for a family.

\$5.5K RENT Size: 2,400 sq. ft Bedrooms: 4 Type: Condo

District: 15

East Coast

Equatorial

It's located opposite Katong Park playgrounds and a dog run area, and is a ten-minute walk from the jogging paths, cycling tracks, restaurants and beaches of East Coast Park. It's also within an easy 15-minute commute to Suntec, and has many great schools nearby. The four large bedrooms, three bathrooms, helper's room, plenty of storage and full condo facilities add to its appeal.

Charming Ming Teck

\$6.3K RENT Size: 3,000 sq. ft Bedrooms: 3 Type: Terrace District: 10

This is a renovated three-bedroom terraced property, with a pleasant, fully covered outdoor patio and large back yard. It offers a spacious living and dining area, an office, a storeroom and a kitchen on the first level. The second level has three bedrooms, two bathrooms, a family area and a helper's room.



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Village Residence Clarke Quay



Village Residence Robertson Quay



Village Residence Hougang



Village Residence West Coast



The second in our two-part fact file on finding the right serviced accommodation focuses on Village Residence in Robertson Quay, which is ideally located close to the many dining and entertainment options along the river, and only a short taxi-ride away from the CBD.

- 1. FACILITIES: Village Residence has recently introduced a small petting zoo, where guests can engage with pets such as rabbits during their stay, a great addition for families with young children. The property also has a swimming and wading pool, a barbecue pit, an outdoor Jacuzzi and an indoor gym.
- 2. SERVICES: Continental breakfast is available Monday to Friday, and housekeeping comes three times a week (except public holidays).
- 3. ROOMS: There are a total of 71 rooms, including 12 studios, 43 two-bedroom suites and 16 three-bedroom suites. The studios are approximately 870 square feet in size, and each one comes with a fully equipped kitchen, 42-inch television, wireless broadband internet access, and a washing machine and dryer. The three-bedroom suites are approximately 1,000 square feet in size and have a second LCD television measuring 32 inches, as well as all the other standard amenities.
- 4. LOCATION: The property is a stone's throw from the large variety of restaurants located along Robertson Walk, Robertson Quay, Rodyk Road, Unity Street and Mohammed Sultan Road. For hawker-food lovers. Zion Riverside Food Centre, People's Park Complex Food Centre and Maxwell Road Hawker Centre are a short walk away. Night owls can head to Boat Quay and Clarke Quay for the many pubs and clubs, while art enthusiasts are within easy reach of galleries and museums including the Asian Civilisations Museum and the Victoria Theatre and Concert Hall.
- 5. COST: The monthly rent for a two-bedroom unit is around \$9,700. The minimum stay is seven nights.







ABOUT THE AREA

Robertson Quay is the largest and most upstream of the three wharfs along the Singapore River, the other two being Boat Quay and Clarke Quay. In the 1990s the URA (Urban Redevelopment Authority) earmarked the area as a site for hotel, commercial and residential use. Its current popularity as a residential area continues to grow, with a mix of international restaurants offering alfresco dining, wine bars, cafés and nightclubs. River cruises and river walks make this a hotspot for tourists too, with one popular route passing from Robertson Quay to the Merlion, Marina Barrage and Gardens by the Bay.

Village Residence Robertson Quay 30 Robertson Quay 6738 3007 | stayfareast.com













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An insider's guide to life in their 'hood.

THE SPECIFICS











NAME: MICHELLE JOHNSON FROM: Oklahoma, US **OCCUPATION:** Home-schooling mother of seven kids (ages 2 to 17, plus a 23-year-old in the US)

What street do you live on? Queen's Road.

Exact words you tell a taxi driver to get home?

The conversation goes like this: "Queen's Road. You know?" And the Uncle inevitably asks, "Queen's, King's, Farrer?" - to which I reply, "Yes". Taxi Uncle then says: "Bukit Timah, Coronation Plaza?" And I reply, "Yes".

What's the name of your neighbourhood? Bukit Timah.

Closest MRT station? Botanic Gardens.

How long have you lived here? Four years.

Why here?

We liked the neighbourhood and having a grocery store, a McDonald's and a Starbucks nearby. But the real reason we picked this house was because it came furnished.

THE SCENE









When you walk out of your place, the first thing you see is: Crown Centre.

The closest store to your front door is:

Pizza Hut.

Your street would make the perfect backdrop for a remake of: Ha! I love this question but don't have an answer.

Your neighbours are great, but you wouldn't mind a little less:

Absolutely nothing. I would like *more* interaction with my neighbours. But maybe I'm too shy to make friends with them.

The unofficial uniform of your street is:

Flip-flops.

If a celebrity moved in next door, it would most likely be:

Ellen DeGeneres. I just think it would be fun to have her as a neighbour!

When you're in need of a dose of culture, you:

Get in a cab and go anywhere.

If you're missing home, you:

I don't really miss home. I love living in Singapore. But I do miss Sonic (for drive-in fast food) and Taco Bell (for Tex-Mex food). And nothing can be done about not having Tater Tots (deep-fried grated potato).

A mandatory stop for out-of-town guests is:

First, we take our guests to eat at Suan Thai, our favourite restaurant. Then we drive around Orchard, and beyond, to see the beautiful city skyline past Gardens by the Bay, Marina Bay Sands and the Singapore Flyer.

You'd swap houses in a second with: The Prince of Brunei's on Nassim Road.

We almost have enough kids to fill it.

A common myth about your neighbourhood is:

That it's only for expats. It's not!

If you're ever woken up at night, it's almost always due to:

The revving engines of Lamborghinis, Porsches or Maseratis; or the pub across the street during World Cup football.

A massive late-night rager on your street is likely to be:

The kids in the house behind us screaming and crying as loudly as possible.

THE SUPERLATIVES

Your hands-down favourite neighbourhood joints are:

Burger Shack for the best shakes in Singapore (the burgers aren't bad either); Gastronomia for great pastries; and the Thai restaurant in front of our house on Bukit Timah Road. Beyond that, I'm embarrassed to say, we haven't tried many of the restaurants. How could I have lived here so long and not tried more of them? Probably because there are just too many places we want to try.

You won't find better local food than at:

The hawker centre on the corner of Dunearn and Adam Roads.

The strangest thing you've ever seen on your street is:

The man who rides up on a moped and parks in our driveway every afternoon. He gets out and gets into a cab. Comes back about five-ish minutes later, gets back on his moped and leaves.

We love a good bargain. The best deals in your neighbourhood are: In all the little shops above FairPrice in Coronation Shopping Plaza. You'll find cheap ink for printers, cloth and other material for sewing, discounted toys – you can even pick up stamps and parking vouchers. There's also a little grocery store right in front of our house that sells everything.

The guiltiest pleasure in your area is:

Starbucks.

One thing you'd never change is: The amazing houses.

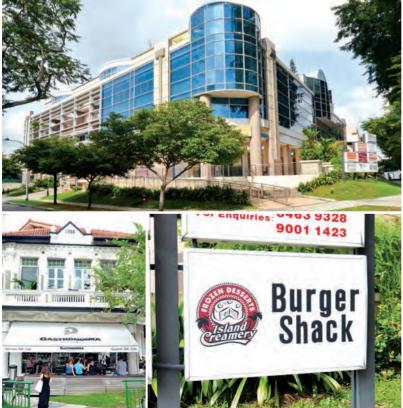
But one thing you wouldn't mind seeing go is:

The noise from the street.

The city gives you \$5 million to soup up your street. You use it to: Build a nicer playground and a pool (private, just for our family, of course!).

Why should your neighbourhood be featured in a guidebook?

Because it's a friendly place to live. I do love walking up the hill and being able to stop and pat the dogs and say hello to everyone who walks past. It has a nice feeling of community.







We want to know about where you live. Don't be shy! Send an email to contribute@expatliving.sg with "Street Talk" in the subject line. Include your name and street, and we'll be in touch.



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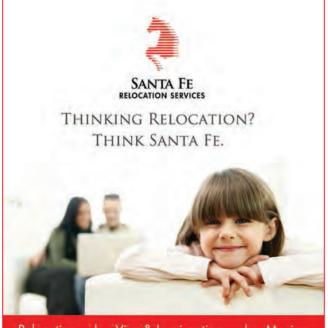
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WHAT'S NEW Latest updates for parents & children

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BUY AND SELL

Looking for a new way to sell your children's outgrown items and buy ageappropriate ones? Expat Resale (expatresale.com) is a website that provides an alternative to time-consuming Facebook posts and forums, by facilitating the buying and selling of gently used items for newborns to four-year-olds. Another option is **Bakipa**, an app designed for buying and selling pre-loved items for babies, kids and parents. No posting, no dealing with potential buyers, and no trawling websites for bargains. Free from iTunes and Google Play.



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The Australian International School has confirmed Andre Casson as its new Principal. Having served at the school since 2012, Andre has more than

20 years of experience at schools across Australia, China and Singapore. And a new nursery opens this month for two-year-old children; limited to 15 students, the class includes daily Mandarin lessons and purposeful play opportunities within an inquiry-based programme. 1 Lorong Chuan.

6883 5155 | ais.com.sg

LIMITLESS LEARNING

Designed to help parents, teachers and specialists in Singapore who work with children who have learning difficulties, the **Rediscovering Learning Conference** will teach new methods of understanding information and solving problems, and challenge the concept of "learning potential". 19 and 20 January. See the conference agenda and lineup of speakers at **alphatoomega.org**.



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Wagging Rights on the East Coast is a onestop shop for pets, with doggy day-care and pet concierge services, pet products, puppy training and homemade gourmet food. The pampered pooches of Expat Living's own staff recently wagged their tails appreciatively after a bath with Shine pet shampoo, and had fun with toys including the KONG Air-Q-Tease - great for tugging and tossing. Woof! 337 Joo Chiat Road. 6447 0335 facebook.com/ waggingrightssg <

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facebook.com/K9000dogwash ▼



A FRIEND IN NEED

Dr William Choi at **The Academy of Chiropractic Clinic** (ACC) is well known for treating people, but was recently called on to help Scooby, a dog found motionless and unable to move. See how Dr Choi successfully treated Scooby for spinal nerve compression using the Gonstead Method on YouTube (search for Scooby and Gonstead Chiropractic), and marvel at the animal's subsequent recovery – it's well worth watching. **6438 5051 | accsing.com**







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Dh, Behave!

Minding your Ps and Qs, even when others don't. Kristen Graff, founder of Manners in Mind, answers your sticky social questions.

In social situations, I've routinely been asked by other women, "Do you work?" While this may be small talk, I also find it hugely irritating (I'm 26 and I work) and am unsure how to answer politely. The question is often laced with innuendo and assumption, and some people make judgements based on your answer. It seems to require a fuller answer than just yes or no; how can I respond?

In Singapore's diverse expat population, there is a great mix of those working, volunteering, parenting, and/or supporting their spouse's career. If you work, then confidently answer, "Yes, I really enjoy my job at XYZ Company. I'm getting great experience in this region." Note that some spouses have left behind careers to support their family in a new country. While you may interpret their question about working as judgemental, it may be that they are envious of those who work and want to hear more about the work-life experience of expats in Singapore.

Is there anything that can be reasonably said to a parent whose children scream for hours and hours on a long-haul flight? Or should this be left for the staff to delicately handle somehow? Many of us have been in this situation ourselves before.

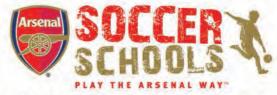
A screaming child poses the greatest challenge to the parent who realises that everyone in their section of the plane is likely to be annoyed. Typically, they are embarrassed and trying (desperately) to soothe and comfort their child to get the crying to stop. If you think you can offer a helpful solution or suggestion, then in a kind way offer your advice. Criticism, however, won't accomplish much. The easiest way to solve this problem in the future is to pack a set of earplugs or noise-cancelling headphones.

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FAMILY NEWS





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CONGRATULATIONS

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Waterproof snow boots, size 40 (for 22cm feet), only used for a few days. Asking \$50.

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Email elsiegaretto@yahoo.com

Scooter for sale

Kymco Downtown 300i 300cc scooter for sale, one and a half years old, excellent condition, no scratches, 14,500km on the clock. Selling as owner is moving abroad. Asking \$9,000 (negotiable).

Interested?

Email juan@sg.ibm.com





Vintage Jaws jigsaw puzzle

Rare, pre-loved jigsaw puzzle of the iconic 1975 blockbuster movie, *Jaws*, by Steven Spielberg, a great find for vintage puzzle collectors. Asking \$20.

Interested? SMS 9830 5049

Outdoor dining table

This OHMM Zen dining table with glass top comes with six Zen armchairs, all in white weave with royal blue cushions. Approximately six months old. Asking \$2,000, or best offer.

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Email runasaeki@gmail.com





Antique-style wardrobe

Four-door solid wood antique-style wardrobe for sale. More than 20 years old but in good condition. Price on enquiry.

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Essentials

Once all the words of congratulations have rolled in, it's time for soon-to-be parents to turn to the task of kitting out their home for the new arrival. Here are some suggestions to get you started.



bamboo swaddle, \$79 Lambs & Ivy Yoohoo musical mobile, \$99

Motherswork | motherswork.com.sg

> Dohar traditional Indian cotton summer blanket, \$95

> > Feroza | ferozadesigns.com

Framed hand and foot cast, \$188 Little Impressions | little-impressions.com.sg







Shell, \$27.90 Baby Slings & Carriers

MacLaren Quest stroller, First Few Years 290 Orchard Road, #05-40













39 Jalan Pemimpin, #06-01 Tai Lee Building



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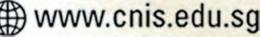
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Networking Know-how

Keen to find a job, explore a new business idea or ignite your entrepreneurial spirit? Any of these can be made a whole lot easier with relationships, contacts and networks. While the idea of making such connections in a new city can be overwhelming and somewhat daunting, Singapore is a fabulous place for networking. There are many established organisations geared up for networking, plus enthusiastic and engaging people to meet. But how do we actually go about networking? Australian SHIKHA GAUR, who has lived, worked (she's currently with Aon Hewitt Wealth Management) and networked here for ten years, offers her advice.

Why network?

Networking can be a great source of ideas, information and feedback, and a way to build not just your own personal brand but also goodwill. Use networking to build and develop relationships – both personal and career-related – and as a way to build influence and develop a support structure. It may also open doors to cooperation and collaboration with people you may have never thought to connect with.

You've said Singapore is one of the best places in the world to network. Why?

Singapore has an environment that's conducive to doing business, and this goes hand in hand with networking. It's also a relatively small place. Often, you will meet someone who knows a friend or colleague of yours. This "two degrees of separation" is useful in creating an immediate shared connection and common ground. Many associations and other social and professional groups use networking activity to help them grow and be relevant. And the Asian approach to business is to network.

What are some of the ways that people use networking to their advantage?

- Finding a first job, establishing or developing a career, or testing a career change.
- · Promoting and expanding a business.
- Increasing knowledge and awareness to ensure skills are relevant.
- Testing out concepts for example, when starting up a new business.
- Creating a support group, finding a mentor or being a mentor.
- Meeting people to build connections with and developing stronger relationships.

What are some strategies for good networking?

- Identify opportunities, events and moments to network either formally or informally.
- Set goals. That does not mean "collect 100 business cards this evening"; rather, it means "meet three new people this evening" or "have a couple of meaningful conversations".
- Know how to start conversations, facilitate them and build on them. Ask questions, listen and discover. Focus on areas of common ground.
- Connect and introduce others. Networking is not just self-serving.
- Demonstrate etiquette, both when promoting your own services and when you're being pitched to.
- Be approachable and smile.
- Don't be afraid to show your personality.
- Speak to anyone and everyone you just never know who you will meet.
- Understand the value of patience, longevity and persistence.
- It's generally agreed that networking success is more likely if your attitude is, "What can I offer this person?" rather than "What I can gain?"



How do I find the right people to connect with in a room full of people?

Do your homework ahead of the event to find out "who is who in the zoo". Use the trial and error method by speaking to a few people. Ask questions and ask for assistance, because more often than not the person you are speaking to will know of someone you hope to connect with.

Any tips for overcoming nervous jitters?

We all get nervous when walking into a room of people we don't know. Try to go with someone who also has the intention of networking. Alternatively, attend a social event where you may feel more comfortable. If you're alone, count to 10 to steady yourself, and find someone who looks friendly. And remember: everyone in the room is in the same boat as you.

What's the best way to start or end a conversation?

Simply introduce yourself, "Hi, my name is Shikha. Are you enjoying the evening?" If you have attended a session where there is a speaker, make a comment about the session. If you're attending a session involving a particular group or industry, be abreast of the hot topics and challenges that the community may be facing, so you can ask relevant questions and make appropriate comments.

To remove yourself, simply excuse yourself politely. For example, mention that you need to get back to the people you came with, or that you need to find someone in particular – even that you're here to network so you will continue to keep moving. Another suggestion is to connect the person or people you are having a conversation with to someone else.

Where to network

For women:

Singapore Business and Professional Women Association | sbpwa.org.sq

Athena Network | theathenanetwork.com.sg PrimeTime | primetime.org.sg

What are your tips for networking via online sites such as LinkedIn (without appearing like a stalker!)?

- 1. Always be courteous. For example, when connecting with people, ask for permission and have a valid reason – for example, "We met at the networking event last week and learnt that we attended the same university."
- Maintain a presence, be active and log on regularly.
 Remember to continue to connect with people after the initial interaction.
- 3. Post meaningful information and comments that demonstrate your knowledge and area of expertise. This is particularly important in a forum like LinkedIn. Be mindful, too, of what you post on social forums use them to work towards building your credibility and professionalism.

Any do's and don'ts in a group mingling situation?

- Make sure you facilitate the introductions for the group, so everyone knows each other. This also helps people to remember names.
- Be inclusive. Don't obviously leave people out.
- Give others the opportunity to speak. Be respectful.
- Don't only talk about yourself. Ask questions.
- Don't drink too much.

Business chambers, for example:

American Chamber of Commerce | amcham.org.sg
British Chamber of Commerce | britcham.org.sg
Australian Chamber of Commerce | austcham.org.sg
European Chamber of Commerce | eurocham.org.sg
Social, sporting and country associations, for example:
Australian & New Zealand Association | anza.org.sg
American Association of Singapore | aasingapore.com



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www.whitelodge.com.sg















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You'd be forgiven for thinking Singapore's history is fast disappearing under an avalanche of seemingly endless construction. However, there are hidden treasures to be discovered in out-of-the-way pockets of the island which have escaped the bulldozers. An irreplaceable gem is the 70-year-old "dragon kiln" at Thow Kwang Pottery Jungle near Jurong. KATIE ROBERTS spoke to two ceramic artists about the kiln's unique charm and its power to bring people together.

how Kwang is one of two surviving dragons kilns in Singapore; both are in the same street, owing to their proximity to the white clay that was once used on site. Known colloquially as Jungle Pottery, Thow Kwang's lush and spacious grounds have for many years been home to a one-stop shop for ceramic pots, lamps, tableware and more. What's not so well known is the significance and provenance of the historic dragon kiln that was once part of a flourishing ceramics industry. It's now at the centre of a revival in ceramic art on the island.

Last year, the leases of both Thow Kwang and neighbouring Guan Huat kiln were renewed for nine years after an active campaign to protect their heritage value from urban encroachment. The local and international artistic communities are now drawn to Thow



Top: Gently loading wood into stoke holes **Above:** The kiln open and phographed before unpacking

History of the kiln

Built in 1940. Thow Kwang was based on a traditional Chinese design that dates back thousands of years. It was one of up to 20 kilns that produced the clay latex cups used in the rubber plantations that were dotted around the island. Local white clay was freely available in the area. As the plantations closed, demand for the cups waned, so the kilns turned to making ceramic pots. When demand for pots dropped, many of the kilns closed. But a revival in the community's interest in potting in the early 2000s saw two kilns gasp back to life.

Yulianti Tan's father-in-law bought the kiln in 1965, and she now operates it with her husband. She has been educating people about the kiln for 16 years and raising awareness, particularly among young people, about pottery-making, the kiln's heritage and culture, and the unique effects that come from firing in the dragon kiln.

LIFF&FAMILY

Kwang's curiously shaped wood-fired kiln, which takes a week to cool down after reaching a searing 1,300 degrees, and taking full advantage of the unique results obtained from firing ceramics in it.

Australian Merrie Tomkins was one of 141 ceramic artists from across the globe, including 37 from Singapore, who attended the international chawan ("tea bowl") exposition held here last year. "Everyone at home is envious because I'm getting to do the firing of the kiln. It's so much more than having my work in it; it's about being part of the whole process. I feel really privileged to be able to have this experience," she says.

"Firing a dragon kiln is totally different from firing the Japanese anagama kilns, or the kilns we've got at home. There's just something about it - it's part of history and, I find, it gets you in the heart." This is her second visit to the island, having learnt about the kiln from Singaporean Steven Low, artist-inresidence at Thow Kwang.

They met years ago at a conference in Gulgong, a sleepy country town in New South Wales, and have since become friends - a bond no doubt sealed by round-the-clock stints stoking the kiln to keep the fire burning, an essential



Clockwise from ton: Artists at work. items ready to be loaded into the kiln; Steven Low

part of the experience. Merrie explains that teams work in three-hour shifts: "Because it's so hot, especially along the top near the stoke holes, you can easily get dehydrated. It's hard work, using a careful and deliberate method to add the wood, watch the smoke, let the kiln draw and then add more wood."

Steven Low is one of only a few people who can "read" the kiln. He doesn't need a pyrometer to assess the temperature accurately; instead, he watches the smoke rising from the chimney and listens to the roar of the dragon.

An established artist, Steven admits

that following his passion to become a full-time potter was a hard road. "I pursued art at 24, first at Nanyang Academy of Fine Arts (NAFA), then at Curtin University of Technology in Australia. I started out by teaching at NAFA, but after nine years decided to become a full-time ceramic artist."

"Finding a suitable venue to set up a studio was challenging," he continues. "Initially, I was based at Seletar Camp, but I moved on in 2008 because of the airbase development. I found Thow Kwang Pottery Jungle, and its very accommodating owners allowed me

the kiln its evocative name, along

with the roaring sound it makes

How it works

Inside, the Thow Kwang kiln reaches almost 2m in height and can hold thousands of pieces, packed on shelves in sections called chambers. It is built on a gentle slope with a gradient between 15 and 22 degrees. The mouth at the bottom is 2.5m wide and the structure is 27m long. The kiln at Guan Huat is 43m long.

Traditionally, a ceremony takes place before the kiln is lit, with music and food offerings of meat, plus wine or Chinese tea. Gold paper is burnt.

It takes 24 hours to pre-heat the fire box, or mouth. Slowly, the subsequent chambers are lit, with updrafts pulling the air and fire through. Wooden planks, salvaged from pallets, are poked through stoke holes along the spine, or body. Teams of people take shifts to "feed" the kiln at intervals, 24 hours a day. The tail and chimney at the top of the slope are where the air and smoke are drawn out. The shape of the fire-breathing mouth gives



to build a wooden house there. But in 2011, after devoting two years of effort to building, I had to give it up because of the development nearby. It was devastating, but it didn't get me down for long." I started travelling and visiting artists in other parts of the world, and I realised how similar we were. Challenges are part and parcel of the industry, and determination and perseverance are keys to success.

"Aside from commercial projects and my solo exhibition and shows, it's important for me to organise international ceramic events to encourage culture exchange and sharing. Hopefully, if Singapore has an established ceramic community, the local potters will feel more grounded too," he says.

But why go to all the trouble of using a wood-fired and seemingly antiquated firing method when there are other clean and simple options available now, such as gas and electric?

Steven explains: "As the ash accumulates and melts on the clay

body, it gives a varying ash-glaze effect. It depends how long you fire it for and what glaze you use."

"It's time-consuming," he adds, "but you don't know how the piece is going to turn out; that is the magic. It is much more challenging to fire with wood, yet it is the only firing method that bring us closer to nature, gives more depth and is much more meaningful."

Attending to the stoking holes **Right:** Artists check their work after the kiln has been unpacked

Left:

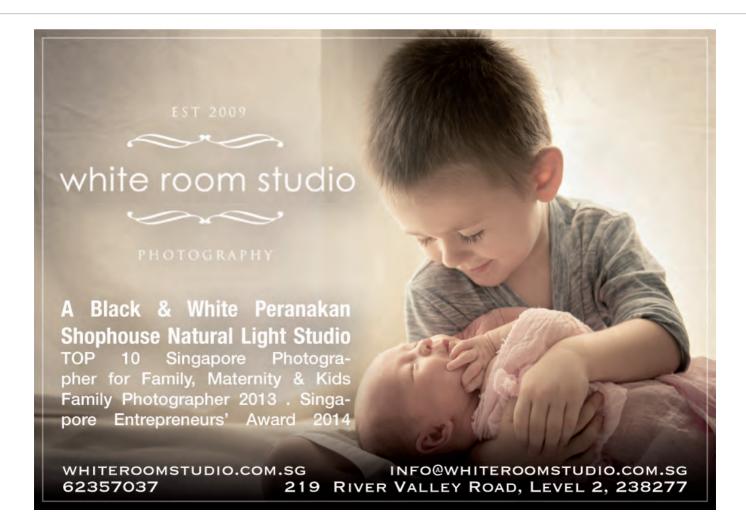




Find more information about workshops for adults and children and kiln-firing dates at the websites below.

Thow Kwang Jungle Pottery 85 Lorong Tawas 6265 5808 | potteryjungle.wordpress.com

Jalan Bahar Clay Studios 97 Lorong Tawas 6777 1812 | jbcssg.com





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Physical Physical

Despite the occasional downpour, Singapore's consistently warm weather means there's no excuse to put off exercise or enrichment activities – and a new year is sometimes just the boost we need to turn over the proverbial new leaf. Here, representatives from some of the island's dance and sport centres respond to our *Expat Living* reader questions.

Just Dance

Tanglin Arts Studio is an Australian Teachers of Dancing studio that offers classes for adults and kids aged from two-and-a half years. KATJA PAUS answered our questions.

When is a good time to start my child in a dance programme?

We believe students should learn dance while also developing their other learning capabilities. This month we start our new Australian Teachers of Dancing Imagine programme, which combines early childhood learning with elements of dance. Benefits include improving listening skills, co-ordination, fine motor skills and musicality, and learning to work both independently and as part of a group.

Every child is different, so they respond differently to different learning techniques and environments. It's a good idea for them to try a lesson first to see if it suits them.

Is there a particular class you can recommend for my son?

Hip-hop classes for boys only are very popular. It's still difficult to get the boys and girls dancing together, so we find that a class suited to what they most enjoy works best.

Are some classes better for fitness than others?

Dance can improve fitness and strength, especially in more aerobic workouts such as Zumba or fitness dance classes. For strength and body conditioning, ballet can enhance muscle strength and control. For musicality and rhythm, tap dance offers a fun way for adults to learn new skills.



What's the background of your dance teachers?

Our teachers are all from overseas and are aware of the unique situation in our studio. Ninety-five percent of our students are expat kids who stay with us an average of two years, so we try to provide an environment where they can continue doing what they love. What's more, the teachers are experienced in working well with children from varied dancing backgrounds, and with beginners, too.

100 Turf Club Road #01-02, Horsecity Block K 6479 0304 | tanglinartsdancestudio.com



Swim Stars

Marsden Swim School and Squad is a one-stop aquatic education centre offering learn-to-swim classes for all ages, from infant to adult; swim squads for older children and adults; and stroke development. JANE MARSDEN answered our questions.

What is a good method for introducing my baby to water?

Babies can be introduced to water from their first bath. As long as they are healthy and happy, supporting them while lying in a nice warm bath on their back and letting the water trickle over their arms, legs and back of their head while talking and singing to them is an ideal way of familiarising them. When they are a few months old, a cup of water (or your hand) can be used along with preconditioning words to help them start anticipating getting water on their face. Sitting them upright in the bath (with support), say your baby's name then the cue words "Ready: one, two, three", and then gently pour a little water over their face. When this is done a couple of times during every bath, babies soon start closing their eyes and holding their breath when they hear the cue words. This is great preparation for starting swimming classes at six months.

Can my child join a swimming squad?

Squads are based on ability. For kids who can swim competently at least 50m of all four strokes and know about competitive starts, turns and finishes, our senior squad coach will assess them and recommend a suitable squad level. Otherwise, they are welcome to join stroke development classes to improve their technique.

Can an adult take swimming lessons?

You're never too old to learn how to swim. Adults start by learning the basics of water familiarisation, buoyancy and propulsion, followed by stroke timing, starts, turns and finishes. When an adult can swim competently at least 50m of freestyle and one other stroke, he or she can join the adult squad that trains up to five times a week. Squad members join for fitness, weight loss, relaxation, or to train for a triathlon or other sports event.

Marsden operates at five locations: Queenstown Swimming Complex, Ang Mo Kio Swimming Complex, Australian International School, Canadian International School and Turf City. 6473 8353 | marsdenswimschool.com



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Terrific Tennis

Singapore is the host city of the Women's Tennis Association Championships for the next four years. Just watching the world's best female players (look out for the event again in November 2015) is inspiration enough to get you dusting off your racquet and playing. MARY NGIAM at **The Tennis Club** answered our reader questions.

When do you recommend children start tennis?

The wonderful thing about tennis is that you can start at any age and enjoy it as if you'd been playing forever. The Tennis Club has classes for kids as young as 18 months. If a child wants to play, or if you would like your kid to learn, encourage them to get on the court, because it's how much you like something that generally determines your success in it.

What type of class should I enrol my child in?

The Tots Tennis Programme is outstanding. Children from 18 months to 10 years can enjoy tennis all year round on a fun, real indoor mini-tennis court, with lessons conducted by lively, qualified and experienced tennis coaches. Tennis is a great way to develop a child's hand-eye coordination, and his or her listening, social and team skills. Lessons follow a fun and structured format involving everything from balloons and beanbags to parachutes!

Do you have classes during school holidays?

Yes, we do. Our school holiday tennis camps offer five days of tennis fun for children aged four and older. It's the best way for kids to learn the basics of tennis and improve their game in a short period of time.

Do you offer tennis leagues for adults?

Yes, The Tennis Club hosts the Generali Singles League every season. Players arrange their matches independently, whenever and wherever it suits them to play.



What is the background of your coaches?

Our coaches are professional, enthusiastic and experienced, and they have international qualifications such as LTA British Tennis, Professional Tennis Registry, Tennis Australia and others.

Is at-home coaching available?

Tennis lessons are brought to your doorstep through the Tennis @ Home programme, which involves certified tennis professionals giving adult and junior lessons at a private house or condominium.

What's new for 2015?

Cardio tennis lessons are 60-minute circuit-training sessions that aim to improve speed, footwork and endurance. Classes are conducted by a qualified fitness trainer.

200 Turf City, #01-63 6466 2643 | thetennisclub.com.sg

More fun activities to get you fit

- Stand-up paddling is great for body-toning and improving balance, plus it's an easy way to get a tan.
 Try it at: Mana Mana Beach Club at East Coast Park, or SUP School at Tanjong Beach, Sentosa; they both offer trial sessions.
- Pole dancing, a combination of dance and acrobatics, has gained popularity in recent years thanks to its corestrengthening benefits and the fact that it's a lot of fun.
 Try it at: Bobbi's Pole Studio: 6333 4308 bobbispolestudio.com.sg
- Taekwondo isn't just useful for self-defence, it's also great for building confidence, strength, coordination and discipline.
 Try it at: JH Kim Taekwondo Singapore: 6299 0495 jhkim-singapore.com



Dragon boating is open to everyone regardless of ability and age, and is a popular sport among expats.
 Try it at: The British Dragon Boat Team (britishdragonboat. com) or the Gaelic Dragons (gaelicdragons.org), both of which are open to all nationalities.





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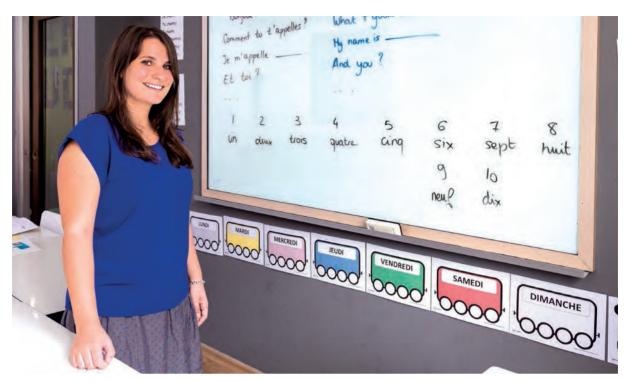
ECC has many magical spaces for kids to play and learn: a garden, library, playground, sand pit, great hall of activities, and bicycle track. Teachers also utilize the 36-acre campus, taking kids to explore classes, the rain forest, track, and beyond.



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On the Classroom with Amélie Recroix By Verne Maree; photographs by Ken Tan

Just in time for the new year, here's the inspirational story of 20-something Frenchwoman AMÉLIÉ RECROIX. Disallowed from pursuing in Singapore the profession that she'd trained for, she courageously embarked on a completely different career. Now she's the founder-owner of French Studio in Katong.

Where are you from, and what brought you to Singapore?

I'm from Metz, in the east of France. After high school, I studied in Paris and Marseille to become an optometrist. I'd just qualified as a specialist when my then-boyfriend Kevin (now my husband) was offered a six-month work stint in Singapore. As the idea of travelling appealed, we took up the offer. That was five years ago; we never left!

How did you find Singapore?

It was beautiful, but it's hard to arrive in a place where you don't know anyone. Kevin worked all day, and I found myself waiting for him to come home. I was only 22, too young to be just a housewife; and once we knew we'd be here for longer than six months, I had to find something to do. Unfortunately, my degree was not recognised here.

Another big problem was that I spoke no English at all. So I took classes at the British Council for two months; after that, I continued to learn on my own, talking to friends and others every day. My English is still not perfect, but I get by, and – most importantly – I can work.

Parlez-vous?

"I first came across French Studio about five months ago, while looking for lessons to improve my conversational French before a trip to France. A web search quickly



Sara Hdiguellou

brought up frenchstudio.sg, so I did the online test to identify my proficiency level, admitted in an email my crippling self-consciousness when it came to actually speaking French, and soon embarked on a series of ten 90-minute private lessons with the brilliant Sara Hdiguellou.

"I'm not the easiest of students. But Sara proved to be an outstanding teacher – keeping me in line, recognising my strengths, identifying my weaknesses and, best of all, revealing how French people actually converse with each other, rather than how grammar books say they do."

Verne Maree

Were you not able to work as an optometrist here at all?

No, they said I'd have to start my degree again from the beginning. Honestly, I thought, if I were to do that, I might as well study something else!

After six months here, I went back to France on holiday and spent time with Forme, work doesn't feel like work; it's just my life, and I'm living it.

my younger cousins. Seeing me helping them with their schoolwork, it was my mother who suggested that I teach French in Singapore. That was a kind of revelation!

How did you go about becoming a teacher of French?

After finding out what qualifications I would need to teach French in Singapore, I did the CNED distance-learning course. They send you the books and you work on your own. You can choose to do it in one, two, three or four years; I chose the one-year option, wrote the exam here in Singapore and passed with honours, to my great happiness. My new life in Singapore had finally started.

For practice, I gave free lessons to people in my condo for a while. Then, three years ago (December 2011), with my husband's encouragement, I decided to create my own company. I should say at this point that French Studio would not exist without his amazing support and daily help – with the website, with business advice and more.

How did you grow the business?

More and more requests from students came in, so I hired a second teacher, and then a third – we now have a total of 14 teachers! At first, we operated from a place on the East Coast with just two rooms; the next one had three classrooms; and now we've grown into this two-level premises with six classrooms.

Why did you not simply teach at Alliance Française?

I never thought of doing that, because I wanted the liberty to teach in my own way and be able to offer a personalised and flexible programme. That might include taking my students to the cinema, for example, or supermarket shopping. Also, I saw the potential for a French school in the East – the area has developed enormously in the past five years.

Having recently learnt to speak a foreign language, English, are you in a better position to understand what your students are experiencing?

Yes, I really am. When my students don't want to speak because they're afraid that their grammar isn't good enough, or they don't have all the vocabulary, I tell them that's not important... the important thing is to speak, and to make yourself understood.

The way I learnt to speak English has also influenced our teaching approach at French Studio. What you learn from a book is different from how you speak in daily life; that's why our



classes include a lot of real-life role-play, so that our students are always practising something useful.

I strongly believe that there isn't just one way to teach French. That's why all our teachers are different, with individual styles of teaching and relating to their students.

What do you look for in a teacher?

It's important for them to be native speakers, though they may come from different countries such as France, Belgium, Switzerland, Canada and Morocco. They need to be creative and to really enjoy sharing their knowledge of French and French culture – to be able to bring the language to life. I want French Studio to be a happy place, a fun environment for both our teachers and our students.

What are you looking forward to in 2015?

Organising more events, like the language exchange we recently held for 30 of our adult students at Le Petit Paradis in Katong; next up is a wine-tasting at a restaurant.

French Studio has come a long way in only three years, further than I'd ever expected it to. Though I haven't had a holiday in three years, that doesn't seem important right now. For me, my work doesn't feel like work; it's just my life, and I'm living it.

French Studio is located at 362 Joo Chiat Road #02-01 in Katong, with public parking right over the road. 8361 5622 | frenchstudio.sg **2**





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GREEN TEAM

After years of searching for the right product, ANGELA S. and LYNN Y. finally found a green business venture that appealed to their shared passion for ecological conservation.

How did the two of you meet?

We worked together for about ten years at the same bank, so we already knew each other very well by the time we decided to set up a business together as the Alps Group.

Why this particular product?

We'd been looking for ages for the right business venture to commit to. When we saw the opportunity to be the distributors of CloverSoft toilet and tissue papers, we knew we'd found our first product. It's made from 100 percent sustainable, organic bamboo pulp, so it's kind to the environment as well as to the skin.

What's wrong with the bogstandard option?

Until relatively recently, not even scientists realised quite how permeable our skin is and how readily it absorbs all sorts of substances, including chemicals, synthetic fragrances and other toxins.

Lynn herself has suffered from a sinus problem and a runny nose since she was young, so she has always used a lot of tissues. As a result, her sensitive skin reacted by becoming painfully dry and also breaking out in acne on and around her nose.

While searching together for something gentler to use on Lynn's skin, we did find a US brand that was better; but it was too expensive. Then, through a friend, Angela met the producer of a newly patented, unbleached bamboo tissue paper, who gave her some of the finished product to give to Lynn to try. Lynn was over the moon with how quickly her skin problems cleared up – and that's why we decided to launch this joint venture.

Unlike mainstream hygiene papers on the market, CloverSoft products are unbleached and free of inks, chemicals and artificial fragrances. Their only fragrance is a subtle, natural scent of bamboo.

Why do you feature polar bears on the packaging?

We wanted our business to make a meaningful contribution to the environment by donating a portion of the profits to a worthwhile cause. This comes from the heart, because both of us are passionate animal lovers. We saw a TV documentary on the sad way in which global warming is affecting the habitat of polar bears, and decided that they would be our first beneficiaries. It's also good to know that the bamboo used for making CloverSoft paper is not of the kind that pandas eat.

Do you separate your household garbage?

Yes, each of us has been doing that for years. We've both studied and lived abroad at different times, and we've been impressed by what has been achieved in Australia, the UK and the US. We hope that Singapore will follow suit and we like to see ourselves as contributing to making that happen. In the longer term, we would like to feel



that our product is benefiting not only humans, but also animals and eventually the total environment.

What did it take to launch this joint venture?

It took us a full year's work to figure out key areas such as funding, warehousing and logistics. At this stage, we're using our own capital, and we're each invested 50 percent. Working together is working out very well for us, because we have the same goals and we're both equally committed – financially and on a personal level.

Where are your tissue papers sold, and how much do they cost?

They became available in Cold Storage in November, they can be ordered at Redmart.com, and we're also looking at FairPrice Finest. As for the pricing, it's similar to that of mainstream brands such as Kleenex, but the quality and environmental ethos are more similar to 7th Generation, which is double the price.

Did you know?

- Standard toilet paper is made from the wood of trees from wood pulp, or from recycled paper – in a process that relies on the use of harsh chemicals.
- Bamboo is a sustainable material, partly because it grows to maturity in just five years, compared with the 50 to 60 years that a tree takes.
- Growing bamboo does not require the use of pesticides, as the species tends not to attract insects.
- Tissue paper made from bamboo can be safely used to clean a baby's skin, and a woman with sensitive facial skin will find it ideal – yet it is tougher and more durable than its wood-based equivalents.



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Parents of children with special needs that don't fit inside the mainstream schooling models can have a difficult time finding appropriate education for their son or daughter in Singapore. **Melbourne Specialist International School** (MSIS) has opened in response to that demand. JAYNE NADARAJOO, founder of eight White Lodge preschools and kindergartens, and JULIET COOPER, who moved from Australia in September to become principal of MSIS, explain what the new school is all about.

Why did you start MSIS?

Jayne: During 15 years at White Lodge I've seen that not every child is suited to move on to a mainstream school, or the resources are just not able to accommodate them, and they have nowhere to go. We've seen a trend of families relocating to other countries to find a suitable school. In a country like Singapore, that's not good enough; these children, both local and expatriate, deserve better.

What learning programmes do you offer?

Jayne: I visited many schools offering different programmes, but it was the Port Phillip Specialist School (PPSS) in Melbourne that was most impressive, and seemed the most suitable for what I hope to achieve. Offering a watered-down mainstream curriculum, as some schools do, was not an option.

PPSS offers an original, accredited and purpose-designed programme with a focus on learning through the visual and performing arts. We also have plans for The Pantry to become a vocational hub that provides learning and opportunities for young people with special needs, including work-related skills, occupational health and safety, industry specific skills and travel training. Juliet: As deputy principal at PPSS, every day I saw the practical results of having dance, music, art, drama and physical therapy as the basis for learning. It's a unique and fun way both to teach and to learn functional English, Mathematics and independent living skills. For example, we teach the words and adding skills that students need to know to function in the community, so they can go to the shop independently and buy their lunch safely, without being taken advantage of.

We teach this in numerous ways, while the children are actively engaged with learning. For example, through counting steps in dance and through sport, students can learn about space, shapes and counting.

Who is suited to MSIS?

Jayne: Children with special needs who do not fit into any of the current school models. It doesn't mean they are not good enough, rather that their strengths lie elsewhere.

Juliet: Every child has an assessment, and then an individual learning plan is devised in conjunction with therapists and parents, based on the student's personal goals. My 14-year-old son Monty, who has an intellectual disability, is also attending MSIS.

Describe a typical school day for a student at MSIS.

Juliet: Depending on their individual learning plan, a student's day might include a session at Sky Gym, English lessons, dance, art, outdoor play, maths, ball sports and bike-riding. We take into account a child's individual learning needs; they may do traditional academics for 10 minutes, and then take a break for 10 minutes, for example. Students with autism or other special needs often need

more sensory stimulation and regular movement, so we have resources such as trampolines in the classroom. Others like the tents and Kloudsack, which provide a sense of enclosure and wellbeing. Once that need is satisfied, the students are able to focus on the classroom activity.

Tell us about your cool stuff.

Juliet: I'm a bit of a tech geek and did my second master's degree in Information Communication Technology. So I love to integrate technology and its numerous benefits into all my classrooms. We have

touch tables, interactive whiteboards, iPads and video facilities to help us observe students and follow their progress. For partially verbal and nonverbal students, there are apps to help them communicate; these are introduced in consultation with speech therapists.

Jayne: Other resources include a dance and music studio, a life skills classroom, a Sky Gym (importantly accessible by kids in wheelchairs) and indoor and outdoor trampolines, plus numerous specialist teachers, including teachers of dance and music.

Why this location in Loewen Gardens?

Juliet: I was thrilled when I saw the site: it's lush and green and has so much outdoor space. Movement is very important for these children, so as well as using the Sky Gym daily, we will introduce a cycling and aquatic programme. I plan to put in a kitchen garden where students can plant seeds, watch them grow, cultivate them, harvest the produce and bring it into the life skills classroom to use in cooking.

We've seen a trend of families relocating from Singapore to find a suitable school

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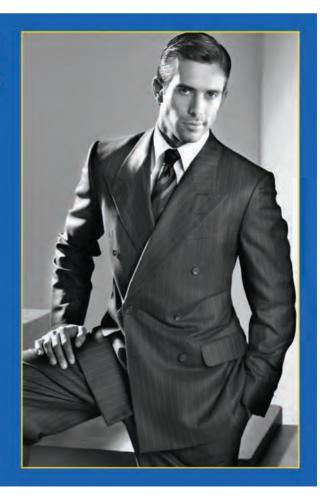
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Predictions for the year of The Goat

What's in store for 2015, the Year of the Goat? Feng shui master and Chinese astrologer CLARICE CHAN gives some practical advice.



he year 2015 is defined by the Yin Wood element and the Goat zodiac sign. Yin Wood is best compared to grass, vines, weeds, ferns and plants in general. It is resilient; stubborn, even. Like plants, you can trim it but it will keep growing back. The special quality of the Yin Wood element is that, despite being fragile, it can survive a harsh environment.

Sitting at the base of the Yin Wood is the Goat. It's the 8th zodiac sign in the Chinese astrology system, and a combination of Fire and Earth elements. Under the law of Chinese metaphysics, the relationship between Yin Wood and the Goat is of a destructive nature. Thankfully, the hidden Wood, Fire and Earth elements within the Goat sign help to mediate and bring about harmony.

Globally, there will be a focus on preserving the earth's natural environment and resources in 2015. More people will be aware of the need to stay healthy through a cleaner environment and better nutrition. The Yin Wood element refers to the energy of plants, so there may be an increased demand for herbal and organic food, benefiting the agriculture industry.

Because of global conflicts in recent years, people's emotions may be more fragile and volatile in 2015, so it's likely to be a sensitive year. However, the Goat has a calm and gentle nature, preferring the quieter side of life; this Earth energy within the Goat is likely to help the world reach a peaceful resolution to current conflicts.

It's also important for decision-makers to negotiate more calmly and to look for long-term solutions when resolving problems. Quick fixes will cause more problems in the long run.

Overall, the Yin Wood Goat year will be a time for hope, with the potential to create peace, opportunities and material abundance for everyone.

Wishing everyone a healthy, blessed and prosperous year ahead!

ABOUT THE GOAT SIGN

Born: 1919, 1931, 1943, 1955, 1967, 1979, 1991, 2003, 2015 Characteristics

Occupying the 8th position in the Chinese Zodiac system is the gentle, creative, intelligent Goat. People born under this sign are easy-going, persuasive and sociable, with refined tastes. While they appear to enjoy group activities, they do prefer privacy and solitary moments. With a gentle and nurturing personality, people with the Goat sign can often be found in the hospitality, teaching and care-giving professions.

Love and romance (men)

Romance for male Goats can be a difficult issue. They're sensitive and prone to pessimism, so if you're in love with a male Goat, understand that his moods can change drastically. He's also sentimental and will prefer quiet dinners and deep conversation rather than parties or group gatherings.

Love and romance (women)

The female Goat is known to be sentimental and loving. She's often referred to as Mother Nature because of her compassion and willingness to give love. Love to this woman is sacred and vital. Therefore, having a lasting relationship is her greatest desire. She's sensual and romantic, and seeks the same qualities in her mate.

Other features

Life group: East Life

Kua number: 3 (Both male and female)
Lucky directions: South, Southeast, East, North
Most compatible signs: Pig, Rabbit, Horse

Clashing signs: Ox, Dragon, Dog

Children: Children born under the Goat sign* are affectionate and caring, but can be sensitive. Generally, they are well-behaved, preferring not to engage in conflict.

* Note: In 2015, only babies born on or after 12 noon on 4 February belong to the Yin Wood Goat sign. Babies born before then belong to the Yang Wood Horse sign.

For more tips and predictions, get a copy of Clarice's new book, *Your Fortune in 2015*, available from newsstands and major bookstores.

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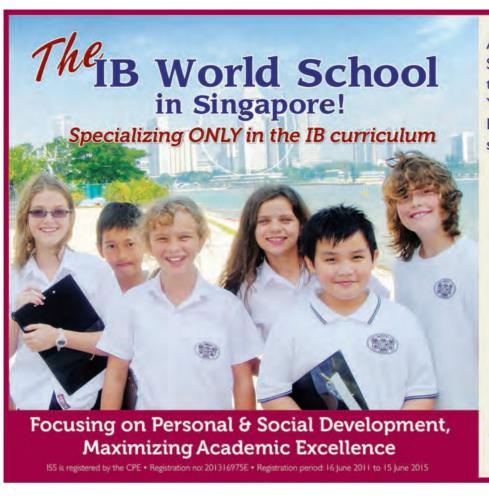
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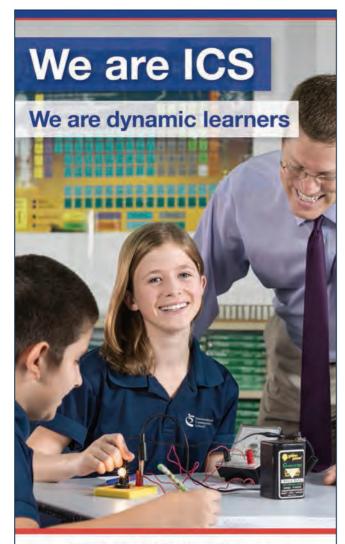
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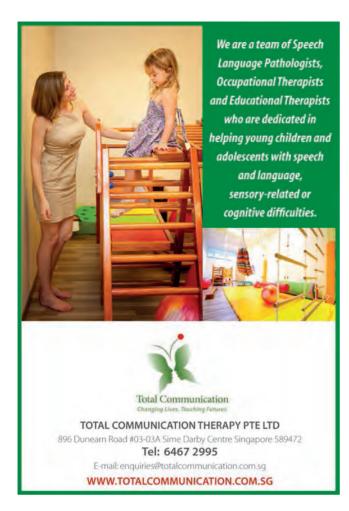
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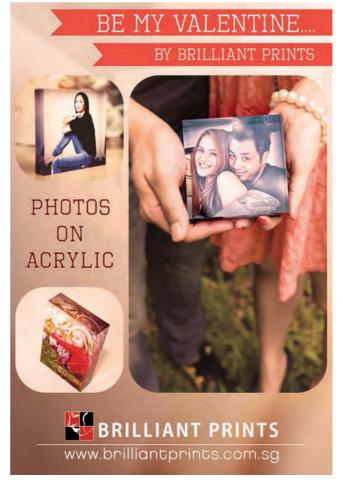


























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Here, we want to see people in their element, and places saturated in tradition – from monks in ancient wats to the village women in the remote hills of far-off lands.

FAMILY MOMENTS

This category covers those special shared moments, and loved ones captured on film in Singapore and beyond.

Visit expatliving.sg for details.

Deadline: 23 January

How to Enter: Entry is via email. Full entry details can be found at expatliving.sg/photo

Announcement of Winners:

Results will be announced in the March 2015 issue of Expat Living

Be sure to check expatliving.sg for further details on the competition and confirmation of our panel of judges.

Cultural Festivals in Singapore By Gabriela Yasmeen Kelly



Yearning for a deeper look into Singapore's vibrant ethnic cultures and traditions? Here's a guide to the biggest cultural festivals in the first quarter of 2015.

Pongal When: 15 January

This traditional Tamil harvest festival honours the Sun God Surya. Over four days, Little India comes

alive with ethnic dances and performances, a street-side mini-village with cultural souvenirs, a mass-cooking competition and a mesmerising festive light-up.



Thaipusam When: 3 February

Squeamish folks might shy away from this Hindu festival. In Little India, along Serangoon Road and Tank Road, the large procession sees brave devotees carrying highly embellished kavadis (portable altars)



attached to hooks pierced through their torsos as a tribute to Lord Subramaniam, the protector. To prepare for such a gruelling feat, they pray and fast for up to 48 days beforehand. On the less extreme end, devotees can also be seen carrying simple wooden kavadis or pots of milk.



Chinese New Year When: 19 February to 5 March

The Lunar New Year is the most important period on the Chinese calendar. To welcome the New Year, Chinese families banish bad luck by spring-cleaning, and welcome good fortune with red and gold decorations and brand new clothes. Throughout the 14 days of festivities, families visit friends and relatives, exchange oranges for prosperity and give kids red packets (*hong bao*). On Chinese New Year's Eve, they get together for reunion dinners: Chinese seafood and steamboat restaurants are popular choices.

From 30 January to 19 March, Chinatown will be bustling with folks buying traditional snacks, decorations and more. Celebrations not to be missed included the **Chingay Parade** and the **8th International Lion Dance Competition**.

Parade is set to be the grandest parade yet, celebrating Singapore's 50th birthday with the themes, "We Love Singapore" and "Dreams and Hope Singapore". The parade will also feature thousands of flowers made from recycled plastic bags, as part of the "We Love SG Flowers" community initiative; this gigantic flowerbed will also be on display at the **Chingay 2015 Night Fiesta** on 1 March, and at the PAssionArts Festival 2015 in April. See the Chingay Parade on 27 and 28 February at F1 Pit Building, 1 Republic Boulevard. Tickets from Sistic. **chingay.org.sg**

For a complete list of 2015's cultural festivals, visit expatliving.sg/living_in_sg. **1**

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SCENE AROUND TOWN Recent events, openings & parties





Guests feted the fifth edition of the Affordable Art Fair with an opening night celebration. Held at the F1 Pit Building, the fair featured 108 local and international participating galleries, giving visitors on the lookout for great artwork an amazing selection to choose from.















Exploring Nature Through Art Collectors Contemporary welcomed guests to the opening of a multimedia solo exhibition, The Botanist, by New York and Tahiti-based artist Alexander Lee, who has exhibited to critical acclaim throughout Europe and the United States.



Happy Travels, Happy 20th Anniversary!

Bespoke travel agency Country Holidays held a celebratory lunch at Flutes Restaurant to celebrate its 20th year in the business. Managing director and founder Theng Hwee looked back on two decades of fantastic growth and new frontiers blazed – from Africa to Latin America, polar voyages and Himalayan hiking – alongside well-trodden European and Asian paths with an experiential twist, and looked forward to a slew of exciting new packages for 2015. countryholidays.com.sq

From left: Poppy Mason-Watts, Eunice Cai, Chang Theng Hwee, Jess Yap and Verne Maree





Your Fortune 2015

Well-known feng shui consultant Clarice Chan celebrated the launch of her ninth *Your Fortune* book recently at The Reiki Centre in Joo Chiat. Wonder what the Year of the Goat will bring?







Everything is Illuminated

Arriving for a night of neon-paint splashing, participants at Illumi Run 2014 frolicked their way through 5km of musically themed zones with turntables helmed by Massive Collective DJs such as Rave Republic, DJ Sabrina, DJ Stanley, DJ Gemstarr and DJ Valerie. The evening culminated in a sheer spectacle of neon water, pyrotechnic displays and Rave Republic injecting an endless supply of music to ramp up participants' adrenaline rush.







Picture This

For the first time in Singapore, Hong Kong-based vintage poster dealer Picture This Gallery presented The Art of the Poster, a selling exhibition that showcased an amazing collection of rare original vintage posters at Ion Art Gallery.















Star-studded Celebration of Cinema

The Singapore International Film Festival (SGIFF) opened with stars including world-renowned auteur John Woo, actresses Zhang Ziyi and Juliette Binoche, and actor Tong Dawei walking the red carpet. The 10-day festival, which celebrates groundbreaking Asian cinema by both emerging and established talents, featured 150 screenings of films from 50 countries across 11 regions.







Monkey Madness

Wild Rice's production of *Monkey Goes West* opened on 22 November to rave reviews at the Victoria Theatre, where guests enjoyed an amazing night at the theatre followed by a scrumptious reception catered by Lavish Dine. Attended by esteemed guests, it was a great start to the festive season.











STAGE

Here's what's happening on the Singapore stage this month.

LIVE PREVIEW



INDIE-POP PRIDE

British band
Bastille hits our
shores this month
for the first time,
bringing its unique
brand of indie-pop
to the Singapore
stage. Fans can
expect to hear
the group's charttopping anthem
"Pompeii", and



singles like "Flaws" and "Things We Lost in the Fire" among other tunes from the Brit Award-winners' debut number-one album, *Bad Blood*. Catch them on 9 January at The Coliseum at Hard Rock Hotel Singapore, Resorts World Sentosa. Tickets from Sistic.

ART WITHOUT BORDERS

Returning for its 11th year, the M1 Singapore Fringe Festival will feature a total of 18 arts events from eight countries, all centred on the theme of Art and Loss. Highlights include The Duchamp Syndrome by Por Piedad Teatra (Mexico/USA). which uses stand-up routines, marionettes and an iRobot Roomba vacuum cleaner to explore an immigrant's version of the American Dream and our innate desire to make our



mothers proud, as well as performances *With/Out* by Loo Zihan (Singapore) and *How Loneliness Goes* by Nguan (Singapore). Look out for a master-class and talks with members of The Necessary Stage's creative team, plus a selection of exhibitions and durational performance pieces. See it from 14 to 25 January at multiple venues including Esplanade Theatres on the Bay, National Museum of Singapore and ION Art, among others. Tickets from Sistic. **singaporefringe.com**

INTERNATIONAL INVASION

St. Jerome's Laneway Festival Singapore returns to The Meadow at Gardens By The Bay for the fifth year running, featuring a mix of Singaporean and international acts from Australia, Malaysia, the UK, Sweden, the US and Canada. The 2015 line-up includes artists such as Angus and Julia Stone, Banks, Chet Faker, Courtney Barnett, Eagulls, Enterprise, FKA Twigs, Future Islands, .Gif, Hanging Up the Moon, Jungle, Little Dragon, Lykke Li, Mac Demarco, Royal Blood, Rustie and St. Vincent. 24 January. Tickets from Sistic and eventclique.com. singapore.lanewayfestival.com





JOYOUS TUNES

The Braddell Heights Symphony Orchestra (BHSO), Singapore's oldest community orchestra, will perform Beethoven's Symphony No. 9 in D minor – best known for the theme "Ode to Joy" – in celebration of the New Year and Singapore's 50th year of independence. Aptly named "Joy!" – Beethoven's 9th Symphony, the concert will feature over 200 participants including an 80-piece orchestra comprised primarily of amateur

80-piece orchestra comprised primarily of amateur musicians, plus soloists and members of The Joy Chorale, formed by the Singapore community and led by Chorus Mistress, Khor Ai Ming. 25 January, 5pm, Esplanade Concert Hall. Tickets from Sistic. bhso.org

NIGHT OF NOSTALGIA

Fans of 70s and 80s classic soft rock, get ready – British singer, songwriter and Grammy Awardwinner **Leo Sayer** is set to hit Singapore for a one-night-only show in which he'll croon familiar hits like "More Than I Can Say", "You Make Me Feel Like Dancing", "One Man Band", "The Show



Must Go On" and "Thunder in My Heart", among many others from his thriving 40-year career. 17 January, 7.30pm, Esplanade Concert Hall, 1 Esplanade Drive. Tickets from Sistic. **britishtheatreplayhouse.com**

GUITAR HEROES

Guitar legends Larry Carlton and Steve Lukather will reunite this month in the Lion City for an exclusive, one-night performance – their first together in 15 years. Larry is a four-time Grammy winner and one of the most acclaimed instrumentalists of all time, having worked with Joni Mitchell, Steely Dan and Billy Joel, while Steve – a Musicians Hall of Fame member – has earned five Grammy Awards and

worked with venerated artists like Paul McCartney and Michael Jackson, among many others. See it 21 January at the University Cultural Centre (UCC) Hall, National University of Singapore. Tickets from Sistic. lamcproductions.com



DRAMARAMA

Written by Pulitzer Prize-winner Annie Baker and voted as one of the top ten plays of 2009 by *The New Yorker*, *Circle Mirror Transformation* is a funny, heart-warming look at four lost souls in search of themselves and new beginnings. When these imperfect strangers – beautiful, disillusioned actress Theresa, shy divorcée Shultz, moody teenager Lauren and the gregarious James (played by award-winning actor Daniel Jenkins) – join an acting class led by "earth mother" Marty, there's no telling what kind of drama will ensue. As the fun and games blur into their private lives, this acting class transforms into so much more, as role-playing gets awkwardly personal, jaw-dropping secrets are revealed, hearts are broken and wars are waged, won and lost. See it from 29 January to 15 February at DBS Arts Centre, 20 Merbau Road. Tickets from Sistic. pangdemonium.com



CULTURE KIDS

Starting this month, look forward to some family-friendly entertainment when KidsFest 2015 takes the SOTA Drama Theatre stage. This year's five-week theatrical extravaganza includes eight world-class theatre productions from Australia and London's West End, including The Gruffalo, Erth's Dinosaur Zoo, The Tiger Who Came to Tea, The Snail and the Whale, Hugless Douglas, The Princess and the Pea, Horrible Histories: Vile Victorians and Horrible Histories: Barmy Britain Part Two! Plus, on selected show dates, kids have the chance to meet and greet the actors behind the scenes, and enjoy other interactive festival activities like face-painting. 21 January to 1 March at SOTA Drama Theatre. Tickets from Sistic. kidsfest.com.sg

FAMILY FUN



SCREEN

Here's our pick of this month's happenings on the big screen & the small screen





The Theory of Everything

This film tells the true story of one of the world's greatest minds, astrophysicist Stephen Hawking, played by Eddie Redmayne (*Les Misérables*), and his wife Jane (Felicity Jones of *The Amazing Spider-Man 2*). Once a healthy, active young man, Stephen receives an earth-shattering diagnosis at the age of 21, but with Jane by his side, he embarks on his most ambitious scientific work, studying the very thing he has very little of – time. Together, they defy impossible odds, breaking new ground in medicine and science. **Opens 8 January.**

Into the Woods

Based on the Tony Award-winning Broadway musical, *Into the Woods* is a fantasy film that puts a modern spin on the beloved Brothers Grimm fairytales. Intertwining the plots of famous fables, the musical follows Cinderella (Anna Kendrick), Little Red Riding Hood, Jack (from Jack and the Beanstalk), and Rapunzel – all tied together by the wish of a baker and his wife (Emily Blunt) to have a child, and the vengeful witch (Meryl Streep) who has put a curse on them. As Disney's first theatrical adaptation of a Broadway musical, this one's sure to be an exciting treat. **Opens 15 January.**



Taken 3

Liam Neeson returns as ex-covert operative Bryan Mills, whose reconciliation with his ex-wife is tragically cut short when she is brutally murdered. Consumed with rage, and framed for the crime, he goes on the run to evade the relentless pursuit of the CIA, FBI and police. For one last time, Mills must use his "particular set of skills" to track down the real killers, enact his unique brand of justice and protect the only thing that matters to him now – his daughter, Kim (Maggie Grace). **Opens 8 January.**



American Sniper

Inspired by the autobiography of US Navy SEAL sniper Chris Kyle - the most lethal shooter in American military history,



with more than 150 officially confirmed kills in his career – this action biopic follows the exploits of Chris, whose unerring accuracy saves countless lives on the battlefield over four tours of duty in Iraq. In addition to being a prime target of insurgents, Chris faces a different battle on the home front, as he strives to be a good husband and father from halfway around the world. This Clint Eastwood-directed film stars Bradley Cooper as Chris alongside Sienna Miller as his wife.

■ SMALL SCREEN ■

The Hairy Bikers' Asian Adventure

This travelogue series sees bikers Si and Dave take to the road for their most adventurous - and spiciest - road trip yet. This time, they're off to Asia in search of the authentic roots of some of our most popular dishes. In their trademark spontaneous style, the Hairy Bikers cook and eat with local food heroes in countries like South Korea, Thailand and Japan, and explore the cultures from which these cuisines have evolved. Viewers can expect

incredible food, larger-thanlife characters, Hairy Biker banter and a rip-roaring ride through the Asian countrysides. Premieres 8 January at 8.25pm on **BBC Lifestyle (StarHub** Channel 432).





As Brett (Mark Duplass) and Michelle (Melanie Lynskey) struggle to reignite the spark in their relationship, Brett's friend (Steve Zissis) and Michelle's sister (Amanda Peet) move in with them, and the foursome engages in a tragically comedic struggle to follow their personal dreams while still remaining good friends, siblings and spouses to one another. This brand new series premieres on 12 January at 10.30pm on HBO/ HBO HD (StarHub Channel 601).

Girls, Season Four

The beloved Emmy Awardwinning hit show returns for a new ten-episode season, giving fans their much-awaited fix of Hannah (Lena Dunham). Marnie (Allison Williams), Shoshanna (Zosia Mamet) and Jessa (Jemima Kirke). The popular series offers a comic look at the assorted situations, humiliations and rare triumphs of a group of girlfriends in their twenties.



Premieres 12 January at

10pm on HBO/HBO HD (StarHub Channel 601).

The 72nd Golden Globe Awards

One of the most exciting award shows of the year, the Golden Globe Awards recognises excellence in film and television. both domestic and foreign. This year's ceremony will be hosted by funny ladies and Golden Globe Award-winners, Tina Fey and Amy Poehler, for the third year in a row, which means there are plenty of laughs in store - not to mention a slew of red-carpet dresses to ogle. The live telecast airs on 12 January at 9am, with an encore telecast at 9pm, both on RTL CBS Entertainment HD (StarHub Channel 509 and SingTel mio Channel 318).



THIS JUST IN...

HGTV, the beloved American lifestyle channel dedicated to all things home, has launched in Singapore in high definition on StarHub Channel 437 - which means StarHub TV customers can catch US programmes like Property Brothers, Cousins on Call and The High-Low Project, as well as original local productions based on the popular series Extreme Homes, which features some of the most extraordinary homes in Asia. For more information, visit hgtv.asia.





If you're looking for a good read this month, here are our thoughts on a selection of recent releases.

The Silkworm

Robert Galbraith

Little, Brown | 455 pages

She's done it again! – she being Harry Potter author, J K Rowling, writing as Robert Galbraith, whose first novel *The Cuckoo's Calling* was our introduction to the oddly attractive detective Cormoran Strike and his plucky sidekick Robin Ellacott. (Interesting to discover in the author's acknowledgements that the Cuckoo made it to number one as an audio-book even before its megafamous author was unmasked.)

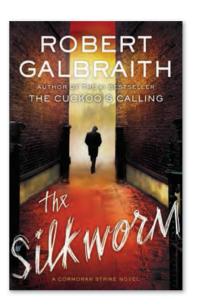
As it's set in the world of literary publishing, one might think that *The Silkworm* was an easy gig. But it can't have been. The plot centres around the libellous contents of an unpublished manuscript, so the author had to first devise the (wildly violent and bizarre) plot for this manuscript before working

it into her own complex and well-devised plot.

The result is a fascinating, warts-and-all glimpse into the environment of contemporary publishing, a field peopled with egotistical, fear-driven authors, drunken editors and greedy agents, not to mention their put-upon spouses and partners. Direct parallels with Jacobean revenge tragedy remind us that extreme violence in literature, far from being a modern invention, goes back a long way.

It's "a damn good read", says *The Guardian*, and I agree; I couldn't put the book down. Excellent news, then, that as a series of seven is contemplated, there are five more to go.

Verne Maree



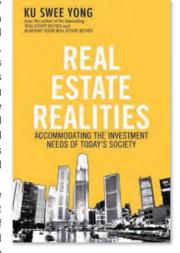
Real Estate Realities

Ku Swee Swong

Subtitled "Accommodating the Investment Needs of Today's Society"

Don't think you're living in a true luxury apartment unless it's in District 9, 10 or certain parts of 11 such as Goldhill, Chancery and Bukit Timah (up to the Farrer Road junction), says Mr Ku. As he rather crushingly points out, "full marble flooring in ... Sengkang does not a luxury apartment make". Something else I learnt in the first chapter of *Real Estate Realities* is that the top three luxury residential addresses are Nassim Road, Bishopsgate and Chatsworth Road, and that "[these] locations trumps [sic] the rest of sardine-packed Singapore".

If you're at all interested in the Singapore real estate market (and can get over the at times woeful grammar), this collection of articles previously published in *TODAY* and *The Business Times* is well worth a read. They



touch on both public housing and private properties, real estate investment both here and overseas, and ponder the implications of Singapore's Master Plan 2014.

Vanessa Harvey

The Global Expatriate's Guide to Investing

Andrew Hallam Wiley

Are you worried - like so many of us who live in a country other than our own - that you don't or won't have an adequate pension or other reliable safety net? From the bestselling author of the bestselling Millionaire Teacher, this book promises to show expats how much they should be saving; how much they need for retirement: and how to find a reputable financial advisor, or how to invest their money on their own. Don't be fooled by the breezy, humorous style - this clear, readable and practical guide is full of impressive research and real-life examples designed to empower you to achieve the kind of financial freedom we all aspire to.

Vanessa Harvey



Ramblings of a Rascal Lawrence Stacey LS Publishing | 281 pages

Am I getting older, or are the writers of military memoirs getting younger? Instead of the gung-ho World War II reminiscences I was expecting, I found a collection of 40 autobiographical stories about events – mainly from the early 1960s onwards – over the course of Lawrence Stacey's colourful life, many of them from time served with the First Battalion XX The Lancashire Fusiliers of the British Army.

Admittedly niche, this is probably not everyone's cup of tea. Why it even came across my desk was that the author's son, Hugh, lives in Singapore, and this month sees the official launch of the book's hardcover version here.

However, having a family member who completed his officer training at RMA Sandhurst, I was fascinated by the author's account of doing the same 40 years earlier. And not only that: in breezy and irreverent style, he takes the reader with equal sangfroid through the jungles and brothels of Borneo to the deserts of the Empty Quarter, and from tea at the Dorchester to Amsterdam's red-light district.

A dandy and a womaniser, Lawrence Stace nevertheless comes across as a likeable guy in this "blissfully politically incorrect romp through life and history, a rattle bag of anecdote, humour and tall tales".

Verne Maree

365 Days of Fun, Recipes for any Occasion

ToTT Store

Magazines Integrated | 82 pages

If you're a keen cook and you've been to Tools of the Trade, otherwise known as the ToTT Store on Dunearn Road, you'll know it's a great place to have a mooch around for fun and funky kitchen and tableware. The store's 365 Days of Fun booklet, celebrating its four years in operation, is like the paper-based version of this pleasant mooch.

Recipes range from party food such as lotus chips with avocado dip and scallop ceviche, to its fun take on local recipes like kaya sticky buns. Of course, if there's a handy product to help with the recipe, the book lists it, because ToTT sells it. It's an easy



flick through, creatively laid out with good images, and for someone who thinks a wander through the kitchenware department of a store is the best thing since sliced bread, this book is for you. Buy it at the store for \$12.90.

Amv Brook-Partridge

JUST FOR KIDS

Find and Seek Singapore

Sally Roydhouse

Goff Books | 32 pages

This picture book for youngsters is the work of an Australian freelance graphic designer and mother of two boys, who has been living in Singapore for the past eight years. Taking the young reader through the rich variety of Singapore experiences, from discovering the



Botanical Gardens, the Zoo and East Coast Park to hawker centres, temples, Chinese New Year festivities and kite-flying at Marina Barrage, it would make a vivid memento for a child whose time in Singapore is coming to an end.

Workshop: Writing and Illustrating Picture Books

Author and illustrator Lee Kow Fong (*Feifei, Starry Night* and the *Bubu* series) leads a full-day workshop on the process of creating picture books for children up to the age of six. Organised by the National Book Development Council.

Date: Saturday, 28 March 2015

Time: 9.30am to 5.30pm

Venue: Level 5, National Library **Price:** \$150 (plus a \$5 event fee)

Contact: To book, call 6848 8297 or email alap@bookcouncil.sg

TALL

This month, our local art scene takes centre stage with **Singapore Art Week 2015**, a nine-day celebration of contemporary and traditional visual arts. Events include art fairs, gallery openings, exhibitions, installations, art walks and discussions. Here's a roundup of the festival's key highlights

ART STAGE SINGAPORE

Back for its fifth edition, Art Stage Singapore is a leading international art fair that celebrates the best of Asian and international contemporary art. This year's fair presents a varied selection of works by both established and emerging artists representing over 130 galleries from across the globe – including Singapore, Australia, China, Germany, India, Israel, Japan, Myanmar, Spain and Uruguay, among many



others – with over 70 percent of the exhibitors coming from Asia. Unique to the event is its curated Platform projects, or sales exhibitions presented in museum-like layouts; this year sees the addition of the Russia Platform, the Video Platform and the Modern Platform. The fair will also feature a variety of public programmes including talks and panel discussions with industry professionals, Platform tours and other activities. See it from 22 to 25 January at Marina Bay Sands Expo and Convention Centre, 10 Bayfront Avenue. artstagesingapore.com

PRUDENTIAL SINGAPORE EYE EXHIBITION

Celebrating the 50th anniversary of Singapore's independence, the Prudential Eye Programme presents the Prudential Singapore Eye exhibition, for which an international curatorial panel selected around 25 artists. In addition, a comprehensive book published by the Eye Programme, which



features 75 contemporary artists from Singapore, accompanies the exhibit. See it from 17 January to 28 June at ArtScience Museum at Marina Bay Sands, 10 Bayfront Avenue. **prudentialeyeawards.com**

DRIVE

At Gillman Barracks' first-ever festival of curated public artworks, visitors have the chance to view a variety of artworks and outdoor installations for free. Expect live painting by Indonesian artist Maryanto, prints by Singaporean photographer Dawn Ng, historic black-and-white images by Centre for Contemporary Art archivist Koh Nguang How, and a reworked

classic bus-stop sculpture by Wong Lip Chin, plus an exhibition by international artists and galleries. See it until 25 January. 9 Lock Road. Visit artdrive.com. sg for more information. Also, don't miss Art After Dark at Gillman Barracks, an outdoor party on 23 January, from 6pm until late.



ASIA PACIFIC BREWERIES FOUNDATION SIGNATURE ART PRIZE EXHIBITION

Established in 2008 by the Asia Pacific Breweries (APB) Foundation and the Singapore Art Museum (SAM), this triennial event turns the spotlight on the most outstanding contemporary artworks over the past three years from emerging and seasoned artists across the region. From a total of 105 nominated artworks – from 24 countries including Australia, Bangladesh, China, India, Indonesia, Japan, New Zealand, Pakistan, Singapore, Thailand and Vietnam – 15 finalists were chosen by an independent judging panel to have their works exhibited at SAM (71 Bras Basah Road). See it until 15 March. singaporeartmuseum.sg

ALIWAL URBAN ARTS FESTIVAL

Some of Singapore's most exciting street artists, dancers, bands and DJs will come together for the second edition of the festival on 17 January, from 5pm until late, presenting a free evening of performances, showcases, street art jams and stunts. For details, visit aliwalartscentre.sg.

ART IN MOTION

Presented by the Art Galleries Association Singapore, the inaugural Art in Motion exhibition invites art lovers to experience the depth and diversity of



Singapore's visual arts scene through 17 galleries, in addition to exhibitions and panel discussions. The best part? You can gallery-hop with Art in Motion courtesy buses that will travel between various art clusters including Raffles Hotel Arcade, Tanjong Pagar Distripark, Old Hill Street Police Station and Gillman Barracks. For more information, visit agas.org.sg.

For updates and a full line-up, visit nac.gov.sg.



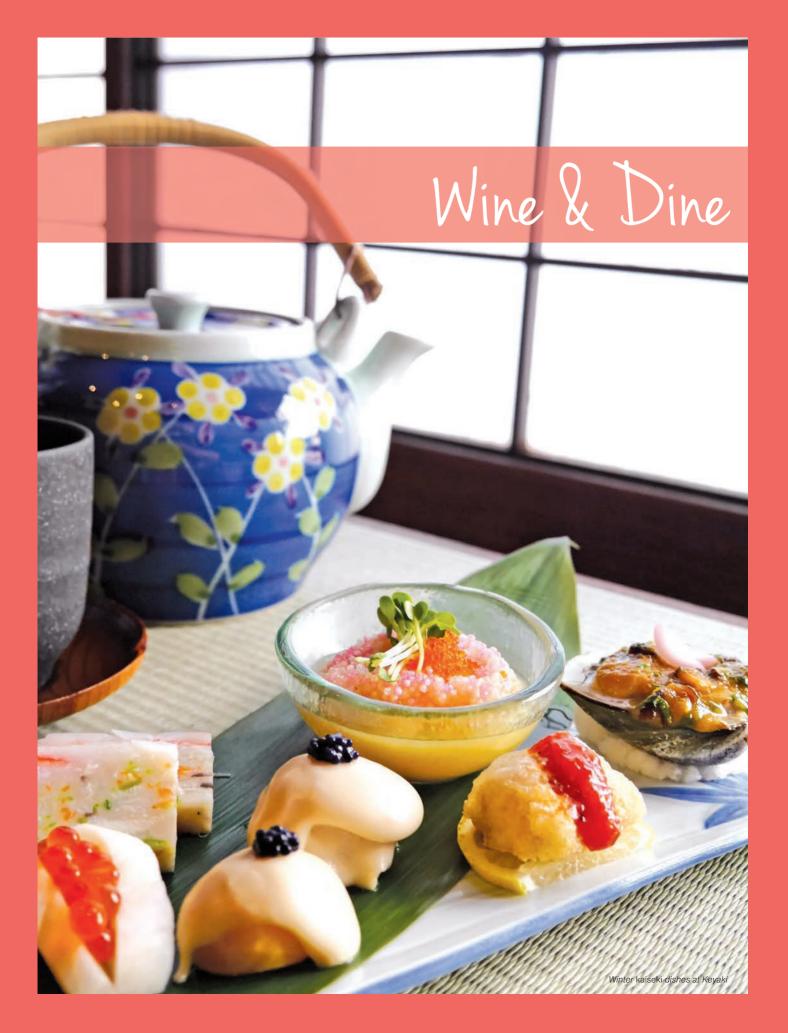


Sinfully good, wholesome food



This well-loved restaurant has been playing host to a loyal following since 1997. Its innovative mediterranean cuisine, award-winning wine list and friendly service set the stage for a truly unique and enjoyable dining experience. Discover for yourself what tempts our diners back for more...

ORIGINAL SIN
mediterranean cuisine



WHAT'S NEW

The latest trends in food and wine

Give Me Some Sugar

Get your sweet tooth ready – renowned pastry chef Janice Wong (of 2am:dessertbar fame) has opened her eponymous sweets boutique, Janice Wong, a whimsical wonderland that inspires nostalgia and imagination. Creative confections are displayed through edible installations that resemble both an art gallery and a fashion boutique; customers can appreciate marshmallow paintings (\$18) as if they're browsing in a gallery, and flip through racks of candy similar to clothing displays in a fashion boutique. Goodies include multicoloured lollipops, chocolate bonbons, colourful éclairs, fruit rolls, and chocolate balloons and kites; and for those looking to create their own choc-art, the boutique sells chocolate paint (\$15) in 38 hues and flavours, including green mango, smoked chocolate and passion fruit. 2 Orchard Turn, ION Orchard, Level 1 Atrium. facebook.com/chefjanicewong



MAD ABOUT MEATBALLS

The folks behind Sarnies sandwich joint and Aussiestyle café The Lokal have moved on to meatballs with their new kid on the China Square block. Its breezy interior inspired by Mediterranean beach clubs, Club Meatballs is poised to become the next hotspot for after-work gatherings. Giving patrons a bit of pick-yourown-adventure fun, mains are ordered by choosing from five different meatballs (including chickpea balls for vegetarians), three bases and five sauces (\$19.50 per serving). While all the combinations are fail-safe. the Ibérico pork-and-fennel meatballs with white bean cassoulet and salsa verde are an especially delish marriage of Italian and Spanish flavours. Also on the menu are moreish snacks like small yet sinful pulledpork sliders (\$10) and veggie-only plates like the refreshing and crunchy beetroot, apple, radicchio, feta and walnut salad (\$10). They've also rolled out a meatball sub and mix 'n' match salad menu just for the lunch-hour scramble. To complement the modern Italian-influenced fare, the bar serves classic cocktails laced with house-made liquor, plus wines and craft beers. #01-35 China Square Central, 20 Cross Street. Call 6222 8660. ▶



GRAND HYATT

REFRESHING ALL-DAY POOLSIDE DINING

Situated alongside lush greenery and open-air, tranquil surroundings, enjoy a meal with a view at Oasis.



Looking for fast, yet tasty options? Choose from salads including Poached Chicken Salad with Almonds and Avocados, to mains such as Falafel Wrap with Hummus, and Chicken Quesadilla. Eating well never tasted so good.



On a strict diet that calls for no carbohydrates, added sugar and oil? The Portobello Mushroom Chicken Burger with Vegetable Crudites and Asian-Style Barbecue Chicken are perfect options.



Craving for authentic Asian cuisine? Try our homemade Singapore Laksa with Sustainable Prawns among other favourites including Pad Krapow Gai (Stir-Fried Minced Chicken with Basil, Fried Egg) served with Steamed Jasmine Rice.

GRAND HYATT SINGAPORE 10 Scotts Road Singapore 228211





ALL-YOU-CAN-EAT BBQ DINNER

What better way to round up your evenings than with our daily barbecue dinner inclusive of free-flowing beers, wines, margaritas and soft drinks? Enjoy grilled meats including Slow-Roasted Beef Short Ribs with our Signature Barbecue Sauce, with sustainable seafood all prepared a la minute over an open charcoal-fired grill.

On Friday and Saturday, savour from our extended buffet spread including Oysters on Ice and tasty vegetable dishes flamed on the sizzling flat grill.

Priced at SGD 98.00++ (per adult) and SGD 58.00++ (per child), available from 6:30 pm to 9:30 pm.

For enquiries, please call +65 6732 1234 or visit singapore.grand.hyattrestaurants.com





Must-visit Marketplace

Here at *EL*, we're loving **Batch**, a newly launched "digital farmers' market" that sells a handpicked collection of artisanal products from independent and small-batch food producers. Founded by food writer Debbie Yong, the site was designed to connect food lovers with food makers, offering recipes and household tips along with products meant for stocking your pantry, kitchen, bar, library and garden. Find everything from cookbooks, craft spirits, spices and healthy snacks (sweet cacao nibs, anyone?) to kitchen tools, home décor items, seeds and "urban farming" starter kits. Bonus points for the site's range of clever, locally inspired products like Singapore Sling-flavoured granola from Batch X Eastern Granola, a special selection of sambal sauces and a knife series from Singapore's Tippling Club, to name a few. **batch.sg**

NEW TABLE-GRABBING TECH

Move over, Chope, there's a new table-manager in town. **Quandoo**, the reservation platform from Europe, has hit Singapore, offering yet another online and mobile reservation system for diners looking to snag seats at their favourite eateries. The best part? Quandoo offers loyalty points and rewards in the form of vouchers; diners can earn 100 points for each reservation, and receive \$15 vouchers for every 1,000 loyalty points earned – you'll automatically receive 400 points just by creating an account. Visit **quandoo.sg** or download the free app on iTunes.

Buffet This Month:



ONE-NINETY AT FOUR SEASONS HOTEL SINGAPORE

Executive Chef Giovanni Speciale's commitment to fresh ingredients is such that one could dine every day at One-Ninety's new **mezze dinner buffet** and be treated to a different feast each time. Juicy Mediterranean olives, enormous grilled prawns, traditional hummus and baba ganoush, salami and unique salad combinations are just some of the many appetisers to get you started

Before piling up the plate though, start out at the bar with a creation by Spanish bartender Sebastien Vazquez, who makes a mean martini (\$23) any way you fancy it. The list of freshly cooked main courses includes Australian beef sirloin, US beef tenderloin, New Zealand lamb and Scottish salmon, all cooked over a woodfired grill with aromatic apple wood. Also, don't miss the addictive black truffle focaccia, oozing mascarpone cheese. Items in the classy dessert spread include chocolate yuzu tart and crème brûlée with a surprising mango centre; both are standouts.

Pair all of this food with wine from the selection of 100 labels below \$100, or share a pitcher of Singapore Sangria (\$69). The atmosphere is intimate and relaxed; this is a great place to unwind.

Four Seasons' mezze dinner buffet is offered Monday to Sunday for \$58. Also, check out the lunch buffet (\$49) from Monday to Saturday, which includes an appetiser and dessert buffet, plus one main course; or try the One-Ninety Sunday champagne brunch from 11.30am to 3pm (children \$36; adults \$128 with Prosecco and sangria). 190 Orchard Boulevard.

6831 7130 | fourseasons.com/Singapore



SNACK ATTACK SOS

Sure, we all want to adopt healthier habits in the New Year. Swapping those sugary sweets and greasy crisps for wholesome in-office snacks is a great place to start – and that's where **BoxGreen** comes in. Founded by two finance professionals tired of having unhealthy crisps and chocolates at their desks, BoxGreen sources and delivers natural nibbles straight to subscribers' desks on a regular basis – weekly, biweekly, monthly, you name it. The company's careful assortment includes freshly baked nuts, dried fruit and granola, among other healthful bites; customer favourites include Almond Longan Jelly (baked almonds and dried longans) and Chng Tng (wolfberries with crispy lotus seeds). Whether you're refuelling a team of six, your entire office or just yourself, you'll receive different snacks every time for the ultimate snack-sampling experience. You can also buy individual snack packs before committing to a subscription.

And, for every box sold, BoxGreen donates a meal through Willing Hearts, a local soup kitchen that provides daily meals and other support services to those in need. Can we say snack-time superhero? **boxgreenteambox.com**

CHOC-FULL OF DELICIOUSNESS

Sure, you're off to a healthy start this year, but that doesn't mean chocolate's out of the question; in fact, dark chocolate is a great source of energy and antioxidants, and Rocq Star's new range of Choc-Pops offers the perfect pick-me-up crunch. Choose from dark chocolate-coated coffee beans, dried cranberries, almonds, hazelnuts and raisins – all free of preservatives, artificial additives and sweeteners. From \$3.90 to \$6.90 per pack at Cold Storage and Giant supermarkets and Cheers convenience stores, among other outlets. rocqstar.com V



NEW BITES

- Beloved South Korean soft-serve brand Honey Creme also popular in Taiwan – has opened its first outlet in Southeast Asia, serving up its signature organic "Comb Honey Soft Serve Ice Cream" famously garnished with an entire honeycomb. 313 Orchard Road, #01-37, 313 @ Somerset. honeycreme-icecream.com/sg
- Don Antonio Pizza Bar has opened in the Kampong Glam neighbourhood, offering hearty Italian cuisine and 13-inch, hand-tossed pizzas like the "Bianca" (black truffle cream, mozzarella, smoked bacon and basil) in a casual setting. 2 Jalan Klapa. donantonio.sg
- This just in: Jamie Oliver is bringing his popular Italian eatery, Jamie's Italian, to Bali which means you'll be able to get your fresh pasta fix while vacationing in Kuta Beach. Slated to open in 2015, the restaurant will feature an antipasti station, an open kitchen and a large alfresco dining area. jamiesitalian.co.id
- Attention doughnut lovers: Krispy Kreme Great World City is now open, and to celebrate, the American doughnut brand has created a special commemorative flavour, Hazelnut Kreme Brulee (\$2.95), which is available through February, along with the limited-edition Kool Kreme (\$6.90) ice-cream treat. For more details, visit krispykreme.sg.





FOOD FIT FOR HEROES

If you're looking to dine among greatness, head over to **Superhero Concept Café**, a new themed space serving health-conscious meals alongside collectible merchandise (Batman bobblehead, anyone?), rare memorabilia and, of course, caped crusaders in the flesh. Patrons can play superhero with Thor's hammer and Captain America's shield as they enjoy walletfriendly food, cooked with olive oil and purified water and without any MSG, pork or lard. The popular Battle Hunger bento (\$10) is a hit with workforce warriors, as is the Pow Wow bento (\$6). You can also take on fun challenges to reap rewards – an arm-wrestling challenge with the resident superhero, for instance, and win a free drink; or share on social media how you plan to save the world, and get 20 percent off. The eatery is open for dining in from 11.30am to 4pm on weekdays, with takeaway and delivery options available; evenings and weekends are reserved for birthday parties and other private events. 37A Boat Quay. **8228 4334 | superheroconcept.com**



NO MORE BEGGIN' FOR BAGELS

Bagels have finally come to town, and we couldn't be happier. Tucked away in the Tanjong Pagar neighbourhood, **Two Men Bagel House** is a supercasual joint serving up hand-rolled, freshly baked bagels – sesame, rye, onion, plain, and cinnamon and raisin – with loads of "shmears" and toppings like salmon dill cream cheese, Nutella spread with pecan crumbles and various sliced meats. Popular bagel sandwiches include the "Bird" – sliced turkey, avocado, sweet pepper relish, veggies and aioli – and the "Babe" – scrambled eggs, tomatoes, melted cheese, bacon and parsley. 16 Enggor Street, #01-12 Icon Village. **6509 4125 | twomenbagels.com** ▲

REVOLVING DOORS

- Formerly known (for a brief second) as Terry's Singapore, Shaw Centre's Spanish restaurant has re-opened as La Tapería, serving up tapas, paella and other Spanish specialties that can be enjoyed alfresco on the terrace. 1 Scotts Road. #02-10-11.
- Local food favourite, Loo's Hainanese Curry Rice (the place across from Tiong Bahru Hawker Centre with a perpetual queue), has moved to 71 Seng Poh Road #01-49, and The Tiong Bahru Singapura has taken over Loo's original 57 Eng Hoon Street space.
- Satsuma Shochu Dining Bar has closed its doors due to Gallery Hotel's renovations, but plans to reopen sometime soon in the Mohammed Sultan area. In the meantime, patrons can visit sister restaurant Shunjuu Izakaya at 30 Robertson Quay.
- Japanese restaurant Dashi Master Marusaya has taken over the space previously occupied by Anthesis coffee shop at 86 Robertson Quay, #01-01.





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Sear

50 Raffles Place, #45-01 6221 9555 | fiftyrafflesplace.com

With some of the tallest standards in Asia, it has become evident that this city will quite literally go to great heights to bring us the crème de la crème of dining experiences. Perched on the 45th floor, Sear is Singapore's new carnivorous hot spot. With 5,000 square feet decked in leather and dark wood, this penthouse exudes a luxurious Manhattan-chic vibe with floor-to-ceiling windows that amplify the cityscape views of Marina Bay and Fort Canning Park.

The menu is created by Executive Chef Claudio Sandri and boasts both prime cuts for meat-lovers as well as a notable selection of seafood. Avoid the dilemma of choice, and start with **Angie's Ocean Platter** (\$68 for 2), a selection of Maine Boston lobster, jumbo shrimp cocktail, scallop ceviche, oysters and Alaskan king crab.

The steaks, meanwhile, are cooked in two Pira charcoal ovens brought over from Barcelona, achieving the perfect "sear" on the outside while



preserving the rosy hue and flavour on the inside. I tucked into the Australian Jack's Creek wagyu, 450-days grainfed (\$70, 250g), while my lean-loving companions enjoyed the Canadian Western Countries Cross Angus tenderloin (\$66, 180g; \$78, 250g); I'd highly recommend accompanying your meat with moreish homemade lemon rosti (\$15) and maple Brussels sprouts, pig and nuts (\$16). Steak orders include a complimentary sauce from a choice of nine, but I'd strongly urge you to try a few more (\$4 each), particularly the bordelaise with soft bone marrow and

sriracha and tomato salsa.

If there are a few of you, dessert is a no-brainer; the **tasting dessert plate**, **Chef's Selection** (\$48 for 4 persons) is filled with delectable treats from chocolate mud cake to tangy Pira-grilled pineapple and coconut sorbet, perfect for a sweet finish.

Leanda Rathmell

MUST-TRY DISH:

Australian Jack's Creek wagyu bonein ribeye









Beer Brisket Wings 31 Upper Circular Road 8233 9810 | beerbrisketwings.com

First impressions: Relaxed, American speakeasy-style – wooden tables and chairs, rawhide seat coverings and whiskey barrels lend authentic charm.

The Chosen One: With one of the largest ranges of American whiskeys in Singapore, it's a perfect place to sample rye, malt and bourbon whiskeys (priced from \$15). If you prefer cocktails, the Whisky Ginger Sour (\$25) – house-made ginger beer reduction, bourbon whiskey and grapefruit juice – is far too tasty to sip slowly. There's also an astonishing range of craft beers – try a bottle of the Stateside Saison Stillwater American Ale (\$16) for a light, smooth taste of America.

The Cheapskate: Happy Hour stretches from 5.30pm to 9.30pm, during which you'll get cocktails, beers and whiskeys for \$10 each.

Bite on this: The Brisket (\$18), offered with a Texasstyle dry rub or BBQ Special Chilli, is slow-cooked for 24 hours so that it melts in your mouth; it's served with crispy sweet potato fries. The Bloody Good Wings (\$14 for 6, \$22 for 12) come in three flavours, but the standout is the Gorgonzola Dulce and Celery Hot Wings – sweet, sour and spicy, but offset with creamy gorgonzola cheese. The Bastard Collard Greens – a combination of spinach, *kai lan* and bacon – is also worth a mention.

Last but not least: A new collaboration from the owners of Circular Road speakeasy-style hangout The Spiffy Dapper and gourmet street-food restaurant Meat and Green, Beer Brisket Wings further contributes to the rising popularity of Circular Road as the place to get after-work drinks.

Katie Peace

The Tiong Bahru Club Singapura 57 Eng Hoon Street, #01-88 6438 0168 | facebook.com/thesingapuraclub

If you're in the mood for some straight-up. no-frills Singaporean grub, then The Tiong Bahru Club Singapura is your place - it's an all-day leisure-dining concept in the heart of, you guessed it, Tiong Bahru (directly across from the hawker centre). Designed like an old-school kopitiam with vintage tiled floors and traditional knick-knacks. the heritage-style bistro and taproom pays tribute to the cuisines of the many cultures that make up the melting pot that is our little red dot - Indian, Chinese, Malay, Eurasian and Western dishes can be found on the reasonably priced menu.

Must-try "Asian tapas" include Truck Stop Fried Chicken (\$13.80), Okra Fries (\$9.80) and Bazaar Grilled Squid stuffed with spicy pork and beef (\$16.80) - all generous portions - while signature entrées include Club 88 Devil's Chicken Curry (\$16.80), a fiery bowl of bacon bones, sausage and chicken, and Lamb in a Bun (\$20.80), a lamb patty topped with Greek yoghurt on a toasted bun. Try a strawberry or mango lassi (\$7.20) - a local milkshake-style favourite adopted from Bangladesh, India and Pakistan - or a tea latte (\$6.50, hot or cold) in one of seven flavours; owner Jerry Singh also owns Chaiholics, a speciality chai tea shop located at Chevron House and Marina Bay Financial Tower 3.

And the "club" membership? Spend a minimum of \$100 to receive a membership card, which entitles you to special privileges, discounts and promotions that vary monthly. Sounds like our kind of club.

Amy Greenburg

Also, check out The Tiong Bahru Club's larger sister restaurant, The Namly Club Singapura, now open at 64 Namly Avenue in Bukit Timah.

MUST-TRY DISH:

Truck Stop Fried Chicken with sambal, or fresh chilli pepper sauce, for dipping 3





The warm glow of candlelight. The alluring fragrance of exotic spices. The delectable flavour of Jujeh spring chicken. The painful smack of your wife's elbow for spilling se Mast persian dip all over your new shirt.







Most of us have our go-to recipes, be it for a mid-week lunch, a dinner party pleaser or a sumptuous cake that Nigella Lawson would be proud of. In case you're stuck in a food rut, however, here are some of our readers' fail-safe recipes from around the world to add to your repertoire. Bon appétit!

Two healthy breakfasts to kick-start your January!

BERRY BANANA SMOOTHIE

Amy Donohue, Australian

"As a holistic health coach (calmawellness.com), my goal is to help people improve their diet and eating habits. This smoothie is packed with antioxidants, potassium and fibre and is a great way to start your morning. By blending the



fruits you are kick-starting the digestive process so your body doesn't need to use up as much energy to break down the fibre – it's great for people who feel a bit queasy first thing in the morning."

Serves two (generously)

Ingredients:

- 2 cups soy or almond milk
- 1/2 cup frozen blueberries
- ½ cup fresh raspberries
- 2 pitted Medjool dates
- 1 ripe banana

Directions:

- 1. Put the banana and the soy or almond milk into the blender and blend.
- 2. Add blueberries, raspberries and dates.
- 3. Continue to blend on high speed for a minute.
- 4. Pour into a mason jar or a glass and enjoy!





PASSIONFRUIT AND BANANA PANCAKES

Donna O'Shea, British

"I'm a personal trainer and Pilates instructor (donnaosheafitness. com), and I recommend this recipe to my clients to help them vary their breakfasts, or as a pre-workout meal. Bananas



provide energy for workouts and will replenish potassium lost through sweating. Chiaseeds are packed with protein."

Makes 10 to 12 mini-pancakes

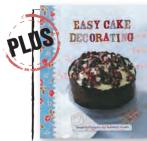
Ingredients:

- 3 large ripe bananas
- 6 eggs
- 3 teaspoons chia seeds
- 6 passionfruit, juice and seeds
- · Juice of two lemons
- 3 to 4 tablespoons cooking oil (coconut oil provides added flavour).
- Blueberries or raspberries can also be added to the mixture for variation and added antioxidants

Directions:

- 1. Mash the bananas in a bowl and add the chia seeds.
- 2. Whisk the eggs and add to the bananas.
- 3. Heat the oil in a flat pan and place a spoonful of the mixture into the centre.
- 4. Cook until set and then flip the pancake (60 to 90 seconds on each side).
- 5. Repeat with the rest of the mixture.
- 6. Drizzle with the passionfruit and lemon juice.





If we publish your recipe in our magazine, you'll be adding a great cookbook to your bookshelf. This month it's *Easy Cake Decorating* – whether it's for your child's birthday or a friend's wedding, learn how to craft beautifully decorated creations that will wow friends and family. This book takes you through all the decorating stages, using clear and simple instructions accompanied by step-bystep photographs. Publisher: Parragon.

Be Part of THE GREAT RECIPE SWAP!

If you have a fail-safe recipe you'd like to submit for our next issue, please send an email titled Great Recipe Swap to Beate at contribute@expatliving.sg with your recipe, a photo of yourself, and a few words about your dish. Thanks, Chef!



From traditional-style to fusion fare, sushi to ramen, there's a seemingly endless array of Japanese joints to try and dishes to discover – something for everyone, no matter the occasion. Here are our top three picks for Japanese dining destinations to try now, from casual lunches to date-night dinners.

Keyaki

Pan Pacific Singapore 7 Raffles Boulevard, Level 4 6336 8111 | panpacific.com

Japanese food, sushi in particular, is my top "go-to" cuisine. It's great both for a quick lunch-stop or a leisurely dinner, and it offers relatively healthy eating. But it can be easy to get stuck in a rut, so opting for a *kaiseki*, a traditional multicourse Japanese dinner, can be a good way of sampling dishes you probably wouldn't think to order yourself.

Keyaki's nine-course winter *kaiseki*, available until 28 February, is a seasonal selection of freshly imported Japanese ingredients, with chef Ishii aiming to "explore the traditional winter textures and aromas and unite them in a blend of rich complementary flavours".

We started with a selection of hors d'oeuvres, including grilled salmon with cheese, and prawn with egg yolk and mirin. The sashimi selection would not have been complete without melt-in-the-mouth tuna belly, which was



followed by a generous portion of **snow crab tempura dusted with matcha**.

I polished off my portion of the **grilled** wagyu beef coated with cod roe, whereas my dining companion was not so keen on the texture. Cold himi udon was served to cleanse the palate, and **Japanese musk melon** rounded off the meal.

Produce is seasonal, and so during our early tasting some dishes for the winter menu were not quite ready. One in particular, the **grilled wagyu beef with foie gras, radish and broccoli**, sounds like a delicious reason to go back.

Priced at \$170 per person, the *kaiseki* is, admittedly, probably not a quick lunch stop, but it's definitely an impressive selection of food for a more leisurely meal.

Amy Brook-Partridge

Ramen Isshi 1 Raffles Place, #04-29 6438 1350 | isshi.sg



A new, healthy ramen concept from the team behind Orgo, Ramen Isshi is a relaxed and reasonably priced eatery in the CBD. Decked out in dark wood with a colourful motif of electric blue, orange, purple, red and green that carries through to the menu, the whole effect speaks of modern Japanese style.

Along with ramen, the menu offers Chinese and Japanese small plates like carrot cake with saffron (\$8) – a surprising twist on traditional carrot cake – delectable tuna sashimi and avocado salad (\$12) and crispy gyoza pork dumplings (\$5 for four). The main

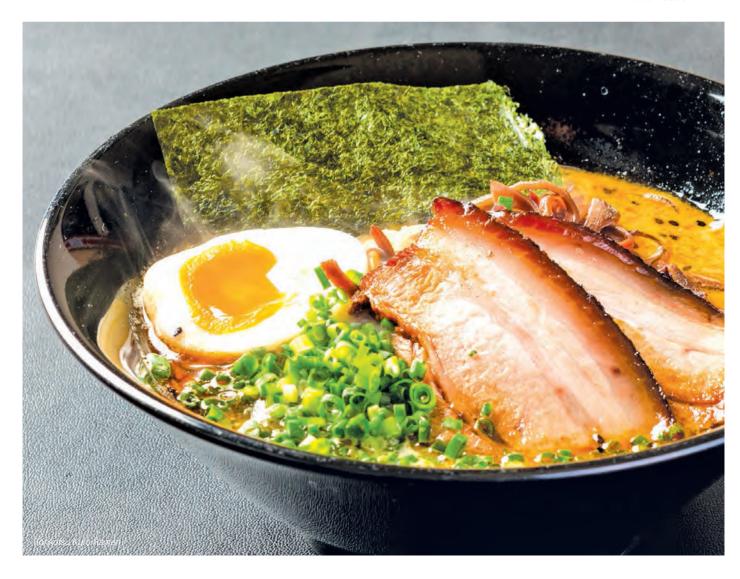
event though, is the homemade ramen noodles. We tried the meaty and moreish "Black" Tonkotsu Kuro Ramen with sliced cha-shu pork (\$13) and the "Red" Tonkotsu Aka Ramen with spicy Szechuan pepper and scallops – a little spicy for my British palate! If you have room for pudding, the almond jelly (\$5) with framboise is a great way to finish.

The surprise of the meal, however, was the drinks. On offer is a range of fresh fruit and soy juices, and smoothies to rival most smoothie bars. We tried the "Yellow" Pure Juice (passionfruit and mango, \$4.50) and the pineapple

Total Soy (\$3.50), both of them made inhouse and delicious. The fresh fruit beer was also a hit – the **passionfruit beer** (\$9) was like a summery fruit shandy. For something stronger, try the Korean rice wine, *makgeolli*, or Japanese whiskystyle *shochu* (both \$9) available in fruity flavours.

The verdict? Ramen Isshi is a great lunch spot. From 11.30am to 2.30pm, a bowl of ramen, complete with salad bar, is just \$12. And if you get really hooked, you can even buy one of their snazzy-coloured thermos lunch boxes to take away and have hot ramen at your desk.

Katie Peace



Lewin Terrace

21 Lewin Terrace 6333 9905 | lewinterrace.com.sg

Tucked away in the lush greenery of Fort Canning and set in a beautiful colonial black-and-white house, Lewin Terrace is a welcome retreat from the hustle and bustle of the city. Whether you sit inside or on the alfresco patio, the airy, tranquil atmosphere provides the perfect place to linger over a long, romantic meal.

The menu is Japanese-French fusion, though it seems more on the Japanese spectrum with some hints of French flair, and lots of imagination. Chef Ryoichi Kano gets creative with superfresh, seasonal ingredients, presenting exquisitely plated dishes for seafood and meat lovers alike - there are vegetarian options on offer as well. The signature dragonfruit carpaccio (\$28) - thinly sliced fruit atop crab meat and vinegar jelly - and the rich and creamy foie gras terrine (\$28) are unique palate-pleasing appetisers, as is the maguro avocado salad (\$28) with tuna sashimi, garnished with pomegranate seeds for a sweet crunch.

For mains, it's hard to go past the **cod saikyoyaki** (\$32), soaked in delicious miso and clam jus broth; but if you're looking for something different, order the **amadai ochazuke** (\$54) – panfried tilefish and risotto with *dashi* (Japanese fish soup stock) poured on top to create a stew-like effect. Also popular is the **joshugyu toubanyaki** (\$62), Japanese joshu wagyu beef served rare so you can cook it to your own perfection on a portable table-grill. While the prices are a bit steep for the portion sizes, the setting's so secluded and lovely that you won't really care.

Satisfy your sweet tooth with the **chocolate and pistachio mousse** (\$18) - complete with raspberries and warm chocolate syrup - or the **matcha brûlée** (\$18), a creamy concoction of green-tea ice cream, raspberry sorbet and condensed milk.

During the month of January, a special five-course set dinner (\$148) inspired by Hokkaido's fresh seasonal ingredients is available, featuring hassun (an appetiser



plate of squid, caviar, sushi, snow crab and other small items) and a Japanese joshu wagyu steak.

Amy Greenburg 21



Japan Tajima Wagyu – One and Only in Singapore (Same calf as Kobe beef)



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What's Ne

It's no secret that Japanese food has stood the test of time - and it certainly remains extremely popular here in Singapore. Here are some of the latest Japanese cuisine concepts to pop up on our shores.



The unique sights, sounds and flavours of downtown Toyko and Osaka are captured at Shokutsu Ten food street at Jurong Point Shopping Centre, from the Kabuki-inspired façade and large neon signboards to colourful Japanese kites, lanterns and a ceiling that transitions from day to night. Nine restaurants and 10 cultural kiosks cover a broad cross-section of Japanese foods and specialties, plus a retail pop-up space, WAttention Plaza, which carries traditional handicrafts and snacks. 1 Jurong West Central 2.

New Japanese joint Takumi Kacyo offers sushi, robatayaki and teppanyaki - not to mention beautiful views of the marina -



using ingredients imported from Japan, including fresh seafood straight from Tokyo's famed Tsukiji Fish Market. 2 Keppel Bav Vista, #02-01 Marina at Keppel Bay. 6271 7414 takumirestaurants.com

The only thing better than delicious food is delicious food that gives back - and the new Happy Pancakes café does just that. In addition to serving up fluffy pancakes made from an original



Japanese recipe - popular in Harajuku, Tokyo - the eatery helps support socially and financially disadvantaged youths in both Singapore and Japan. A collaboration between arts and cultural organisation The RICE Company Limited and its Japanese counterpart Little Creators, the café is both a service training facility where young people can acquire hospitality and culinary skills, and a fundraising initiative for them to pursue arts training programmes. 181 Orchard Road, #10-01 10 Square at Orchard Central. 6835 8173

Takumen, the online ramen delivery store in Japan famous for offering over 100 varieties, has opened its first-ever outlet in Singapore's Boat Quay, bringing the authentic taste and heritage

> of Japanese ramen to Southeast Asia. The 30-seater restaurant features the best tasting ramen from six popular shops in Japan, including award-winning Ramen Hajime in Tokyo. 66 Circular Road, #01-01.

6536 4875 | sg.takumen.com/sp/

Asanoya, one of Japan's oldest bakery brands, has opened an outlet in Singapore - its first outside Japan - serving up its signature rustic, European-style bread with a Japanese twist. Specialties include Fruits Rve



(fragrant orange peel, rum-infused raisins, crushed walnuts and almonds and rye), Tea Bread (Earl Grey leaves and sweetened milk) and the heart-shaped Maple Walnuts made with maple cream. 15 Queen Street, #01-03. 6703 8703 | asanoya.asia

Orchard newbie Ishinomaki Grill and Sake pairs robatayaki and izakaya dishes with premium sakes, shochus and beers. Sea-



foodies will love the "Black Box" option. which leaves the choice of its seafood ingredients in the hands of the experts at Japanese fishing ports - allowing for the freshest and best offerings of the season; in fact, the Box's contents are only made known to Ishinomaki's chefs on arrival, which ensures no two visits are the same. 390 Orchard Road, #B1-02/02A/03 Palais Renaissance. 6737 1065

New from the Les Amis Group, Sushi Jin offers favourites like sashimi, sushi, maki, noodles, agemono, soups and various grilled



items, with signatures including a wagyu beef asparagus roll (\$38) and truffle seafood chawanmushi (\$15) - steamed egg with prawn, crab, scallop and truffle. Set lunches start at \$22 for a bowl of spicy salmon don to \$32 or \$45 for five to seven kinds of sushi and three types of maki. 1 Farrer Park Station Road, #01-11/12 Owen Link. 6443 3378 | sushijin.com.sg 31

HAPPINESS IS HOMEMADE



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IZAKAYA Izakaya is akin to tapas: casual food eaten with an alcoholic beverage or three. This similarity to tapas doesn't extend any further, though; the Japanese version includes raw fish to go with your beer or sake.





SASHIMI Sashimi is thinly sliced raw seafood - including anything from salmon (sake), tuna (maguro), yellowtail (hamachi) and mackerel (saba) to octopus (tako), scallop (hotate-gai) and sea urchin (uni) - and is normally served with a dipping sauce (soy sauce with wasabi, or ponzu) and grated fresh ginger, and often garnished with shredded daikon radish. Many places pre-freeze sashimi for food safety.

SHABU SHABU Also referred to as steamboat in Southeast Asia, shabu shabu is a dish of thinly sliced meat boiled in water. Beef



is traditional, but many restaurants now also offer a selection of pork and chicken slices. Interestingly, the name is derived from the sound the meat makes when stirred in the cooking pot.

YAKITORI Although originally used to describe Japanese skewered chicken, the word yakitori can also refer to skewered food in general. Kushiyaki means the same thing, and the terms are interchangeable, so whichever is used, skewers will be on the menu.



TEMPURA Lightly battered and deepfried strips of vegetables and seafood, usually dipped in a light soy sauce. The batter is kept cold prior to frying and does not include breadcrumbs. Tempura can be eaten alone



or served over noodles or rice. It's thought that Portugese Jesuit missionaries introduced tempura to Japan in the late 1500s.

JAPANESE DISHES

There's much more to Japanese cuisine than the ever-popular California roll and spicy tuna sushi. Here are nine top dishes to try now.

KUSHIKATSU (or kushiage) Skewered seafood, seasonal vegetables and meat: lightly breaded, deepfried and served piping hot. In Japanese, kushi refers to the skewers and



katsu to the pieces of meat. First served, they say, in the city of Osaka.

SUSHI Fish on rice, right? Kind of. Although fish is the star of the show, the term sushi actually refers to the



much importance placed on the grain (a sushi chef spends at least two years learning how to prepare and season rice), a sushi restaurant can rise or fall on its rice alone

OKONOMIYAKI Although often called "Japanese pizza", okonomiyaki involves neither bread nor tomato sauce (and rarely cheese), nor is it baked in an oven. This pancake-omelette contains a mix of seafood, meat or vegetables held together by a cabbage and green onion batter and topped with special otafuku sauce. Japanese mayo, and seaweed and honito flakes

TONKATSU Thought to date back to 19th-century Japan, tonkatsu is a crumbed, deep-fried pork fillet or loin, but the pork can be substituted with prawn or fish. Normally ordered as a single dish. it can also be eaten in a sandwich or with curry sauce. It always comes with shredded cabbage, and is typically dipped in a thick Worcestershire-style sauce called tonkatsu sauce, served with rice and eaten with chopsticks.



TEPPANYAKI AND ROBATAYAKI: WHAT'S THE DIFFERENCE?

Often shortened to just "robata", robatayaki literally means "fireside cooking"; it's a method of cooking, similar to barbecuing, in which skewered meat, seafood and vegetables are slow-grilled over hot charcoal. Teppanyaki, on the other hand, is a style of Japanese cooking that uses a flat iron griddle to cook foods like steak and okonomiyaki. The word is derived from teppan, meaning "iron plate", and yaki, which means "grilled", "broiled" or "pan-fried". Modern teppanyaki grills are mostly propane-heated and often used to cook food in front of guests at restaurants. Teppanyaki grills are often confused with hibachi barbecue grills, which have charcoal or gas flames with an open-grate design. 21

Do-it-yourself Vakitori

You don't necessarily have to go out to experience Japanese-style specialties. **Expat Kitchen** cooking school shares a step-by-step guide to making one of the tastiest Japanese chicken dishes around – and it just so happens to be a perfect party dish for your next barbecue.

Japanese Chicken Yakitori

Serves 6 to 8

INGREDIENTS

- 1kg chicken thigh fillets, cut into bite-size pieces
- 8 green onions, trimmed and cut into 4cm lengths
- Thumb-size piece of ginger, grated
- 2 cloves garlic, crushed
- ½ cup reduced-salt soy sauce
- 2 tablespoons sake (optional)
- 1/4 cup mirin (sweet Japanese rice wine)
- 2 teaspoons sesame oil
- 3 tablespoons brown sugar
- Japanese shichimi chilli powder, for garnish
- Bamboo skewers
- · Steamed medium-grain rice, for serving

METHOD

- 1. Soak skewers in cold water for 15 minutes then drain.
- Combine mirin, soy sauce, sake, sesame oil, ginger, garlic and sugar in a small pot and bring to a boil over medium-high heat.
- Reduce heat to medium and simmer for five minutes, or until sauce has been reduced to a thick, dark syrup.
- 4. Allow to cool completely.
- Add prepared chicken pieces to the marinade and stir well until completely coated in the thick sauce; set aside for 15 minutes to marinate.
- Using a slotted spoon, remove chicken pieces from marinade.
- 7. Thread chicken and onions onto skewers and brush with sauce.
- Preheat grill on medium-high heat. Grill skewers, while basting with sauce, for 6 to 8 minutes, or until cooked through.
- 9. Garnish with chilli powder.
- 10. Serve with steamed medium-grain rice.

For a schedule of upcoming Expat Kitchen cookery classes, visit **expat-kitchen.com**.





apan, as far as I can make out, is one of those places that people go to and get hooked on. I have Singaporean friends who go (not for business – we are talking strictly holiday) two or three times a year. And it is addictive; I certainly found "Japan bug" to be as real as typhoid, figuratively speaking. I'm already longing to go back. During my last trip there, one of the things on the culinary hit list was sushi at a proper sushi restaurant. A lovely Japanese friend booked us in to Tokyo's Sushi Mizutani, mentioning after he had done so that reservations here were hard to come by and newbies only ever introduced if they came recommended by a regular.

"You do know how to behave, don't you?" he asked questioningly. I was flooded with panic. I'm a well bought up girl, natch, but can I behave Japanese-style? What does that even mean?

One of the blogs I follow here in Sing is Aun Koh's Chubby Hubby and I remembered reading a list he posted a while back on what not to do when eating sushi.

DON'TS

- Never rub your chopsticks together after snapping them apart (I do this all the time – someone English once asked me if I was trying to start a fire, caveman style). This is the height of rudeness.
- Never mix wasabi with soy sauce. Sushi should be prepared with the proper amount of wasabi on the fish. If you would like more, simply apply it directly to the fish. This is key. At Mizutani it went one step further: despite being offered an empty bowl for soy sauce, I learnt that you don't eat sushi with added soy; instead, Mizutani's creations are brushed with his own version of soy sauce. (You can have soy and wasabi with sashimi – but as above, don't mix them together like a loser.)
- Never rest just the tips of your chopsticks on your plate. And never leave your chopsticks sitting in a bowl with the ends jutting out.
- Do not put the ginger on your sushi and eat it together. Ginger is meant to be consumed between bites to cleanse the palate. (I'm not Japanese but I hate it when people do this. It offends even me!)
- If you're eating in a sushi bar, it's considered rude to hand money to the chef. (This is quite obvious as his hands are usually occupied and wet with fish.)
- My other addition would be: don't take any pictures of your food.

Aun also wrote a bunch of "To Do's" which I forgot to read – so entranced was I about what *not* to get wrong. But here's what I learnt from Mizutani about positive sushi etiquette.

DO'S

- Every other diner at Mizutani (there were nine of us in total, so it was very intimate) used their hands when eating sushi. No chopsticks at all. Ginger was even eaten with fingers between courses. One chap didn't even take his chopsticks out of their packet. I was thrilled by this, as I always find eating a whole piece of sushi hard to do in one bite; eating it with your hands means that you can bite it in half quite neatly. (Aun comments with reference to sushi-scoffing that hands or chopsticks are equally fine). Sashimi, on the other hand, is eaten with chopsticks.
- If you're in the sort of establishment that allows soy-sushi dipping (Mizutani did not), turn the sushi roll over and dip the fish (not the rice) into the soy sauce.
- Put the whole sushi portion into your mouth, fish side down toward the tongue.
- Use the fatter back end of the chopsticks when taking food from a shared plate (same rule as you'd employ with Chinese banquet food).
- When your chopsticks are not being used, they should be rested across your plate or on the chopstick rest, parallel to the sushi bar; signal that you are finished by resting your chopsticks across your sushi saucer.

Do all this and you're officially a Sushi Sensai. Good luck!



Changmoh.com is a Singapore lifestyle blog written by Frog Michaels, who has tapped into the local scene so much that stall-holders at her local wet market once referred to her as the (notionally) Chinese angmoh – or "Changmoh" for short. She has lived in Singapore for six years with her husband and two children.



Everyone's got their favourite sushi spot. Here are some of our favourite go-to's.

"I love **Standing Sushi Bar** – fresh and flavourful sushi at affordable prices. I like the Puff The Magic Dragon roll for its crisp tempura prawn centre. Monday to Thursday nights are the best times to go – that's when they have \$5 beers and \$2 sake shots. (Sake bombs, anyone?)" – Cherylene Chan,

Cherylene Chan,
 Junior Online Editor



"I like Sushi Tei at Serangoon Gardens. Their Dragon Roll is the best!"

- Rebecca Bisset, Editor-in-Chief

"I love **Izakaya Enmaru** at Laguna National Golf and Country Club. Go for the signature Enmaru sushi, an assortment of fresh seafood draped over a long maki roll. The green outlook over the golf course makes this restaurant a more relaxing option than one in a shopping centre!"

- Katie Roberts, Life and Family Editor "There's a really authentic little Japanese restaurant on Beach Road that I love called **Yamagawa**. The inside-outside rolls are my favourites because you can soak up so much more soy sauce and wasabi with the rice on the outside. I love the Boston Roll because it has the roe on the outside, and it makes such a great popping feeling in your mouth!"

 Katie Peace, Regional Business Development Manager "For a really quick sushi fix at lunch, I always opt for **Sushi Tei**, usually in Holland Village. I know, it's a chain, but there's one dish, the Negitoro Don, that I choose every time. It's minced tuna and spring onions on a bed of rice, and I love it. That, a miso soup and edamame get me every time.

For a local sushi fix, we go to **Shin Yuu** on Greenwood Avenue. Our favourite roll is the spicy tuna maki, which is exactly as it says. Then there's the wagyu beef plate, and the broccoli with sesame dressing, both of which are also part of our staple order. We are creatures of habit."

Amy Brook-Partridge,
 Home and Property Editor



Know Your Noodles

A crash course on Japan's big four.

Soba Translating as "buckwheat" in English, soba noodles are usually made from a mix of buckwheat and wheat flour, though glutenfree, 100 percent buckwheat versions do exist. These light brown, spaghetti-like noodles have a distinctive, nutty taste.







Somen Especially popular in the summer, somen are thin, white wheat noodles, similar to vermicelli, that are often served cold (and sometimes on ice). This noodle has its own ritual: nagashi somen, or "flowing somen", is a summer specialty where diners use chopsticks to pluck fresh noodles from ice-cold water flowing through a bamboo flume.













Ramen Perhaps the most popular of all, ramen noodles can be thick or thin, straight or curly. Not to be confused with instant noodles or Chinese noodles (though ramen are thought to have originated in China), ramen noodles owe their yellowish colour and firm texture to kansui, an alkaline mineral water ingredient.

Magyu, TWO WAYS

If you're looking to create your own Japanese feast at home, **Ethan's Gourmet** is your go-to destination. A one-stop epicurean shop for specialty Japanese items, the new gourmet grocer carries fresh, quality meat and seafood, fruit and vegetables, and dry products imported straight from Japan – and at affordable prices. We especially love the boutique market's premium Tajima wagyu, cut to perfection by the in-house butcher. Here are two simple recipes using this premium Japanese beef.



Serves two

Ingredients

- Two 150g pieces of room-temperature Tajima tenderloin (300g in total)
- Rock salt
- Black pepper
- Vegetable oil

Instructions

- 1. Apply rock salt and black pepper to both sides of the meat.
- 2. Heat a pan at medium-high and add oil.
- 3. Place the meat on the pan and cook for 40 seconds.
- 4. Flip the meat and turn the heat down to medium
- Continue to cook for one to two minutes if you like your meat rare, two to three minutes if you like it medium and three to four minutes if you like it well-done.

Did you know?

Although the Japanese word wagyu refers to all pure-blood Japanese cattle (it literally means "Japanese cow", as wa translates to "Japanese" and gyu to "cattle"), it has become synonymous with Japan's famed Tajima (Kobe) beef. The Tajima cows' outstanding genetics, combined with the selective breeding, handling and feeding process involved, has resulted in arguably the finest beef in the world. So, in other words, Tajima beef isn't just a type of wagyu, it's one the very best kinds of wagyu available.

Sukiyaki Serves three

Ingredients

- Tajima beef striploin (400g)
- Imahan Premium Sukiyaki Seasoning
- · Vegetable oil
- 1/4 Chinese cabbage
- 1 leek
- 1 pack enokitake mushrooms
- 6 fresh shiitake mushrooms
- 1 pack of tofu
- 6 eggs
- Udon or soba noodles, boiled (optional)

Preparation

- Cut the leek into 1-centimetre diagonal slices.
- 2. Cut the base of the roots from the mushrooms.
- 3. Cut the Chinese cabbage into 4-centimetre pieces.
- 4. Cut the tofu into 6 cubes.



Instructions

- 1. Heat a pan at medium-high and add oil.
- Sear beef slices in the pan, and add Imahan Premium Sukiyaki Seasoning once the colour of the meat starts changing.
- 3. Add the remaining ingredients and cook for approximately 10 minutes.
- 4. Serve in small bowls.

Similar to shabu-shabu, sukiyaki is a stew-like dish prepared and served in a hot-pot style. There are various ways to prepare the dish, and cooking methods usually differ depending on the region. While raw eggs are commonly used as a dipping sauce, other recipes call for the eggs to be thrown in with the rest of the soup mix during the cooking process.

Ethan's Gourmet 50 Tagore Lane, #B1-01 Entrepreneur Centre 6372 8809 | ethansgourmet.com



Sake sommelier MARIA SATOH of **Orihara Shoten** liquor shop and bar gives us a quick crash-course on the drink the Japanese call *nihonshu* – that clear brewed rice wine that many of us love, but don't actually know *that* much about.

How is sake best served – hot or cold? A long time ago, sake was quite heavy in taste and less refined than the sake we know today – which was why people often warmed it up to enhance the flavour. Modern sake is made from polished rice to eliminate the unwanted flavours that come from the outer layer of the grain; the smaller the rice is polished, the finer the sake will be.

There are now many different categories of sake (classified depending on the degree of rice polishing, combined with other raw ingredients used) and most of them are suitable to drink chilled. However, there are sakes that are best enjoyed when



warm, like Yamahai, Junmai, Kimoto and sometimes Junmai Daiginjou. I'd suggest trying the sake a bit cooler than room temperature first – to find out the bare character; from there, you can decide whether you want it warmer or cooler. Usually, higher categories of sake like Junmai Daiginjou, Daiginjou, Junmai Ginjou or Ginjou are best drunk colder – but it really depends on the drinker's preference.

What are the rules for mixing sake?

As a general rule, sake should not be mixed with any other drinks because, like beer or wine, it's best drunk as is. However, there are sakes that are good to drink with one ice cube – aged sake, for example.

What types of sake are most popular?

There are a lot of varieties, and their popularity is influenced by the climate and the season. In Japan, seasonal foods are paired with seasonal sake. In tropical Singapore, crisp and dry sakes are popular since the weather is always warm. Ginjou sake has also become popular recently because of its pleasant fragrance.

Which kind of sake should a newbie try?

I'd recommend sake that's refreshing and crisp, like Bijofu Junmai Ginjo, Seikyo Cho Karakuchi or Sakunohana Junmai Ginjo. Try it cold first, in a small cup or ochoko (small cylindrical cup); it's best enjoyed with some light snacks.

Orihara Shoten 11 Unity Street, #01-04 Robertson Walk 6836 5710 | sg.oriharashoten.jp



What's the difference between sake and shochu?

Sake (nihonshu) is a brewed alcoholic beverage, whereas shochu is a clear, distilled spirit similar to vodka, and typically made from barley, sweet potatoes, buckwheat and rice, or other raw materials like sugar cane, chestnuts and brown sugar; in fact, according to the experts over at Japanese restaurant, Shunjuu Izakaya, shochu can be made from anything that has carbohydrates and can be infused with flavours like milk, sesame, ginger and shiso leaves. Shochu (similar to, but not to be confused with. the Korean distilled beverage, soju) usually contains around 25 percent alcohol but can reach up to 42 percent or more, and usually has a stronger flavour and aroma than sake, which typically contains 18 to 20 percent alcohol.

Shochu can be served with hot water, on the rocks, or mixed with fruit juices, teas and liqueurs. While imo (sweet potato) shochu is usually preferred with hot water to bring out the flavour, the lighter-tasting rice shochu is often served on the rocks.

Shunjuu Izakaya 30 Robertson Quay, #01-15 Riverside View 6887 3577 | shunjuu.com Ladies who lunch...









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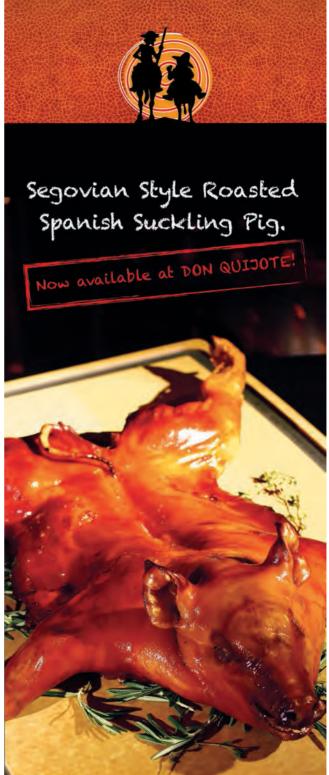








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Travel

Namibia (picture: Lightfoot Travel)

WHAT'S NEW Hot destinations & great places to stay

Nearby Island Retreat

Telunas Resorts in the Riau Islands near Singapore is celebrating the six-month anniversary of its new Private Island with the opening of all **15 Sea Villas**. It's also making the most of its broad appeal by piloting distinct "kid-free" spaces and days (for example, Valentine's weekend) to serve couples, as well as "kid-friendly" spaces and days (such as Chinese New Year) for the enjoyment of entire families – and with private massages, à la carte menus and a freshwater infinity pool, all just 50km from Singapore, there is plenty to enjoy. Meanwhile, the group's classic family-friendly resort, Telunas Beach, now has 10 chalets and four deluxe rooms available. Stand-alone overwater Sea Villas for two adults at Telunas Private Island start from \$\$195 per night, while at Telunas Beach, overwater deluxe rooms start from just \$75. **telunasresorts.com** ▶







HOTEL IN A HURRY

Singapore is now one of the biggest markets for **HotelQuickly**, the leading last-minute hotel-booking app that launched across Asia-Pacific in 2013. Staycation-seekers can tap into a network of over 100 hotels on the island, and enjoy discounts of up to 30 percent off the best price online; or use it to book accommodation for last-minute trips to the likes of Thailand, Malaysia, Vietnam and Cambodia, among others countries in the region. The free app is available for Android, iOS, and BlackBerry 10. **hotelquickly.com**

BEST IN BALI

Conrad Bali was recently acknowledged as Indonesia's Leading Resort (for the fourth time) and Indonesia's Leading Spa Resort at the World Travel Awards 2014. The resort's Jiwa Spa, with its focus on holistic traditional Balinese treatments, also won the AsiaSpa Award for Asia's Best Men's Spa. Factors contributing to the Conrad's



success no doubt included its iconic Infinity wedding chapel, romantic beachfront bales, fun Kura Kura kids' club and the gourmet organic menus of its restaurant, Eight Degrees South. **conradbali.com**

LET HIM ENTERTAIN YOU

Fans of Robbie Williams can take advantage of special packages on offer at Anantara Eastern Mangroves Hotel & Spa in Abu Dhabi, to coincide with the British singer's concert there on 26 April. The resort is just 20 minutes from the concert venue and is offering a deluxe package from AED 800 (around S\$280), including a balcony room for two, breakfasts, and concert transfers. Big spenders, meanwhile, can opt for the platinum package (AED 55,000), which comes with all kinds of memorable extras. anantara.com



SPECIAL SPA

The tenth edition of the AsiaSpa Awards was held in Hong Kong recently, and among the winners was **Kamalaya Wellness Sanctuary & Holistic Spa**, which we've profiled in the Travel pages of *Expat Living* before. The Koh Samui resort was voted "Destination Retreat of The Year" at the awards, by a panel of 22 independent judges from across Asia. **kamalaya.com**





VISIT THE FRINGE

Considered the largest arts event in the southern hemisphere, **Adelaide Fringe** takes over the South Australian capital each year, and features more than 900 events staged in pop-up venues in parks, warehouses and laneways through to theatres, art galleries and cafés. This year's festival runs from 14 February to 16 March, and offers everything from cabaret and comedy to circus, dance, film, theatre, music, puppetry and design. Singapore Airlines has several direct, seven-hour flights a week to Adelaide. **southaustralia.com**



New & Notable

TripAdvisor has announced the winners of its Destinations on the Rise awards. The awards highlight the places that have seen the greatest increase in positive feedback from the TripAdvisor community over the past year. Da Nang in Vietnam was named top destination on the rise in Asia and the world; Cambodia's Sihanoukville ranked second in both categories; and Ao Nang in Thailand (*pictured*) was voted third in Asia and fourth in the world. Other increasingly "hot" destinations in Asia include Naha, Japan, and Kandy, Sri Lanka. The world top 10, meanwhile, included the likes of Eilat in Israel, Brazil's Manaus and Limassol in Cyprus. tripadvisor.com.sg ▲



Good news for frequent-flying foodies: Qantas has unveiled a new inflight dining programme for Economy customers, with a wider choice of meals (up to four if you book online), 50-percent larger servings, and quicker service. All international flights offer a dish inspired by the destination, and there's also a raft of new self-serve grazing options, including pulledbeef sliders, Maltesers and fresh fruit. The new Economy dining experience is currently launching across the Qantas network, and starts from 13 January on Singapore flights. gantas.com.au ▼





With the New Year upon us, it's time to start thinking about where to go in 2015. The gurus at bespoke luxury tour operator **Lightfoot Travel** have compiled a shortlist of their favourite destinations for this year, which we hope will help you to narrow it down!

PERU

There are three things that stand out to us when it comes to Peru: remarkable ruins, the mighty Amazon and mouth-watering food. The Incan ruins of Machu Picchu are rightly considered the most renowned of South America's archaeological sites, a place that no photograph can prepare you

for. The Amazon provides an amazing jungle experience with indigenous species such as howler monkeys and giant river otters, and local Indian guides explain how they use regional plants in their daily life. Last but not least, Peru is the gastronomic capital of South America, and no holiday is complete without feasting on the freshest of seafood ceviche "cooked" in lime, or the notorious roasted *cuy* (guinea pig!).

WHERE TO STAY: Families: Sol & Luna in the Sacred Valley is great for families, with its easy access to markets, Inca ruins, cultural activities, rafting and

Couples: Inkaterra Machu Picchu Pueblo Hotel is the perfect base for visits to Machu Picchu, set in a cloud forest full of hummingbirds and orchids.

hiking.



NEPAL

A direct flight from Singapore, Nepal is ideal for adventurous travellers hungry for the great outdoors. Bustling capital Kathmandu is steeped in culture and serves as the stepping-off point for expeditions into the surrounding mountains and national parks. A Himalayan nation, Nepal's mountainous north contains eight of the world's ten highest peaks, with countless trekking circuits that are breath-taking (quite literally, at these altitudes!). In contrast, you'll find an abundance of wildlife in the national parks, making for a unique trekking-safari combo.

WHERE TO STAY:

Families: Tiger Tops Karnali Lodge in Bardia National Park provides a fantastic safari experience with eight friendly elephants on site and its own organic farm. Couples: We particularly love the new Dwarika's Shangri-La Village Resort, located an hour outside Kathmandu. The beautifully decorated rooms have their own rooftop terraces, and the mountain views from the infinity pool are spectacular.





FIJI

Fiji combines stunning, coral-filled ocean with lush tropical mountains, and is home to some of the friendliest people in the world. From the ever-present cries

of "Bula!" and the greeting parties that invariably break into song and ukulele-playing, you know you have come to a warm and welcoming place. The islands offer a ton of different watersports, from diving and snorkelling to kayaking and jet-skiing, and it's a great option for families and couples alike. With regular flights to Nadi via Sydney, Fiji is a perfect alternative for those looking for something different from nearby beach destinations such as Bali or Phuket.

WHERE TO STAY:

Families: Vomo Island is a short boat ride from the capital and features a fantastic kids' club and brand new PADI School with swanky dive gear. We love family walks up the hill behind the property for a different perspective of the island.

Couples: Set on its own private horseshoe-shaped island, Matangi Island Resort has 12 ocean-facing villas in rustic Fijian style. Make sure to book one of the three treehouse villas for a truly magical experience.

NAMIBIA

Arguably Africa's most diverse country, a classic Namibia itinerary incorporates desert, coastline, mountains and classic safari wildlife.

There are allegedly the world's tallest dunes in Sossusvlei: the fabled Skeleton Coast where the Atlantic crashes into the Namib; wonderful scenery, desert-adapted wildlife and ancient rock art in mountainous Damaraland; and big game congregating around waterholes en masse in wildlife-rich Etosha. Furthermore, Namibia is extremely family-friendly, with no malaria issues and activities ranging from dolphin-watching and kayaking with seals in Swakopmund to getting up close and personal with cheetahs at the renowned Okonjima Reserve.

WHERE TO STAY: Families:

Okonjima Bush Suite is the perfect way for families to interact with wild cheetahs and other big cats. Intimate and luxurious it has a private pool, a range of inclusive wildlife-related activities and a personal host and chef for the family. Couples: Serra Cafema, in remote Northern Namibia, definitely has the wow factor. Surrounded by rugged mountains, gushing rivers and sweeping valleys, this terrain has been covered by very few humans.

Lightfoot Travel specialises in bespoke family holidays, honeymoons, corporate travel and private villas in countries spanning six continents. For tailor-made itineraries, contact them at 6438 4091 or visit lightfoottravel.com.

Family Adventure in Myanmar

DANIELLE ROSSETTI fights the urge to do all the travel planning herself, and the result is an action-packed trip for a family of five to one of Southeast Asia's great destinations.

knew this trip was going to be special when a 44-page briefing document arrived via email. I've always taken a perverse pride in planning a holiday: the hours spent finding the best flight connections, locating TripAdvisor-rated hotels closest to the things we want to see, and hunting down the best restaurants for local cuisine and even the must-try items on the menu.

But with a recently arrived baby, I had tried to book a Myanmar trip a couple of times and it had defeated me. The size of the country – not to mention our always-limited travel window – meant we would need to take internal flights, and the connections and transfers never seemed to match up.

When baby Edwin reached 18 months of age, and our two older boys 8 and 10, we thought it was time to try again.

Travel specialists **Country Holidays** came highly recommended by a colleague and I can certainly see why after using them for our Myanmar adventure. The aforementioned document that they emailed through was more like a mini travel guide, with all relevant background information included, along with details of eight full days of activities tailored to the ages of our children – even taking into account breaks around lunchtime for our baby to nap.

Here are just some of the things we covered.

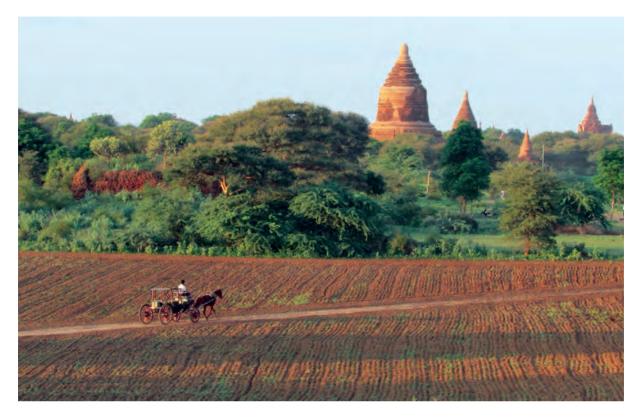












The capital

In Yangon we stayed at the Sule Shangri-La, centrally located just across the road from the Bogyoke Market. This market has everything for locals and tourists alike, and often cheaper prices on jewellery and crafts than we found in the villages where they are made.

The city has some lovely tree-lined streets, two big lakes and an interesting mix of Indian and Chinese architecture. Motorbikes have been banned in the city centre since 2002, so there is a leisurely feel to the place. New money flowing in is bringing big changes though: a huge multi-storey commercial development is opening soon on Inya Lake, opposite Aung San Suu Kyi's house, and more cars are on the roads every day.

The food we had in Yangon and Myanmar in general was a real surprise – very tasty, with an emphasis on fish (in tomato-tamarind based sauces), tempura, stir-fried vegetables and curries. The further north we travelled, the more the cuisine became Chinese-influenced, with leaf-wrapped dumplings and sesame flavours.

On Day 2, we visited an orphanage run by a monastery, where we had the chance to serve lunch to the children. Country Holidays had organised for us to contribute the meat dish and fresh fruit for the meal, and we took lots of stationery items and small gifts for them to give out to the children later. Some of the boys were studying to go to university and loved talking and playing soccer with our kids.

The Shwedagon Pagoda is the cultural highlight of Yangon. It's a

huge, dazzling complex on top of a hill, with lots of gold and as many as 68 stupas and pagodas, all paid for by donations. The central pagoda (being upgraded while we were there) is 110 metres tall, and covered in hundreds of gold plates and over 4,500 diamonds, including a 75-carat diamond in the top; needless to say, it's very impressive. We took the easy walk around the terrace, where locals enjoy bringing picnics and watching the sun set, beneath thousands of crows circling the spires.





Bricks and balloons

The next day involved an early morning flight to **Bagan** – the ancient capital from the 9th to 12th century. There are over 3,000 temples, pagodas and stupas spread over this massive plain along the Irrawaddy River. The locals moved out 25 years ago and created New Bagan, which is where the hotels are, but it's easy to get to and around the temple area – whether by bicycle, electric bike, horse and cart, or car and driver.

Bagan Lodge is a very new and beautifully planned hotel, with spacious, freestanding villas housing two interconnecting rooms, perfect for a family. I wish we could have stayed here longer to enjoy the space and the pool.

We saw too many temples to provide specific details, but the overall feel of Bagan is as though a giant has scattered "stones" or temples across the plain, and they have been left to weather and age over time, tumble-down but still bearing traces of their former glory. We saw incredible frescoes (some being uncovered from the lime which residents

covered them with to save them from marauders), gold and red spires, and an ancient palace being dug from the earth, its layout shown by rows and rows of red bricks and holes where columns had been placed.

Staff at the hotel looked after Edwin the next morning as we left at 4am for a hot air balloon adventure. **Balloons over Bagan** operates a fleet of deep burgundy-coloured balloons, with traditional French baskets capable of carrying 14 passengers and the pilot (ours a jovial Englishman called Graeme) on a floating journey over the treetops as the sun

rises over the plain. This was a magical experience – the fog burning off as the sun rose, its light bathing the temples in a bright golden-terracotta glow. Not a bump nor a drop, just a calm, floating sensation with the occasional "sssshhhhhhhh", as the flame was increased to lift us over the trees if we got too low.

A horse and buggy delivered us to the port of the river later that afternoon, and we watched the sun go down over the Irrawaddy, with a picnic basket and watermelon cocktails aboard one of the old, brightly painted wooden boats that ply the river with tourists on board.



The following morning we took a flight to the Shan State (Heho), near Inle Lake; then a drive to the colonial mountain village of Kalaw, with its hollyhocks, crab apples and English cottages, plus a cooler temperature and clear skies. Quite surreal.

The boys visited a sanctuary for retired elephants, washed the elephants in the river and played soccer with the mahouts afterwards. The elephants are released into the jungle each night to forage for themselves; the place is not set up for tourists, so you feel like you're involved in a real part of the working day.

Inle Lake, our final stop in Myanmar, is almost 3,000 feet above sea level, which makes for amazingly clear skies and huge white cloud formations. The vivid orange sunsets we watched each night from our balcony at the beautiful Villa Inle were breathtaking.

Not knowing what to expect on arrival, we were bundled on to one long-tail boat, and our luggage on to another. The only way to get to the lake hotels (most on stilts over the water, ours on the shore) is by these boats. With no time to worry, we strapped Edwin into his life jacket and were off!

The water was glassy both days we were there, and we loved the sense of calm that lay over the lake, with the famous Intha fishermen standing in their boats, paddling with one leg as they pull in the nets.

Over 100,000 people live on or around the lake, which is around 22km long and 10km wide. Villages are built on top of piles of weeds that are dug up from the bottom of the lake and then floated; it's then topped with soil, on which the local people grow vegetables, raise pigs, and build thatched or wooden houses with satellite dishes, bars, restaurants and post offices.

We loved visiting the village "factories" and watching the old ladies weaving silk or lotus root thread, or rolling cheroots while they laughed and chatted. Everywhere we went, children ran out to wave and greet us.

The renowned "forest pagodas" of Indein are a 30-minute trip away up one of the lake's tributary creeks, followed by a 10-minute walk. Here, hundreds of



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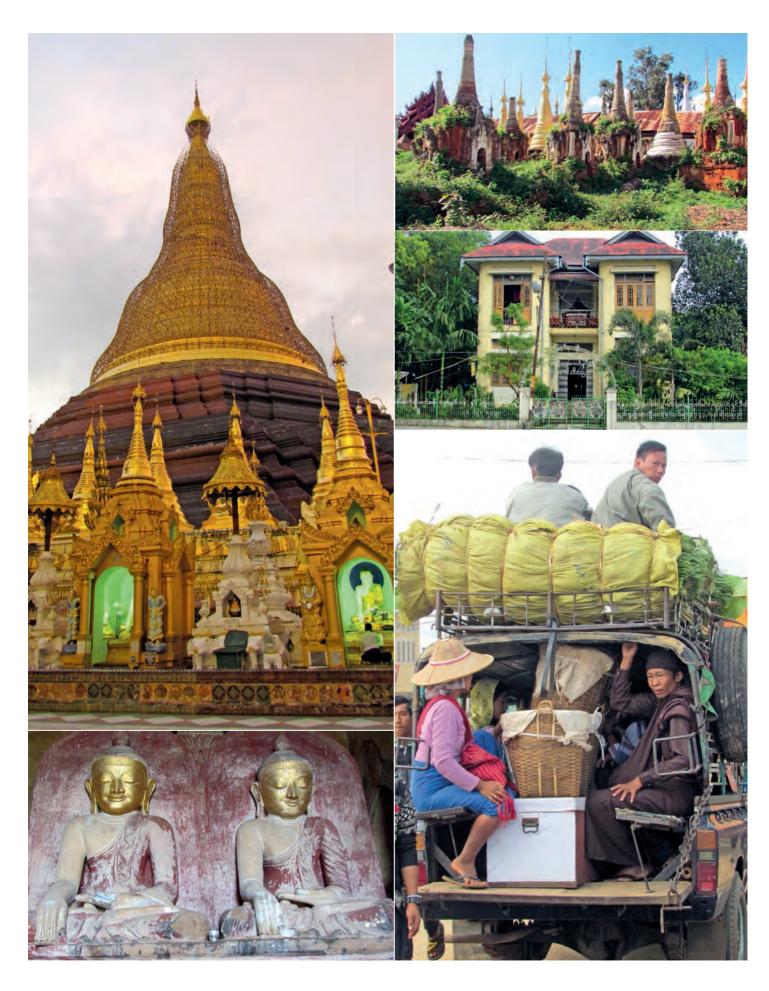
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stupas are clustered around a hill, some tumbling down, others being restored – painted gold, whitewashed or simply having their red bricks replaced. This is another very quiet, calm place – a light wind gently stirring the leaves on the trees is all you can hear.

Homeward bound

Our last day involved a series of connections: a 7am long-tail boat from the hotel, a minibus to the airport, our flight to Yangon, a minibus to a park for the kids to play and have lunch, another minibus out to the airport, then finally home to Singapore by around 10pm.

It was an incredibly long day to end on, but also fitting in a way, in view of the amazing number of sights and experiences that we'd been able to cram into our eight-day Myanmar trip, thanks to Country Holidays and their amazing tour guides. We definitely couldn't have seen or done half as much if we'd booked this trip on our own, no matter how long I spent planning it.

Country Holidays currently has 10 different Myanmar trips on offer, ranging from four to 11 days. To book one of these or to talk to them about a customised trip, call 6334 6120 or visit countryholidays.com.sg.



KARIN GALLEY-DICK finds family fun galore – and the ideal accommodation – on Sri Lanka's south coast.

sk the parent of teenagers what makes a good family holiday and they will more than likely tell you to choose a multi-faceted destination. A holiday based on a single activity, such as temple touring in Siem Reap, or a beach retreat on a remote island, may leave some teens bored rigid.

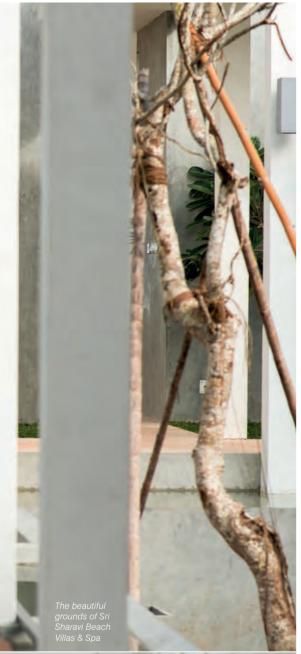
Enticing my 14-year-old away from his PlayStation was hard enough. I had to make sure that our family holiday would be packed with new experiences and plenty of fun. At the same time, I was personally longing for some true pampering and relaxation in serene surroundings.

Sri Lanka had long been on my radar; I knew that the island's beautiful

countryside, stunning beaches, wildlife, rich culture and vast choice of activities would check the right boxes for all of us. So off we went, with accommodation booked at the new Sri Sharavi Beach Villas & Spa on the southern coast near Mirissa, a luxury boutique property promising peace and tranquillity but with ample scope for exploring the coastal belt.

After a flight of only four hours we were met by Susil, the resort's friendly driver who had been waiting patiently after a computer glitch at the airport caused delays at immigration. The drive to the resort was a breeze and took about two and a half hours, courtesy of the new Southern Expressway that has halved the time it used to take to reach Mirissa.









The villas

Sri Sharavi is a luxury boutique property with four exquisitely furnished three-bedroom beach villas and two separate garden suites. It's located on a long stretch of secluded and picturesque beach. The spacious two-storey villas are separated from the sea by a 40-metre infinity pool that stretches across the front of the entire property, and a lush, grassy field with coconut palms.

On arrival we were met by the resort's general manager, the lovely Marcy Vale, a Canadian, who gave us a tour of the grounds and of our villa. Each of the four villas is individually named and designed in a distinct colour scheme inspired by the colours of Sri Lanka's precious gemstones: Topaz,

Aquamarine, Amethyst and Peridot. Our villa, Topaz, came decorated in an appealing palette of soothing shades of champagne, orange and earthy browns. With warm lighting, polished concrete floors and raw contemporary teakwood furniture, the effect was subtly chic. The accent colours ran through the entire villa, popping up in the upholstery, cushions and rugs and on the walls. The design ethos even carries over into the bathrooms whose many appealing touches include handcrafted, polished concrete sinks stained in the respective colour scheme of the villa.

Each villa can sleep up to six adults and three children. The ground floor consists of a spacious living and dining area, an open-plan pantry and an



ensuite bedroom with private garden terrace. Upstairs are two spacious suites with king size four-poster beds, a lounge area and walk-in closet.

The master bedroom suite was my favourite. Opening up to a huge private terrace complete with deck chairs and a sitting area offering uninterrupted 180-degree ocean views, this was a truly magical setting where you could watch both sunrise and sunset.

Looking around the amazing property, the thing that struck me most was the attention to detail that had gone into conceptualising a home away from home for resort guests. Dolores de Battista, the Maltese resident interior architect, teamed with Original's Geri Murphy to design the interiors. Their great sense of colour and style and their overall vision for the project is reflected everywhere you look.

Most of the furniture comes from Originals, who opened a showroom in Sri

Lanka two years ago. A carefully curated selection of their trademark Indian recycled furniture and contemporary teak pieces, combined with Vincent Sheppard chairs and sofas in bold colours, creates a clean sophisticated ambience. Colours, furniture and artwork work together beautifully. It made us feel instantly at home to find ourselves surrounded by some of the same furniture designs that we have in our Singapore house.

Marcy ensures that employees are trained thoroughly. Each villa is staffed with a "houseboy", among them Sandun, a charmingly dedicated young gentleman who looked after us with great and discreet care, predicting our every need and making sure everything ran smoothly for our stay. In fact, he has now set the standard of perfect service for me: completely attentive and completely unobtrusive – almost impossible to achieve, yet he made it look easy.



My children enjoy an exotic refreshment to beat the tropical summer thirst







The food

I must admit I knew little about Sri Lankan cuisine, naively assuming it would be similar to that in India. The food prepared by the chef, Dilan, was simply delicious and artfully presented, whether it was served in the beautiful dining area of our villa or on the verandah. Anything we fancied, local or Western, could be provided, and Dilan would pop by the villa each day to check our preferences. On our first night he prepared a feast consisting of a large plate of rice and eight different curries in little bowls meat, fruit and vegetable curries in a variety of flavours, and all delicious. My favourite meal was breakfast, walking down to our verandah each morning to find a lovingly decorated table complete with flowers, tropical fruit, juices and freshly baked bread.





The sights

It would be very easy to do absolutely nothing at the villa, but Sri Lanka's south coast has so much on offer – and I had promised the kids five days of activities and exploring. Information about day-trip itineraries and where to shop and eat are all provided by the staff, and our resort driver, Susil, was available to take us to any place we wanted to visit.

On our first day this was Galle, the coastal city with gorgeous old colonial buildings and a charming historic Dutch fort that has been well preserved. We spent a couple of hours walking the ramparts and enjoying the views out to the sea, taking in the fresh air and soaking in the atmosphere.

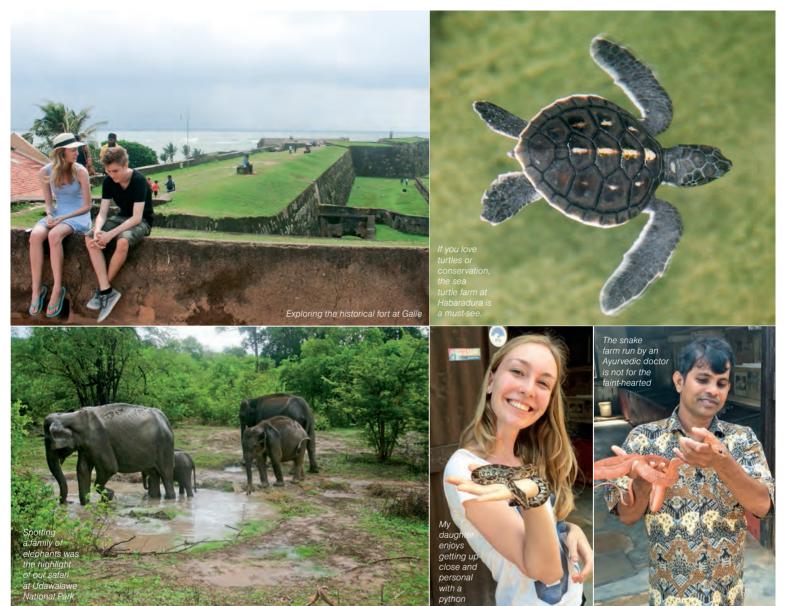
On the way back to the resort we stopped at the Sea Turtle Farm and Hatchery at Habaradura. Despite being a tourist attraction, this place seems really genuine and the people running the farm explained how they were trying their best to save the turtles. The project protects the eggs until they hatch and then monitors the baby turtles until they're strong enough to be reintroduced to nature. Injured and sick turtles are also cared for here.

The following day we took a 10-minute tuk-tuk ride from the resort to Mirissa, armed with layers of sunscreen, hats and sunshades. This is a laid-back little town with a local flavour, a beautiful palm-fringed beach and good surf – an excellent place to while away a few hours, and highly entertaining if you like big waves. The kids had a great time jumping the waves while I sipped a drink and soaked up the vibe of the place.

The big tourist draw in Mirissa is whale-watching, but unfortunately it wasn't the right time of year to see them.

With only a slim chance of making a sighting, we decided to give it a miss – a five-hour boat trip in choppy, whale-free waters didn't seem all that appealing.

We felt a bit more adventurous the next day and took a trip to a snake farm in Thelijjavila, a village about 45 minutes away and a delightful drive through the countryside. The small farm, run by a family of traditional Ayurvedic snakebite physicians, was a fantastic experience - very basic and not commercial at all. The owner uses the snakes to produce anti-venom used in Ayurvedic medicine. He keeps around 15 to 20 snakes, in a room the size of a car garage. It was quite an eye-opener as he displayed the highly venomous cobras and vipers, right in front of us. We got to hold some non-poisonous ones, including a python and tree snake, and we learnt a lot about Sri Lanka's indigenous snakes.



The safari

Another great experience is a trip to one of Sri Lanka's national parks. If you're interested in wildlife, this is a must. We visited Udawalawe National Park, rather than the better-known Yala National Park, which was closed because of drought. And what an experience it was. After a three-and-a-half-hour journey from the resort, we were ushered to a very comfortable private jeep for the three-hour safari. Within minutes the heavens opened and we were caught in a thunderstorm and torrential downpour. The guide hastily closed the jeep's plastic blinds while the driver kept navigating through the difficult terrain, now a slippery morass. Needless to say, we couldn't see a thing, and I had to keep reminding the kids (and myself!) that a safari is like a box of chocolate: you never know what you're going to get.

Our luck turned, however, and after an hour or so of rain, we came across a giant elephant strutting across the path. More animal sightings soon followed: peacocks, several birds of prey, a fox, herds of deer, buffaloes soaking in mud puddles, and a group of cheeky monkeys. As the sun began to set, our driver made one last stop next to a watering hole where we saw a baby elephant being surrounded by the herd

for protection – very sweet. Watching them behave in their natural setting was amazing, and my daughter couldn't stop taking pictures.

Back at the resort, chef Dilan had prepared a fantastic dinner of local delights that we enjoyed on our verandah to the sound of waves crashing on the shore. It was a great way to round off an amazing trip to Sri Lanka that created unforgettable memories for the family.

Getting there

Singapore Airlines, Emirates and Sri Lankan Airlines fly direct from Singapore to the Sri Lankan capital, Colombo.

Recommendations

Sri Sharavi Beach Villas & Spa: srisharavibeachvillas.com Sea Turtle Farm and Hatchery: seaturtlefarm.org Udawalawe National Park: udawalawenationalpark.com



Two-bedroom villa

It might be a splurge, but most parents would agree that two-bedroom accommodation makes all the difference. The children are pleased to not be lumped in Mum and Dad's room, and everyone is happy if there's a TV and separate bathroom too – cartoons at 6am, no problem; and wet swimsuits can languish in the corner of the shower.

The villas at the Anantara are incredibly roomy. The soaring ceiling in the open plan living, dining and kitchen area makes a big impression, as does the private pool that's accessible through large sliding doors. There's a comfortable daybed in the sala, and some of the villa pools have a shallow wading section for kids. Bedrooms are cleverly located at either end of the main living area, and the dressing area between the master bedroom is enormous, as is the bathroom with massive freestanding bath overlooking an outdoor rain-shower.

An additional 45 villas are due for completion by the end of March to add to the current 30, which are a mix of one- and two-bedroom accommodation.



9 Kids' Club

Thanks to their frequent travels, some expat kids are quite the connoisseurs of kids' clubs. The **Jakka Kids' Club** at Anantara offered something special to captivate our two, aged nine and 11. They went along to two or three sessions each day, taking their pick from complimentary activities perfectly suited for ages four to 12. A printed schedule in the villa was handy for them to choose their activities ahead of time.

Yoga, painting, hair-braiding, balloon art, treasure hunts and lots of other mainly craft-based activities kept them amused for hours. (Who knew that a towel could be folded into the shape of an elephant?) There were computer games and sports, too. A climbing wall, a floating movie screen and pool tubes were set to be arriving just after our visit, promising more fun for bigger kids and adults.

Aside from friendly, happy staff, the other important ingredient of Jakka is its location. Directly beside the pool, with big windows and a sunny outlook, it's not an afterthought as some kids' clubs seem to be.

Reasonably prices, acceptance in the well-some guests choose to self-cater in the well-state and the self-cater in the self-cater in the well-state and the self-cater in th Reasonably priced, authentic food equipped villa kitchens. This is very handy for easy breakfasts, snacks and lunches with kids. But on a short stay, and especially in Thailand, part of the holiday fun is to revel in the local cuisine. There are three options: **Chaam**, the all-day dining restaurant: Crust, for wood-fired pizza; and Ripples, a swim-up pool bar offering snacks and drinks. All provide value-for-money options and you'll certainly pay less than for Thai food in Singapore. The weekly seafood buffets are not to be missed, offering a delicious selection of barbecued local seafood, plus a great spread of salads and Asian hot dishes. Order room service on evenings when everyone wants to slouch about; I can vouch for the Thai curries.





Thai cooking

A lunchtime cooking class at **Spice Spoons** is a fun activity for the entire family, and relaxing, too – especially since there's no washing-up involved. Most of the four Thai dishes we prepared were quick and simple, and – more importantly – tasty, as we discovered when we sat down to eat the results.

There are two set menus offered on alternate days, so you can add a host of dishes to your repertoire. We made Som Tam (spicy green papaya salad), Tom Kha Gai (coconut chicken

soup), Goong Phad Nam Prik Pao (prawn stir-fry) and a dessert of Peauk Buad Chee (taro poached in coconut cream). The experienced sous chef gave us all kinds of local tips: how to cut food at the correct angle, how to juice a lime easily, and how to achieve that all-important combination of salty, spicy and sour flavours that is so important in Thai cooking. This is a great activity, especially on a rainy day.



Parental downtime

With a Kids' Club fulfilling the child-minding duties, parents are free to do their own thing. For us this meant a twilight stroll on the deserted beach and sundowners at the Infinity Bar at **Anantara Phuket Villas**, just across the road. This is another stunning resort, with several quality dining options, but is perhaps best enjoyed without younger kids.

A couple's massage at the **Anantara Spa** will put anyone in a good mood. Also located at Anantara Villas, the tranquil six-pavilion spa is set around a picturesque lake in lush tropical gardens. The signature 90-minute massage combines soothing Thai techniques with hot oil – the ultimate treat.

Clean beach

Khao Mai is a clean beach with no pesky touts or traders, and kilometres of fine sand. The area was designated a national park in 1981 and it is largely free from development. Olive ridley sea turtles lay their eggs on the beach from November to February.

While the Vacation Club does not have direct access to the beach, it's only a five-minute walk away and guests can use the Anantara water sports centre. During the few months of the monsoon season, the Andaman Sea can become pretty rough and the water can be closed to swimming. December to May offers the clearest weather.

For me though, as long as it's not raining, beaches are good for so much more than swimming: leisurely walks, watching sunsets, jogging, playing ball and just laying about. The ideal holiday.

Optional extras

Here's where the Anantara scored bonus marks:

- The resort is located just 15 minutes from the airport; the personal greeting and prompt pickup by friendly staff makes a big impression.
- Whether it's just tootling to the beach, or a longer ride with a staff member as guide, complimentary bikes give freedom which bigger kids appreciate.
- Parents like me who are paranoid about sunburn will recognise the value of the shaded kids' pool and playground, where kids can play safely for hours. There are pool toys, too.
- A washing machine and dryer are tucked away in a cupboard in the villa's kitchen.
- A mini-market is located across the road in the Turtle Village shops and is well stocked with flip-flops, pool toys, cheese, fruit, beer, pasta and more.
- A cocktail at a swim-up pool bar always gets a holiday off to the right start.
- One-, two- and three-bedroom apartment suites are available at the Vacation Club.







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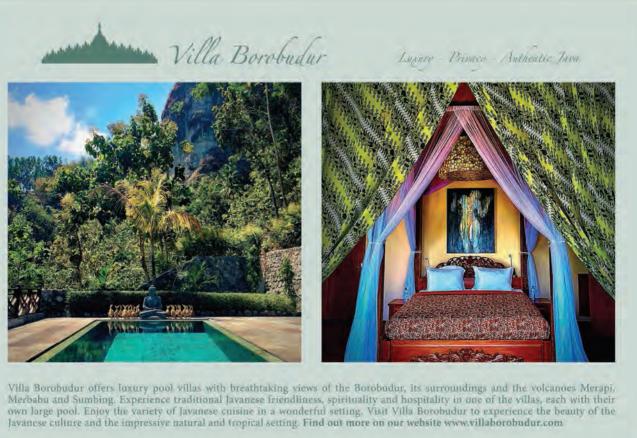
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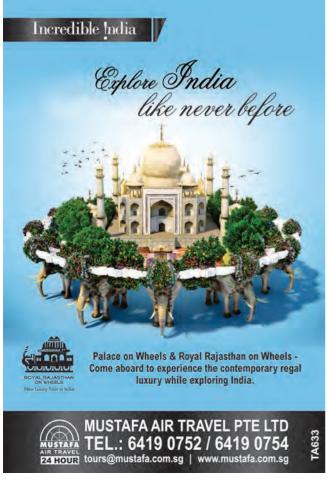
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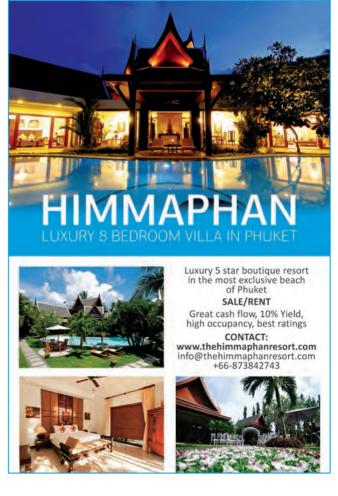
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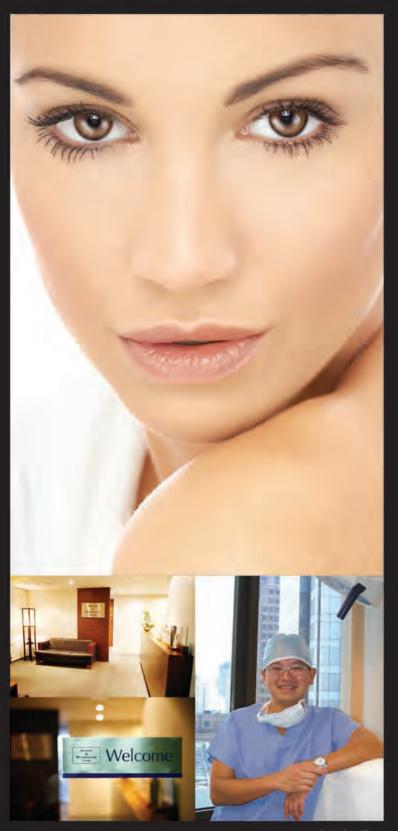








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Each pod is environment-controlled so that there's minimal stimulus, which means you're weightless and without light or sound. And, though it may sound strange, it's a great way to unwind, detoxify and heal the body; after all, the water buoyancy removes all stress placed on the body, allowing it to focus its energies on healing any conditions that need attention. Benefits are said to include:

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- Athletic performance enhancement
- · Reduction of depression, anxiety and fear
- Assistance with overcoming unhealthy habits and addictions
- · Holistic wellness
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Same Day Smile

No one enjoys getting crowns put in, especially when it becomes a multivisit experience. However, instant crowns are now possible at **DP Dental**, thanks to innovative CEREC 3D technology, which captures an image and renders the 3D form of a tooth. Unlike the conventional method of taking impressions and sending them out to specialised dental labs, this new technology enables dentists to mill realistic restorations from blocks of ceramic materials right on the spot – in other words, you'll walk away with



a new crown in just two hours as opposed to two weeks. DP Dental – part of the Body with Soul Healthcare Network – is one of few practices in Singapore to house this technology.

6282 0122 dpdental.com.sg



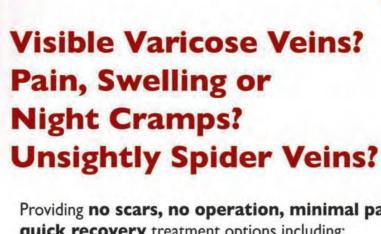
A PRESSING MATTER

Fresh from the festive season, you might be in dire need of some healthy nutrients to get you going in 2015. Luckily, The Syndicate Juice Co. has got just what the doctor ordered. The homegrown juicing company offers a selection of fresh, vitamin-packed, cold-pressed fruit and vegetable juices and smoothies, plus almond milk and homemade nut butters - all of which can be delivered to your doorstep. Favourite concoctions include "Recharge Me!" (apple, celery, cucumber, kale, spinach and mint tea), "RecRoot Me!" (carrot, apple, lemon and ginger) and "Beets Me!" (beetroot, carrot, orange and pineapple), while the "Sun Salute" smoothie is a deliciously thick blend of banana, almond, blueberry, orange, chia seeds and acai; the brand's signature "White Out" almond milk is another popular choice. And, while juices can be purchased in mix-and-match six-packs (\$90 to \$108) for everyday consumption, Syndicate also offers three juice cleanse programmes (\$105 to \$540) of different intensities for those who seek a break from their everyday diets and a complete body overhaul.

WHAT EXACTLY IS COLD-PRESSING?

Cold-pressing is a method of extracting juice from vegetables and fruit by grinding them very slowly, then pressing them between two steel plates to squeeze out the pulp-free juice using hydraulic pressure. All this is done without heating the juice or nut milk, allowing it to retain the live nutrients and enzymes and keeping it as close to its natural state as possible.

Order online at **syndicatejuice.com** or grab a bottle (\$8) at pop-up marketplace, Crateful, at 1M Yong Siak Street in Tiong Bahru.



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CLICKS AND MORTAR



French sports chain
Decathlon has officially
launched its first physical
presence in Singapore
after operating solely as an
ecommerce site here for
the past two years. Those
looking for sports gear and
equipment can now try out

the brand's unique, new "click-and-mortar" retail concept, **The Decathlon eXperience**, which gives the conventional in-store shopping trip a digital twist. In the 7,000-square-foot experiential zone, customers can try out thousands of products, representing over 65 sporting activities, firsthand – from bouncing on trampolines and taking bicycles for a spin to testing yoga mats and hiking boots – before using one of the store's giant computers to self-check-out online. In-store staff members are on hand to walk you through the various product lines, and goods can be delivered or carried home – there's also the option to order online and collect from the store. 58 Kim Yam Road, #01-01. **decathlon.sg**

LIGHT AS AIR

Thirty years after Nike debuted the original Air Max 1 – the shoe that made Nike a household name – the iconic brand has launched the new and improved **Air Max 2015**, featuring the soft, bouncy cushioning that Nike Air fans know and love. The latest in a long series of Air Max designs, the new model is lighter than ever. It boasts a seamless mesh upper for better breathability, foot motion and flexibility, an internal heel cup for a snug foot-to-sole fit, and a waffled outer-sole for enhanced road traction. Available in six colours (three men's and three women's), the shoe can be customised at **nike**. **com/sg**. \$299. Nike, 1 Scotts Road, #01-02 Shaw Centre. ▼



Coming Up



OUTRUN CANCER

Get your sneakers on and gear up for the annual **Terry Fox Run Singapore** on 8
February. Held all over the world each year, this non-competitive charity event is named in honour of the Canadian amputee runner who attempted to run across Canada in 1981 to raise money for cancer research. Whether you choose to run the 10K route, or run or walk the 5K (you can even push a stroller), your participation is key – funds raised go to research programmes at the Singapore Cancer Society. Flag off at 7.30am at Big Splash, 902 East Coast Parkway. **To register, visit canadians.org.sg.**



GOLFING FOR GOOD

Golf enthusiasts can look forward to getting on the green for a good cause at the third annual **Swing for the Kids** golf tournament, taking place on 8 March at Batam's Palm Springs Golf and Beach Resort. Together with a lunchtime charity auction, the tournament will raise money for orphanages in Indonesia, Malaysia, Vietnam and the Philippines; funds will support ongoing projects including the construction of dormitories, roads, playgrounds and libraries to improve the living and learning conditions of less fortunate children. **To register, visit zeg.li/sftk2015.**



A Sculpted You for 2015

Most of us have at least a bit of unwanted fat that we're just dying to get rid of and, with the New Year here, there's no better time to make it happen. The good news is that Cutis Medical Laser Clinics is giving away **CoolSculpting Fat Freeze** treatments to two lucky *EL* readers. Each winner will receive two treatments worth \$800 per session – that's \$1,600 worth of treatments each!

The CoolSculpting procedure is the only US FDA-approved fatfreezing technique. Promising up to 40 percent fat reduction in the treatment area, it's non-invasive and has no downtime.

How it works

While some other fat-removal procedures can actually destroy tissue other than fat by burning, shattering or extracting non-fat cells, CoolSculpting technology safely delivers precisely controlled cooling to gently and effectively target *only* fat cells underneath the skin's surface – and without harming non-fat cells. The treated fat cells become crystallised and, over time, your body naturally processes and eliminates them. Developed by Harvard scientists, this innovative procedure is completely non-surgical, which means there are no knives, needles, scarring or recovery time involved.

Sit back, relax and freeze your fat away

After you and your physician select the areas to be treated, the CoolSculpting device is positioned on your body and controlled cooling is applied. During the one-hour procedure, feel free to sit back and relax – you can read, check emails or even take a nap!

After your sculpting session

Since the procedure is non-invasive, you'll have no problem returning to your normal activities immediately after your session. In the weeks and months following, your body will naturally process and eliminate the treated fat cells – once the fat cells are gone, they're gone for good.

Additional sessions may further enhance your results, so talk to your doctor if you're interested in creating a tailored treatment plan just for you.

Enter to win at expatliving.sg/competitions. 32



Cutis Medical Laser Clinics 9 Scotts Road, #03-06 Pacific Plaza 6664 8185 | cutislaserclinics.com



Popular nutritional advice has recently made a sharp move away from the low-fat, high-carbohydrate diet to its complete opposite: a diet rich in healthy fats and proteins, but low in carbs, especially sugars and refined grains of any sort. What does this mean for a runner? Is it possible to train and race properly without carbs? **Verne Maree** investigates.

ward-winning sports scientist DR TIM NOAKES, whose best-selling Lore of Running (1977) had for decades been the bible of runners in South Africa, caused a storm of controversy recently when he apologised to his countrymen for years of promoting a low-fat, high-carb diet. "Tear out the chapter on nutrition in Lore of Running," he declared. "I was wrong."

His latest book - The Real Meal Revolution - effectively turns the food pyramid upside-down. Especially for



carb-intolerant people like himself, who struggle to maintain a healthy weight even while training for marathons, he recommends a diet of mainly fish, chicken, liver and eggs; macadamia, almond and Brazil nuts; full cream yoghurt, and leafy veggies such as spinach and broccoli.

In moving from high-carb to virtually no-carb, Noakes has swung the pendulum a bit too far – for me, anyway. I'm a fan of onion and garlic, starchy root vegetables like carrots, butternut and beetroot, plus moderate servings of beans, lentils and other legumes. Then again, I'm probably less carb-intolerant than Noakes. How else would I survive *Expat Living*'s continual flow of birthday cakes, festive log cakes and autumnal moon-cakes, plus duty-free chocolates from colleagues returning from holiday? (This office is a danger-zone, I tell you.)

Though he's still taking flak from the medical (read pharmaceutical) industry, Noakes is by no means alone, nor the first to go this route. Apart from Atkins and others, nutrition and fitness guru DR PHIL MERCOLA (mercola. com) published *The No Grain Diet* back in 2003. More than ten years later, he notes with perhaps forgivable smugness that his high-fat, moderate protein, low-carb diet is now being embraced by sportsmen and women, even top Ironman triathletes and ultramarathoners.

As Phil explains, the idea behind **carb-loading** is to saturate yourself with carbs so your muscles have plenty of glycogen to draw on while you exercise.



This can work well for fit athletes on an intensive workout regimen, he concedes; but it's not ideal. That's because once you've trained your body to burn fat during exercise – become "fat-adapted" – a high-fat, low-carb diet provides more long-lasting fuel and has an overall better impact on metabolism.

Let's ask Suzy

Top 10K runner and Singapore expat SUZY WALSHAM, who is also the current world vertical marathon champion,



confirms that she feels better and stronger on a low-carb diet – despite her intensive training regimen.

The thinking about diet changes all the time, as Suzy says. "They used to say eating more than a couple of eggs a week was bad for us, and now we know what powerhouses



eggs are. For vital protein that helps your muscles recover from training sessions, eggs are one of the best sources."

"Looking back at my late 20s," says Suzy, "I had a coach who was very old-school about carbs: it was muffins for breakfast, pasta for lunch and then lasagne for dinner. I see now that we were all eating far too many refined carbs, too few proteins, and not nearly enough vegetables. I'm sure that made it harder for us to maintain our weight, too."

And now? "I eat a lot of salad, and I believe vegetables are really, really important. Most people don't eat enough vegetables; instead, they eat too much fruit, not realising how full of sugar it is. And I am massively anti-fruit-juice. Part of the problem is that you're leaving behind the pulp, which is nutritionally the best part of the fruit. What's more, you use three to four apples for just one glass of apple juice. It would be way better to have just one apple and a glass of water."

Suzy starts the day with cereal, nuts and seeds; lunch and dinner are either a big salad or vegetables, always with some protein. "For snacks, I try to stick to nuts and seeds," she adds, "and I avoid processed foods as much as possible."

Marathoners need more carbs for training and racing, Suzy believes; but intense carb-loading is of far less value for shorter distances like the 10K. Nevertheless, she does feel there's a case to be made in Singapore for eating more carbs before a race, especially for a low-carb eater like herself. The reason is that running in this kind of heat and humidity causes us to lose so much water, as much as 1.5kg (or 1.5 litres) in a single race or training session, in Suzy's case.

"For 24 to 48 hours before a 10K race, I will increase my carbs," she explains. "I'll have a banana, and I'll have a chicken sandwich instead of a chicken salad. Carbs help you retain water, so you're starting your race more hydrated than you would otherwise be. You may be a bit heavier at the start line, but that's water that you'll lose during the race."

So, what's best - medium-carb, low-carb or no-carb? High-fat, medium-fat or low-fat? Not only is the choice highly individual, but it probably lies somewhere in between the extremes. I, for one, am joyfully celebrating the return of healthy fat to our diets: creamy avocadoes, crisp-roasted chicken skin, generously olive-oil-tossed salads and butter-coated hot veggies. Hallelujah!

JANUARY

1

Mileage New Year Run, 7.30am, 10K, Punggol Park



MR25 Ultramarathon,

7am, min. 5 10K laps in 12 hrs, MacRitchie Reservoir



West Coast Mazda Run,

7am, 1.2/6K, West Coast Park

10/11

NUS Bizad Charity Run,

5pm, 5/10K, Mochtar Riady Building, NUS

11

Run For Your Lives Singapore,

12 noon, 5K, West Coast Park

17

Run for Light,

5pm, 5K, Gardens by the Bay

FEBRUARY

7

Safari Zoo Run, 4pm, 6/12K

8

Terry Fox Run,

7.30am, 5/10K, East Coast, Big Splash

14

Brooks Marina Run,

5.30pm, 10/21K, Gardens by the Bay

15

Marina Party Dash,

5pm, 5K, Gardens by the Bay

MARCH

1

Men's Health Urbanathlon,

7am, 14K, Kallang Practice Track

8

Green Corridor Run,

7am, 10.5K, Tanjong Pagar Rail Station

8

Venus Run,

730am 5K

28-29

Twilight Ultra Challenge,

7pm, 5/10K laps in 16 hrs, ECP Area F

29

2XU Compression Run,

5.30am, 21.1/10/5K, F1 Pit Building 3

CHANGE: It Does the Body Good Photography by Ken Tan

Personal trainer and mother of five, SAM BLAKEY, is proof that it's never too late to make a change. Formerly a journalist and sub-editor in the UK, Sam moved with her family to Singapore four years ago and decided to pursue a career in personal training. Having launched her fitness company, Ooberfit, in 2012 with just three friends on the books, her client list is now over 100, ranging from 60-somethings down to clients in their early teens. Sam talks to Amy Greenburg about her love of personal training, her inspirational career change, and juggling her kids and clients.

What inspired your transition from journalism to the field of fitness?

Money! With no expat deal, the cost of living here in Singapore, high rental fees and four kids at the time in international schools, plus one at university back in the UK, I needed a job! There were lots of accompanying spouses like me with media backgrounds, but not that many openings and, although I had enjoyed my last newspaper job in the UK, I quite fancied taking a completely new direction.

What better time to reinvent myself than after moving halfway across the world where only a handful of people knew me? Back in my school days, I wanted to be a PE teacher or a journalist, so in a way, my career has gone full circle.





I re-evaluated my life when I was 39 and decided it was time I got healthy, lost weight and improved my fitness. I'd run my first 10K by the time I was 40, and I've been a fitness enthusiast ever since.

How did you get started with training in Singapore?

I enrolled at the International Sports Academy (ISA) to complete my CPR/AED and a foundation course with The Singapore Sports Council, so that I'd be eligible to join a personal training course. I hadn't studied since I'd qualified as a journalist, so it was a bit of a shock going back to school after a gap of almost 30 years. Biology had never been my favourite subject, but I found physiology and human anatomy in the context of exercise fascinating.

I chose the American Council on Exercise (ACE) certification because it's an internationally recognised fitness organisation, endorsed by the European Health and Fitness Association, and allows me to work anywhere in the world. ACE also publishes great research and, as a member, I'm kept up to date with all the latest fitness trends. I'm required to recertify every two years with additional training, which means I stay fresh.

This year, I qualified as an internationally certified Pilates instructor, which has enabled me to bring a unique cardio-Pilates mix to my sessions. I personally advocate interval training, because it's proven to work and you can offer different intensities of the same exercise to suit all fitness levels. I teach it in all my group classes and in one-on-one sessions in the gym, unless I'm working with a client with back, postnatal or joint issues that may restrict their cardio work.

What's your typical daily routine like?

Stupidly, I thought working for myself would mean a better work-life balance and fewer hours. Turns out, however, that my boss is a real slave driver! My work day usually starts with a one-on-one client session at 7.30am or an outdoor group bootcamp at 8am, and then it's pretty much a full day from there. I'm fortunate that I get to work in the Botanic Gardens and in parks on the East and West Coasts where our sessions are punctuated with the most amazing bird song – beats a cold, damp, wintry session in the UK for sure!

I'm lucky that my kids now range from 13 to 24 and are more independent, but balancing work with their needs is still a fine line; I don't always get it right – but they understand and seem very proud of what I do.

What types of fitness and diet habits do you follow?

I spend at least 19 hours a week just driving between clients, as well as conducting 30 bootcamp sessions, so I keep fit by exercising with some of the smaller classes or working out alongside my one-on-one clients to encourage and pace them. When I have new clients, especially guys, they are usually way younger than me so I always do the cardio sessions with them, as I think it's important to show that I'm not asking them to do anything I'm not capable of doing myself!









My crazy schedule means I don't eat as healthily as I would like to, but I always tell my clients to do as I say, not as I do – and I have a great nutritionist I refer them to if they need any advice. If I need to shed a few pounds, I switch to a low-carb diet for a few weeks and then follow Ooberfit's "Bikini Challenge" to keep it off.

Ooberfit's Six-step Bikini Challenge

- No alcohol during the week, Monday to Friday, with the exception of twice in the entire month.
- 2. Absolutely no snacking. Choose between five small meals or three of your usual meals a day.
- **3.** Ban all crisps, chocolate or any other treats. You can nibble on a carrot if you feel peckish!
- **4.** Participate in a minimum of two bootcamps per week, plus...
- 5. At least one other cardio exercise per week.
- 6. Absolutely no cheating!

What's the best advice you've ever gotten?

"Finish what you started" – or, to put it another way, "Don't start what you cannot finish". When you build steadily, you can achieve what you thought was impossible.

I was 19 when I watched my first London Marathon go past, and was absolutely certain I could never run such a distance. I was almost 40 when I decided to run my first marathon, in New York of all places. Six weeks before it was due to take place, the Twin Towers collapsed during the 9/11 terror attacks in the US. Many charity runners dropped out, but I was determined not to waste all my training nor let down my chosen charity, so I opted to go anyway.

Completing that race turned out to be a pivotal moment in my life. The sense of achievement I felt was huge; it changed my whole perception of myself and gave me a much-needed confidence boost. That was to be my first of several marathons; just before we came to Singapore, I completed three marathons in five weeks, just to see if I could.

What do you love most about being a trainer?

I think I have one of the best jobs in the world. I get to work with people who have made a conscious decision to change their lives by getting healthy, and I help them achieve their goals. My clients come in all shapes and sizes, and vary from the very fit to people who haven't worked out in years, if at all. Watching them grow in confidence, get fitter and change shape is the best reward for any trainer.

I get such a buzz from working with an older client whose heart murmur is no longer detectable with a stethoscope, a woman whose bone density has improved significantly, a guy who has shed 12kg in eight weeks and a postnatal mum who has closed up a three-finger gap in her abdominal wall. I never expected I would end up doing a job that had such a positive impact on others – that's why I love it!

I think my unique selling point is the fact that I'm just a normal mum who, in the past, has been everything from lazy and post-natally overweight to sporadic with exercise, so I really understand how my clients are feeling and the battles many of them struggle with.

Do you believe in making New Year resolutions? If so, what are yours for 2015?

I occasionally make them, but, honestly, I think we set ourselves up to fail by not being realistic. If you want to lose weight and get fitter, set a reasonable target; start with small milestones and build on them. If I'm out running with a client, I get them to concentrate on the next turn, not the top of the hill or our final destination. Pick an interim target and then expand on it as you reach the smaller milestones – just don't decide to start with a marathon!

2015 is going to be a pivotal year for Ooberfit, as I'm in the process of going into partnership to incorporate the business so that we can expand it. This month, I'll also start teaching fitness classes for families at the new Tanderra Club in Loewen Gardens, which is exciting. If I were to make a New Year's resolution, it would be to take Ooberfit forward without compromising its reputation for fun, safe and effective training, and to build on the foundations already laid, while always remembering that one size doesn't fit all.

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Consultant Surgeon General, Vascular & Endovascular Surgery Adjunct Assistant Professor, Department of Surgery, NUS MBBS (Hons) (UNSW), M.Med (Surg), FRCS Edin (Gen Surg)

- · Graduated from the University of New South Wales, Australia (1998)
- Senior Clinical Fellow in Vascular and Endovascular Surgery, Prince of Wales Hospital, Sydney (2007)
- · Registered as a Medical Practitioner with the Medical Board of Australia
- · Member of the American College of Phlebology



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Here's to a healthy 2015! If you're anything like us, this is the year you're going to do it all: drink less, eat right, get fit, build your career, save money, see more of the world. all while becoming a better parent, partner and person. But before you embark on Project Superhero, says Verne Maree, it may be time for a reality check. Feeling fine and looking pretty good for your age - all right, fantastic for your age - is no quarantee that all is indeed well.

or the arguably lucky residents of England, the National Health Service (NHS) offers what it calls "a free mid-life MOT*" - that's a health test - every five years to anyone aged between 40 and 74. I'll bet that's not just from the goodness of their no doubt steadily beating bureaucratic hearts; it makes financial sense, too. Timely screening can pick up an incipient problem before it develops into a serious or chronic disease that has a greater impact on the

public coffers (or your own hard-won savings).

As expats in Singapore, we don't generally have access to free health services like the NHS. But it's likely that your medical insurance company – and you do have health insurance, right? – will cover the costs of screening appropriate for your age and circumstances.

And if you're unsure what sorts of tests you should be having, there are expat-friendly clinics here, staffed with internationally experienced doctors who will be able tell you exactly what you need. Complete Healthcare International (CHI)

and Johns Hopkins Singapore are just two of them.

GENERALLY SPEAKING

"Everyone should have regular health checks," affirms Dr Lin Kai Wei, a GP at the Katong, East Coast branch of CHI, "even if you feel completely well." He reminds us that it's a big responsibility: "Any breakdown in your health ultimately affects everyone in your family: your partner, your children, even your parents." (No pressure, then!)

Hypertension, diabetes and high cholesterol are risk factors for developing heart disease and stroke, explains Dr Lin. "You should have your blood pressure checked every one to two years, especially if there's a family history."

Being obese or overweight is the main risk factor for **Type 2 diabetes**, a dangerous condition that continues to

escalate alarmingly. Untreated diabetes can lead to neural damage, kidney damage and eventual failure, and vision problems, even blindness.

* In the UK, an MOT – short for "Ministry of Transport" – is the compulsory annual roadworthiness test for vehicles.

HYPERTENSION DIABETES CHOLESTEROL HEART DISEASE CANCERS "Screening for diabetes should start at age 40," he recommends, "or earlier if one of your parents or siblings is diabetic."

Cholesterol levels should be checked regularly from age 35, or earlier if you are a smoker or have a family history of heart disease.

Blood tests can also be used to screen for common health problems such as a **thyroid dysfunction**, **vitamin D deficiency** and **anaemia** (due either to iron or vitamin deficiencies).

Colon cancer is the commonest cancer in Singapore, notes Dr Lin. "An annual stool test for occult blood is a good idea; so is a first colonoscopy at the age of 50, or earlier if you have a family history of the disease." And if you notice symptoms of changed bowel habits lasting for more than six weeks, or if you see blood in your stools, get yourself to a specialist immediately.

So much for the Big Five. Depending on your gender and your particular risk factors, he explains, you can also opt to be screened for a host of other potentially debilitating conditions, from sight-threatening glaucoma to skin cancer.

Men should be aware of tests for prostate cancer, and that low testosterone can be treated with hormone replacement therapy.

Regular Pap smears are essential for the cervical health of **women** aged 25 to 64; breast cancer screening by means of physical examination, mammogram or ultrasound, depending on your age and other factors, is likewise vital, he says. Finally, you might want to have your BMD (bone mineral density) checked for signs of osteoporosis or its less advanced form, osteopaenia; this test, happily, is subsidised here by the MOH.

As Dr Lin points out: "A multitude of illnesses or conditions can exist without signs or symptoms for many years, but their eventual consequences can be shattering."

Complete Healthcare International 45 Rochester Park (6776 2288) 22 East Coast Road (6447 4477) chi-health.com.sg

ONCOLOGICALLY SPEAKING

Many of us harbour some degree of fear that we may unwittingly be playing host to a tumour, and especially so if a close family member has had cancer. So I asked oncologist DR LAVINA BHARWANI, the Medical Director at Johns Hopkins Singapore, to identify the worst of the "silent killers": tumours that cause no pain, weight loss or other symptoms as they grow within the body.

"The real silent killers are cancers of the pancreas, the ovaries and the stomach – unlike, for example, a tumour in the colon that's going to grow and press on something, or a palpable lump in the breast. Cervical cancer is another, too, but to a lesser extent; there are generally symptoms such as bleeding."

Stomach cancer is a particular worry for Dr Bharwani, who says she has been seeing many advanced cases in the past few years. Mostly, these are people who mistake its symptoms for indigestion or reflux.

To screen or not to screen?

The crux of screening lies in the question: Are we able to pick up cancers early enough to make a difference in the outcome? Unfortunately, that's often not the case.

To some degree, she says, screening has changed the outlook for **breast cancer**: identified early enough, it can be cured. "And despite the controversy about mammograms," says Dr Bharwani, "I still think they're important."

The same goes for the Pap smears that pick up **cervical cancer**, and also for **colon cancer**, if the tumours or pre-cancerous polyps are found during the course of a timely colonoscopy and removed. Potentially deadly skin **melanomas**, too, are completely curable if identified and excised in the early stage.

What about other cancers?

For many other cancers, there is often no reliable test available; for instance, there's no test for lung cancer in a non-smoker. Pancreatic cancer is another example; it's generally only found after a patient seeks medical attention for pain and weight loss, a mass on the pancreas is picked up on a scan and a biopsy is performed. "Even when caught early," she explains, "pancreatic cancer cure rates are low, both because of the nature of the cancer and the fact that effective treatment drugs have not yet been identified."

For risk-averse souls like me, it's alarming to be told that there is no

standard screening protocol for the majority of cancers. Each country has its own guidelines, explains the oncologist, "and it's often a physician-patient thing".

Her advice? The main thing is to listen to your body; and, of course, to limit the risk factors in your own life. We can't choose our parents or our DNA, but we can avoid tobacco, limit alcohol intake and maintain a healthy weight. "Physical activity is hugely important," she stresses.

Last word

For someone who's feeling good, what would Dr Bharwani suggest in the way of screening?

"From your early twenties, periodically check your general wellbeing – blood pressure, blood sugar, cholesterol and so on: for women, breast self-examination from the age of 20, and Pap smears from 21" And then?

"Disease incidence increases with age; that's why screening for breast cancer is recommended from 40, and for colon cancer from the age of 50, or earlier with a family history of either of these diseases."

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FITNESS, RICHT AT YOUR FEET

By Amy Greenburg

Resolving to stay fit is easy; but by mid-year, a lack of time or motivation often gets the better of us. Personal training is an excellent way of keeping those fitness resolutions on track all year long – especially when your trainer comes to you. **EzFit** offers clients just that – individually tailored fitness programmes right at their doorsteps. We asked American expat and mother-of-two, TESSA MYERS (38), to share her experience of training with EzFit for the past year.

About EzFit

EzFit offers personal training for total fitness, fat loss, strength and conditioning, improved sports performance, rehabilitation, and pre- and postnatal exercise. It also runs small bootcamp classes for adults, children and families, and 30-minute "executive" personal training sessions for those pressed for time.

Why did you start training with EzFit?

I wanted to get serious about my health this year – this may be the only New Year's resolution I've kept! I have a demanding job, and I'm a wife and mother, which means exercise would always make it to the bottom of my list of things to do. I needed the extra motivation to make time in my schedule for exercise, and I also wasn't quite sure what I should be working on. So, I looked for a trainer that could work around my schedule, meet me where I lived, and help me focus on my health and fitness goals.

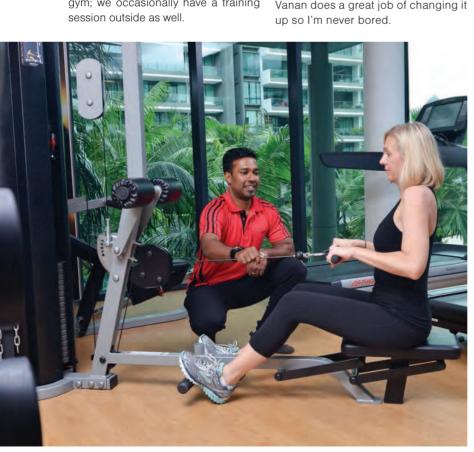
How often do you train?

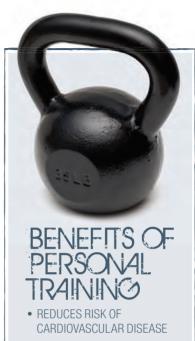
I train with Vanan from EzFit twice a week, usually on weekdays but sometimes on weekends, at my condo gym; we occasionally have a training session outside as well.

Talk us through a typical session. What do you like most?

We usually start with a warm-up of about 10 minutes of cardio, and then move on to either strength building or a more high-impact workout that includes strength and cardio. Equipment-wise, I think we've used pretty much everything in the gym, from the elliptical and the treadmill to free weights.

I like Vanan's creative use of playing cards to dictate the workout. He assigns a different exercise to each card, and we play through the deck. It's intense, but it makes the workout go very quickly. My favourite is when he brings out the boxing gloves; I think it's the perfect Monday afternoon workout! I really enjoy the variety of each session and having someone there to motivate me to work hard; Vanan does a great job of changing it up so I'm never bored.





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What kind of results have you experienced?

I've noticed a marked improvement in my overall energy levels, as well as an improvement in strength and muscle tone. I have also noticed that I'm much more conscious of the choices I make regarding diet and sleep. I would say that my personal training programme has made me more health-conscious overall.

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RACHAEL WHEELER takes on The Viper Challenge: 20 muddy kilometres and 20 even muddier obstacles.

s someone who considers herself fairly sporty, I went ahead and signed up for the Viper Challenge in Kuala Lumpur without looking particularly closely at the details. I knew it was the biggest obstacle challenge event in Asia, but – though I've never completed a hopscotch course, let alone an obstacle course – I didn't appreciate the enormity of the task ahead.

In hindsight, it's a great thing I didn't look into it – because if I'd have clocked the 20km forest route, the walls of fire, mud pits, ice baths and (so much) more, I may not have considered myself fit enough to sign up. And I'm so glad that I did – it was one of my highlights of last year.

While a half-marathon through the forest with huge obstacles is naturally going to take its toll on your body, you don't have to be super-strong or agile to make it through the Viper Challenge. Everyone who takes part in this event – whether they enter as an individual, or as part of a pair or a huge team – soon realises that getting through the course is about teamwork. There are some obstacles that you simply won't be able to complete without supporting one

another – at one point, I had five dudes hauling me over a 12-foot inverted wall, three on the bottom and two on top (oo-er!).

The Viper Challenge isn't a race there's no clock; instead, batches of 500 people are released in stages across the whole weekend and everyone gets (and fully deserves) a medal. There are 20 obstacles of varying difficulties you don't have to attempt them all, but everyone does: it's all part of the fun. My favourite ones were those that I looked at and thought: "There's absolutely no way I can do this." And, sure, I ended up being dunked into muddy water on a lot of them, but the ones I did get through? Amazing! You get applause, high-fives galore and a wicked sense of self-achievement.

I'm aware of how cheesy this may sound - but spend four hours scrambling under electric wires, dangling from monkey bars and wading through lakes and you'll start to feel like you're part of a community. A tired, yet hilariously enthusiastic community.

When's the next Viper Challenge?

It will take place on the weekend of 14 and 15 March 2015.

Yeah, I managed two of these before falling in

How do I register?

Head to **viperchallenge.com**. Race entry per person starts at \$34 – get in early for discounts.

Where to stay

The course starts at Sepang International Circuit, so I simply booked one night at an airport hotel; but there's plenty of accommodation in the Sepang area.

What to wear

I can't express how dirty your clothes will be at the end of this race – being covered in mud is unavoidable! Good trainers or walking shoes are a must – I saw abandoned shoes all over the place.

For more information

Visit **viperchallenge.com** for more (or go in blind and enjoy the surprise like I did!). **2**





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Orthodontics - Then and Now

To get your teeth into this brand new year, why not resolve on perfecting your pearly-whites? As **Verne Maree** finds out, it's never too late – and we humans have been at it for several millennia.



here did it all start? The Ancient Egyptians realised that teeth will move in response to pressure, and used crude metal bands and catgut to coax errant teeth into line. Ancient Greeks and Etruscans also dabbled in the orthodontic arts, as we can see from the dental appliances they left behind.

Forerunners of the orthodontic techniques of our own age were first developed in the late 18th century and refined in the early 1900s. Since then, the development of new materials – not to mention the IT revolution – has been making healthily functioning, goodlooking teeth increasingly achievable for anyone, at any age.

Growth modification

Orthodontics has long been marketed as a means to achieve straight and beautiful teeth, says orthodontist DR VICPEARLY WONG (and yes, her parents gave her that wonderfully apt name), but there are many reasons to straighten a set of crooked teeth, beyond just the aesthetics.

"These benefits include easier brushing, which prevents tooth decay; a more effective bite, making for better nutrition; better speech and an improved lip position."

Early orthodontic treatment gives your orthodontist the chance to guide jaw growth, to ensure that both sides grow evenly and retain their shape; it lowers the risk of trauma to protruded front teeth, and can correct harmful oral habits.

Habits such as sucking thumbs or fingers, or trapping the lower lip behind the upper front teeth, can cause permanent misalignment, so they should be discouraged, Dr Wong tells me. If stopped before the first adult front teeth erupt, the dental problem may spontaneously correct within six months – though some orthodontic intervention might still be needed to straighten the teeth.

"Early treatment with preventive devices may discourage the habit and prevent more serious problems from developing," she adds. "And as a result, any later treatment will be shorter and less complicated."

Dr Wong says she enjoys her work in growth modification: using orthodontic devices such as headgear, face masks and fitted oral plates, together with the child's natural potential to grow, to achieve the desired results. These devices can be highly effective for a growing child with a very narrow jaw or protruding teeth, she explains; or to correct speech problems from habitual tongue-thrusting.

"In some ways," she explains, "growth modification is both more challenging and more rewarding to the orthodontist than going the braces route. With braces, your patient is in the chair for, say, ten minutes, and you wave them off with a reminder to brush their teeth and come back in four weeks' time."

She has to establish if they're wearing their headgear, mask, plate or other device, and whether or not it's comfortable; she measures their growth and she talks to their parents.

"Mouth-breathing is a problem I see frequently," she tells me. "It's generally caused by air resistance related to caused by air resistance related to allergies, asthma, adenoids or tonsils. The problem with mouth-breathing is that it tightens and constricts the muscles of the lower face, causing the jaw to be undersized. Fitting a plate can work to expand the upper arch, which will help to increase the size of the airway."

In cases like this, she works with ENT

specialists, physicians and paediatricians. "It's important for me to see the child as a whole," concludes Dr Wong. "If she's not sleeping well, for example, it can affect all aspects of her growth; and that's because the growth hormone is released during sleep. With all the pressures on them, many Singaporean children don't get enough sleep!"



Signs of Trouble

- Retention of baby teeth for longer than usual
- Difficulty in chewing or biting
- Breathing through the mouth
- Thumb or finger-sucking
- Crowded, misplaced or blocked teeth
- Jaws that shift or make sounds
- Biting the cheek or the roof of the mouth
- · Teeth that meet abnormally
- Jaws and teeth that seem out of proportion to the rest of the face

	TIMELINE: 3500-2500BC	Ancient Egyptians use crude metal bands, probably held in place with catgut, to move teeth.
	1500BC	Greeks and Etruscans fashion bridges out of gold, and place mouth guards into the mouths of the dead.
	25BC-50CE	Roman writer Aulus Cornelius Celsus proposes using steady finger pressure over time to push a tooth into place.
1	1728	Frenchman Pierre Fauchard becomes the "Father of Orthodontia"; invents a horseshoe-shaped metal bandeau.
	1757	Etienne Bourdet, dentist to the French king, discovers that wisdom teeth can be extracted to prevent overcrowding; he is the first to practise expanding the arch by means of lingual orthodontics.
	1834	Founding of the first American dental Association – the Society of Surgeon Dentists of the City and State of New York; Americans go on to invent vulcanite, the electric drill and anaesthesia.
	Late 1800s	Norman W. Kingsley (1825-1913) pioneers cleft palate treatment.
		 American John Nutting Farrar's (1839-1913) Treatise on Irregularities of the Teeth and Their Correction earns him the title "Father of American Orthodontics".
		 Calvin S. Case (1847-1923) argues for extraction to improve aesthetics, and does great work on the prosthetic correction of cleft palate.
		 Edward H. Angle (1855-1930) achieves the separation of orthodontics as a science distinct from dentistry and founds the first American society of orthodontists.
41	Early 1900s	The first set of "braces" appears, bands of gold or other metal wrapped individually around teeth and connected by an adjustable wire.
	1970s	Breakthrough techniques such as the use of dental adhesives to stick brackets to teeth, tie wires and elastic ligatures, and stainless steel instead of gold or silver.
	1990s	Invisible braces perfected by combining 3D technology with plastic retainers – hello Invisalign and Clear Correct.
		* From Orthodontics in 3 Millennia by Norman Wahl
	-	the state of the s



For the grownups

In my late 30s, I asked my dentist to crown a few of my teeth that were looking a little the worse for wear, mostly because I kept on breaking my fillings. He said he could, but advised me to first undergo orthodontic treatment to correct my "bad bite" – news to me, as no dentist had ever mentioned such a thing.

"You were lucky he did that," remarks maxillofacial surgeon DR TIAN-EE SEAH, another member of the Orange Orthodontics team. "Otherwise, you would probably have broken all your new crowns."

I tell him too about my mother, who opted for extractions whenever a tooth couldn't be saved and ended up in her seventies with dentures that caused endless discomfort. Fortunately, attitudes have changed, as Dr Seah agrees.

"Twenty years ago, we'd happily extract all the teeth, not realising how that causes collapse in the supporting bone."

Apart from partial or full dentures, a number of options exist for people who have lost teeth and wish to replace them.

"Bridges used to be very popular: you shave down two good teeth – just as you'd do for a crown; then you take a mould and get it cast in porcelain and metal. The problem is that it doesn't feel quite natural, it doesn't look completely real, and as you can't floss properly, the teeth may be susceptible to decav."



Dental implants

Incredibly, those Ancient Egyptians even had a go at dental implants: some mummies have been found with grins sporting transplanted human teeth; others, implants made of ivory. And 4,000-year-old remains from Ancient China show bamboo pegs tapped into the roots to replace missing teeth.

We've come a long way since then, agrees Dr Seah, especially when it comes to materials. In an early 1950s breakthrough, a Swedish researcher discovered that it was almost impossible to remove a titanium implant from bone; in 1965, he placed the first titanium dental implant into a human

"Implants give you a second chance at a tooth," says Dr Seah. "Four months after sinking the titanium implant, once it has integrated with the

bone, a crown can be fashioned on top and it will look exactly like a real, healthy, attractive tooth."

volunteer.







The ageing mouth

Where teeth have been missing for some time, the bone tends to shrink or atrophy through lack of use. If it's no longer wide enough or strong enough to take an implant, a surgeon like Dr Seah can do a bone graft from the chin or the lower jaw. "We do the graft, fix it with titanium microscrews and leave it for four months before doing the implant," he explains.

You could avoid all that unnecessary trouble by asking for an implant as soon as possible after losing a tooth; what's more, teeth tend to drift in an attempt to fill any gap, turning that hard-won "good bite" into a bad one. Better late than never, though.

Woman on a Mission

Malaysian-born orthodontist DR CATHERINE LEE, who studied in New York and grew up and worked in Sydney, Australia, was invited 14 years ago by plastic surgeons in Singapore to work with them in the field of cleft lip-palate (or simply "cleft") treatment.

What is cleft lip and palate?

Cleft lip and palate is a condition in which the two plates of the jaw bones that form the roof of the mouth remain separated at birth, affecting also the union of soft tissues like skin and muscles: it can be unilateral (one gap) or bilateral (two gaps), and it occurs in around 650 to 700 births. Though a cleft lip and palate was successfully closed up in China in 390BC, the operation would have been so painful without anaesthesia that real progress was only made after the discovery of chloroform.

"This field is highly specialised," she tells me, "involving many healthcare disciplines, not only dentistry but also medicine: cranio-facial specialists like plastic surgeons, ENT surgeons, speech therapists, paediatricians and orthodontists like me. I work with the babies from the time they are born, and then all the way through to adulthood, because the surgery has to be done in several stages as the patient grows."

She works with a number of teams: apart from the private Singapore International Cleft-Craniofacial Team, she's the visiting consultant for the plastic surgery departments at two government hospitals, NUH (National University Hospital) and SGH (Singapore General Hospital). "Very often," she explains, "my work on a baby can mean reducing three reparative surgeries to only one, so it's a great saving of resources, with less pain and suffering." And all this is quite apart from her extensive charity field-work for cleft patients – mainly in Java, Indonesia, but also in China.

Showing me around her busy clinic – which is not only for cleft patients, but also for her many mainstream orthodontic patients – she explains

that going out on her own has given her the opportunity to lay out her practice exactly as she wants it to be, and to equip it with technology that makes her difficult job so much easier to manage.

Technology in the digital world

IT plays an important role here. Connected by a LAN, computer monitors in every room or area are equipped with software to show where the patients are located, from the waiting room and the x-ray room to the open treatment bays and the purpose-built private rooms for parents with newborn babies.

First up is a new digital x-ray machine from Finland, called **ProFace cone beam CT**, which captures the entire structure of the patient's facial skeleton from every possible angle and in every dimension, just like a medical-grade CT scanner. Happily, it also delivers a significantly lower dose of radiation.

Its jaw-dropping price is justified, Dr Lee feels, for an invaluable tool that helps her make a proper diagnosis and assessment as the basis for planning the long way forward, especially for her cleft patients.



No more gloop?

Traditionally, dentists and orthodontists use a thick, sticky substance to take dental impressions for making the stone casts they need for a variety of appliances or procedures – from the making of orthodontic appliances to the dental trays required for your DIY-athome teeth bleaching programme, and even for your individualised **Invisalign** retainers. (If you've ever had to sit waiting for that suffocating gloop to harden in your mouth, while little tributaries try to escape down your convulsing throat, you'll know all about it.)

The days of the dental cast may be numbered; I'm delighted to say – in this clinic, anyway. Using a hand-held scanning device, Dr Lee's new **iTero** machine provides a "digital impression" that does away with both the gloop and the indignity.

She also shows me an interesting new device, not yet available in Singapore but FDA-approved in the US, called **AcceleDent**, developed from the concept of using vibration to strengthen the bones of osteoporosis sufferers. Held between the teeth for just 20 minutes a day, it works by loosening up the sockets and the bone so that your teeth can move up to 50 percent more quickly into the desired position.

"There's a lot of crossover between medical and dental advances," says Dr Lee. "In the same way as the technology behind AcceleDent has been carried from medicine into orthodontics, the



technique of lengthening a short limb by means of cutting the bone and inserting an expandable bracket has also crossed path with the orthodontic orthopaedic jaw-expander for separating narrow bone plates in young patients before their bone plates fuse."

PANEL OF EXPERTS



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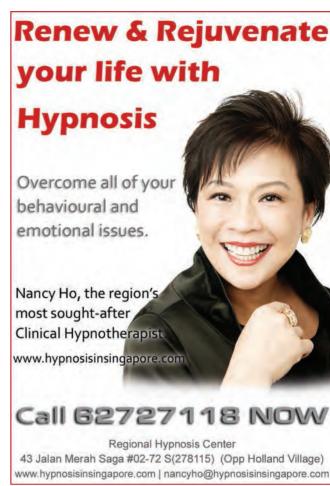
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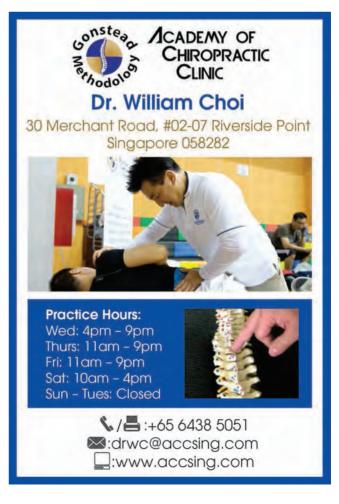
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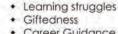
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CAPRICORN

December 21 – January 19

The most influential event for January and possibly all of 2015 actually takes place on December 23rd of 2014. On this day, your ruling planet Saturn moves to accent existing obligations and future plans, beginning a cycle of review. Urgent as decisions seem, first focus on de-cluttering your life, especially unrewarding activities and alliances. This clears your mind. This also commences a two-year cycle of strategic thinking and planning. Better yet, you'll be exploring ideas or offers that, only months ago, you'd never have considered.



AQUARIUS

January 20 – February 17

Mostly, planning ahead is wise. But during January it will only cause confusion. The trick is to think ahead but ensure that both arrangements and your thinking are flexible. This enables you to explore ideas or offers different from anything you'd previously considered, yet without concern about the changes these would trigger. Most important is the fresh perspective these bring to longstanding elements of your life, especially around the Aquarius New Moon on the 20th. This ushers in a new, and intriguing, cycle.



PISCES

February 18 – March 19

During late December and early January, you face a series of disappointments. Although most are minor, they make you realise certain once-valued arrangements, personal and more worldly, are no longer rewarding. This is timely, as it's preparing you for the cycle of review and action that comes with Mars' presence in Pisces from 12 January until 20 February. During this period you'll do something difficult, which is put yourself first. With circumstances shifting, often dramatically, make any necessary decisions but view them as tentative.

Do you want to know more about who you are and what you're meant to be doing? The answer is to have your personal year and chart done. Visit www.shelleyvonstrunckel.com for more information.





ARIES March 20 – April 19

January divides neatly into two portions. Its first begins in early December of 2014, when ideas and encounters spark excitement. This continues during January's first half. It's fun, which makes your biggest challenge choosing which intriguing offers to pursue. On the 12th, however, your ruler Mars moves into the most strategic portion of your chart, raising questions about those activities. This timely review gets you thinking about longstanding goals and how, and if, you can create a balance between the two.



TAURUS April 20 – May 20

Impossible as it seems, you're making decisions while still exploring your options. Ordinarily you'd gather information, take time to reflect, then focus on planning. Once you become accustomed to doing all three at once, you learn to ensure decisions are flexible enough that you can alter them as you learn more. Better yet, this inquisitive mood leads to exciting ideas and encounters. By the New Moon, on the 20th, you're viewing your existing options and future plans from a completely unexpected and more optimistic perspective.



GEMINIMay 21 – June 20

Those around you – friends, family and colleagues – will be focusing on decisions. Discuss their ideas but ensure your position and, indeed, your thinking remain flexible. What you learn is broadening your horizons, enough that you're eager to learn more about what's possible. Equally, certain individuals you meet will become important in the future. Explore until mid-January, when you'll need to formulate plans. Still, with the actual circumstances involved changing until well into February, each day offers both undiscovered ideas and intriguing opportunities.



CANCER June 21 – July 21

Because events in late December are unsettling, you begin January on edge. So when the emotionally intense Cancer Full Moon, on the 5th, brings things to a head, you could misinterpret changes as reason to worry. Actually, you're being prompted to review arrangements, some longstanding, and alter lifelong habits. This is unexpectedly freeing. Soon, in fact, you begin to explore new activities and alliances that, only recently, you'd never have considered. What you discover enables you to forget the past and focus on the future.



LEOJuly 22 – August 22

Although it's unlikely you'll be thrilled about enforced changes in elements of your daily routine, these break up old patterns and, as important, expose you to ideas and individuals you wouldn't otherwise come across. Some are merely interesting but, over time, you realise others could assume a crucial role in your goals, possibly close relationships – or life. Still, resist the temptation to organise anything until the Leo Full Moon in early February, when what you've learned and your feelings all come together.



VIRGO August 23 – September 22

Obviously you can't live without making plans. Still, January's biggest challenge won't be the many twists and turns that arise but, rather, resisting the temptation to fine-tune any arrangements. In some cases, you're short of facts, in others, the circumstances of certain individuals or the foundation on which plans are based shifts, frequently and often dramatically. The less you organise, the better. Once you realise this, you take pleasure in watching life unfold and are amazingly unconcerned about what you should be doing.

FOR JANUARY

By Shelley Von Strunckel



LIBRASeptember 23 – October 22

True, for most of January, your ruler Venus accents love and life's pleasures. Yet, unless you're very determined, the constant demands of circumstances and certain individuals could be a distraction. Tempting as it is to lend a hand, listen to or spend time with somebody to cheer them up, it's not really necessary. And, more important, you'd be cheating yourself. Besides, this gives you valuable perspective on those situations and people. While you may not make changes now, you'll be considering certain ideas and improvements.



SCORPIO October 23 – November 21

December's second half brings pivotal decisions and the need to discuss issues with, if not confront, others. You face more of the same during early January, and you'll know where you stand and what to say. By midmonth, the focus shifts to decisions involving your work, lifestyle and priorities. If initially this seems overwhelming, you soon realise events only mirror the changes you've been considering. Since there's little time for discussion, you may have to make those changes first, then deal with the details.



SAGITTARIUS November 22 – December 20

You thrive on change. You enjoy meeting new people and mastering unfamiliar situations. Yet even you are perplexed by the influence of Saturn, the planet of order and focus, which moves into Sagittarius on 23 December and remains for most of the coming two years. During this time, you'll learn to deal with practical and business matters, and the people involved with them, in ways you've always regarded as tedious. The resulting insights will profit you in ways you can't begin to imagine.

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e's gone!" I blurted down the phone to my best friend. "I can't believe it. After five wonderful years he has just upped and gone without so much as a goodbye or a note."

"What?" gasped the voice at the other end of the phone. "Your husband's left you?"

"Nooo," I wailed. "It's even worse than that. Marcus who colours my hair has left Singapore."

"Oh my god," she gulped, "that's awful. What will you do? Can you find someone else?"

"I don't know," I sobbed inconsolably. "Only Marcus knows the difference between a soft natural blonde and a cheap peroxide colour, and the way he places the foils is artistic genius. What will I do? My roots are showing already, I can't leave the house looking like this, and I hate hats!"

"It's okay," she muttered sympathetically. "We'll find you another hairdresser. Keep your hair on! I'll start ringing around – there must be plenty of hairdressers in Singapore who can treat your locks. After all, every woman I meet here seems to be blonde, so somebody must be doing something right!"

While some may sneer at my predicament, there are hundreds of other women, and even men, who will understand the anguish of losing their favourite hairdresser. Your hairdresser deserves to be your BFF – after all, they make you look more attractive and (hopefully) younger, while a new look can gain you admirers and boost your confidence. And admit it, who doesn't like sitting in a comfy chair, getting a head massage, being attended to by young and trendy staff, drinking free coffee and reading the magazines that you never get round to buying?

For colour-assisted blondes like me (born blonde, of course, but then nature interfered), going to a new hairdresser can be very daunting, especially one who is used to working on Asian hair. Not only is it a different texture, but also the colours you get offered are invariably the kind that look better suited to Barbie, rather than the soft natural blonde you aspire to.

When I first moved to Singapore I practically accosted strangers in the street to find out who cut or coloured their hair. I lingered outside salons to see the results, and I browsed expat websites with a vengeance. Yes, it takes patience, perseverance and even the odd disaster (in my case, tiger stripes, green tinges, and ginger streaks) before, tra la la, you find the perfect hairdresser and the world becomes a happier place as you swish your head with that "because-I'm-worth-it" flick.

Thankfully, on this occasion, my fellow blondes came to the rescue and hooked me up with a marvellous colourist, and my locks have never looked better or more natural. I am currently persuading my stylist never to get married, have kids or leave Singapore (except when I am away too!).

Yes, my partner thinks my hair obsession is over the top, but as his own crop is rapidly receding and a few grey spikes are appearing, I expect he'll soon be asking for my hairdresser's number.



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Correction: Last month's Parting Shot was incorrectly attributed; it was written by Ann McCutcheon. If you missed it, be sure to read Ann's entertaining article at expatliving.sg.

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