

KLlifestyle

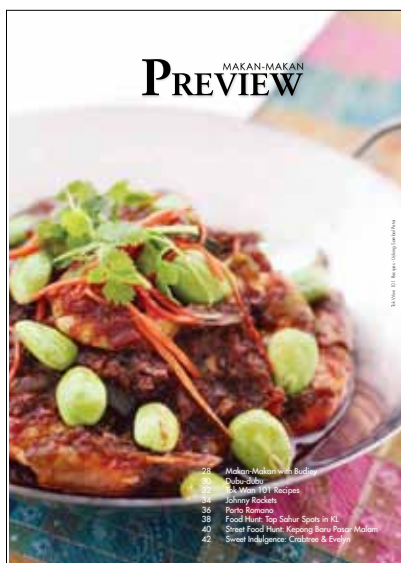
JULY 2014



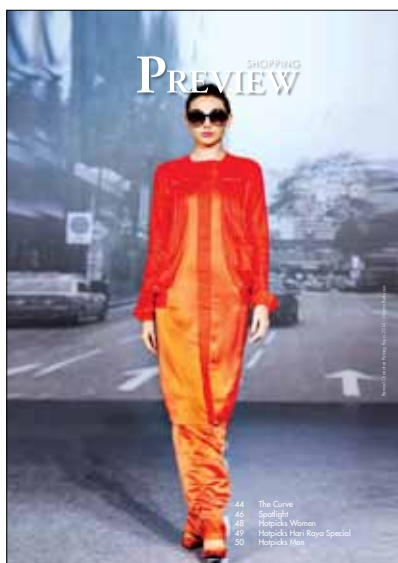
Linda Onn & Halim Othman
Making Waves

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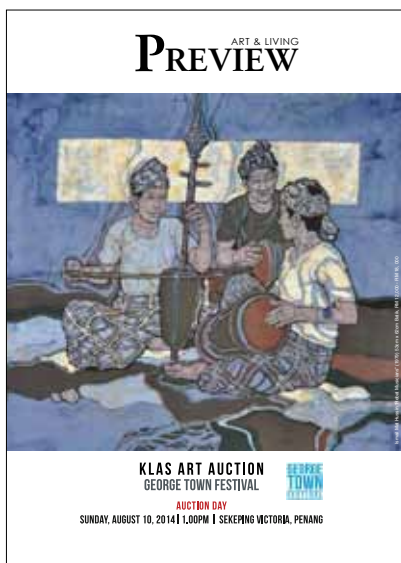
MAKAN-MAKAN



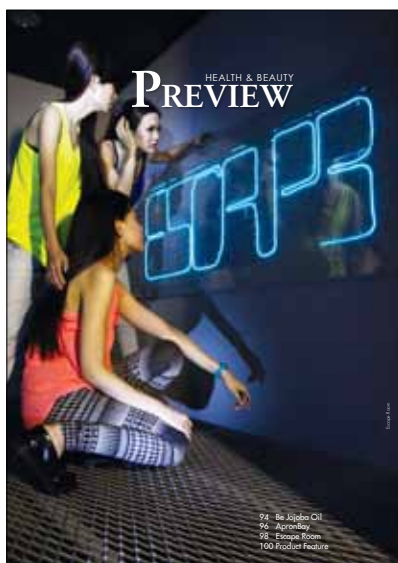
SHOPPING



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HEALTH & BEAUTY



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LINDA ONN AND HALIM OTHMAN

For these two famed and dynamic radio personalities, family bonding is the most important aspect of the Raya celebration.

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Linda Onn & Halim Othman
Venue:
Suria FM, Tropicana City Office Towers
Hair Stylist:
Lucas Kong & Sam Lim from Snips
Make-up Artist:
Simonne Cey & Farra Fareisya from Snips
Photography:
Shelby Chai from Snips

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Save the Date

KLAS ART AUCTION GEORGE TOWN FESTIVAL

AUCTION DAY

SUNDAY, AUGUST 10, 2014
1.00 PM
SEKEPING VICTORIA, PENANG



Ahmad Zakii Anwar
Vase, 2006
Oil on canvas 69 x 69 cm
RM 15,000 - RM 22,000

Full Preview
August 1 - August 9, 2014
Sekeping Victoria
164A-B Lebu Victoria, 10300 Penang

Auction catalogue available online at www.khlifestyle.com.my/artauktion

For enquiries and bidder registration, please call:

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www.kl-lifestyle.com.my/artauktion

GOINGS-ON CALENDAR JULY 2014

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
 <p>KLAS ART AUCTION, GEORGE TOWN FESTIVAL Preview from 1 to 9 August Auction on 10 August @ Sekeping Victoria, Penang</p>		 <p>1 RAMADAN MONTH 28 June to 27 July</p>	 <p>4 TIGER HUANG LIVE IN GENTING 4 July @ 8.30pm, Genting International Convention Centre, First World Hotel SELL EVENT MASTERS PC EXPO EVENT FOR COMPUTER & DIGITAL PRODUCTS 4 to 6 July @ 11.00am to 9.00pm, Mid Valley Exhibition Centre, Mid Valley Megamall</p>	 <p>5 ROMANCING THE CLASSICS WITH KLPAC ORCHESTRA 5 July @ 8.30pm, Pentas 1, The Kuala Lumpur Performing Arts Centre (KLPAC) DASHA LOGAN STRIPPED July 5 @ Performing Arts Centre of Penang (Penangpac)</p>		
 <p>6 HARP OF THE ORIENT MAIDEN VOYAGE Harp Concert in Penang 6 July @ 8.30pm, Stage 2, Performing Arts Centre of Penang (Penangpac)</p>	 <p>7 TRAIL: CELEBRATION OF THE INSTALLATION OF MELAKA AS A UNESCO WORLD HERITAGE SITE 7 July @ Bandar Melaka</p>	 <p>黄安☆万芳 云顶演唱会 HUANG AN & WAN FANG LIVE IN GENTING 16 -18/07/2014 • 8.30PM GENTING INTERNATIONAL CONVENTION CENTRE, FIRST WORLD HOTEL 云顶国际会议中心, 第一大酒店</p>	 <p>12 WITH KLPAC ORCHESTRA ALL YOU NEED IS LOVE 12 July @ 8.00pm, Mega Star Arena SUNGHA JUNG LIVE IN KL 12 July @ 9.00pm, Bentley Music Auditorium NAVARASA BY SWARAA 12 to 13 July @ 8.30pm, Pentas 1, The Kuala Lumpur Performing Arts Centre (KLPAC)</p>			
 <p>13 MF3™ MALAYSIAN FURNITURE & FURNISHINGS FAIR 11 to 13 July @ KLCC Convention Center</p>			 <p>18 MALAYSIA INTERNATIONAL JEWELLERY FAIR 2014 18 to 21 July @ Kuala Lumpur Convention Centre DANCING WITH THE ELEMENTS BY CHEEV AND DENNIS CHAN 18th July – 9th August 2014 @ G13 Gallery</p>			
		 <p>李佳薇, 林育群</p>	 <p>26 JESS LEE & JIMMY LIN LIVE IN GENTING 25 and 26 July @ 8.30pm, Genting International Convention Centre, First World Hotel POLYGRAM FOREVER LIVE CONCERT 26 July @ 8.30pm, Stadium Negara, Kuala Lumpur</p>			
 <p>28 HARI RAYA AIDILFITRI 28 & 29 July</p>			 <p>31 HIDUP INI SENGET 31 July to 2 August @ 8.30pm, Pentas 2, The Kuala Lumpur Performing Arts Centre (KLPAC)</p>			

Public Holiday

KLAS ART AUCTION, GEORGE TOWN FESTIVAL

Happening for the first time since the onset of George Town Festival, is an art auction presented by KL Lifestyle Art Space (KLAS). Marking the entry of KLAS into the programme highlights, this auction features over 50 artworks by local and international artists such as Ahmad Zakii Anwar, Awang Damit Ahmad, Lee Long Looi, Khoo Sui Hoe, Khalil Ibrahim, Yusof Ghani, Kwan Chin and Zhao Shao'ang. The auction will be held on Aug 10 at Sekeping Victoria, with then full preview preceeding from August 1 to 9. Artworks range from an affordable RM800 to RM40,000.

Full Preview

Date: August 1 - 9, 2014

Auction Day

Date: August 10, 2014 (Sunday)

Time: 1pm @ Sekeping Victoria, 164 Lebu Victoria, Georgetown, 10300, Penang

ARTS



ROMANCING THE CLASSICS WITH KLPAC ORCHESTRA

Classical music – doesn't matter which era we're in, always work its magic in charming and capturing our hearts with its timeless melody and rhythm. The KLPAC Orchestra is all set to fascinate music lovers with serenades from Edvard Grieg's Peer Gynt Suite 1 & 2, Piano Concerto 1st Movement and the memorable Symphonic No 8 by Antonin Dvorak. The concert will also feature piano soloist Sothie Paul-Duraisamy and Dr Takahisa Ota as the conductor of the night.

5 July @ 8.30pm, Pentas 1, The Kuala Lumpur Performing Arts Centre (KLPAC)

Tickets: RM43 (Adults) & RM23 (Students/ Disabled/ TAS Card Holders)

www.klpac.org

PERFORMANCE

DASHA LOGAN STRIPPED

Daughter of the legendary Loganathan, from the Alleycats, Dasha Logan is back in Penang Island for a one-night-only concert following multiple stints of performance in London. Dasha first fell in love with performing when she was 4 and has never shown signs of slowing down since then. Performance by this petite songbird is not something to be missed, so be sure to grab your tickets now.

July 5 @ Performing Arts Centre of Penang (Penangpac)

Tickets: RM33 (Adults) & RM23 (Students/ Disabled/ TAS Card Members)

www.ticketpro.com.my



11



ALL YOU NEED IS LOVE

Love exists in many forms – encounter, pursuit, dating, argument and marriage, and it can be a bitter-sweet experience for many. In *All You Need Is Love*, audiences will see the actors perform the musical in their own temperament and styles – with each of them expressing their emotions and telling their stories through songs.

12 July @ 8.00pm, Mega Star Arena

Tickets: RM203, RM123 & RM83

www.ticketcharge.com.my

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PERFORMANCE

HARP OF THE ORIENT – MAIDEN VOYAGE

Harp of the Orient is all about celebrating the harp music in Penang Island. The concert, Maiden Voyage will bring together the pioneering harp community in the island with the other harp groups. Audiences would just need to sit back and let the sounds of multiple harps performing together, mesmerise and evoke your emotions.

6 July @ 8.30pm, Stage 2, Performing Arts Centre of Penang (Penangpac)

Tickets: RM43 (Regular) & RM35 (Students)

www.ticketpro.com.my

HARP OF THE ORIENT MAIDEN VOYAGE Harp Concert in Penang



SUNGHA JUNG LIVE IN KL

The 15-year-old guitarist, Sungha Jung, has been the talk of many netizens as one of the most talented fingerstyle acoustic guitarists from the young generation. Jung started picking up the guitar in 2006 and self thought since then with the help of the internet. He released his first acoustic album, *Perfect Blue*, in 2010 that was produced by renowned German musicians. Having sold out concerts around the world, Sungha Jung is back with more splendid performance for Malaysians.

12 July @ 9.00pm, Bentley Music Auditorium

Tickets: RM260 (VIP), RM160 (Zone 1) & RM120 (Zone 2)

NAVARASA BY SWARAA

Navarasa literally means 'Nine Emotions' and more often, it is usually portrayed in a dance. However, in this performance, Swaraa – a band of talented musicians who share the same passion for good sound and music, will be bringing Navarasa to life through their music instead of dance. It is a truly unique east-meets-west musical experience which sees the new form of Indian classical and semi-classical music when given a touch of Western elements.

12 to 13 July @8.30pm, Pentas 1, The Kuala Lumpur Performing Arts Centre (KLPAAC)

Tickets: RM203 (Platinum), RM163 (Gold), RM123 (Silver) and RM83 (Bronze)

www.klpac.org

12-13

**HUANG AN & WAN FANG LIVE IN GENTING**

Let Huang An and Wan Fang create a memorable night for you with their romantic songs. Wan Fang, a Taiwanese Mandapop singer is renowned for her sonorous, gentle and mellow soft voice with many popular songs such as Mon Cheri and Let's Not Be Sad. Huang An, on the other hand, is known as the singer who sang famous songs such as New Butterfly Dream, Everything Red, Four Winds and Knowing That Acacia Bitter. With both singers teaming up, it will definitely be a night filled with romance.

16 to 18 July @ 8.30pm, Genting International Convention Centre, First World Hotel

Tickets: RM250 (VVIP), RM180 (VIP), RM130 (PS1) & RM80 (PS2)

Tel: 03 – 2718 1118
www.ticketcharge.com.my

PERFORMANCE**JESS LEE & JIMMY LIN LIVE IN GENTING**

Let Jess Lee and Jimmy Lin, the previous winners in Taiwan's television singing competition, One Million Star to entertain you with their performance that have led them to stardom. Jess Lee is the first Malaysian who emerged as the winner of the 7th season of One Million Star in 2011 and made a name for herself through songs like Thank You My Love, Listen, Suffering and Cliff to the Heaven. Jimmy Lin, on the other hand, is a Taiwanese singer who is known for his mezzo-soprano-like singing voice.

25 and 26 July @ 8.30pm, Genting International Convention Centre, First World Hotel

Tickets: RM310 (VVIP), RM230 (VIP), RM160 (PS1) & RM90 (PS2)

Tel: 03 – 2718 1118



25-26

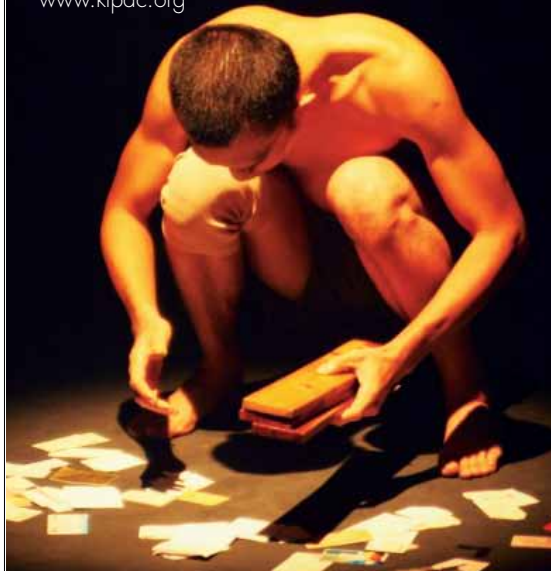
HIDUP INI SENGET

Performed by a group of people who call themselves Orang-Orang Drum Theatre, they first made an appearance in Short & Sweet in 2013 with a stunning performance that displayed a perfect combination of percussion, theatre and physical movements. Now, they are back with more tricks hidden up their sleeves, in Hidup Ini Senget. The performance is set to intrigue the audiences' sight and hearing, all while telling the musicians' own stories.

**31 July to 2 August @ 8.30pm, Pentas 2,
The Kuala Lumpur Performing Arts Centre (KLPAAC)**

Tickets: RM48 (Adults) & RM33 (Students/
Disabled/ TAS Card Members)

www.klpac.org



MUSIC

POLYGRAM FOREVER LIVE CONCERT

The long-awaited PolyGram Forever Live Concert is finally hitting Malaysian shores! Audiences are promised a trip to the PolyGram era filled with golden classic songs that would definitely make one reminisce the good old days. In their quest to make it a memorable night for all, superstars such as Daniel Chan, Shirley Kwan, Linda Wong, Tat Ming Pair, Albert Au and Karen Tong will gather for a comeback concert. This concert is definitely not one to be missed!

26 July @ 8.30pm, Stadium Negara, Kuala Lumpur

Tickets: From RM111 to RM471

www.ticketcharge.com.my



TIGER HUANG LIVE IN GENTING

Also known as The Queen of Pub, Tiger Huang made her first hit in the international music charts with the classic Mandarin ballad, More Than Friends in 1990. Since then, she has released many more Mandarin and English albums with her repertoire ranging from pop ballads, dance, pop rock to traditional folk songs. Tiger Huang will be sure to evoke the memories, even the long forgotten ones with her songs and powerful vocals.

**4 July @ 8.30pm, Genting International Convention Centre, First
World Hotel**

Tickets: RM690 (VVIP), RM460 (VIP), RM290 (PS1), RM180
(PS2) & RM80 (PS3)

Tel: 03 - 2718 1118
www.ticketcharge.com.my





TRAIL: CELEBRATION OF THE INSTALLATION OF MELAKA AS A UNESCO WORLD HERITAGE SITE

This event is held to commemorate the certification of Melaka as a World Heritage Site by UNESCO. The celebration will see many traditional and cultural activities held, not forgetting the local delicacies in the vicinity of its historic places such as A'Famosa and St John's Hill.

7 July @ Bandar Melaka

www.tourism.gov.my

MISCELLANEOUS

MALAYSIAN FURNISHING & FURNITURE FAIR

The Malaysian Furniture & Furnishing Fair (MF3) is back! The biggest home furniture fair in Malaysia serves as an avenue for home owners to explore, discover as well as purchase the best furniture available. It also provides information as well as tips on transforming and improving your homestyle and furnishings. If you are looking at revamping your home, be sure to check out MF3.

11 to 13 July @ KLCC Convention Center

www.mf3.my



MALAYSIA INTERNATIONAL JEWELLERY FAIR 2014

Diamonds are everyone's best friend, don't you think so? The coming Malaysia International Jewellery Fair (MIJF) gathers the world's elite traders, connoisseurs and quality buyers under one roof, thus, you can certainly treat yourself to the sight of jewellery; from shimmering diamonds to dreamy gemstones.

18 to 21 July @ Kuala Lumpur
Convention Centre

18-21

SELL EVENT MASTERS PC EXPO EVENT FOR COMPUTER & DIGITAL PRODUCTS

Looking at purchasing a new IT gadget? Be sure to pop by PC Expo Event For Computer & Digital Products for better deals, promotions and value price for IT gadgets. Not only that, there will be cash vouchers worth 50,000 awaiting you – you wouldn't want to miss the opportunity to find out how you can win some vouchers for yourself.

4 to 6 July @ 11.00am to 9.00pm, Mid Valley Exhibition Centre, Mid Valley Megamall

www.pcexpo.com.my



MISCELLANEOUS

AROUND MALAYSIA

28-29

RAMADAN MONTH

This is the month before Hari Raya Aidilfitri. This period has communal aspects that involve basic values such as empathy for the poor, charity and patience – with these values being expressed more during Ramadan. For foodies, it is the month where one can easily get any good Malay cuisine from the Ramadan bazaars that are set up across at various places such as TTDI and Kelana Jaya.

28 June to 27 July



HARI RAYA AIDILFITRI

Hari Raya Aidilfitri, or known as Festival of the Breaking of the Fast in English, is one of the biggest holidays in Malaysia. Most Muslims will be travelling back to their hometown to be with their families or loved ones during this festival. It is also a time where families and friends seek forgiveness from each other, visiting ancestors' graves and to feast raya delights such as ketupat, rendang, satay, lemang and curry.

28 to 29 July





LINDA ONN AND HALIM OTHMAN

For these two famed and dynamic radio personalities, family bonding is the most important aspect of the Raya celebration

By Siti Wajihah Kholil

The public eye has always seen Halim Othman and Linda Onn as the perfect duo as they were very much often staged together, especially in the media. The ironic part is, although they were under the ERA.fm family, they were never paired together on-air until they were in Suria.fm for Carta Suria. However, since the start of their career until today, their names are known and widely mentioned nationwide as they both have distinct voices and character that the public relates to. Together, they were also the two who trended and glamorised the world of radio.

Linda Onn
Thriving, talented and beautiful

Sultry eyes, beautiful smile and euphonious voice, Linda Onn has always been the DJ to watch out for. This beauty not only has the full package, but her talent for talking has surely captured vast listeners across Malaysia. Her career soared since her work began with ERA.fm and continued to grow through her radio transition to Sinar.fm and Suria.fm. Having appeared in a number of movies, winning best female radio presenter in Malaysia's prestigious awards event and handling two F&B business, she is indeed a woman of success.



Linda and Ungku Azhar's wedding day

Pursuit of passion

Linda was only 19 when she first started. Before all the fame, she was studying and then working as an administrator at her brother's company for a few months. To pursue her interest, she started at a radio station in Johor Bahru for a few months until she was offered a hosting job on TV3. However, her fame grew when she entered ERA.fm. At the time, it was a brand new radio station, hip and happening with a different concept, so the public loved the station. Linda said, "For me, it was a little bit weird because those days, radio announcers were just radio announcers. They were not famous and were not treated as celebrities. So I thought it was not a problem because I did not intend to become a celebrity. But ERA became so famous, so we too became famous".

Linda had always wanted to be a host or a radio announcer. Basically she wanted to be anything that had to do with talking, although ironically she, as a person does not talk much. At the age of 11, she loved listening to the radio, especially the Singapore radio station as they had both English and Malay. Unlike most listeners, she did not listen to the songs, but she was more intrigued with the DJs. She would imitate the way they talked for fun. Her brother told her that if she wanted to be a radio announcer she had to create her own style and simply be herself. So she began practising and it made her realise that this was what she wanted to do. She told her parents to sit on the side and she would pretend that she was interviewing Fauziah Latiff. Back then, parents did not think that it was a stable career path. So when she was offered a job and decided to go to Kuala Lumpur (KL) to become a host or radio announcer, she was advised to stay and work in the family business. Regardless, she

decided to pursue her interest and thank God, it was all worth it.

Linda the presenter and entrepreneur

Linda moved from ERA.fm to Sinar.fm, and now she has settled in Suria.fm. It was a big change for her as she is the type of person who is loyal to where she works. If she could stay at one place for 20 or 30 years, she would. However, she realised that transitions had to be made and there were times that she thought she just had to move on. Coincidentally, Suria.fm was looking for her to be one of their announcers around the same time she found out that Suria.fm was looking for an announcer. She felt this was really fated for her. "Things turned out beautifully for me and it was meant to be. Halim did not know that I was coming and when I came in, they asked if I could get on air together with Halim. Well, why not? We never did a show together in ERA.fm, but they used to always put us together on stage. Only now we are finally paired together for Carta Suria, which is great," Linda exclaimed. She also explained that she loves being a DJ because she gets people to listen to her. Whatever she says, people will make the effort to stop and listen, and that is the thrill of it. She also loves to share information, entertain people and provide entertainment news. "Basically I just love talking, but only on radio and TV," said Linda.

"I love to eat chicken rice," said Linda. She told of a story about going out eating chicken rice with her friends. Then every time she ate it, she would always say, "I love my mom's chicken rice." She then kept saying that repetitively. Her friend suggested that maybe she should own her own chicken rice shop. At the time, she did not think that she should. But then, again, each time she ate chicken rice, she would think of her

mom's chicken rice. When she went back to JB, the first thing her mom would cook for her was chicken rice. When she had some money, at first she thought of opening up a salon, spa, pool place or cafe, but decided to open a chicken rice restaurant instead, since she really loves chicken rice. She offered her mom, but her mom suggested that she should offer her sister to handle it. Linda also loves asam pedas but it would not suit the menu of My Mom's Chicken Rice. So, Linda decided to also set up My Asam Pedas Shop with a different concept.

On marriage, Ramadan and Raya

Linda's Raya celebration during childhood was the same as any other person's, like meeting friends and collecting Raya money. But more importantly, it was a time to be with family. "I remember going from Singapore to Muar using the old road to go to my grandmother's village. Those were the good old days. The house was surrounded by buluh pelita (lighted bamboo) and we played around with bunga api (sparklers). We spent a few days there and it was such a nice happy feeling," she recalled. Now, however, she would usually go back to JB and gather with her family.

Early this year, Linda tied the knot with Ungku Azhar Ungku Muhammad Maznan. She met her husband through a friend who encouraged her to get to know him and he added her in the Blackberry messenger (BBM). Being a shy guy, he never said Hi! so instead, she initiated the conversation. "Apparently he knew my name and he knew that I ride a big motorbike. But the funny thing was he did not know what I do for a living," she said, laughing. Over time, they got to know each other and realised that they had a lot in common.

Last year, Linda went to JB for Raya and since her husband also lives in JB, she invited him to her house for Raya, but he came later at 11.30pm. She said, "My family was ready for sleep, but we still entertained him anyway". They met again the day after and started calling each other. Around three months after knowing each other, he popped the question in the most casual manner, "If I ask you to marry me, would you?" Of course Linda considered it, but with the condition that he had to do it the right way by meeting her parents. When she agreed, they only had a month to plan their wedding.

So this Ramadan and Raya, it will be the same for Linda but more special. The same in a sense that she still has to go on air from 4pm to 8pm like usual and break her fast at the studio, but for sahur, she gets to spend with her beloved husband. For Raya this year, she will most probably go back to JB and visit her brother and his family. Do the usual Raya routine of forgiving one another, eat and giving out Raya money to the young ones. The only difference is that this year, rather than going to her siblings' in-laws, which she usually does, she will have her own in-laws to go too. It will be a great change to gather with new family members and relatives, something she is really looking forward to.

During this beautiful holy month and festive season, Linda wishes all readers of KL Lifestyle a happy Ramadan. She ended her wishes with, "Selamat hari raya maaf zahir batin. Keep listening to Suria FM and thank you for supporting my career. To my customers at the restaurants, come again. To KL Lifestyle, you guys rock!"

Halim Othman
Evergreen and timeless

Halim Othman has not aged since his Roda Impian days. Not only does he possess an evergreen look, his timeless voice is still the favourite of many radio listeners. This Terengganu-born radio announcer has garnered many followers through his work in ERA.fm, Sinar.fm, and now, Suria.fm. Despite his transition from one station to another, his loyal listeners have stayed true to him. Having won the Best Radio Announcer title at the Anugerah Bintang Popular (Berita Harian's Most Popular Star Awards) for four consecutive years, he still remains intact in the hearts of many of his listeners.

Halim's hidden ambition
Prior to attaining stardom, Halim was an architecture student in the United States. From Iowa to Tennessee to Los Angeles, he stayed abroad for almost ten years. He gained experience working in the architectural line as well as in consultancy. However, he returned to Malaysia and tried his luck doing a television show called, Hello Malaysia, which was airing on Radio Televisyen Malaysia (RTM). He realised that this was the sort of job that was closer to his heart and decided to pursue it. Then in 1996 came Roda Impian (Malaysian version of Wheel of Fortune) and the rest is history.

Halim never dreamt of becoming a host or a radio announcer. Being a celebrity also never crossed his mind. He admitted that it was a hidden ambition which he never spoke of. Back then, it was embarrassing because it was the sort of occupation that parents were not very keen on, as it did not guarantee a stable income. However, working on Roda Impian proved that theory wrong. He was not only earning well, but his involvement with ERA.fm boosted his career and fame. He said, "There was always the interest. When I was in the US I would always listen to the radio programmes and watch TV shows such as Wheel of Fortune. I also liked to imitate Datuk Rahim Razali for fun. It was not an ambition on paper; it was hidden. It is an area that I feel comfortable with."

He began his first radio work as an announcer at ERA.fm in 1998, a time where the country was seeing a new transformation in the radio industry. As he grew older, the listeners did too, so the scope is different. So the move from Radio ERA to Sinar to Suria was a natural progression for Halim. He said the best thing about being a DJ is being able to express yourself and having an impact on people at the same time. He advises that anyone who wishes to pursue this career line, first, it is vital that you analyse your passion. Make sure that you are pursuing it for passion and for all the right reasons. Not merely because of glamour or fame. It is also crucial to be supremely fluent in the medium of language and style you speak. Last but not least, you must read a lot and have interest in things that other people are interested in. With these qualities and continuous practice, you can become a great DJ.

Out of all the interviews that he has conducted with celebrities and personalities, his most surreal interview was when he hosted Halim Othman Live at Astro Ria and interviewed Datuk Rahim Razali. "He is my inspiration. I started by doing his impersonation and he is still until today my inspirer. He has a certain resonance when he



Halim winning an award from Anugerah Seri Angkasa

talks. I do not think there is anybody else like him and I find him very unique. He has his own style and he is true to himself," Halim continued, "I met him a couple of weeks ago for the Berita Harian Awards show. He was in hospital a few months back and that was also something special because we gave each other motivation."

Blissfully and happily single
When asked whether we would be eating nasi minyak at his wedding anytime soon, Halim immediately replied, "To be honest, I am very blissfully single. I hope I can be single for a hundred years." Now ladies, do not get too disappointed. He also added, "It does not mean that I will not get married. If it happens, let it be." He described his ideal woman as someone who would have great chemistry with him and is within the same wavelength. The relationship would not be a struggle as people who are meant to be together are supposed to be at ease with one another because they are naturally compatible and complement each other.

Halim's family is very supportive and does not pressure him to marry. He has a lot of nephews and nieces who do not want him to get married because he takes them to places that their parents would not. "I can go to a cinema and take a whole row of 18 seats, me being in the middle, with my nieces and nephews for Hari Raya. Being single, he can also pick with which sibling he would like to be with for Raya and he also

has the freedom of travelling outside the country. Then he would share his stories with his listeners. He said, "So basically, my listeners are actually my other half, for now."

Halim on Ramadan and Raya
One of Halim's favourite childhood Raya memories is buying Tikam, where you pay to choose a paper to see if you win a prize. He also loves the old Raya songs from Ahmad Jais and P.Ramlee, which to him are more meaningful. He loves eating Kuih Akok, a very old and traditional Malay sweet meat. He really misses receiving Raya cards which have a more personal touch compared to today's style of e-greetings. Halim said that while in most states people eat beef rendang and kuah kacang with ketupat for Raya, in his hometown Kerteh, his family would eat nasi dagang. Usually every year he would return with all his seven siblings. Even though their parents are no longer alive, the house is still there and they still all go there as it is their childhood home with great memories and cherished moments. He added, "So whoever gets married to me, she must follow me back to Terengganu for Raya."

To Halim, the holy month of Ramadan is all about purification. The engine in our body needs to stop like a car that needs servicing at a workshop. Most important thing is to rest the mind as it never stops thinking throughout the other days of the year. So it is necessary



to refresh the mind with quietness, stillness and peace. This is the time to bond with God and humanity. Keeping all things in moderation, Halim's Raya preparation is very simple. He gets one baju raya tailor-made, or buys one at a boutique and gets one jubah (robe). Then he would hang it in his car wherever he goes. For Raya this year, he will definitely go back to Terengganu not only to meet his family but also to catch up with old friends from school. He said, "I always believe that it is important to meet old friends because it rejuvenates you and bring back the innocence in you."

Halim encourages all to respect each other and have compassion for everyone. "Try to find more common grounds among us. Talk about things that would be more useful for each other. Take a pause in looking at our diversity. Hari Raya is just one of our many celebrations, so we are a country rich in spirituality. So celebrate the differences and richness of our country. Keep listening to Suria.FM and Selamat Hari Raya!"

Ramadan : Month of Moderation

Eating healthy during the fasting month

By Kathlyn Ursula D'Souza

Ramadan is a month of solemnity, prayer and religious observances.

While this whole month may be challenging, or fulfilling for some, there are no doubts that this truly becomes a month of pure indulgence. It cannot be helped, it seems almost natural to prepare an entire feast instead of a proper meal, especially when those who are fasting feel the pangs of hunger and thirst throughout the day, throughout work. Everyone is tired, hungry and weak ... and if there is anything that we (Malaysians) know how to do, is eat. And we do it so well.

A word of precaution, though: moderation.

It seems like a test of resistance, when one has been fasting and presented with a spread, but here are a couple of tips to lead you away from the path of overindulgence.

1 Take small proportions, at first

Don't load your plate until it seems like a mini-replica of the Everest, but start small. This way, you will not only listen when your body tells you it is full, but you are more likely to not overeat or waste. Gluttony is bad for your health and an awful point to add to your character, after all.

2 Chew slowly

Bolting down your food or swallowing them whole will not only lead you to Bloatingville or into a state that would not allow you to breathe properly, it also makes you less likely to feel full when you should. Of course, due to the fact that you have not eaten all day, there will be a desire to eat an entire village's worth of food very quickly, but remember that it takes approximately 20 minutes for your stomach to tell your brain that there is no room for more rice or chicken. Also, remember that fasting does not mean fast-eating, yes?

3 Leave the tea and coffee be

To those having a hard time waking up or those able to predict that they will be experiencing difficulties staying awake the entire day, their go-to method is definitely to brew a cup(s) of coffee or tea, but this time though, give it a miss. These two pick-me-ups are diuretic, especially when taken in large amounts. As a result, the body will lose valuable minerals, salt and fluids that are needed to sustain your body for the rest of the day. Hydrate your body properly with water.

4 Bunk the Junk

Funnily enough, whenever you're fasting, the frequency with which images of delicious, sugary chow appear in the mind seem to multiply by a hundred, chief among them; junk food. Convenient, fast and tasty (that's the MSG in action), they seem like the perfect thing to start and end your fast with, but they lack that one thing you seek. Nutrients. How will you soldier on if you gain nothing from the food you consume? If you're still craving for something sweet and delicious, try popping into the groceries for some fruits – bananas, watermelon, apples, papaya, mangoes ... if you can't decide, get them all and toss them into the blender! Genius, no?

Save the Sweets

You will definitely protest at the very suggestion that you go easy on your favourite Raya dishes, especially those that are fried and are dripping in oil; they are indisputably the very best kind. Consider baking them instead, as they are harder to digest especially if they are the first meal you take after a long fast. Save the sweets for Aidilfitri, not only does this leave you with more things to look forward to, but it also helps you from experiencing withdrawal symptoms from sugar.

Above all else, remember that a meal should be just that; a meal and not a banquet for kings. The latter will come soon after, you'll see!

May those who observe this blessed month have a healthy, happy and peaceful time with family and friends.

GEORGE TOWN FESTIVAL 2014

A Creative Feast

By Kathryn Ursula D'souza

After years of unbeaten, massive and sensational programmes, Penang's biggest and most exciting arts festival is back, providing everyone with a complete sensory, aural and visual treat. The plan is bigger, the programme is jam-packed, reaching out to more and more people around and beyond Malaysia. For the whole month of August, George Town will turn into a literal cultural exchange extravaganza.

George Town was discovered on August 11, 1786 by Captain Francis Light, who was a trader for the British East India Company. The town was named after Britain's King George III and in 2008, UNESCO declared it a World Heritage Site. To honour this momentous event, the George Town extravaganza is held annually. George Town will be host to top-notch, superlative performances, multicultural collaborations and local creativities.

And so, it is that time of the year again where the town comes alive with colours and sounds, so mark the dates – or rather, the month – August 1 to 31, 2014 and have the time of your life as you experience arresting visions, melodious music and cultural displays.

This is the time when the entire town comes alive in an effort to celebrate creativity and art, making this the most vibrant arts festival in Southeast Asia. There are even plans to convert places such as corner coffee shops into ersatz art galleries and performance spaces, all for the festival, and this is creativity at its best.

The George Town Festival has always been described as something that "Returns, but never Repeats", to which Festival Director Joe Sidek said, "Penang is the inspiration – there's never repetition as the city is constantly providing new spaces. This year, we've been



Joe Sidek, GTF Festival Director

"If you think you know Penang, come back!"



Photo by Irven Lewis

given three brand new iconic venues to use, Soonstead Mansion, the Mission House for a month-long exhibition of indigo artwork, textiles and ceramics, and The Star Building for exhibitions.

"There's a big focus on community projects this year. Two of the highlight shows (2 Houses & Hai Ki Xin Lor) focus on Penang. Also our V&A project (Victoria and Armenian Street project, a one-day street celebration) has expanded this year. We are also making George Town Festival a hub of connections, a Creative Cities Network, as people come in from Bandung, Cebu and Chiang Mai so that the festival grows organically, harnessing talent and energy from across the region."

This year also promises to be a bumper year with over 90 programmes, a huge array of free programmes and shows from Finland, Australia, Japan, Belgium, Iran and Korea. Plus, where else can one see world-class programmes such as the Asian debut of Sidi Larbi Cherkaoui's new dance show for RM20?

Also, for the first time ever since the instigation of the George Town Festival, an art auction proudly presented by KLAS is taking place this year. This marks the entry of KLAS into the programme highlights, featuring the works by artists from Malaysia and beyond with prices ranging from an affordable RM500 to a soaring RM40, 000.



Play

With an event that is as huge as this, it is difficult to choose which one would be best but Joe Sidek is particularly excited about one. "Our opening show, Circus Circus, is something I'm really excited about. It's an old fashioned evening of delight and wonder, infused with technology and a modern twist – something really for the people," he said.

You simply must go and experience it yourself. Rest assured, you will not regret it. In the words of Joe Sidek, "If you think you know Penang, come back!"

For information regarding the programmes, dates, time and tickets, visit www.georgetownfestival.com



Ahmad Zakii Anwar
Vase, 2006
Oil on canvas 69 x 69 cm
RM 15,000 - RM 22,000



Awang Damit Ahmad
Perjalanan Utara - Jejak Waktu Broken Gate II, 2011
Mixed media on canvas 107 x 107 cm
RM 10,000 - RM 22,000



Racehorse Company

KLAS Art Auction George Town Festival

Full Preview

Date: August 1 - 9, 2014
Venue: Sekeping Victoria, 164 Lebu
Victoria, Georgetown, 10300, Penang

Auction Day

Date: August 10, 2014 (Sunday)
Time: 1pm
Venue: Sekeping Victoria, 164 Lebu
Victoria, Georgetown, 10300, Penang

Highlights include artworks by Ahmad Zakii Anwar, Awang Damit Ahmad, Lee Long Looi, Khoo Sui Hoe, Khalil Ibrahim, Yusof Ghani, Kwan Chin and more.

For enquiries and bidder registrations, contact:

Lydia Teoh: +6019 260 9668
lydia@mediate.com.my
Shamila: +6019 333 7668
shamila@mediate.com.my

KLAS also accepts consignment and selling of artworks. For more information, visit www.khlifestyle.com.my or call +603 2093 2668

For more information on the KLAS Art Auction George Town Festival, turn to page 72

TASTE OF COLOMBO

An escape for two to celebrate, reminisce and renew

By Siti Wajihah Kholil

Golden Holidays Colombo for couples package is a perfect getaway just for the two of you. Ignite the flame of love and renew your romance with this beautifully designed vacation for your enjoyment and pleasure. Celebrate your special day with your special one at luxury and trendy resorts, handpicked and personally checked out by Golden Holidays specialists to ensure the best quality and standard of excellence for the romantic occasion. Blessed with fertile greenery and wildlife, nostalgic coconut groves, fragrant tea plantations, picturesque highlands, ayuverdic spices and herbs, unique woodcarvings, sparkling gemstones. Scenic views of the coastline and mouthwatering seafood, Sri Lanka gives you an unforgettable holiday experience.

Elephant orphanage at Pinnawala

Feel the excitement when your modern day integrates with the sight of amazing wildlife. Watch elephants bathe by the riverbank, accompanied by their mahouts. Here is a chance to observe the ways in which the herded pachyderms lather themselves with mud and soak in water. With 25 elephants born and bred in this orphanage, this is an experience that no traveller should ever miss when being in Sri Lanka. There is ample time for you to enjoy the rare sight of elephants bathing as the time ranges from 10am to 12pm and 2pm to 4pm. You can also feed them at 9.15am, 1.15pm, and 5.30pm. The mahouts will invite visitors for picture-taking with the elephants. However, do note that a tip of at least Rp500 per mahout is expected due to their efforts in keeping the elephant under control during picture-taking.



Kandy kingdom of abundance

Set 800 metres above sea level in Sri Lanka's midlands is the city of Kandy, the seat of the last kingdom. The city remains include a beautiful temple located next to the Kandy Lake. The temple is certified by UNESCO as a World Heritage Site and was built 400 years ago, topped by nine golden pagodas. With elaborate, detailed designs on the temple walls and floors and delicate moonstone motifs on the steps, you will get the chance to observe Buddhists from all over the world give offerings and seek blessings from the sacred tooth relic, sheathed in seven stupa-shaped golden cases etched with gleaming gemstones. Those who would like to witness the Buddhists' act of worship at the temple can do so from 6am-7am, 10am-11.30am and 6pm-7.30pm.

Sri Lanka has a rich artistic and craftsmanship heritage such as woodcarvings, silk making and creating jewellery with gemstones. Rajanima Craft is one of the most established wood carving businesses in Kandy. It has a variety of Sri Lankan wood products such as masks, furniture, easy chairs, wooden lounges and adorable knick-knacks and souvenirs. The Silk Gardens is another worth-a-visit attraction as the store has a wide selection of silk and silk-based products. Also, at Isini Gems & Jewellers, learn the 50 different types of gems that exist deep in the Sri Lankan grounds. See for yourself the colours, caratage, cut and clarity and witness the rare and special stones such as the star sapphire, blue sapphire, alexandrite and honey-coloured cat's eyes. Why not surprise your loved one with a dazzling gem? Now, that's romantic.



Captivating Colombo

Feel the urban side of Sri Lanka and experience its city's capital commercial and industrial flurry. Relax by the beach with beautiful views of the Indian Ocean in The Kingsbury, the heart of Colombo. Enjoy the Colombo city tour and be captivated by its architectural marvel from the colonisation period and everyday life along quaint colourful streets of Colombo. Surround yourself with luxury that will surely make your stay more memorable and celebrate your love by enjoying fruit cocktails at Kingsbury Sky Bar.

This exclusive package is specially catered for newlyweds, honeymooners and those celebrating their anniversary. It includes a return economy class, on Malaysia Airlines, 4-day and 3-night accommodation in The Kingsbury's Superior Suite with breakfast and complimentary upgrade to Deluxe Suite, special dinner at The Ministry of Crabs, private meet-and-greet at the airport and return airport transfer. It also includes a half-day complimentary city sampler, which acts as an orientation tour with carefully selected attractions, to allow travellers to familiarise with the place and later are able to explore the destination for themselves. Allow you and your partner to feel the sense of old and modern Sri Lanka for only MYR6,620.

This package is available now until 31st Dec 2014. Visit Golden Holidays preferred agents, <http://holiday.malaysiaairlines.com> or call 7863 4000. For customized tour, e-mail goldenholidays@malaysiaairlines.com.

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(around the corner of MAS Journey office)





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MAKAN-MAKAN PREVIEW



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BUDIEY

Blogger with love for Brazilian steaks

By Jane Bee

Baharudin Che Will, better known as Budiey, is just like any ordinary guy you encounter on a daily basis. Except that, he wields a lot of influence in the social media scene.

The writer and editor of his very own news portal, budiey.com, Budiey has been in the blogging world for close eight years. "I loved reading at a very young age. From there, I developed the passion to write. I started to pen down my everyday life when I was in Standard Five," he said. He never showed signs of stopping, instead, he slowly made the transition from a diary to the blog along with the development of technology.

Many changes took place since then and Budiey is now one of the well-known social media personalities on platforms such as Twitter, Facebook and Instagram. Budiey has also created his very own niche in the industry through his website, budiey.com that serves as his own news portal where readers and followers are constantly updated with the latest and exclusive news, including on travel and celebrities.

With Hari Raya less than a month away, we were given the opportunity to meet with Budiey at one of his favourite hangouts during the busy festive season. Truth be told, we were expecting something that's more conventional. However, Budiey certainly caught us by surprise when he decided to bring us to Samba Brazilian Steakhouse Churrascaria located at Avenue K.

Samba Brazilian Steakhouse Churrascaria is your all-you-can-eat buffet place with great grilled meats as well as an amazing spread of other dishes in the buffet line. For Budiey, he loves how cosy and comfortable the restaurant is and the colourful theme and the Brazilian decorative wraps certainly ignite the Hari Raya feel in him. He also likes that it has outdoor balcony seating with a view of the KLCC Twin Towers for a semi al fresco dining experience.



The restaurant is known for its dinner buffet where one can spot the staff walking around with different assortments of grilled meat such as chicken, beef and lamb. Once you're made your pick, the meat will be carved right off the skewer and served immediately on your plate. For a moment, all these certainly made us feel like we were in Brazil. The meats were cooked to perfection – succulent, flavourful, tender and juicy, that we were overwhelmed with immense satisfaction where holding ourselves from indulging was almost impossible! Budiey also enjoyed its ala-carte menu, mainly its grilled lamb rack.

Aside from the meat-filled menu, one can easily spot interesting food such as cinnamon spice pineapple, which apparently serves as a palate cleanser and aids digestion. Do not miss its cheese bread as well. The freshly baked bread was so crispy on the outside yet soft and chewy in the inside that it made us feel like we were eating a mochi instead of bread.

Budiey does enjoy chilling out and meeting up with his friends in a restaurant during raya. However, for Budiey, nothing would ever beat the idea of spending Hari Raya in



Lamb Rack

his hometown in Kelantan with his family. "It is always merrier and happier at Kelantan. Gone are the days when we love Hari Raya because of the duit raya that we could pocket at that time. For now, Hari Raya is all about spending time with my family and loved ones," Budiey said with a smile.

Samba Brazilian Steakhouse Churrascaria
L3-3/3-4A, Level 3 Avenue K, 156 Jalan Ampang, 50450 Kuala Lumpur
Website: www.samba-asia.com
Tel: 03-2181 8212

DUBU-DUBU

Korean food never tasted this good while being affordable at the same time

By Jane Bee



LG-048, Lower Ground Floor, Mid Valley Megamall, Mid Valley City,
Lingkar Syed Putra, 59200 Kuala Lumpur
Tel: 03-2287 8980



Korean Spicy Wings set



Honey Garlic Bulgogi Beef

Mentioned Korean cuisine and there will be a lot of ‘Ooohhh’ and ‘Aaaahhh’ at how the cost for a Korean cuisine would drop a bomb on your budget. If that’s the case, lucky you especially Korean food lovers, for we just discovered a hidden gem among the Korean restaurants in Klang Valley. And no, it doesn’t burn your pocket at the expense of satisfying your craving for Korean food.

In case you are wondering which restaurant we were talking about, it is non other than Dubu-Dubu. Sounds familiar? Well, not surprising as considering its’ branches located at places like Mid Valley, One Utama, Berjaya Times Square, NU Sentral, Centro Mall and Sunway Pyramid, there is no way that one could miss nor resist the fragrance of the Korean cuisine as one passed by the restaurant.

As we entered Dubu-Dubu at Midvalley, we immediately fall in love with the ambiance and the design of the restaurant. The restaurant is neither plain nor fancy, rather, it is a perfect blend between the conventional and modern design. The whole restaurant uses simple furniture and yet, portraying the



Sangyetang (Ginseng Chicken Soup)

essence of Korea through the incorporation of wood as part of the décor in the restaurant. Colours and lighting are well played- not only it is pleasant to the eyes, it leaves its patrons feeling all homey, comfy and relaxed.

The one thing we love about Dubu-Dubu is how it makes everything taste so good with rice. From Sangyetang (Ginseng Chicken Soup), Cheese Chicken Soondubu Jigae, Seafood Soondubu Jigae and Honey Garlic Bulgogi Beef, it sure does seem like Dubu-Dubu could effortlessly harmonise and brings out the best taste and texture from each ingredients. Dining at Dubu-Dubu certainly leaves us (in our mind) dancing with our taste buds in harmony with its pleasant combination of sweetness, the texture of the food that is so smooth and tender, a little spices and a ting of saltiness. We would strongly recommend you to go for their set meal – while the dishes are good on its own, you will be surprise at how awesome it taste when you paired it with rice and the side dishes.

If you are more to urban favourite Korean dishes, be sure to check out their Dol Sot



Citron Dubu

Bibimbap, Spicy Seafood Ramyeon and Spicy Toppokki (rice cake). The wholesome bibimbap, springy noodles and chewy toppokki, each of these dishes are cooked to perfection – all while enriching the taste and retaining the texture. While Dubu-Dubu strive to serve the dishes as authentic as possible, it does tweak some of the thing to cater to the local’s taste buds such as the level of spiciness. However, provided you have high tolerance for spicy food, you can always request the kitchen to go all out and stick to the original spiciness of the dish.

Oh wait, so what if you are looking for only drinks, desserts and finger food? Fret not, as we wouldn’t go for anything less than the refreshing and cooling Citron Tea and Ginger Tea for drinks, savourish and juicy Korean Spicy Wings for finger food and the Citron Dubu, a perfect resemblences of ‘tofu fa’ with citron fruit as dessert!

In each and every dishes, there is an intriguing and enticing taste that capture your taste buds with its mysteriousness. The Cheese Chicken Soondubu Jigae for example, it sure does feels like the cheesy taste are playing a hide and seek with your taste buds by camouflaging itself to more butterly, occasionally reveal its cheesiness every now and then.

The best part however is indulging at Dubu-Dubu would neither leave you feeling nauseas from eating a little too much nor have you leaving the restaurant smelling exactly like the food you had earlier. And guess what, it does not compromise taste with prices and pretty generous with the ingredients and portion as well. A total plus point.

Good Korean food at a affordable price may sounds unbelievable. But hey, Dubu-Dubu sure does make it possible for us to have a decent Korean cuisine without the need to blow off our budget. Now, who’s up for some delicious Korean food?

TOK WAN 101 RECIPES

Breaking fast the Malay style

By Siti Wajihah Kholil



Banquet Room (3rd floor) Vistana Hotel
No. 9 Jalan Lumut, Off Jalan Ipoh, 50400 Kuala Lumpur.

When it is Ramadan, it is time to take on the buffets that are trending in the city. Vistana Hotel presents its Ramadan feast themed, 'Tok Wan 101 Recipes'. 'Tok Wan' is a colloquial Pahang state term for grandmother, who is known to be the best cook in Malay homes. Here is your chance to experience traditional memories of authentic Malay dishes inspired by Tok Wans everywhere.

Entice your palate with a variety of oriental salads. Brave yourself to try something different and exotic such as the kerabu ikan muara and kerabu daging ala Thai. Fresh and tangy to the tongue, the taste will surely electrify you. There is also a range of healthy ulam-ulaman or herbal salads. Be sure to grab a bite of the ulam raja, jantung pisang, four-angled beans and the infamous petai, accompanied by sambals and sauces such as cencaluk, tempoyak, budu, belacan and sambal nenas. Locals who love their cuisine may easily get their appetite going with these appetisers, but for tourists and expatriates, here is your chance to explore. However, if you opt for something familiar, there are also soups available such as spicy lamb soup and a hearty beef stew.

A Malaysian-style cuisine is never complete without rice. Hence, Tok Wan's main course spread features the best of Malay 'lauk-pauk' or dish variety goodness. One to be highlighted in particular is the rendang daging or beef rendang. It tastes just as if your grandmother had made it. The succulent beef is savoury and mildly sweet and spicy. You can taste the well-cooked ingredients of kerisik, coconut milk, turmeric, chilli and others altogether. The ikan tilapia goreng berempah is also something to look forward to as the fish is so tender and the skin, crunchy. You will surely want to clean out the tilapia to the very last bone. Other dishes that are available to savour with nice, hot, fragrant steamed rice include ayam bunga rampai, asam pedas ikan



Daging Masak Lemak Cili



Authentic Malay Dishes

tenggiri, ayam percik, gulai daging dengan nangka, paru goreng berlada, daging masak kicap dan lada hitam, ikan sembilang masak tempoyak, pajeri terung and rebung masak lemak.

Another special aspect of the buffet is the lively company of chef-manned stations where many all-time favourites are served. The star of the buffet is of course the kambing bakar or grilled lamb, a whole lamb hung on a rod and is rotated and cooked above a charcoal fire. Located outside at the pool area, it was apparent that this is the first station that patrons attack. The scent of the juicy lamb filled the air and made it irresistible. The meat was moist and simply melted in the mouth. Even when it got slightly cold, the texture was still tender. Another hot-seller is the satay, skewered marinated chicken or beef cooked on charcoal grill. Sweet and savoury, couple it with kuah kacang or peanut sauce and you will taste Malaysian perfection. If you are not a meat eater, not to worry, as there is also a selection of ikan bakar or grilled fish such as stingray, mackerel and yellowtail scad. There are

also Western delights such as macaroni and cheese, grilled sausages and pasta marinara.

After your appetite is filled with all the delicious savouries, of course you have to end it with dessert. Light and easy, enjoy Tok Wan's traditional Malay kuih-muih like the mustry kuih pelita, seri muka, kuih talam pandan, onde-onde and ketayap. But if you are not into local delights, there is a choice of Western desserts such as French pastries, carrot cake, red velvet cake, brownies and chocolate. Fresh ice cream with flavours of vanilla, chocolate, peppermint and strawberry are also available. Not to forget, be sure to attack the icy local treat, the celebrated ais kacang at the dessert counter.

Fasting in the month of Ramadan is a means of spiritual salvation that teaches one to be humble and thankful. It is similar to the western concept of Thanksgiving, except that you have to fast from dawn until dusk and it lasts for a whole month. One of the best things about the buffet at Tok Wan 101 Recipes is the feeling of togetherness that is present due to the breaking-of-fast experience. Be it families, friends or colleagues, they all gather to pray for blessings and indulge with appreciation. Even non-Muslims come to enjoy the experience. The subtle music in the background, the tables and chairs covered in pure white sheets, the dim warm lights and the friendly servers just add more ease to the overall ambiance.

The Ramadan buffet of Tok Wan 101 Recipes is on the third floor at the Banquet Room from June 29 to July 27, 2014. The hotel has ample parking space, making it convenient for large groups. Prayer rooms are available to cater to Muslim guests celebrating this blessed month. The Tok Wan 101 Recipes is priced at MYR48++ per adult and MYR30++ per child (aged 4 to 12). Visit www.vistanahotels.com or call +60 3 4042 8000 for enquiries and reservations.

JOHNNY ROCKETS

Rocketing you into full-blown satisfaction

By Kathlyn Ursula D'souza



G-8A, Ground Floor, Avenue K, 156 Jalan Ampang, 50450 Kuala Lumpur
Opening Hours: Daily 11am - 10.30pm
Tel: 03 2181 6066



Houston burger



milkshakes

With large Cola-Cola ads hanging on the walls, the black and white tiles, the old-style jukebox stations, timeless hits playing in the background and the red vinyl seats, I'd say we were teleported back to the 1950s.

Originating from California, USA, this diner-themed restaurant evoked a sense of excitement and curiosity as we stepped in. "Hi guys!" the staff members – the Rocketeers – greeted with a sunny disposition, bright smiles on their faces as we were seated. We were first introduced to our drinks – Strawberry Oreo Crumble and the Premium Chocolate milkshakes (RM18.90 and RM15.90 respectively). We took sips, and our eyes widened in wonder and surprise. It was easily the best milkshakes we have ever had in our entire lives. Unlike other milkshakes, these were creamy and balanced, not too sweet and not too rich. It was truly mmm-azing.

And then, to start off our meal, we were served the Spicy Naked Rocket Wings (RM22.90). These chicken wings tossed in traditional spicy barbecue sauce were so juicy and soaked with tangy sauce, and it was about this time that I had realized that this was not an occasion to wear red lipstick to. Prepare your fingers to be sodden with brown, tasty sauce as you bite into fresh and tender wings. All of a sudden, six pieces were not enough, as it was that good and addictive. It was a great starter, it teased our palettes to prepare us for ...

The Chicken Club Sandwich (RM22.90), a meal comprising classic grilled chicken thigh with thick turkey bacon, fresh coral lettuce, ripe tomato slices and mayonnaise on toasted white bread. Accompanied by coleslaw and sweet potato fries, this huge meal was very filling, delicious and balanced – it was the right amount and it was very nicely done. Also, we were served ketchup with a smile (a

Johnny Rockets trademark), and that effortlessly put a smile on our faces as we ate. By the end of this meal, we could feel the state of fullness approaching, but we soldiered on, as there was that delicious, huge burger waiting for us at the side of our table. Fullness be forgotten, we wanted a taste of that divine thing!

Said burger was 'The Houston' (RM25.90). Well, first of all, the beef was thick. It was so fully-loaded with all that beef condensed into one huge rounded patty, topped with jalapeño peppers, pepper jack cheese, crisp coral lettuce, fresh tomato slices and spicy sauce. It was burning, and we loved it. At the end of our meal, we were stuffed with the goodness that are Johnny Rockets' meals.

These big portions are for those with big appetites. And to those who love food and go by the saying 'live to eat' instead of 'eat to live', they would definitely love Johnny Rockets. We noticed that at the end of the meals, other patrons were rubbing their bellies with pure satisfaction alighting on their faces. If you're not a fan of burgers, they do have Philly

cheese steaks, melt sandwiches and caesar salads to cater to your cravings.

Throughout our meals, we were entertained with the ever-cheerful staff dancing to old-time hits such as 'Footloose', 'September', 'Shake Your Groove Thing' and 'That Thing You Do'. This is also a Johnny Rockets trademark, where the staff will perform a dance routine every thirty minutes, inducing loud cheers from the customers, as we clapped with oil-and-sauce covered hands.

All in all, it was loud, messy, fun and perfect. It is the perfect place to be yourself with friends and family. You'll find your face lighting up with a bright smile after every bite, teamed with the dance performances by the staff (there's just something about them dancing with those cheeky smiles). Johnny Rockets reminds me, and will continue to remind of good times, loud laughter, fond memories and of course, magnificent food.

Johnny Rockets is a true American diner experience.



Spicy Naked Rocket Wings

PORTO ROMANO

Serving Mediterranean delights

By Jane Bee



Lot G-09, Ground Floor, The Intermark, 348 Jalan Tun Razak, 50400 Kuala Lumpur
Tel: 03-2162 6799
Website: www.portoromano.my



Braised Lamb Shank



Pizza al Toro



Porto Romano Salad

Located just nice in the middle of the ground floor at The Intermark, it is almost impossible for this 'port' of Mediterranean gems to go unnoticed by passers-by. As we stepped into the restaurant, we instantly fell in love with its ambience and atmosphere. There isn't any fancy décor, instead, its pretty simple yet elegant. With dim lights and relaxing music, it won't be long before you find yourself being whisked away from your troubles and worries.

Run by the husband and wife team, Eddie and Sonila Wong, Porto Romano serves primarily Italian cuisine with a little mix of Spanish and Mediterranean elements. Not only that, Porto Romano has a splendid selection of wines with some specially imported all the way from Italy.

We started off our meal with Crema di Funghi (RM15) and Lobster Bisque (RM18). Everything here is made from scratch in the kitchen. The Crema di Funghi is made from a fine selection of button, oyster and shitake mushrooms while the Lobster Bisque is made with slipper lobster. Nothing made us happier than warming up our hungry stomach with some luxurious and creamy soup with a slight saltiness that makes the soup savourish.

For a much lighter meal option, go for the Insalata Porto Romano (RM28) or Verdure alla Griglia (RM28). The salad uses only lemon juice and extra virgin olive oil as the dressing and we marvelled at the way it brought out the best flavour of the ingredients, especially the squid, clams, mussels and prawns. The Verdure alla Griglia, on the other hand consists of capsicums, aubergines and zucchini that were grilled to perfection.

Making decisions for the mains at Porto Romano may be a tricky one. With a wide variety of pasta, pizza, meat, seafood and rice dishes and all looking equally delicious, you may end up wanting more than you can chew. But the recommended must-have seemed to be the Pizza al Toro (RM35), Stinco d'Agnello (RM38), Char-Boiled Chicken Leg-Spanish Style (RM32), Moussakka (RM38), Risotto con Gamberi Mela e Curry (RM38) and Cannelloni ai Frutti di Mare (RM38).

The one thing we love about Porto Romano is that most of the food served here is either braised or grilled. Not only does it enhance the flavours, it is also a healthier option. That probably explains why there's no fried food in the menu. Minimal ingredients are used in these dishes. However, the chef does an excellent work in preserving and harmonising the flavours with a pleasant blend of saltiness and sweetness left lingering in the mouth.

We absolutely loved how Risotto con Gamberi Mela e Curry and Cannelloni ai

Frutti di Mare offered us the taste of the sea while Stinco d'Agnello, Char-Boiled Chicken Leg Spanish Style and Moussakka whisked us to the land of greens through the taste and texture of the ingredients. If you love spicy food, do make sure you tried its very own chilli sauce line. Words of advice: do not underestimate this sauce.

No meal is complete without dessert and we wouldn't settle for anything but its tiramisu (RM15), Pannacotta (cream pudding, RM10) and Crema Catalana (RM12). The feeling when it literally melts in our mouth like butter made us go all 'Oooohhhh', 'Aaahhhh' and 'OMG this is heaven!'. Oh, don't forget to order wines such as Verdicchio Del Pozzo Buono, Custoza D.O.C., La Lacrima Del Pozzo Buono nad La Lacrima Del Pozzo Buono as accompaniment during the meal. And trust us, you'll never regret it.

Decent yummylicious food at affordable price. And yes, we'll definitely return for more food and wine.



Moussakka

Top Sahur Spots in KL

Wake up! It is sahur time. For every Muslim, it is encouraged to wake up before dawn to have a meal during the month of Ramadan. Finding a great place to eat is of course not an easy task, especially when it is as early as 3am to 5am. So KL Lifestyle presents some of the top places for sahur.

By Siti Wajihah Kholil



Lamb Mandy

RM25

One of the best places to visit is Al-Rawsha Restaurant where you have a variety of delicious Arabian dishes, especially if you are craving for it in late night hour. The most popular dish of all is its lamb mandy, a traditional Hadramaut earth baked rice with lamb served with thick yoghurt known as ‘labne’ and blended chilli-tomato. Fragrant rice and tender lamb, what is not to like?

8 Jalan Kampung Pandan,
55100 Kuala Lumpur
Tel: +603 9200 660
Open daily 24 hours



Nasi Kandar

Price depends on dishes selected

Nasi Kandar Pelita, has no doubt taken over the streets of Malaysia. This eatery has become the locals’ top choice for sahur. With 28 restaurants in the local and international scene, it has garnered immense popularity. Serving a range of Indian Muslim dishes, especially their selection of dishes for nasi kandar. The term translates ‘nasi’ as rice and ‘kandar’ as yoke. Top your rice with juicy fried chicken, sautéed vegetables, scrumptious deep-fried squid and many more. So indulge and enjoy your sahur.

No. 2, Jalan Telawi 5,
59100 Bangsar Baru, Kuala Lumpur
Tel: 603-2282 5532
Open daily 24 hours

Nasi Kerabu Ayam Percik

RM10.90

Another restaurant that seems to be overlooked by many is Hayaki Café, located in Damansara Uptown. Serving mostly traditional Malay cuisine from the state of Kelantan, it is well known for its Nasi Kerabu Ayam Percik. The dish is generous in portion, the chicken is very well seasoned and the meal bursts of many flavours due to its herbal vegetables and accompaniments of fish crackers and salted egg.

No 1, Jalan SS21/37
Uptown Damansara Utama
47400 Petaling Jaya
Tel: +603 7732 9912
Open daily 24 hours



Nasi Lemak

RM6.00 (with friend chicken)

Being in Malaysia, of course you have to have nasi lemak. If you are wondering where in the world can you find nasi lemak so early in the morning, pay a visit to Nasi Lemak Cinta Sayang. Its delicious coconut-pandan-ginger infused rice is surely to get your mouth watering. Yummy sambal, crunchy fried anchovies, boiled egg and a selection of side dishes, your sahur experience will undeniably be fulfilling. Note that basic nasi lemak costs RM3, and extra side dishes such as sambal sotong and fried chicken cost additional charges.

Pusat Komersial Seksyen 7
Jalan Plumbum 2/72,
40450 Shah Alam, Selangor
Open daily 24 hours



Kepong Baru Pasar Malam

Being a typical Malaysian, there is no reason why one would not like going to a pasar malam or night market. After all, how can one resist the one place that offers a variety of food aside from clothes and other merchandise at bargain price? There isn't a need to dress up fancy and we can indulge in the Malaysian way – getting all sweaty and greedy with all the irresistible delicacies sold without getting judged by people.

By Jane Bee



Ice Cream in Flower Pot

RM5.00

Let's just say that it is compulsory to end a meal with dessert and of all desserts, it has to be the ice cream in a flower pot to be the quirky one! Topped with either milo or Oreo, two scoops of ice cream and cake of your choice, it sure does look like a real thing at a glance. No doubt it uses only simple ingredients but hey, eating ice cream from the usual ice cream cone is so mainstream and so yesterday. That is to say, we don't really mind paying a little bit extra for some cute and fancy-looking ice cream in a flower pot especially.



Explosive Pork Balls

RM15.00 per box - Non halal

Words of advice: Do not let the look of these pork balls fool you! At a glance, they may look like ordinary pork balls, until you take a bite, and that's it. One thing for sure, it certainly lives up to its name – at one bite, the pork ball does give off the explosive effect whereby the gravy secured inside overflows in the instant. We reckon you eat the ball at a go; this way you'll be able to taste the perfect combination of the tender and crispy meat along with a smack of saltiness.



Sea Monster

RM9.00

Oh yes, you heard it right. The Sea Monster sold at Kepong Pasar Malam is certainly not one to be missed. The sight of the deep-fried gigantic squid is more than enough to leave your mouth drooling and no, you just can't find a reason not to savour this particular dish. The crispiness of the fresh squid and the tang of spiciness is absolutely brilliant. It is fried to perfection where it retains the chewy texture of the squid without overcooking it. Furthermore, the portion is big enough for sharing with a couple more people, a total plus point!

Asam Laksa

RM5.50 for a big bowl

Hunting for a good bowl of asam laksa is pretty much like looking for a needle in the haystack. I was a little sceptical when I was told that I could find some decent asam laksa at the Kepong pasar malam. And boy, I sure am glad that I decided to try it out. The chewy noodles soaked in the brownish greyish gravy brings along a pleasant taste of spiciness with a little sourness. And yes, at one sip, you'll know that a lot of fish are used in preparing the soup base instead of some asam (tamarind) water. Besides, they are pretty generous with the fish and at RM5.50, the price is pretty cheap for a bowl of decent and delicious asam laksa!



Stinky Tofu

RM3.00 for 4 pieces

Just like the durian, Stinky Tofu is either a you-love-it or you-hate-it delicacy. Haters would dislike it for its pungent smell that could come from miles away. However, for lovers of the stinky tofu, it is the one smell that is as fragrant as the durian. Nothing would make us happier than savouring the perfect combination of crispiness and juiciness of the tofu that melts in your mouth. Add in some homemade chilli sauce and pickled cabbage, it is simply a tantalising dish!



Open every Sunday from 6.00pm onwards
Address: Persiaran Mergastua, 52100 Kuala Lumpur

Crabtree & Evelyn - ready for Raya 2014!

By Siti Wajihah Kholil

Established for more than 30 years, Crabtree & Evelyn is a pioneer in botanical formulations that combine nature's finest ingredients to create world-class, benefit-rich bath, body and homecare products. The brand also has its own fine food collection that ranges from traditional flavours to all-time favourites loved by many.

As Hari Raya approaches, Crabtree & Evelyn presents a fabulous selection of treats and hamper sets that are perfect for the festive season. The collection encapsulates the beauty and essence of Malay traditions – all about family, friends, togetherness and compassion, among many other wonderful qualities.

Crabtree & Evelyn's Hari Raya Collection includes modern-day variations where there is something for everyone. The designed hampers are the Mesra Aidilfitri (RM190), Riang Aidilfitri (RM290), Salam Aidilfitri (RM390), Fitrah Aidilfitri (RM490) and Gemilang Aidilfitri (RM690), all of which consist of a variety of delicious biscuits, teas and preserves that would make a delightful gift.

Be it butter lemon biscuits, butter orange biscuits, chocolate chip shortbread, strawberries & cream biscuits, chamomile tea, earl grey tea, green tea and jasmine tea, breakfast marmalade, wild blueberry preserve and raspberry preserve, they sure have it all. Bright in colour, beautifully crafted wicker hampers and filled with delightful sweet indulgence, here is your chance to spread the Hari Raya spirit by evoking long-lasting happy memories with family, friends and colleagues.



The Hari Raya hampers will be available at all Crabtree & Evelyn retail shops nationwide from July 2014 onwards. For more information on this new collection, visit www.crabtree-evelyn.com.my or log on to Crabtree & Evelyn Malaysia Facebook Fan Page.



SHOPPING PREVIEW



Bernad Chandan Pelang Raya 2014 - Wanita Berkasa

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CELEBRATING AIDILFITRI WITH BUDAYA RAYA AT

the **Curve**

Making festive celebration a unique and memorable experience for all.



Hari Raya Aidilfitri is not just about indulging in raya delicacies and spending time with loved ones. Instead, it is also a time for one to understand and appreciate the significance of the traditions that have been passed down for generations.

Armed with the theme Budaya Raya, the Curve is celebrating the Hari Raya by bringing together various forms of traditional Malay music and dance along with other fascinating performances and activities. From the classical wayang kulit and dikir barat to the present-day fashion show, shopping for the festive season at the Curve can never be the same again.

Be sure not to miss the highlight of the festival, the 'Budaya Raya Dance Musical' that will be showcasing timeless traditional performance that reflects the essence and influences from different states. Audiences will then be whisked away to a world of cultural arts that are inspired by legends or folklores such as wayang kulit, mak yong, kuda kepong, zapin and dikir barat.

Not only that, there will be the 3-piece Irama Muzika Raya and 4-piece Irama Muzika Klasik performances taking place on Fridays to Sundays. Let the classical instrumental recitals mesmerise you with the evergreen tunes and rhythm of the accordion, gambus, kompang, percussion and violin. If you are looking for a more raya-filled

ambiance and songs, be on the lookout for the 5-piece Gamelan Ria performing every weekend.

Shoppers can be sure to be spoilt with an array selection of Raya merchandise and goodies from the retail outlets at the Curve as well. The Budaya Raya Fashion Show will be featuring the raya collection from participating vendors on July 5 and 12. For a feast for the senses, shoppers can welcome Aidilfitri at the Curve Centre Court from June 27 to July 29. With all these interesting programmes and a wide selection of fashion fiest, there is certainly no ideal place to shop for raya but at the Curve.

"Our Malaysian heritage is a fusion of remarkable traditions and multi-faceted influences that resulted in a nation with an incomparable richness and diversity of cultures. With raya festivities usually being filled with tradition, we felt that the theme Budaya Raya was a fitting choice for the Curve celebrations this year," said Jazmi Kamarudin, centre manager of the Curve.

Interested to know more about the Curve's Budaya Raya celebration? Feel free to contact the Curve Customer Care officers at 03-7710 6868 or visit the official website at www.thecurve.com.my or the Curve's Facebook page at www.facebook.com/theCurveShoppingMall.

the **Curve**

A breath of fresh air

Let us take you on a journey to rediscover the customs and traditions that make Hari Raya Aidilfitri so endearing to us. Celebrate our colourful heritage this coming Hari Raya season. Get the Malaysian cultural experience when you visit the Curve!

Exclusive Aidilfitri Showcase

BUDAYA RAYA SPECIALS

- Budaya Raya Dance Musical
- Budaya Raya Fashion Show

MUZIKAL RAYA SPECIALS

- Gamelan Ria
- Irama Muzika Klasik
- Irama Muzika Raya

Sinaran Songket Raya Packets

Spend a minimum of RM120 to redeem your special Raya Packets. (Maybank Cardmembers only need to spend RM100)*

Flora Raya Plate Set

Spend a minimum of RM400 to take home two custom-designed plates. (Maybank Cardmembers only need to spend RM350)*

Exclusive Maybank Backpack

Apply for a Maybank Card and spend a minimum of RM100 at any retail outlets upon card approval to receive an exclusive backpack*.

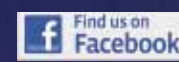


Experience
#BudayaRaya
with the Curve

A TIMELESS SHOWCASE OF CULTURE AND TRADITIONS

27 June – 29 July 2014

Official Bank Partner:



www.facebook.com/theCurveShoppingMall

*Terms and conditions apply. Valid while stocks last.

SPOTLIGHT

The shopping hub for hobbyists and decorators.

By Jane Bee



Be it fabric, party goods, handicraft and soft furnishing, Spotlight has it all sorted out for you!

This July 12, the internationally renowned mega chain-store will be officially opening its door to Malaysians.

Famous for housing the largest range of fabric, craft, party and home interior products, Spotlight will be occupying 2,400 square metres of retail space in Ampang Point Shopping Centre with more than 150,000 products. It will be introducing plenty of new designs and premium brands that are never seen before in Malaysia.

In case you are wondering what Spotlight is all about and what experience does it offers, simply think of it as a pit-stop whenever you are preparing for a party, breathing new life into the interiors of your house or pursuing your hobbies. Spotlight is the one store that



For Spotlight, well-trained staff would offer a better Spotlight experience for its customers.

SPOTLIGHT



Sign up at their e-club now at www.spotlight.com.my for an invite to the store launch, special offers and discounts for an exclusive competition.

makes every Do-It-Yourself (DIY) as easy as ABC. From fabrics, handicrafts, party goods to soft furnishings, a hobbyist and decorator can basically get almost anything and everything at Spotlight.

And no, Spotlight does not serve merely as your ordinary shopping mall. The store is set up in a way that offers a discovery experience for its customer. Not only are the customers here to purchase items, but, they can easily spend hours having fun in discovering new and interesting products. It is also a place where customers can get everything they need. Take the curtains for example, one can opt to either just buy the fabric or the ready-made curtain or the custom-made curtains, where there will be in house tailors to make the curtains according to your request.

Also, it has a lot of interesting merchandise that cater specially for the festive seasons in Malaysia such as Hari Raya, Chinese New Year and Deepavali. For Spotlight, it doesn't just simply open a store in Malaysia rather it's all about introducing the Spotlight experience to Malaysians. That is to say, Spotlight offers not only its very own unique experience to its shoppers, but also, catering to the cultural needs of Malaysians.

If you think that merchandise sold in Spotlight is costly simply because it houses premium brands as well, then you've got it all wrong again. Spotlight does not cater to only a niche market, instead, it cater to the needs of people from all walks of life with its versatile products. It believes in providing the best and highest-quality products at the lowest cost to its customers. Be it the cheapest or the most expensive product, Spotlight will always ensure that it is sold at the best value in Malaysia. It also has a low-cost guarantee policy as a commitment to delivering its promise to the customers.

Worried that you might be lost amidst the vast selection of products available? Fret not as you will be assisted by trained staff in Spotlight. It takes staff training seriously as it takes well-trained staff to understand the brand and culture of a company in delivering the best shopping experience to the customers. Thus, Spotlight has a department specially dedicated to staff training where it holds intensive training, conferences and leadership training in ensuring the staff's knowledge is always up to date.

The opening of its flagship store this month marks the first of the 12 stores in Spotlight's five-year plan. In fact, the employees at Spotlight are all geared up for big turnout during the opening week. In anticipation of the upcoming launch, customers will be given an opportunity to win a five-day trip for two to the Gold Coast, Australia where all they have to do is visit Spotlight Malaysia's website from

now until July 31 and tell them why you would love to visit Australia. Anyone who visits the website will also be entitled to sign up as a VIP member to receive exclusive offers and information about the grand opening sale as well.

Be sure to head over to Ampang Point this July 12, 10am for Spotlight's grand opening. There'll be great prizes such as gift cards and goodies up for grabs. Not only that, you will also be treated with mesmerising magic and funny clown gags, crafts session and face painting too. There would be no other better place to spend your weekend but at Spotlight.



Jono Gelfand, general manager of Marketing, Spotlight

Having been with Spotlight for 22 years, Jono knows exactly what it feels like to be part of Spotlight.

"Spotlight is like a family working together in a company. You get to work with people who share the same passion and enthusiasm. More often, Spotlight encourages its employees to be entrepreneurial, learn new things and learn from mistakes," he says.

The marketing department started off with three people who are responsible in managing the marketing aspect for all the 30 stores at that time. It slowly grow the team and to date, it has almost 50 employees. Jono certainly loves the freedom given to him to run his own department and his inclusive leadership style means he likes to have a lot of people involved and contribute input on a project. "I like to get people excited, enthusiastic and to just come along and enjoy the ride with me," he said with a chuckle.



Sartorial Excellence

We can certainly expect nothing less from Max Mara's latest exclusive TAILORED sunglasses. The iconic shades that come in camel, ivory and beige, is inspired by the distinctive stitching that decorates Max Mara's celebrated coats and highlight the flawless quality and skilled craftsmanship of the details. Combine it with genuine leather and a soft-to-the-touch rubber material, the shades make a pretty much must-have item.



Fashion Statement

Nothing excites us than making our very own statement, especially a fashion statement that reflects the style and attitude of the bearer. And Tory Burch certainly knows it well. We would be lying if we said we did not fall head to toe for this statement pearl-and-chain necklace by Tory Burch. It is a perfect mix of elegance and chic with a touch of the bohemian and rock style without losing the class.

The Desired

Jaeger-LeCoultre's timepieces often spell nothing short of unique, impeccable and sophisticated. The Hybris Artistica Rendez-Vous Celestial timepiece emits the fascination and distinction of the spirit of inventiveness that was brought to life by 180 century-old skills in a 'calender' of wonderment. The iconic stretching numerals, the twelve signs of the Zodiac painted by hand on the rotating dial made of lapis lazuli and a shooting star as a means of customising time – each of these details is simply exceptional and timeless, making it a desirable timepiece for everyone.



Irresistible Minimalist

We, ladies will never have enough shoes in our collection. We have low temptation resistance towards pretty shoes, especially when they're comfortable, chic, edgy and versatile like Salvatore Ferragamo's bicolour T-strap pump with perforated details. The 4-inch point toe heels are made from leather with leather lining and sole. The pair breathes style and class.



Touch of Modernisation
Bernard Chandran's design often spells confident, fashion-forward, down-to-earth, alluring and enchanting. Chandran's interest and fascination for constant expansion of boundaries has led to evolutionary contemporary results – more often, raising the bar in the fashion standard. His latest creations where he modernises the traditional kurung and kebaya sees him combining the aesthetics of the kurung and kebaya with international flavour flawlessly while breathing in a cutting-edge urban essence. With the usage of fabrics such as leather and linen as well as block and pop colours, the kurung and kebaya have never been this stylish and chic.



Hari Raya Special
Celebrate in Style



Sunnies for Style

If you are celebrating or visiting, chances are that you are going to spend a lot of time under the sun. You could either be sitting or chatting with your old hometown friends outside, and you would not want to be frowning or squinting all the time. Bedeck your eyes with nifty sunglasses such as the Tom Ford Matteo for that extra oomph. Plus, they would look fantastic on you, especially in pictures!

Price: RM851

Accessories are Assets

It is universally known that a woman is not ready without accessories, and every festive season calls for a revamp in accessories. Thankfully, Selberan has answered your prayers and has released a limited edition series of the Songket Collection. Set the mood right and show off your elegant neck and fingers with blue sapphires that symbolise loyalty and devotion towards close family and friends ... or the rings with red ruby to symbolise strength, love and passion and the green tsavorite to protect and preserve both the health and honour of the wearer. Now that is what you call an accessory! Price: starting from RM2750



Dress Dapper

Raya clothes is something everybody gets excited about, especially when planning and preparing for Aidilfitri. And just because it is traditional, it does not mean it has to be lacklustre or dull. Spruce up your entire look with the combination of conventional-meets-modern raya attire in various colours with contrasting piping, such as the Emel line by Melinda Looi for men or Jovian Mandangie's Chantilly Cherele modern baju kurung, and look proper, dashing and chic all at the same time! Price: RM400

Subsume Sampin

Your "kain sampin", made out of songket or sarong is something that goes around your waist and it plays a part in your overall raya look, so make sure it is as eye-catching and as contrasting with your baju Melayu as possible. The brighter and more intricately designed, the better! Take your cues from designers such as Gene Martino, as he creates stylish kain sampin for you to include in your attire. Price: RM99

Sandals for Shoes

Instead of sticking to your reliable ol' pair of capal sandals, why not switch it up a bit and opt for a sleeker, sophisticated and simple yet sexy pair of black lace-up dress shoes? Perhaps you find capal more comfortable and easier to use, but dress shoes such as the Aldo Lonck Lace-up Wingtips are always an option. They add taste, classiness and formality to your entire look. For women, add more edge to that demure raya outfit you have on with these MANGO Suede Peep-Toe Ankle Boots. Price: shoes for men: RM440 shoes for women: RM359

Hats on

Summer or not, in Malaysia, the sun is always blazing so you definitely need to protect your facial skin. What better way to do that than get your self this brown trim Trilby hat from Topman. Made of 100% percent wool with black trim, it is a great subtle touch to making you look casual with finesse.

Price: RM123



Prep your summer style

Liven up your summer look with Tommy Hilfiger's TH 1279/F/S eyewear. Break away from the basic black or grey, instead, go transparent green and bronze. This unisex acetate sunglass with silver rivet detailing will definitely prep up your style to keep you looking casual with class through summer.

Price: RM640



Walk it

Constructed with a minimalist approach and colour, men's footwear from Anthony Miles has the ability to capture its wearer through its simple design, yet retain its chic look. This rich suede navy Derby shoes with transparent sole is not only comfortable, but practical for all around wear as it is suitable for indoors and outdoors. Get yourself a pair now!

Price: RM806

Convenient carry

Casual and easy to carry, this soft leather messenger bag from ZARA would make a great daily mobile accessory. Not only is it convenient for storing all your necessities, it also elevates your summer style. Now you can bring all your needs with you without hassle.

Price: RM499



Go bold, go pink

Embrace the season with fun, bright colours. Why? Well, why not? This time around, BOSS offers you this impressive business look with stunning contrast colours of pink and khaki. Expand your wardrobe by adding this luxury clothing with bold panache concept to your closet. So go bold and go pink!

Price: RM5200



ART & LIVING PREVIEW



Ismail Mat Hussin 'Rebat Musicians' (1979) 53cm x 62cm Batik, RM 12,000 - RM 18,000

KLAS ART AUCTION
GEORGE TOWN FESTIVAL

**GEORGE
TOWN
FESTIVAL**

AUCTION DAY

SUNDAY, AUGUST 10, 2014 | 1.00PM | SEKEPING VICTORIA, PENANG

KLAS ART AUCTION
MALAYSIAN MODERN & CONTEMPORARY ART
EDITION IX RESULTS



SATURDAY, JUNE 21, 2014



CHEONG SOO PIENG
Untitled (Water Kampung Night), 1961
Ink and colour on paper | 91 x 45 cm
SOLD AT RM 137,500



AWANG DAMIT AHMAD
Jejak Waktu Series II, 2008
Mixed media on canvas | 122 x 122 cm
SOLD AT RM 55,000

The ninth and latest edition of the KLAS Art Auction Malaysian Modern & Contemporary Art hosted by KL Lifestyle Art and Space on June 21 at Connexion @ Nexus, Bangsar South City was an intense one, receiving overwhelming response from art bidders, collectors and enthusiasts from across Malaysia and Singapore.

Anticipation and excitement filled the air hours before the start of the auction at 4.00pm with guests discussing among each other the desired artworks from the 77 lots up for auction that day.

These are works by Malaysia and Asia's top artists as well as modern and contemporary emerging artists.

The much sought-after masterpiece was 'Water Kampung Night' (1961) in ink and colour on paper by the late China-born Cheong Soo Pieng from Singapore. It received the most number of phone bids and also saw the most active bidding among the audience.

This ninth edition of the auction was also the third held this year. Art aficionados can look forward to two more scheduled before the year-end.

Look out for the next KLAS art auction on August 10 in Penang in conjunction with the Georgetown Festival, and the final one this October in Kuala Lumpur.



KHOO SUI HOE
AFFECTION, 1964
Oil on canvas laid on board | 73 x 64 cm
SOLD AT RM 24,200



ABDUL LATIFF MOHIDIN
Landscape (homage to Lao Tzu), 1999
Oil on canvas | 92 x 92 cm
SOLD AT RM 253,000



SYED THAJUDEEN
Moon of Ramadhan, 1997
Oil on canvas | 127 x 127 cm
SOLD AT RM 44,000



KHALIL IBRAHIM
Two Figures, 1986
Batik with newsprint | 49 x 74.5 cm
SOLD AT RM 49,500



LYE YAU FATT
Afternoon Pastime, 1980s
Mixed media on paper
74.5 x 55 cm
SOLD AT RM 11,550



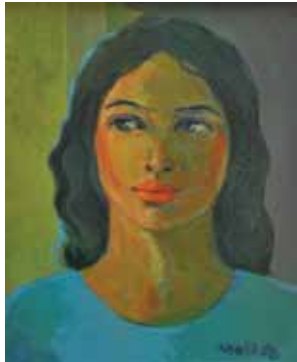
NG ENG TENG
Telok Bahang Beach Penang Malaya, 1960
Oil on canvas | 74 x 54.5 cm
SOLD AT RM 44,000



JOLLY KOH
River Birds, 2012
Oil and acrylic on canvas | 61 x 122 cm
SOLD AT RM 35,200



JAILANI ABU HASSAN
Drawing for Aqsa, 2011
Mixed media on paper | 39 x 29 cm
SOLD AT RM 6,050



KHALIL IBRAHIM
Portrait of a Girl, 1996
Acrylic on board | 17 x 13.75 cm
SOLD AT RM 4,070



YUSOF GHANI
Biring XLV, 2006
Oil on canvas | 122 x 90 cm
SOLD AT RM 62,700



RAPHAEL SCOTT AHBENG
Seaside, Undated
Acrylic on canvas | 60 x 90 cm
SOLD AT RM 10,450



ISMAIL LATIFF
Water Dance...Green Pond Magic, 1999
Acrylic on canvas | 98 x 139 cm
SOLD AT RM 27,500



AHMAD ZAKII ANWAR
Legong 6, 1998
Acrylic on canvas | 120 x 180 cm
SOLD AT RM 143,000



TAJUDDIN ISMAIL
Innerspace - Mindscape No. 8, 1992
Acrylic on board | 122 x 122 cm
SOLD AT RM 22,000

KLAS ART AUCTION
GEORGE TOWN FESTIVAL



AUCTION DAY

SUNDAY, AUGUST 10, 2014 | 1.00PM | SEKEPING VICTORIA, PENANG



Awang Damit Ahmad Perjalanan Utara - Jejak Waktu Broken Gate II, 2011
Mixed media on canvas 107 x 107 cm RM 10,000 - RM 22,000

Full Preview
August 1 - August 9, 2014
Sekeping Victoria
164A-B Lebu Victoria, 10300 Penang

Auction catalogue available online at www.kl-lifestyle.com.my/artauction

For enquiries, please call:
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Presenter



Organiser

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T: +603 2093 2668 | F: +603 2093 6688
www.kl-lifestyle.com.my/artauction

KLAS ART AUCTION
GEORGE TOWN FESTIVAL



AUCTION DAY: AUGUST 10, 2014
www.kl-lifestyle.com.my/artauction



Ahmad Zakii Anwar
Vase, 2006
Oil on canvas, 69 x 69 cm
RM 15,000 - RM 22,000



Jeihaan Sukmantoro
Untitled, 1991
Oil on canvas, 40 x 50 cm
RM 5,000 - RM 7,500



Ismail Mat Hussin
Rebat Musicians, 1979
Batik, 53 x 62 cm
RM 12,000 - RM 18,000



Awang Damit Ahmad
Iraga Perjalanan Utara
Jejak Waktu Memori Merah, 2011
Mixed media on canvas, 122 x 122 cm
RM 12,000 - RM 22,000



Yusof Abdullah
Wau Series, 1976
Batik, 99 x 67 cm
RM 12,000 - RM 18,000



Khalil Ibrahim
East Coast Series, 2000
Watercolour on paper, 21 x 29.5 cm
RM 2,000 - RM 3,500



Ismail Latiff
Rapat Sesak... Bumi Manusia
2012
Acrylic on canvas, 90 x 71 cm
RM 9,000 - RM 15,000



Zhao Shao'ang
Flowers and Birds, 1978
Chinese ink and watercolour on paper
83.5 x 30 cm
RM 25,000 - RM 38,000



Tan Thean Song
Pasar Pagi, 2007
Batik, 78 x 48 cm
RM 4,500 - RM 6,500



Raphael Scott AhBeng
Forest Magnet, 2012
Oil on canvas, 96.5 x 128 cm
RM 7,000 - RM 12,000



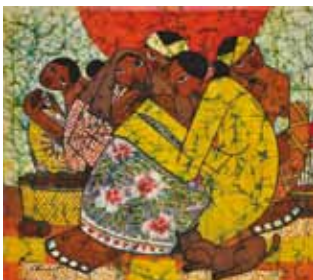
Yusof Ghani
Central Park NY, 2012
Mixed media on paper
26.5 x 37.5 cm
RM 2,000 - RM 3,800



Lee Long Looi
Present - Past, 1981
Watercolour on paper
53 x 34 cm
RM 3,000 - RM 5,000



Nik Rafin
Feeling Blue, 2011
Acrylic on canvas, 60 x 60 cm
RM 800 - RM 2,500



Kwan Chin
Mangosteen Feast, 2012
Batik, 76 x 76 cm
RM 3,500 - RM 6,000



Zulkifli Yusoff
Suap, Pilit, Usung, Kipas, 1995
Acrylic on canvas, 75 x 75 cm
RM 5,000 - RM 9,000



Khoo Sui Hoe
The Wedding, 1980
Oil on canvas, 76.2 x 76.2 cm
RM 16,000 - RM 28,000



IGOR PEZZILLI

Living the life and livening Lazada

By Siti Wajihah Kholil

Surely Malaysians and others in neighbouring countries such as Singapore, Indonesia and the Philippines have heard of Lazada, one of Southeast Asia’s most popular online shopping retail and consumer merchandise of today. One of the many great contributors to the rise of Lazada in Malaysia is none other than the chief executive officer (CEO) of Lazada Malaysia, Igor Pezzilli.

Igor Pezzilli specialises in consumer and luxury goods, retail and private equities and he has six years of experience in consultancy with global management consulting firm, Brain & Company. His main role in the company is to manage the entire company in the aspects of corporate development, strategy and performance. Due to his great dedication and professional standards, he has made a phenomenal impact on the growth and development of Lazada Malaysia.

1. Where are you originally from? Tell us about your hometown.

I come from a small town in the north of Italy, Modena. And like most quaint little towns, it’s an old, cosy town. It hasn’t changed.

2. When did you first leave home? How long have you been in Malaysia?

I first left home at the age of 22. I came to Malaysia in August 2012, so this August would make it two years for me here.

3. What was your first impression of this country? How did you adapt to the transition? Do you ever get homesick?

My first impression of the country was that the scenic nature was very stunning. The locals here are such friendly and fun people. I had moved several times in my life before, so this one in particular was smooth and easy. Everybody gets homesick, for sure.

4. How did you start your career in online retail business? What is your secret to success?

It was a logical continuation in my consulting career path as I was focused on the growing trend of businesses. My secret to success is, nothing is impossible. The most important thing is pure focus and a dedicated passion for work.

5. What was the biggest turning point of your career?

The biggest turning point of my career is Lazada. I strongly believe in entrepreneurship and every day we are finding new ways of making it more and more convenient for Malaysians to shop online. We are building a true eCommerce experience for our customers.

6. What are some of the challenges you face in the line that you work in?

One of the challenges is having to keep the teams focused and driven to achieve their targets every day.

7. What did you expect of Malaysia before you came and what do you think of the country now?

The first thing on my mind was to see the Petronas Twin Towers. And it was exactly how I had pictured it to be. I didn’t have any expectations coming here to be honest, but what I certainly didn’t expect was for Malaysia to be a country with so many cultures, traditions and religions, all existing in harmony. This of course, leads to the numerous celebrations and public holidays you guys enjoy.

8. Any funny stories or interesting experience that happened while you were here?

It was, and is still very interesting for me to celebrate the different religious festivals such as Chinese New Year, Hari Raya and Deepavali with our team, suppliers and partners, with each festival being very unique from the other.

9. Have you tried any of the local food? Any favourites?

I’ve tried some local delicacies, but spicy food and I don’t seem to bond well. Satay is my personal favourite.

10. How do you spend your leisure time? Where else in Malaysia have you visited?

For leisure time, as I am always working, I try to exercise as much as I can. I like outdoor sports the most. I’ve had the chance to visit some places in the East Coast and Langkawi and Penang. It’s nice to get away for a few days and relax.

11. Lazada is doing really well and is growing tremendously. However, what is your current focus and what do you envision for Lazada?

Our current focus is to constantly maintain our position as the number one online shopping mall in South-East Asia and to remain competitive. I envision Lazada to be the number one shopping destination solution for Malaysian customers, online and offline.

12. What is your best advice to those who would love to pursue your career line?

Never be afraid to try new things, gain international experience as it really opens minds, and always have strong ambition to achieve.



Igor Pezzilli and his fellow mates

The Datai Langkawi

Luxury and nature at its best

By Jane Bee



Beach Villa Bedroom

Here's a confession: Having visited Langkawi Island a couple of times in recent years, I honestly thought that the island was really all about a quick getaway to some overrated beaches, crowded town and a paradise for booze and chocolate fans. That was until I discovered The Datai Langkawi during my latest visit to the island.

Being at The Datai Langkawi is all about pleasant surprises that come one after another. The scenery reflects a typical kampung life amidst the lush greenery during the 30-minute journey to the hotel from Langkawi International Airport was simply breathtaking. By the time I arrived at the hotel, it felt like I've completely forgotten about my hectic urban life.

Being greeted by a pond of blooming water lilies, two gigantic horse statues and architecture that emits the essence of the traditional rumah Melayu (Malay house) was definitely not something I expected at all. Before I had the time to snap out from the amazement, I found myself being seated by the friendly staff, sipping a glass of red wine and enjoying the splendid scenery from the lobby.

By the time I regained my senses, I was led to the assigned Deluxe Room by the staff where I was given a short briefing on the room. The room comes with a king size bed, an oversized bed, walk-in wardrobe with twin-vanities, shower, bathtub and private balcony. The room carries a simple clean-cut design that incorporates a lot of wood element in it. There's nothing fancy, but instead, it overwhelms one with an unusual sense of tranquility and serenity, much needed by urban residents.

Exploring The Datai Langkawi is another experience that I looked forward too during the stay. The maze-like stairs and layout, the stone-covered walls and the wooden walkway that was surrounded by the forest reminded me of Angkor Watt in Cambodia in many ways. It felt mystical and yet at the same time, being so close to nature made me felt awkward as I lost count of the last time I was this close to nature.

The hotel certainly reflects the life of the local folk in Langkawi island in many ways. The laidback, carefree, simple and contented life is exactly what you will experience during your stay here. The friendly staff who make you feel like you've know them for ages and the passion that sparkles through their eyes and smiles is a breeze – it makes you ponder of the little things you've missed in life throughout your materialistic quest in the city that never sleeps.

Days spent at The Datai Langkawi is how one imagines a paradise will look like. One can choose to chill at the swimming pool, have a wholesome meal at The Beach Club, a golf session at the ELS Club or relax and unwind at The Datai Spa with its traditional Malay Ramuan healing treatments. If you are a beach lover, you'll rejoice that The Datai Langkawi has perhaps, the best beach in the whole Langkawi Island with its crystal clear water and fine sand.

As dusk falls, the atmosphere will be filled with songs from the cicadas or crickets that echo in rhyme with the awkward silence in between throughout the night. It was the kind of night that one would find it perplexing at first before gradually falling in love with the peace that came along with it. Don't miss out on The Gulai



Private Beach Dining



The Datai Lobby

Address: Jalan Teluk Datai, 07000 Langkawi, Kedah
Tel: 04-9500 500
Email: reservations@datailangkawi.com
Website: www.thedatai.com

House – nothing could beat the idea of having dinner at a restaurant that is surrounded by the rainforest while offering a very relaxed and romantic ambience.

If you are a naturalist, do not miss the chance of meeting Irshad Mobarak for a morning walk around the hotel. At first glance, Irshad reminded me of the late Steve Irwin and what interest me throughout the walk was perhaps Irshad himself - his eagerness, enthusiasm and the sparkle in his eyes when he talked about environment. The morning was made perfect when we retreated for breakfast buffet at The Dining Room and oh, did we mention it served bottomless champagne as well as splendid yogurt and lassi?

The Datai Langkawi proves that there's more to look forward to in Langkawi Island. I'm not done exploring The Datai Langkawi just yet and I know well, it wouldn't be long before I'm back for a more experience essence offered by the hotel.



DoubleTree by Hilton Kuala Lumpur

Modern, upscale city centre hotel with a culture of care

By Siti Wajihah Kholil

DoubleTree by Hilton is set within Kuala Lumpur’s Golden Triangle, which makes it very convenient as the location is near to the city’s best shopping malls, dining and entertainment outlets, the world-famous Petronas Twin Towers and the Kuala Lumpur Convention Centre. Most of its guests are business and leisure travellers seeking accommodation of absolute relaxation. So that for those who work, they can focus and for those who stay for pleasure, they can unwind.

At DoubleTree by Hilton Kuala Lumpur, the lobby attendants will first greet you with a complimentary scrumptious chunky chocolate chip cookie. With just one bite, it will leave your sweet tooth and mood completely enticed. Currently being their signature greeting, the idea is simply brilliant. This is the sort of welcoming gesture that is unforgettable as it is thoughtful and generous. It is the type of first impression that will surely make a lasting one.

Address: The Intermark,
348 Jalan Tun Razak,
50400 Kuala Lumpur, Malaysia.
Tel: +60-3-2172-7272
<http://www.KL.DoubleTreebyHilton.com>

The 34-storey hotel consists of 540 guest rooms in total. Be it a standard guestroom, suite or executive room, you will definitely feel at home. Each of these rooms is fully equipped with some of the most modern hotel essentials and services available such as spacious workspace and seating area, high-speed internet access, high definition multimedia interface (HDMI) that allows instant hook-up from the laptop to a 32-inch flat-panel LCD television, complimentary in-room coffee and tea service and CITRON Honey & Coriander by Crabtree & Evelyn bathroom amenities for your convenience.

Some may prefer privacy and exclusivity, so the hotel offers nine executive floors (26th floor onwards) with 152 executive rooms, 19 deluxe suites, 21 executive suites and 5 terrace suites with spacious private terraces with a view of the city skyline. Checking in as an executive guest definitely has its perks. You will have access to the Executive Lounge on the 34th floor and enjoy complimentary continental breakfast, snacks and tidbits during the afternoon, as well as drinks during the evening while enjoying the picturesque view of the KLCC Petronas Twin Towers and Genting Highlands. The architectural design of the hotel in general as well as the interior of the room see a lot of wooden elements and earth-toned colours. Fused with contemporary designed furniture, simple calming paintings on the wall and fresh flowers in the room’s countertop as its décor, the hotel room emits warmth, freshness and comfort. What is most important is that the hotel provides the brand’s signature Sweet Dreams by DoubleTree sleep experience complete with fresh high-thread-count linen sheets, soft comforter, and an abundance of fluffy pillows to give you a deep and restful sleep.

Dining at DoubleTree Hilton is not at all a problem as the hotel has a wide selection of innovative cuisine with five restaurants and a bar that cater to every taste and desired dining preference. The Makan Kitchen is the hotel’s signature restaurant that can seat 350 patrons and consists of three live interactive kitchens which feature six local cuisines, namely Malay, Chinese, Indian, Iban, Nyonya and Kristang (Portugese-Malaccan). Not only is the dinner buffet spread exquisite with its tandoori chicken, cheese naan, deep-fried fish with salted egg, crab masak lemak, but its six signature dishes are a must-try. The tender long rib beef rendang, the delicious Alaskan king crab otak-otak, braised spicy venison ribs, pansoh manok (bamboo chicken), peking duck roll and tandoori prawns are highly recommended. If you opt for something western, there is a home-style Italian cuisine at Tosca. You can also enjoy something light at The Food Store or simply relax with a few drinks at the Cellar Door or the Axis Lounge.

Other facilities at DoubleTree by Hilton include a comprehensive array of conference and event facilities for function space, the new Ixora meeting room, a full-service business centre, a state-of-the-art fitness facility equipped with the latest in cardio and weight training equipment by Precor Fitness, an outdoor saltwater swimming pool, a children’s pool and sun decks to relax.

To make your stay more meaningful, feel free to donate as many books as you wish at the bookshelf beside the front desk of the hotel lobby. The books will be donated to those in need. DoubleTree by Hilton is a modern, upscale city centre hotel with a culture of care.



Terrace Suite



King Executive



Makan Kitchen’s Iban Semi Private Dining Room

THE STAR’S CEO LAUNCHES BOOK ON PENANG’S PAST

Interlocking history and memory in one go

By Kathlyn Ursula D’souza

History has taken a much lighter and more interesting note than the one that we have been used to in schools, where we were subjected to the memorisation of facts, figures and dates and details about politicians and leaders. Datuk Seri Wong Chun Wai, however, believes that this is simply not the way to go.

“What about people like us? Why are there no stories about the people, about social history, popular history?” said the CEO of The Star.

Going about in a different direction of telling tales of Penang in lieu of the conventional rote manner, Wong does it through his personal memories and experiences. ‘Penang’s History, My Story’ was launched on the June 6, 2014. It is a compilation of the series of columns he wrote in the Metro section for The Star from January 2013 until January 2014, and the 326-page book also contains thoughts and views of Wong’s friends and colleagues who grew up in Penang.

The launch, sponsored by the E&O group, was held at the Eastern and Oriental Hotel in George Town, Penang. Global shoe designer Jimmy Choo launched the book.

“I thank the guest-of-honour Datuk Jimmy Choo, who, despite his busy schedule, took time off to attend the launch of my book because of his love for Penang,” said Wong during his welcoming speech.

Other guests present were Tan Sri Kamal Hashim, the executive director of Star Publications (M) Bhd, Naza Euro Motors chief operating officer Datuk Samson Anand George, PKT Logistics Group Sdn Bhd chief executive officer Datuk Michael Tio, E&O group corporate strategy director Lyn Chai, Think City Sdn Bhd chairman Datuk Anwar Fazal, Public Investment Bank institutional and corporate business head Adrian Chen and Rafflesia The Pearl Centre director Winnie Sin. Also present were lawyer-poet Cecil Rajendra, veteran consumerism activist S.M. Mohamed Idris, banker and academician Tan Sri Dr Munir Majid and historian-heritage entrepreneur Khoo Salma Nasution.

The guests were then entertained by Peranakan dancers from the Sayang Sayang Nyonya group, moving to classical Peranakan tunes such as *Nona Nona*, *Jingli Nona* and *Sapu Tangan*,

and were serenaded by the Nada Irama Keroncong Band.

According to Wong, Penang had brilliant stories to tell.

“Penang is known for its heritage (George Town is a UNESCO World Heritage Site), and people take great pride in it, and yet, many aren’t aware that they are living right in the midst of history. I also feel that over the years, the names of roads, not just in Penang but all over Malaysia are disappearing and being replaced by names that don’t have significance. And yet street names are living examples of history!” he added.

Wong cites Gurney Drive, which was named after Sir Henry Gurney, the British High Commissioner who was killed by communist terrorists while on his way to Fraser’s Hill, and Cantonment Road, which was named after the military cantonment during the colonial era. Not far from the Cantonment Road is Sepoy Lines Road, which was named after an Indian soldier barracks and next to that is Barrack Road. He stressed about the connection between these names, as they tell a story about the past.

The cover of the book is of the author on a Vespa in Love Lane. He stated that no other place in Malaysia is called that, and while the derivation of the name is unknown, there were several theories to it. One, is that sailors once came looking for love around that area. The other theory, albeit scandalous, was that rich men from Muntri street kept their mistresses there.

“Using the street names gave my articles structure, allowing me to talk about both the location and the personality the street was named after. But I also wanted to give life to it. What was missing from existing research was the fun part, the storytelling element. That is where my book comes in,” said Wong.

Many of these street names are featured in this compilation-cum-book, as are the various stories and tales Wong grew up listening to. This book is not only meant for Penangites, but for Malaysians who wish to explore the compelling, fun history Penang has to offer. History is not so boring, after all.





NAZA GROUP CHAIRMAN RECEIVES PRESTIGIOUS FRENCH AWARD

KUALA LUMPUR – SM Nasarudin SM Nasimuddin, Joint Group Executive Chairman of the Naza Group of Companies and Chairman of the Malaysian French Chamber of Commerce & Industry (MFCCI) was recently conferred the Chevalier de l'Ordre National du Mérite award by the French government, signifying his contributions towards the French community especially through the automotive industry.

The Ambassador of France to Malaysia, Martine Dorance conferred the distinguished award to SM Nasarudin in a ceremony held at the Residence of France in Kuala Lumpur. In her speech to the latter, Her Excellency said, "Over the last six years, this partnership (between the Naza Group and PSA Peugeot Citroen) has been led by your outstanding dynamism, enthusiasm and efficiency. You made possible the very rapid development of the Peugeot brand in the Malaysian market."

"In addition to your post at the head of the Naza Group, you directly contribute to the excellent relations between our two countries as Chairman, since June 2009, of the Malaysian French Chamber of Commerce and Industry. As we all know, MFCCI represents over 250 member companies from various sectors, forming a dynamic and powerful business network."

On SM Nasarudin being the youngest recipient of the distinguished award, she

noted, "The high quality of your work and commitment has convinced the French authorities to make an exception to the common rule of minimum age."

Created by decree in 1963 by President Charles de Gaulle, the Chevalier de l'Ordre National du Mérite (Knight of the National Order of Merit) is awarded by the President of the French Republic and seeks to reward distinguished civil or military achievements. It is one of the two most prestigious Order in France.

"I am truly humbled and honoured to be conferred the Chevalier de l'Ordre National du Mérite, a recognition by the government of the French Republic," said SM Nasarudin. "Today, I am proud to note that through the Naza Group, France is a strong contender in the automotive sector commanding 20% of European automotive market share in Malaysia."

"The Naza Group of Companies is a diversified company and as the Joint Group Executive Chairman of the Naza Group of companies, I look forward to enhancing business opportunities with French companies."

As a result of the Naza Group's success with the Peugeot marque, the Group via its subsidiary Naza Euro Motors Sdn Bhd was appointed the official distributor of the Citroen brand in Malaysia besides operating the Citroen distribution in Brunei.



Citroen Showroom



Nasim Glenmarie

Other Foreign Nationals to Receive this Award:

1) Queen Aishwarya of Nepal (Nepal)
(b. 7 November 1949 d. 1 June 2001)

She was the wife of King Birendra and the mother of Crown Prince Dipendra, Prince Nirajan and Princess Shruti.

2) John Barbirolli (UK)
(b. 2 December 1899 d. 29 July 1970)

Giovanni Battista Barbirolli was a legendary British conductor and cellist.

3) Jovanka Budisavljevi Broz (Yugoslavia)
(b. 7 December 1924 d. 20 October 2013)

Jovanka was the First Lady of Yugoslavia, and the wife of Yugoslav leader Josip Broz Tito and a lieutenant colonel in the Yugoslav People's Army.

4) Wesley A. Clark (USA)
(b. 23 December 1944)

Wesley Kanne Clark, Sr is a retired General of the United States Army and and his military and civilian career in the Army and Department of Defense spanned for over 34 years.

5) Felix Ermacora (Austria)
(b. 13 October 1923 d. 24 February 1995)

A human rights expert of Austria and a member of the Austrian People's Party, investigator of human rights abuses and injustice in Algeria, Greece, Turkey and Cyprus.

6) Sivaji Ganesan (India)
(b. 1 October 1928 d. 21 July 2001)

The first Indian film actor to ever receive this award, Viluppuram Chinnaiahpillai Ganesan, or commonly known by his stage name Sivaji Ganesan, was an Indian stage and film actor.

7) Léopold Sedar Senghor (Senegal)
(b. 9 October 1906 d. 20 December 2001)

Léopold was a Senegalsese poet, politician and a cultural theorist, he was also the first president of Senegal and the first African elected as a member of the Académie française.

8) Galyani Vadhana, the Princess of Naradhiwas (Thailand)
(b. 6 May 1923 d. 2 January 2008)

Galyani Vadhana was a princess of Thailand and the elder sister of King Ananda Mahidol (Rama VIII) and King Bhumidol Adulyadej (Rama IX).

9) Juan Carlos I of Spain (Spain)
(b. 5 January 1938)

Juan Carlos I was the King of Spain who led the country's shift from the Francoist system to democracy.

10) Roméo LeBlanc (Canada)
(b. 18 December 1927 d. 24 June 2009)

Roméo LeBlanc was a Canadian journalist, politician and a statesman and served as the 25th Governor General of Canada.

A ‘RED’ NIGHT FOR SWIFTIES

By Jane Bee

It was a dream come true for many Malaysians, especially Taylor Swift’s hardcore fans – also known as ‘Swifties’. Ever since the announcement of Taylor Swift’s maiden concert in Malaysia was made, Malaysian ‘Swifties’ had been counting down on the day where they would be able to watch the American sweetheart singing sensation performing live.

And Taylor Swift certainly proved that the wait was worthwhile. Screams and cheers echoed throughout Putra Indoor Stadium during the concert that took place on June 11. Fans were completely fired up and enthralled when the seven-time Grammy winner delivered her signature worldwide hits such as Red, Mean and 22.

One thing for sure, Swift knew how to charm and excite her 7,500 fans who turned up that night. The concert started off with an energetic track, State of Grace which is the opening track of her latest studio album, Red. She was accompanied by a six-piece band, dancers and backing vocals for the 90-minute set. And most in the crowd came clad in various shades of red to the concert!

It was indeed a magical night for die-hard Taylor Swift’s fans. It may take some time before Swift holds another concert in Malaysia but at least, the Swifties have something to look forward to for the time being – Taylor Swift’s latest fifth studio album.



Photo by Chris McCreath/Getty Image



From Left - Right - Simon Rock, Director of Sime Darby Auto Britannia, George Biggs, Head of Sales and Operations, Yang Berbahagia Dato’ Lawrence Lee, Managing Director of Sime Darby Motors and Tan Sri Mokhzani Mahathir, Director of Sime Darby Auto Britannia with the McLaren 650s Spider

MCLAREN ON FAST TRACK

The McLaren 650S debuts in Malaysia and sets the benchmark for deluxe supercars

By Kathryn Ursula D’souza

Fans of luxury, speed and thrill will be most delighted, as McLaren has just unleashed its latest trailblazing supercar, the 650S.

The 650S’s design and engineering, much inspired by the McLaren P1™, made its debut here in Kuala Lumpur on June 9, 2014. Its sibling supercars, the 12C and the McLaren P1™ have been tremendously successful in the Malaysian market, and McLaren was amazed by the customers’ extent of enthusiasm and passion for their products. On the launch, George Biggs, the McLaren head of Sales and Operations Asia-Pacific said, “We are very excited to bring the McLaren 650S to Malaysia. This car really stands out on its own as no other series-production sports car on sale today offers such a breadth of capabilities.”

The launch, held at the McLaren Kuala Lumpur Show Gallery, was presided by VIPs such as George Biggs (head of sales and Operations, McLaren Automotive Asia), Datuk Lawrence Lee (managing director of Sime Darby Motors), Tan Sri Mokhzani Mahathir (director of Sime Darby Auto Britannia), Simon Rock (director of Sime Darby Auto Britannia) and Syed Ahmad Muzri Syed Faiz (head of Retail, Sime Darby Auto Britannia).

It is by far the fastest, best-equipped and most beautiful series-production by McLaren Automotive and is designed for drivers who celebrate life, thus bringing a new level of excitement to their driving experience.

However, the 650S is not only about good looks, as Simon Rock, director at Sime Darby Auto Britannia Sdn. Bhd. Malaysia stated, “Beyond its stunning looks, the 650S is all about amazing performance wrapped up in the very latest in technology to bring about an unbeatable drive and driver experience.

“Any important distinction for us is that many McLaren owners do use their cars every day, and frequently drive hard on track days. The McLaren 650S is designed for both, as the comfort levels rival the very best executive saloons. It really is no compromise option for the most discerning of individuals who really appreciate the best things in life.”

If you love life and supercars and would like to catch a glimpse of the real thing, drop by the McLaren Kuala Lumpur showroom at Ground Floor, Menara Mudajaya, No 12A, Jalan PJU 7/13, Mutiara Damansara, 47810 Petaling Jaya, Selangor. Visit www.kualalumpur.mclaren.com or call 019-339 6888 for more information.



From left - right: Simon Rock, Director of Sime Darby Auto Britannia, George Biggs, Head of Sales and Operations, and Syed Ahmad Muzri Syed Faiz, Head – Retail, Sime Darby Auto Britannia taking questions from media



Inside of McLaren 650S Spider

The 650S

“Form follows function” - McLaren philosophy

- Exterior design is strikingly beautiful and immaculate
- Sleek dihedral doors
- Full LED headlamps that echo the signature McLaren ‘speed marque’ logo in the design
- Fine-tuned McLaren M939T twin turbo V8 engine, camshaft timings that improve throttle response and reduces CO2 emissions
- New pistons, cylinder heads, exhaust valves, cooling circuits have been designed and fitted to reach the peak of its performance
- ProActive Chassis Control (PCC) suspension system
- Stands at the total dry weight of 1, 330kg for Coupe and 1, 370kg for Spider
- 3.0 seconds to reach 100km/h, 8.4 seconds to reach 200km/h and maximum speed for the Coupé is 333km/h and 329km/h for the Spider
- Maintains a sort of convenience that is rare for a supercar. It has a system that allows the driver to adjust the ride and handling modes [Normal, Sport, Track]

PAVILION OPENS NEW ‘BEAUTY HALL’ PRECINCT

Make a buy and take a break at the same time, same place



Ribbon cutting. Left to right: Roderick Cheing, Group CEO of Asterspring; Miko Au, Managing Director of Miko Galere with Kérastase; Datuk Dr. Sanjiv Joshi, Head of Cardiology from Luminous; Joyce Yap, CEO of Retail, Pavilion KL; Michelle Hlee, Director of BMIC Nail Spa Salon; Chong Meng Chew, Founder of SWISS PERFECTION BOUTIQUE SOA by The Art of Beauty & Slimming; Tia Yun Yun from Mayfair Plus; Noelle Tan from The Sloane Clinic; Sharon Chen from Clariancy; and Thomas Ng, Managing Director of Jurlique.

For those who have been feeling a little off, frustrated or stressed out of late, Pavilion is the place to be, as it has launched a new Beauty Hall, designed to pamper you. This is a double whammy, as there is both shopping and serenity in one place. Located on the seventh floor, this 20, 400 square feet of space serves as a retreat for rest and relaxation for shoppers, and was launched on June 11, 2014.

Joyce Yap, CEO of Retail, Pavilion Kuala Lumpur said, "Beauty Hall, combined with Fashion Avenue and Tokyo Street is part of Pavilion Kuala Lumpur's direction for this year, where we want to provide shoppers with a wholesome and complete retail experience, from shopping to dining to beauty therapies."

Together with representatives of nine different tenants, Yap officiated the inaugural ceremony. Members of the press, guests and celebrities such as Natasha Hudson, Patricia Knudson, Hunny Madu, Debbie Goh and Bernie Chan, among the few, were entertained by BMIC's Nail Spa Salon's body art and nail show and a hair show by Miko Galere with Kérastase. The guests were then brought on a journey of rejuvenation by Thanuja Anantha.

The Beauty Hall consists of assorted beauty outlets that specialise in skin care such as Asterspring, Jurlique, Swiss Perfection Boutique Spa and Clariancy and for nails, such as the BMIC Nail Spa Salon. Besides that, there is Luminous, an integrative medicine clinic and The Sloane Clinic, which offer services for visual augmentations and beauty innovations. For the hair, there is Miko Galere with Kérastase.

MALAYSIA AIRLINES GOLDEN HOLIDAYS OPENS FLAGSHIP SERVICE CENTRE AT KL SENTRAL



The esteemed Malaysia Airlines' tour operator Golden Holidays, just opened a flagship service centre at KL Sentral on June 12, 2014. Recently, Golden Holidays underwent rebranding and refinement of its business model, and this service centre aims to enhance access and availability to customers and trade partners. Embracing the motto, 'full of life', this service centre is also designed to provide personalised one-to-one travel consultation in a colourful and comfortable ambience.

John Felix, Golden Holidays vice-president said, "Our new flagship service centre will enable Golden Holidays to create and sustain our brand awareness. Its convenient location in popular KL Sentral makes it easy to access. With a colourful, exuberant and inviting interior design that embodies the excitement in our logo, we look forward to welcoming more customers. Drop in, have a chat with our travel consultants, discuss, plan and book your holiday. Making arrangements to go on a holiday is so easy."

"To whet your appetite for a vacation, turn to our destination-themed wall where postcards from all over the world are gathered to spark and inspire your next dream vacation."

The service centre is located next to Malaysia Airlines Journey Gateway and City Check-in at Level 1, KL Sentral and opens from Monday to Friday, 10am to 7pm.

5 GREAT REASONS TO VISIT SINGAPORE

With so much going on in Singapore, there's always a reason to visit the little red dot. Here are five exciting events and attractions you should know about.



FAMILY FUN Trickeye Musuem

Resorts World Sentosa
Seoul's legendary Trickeye Museum is finally here in Singapore. Round up the family and spend hours wandering around this brand new mega-gallery of optical illusions, featuring over 80 three-dimensional paintings in six themed zones—Love, Circus, Masterpiece, Safari, Fairytale and Adventure—over a sprawling 800 square metres. Don't forget to bring along your camera! www.rwsentosa.com



RACING ACTION Grand Prix Season Singapore

**Sep 12-21
Various venues**
Can't get enough of the glitz and glamour of the 2014 Formula 1 Singapore Airlines Singapore Grand Prix? The city will be ablaze with lots more activity, including a plethora of fashion and shopping deals, mouthwatering cuisine, and a host of after-dusk action throughout the week and into the race weekend. Be sure to join in the range of exclusive bashes like Amber Lounge and The Podium Lounge. www.yoursingapore.com/gpps



FOR SPORTS FANS BNP Paribas WTA Finals Singapore

**Oct 17-26
Singapore Sports Hub**
Don't miss the prestigious BNP Paribas WTA Finals Singapore presented by SC Global. Catch the eight top-ranked singles players and doubles teams in women's tennis as they pit their skills against one another for the record prize of \$6.5 million. Besides seven days of gripping matches, you can look forward to the WTA Rising Stars competition at the opening Fan Festival weekend. www.wtachampionships.com

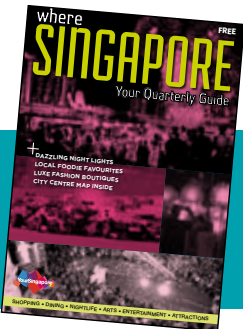
A VISUAL FEAST Cavalía

**Opens Aug 12
Bayfront Avenue**
In time for the year of the horse, Cavalía is a fresh mix of equestrian and performing arts, live music, multimedia and special effects. This show combines state-of-the-art technology and the fundamental relationship that humans develop with horses over time; enabling us to build bridges between cultures and expand civilization, and now to produce art created through kindness, patience and love. www.cavalía.sg



FOR THEATRE LOVERS Singapore International Festival of Arts

**Aug 12-Sep 21
Various venues**
Culture vultures should not miss this year's exciting Singapore International Festival of Arts, headed by local theatre luminary Ong Keng Sen. Expect some of the biggest names in the international arts scene, such as film composer Michael Nyman, cutting-edge German theatre company the Berliner Ensemble and New York-based The Wooster Group, best known for their experimental theatre. www.sifa.sg

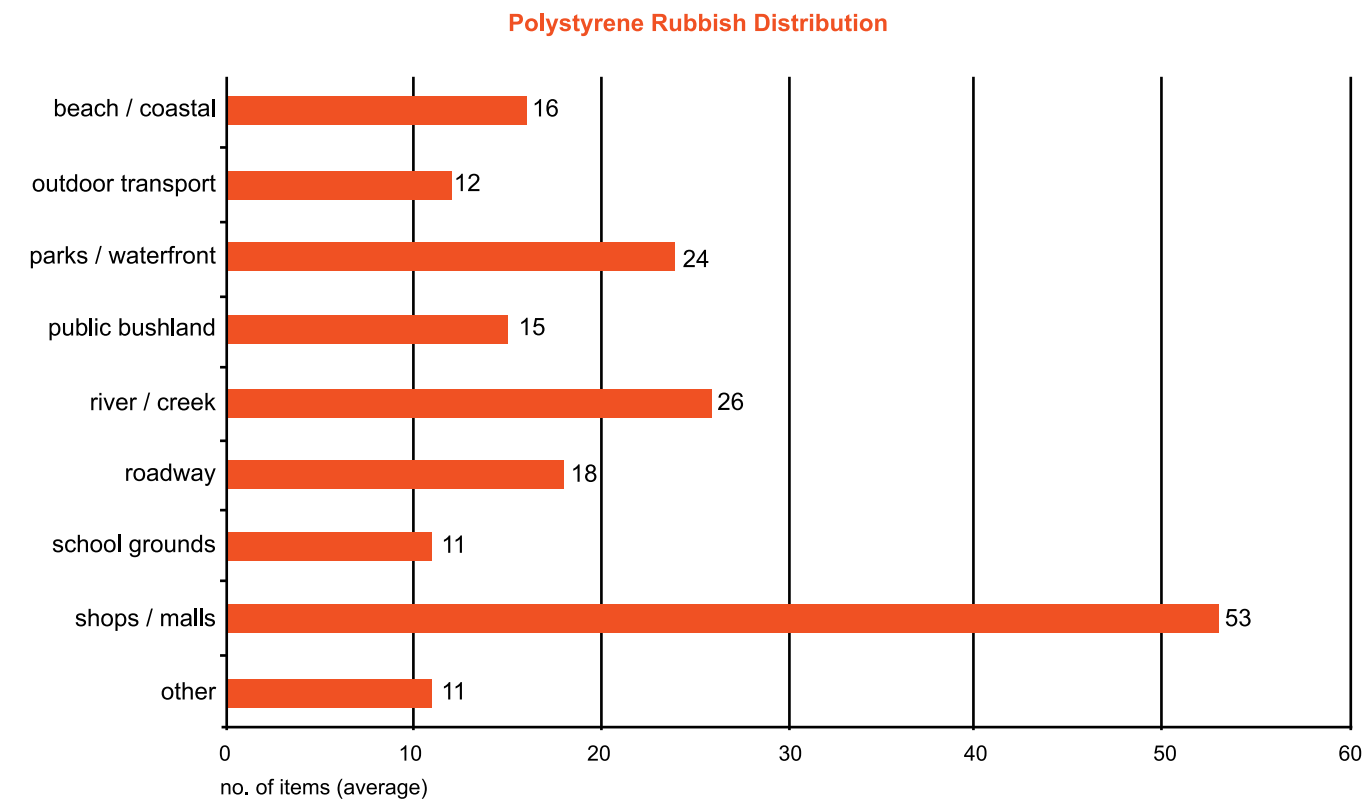


Visit YourSingapore.com for more unmissable upcoming events and the latest attractions to visit in Singapore. Or download a free, interactive guide to goings-on around Singapore for your iPad or Android tablet from www.wheresingapore.com.

THE TRUTH ABOUT TAPAU

Toxic and Treacherous

By Kathlyn Ursula D'souza



Scoping the last bits of your delicious meal, you leave the Styrofoam container spotless. What's even better is that after finishing the meal, you won't need to wash it. Just tossing it into the bin will do.

Styrofoam is light, a great insulator and easily disposable, therefore it truly is one of mankind's greatest inventions, right? Unfortunately, no. Like all man-made things created for the sake of convenience, they come with a consequence.

"There is a lack of awareness and sense of responsibility to take care of mother nature in our society," said YBhg. Prof. Datuk Dr. Mohd Fauzi Ramlan, the Vice Chancellor of Universiti Putra Malaysia.

Many people forget that it is made from polystyrene, a petroleum-based plastic, and most of all, that it is non-biodegradable.

It takes at least 500 years for Styrofoam to decompose. That means that it will be around for a long, long time, what with the cost and effort involved to recycle it. It also ranks second highest behind aluminium for the impacts it has caused the environment in terms of energy, greenhouse gases and total environmental effects.

We also approached Gleneagles Kuala Lumpur Hospital, and they have mentioned, "Long-term, we are exposing ourselves to toxic chemicals which may lead to illness."

Styrofoam is composed of benzene and styrene, which are detrimental to human beings. The Environmental Protection Agency and International Agency for Research on Cancer have determined styrene as a possible human carcinogen, and long-term exposure to it will cause various mutations of the central

and peripheral nervous systems, leukemia and Parkinson's disease.

Approximately 57 chemical by-products are released into the air during the production of polystyrene. It mainly consists of HFCs (hydrofluorocarbons), and this damages and thins our ozone layer. In turn, this causes the harmful UV rays to penetrate through our atmosphere and global warming is caused by this as well. Besides polluting the air, it also produces lots of liquid and solid waste that need disposal as 25-30% of landfills are solely dedicated to Styrofoam and plastics.

Polystyrene usually breaks into smaller pieces due to its inability to decompose, therefore animals usually mistake them for fragments of food. These small pieces of polystyrene choke the animals or clog their digestive systems, leading to starvation.



a ban on the use of polystyrene takeaway boxes and Penang and Sibul, Sarawak have also banned polystyrene containers.

Architect and former president of the Malaysian Institute of Architects (Pertubuhan Aritek Malaysia, PAM) said during his interview with The Edge Malaysia in May 2014 that items that are used should be at least reusable, and called for a ban on Styrofoam as it is not biodegradable and reduce the use of plastic cups and bags.

A lot of people rely on Styrofoam, and only a handful universities, institutes and companies have implemented the ban, but according to Gleneagles, it relies on the will. "It is an easy decision, and can be implemented if there is a will to change. We in Gleneagles stopped using Styrofoam containers for our takeaway food in 2010. We provided alternative reusable containers and everyone adapted without a problem."

However, it does eventually come down to educating the public and of course, acting on it, especially when it comes to sustainability.

"Certainly more could be done, by the government side, for instance, Styrofoam use could be banned in supermarkets and schools. There are alternatives to use," said Cheah. "A public campaign with pictures of the environmental damage to raise awareness and an educational campaign to inform the public of the effects of long-term exposure to Styrofoam also should be organized.

"Educating children about the environment and the negative side effects of Styrofoam is very important. Children take the message home and educate the parents.

"I believe children are vital agents of change," she said.



packages and containers work well with both cold and hot food.

A lot of effort has been made by Malaysians to stop the use of Styrofoam, as a few universities such as Universiti Malaya and Universiti Sains Malaysia have implemented bans on polystyrene containers. According to Professor HM Goh of UM, the International & Corporate Relations Office at UM issued a policy to ban the use of polystyrene containers as well, and USM has followed suit. The cafeteria operators at USM must use eco-friendly biodegradable containers made of oil palm waste instead of the harmful Styrofoam.

It is also the chief component of city waste and sea debris. It is one of the main contaminants of oceans, bays, the seas and other water sources, posing risks to the wildlife that ingests it.

"We have all seen the vast amounts of waste generated by Styrofoam usage, particularly after public events. This effect is visible to us, so it is easy to imagine the vast landfills and the environmental damage it causes in distant rivers and oceans," said Dympha Cheah of Gleneagles KL.

Using alternative materials such as recycled paper products or using your own plastic container from home to hold your food will reduce the risks to yourself and the environment. Not only do they save you money, they also save the environment from unnecessary waste. There are also biodegradable packing peanuts – several companies have developed them. These biodegradable packing peanuts are environmentally-friendly, reusable, non-toxic, some even dissolve in water. Besides that, sugar cane plant fibers and Eco leaf products are other brilliant substitutes. They are decomposable, and their bowls, plates,





Support Our Turtle Guardians

WWF-Malaysia's field biologists lead a team of people who are fondly known as Turtle Guardians, comprising marine conservation graduate students and members of the local communities in Melaka, Sabah and Terengganu.

Their duties include patrolling nesting beaches every night during the nesting season, from 8.30pm to 5.00am, to protect turtle eggs from being poached and collecting data on nesting females via tagging of both fore flippers. They also check for hatchling emergence and ensure that hatchlings are released in accordance with best hatchery practices. This monitoring is vital to increase the number of hatchlings produced for the perpetuity of the species.

Since 2004, when WWF-Malaysia began beach patrolling and turtle conservation efforts at Melaka's beaches in support of the Melaka State Department of Fisheries, the number of eggs protected has doubled. The increase in turtle eggs saved was not due to an increase in overall turtle nestings, but thanks to an increase in people – Turtle Guardians – undertaking beach patrols and monitoring.

In addition, the efforts of heroic Turtle Guardians mean that the number of turtle eggs incubated has increased significantly by 126% in Terengganu over the period 2003-2012.

And it is thanks to you, WWF-Malaysia's generous supporters, who fund these Turtle Guardians and enable them to save our turtles.



Did you know that?

- It costs about RM12,000 to pay one graduate or local community member to be a Turtle Guardian for the 6-month peak nesting season from April to September each year?
- WWF-Malaysia needs 14 Turtle Guardians in Melaka and nine in Terengganu?
- It costs about RM2, 000 for each Turtle Guardian's equipment pack, which includes backpacks, Global Positioning System (GPS), callipers, weighing scales, measuring tapes, mats, raincoats, clipboards, first aid kits, gloves and torchlights?

Thanks to generous donors, WWF-Malaysia has secured funding for most of our turtle conservation efforts, but **we need to raise RM100,000 before this nesting season ends to ensure that there are enough Turtle Guardians to protect our turtles.**

If you would like to contribute to WWF-Malaysia's conservation efforts, visit, http://www.wwf.org.my/how_you_can_help/take_action/



<http://kaywa.me/9DGmm>

Download the Kaywa QR Code Reader (App Store & Android Market) and scan your code!



Join WWF-Malaysia's 'Love Our Rivers' Competition

WWF-Malaysia is organising a "Love Our Rivers" competition among primary and secondary students in Sarawak. The competition, held in collaboration with the Natural Resources and Environment Board, aims to encourage students to present their perception on the health of rivers in Sarawak through drawing, storyboarding or photography.

The three-month long competition, which ends on July 30, 2014, is sponsored by BOH Plantations Sdn Bhd, and comes under the Eco-Schools Programme of WWF-Malaysia's Environmental Education.

Participation can be by individual students or a group of maximum three students and a teacher. Entries are to feature any of the given topics, namely "Healthy rivers benefit all", "Importance of rivers to you/your family/your school/your community", "Importance of rivers to animals", and "Factors affecting the health of rivers".

In the primary school category, participants can submit their pictorial entries in the form of a captioned photograph or drawing.

In the secondary school category, participants are to produce a storyboard using either photographs or drawings with captions.

The three top winning entries in the primary and secondary school categories will receive a fully-paid trip to attend the Eco-Schools Malaysia International Conference in Cameron Highlands, Pahang, in December 2014.

First prize winners in both categories, comprising one teacher and three students, will attend the conference and receive a group award of RM 800, plus a certificate of participation each.

Second prize winners, comprising one teacher and two students, will attend the conference and receive a group award of RM 600, and a certificate of participation each, and third prize winners, comprising a teacher and a student, will attend the conference and receive a group award of RM 350, and a certificate of participation each.

Winners in the primary and secondary school categories will also be invited to join the Youth Green X-Change Outreach Programme that

will be held in Kuching in October 2014 in conjunction with Malaysian Environmental Week. During the programme, they will have the opportunity to present their work, and share their opinions and perceptions with students and representatives from organisations that are experienced in the management of environmental sustainability.

The winning entries will be used by WWF-Malaysia to promote awareness on the importance of rivers. It will be distributed to schools and the general public. The materials will be recognised as the voice of 'Sarawak Young Green Ambassadors'.

Entry forms as well as competition rules and regulations are available at <http://www.eco-schools.wwf.org.my> All entry forms must be submitted by 30 May 2014, while the drawings, storyboards or photographs by 30 July 2014.

For more information, please email Belinda Lip blip@wwf.org.my or Jessie Chew at jchew@wwf.org.my





CINTAILAH SUNGAI KITA

LOVE OUR RIVERS

Kategori:
(A) Sekolah Rendah
(B) Sekolah Menengah

Pertandingan Fotografi / Lukisan & Papan Cerita Bergambar

Tema dan Konsep

- Sungai sehat rahmat buat semua
- Kepentingan sungai kepada anda, keluarga anda, sekolah anda atau masyarakat setempat di kawasan anda?

- Kepentingan sungai kepada hidupan liar (contoh ikan, mamalia, burung, ketam dan sebagainya)
- Faktor-faktor yang mempengaruhi kesihatan sungai

UNTUK TERMA DAN SYARAT PENUH, SILA LAYARI www.eco-schools.wwf.org.my

Tempoh pertandingan: 1 Mei 2014 - 30 Julai 2014

About WWF-Malaysia:

WWF-Malaysia (World Wide Fund for Nature-Malaysia), the national conservation trust, currently runs more than 90 projects covering a diverse range of environmental protection work. Since 1972, WWF-Malaysia has worked on important conservation projects, from saving endangered species such as tigers and turtles, to protecting our highland forests, rivers and seas. We also undertake environmental education and advocacy work to achieve conservation goals. By conserving our natural resources, WWF-Malaysia is helping to protect our livelihoods, food and water supply, thus securing our good quality of life and our children's bright future. We thank our supporters and members of the Media, whose contributions and support enable our conservation work. If you would like to donate to WWF-Malaysia or learn more about our projects, please call: +603-78033772 or visit: www.wwf.org.my or www.facebook.com/wwfmy



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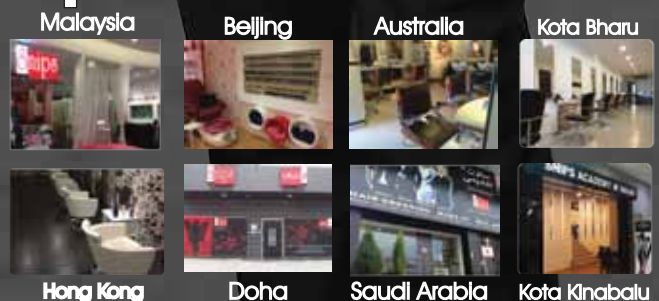
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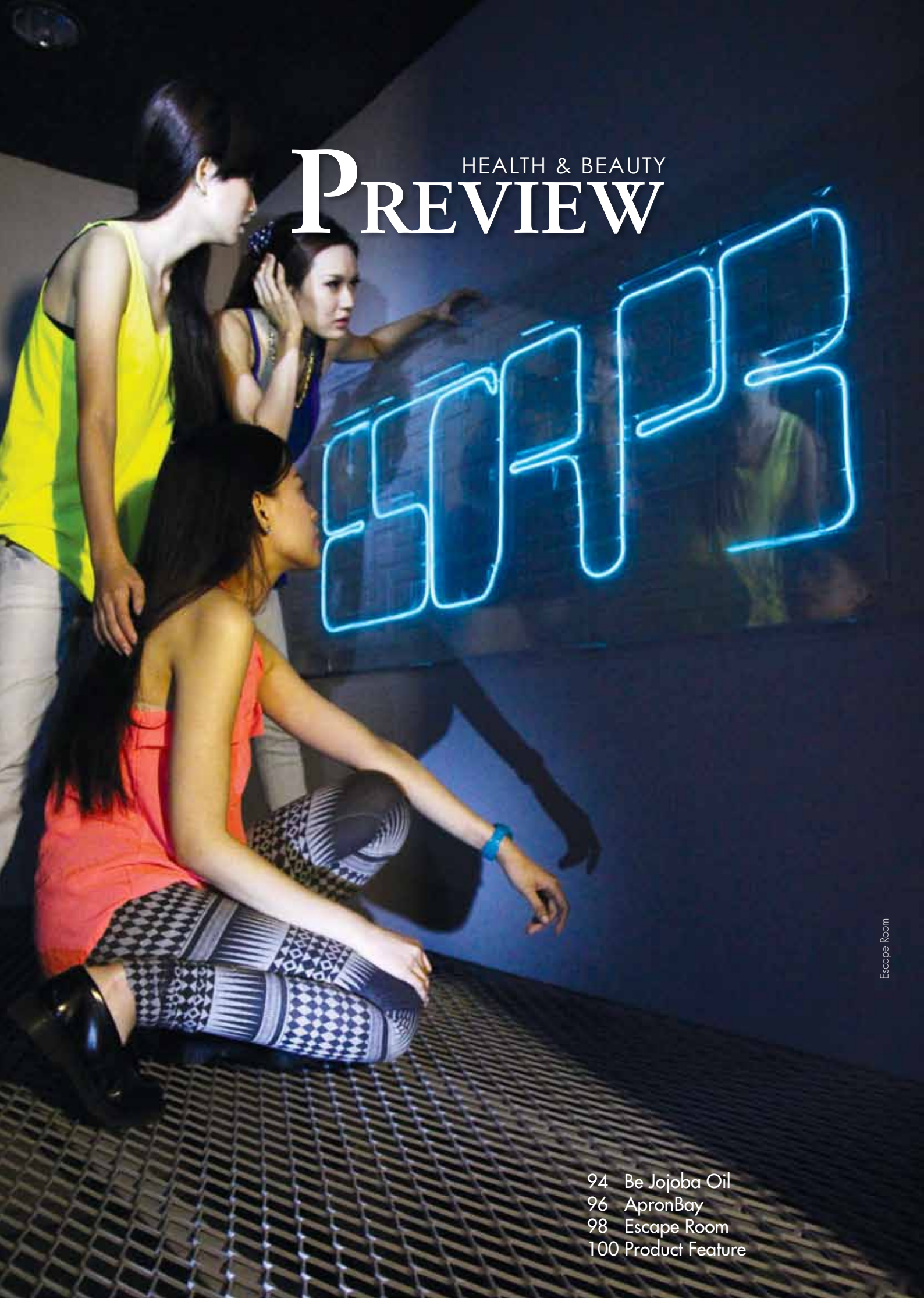
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HEALTH & BEAUTY PREVIEW



Escape Room

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Be Jojoba Oil: Your Ideal Skincare from Head to Toe

By Hong Siew Ling



Be Jojoba Oil is an ideal head to toe moisturiser

How important beautiful, youthful skin is to you? Does having a youthful, healthy complexion spell increased level of confidence and attractiveness to you?

It cannot be denied that men and women alike in today's society view youthful, healthy skin with increased concern. In fact, the search for a fountain of youth has been ongoing since ancient time.

One of the most popular cosmetic oils available today - jojoba (pronounced ho-ho-ba) oil - provides abundance of nourishment to our skin, especially to skin conditions caused by harsh pollution, modern diet and stress.

Is jojoba oil the answer to beautiful, youthful skin?

Jojoba Oil for Skin Strengthening and Improving Collagen Elasticity

"Nowadays, more people are complaining about the sensitivity of their skin. When we are constantly exposed to the harsh pollution, modern diet and stress, the weakening of our immunity and the free radicals in our body will increase and cause the breakage of collagen, affecting the collagen's ability to hold water on the skin. The water loss on the skin surface will cause the skin to become dehydrated, sensitised and saggy," says Micheal Wey, the General Manager (Business Development



MICHEAL WEY
General Manager (Business Development & Education)
Ruyi Holdings Sdn Bhd and Ruyi Investment Holdings
Pte Ltd.

& Education) of Ruyi Holdings Sdn Bhd and Ruyi Investment Holdings Pte Ltd.

"Jojoba oil contains various essential nutrients - vitamin A, C and E (which are powerful free radical scavengers), amino acids, and minerals - that provide excellent healing effects for sensitive skin and help to enhance collagen elasticity and lock moisture in the skin, hence strengthening and making the skin firmer and more radiant," Wey continues.

Jojoba Oil for Oily Skin and Dry Skin

Will using jojoba oil on allergic skin or oily skin make the skin oilier?

"Jojoba oil is not really an 'oil'. It is actually a golden liquid wax ester that has similar pH value and similar in composition to those of our skin's. When used on allergic skin or oily skin, it does not clog the skin or cover the acne but it helps to reduce sebaceous glands (oil gland) activity and eventually lighten scars," Wey says. When applied on dry skin, jojoba oil not only provides moisturising effect but also reduces pigmentation that usually affects dry, dehydrated skin.

"When dry skin is not well-protected and moisturised, the melanocytes in the skin will produce more pigments to strengthen skin protection against free radicals and strong ultraviolet rays (UVR). Pigmentation is not a skin problem; it is the skin's second line of protection and defence against UVR exposure when the first line of defence on the skin is insufficient in protecting the skin. If the skin does not produce pigments, the UVR can penetrate into deeper layer of our skin and with prolong exposure, may cause skin cancer which usually happens on light skin tone. When Be Jojoba Oil is applied onto the skin, due to its protecting properties, the chances of skin burn can be very much reduced," explains Wey.

"Many people opt for bleaching to lighten pigmentation. However, bleaching will reduce the self-protecting element of the skin. The cream used in bleaching is actually very strong and can cause the skin to become thinner and



very sensitive. When this happens, the skin will produce more pigments to increase the protection. Stopping the application of the cream will not solve the problem either. It will only make the skin becomes even darker than previously.

"Although applying jojoba oil on the skin will not lighten the pigment immediately, it will protect the skin from getting darker and prevent premature ageing. Eventually, there will be a lesser chance of pigmentation," Wey continues.

"We see many good results from the use of our pure virgin jojoba oil, which is imported from Spain. From removing skin imperfections to locking in moisture on the skin, jojoba oil is indeed an ideal natural skincare for beautiful, youthful skin," says Wey.

For more information on Be Jojoba Oil, call 03-2141 8011 or visit www.ruyiholdings.com.

A Date with Your Skin: A Demonstration Talk Skin Expert Reveals The Secret to Skincare

12/7/2014 (Saturday) - Johor Bahru
16/8/2014 (Saturday) - Malacca

For more details, visit our www.bejojoba.com



Where Youthful Skin Begins

Do you know that jojoba oil is nature's most precious gift to our skin? Renowned for its multifaceted benefits on the skin, hair and scalp, this beautiful golden oil is named the 'Liquid Gold'.



The use of jojoba oil dated back 4,000 years ago when native Indians of the South

American deserts used it to keep their hair and skin moisturised, healthy and protected from the harsh desert sun, and promote wound healing. Today, this treasured oil is incorporated in various skincare products all over the world.



Be Jojoba Oil is a 100% organic, high-quality virgin jojoba oil extracted from jojoba seeds using the finest first cold pressed method. It is non-oily, non-comedogenic, hypoallergenic and suitable for all skin types. Reveal glorious, healthy skin and hair anytime, anywhere instantly with Be Jojoba Oil!

www.bejojoba.com [BeJojoba](https://www.facebook.com/BeJojoba)

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Testimonials

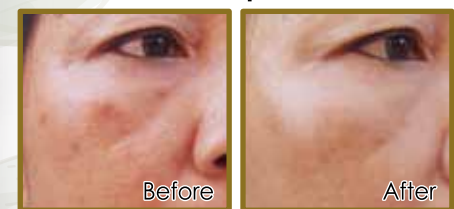
Forehead Wrinkles



Before

After

Dark Spots



Before

After

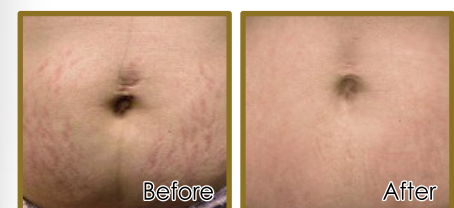
Acne Scars and Uneven Texture



Before

After

Stretch Marks



Before

After

9 Amazing Effects

- Moisturises
- Restores
- Protects
- Repairs
- Nourishes
- Brightens
- Lightens
- Revitalises
- Smoothens

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Available
www.bejojoba.com



Apronbay

Experience beauty in luxury

By Siti Wajihah Khalil



Apronbay is a beauty boutique that specialises in manicure, pedicure, brow design and waxing service. The minute you enter, you know that you are in for a great pampering session. The décor is inspired by a mixture of dreamy travel destinations around the world and includes a hint of lavishness. With classics such as “Falling In Love With You” by Elvis Presley and “Stupid Cupid” by Connie Francis playing in the background, it adds more enjoyment, especially as the ambience is also complemented with tasteful interior furnishings and a thoughtful palette of neutral colours.

One of the services offered at Apronbay is the selection of Brazilian wax. For some people, the first time could be quite embarrassing. So before the process of waxing takes place, the attendant will ensure that you are comfortable and at ease, serving you water or tea, which

is very pleasing. However, consultation is necessary as the experts will check your hair and skin type, and enquire on your pain tolerance. Only then, the suitable wax will be used to make sure that your Brazilian waxing experience is as comfortable as possible.

“At Apronbay, we have created a salon for the client, where the highest level of service and hygiene is met. Using the best products and with a superior proficiency in waxing services, we will give you the best waxing experience available. Apronbay aims to give as pain-free a wax as possible – after all, we get waxed too!” said the co-founder and director of Apronbay, Ashley Loong. The signature service is of course the Rio de Janeiro Brazilian wax, which is an all off where the whole triangle, labia and buttock crevice areas are waxed. Clients also have

a choice of other selections of Brazilian wax such as the Ipanema, Copacabana, Paris, Sao Paulo and Coracao Brasilia. There are also other waxing services apart from Brazilian, such as body waxing on various areas and face waxing.

Brow beauty is also a must as it frames the face and defines one’s facial features. Nobody wants to look like Oscar from Sesame Street. Apronbay offers fuss-free brow services for beautifully groomed eyebrows in the form of tweezing, waxing or threading, depending on your preference and pain tolerance. The brow-grooming session begins with a consultation by observing the eyebrow shape to know what suits your facial features. Measurements are taken to ensure that you achieve your desired look. Threading is considered as the most accurate method



Comfortable single sofas for pedicure



For brow work



Apronbay lobby



followed by tweezing, then waxing. First, special powder is placed on the eyebrows and then with a strand of thread, the process begins. With the right technique and thread type, the experience is pain-free, especially for those who are used to it. Once your brows have been redefined to look so fabulous, finish it off with a calming gel to soothe your skin. If you are not accustomed to this method, you can also opt for tweezing or waxing.

One of the things that we tend to overlook is care for our feet. The Royal Repair Feet Treatment is one of the new services that

Apronbay provides for its clients, which solely focuses on feet condition, giving you a royal makeover to your feet. For anyone who suffers from dry, cracked, rough sandpaper-like heels or calluses, this extensive package of foot treatments is exactly what you need to make your feet anew and as soft with a flawless finish. You can also try out the Savvy Spa Pedicure, an amazing treat for your legs and feet. Spoil yourself with the soothing application of hydration mask and a relaxing foot massage. Step out with your feet feeling fresh, rejuvenated and good as new.

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Escape Room

Of riddles, puzzles and the bitter-sweet escape

By Jane Bee

Let's admit it: some of us simply ain't the kind of people who love getting physical and we would baulk at the idea of all the running, jumping and getting all sweaty. But, that doesn't mean we love adventure any lesser – we appreciate any opportunity that offers a day of no-sweat adventure.

Okay, sounds so good to be true. But what if we tell you that you can basically get what you're looking for at Escape Room? Escape Room has been a phenomenon in Japan, China and the United States and Malaysia finally has its own Escape Room in July 2013.

What is so special about it? The Escape Room is a unique game that requires the teams to be intuitive and interactive in their quest to search for the mysterious clue based on a variety of story lines to solve the live puzzles and escape from the room within the 45-minute time limit. That is to say, you're literally inside the game, and completing the quest would

definitely requires a lot of team work, logic and collaboration among fellow members. It does sound easy but we reckon, never ever underestimate the game.

So here's a confession: we honestly thought that it would be as easy as ABC and overly confident that we did not need 45 minutes to complete the whole challenge. We were feeling rather ambitious as well, thus, decided to go for the Escape Room marathon. We started off with The Abandoned Factory, immediately followed by Pirate Ship – The Curse of the Adventure Gallery. And boy, we couldn't be wrong with our decision for a marathon.

In The Abandoned Factory and Pirate Ship – The Curse of the Abandoned Factory, we were required to solve riddles or puzzles by looking for items that would bring us one step closer to completing the game. And no, there would be no pirates or factory

workers chasing after you as Escape Room caters all groups of people including families. It never occurred to us that it would be a time-consuming process to look for the clues that would further furnish us with the code to unlock the lock. Little things that looked trivial were actually part of the riddle and the height of excitement that we felt whenever we solved a riddle was priceless.

True enough, you don't have to be pretty athletic to participate in this game. While the whole process takes place in a room, it is actually more than enough to get us all pumped up with adrenaline rush, along with minimal climbing though most of the time, we found ourselves running towards the time master screaming 'Factory Escape!' or 'Pirate Escape!' as an indication for them to stop the timer.

Each team will be competing against each other in escaping the room in the fastest time to stay on top of the chart for the weekly



challenge. Winners of the weekly challenge would walkaway with vouchers and free gifts for each fellow member. To make it even memorable, the team will be posing with either the 'Winner' or 'Loser, We Suck' board and receive a polaroid picture as well. For us, the fun ended right after we had a friendly fight over who got to keep that picture.

Escape Room currently has four outlets in the Klang Valley and two outlets in Penang and Johor with each of them having their own set of themes. We also got to know that all the riddles, designs and equipment for all the 20 themes were actually created by Escape Room managing director, Jason Leung and operation director, Victor Lo themselves where they spent up to three months to passion for riddles and gaming is probably the one thing that we should be grateful for. Else, there will never be Escape Room in Malaysia and we'll be missing so much fun!

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Keeping Ageing and Wrinkles at Bay

By Jane Bee

A Treat For The Eyes

We can't help ourselves from overworking our eyes despite knowing it will cause the eye area to age faster. This is when Dermalogica's Multivitamin Power Firm comes to the rescue with powerful firming complex – consisting of ingredients such as Vitamin A, C, E, silicone and seaweed that help to increase skin elasticity and firmness and minimise fine lines. It has a delicate and fine eye gel texture that enables the skin to absorb it almost instantly and effortlessly. And it does not leave any trail of greasiness or dampness at all.

Price: RM229 (West Malaysia), RM236 (East Malaysia)



Ampule That Works Wonders

Large pores, skin that's lacking elasticity, fine wrinkles and dry/oily, dark and dull skin. All this can be a woman's nightmare. But Reskin's Anti-Wrinkle Snail Ampule is here to solve your problem. Formulated with high-quality snail mucus extract, this ampule replenishes the skin with the best ingredients that would help to moisturise and soothe the skin while minimising the pores and scars. All you need to do is just dispense an appropriate amount and spread it evenly on your face and neck. Then, just sit back and let the ampule work its magic.

Available at Sephora at RM169



Goodbye, Wrinkles!

While it is true that we can't avoid the ageing process, that doesn't mean that we can't slow it down. Kate Somerville makes it possible with its Age Arrest Anti Wrinkle Cream, the first anti-ageing treatment that is equipped with Telo-5 Technology that is designed to combat the comprehensive signs of ageing such as wrinkles, dryness and sagging skin while delivering a younger looking complexion. Simply apply a thin layer to the face and neck twice a day. You will actually be surprised at how your skin looks so much better and firmer! It is suitable for those with sensitive skin as well.

Available at Sephora at RM382

Supple Lippie

With Dermalogica's Renewal Lip Complex, having soft, smooth and kissable lips is no longer a dream. This moisturising daily lip treatment does not only help to smooth rough and uneven lips and minimise contour lines, it also helps to prevent the signs of ageing caused by advanced glycation end-products.

We absolutely love its simple design that resembles a lipstick and the refreshing yet lasting scent of avocado oil and shea and cocoa seed butters. It also serves as an excellent conditioning primer before any lipstick or lip gloss application.

Price: RM149 (West Malaysia), RM153 (East Malaysia)



Deliver Us From Evil

Opening: July 3

Based on a 2001 book by Ralph Sarchie and Lisa Collier Cool, titled Beware The Night. This is the story of New York cop Ralph Sarchie, who has lost all faith in religion. He then meets an apostate Hungarian priest. The priest convinces him to get involved in a case which, despite Ralph's religious beliefs, is demonic in nature. Together, they work to solve the case and at the same time, fight against supernatural forces bent on taking them down.

Casts: Eric Bana, Édgar Ramírez, Sean Harris, Joel McHale, Olivia Munn, Dorian Missick, Rhona Fox, Valentiina Rendón




Hercules

Opening: July 24

Hercules, the powerful son of Zeus, lives as neither man nor god. He suffers his entire life. After twelve labours and the loss of his family, he turns dark, vengeful and vindictive. He turns his back on the gods and finds relief only in blood-spattered battles. Eventually, he begins to form a close relationship with six other people, who share the same thirst for blood, battle and death. The King of Thrace then hires these mercenaries to train his men to become the greatest army of all time, and Hercules and his company then realise how far they have fallen as they train an entire army to be like them.

Casts: Dwayne Johnson, Rufus Sewell, Ian McShane, Joseph Fiennes, Rebecca Ferguson, Aksel Hennie, John Hurt



Dawn of the Planet of the Apes

Opening: July 10

The long-awaited sequel to the 2011 film Rise of the Planet of the Apes, this story follows Caesar as he leads a growing nation of genetically advanced apes. They are threatened by a group of humans that survived the devastating virus that broke out a decade earlier. The peace between the the apes and humans is somehow fragile and delicate, nevertheless short-lived as a new war transpires, a war that will determine which side is Earth's dominant species.

Casts: Jason Clarke, Gary Oldman, Keri Russell, Kodi Smit-McPhee, Jocko Sims, Kirk Acevedo, Kevin Rankin, Keir O'Donell



The Fault in Our Stars

Opening: July 31

In Indianapolis, Indiana, 16-year-old Hazel Grace Lancaster attends a cancer patients' support after being forced by her mother. Due to cancer, she utilises a portable oxygen tank to breathe. She catches the eye of Augustus Waters there, who came to support a mutual friend, Isaac. Through this, romance blossoms, and Augustus decides to grant the terminally-ill Hazel's wish to meet the author of her favourite novel.

Casts: Shailene Woodley, Ansel Elgort, Nat Wolff, Laura Dern, Sam Trammell, Mike Birbiglia



22 Jump Street

Opening: July 24

Funnyman Jonah Hill and heart-throb Channing Tatum team up in this action comedy sequel to 21 Jump Street. Two officers, Schmidt and Jenko are going undercover at a local college wherein Jenko meets someone he gets on well with on the football team. While Schmidt gains access into the hippie art major scene, both Schmidt and Jenko begin to question their partnership. Between solving the case and keeping up their covers, they must also work out whether they can have a mature relationship.

Casts: Jonah Hill, Channing Tatum, Peter Stormare, Ice Cube, Amber Stevens, Nick Offerman, Dave Franco, Rob Riggle



Guardians of the Galaxy

Opening: July 31

A superhero film based on the Marvel Comics of the same name, follows the life of American pilot Peter Quill after stealing an orb that is sought after by Ronan, the villain. He then forms an uncomfortable pact with a group of extraterrestrial oddballs – Gamora, Rocket, Drax the Destroyer and Groot, as he evades Ronan. However, Peter discovers what the orb can truly do and the threat it poses to the entire universe and team up with his unlikely comrades to save the galaxy from a dreadful fate.

Casts: Chris Pratt, Zoe Saldana, Dave Bautista, Vin Diesel, Bradley Cooper, Lee Pace, Michael Rooker, Karen Gillan, Djimon Hounsou, John C. Reilly, Glenn Close, Benicio del Toro

