



**FERIAL
HADI**

DWP KBRI
Singapura

➤ 16



**SRI
MULYANI**

What We Can
Learn from Malala

➤ 14

**DIKA
RESTIANI**

Beauty, Islam
& Womanhood

➤ 20



IndoConnect

CONNECTING INDONESIANS IN SINGAPORE

VOL.2 NO.4 2014

Presidential ELECTION MESSAGE



FOCUS ON WOMAN POWER

Ibu Kartini
Anita Ratnasari
Sri Mulyani



BEST **MALLS** OF
ORCHARD ROAD

Special
INDONESIAN
FASHION & CULINARY
TREND

TRAVEL:
SINGAPORE
FIVE - O
SPECIAL



EXPERIENCE GREAT
WORLD, EXPERIENCE
THE WORLD

Your Home at Great World

Step into the welcoming embrace of your home at Great World Serviced Apartments, carefully designed for your ultimate comfort and enjoyment.

Whether it is spending precious time with your loved ones, relaxing in an oasis of calm or hosting a cosy dinner for close friends, Great World offers the perfect setting to create these exquisite and unforgettable moments.

So come home to intimate moments with your loved ones and friends, come home to Great World.



GREAT WORLD
SERVICED APARTMENTS

A KERRY RESIDENCE
Beijing · Shanghai · Singapore



BCA GREEN MARK
BCA Platinum Award for
Great World Serviced Apartments, Singapore.



For more information on our fully-furnished apartments, facilities and services, visit Great World Serviced Apartments online at: www.greatworld.com.sg, contact us at: +65 6722 7766 or email: apartments@greatworld.com.sg



22



44



58



62

MESSAGES

- 02** Editor's Note
- 04** Pesan dari Bapak Andri Hadi, Duta Besar Indonesia di Singapura

COVER STORY

- 06** Anita Ratnasari on Achieving Business & Family Life Balance
- 10** Legacy of Javanese Aristocrat
- 12** World's Most Powerful Indonesian & Singaporean Women
- 14** Sri Mulyani Indrawati: Lessons We Can Learn from Malala

CHARITY

- 16** Building Bridges & Making a Difference
- 17** High School of Excellence: Nurturing the Best and the Brightest

INTERVIEW

- 18** Aziza Ali: Adding Spice to Life
- 20** Dika Restiani: Beauty, Islam & Womanhood

ARTS & CULTURE

- 22** Nurturing Grassroots Indonesian Artists
- 24** ars86care Photography Exhibition

BUSINESS

- 26** BISA: Indonesia Ready for Business

WORK, WORK, WORK

- 30** Practical Ways to Handle Stress

ELECTRONICS

- 31** Apple iPhone 6 Speculation and Rumors

HEALTH

- 32** Travel for Cure & Care

BEAUTY

- 35** A Bounty of Beauty Treasures

FASHION

- 36** Setting the Trend in Muslim Fashion
- 39** Glitz, Glamour and Good Food from Indonesia
- 42** When Tradition Met Haute Couture
- 44** Gear up for Orchard Central
- 46** Celebrating Great Singapore Sale

LIFESTYLE

- 48** Laying Out the Case for Carpets

FOOD & BEVERAGES

- 50** Italian Restaurants & Signature Dishes
- 54** 30 Ikon Kuliner Tradisional Indonesia

PARENTING

- 56** Baby Proofing Basics
- 57** Teach Kids to Tell the Truth & Learn Better

ENTERTAINMENT

- 58** YouTube FanFest Returns to Singapore
- 59** Nonton Yuk!
- 60** Pojok Jenaka
- 61** Asah Otak

TRAVEL

- 62** Singapore Five-O

LEISURE & PLEASURE

- 64** Flower Power Pastime Becomes a Business

EVENTS

- 66** Indonesian events in Singapore

OPENING DOORS

- 75** Educating the Head, Heart and Hands

IN MEMORIAM

- 76** Isep Hasan Isrony, S.IP
- 77** Baby Nathan

FEATURE

- 77** Making Miracle Happens: Medical Care for Children in Need

DIRECTORY

- 78** Essential Phone Numbers

FEEDBACK

- 80** From Singapore with Love

Celebrating Indonesia's Women Power!

In this issue, the spotlight is on the strengths, aspirations and contributions of Indonesian women and how they continue to play a vital role in the nation's development – even when they are living far away from their homeland.

Several women of great style, beauty and grace are featured; there is no dearth of role models from history such as Raden Ajeng Kartini; the achievements of the current boss of the World Bank and former Indonesian Minister of Finance, Sri Mulyani Indrawati; they bring immense pride and provide inspiration to every women in Indonesia. We also hope your spirits will be lifted as high as ours when you read the meaning of 'beauty' from contemporary Indonesian icons such as Resty, the young winner of the Muslimah Beauty contest.

Indonesian cultural values imparted by her parents who came from Solo shaped Anita Ratnasari greatly when she was growing up; so much so she wrote a book about the city. Famous for her work with the charitable foundation she co-founded with her husband, Chairul Tanjung, she pays tribute to the women there and tells us why we should not underestimate the strength and grit of Indonesian women. To work and at the same time raise a family is not an easy thing to accomplish but Indonesian women have been doing it for ages!

We also celebrate beauty with a cause as Indoconnect is proud to be part of the project by Dharma Wanita Persatuan (DWP) KBRI Singapura that successfully raised funds for charity and awareness of Indonesia's strength in fashion and food – two areas very much part of the world of Indonesian women.

We know the health of the family is a major concern for any parent. From this issue, we introduce a new column on Singapore's medical services and facilities. For example, expectant *ibus* might not know Singapore is probably the best place in Asia to have a baby thanks to its safety record in live births, mortality rate, and gender equality. Sometimes, it is difficult to get information on certain medical services and facilities here. We will do our best to source it. Drop us a line if you want us to cover any particular medical aspects in the coming issues.

One subject we are always asked about is Shopping in Singapore. Millions of Indonesians come for shopping and, of course, there is hardly enough time to cover all the shopping malls. It is our pleasure to have a new column exploring all the nooks and corners of our main shopping belts, digging up news and info that even Indonesians already staying here do not know!

As a woman and Indoconnect's Publisher and Editor-in-Chief, it has been a real pleasure for me to work on this issue, meeting many Indonesian ladies of great style, beauty and grace as well as substance, all of whom have contributed to making this world a better place to live in. Happy reading!

Nomita Dhar
Editor-in-chief



Contributors



PRIYA RAMAKRISHNAN
She is a journalist who is passionate about travel, photography, adventure and the outdoors. Fortunately, her work gives her the

right platform to indulge in these three interests. According to her, "One of the best thing about being a journalist, is that no one day is the same as the next. Every day, I get the opportunity to meet interesting people from diverse backgrounds."



MUHAMAD ALAMSYAH
He is with the Republic of Indonesia Embassy in Singapore's Information, Social and Culture

section and the embassy's official photographer. He also teaches photography at the Sekolah Indonesia Singapura and is responsible for many of the photos in IndoConnect related to events and functions of the Embassy.



VALERIUS R BOENAWAN
Among the many things he does for IndoConnect, this versatile Indonesian photographer,

designer and creative project manager brings valuable insights on current Indonesian perceptions, thinking and sensibilities as well as his youthful energy. We also have him to thank for the Indonesian translations in the magazine.



PUBLISHER
Sun Media Pte Ltd

EMBASSY EDITORIAL BOARD
Simon D.I. Soekarno
Prairie Maharwati

EDITOR-IN-CHIEF
Nomita Dhar

EDITORIAL
Syed Jaafar Alkaff
Priya Ramakrishnan
Prionka Ray

CREATIVE PROJECT MANAGER
Valerius Reza Boenawan

ADVERTISING & MARKETING
Yasmin Johri
Muneera Iqbal

PHOTO CONTRIBUTIONS
Indonesia Embassy in Singapore
Muhamad Alamsyah
Michael Ozaki

COVER PHOTO
Anita Ratnasari

PRINTING
Stamford Press Pte Ltd

MICA (P) 163/05/2013

©Copyright 2014 by Sun Media Pte Ltd. All material in this publication is strictly copyrighted and all rights reserved. No part of this publication may be reproduced in whole or in part without prior written permission of the copyright holder. All facts are correct at the time of publication. While every effort has been made to ensure the information that appear in this publication is correct at the time of production, changes do occur and Sun Media Pte Ltd shall not be liable for any errors, omissions or inaccuracies that occur.

A PUBLICATION OF



20 Kramat Lane
#01-02 United House
Singapore 228773

TEL: (65) 6735 2972 / 1907, 2986
FAX: (65) 6735 3114


E-MAIL: admin@sunmediaonline.com
WEB: www.sunmediaonline.com



Suwandi Waeng | *Aku Juga Superhero (I'm Also a Superhero)* | 2013 | Acrylic & Oil on Canvas | 120 x 150 cm
 (This work has been collected by an avid art collector in Malaysia)



6 Eu Tong Sen Street #02-65 The Central Singapore 059817
 T. +65 6224 9007 | M. +65 9027 3997
 E. benriy.oentoro@artxchangeGallery.com
 www.artxchangeGallery.com

 /artxchangeGallery

ABOUT ART XCHANGE

Founded in September 2009 in Surabaya, East Java, Art Xchange Gallery was created as a space to showcase the diversity of contemporary and modern artists from Indonesia. After two years of its creation, Art Xchange established its second gallery in Singapore in March 2011.

This artistic space was conceived to encourage a creative exchange between regional and international artists. Its mission is to bring together artworks from different societies so that parallels and contrasts can be observed; and artists who challenge precedents can have a voice. The gallery currently represents artists from Indonesia, Malaysia, Canada, Columbia, France, India, and USA, and will continue to expand into other countries. Art Xchange Gallery hopes to provide "a window to the soul, where passion meets creativity".



Pesan dari Bapak Andri Hadi Duta Besar Indonesia di Singapura

Assalamualaikum Wr. Wb.

Pada bulan April 2014 yang lalu kita telah menyelenggarakan pesta demokrasi untuk memilih anggota legislatif. Tingkat partisipasi warga Indonesia pada Pemilu legislatif 2014 di Singapura mengalami peningkatan tajam dibanding pada Pemilu legislatif tahun 2009. Pada Pemilu legislatif tahun 2009, tercatat sebanyak 18.286 peserta yang menggunakan hak pilih, baik yang melakukan pencoblosan langsung maupun melalui pos. Sedangkan pada Pemilu legislatif tahun 2014 terdapat jumlah pemilih sebanyak 23.851 orang. Dengan demikian, terdapat lonjakan sebanyak 5565 pemilih, atau terjadi peningkatan jumlah pemilih sebesar 30% dibandingkan pada Pemilu legislatif 2009.

Saya pribadi merasa bangga atas peningkatan partisipasi tersebut. Sebab, hal ini menunjukkan bahwa masyarakat semakin sadar untuk menggunakan hak pilihnya untuk ikut menentukan nasib bangsa. Meski demikian, tingkat partisipasi tersebut belum optimal karena jumlahnya masih jauh dari jumlah warga Indonesia di Singapura yang memiliki hak pilih yaitu sebanyak 112.123 orang.

Tak lama lagi bangsa Indonesia akan menggelar Pemilihan Presiden. Pilpres kali ini akan memasuki babak baru dalam perjalanan bangsa Indonesia, yaitu memilih Presiden baru. Saat ini Komisi Pemilihan Umum (KPU) telah mensahkan 2 pasangan calon Presiden dan Wakil Presiden. Kedua pasang calon tersebut memiliki visi dan misi masing-masing, namun tujuannya sama yaitu memberikan yang terbaik bagi bangsa dan negara.

Untuk itulah, saya mengimbau seluruh masyarakat Indonesia di Singapura yang telah memiliki hak untuk memilih, gunakanlah kesempatan ini sebaik-baiknya. Karena masa depan negeri kita ditentukan oleh kita semua. Marilah kita mempersiapkan diri untuk mengikuti Pemilu sebagai wujud kepedulian pada arah dan tujuan bangsa ini.

Saya juga ingin menyampaikan terima kasih dan apresiasi kepada Panitia Pemilihan Luar Negeri (PPLN) di Singapura yang sejak dibentuk pada bulan Juni 2013 lalu telah bekerja maksimal tanpa kenal lelah untuk membantu terwujudnya penyelenggaraan Pemilu di Singapura.

PPLN Singapura atas persetujuan Komisi Pemilihan Umum (KPU) telah menetapkan pelaksanaan pemungutan suara Pilpres di Singapura pada tanggal 6 Juli 2014 bertempat di KBRI Singapura. Bagi WNI yang namanya telah terdaftar, hadirilah pelaksanaan pemungutan suara dan gunakanlah hak pilih Saudara untuk menentukan pilihan Saudara. Bagi WNI yang sudah memiliki hak pilih namun belum terdaftar, PPLN masih membuka kesempatan pendaftaran melalui website www.pplnsingapura.com/registrasi atau datang langsung ke

Sekretariat PPLN di KBRI Singapura yang beralamat di no. 7 Chatsworth Road, Singapore 249761.

Untuk memudahkan kedatangan para pemilih ke KBRI pada hari pemungutan suara, akan disediakan shuttle dari stasiun MRT Redhill ke halte bus terdekat di KBRI Singapura yaitu Lucky Tower, dan dari Tanjong Katong complex ke Lucky Tower.

Mari kita berdoa bersama agar kiranya pelaksanaan Pemilu tahun 2014 ini berlangsung dengan aman dan lancar, dan Presiden yang terpilih akan membawa Indonesia ke masa depan yang lebih baik dan mewujudkan kesejahteraan bagi seluruh rakyat Indonesia.

Selamat memilih! ☑

INDO TO ENGLISH



Assalamualaikum Wr. Wb.

We have just held the Indonesian legislative election in April 2014 where there was a sharp increase in the number of voters here compared to the 2009 legislative election. Altogether 23,851 people voted, this was a 30 per cent increase over 2009. I personally feel proud about the higher level of participation but it is not optimal as the numbers are far less than the number of Indonesian citizens in Singapore which number 112,123 people.

Soon Indonesians will vote in the Presidential Election. The General Elections Commission (KPU) has adopted two sets of candidates who might possess different visions and missions but they have the same goal of wanting the best for the nation. For this reason, I call upon Indonesians in Singapore who have the right to vote, to take the opportunity to exercise this right as the future of our country is determined by us all.

Also, I would also like to thank the Electoral Committee of Foreign Affairs (PPLN) in Singapore. Since its formation in June 2013, PPLN members have been working tirelessly in the administration of the elections here. Singapore PPLN with the approval of KPU has set the date of the Presidential ballot in Singapore to be 6 July 2014. It will be held at the Indonesia Embassy in Singapore. For those citizens whose names have been registered, please come to the Embassy to vote. For citizens who already have the right to vote but are not registered, the PPLN register is still open for enrolment through the website www.pplnsingapura.com/registration or please visit in person the PPLN Secretariat which is located at the Indonesian Embassy at 7 Chatsworth Road, Singapore 249761.

To facilitate transport to the Embassy on polling day, there will be two shuttle bus services from Redhill MRT station and from Tanjong Katong Complex which will travel to the nearest bus stop to the Embassy which is at Lucky Tower.

Let us pray that the 2014 Presidential Election take place safely and smoothly, and the President-elect lead Indonesia to a better future and improve the welfare of the entire people of Indonesia. ☑



KEDUTAAN BESAR REPUBLIK INDONESIA
SINGAPURA



PPLN SINGAPURA
PEMILU 2014

INFO PEMILU PRESIDEN 2014

**“GUNAKAN HAK PILIH ANDA
UNTUK INDONESIA
YANG LEBIH BAIK”**

Minggu, 6 Juli 2014

di **KBRI Singapura**
7 Chatsworth Road, Singapore 249761
Telepon: 68395473

melalui website:
www.pplnsingapura.org/registrasi
email: info@pplnsingapura.org

hanya dengan membawa pasport/copy pasport, dan IC/work permit

Disediakan fasilitas Shuttle Bus dari:

- Redhill MRT - Tanglin - Chatsworth Road Bus Stop - PP
 - Tanjong Katong Complex - Grange Road (Lucky Tower Bus Stop) - PP
- 9am - 5pm

www.pplnsingapura.org



by Priya Ramakrishnan

Anita Ratnasari

on Achieving Business & Family Life Balance

In an interview with Nomita Dhar, IndoConnect's Editor in Chief, Anita who is widely known for her philanthropic contributions to health and education causes and wife of Chairul Tanjung, billionaire media baron and Indonesia's newly elected Coordinating Minister for Economics, speaks her mind on the rising profile of women in Indonesia's daily life and the important role of education

Outwardly, Indonesian women look gentle and soft in appearance and actions but this does not mean they are weak. One must look at them with a different eye and see their inner strength

Whether it is in the contexts of politics, work, education or even just running a household, Anita Ratnasari is passionate about advancing the cause of women, especially Indonesian women, in playing a greater part in the development of the nation. That is the first thing we noted when *IndoConnect Magazine's* Editor-in-Chief visited her lovely home in May to ask her thoughts as someone who has travelled extensively and interacted with the Indonesian diaspora all over the world.

Her husband is the Chairman and founder of CT Corp (Indonesia) with multi-business interests extending from the finance to media sectors. In May, President Susilo Bambang Yudhoyono appointed him the Coordinating Minister for Economics of Indonesia. She and her husband founded CT Foundation, to help people to improve their lives by giving full access to better education for children who come from disadvantaged families. Over the years, the foundation has provided assistance to the community in the form of financial aid, disaster relief, education, and other humanitarian activities.

Anita, the 46-year old mother of two children is also a published author and wrote *Pesona Solo* which she dedicated to her parents on the rich cultural heritage of Solo where they hail from. But it is in the area of education that she is most passionate about.

Please share with our readers about your life here in Singapore?

My husband and I are from Jakarta and we have been married for 20 years now; along with our two children, we have been living in Singapore for the past two years. Our 17-year old daughter and 11-year old son are both studying here. With business interests in Indonesia, we travel very frequently to Jakarta and other parts of Indonesia from here.

You have recently launched a book on Indonesia. Please share more about this book and what inspired you to write this?

Although I was born in Jakarta, my parents' roots are in Solo which is just an hour away from Yogyakarta. I spent a major part of my childhood there and love that part of Indonesia for its rich culture and vibrant way of life. Unfortunately, unlike places such as Bali and Yogyakarta, not many people know about this region of Indonesia. I wanted to introduce this

Left page:
Mrs Anita Ratnasari (left) Guest of Honour at a Dharma Wanita Persatuan charity event with Mrs Ferial Hadi, wife of the Indonesian Ambassador in Singapore and head of DWP

This page:
Mrs Anita Ratnasari in conversation with Indoconnect's Editor-in-Chief, Mrs Nomita Dhar

beautiful city to the world; that is why I took up this writing project on Solo, which is rich in culture as well as possessing beautiful natural scenery.

It took me two years to write this book. I wrote it in Bahasa Indonesia and launched it last November. The book is published by PT Gramedia Pustaka Utama. We plan to translate it into English this year. Presently, the Indonesian version is available in Indonesia as well as in major book stores in Singapore.

Being a busy mother with various interests, how do you manage your time?

I usually devote my mornings to my children and husband by managing their breakfasts and helping them to school and office. I start my other activities only after this as I believe in prioritising my family and giving them my attention and care.

Tell us about your childhood and how you met your husband?

My parents are both doctors and they met each other at medical school at Yogyakarta. I was born in Jakarta and studied dentistry and then later did a post graduate course in hospital management. I met my husband while I was at university. We actually met at a famous restaurant and that's when our love story began!

My husband, Chairul Tanjung comes from a humble background and has worked his way up in life with so much dedication. I am really very proud of him and his achievements. He is very detailed in all his work and believes in getting things done efficiently. We trust each other immensely and he has been a great inspiration to me.





Please share with us about your bond with your children. What hopes and aspirations do you have for them?

I am very close to my children, we share a friendship that is very important to me. Both of them confide in me and even share about their boyfriends or girlfriends. I maintain an open communication with them which encourages them to be frank with me. My daughter, Putri, will be going to university in Los Angeles next year. We chose America because we hope that she will take up the reins of business after her father especially in media. My son is very much interested in architecture and engineering. While he is just 11 years now, he already takes a lot of interest in this field. On our trips to Dubai, my son gets very interested in the different kinds of buildings and structures found there. He studies them in detail.

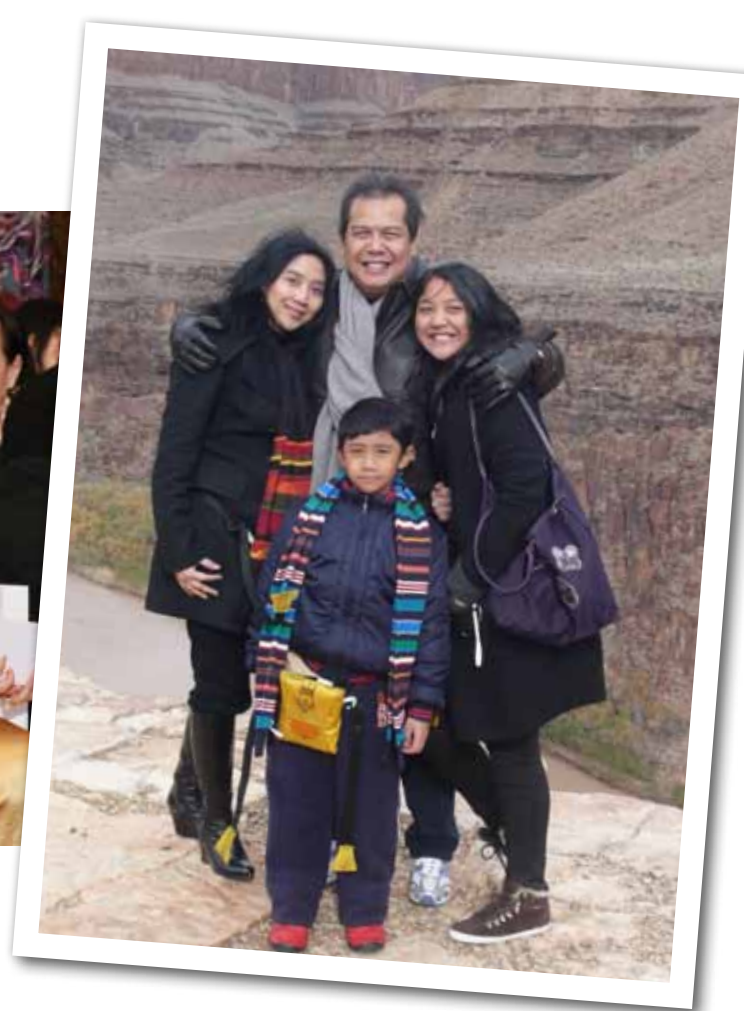
What do you think about the Indonesian Woman of today?

The ideal Indonesian woman I think is someone who is not only educated but has also an international outlook. And she is bold enough to step forward and promote the country's culture, traditions, arts and crafts even products to the world whenever there is an opportunity to do this.

Outwardly, Indonesian women look gentle and soft in appearance and actions but this does not mean they are weak. One must look at them with a different eye and see their inner strength; they not only contribute to the economy but also care for their family. In Solo, many women are gentle in nature but they physically work very hard in the plantations, in the markets, craft centres etc.

It is a popular saying that behind every successful man, there is a woman. What role did you play in your husband's success?

Marriage is all about trust and we have immense trust and respect for each other. I have never failed to encourage and support him



Above Left: Ambassador Andri Hadi and (from his left) Mrs Anita Ratnasari and Mrs Ferial Fadi at The Indonesian Fashion Show and Culinary Trend

Above: A candid of a close-knit family - Mr Chairul Tanjung and Mrs Anita Ratnasari with daughter and son

Next page: Mrs Anita Ratnasari

in all his endeavours. Often, between spouses there exists some misunderstandings and resentment. But in all our 20 years of married life, I have ensured that I understand his commitments and don't complain about the time he dedicates to his business.

With such varied businesses, my husband travels very often and keeps a very tight schedule. I usually join him during his business meetings especially if it's abroad. As he is an entrepreneur, he often consults me before acquiring another project. My post graduation in hospital management has given me an understanding of business which I use to give insights to my husband. I share my inputs and opinions with he greatly values.

My husband's business interests range from mega banks, media, hotels to fashion. Recently, he has set up a business in the export of shoes from St Michael's shoe factory. Out of all his business interest, I especially like Trans Fashion* and take a special interest in them.

You have been very much involved in giving back to society. Can you please share with us about your efforts in this area?

I strongly believe that education is one of the most important requirements for the upliftment of the poor and underprivileged. For this purpose, we have set up CT Foundation, a charitable trust that provides education to children. Recently, we helped support tsunami affected children and housed them in Medan. We helped them get scholarships so they can go for higher education. All the children were brought from various tsunami affected islands and brought to

**Trans Fashion note: The company has subsidiaries in major and exclusive fashion lines in Indonesia such as Jimmy Choo, Valentino, Furla, Salvatore Ferragamo, Giorgio Armani, Tod's, Aigner, Brioni, Mango, Hugo Boss and Versace.*



Medan so that they can continue their studies there. We are also working very hard to get them scholarships in good universities for their tertiary education. Currently, we fund their tuition, books, food, shelter and transport needs.

We also create health awareness campaigns, e.g. on dental and hygiene matters and conduct health examinations and educate through our Mobil Sehat (mobile health clinics).


Next year, I plan to set up another Foundation, but this time in Solo. Through this charitable foundation, we will help skilled workers who are poor but talented in art such as weaving, batik and market their products abroad.

As a philanthropist, what is your opinion about Indonesian women who come to Singapore to work as domestic helpers? How can they be helped?

I feel that the Indonesian government should provide support and training to give them skills in their work. It is also important that they be trained to handle various modern appliances and undergo a strict selection process. Only education and training can empower them to be independent.

Most women, after working here for long, when they go back home, they again fall back into poverty. Instead of just providing them with employment, if government looks into training them, they will always have these useful skills to fall back on and make a living.

On a lighter note, what is your favourite destination in Singapore that you often go to as a family?

Dempsey Road is one of my favourite places as it has a lively and beautiful atmosphere. Apart from this, we often go to Sentosa, Universal Studio or Marina Bay Sands during our leisure hours. For shopping, I like Ion Orchard as it gives a complete retail experience. 

Pesona Solo – A Personal Journey through Solo

Anita Ratnasari sets out to capture the rich culture of Solo with the launch of her book 'Pesona Solo' last November. The event was graced by the Minister of Education and Culture Mohamed Nuh, the Minister of Information and Communication, Tifatul Sembiring and Minister of State-Owned Enterprises, Dahlan Iskan. "There should be more books such as Pesona Solo that explores Indonesian culture," said Minister M Nuh.

During the interview commemorating the launch of the book, Anita revealed that the way of life in Solo has influenced her immensely. Both her parents came from Solo and have imbued in her with those values. Through the book, she has presented various aspects of Solo, from its natural beauty, places of worship to its renowned arts and handicrafts. "This book also highlights the women of Solo who are gentle in their ways yet hardworking and an inspiration to me," said Anita.

The large format hard cover book has 189 pages and Anita hopes readers will fall in love with the 'Charms of Solo' first and also the rest of Indonesia. For her, the main objective is to let readers know that Solo has much more to offer than just beautiful batik, there is also much to appreciate for its great cuisine and cultural heritage.

The book chronicles with beautiful photography many facets of the city: Anita starts with the founding of Solo and the impact of the city had on her life. She next devotes a chapter to the royal palaces, not just their history but also their functions and uses today and the important role they play in preserving Solo's cultural heritage. Another chapter covers the beauty of Solo's batik and kebaya which is illustrated with stunning examples and explanations for the different types of motifs and designs. She also pays tribute to the women of Solo who are playing an important role in the economy by developing the batik industry there. She also takes the readers on a personal tour of the historical landmarks before ending the book on the rich cultural visual and performing arts that are still thriving in the city today. In the end readers will agree that the book has truly captured the Charms of Solo.



Legacy of a Javanese Aristocrat

Indonesia celebrates Kartini Day every year in honour of the Javanese Aristocrat Kartini who was a pioneer in women's emancipation in the Archipelago



by Priya Ramakrishnan

At a time when women were denied the right to education and had to be subservient to male members, the only sane voice echoed from the unexpected corridors of the royal palace of Java. Kartini, a Javanese aristocrat, usually referred to by her title Raden Ajeng Kartini pioneered the women's right movement in Indonesia. Born during 1879, Kartini who died at the age of 25 is even today remembered and revered across Indonesia as a national heroine and her birthday 21 April is celebrated as Kartini Day.

Kartini, at a young age dedicated her life to better the conditions of Javanese women, who had low social status, through education. However, she wanted to go beyond women's empowerment and help the indigenous women to reach their dreams, attain independence from a patriarchal society.

A fifth child and second eldest daughter in a family of eleven, Kartini was born into a family with a strong intellectual tradition and her family allowed her to attend school until she was 12 years old. During her schooling years, Kartini learnt to speak Dutch, a rare accomplishment for Javanese women at the time. However, after 12, she was secluded at home in preparation for marriage, which was a common practice among Javanese aristocracy.

But her seclusion did not stop Kartini as she continued to educate herself on her own. As she could speak and write Dutch fluently, she acquired several Dutch pen friends who she communicated with regularly. Kartini also acquired several books, newspapers and European magazines that opened up her mind to European feminist thinking, and nurtured the desire to improve the conditions of indigenous Indonesian women, who at that time had a very low social status.


Her letters to her Dutch pen pals expressed her views on the status of Javanese women and the obstacle for their development. The letters were later compiled into a book called "Habis Gelap

Terbitlah Terang" ("Out of Darkness Into Light") and published posthumously. In one of her letters, Kartini had written, "I do not respect Javanese men. How could I admire a married man who, if bored with the mother of his children, could bring another woman into his house and marry her legally under Islamic law?"

However, just when Kartini was offered a scholarship to study abroad, her marriage to Regent of Rembang, Raden Adipati Joyodiningrat, who was 26 years older than her, dashed her hopes of accepting it. She was his fourth wife and had protested the marriage before giving in to family pressure.

Intent on women's development, Kartini did not give up her ambition of educating indigenous women. With her new husband's approval, she soon set about launching her own school for Javanese girls. She sought help from the Dutch government and in 1903 successfully opened the first Indonesian primary school for native girls that did not discriminate on the basis of their social status. The school was set up inside her father's home, and taught girls a progressive, Western-based curriculum.

Kartini corresponded with feminist Stella Zeelandelaar as well as several Dutch officials with a plea to further the cause of Javanese women's emancipation from oppressive laws and native traditions. Her letters also expressed her Javanese nationalist sentiments. But just a year later, on 17 September 1904, at the age of 25, Kartini died in the regency of Rembang, Java, of complications from giving birth to her first child.

One hundred and thirty four years since the birth of Kartini, her liberal ideas still ring true to the ears of Indonesian women today. In 1964, she was declared an Indonesian national heroine by President Sukarno and her birthday was subsequently named Kartini Day, which is celebrated annually. Activists, academics and artists every year read Kartini's letters to remember her ideas that inspired the women's emancipation movement in Indonesia. 

...in 1903 she successfully opened the first Indonesian primary school for native girls that did not discriminate on the basis of their social status



NAZEEM "BREEZE" SPIRITUAL MUSIC CONCERT ABDELSALAM AL HASSANI

INTERNATIONAL ARTIST & COMPOSER
PERFORMING AT : ROYAL OPERA HOUSE OMAN
(DUBAI, USA, YEMEN, EGYPT)



OPENING ART BY :
DARWISH DANCE
PERFORMANCE



SATURDAY
AUGUST 2, 2014 - 8PM

THE STAR THEATER
ART PERFORMING CENTRE

BUY YOUR TICKET NOW

www.ticketbooth.com

IslamicEvents.SG
SINGAPORE'S ISLAMIC EVENTS PORTAL

CENTURY SQUARE

2 Tampines Central 5, Information Counter Level 2, Singapore 529509

DOWNTOWN EAST

1 Pasir Ris Close, i-Help Centre (Opp Subway), Singapore 519599

GREAT WORLD CITY

Level 2 - 1 Kim Seng Promenade Singapore Information Counter Singapore 237994

HAPPY DAYS

445 Bedok North Street 1 Princess Theatre Building, #02-02 Singapore 469661 Telephone: 64454345

SCARLET CITY

53 Ang Mo Kio Avenue 3 (Ang Mo Kio Hub) #04-02, Singapore 569933 Telephone: 65824145

TANGLIN MALL

173 Tanglin Road Singapore Information Counter Level 2, Singapore 247933

TICKETCUBE

Urban Green Room #15 along the Orchard Road pedestrian Mall fronting the ramp between Ngee Ann City and Wisma Atria

The Star Performing Arts Ctr.

1 Vista Exchange Green level 3 box office, Singapore 138617 Telephone: 66360055 <http://thestar.sg/>

UNION SQUARE

100 Tras Street #05-02, The Amara, Singapore 079027 Telephone: 62246116

ORGANIZED BY :

SPIRITUAL
arabic
MUSIC

MEDIA PARTNER :

POPFM103
INDONESIA
JAMARA KITA - SOGURE KITA

SINDOTV
INDONESIA

IndoConnect
CONNECTING INDONESIANS IN SINGAPORE

SISA
SINGAPORE ISLAMIC STUDENT ASSOCIATION

World's Most Powerful Indonesian & Singaporean Women

by Darlene Machell de Leon Espena

Sri Mulyani Indrawati
Managing Director and
Chief Operating Officer
of the World Bank

Forbes Magazine compilation in 2014 pays tribute to these Asian women of substance

For the past few decades, the world stage has witnessed the rise of influential women in the fields of politics, business, technology, media, and society, among others. More and more women are taking charge of top multi-national corporations, holding key government positions, and contributing to philanthropic advocacies of global significance. It is against this changing landscape that the Forbes Magazine launched an annual list of the world's 100 most powerful women which began in 2004. This year, one Indonesian and two Singaporean women made it to the prestigious list alongside German Chancellor Angela Merkel, Hillary Clinton, Oprah Winfrey, and Angelina Jolie.

Sri Mulyani Indrawati

Occupying the 38th spot on the Forbes list is Indonesian economist, Sri Mulyani Indrawati. She is currently the Managing Director and Chief Operating Officer of the World Bank. She is responsible for programmes and policies related to human development, poverty alleviation, economic management, financial and private development and sustainable development. Preceding her stint at the World Bank, Ms Indrawati served as Indonesia's Finance

Minister during the term of President Susilo Bambang Yudhoyono and is credited for effectively guiding Indonesia's economy through the tumultuous 2007-2010 financial crisis. Today, Indonesia remains as the largest economy in the region and is regarded as one of the new emerging markets in the world.

Ms Indrawati earned her doctorate degree in economics from the University of Illinois at Urbana-Champaign in 1992. She has extensive professional experience working as a consultant for the US Agency for International Development, a faculty member of the University of Indonesia, and consequently as an executive director of the International Monetary Fund from 2002 to 2004.

In her capacity as the Finance Minister, Ms Indrawati earned a good reputation for driving focal structural changes in the Ministry of Finance. She enforced stringent anti-corruption policies and tax reforms. She was also able to increase the country's foreign direct investment to US\$4.6 billion as well as the number of tax-paying individuals from 4.35 million to approximately 16 million, thus augmenting the government's tax receipts. Ms Indrawati is married to Tony Sumartono, also an economist. They have three children.

Ho Ching

At Forbes' 59th position, in 2002, Ms Ho joined Temasek, a government-owned investment enterprise, as Executive Director. In 2004, she was named the Chief Executive Officer. Under her leadership, the company smoothly evolved from a robust Singapore-centric investment company into an active financier in emerging industries and markets in Asia and Africa. The company's holdings increased to US\$173 billion, a remarkable nine per cent growth rate, in 2013 boosting its global portfolio.

Prior to joining Temasek, Ms Ho worked as an engineer for the Singapore's Ministry of Defence where she proved her outstanding ability and leadership skills. Known for her inclination for dressing simply and in unadorned business attire, Ms Ho has proven her competence amidst the dynamic and challenging demands of her professional life. She has served in various posts as the Director of Defence Material Organisation, Deputy Director of Defence Science Organisation, and the first Chairperson of Singapore Technologies Engineering, one of the biggest defence engineering firms in the region.

Though media-shy, Ms Ho has received various awards and accolades including the Public Administration Medal (1985),



Ho Ching
Executive Director and CEO of Temasek

Public Service Star (1996), and National University of Singapore's Distinguished Engineering Alumnus Award (1995). She was also named by Time Magazine as one of the 100 Most Influential Men and Women who shaped the world and by Bloomberg Markets Magazine as one of Most Influential 50. Ms Ho is married to Singapore's Prime Minister Lee Hsien Loong. They have four children.

Chua Sock Koong

The second Singaporean woman who made it to Forbes' 74th position is Singtel's Group Chief Executive Officer, Chua Sock Koong. Singtel is Singapore's largest and most innovative telecom provider with over 468 million subscribers. A professional certified accountant and chartered financial analyst, Ms Koong rose up the ranks from treasurer in 1989 to Chief Financial Officer in 1999 and finally the corporation's CEO in 2007.

As CFO, Ms Koong was responsible for a variety of functions such as capital management, risk management, tax, treasury, and insurance. As CEO, she supervises the company's local and international portfolio and accounts and is responsible for Group Consumer, Digital Life, and Group Enterprise. She is credited for spearheading international business and pushing strategic acquisitions for the company. In an interview with Channel News Asia, Ms Koong expressed positive outlook for Singtel's engagement in its primary markets Singapore and Australia, as well as in emerging economies such as Myanmar.

Previously, Ms Koong served in various




Chua Sock Koong
Group Chief Executive Officer of Singtel

senior managerial posts including Director of JTC Corporation and Belgacom SA, Non-executive Director of Bharti Airtel Limited, and Director of Singapore Telecommunications Ltd. Ms Koong also serves as a board member of Singapore Management University (SMU). She has earned numerous citations and awards including Financial Times' Top 50 Women in World Business, CFO of the Year by Business Times, and Most Powerful Woman Leaders in Business by Fortune Magazine. She is married and has two daughters.

Towards a Gender Blind World

Across the globe, women-led businesses are on the rise and they are becoming an emergent force for modernisation, sustainable development, and innovation. International politics have also seen the contribution of several female icons such as Hillary Clinton and Angela Merkel. It appears that Southeast Asia, which still remains a highly patriarchal region, is not lagging far behind.

The acknowledgement of Sri Mulyani Indrawati, Ho Ching, and Chua Sock Koong as among the most powerful women by Forbes Magazine, is just an affirmation that Southeast Asia is synchronised with the global scenario and is shifting, albeit slowly, to a more gender blind society. Today, we have seen the emergence of prominent and career-driven Southeast Asian women who manage to achieve success in different sectors of the society. Without a doubt, Ms Indrawati, Ms Ho, and Ms Koong collectively represent the epitome of strength, intellect, and diligence of Southeast Asian women. 

Forbes Top 10 World's Most Powerful Women

1.  **Angela Merkel** (59)
Chancellor of Germany
2.  **Janet Yellen** (67)
Chair of the Federal Reserve of the United States
3.  **Melinda Gates** (49)
Philanthropist, United States
4.  **Dilma Rousseff** (66)
President of Brazil
5.  **Christine Lagarde** (58)
Managing Director, IMF, France
6.  **Hillary Clinton** (66)
Former US Secretary of State
7.  **Mary Barra** (52)
CEO of General Motors, United States
8.  **Michelle Obama** (50)
First Lady of the United States
9.  **Sheryl Sandberg** (44)
COO of Facebook, United States
10.  **Virginia Rometty** (56)
CEO of IBM

Sri Mulyani Indrawati: Lessons We Can Learn from Malala

by Syed Jaafar Alkaff



When does a girl's education pays off?

According to Sri Mulyani Indrawati, when she first heard of the news that 15-year old Malala Yousafzai of Pakistan had been shot simply for standing up for her right as a girl to get an education, she was horrified. She said it also reminded her how lucky she was.

Looking back, she recounted her experience in her blog with the World Bank, "When I was offered a rare scholarship to study abroad, it wasn't acceptable for me, as a young married Indonesian woman, to live apart from my husband. My mother laid out two options: Either he would join me, which meant giving up his job, or I had to decline the offer.

"I know it was her way to advocate for my husband to support me, which he did without hesitation. We both went to the United States to complete our master's degrees. I combined it with a doctorate in economics, and we had our first child, a daughter, while we both were graduate students."

Sri Mulyani described how her mother had six girls and four boys (she was number seven). Her mum also had a doctorate, working as a professor at the Institute of Education in Central Java. She had gone beyond what was "normal" for a woman in Indonesia, far ahead of her time. Sri Mulyani felt that her mother was ready to support her, but in her own way.

She went on to describe how for a girl to have the opportunity to fulfil her ambitions, it takes three things, "The determination and courage of her own convictions, the love and support of her family, and the support of her society. I was fortunate to have all of these things, including a family that wisely navigated society's conventions. Because in the face of prejudice, it also requires pushing boundaries, sometimes with your family, sometimes with society."


She felt Malala had also determination and family support and was willing to take incredible risks. Unfortunately an extreme minority wanted to stop her. But her tragic story touched the world

and there was great support both from her own society and outside Pakistan for investing in women and girls.

Sri Mulyani also pointed out that when Malala reached her 16th birthday on 12 July, there would have been 57 million children around the world that still did not have the opportunity to go to school, out of which 31 million are girls. There will be many more than this who will be forced to leave school before they can go on to higher levels of learning, limiting their options in the future.

Unfortunately, poor families also feel that the return on investment from educating a daughter is less than from a son. This she stated was a personal and development travesty, "We know that children born to a mother who is educated are 50 per cent more likely to survive past the age of five. And we know that a girl with even one additional year of education can earn up to 20 per cent more as an adult. Girls' education = opportunity = income = healthier, better educated families = empowered citizens = ending poverty."

She also pointed out that there was also good news; progress has been made as almost two-thirds of all countries have achieved gender parity in primary education, one of the Millennium Development Goals. She wrote how, "In fact, girls now outnumber boys in secondary education in over one-third of these countries. The World Bank Group has been a leading supporter of this effort. With support from IDA, the World Bank Group's fund for the poorest countries, almost six million girls in Bangladesh are able to go school. In Yemen, conditional cash transfers have encouraged parents to allow their girls to attend school, helping nearly 40,000 students.

"As Malala stands up again to speak on behalf of educating girls, we must all stand with her for the right for all children, everywhere to go to school and learn. We must share Malala's determination and push the boundaries with them and for them to eliminate expectations, conventions, or poverty that prevent any child from fulfilling her potential." 

The above first appeared in Sri Indrawati's blog at the World Bank's 'Voices: Perspectives on Development' where she is the Managing Director of the World Bank since June 2010. Before she joined the World Bank she was Indonesia's Minister of Finance.



Jewel

Crocodile Belly
Handbag with gold/black
trimmings

Since 1971, NANKAI has been specialising in Crocodile Skin, Ostrich Skin, Python Skin and Lizard Skin designer bags and accessories.

At NANKAI, we devote ourselves to only sharing with you the highest-quality collection of exotic leather bags and accessories in Singapore. Every piece of skin is carefully selected and painstakingly crafted by skilled craftsmen. Each individual piece of skin is unique, just like the fingerprints of individuals.

It is a skill to bring out the natural beauty in each and every product. When you own a piece of NANKAI collection, you own a piece of luxurious, valuable and everlasting fashion.

Today, NANKAI has the widest collection of exotic skin fashion in Singapore. Our creative team has introduced new concepts into exotic leather handbags and accessories by applying classic and contemporary designs to meet the needs of our sophisticated consumers. We strive to delight each and every individual with our ability to transform exotic skin into a piece of everlasting fashion.



NANKAI
Since 1971

Singapore's Widest Collection of Exotic Skin Fashion

Boutique Location:

☉ Ngee Ann City Takashimaya S.C. #05-27A ☉ Singapore Flyer #02-10

Tel : +65 6235 4068 Operating Hours: 11am - 8:30pm

www.nankai.com.sg

DWP KBRI Singapura:

Building Bridges & Making a Difference

Many of its activities and programmes seek to have a social, educational and meaningful element



The wives of Indonesian officials who are members of Dharma Wanita Persatuan (DWP) in Indonesian Embassies around the world have been playing an active role promoting Indonesia's national objectives since its conception. They have helped in building bridges improving Indonesia's image and relationships with other countries by carrying out meaningful activities in many diverse areas that also champions Indonesian art, culture, cuisine and, most of all, helping the underprivileged in society – regardless of race or religion or political affiliation.

DWP members consist of the wives of civil servants and is a civil organization created by the Indonesian government's National Assembly as an independent organization not tied to any political parties. Its main mission is devoted to the welfare of its members and their families who are provided resources to support the achievement of national goals.

In Singapore, DWP KBRI Singapura is helmed by Mrs. Ferial S. Hadi, the wife of the Indonesian Ambassador, who said, "It is first and foremost, a community organisation, in the widest sense of the word. For us, the community involves not only our members but we also interact with the people of Singapore, the diplomatic community here as well as organizations and groups that help the less fortunate. Previously we have been able to help our brothers and sisters in Jakarta, Kediri and Manado." This vision of helping others is reflected in many programmes that aim to support worthwhile causes such as this year's The Indonesian Fashion and Culinary Trend charity event held on 21 May 2014 at the Embassy. In 2013, DWP KBRI Singapura has also organized similar events titled Charity Afternoon Tea High Couture Fashion Show, in collaboration with Chinese Women's Association and Dr. OZ Miracles Talkshow. All the funds that have been gathered through these events have been channelled for charities.

For this year edition, Mrs. Maya Mirza, Head of Economic Division of DWP KBRI Singapura said, "We have organised many social and educational activities for our members to participate and wherever possible we try to contribute meaningfully to the society that we live in. All our programmes help us get to know more about the country and people directly. Beyond this, we also seek to make a difference." According to Mrs. Maya, the food and fashion charity held in May was a good example of how, "From a simple idea proposed by DWP members, this initiative grew to become a big event that attracted over 300 people who come and donated a total of SGD 21,455 for several welfare organisations. At the same time, we were able to share with others the best of Indonesia food and fashion in Singapore."

This view was shared by Mrs. Evi Simon, Secretary of the DWP KBRI Singapura, the wife of the Embassy's Minister Counsellor, "We are fortunate to have such high level of dynamism between our members, many of whom are well travelled and they have a great storehouse of knowledge as well as experience in many areas. We complement each other's strengths and were able to bring onboard their valuable contacts, experience and expertise to create an everlasting memory of this wonderful event!"



High School of Excellence: Nurturing the Best and the Brightest

by Syed Jaafar Alkaff

CT Foundation recognises it is critical to develop the full potential of Indonesia's students who cannot afford or are denied an education

The CT Foundation High School of Excellence is a very unique institution that was founded by Chairul Tanjung and his wife, Anita Ratnasari in North Sumatra. It originally grew from another project financed by the foundation five years ago called RAM or Rumah Anak Madani, which provided education and housing to children affected by the tsunami that hit Aceh in 2004.

CT Foundation took a step further in developing RAM in 2010 by setting up the High School of Excellence that offers a full scholarship programme for all its students with boarding facilities to children who come from economically disadvantaged families but who excel in academic capabilities.

The students sit for a wide range of academic and psychological tests before being selected for admission and recruitment involves personal visits to the homes of prospective students to verify the families' economic situation. The objective is to select the most intelligent and most disadvantaged children to be enrolled into the school.

The long term objective for CT Foundation is to fight poverty by empowering the students with the best facilities within a creative and innovative student learning environment. The first high school was opened in 2010 at RAM in Medan. CT Foundation aims to build more of such High Schools of Excellence in every province in Indonesia to alleviate poverty across the nation.

The schools' curriculum concentrates on Science, English and Entrepreneurship. The curriculum was drawn up by the Surya Institute which is the Indonesian Nobel Prize institution for Science headed by Prof Yohanes Surya. The schools have their own laboratory facilities for science and language learning as well as practical entrepreneurial training. There are also facilities catering to sports and cultural programmes.

The long term objective for CT Foundation is to fight poverty by empowering the students with the best facilities within a creative and innovative student learning environment

In addition to the above, students are morally grounded with religious teachings and Islamic ethics and knowledge. The school's motto 'CTF bisa,' meaning 'CTF can do It,' encourages them to achieve anything by working hard and holding on to strong ethics.

About CT Foundation

Chairul Tanjung Foundation or CT Foundation is a non-profit organisation with its main mission to enhance the development of the poor by providing assistance in the area of education and through humanitarian programmes for the community in the form of financial aid, disaster relief, education, and other humanitarian activities. For example, the foundation has worked with Bank Mega for its customers to donate a portion of their interest to provide economic support in various forms such as food supplies to underprivileged people within areas around Bank Mega branches. CT Foundation also provides financial support for 500 children of the tsunami victims in Medan for their living and educational expenses.

For more information, visit: www.ctcorpora.com/foundation.php

Adding Spice to Life

Aziza Ali, a woman with a fascinating multifaceted personality sets an example on working beyond boundaries

by Priya Ramakrishnan



Credited for opening Singapore's first Malay restaurant as well as bringing fine Malay dining to the island city, Ms Aziza Ali, former chef, food consultant, businessperson, author and artist believes in living life king size and leaving a legacy behind. After successfully running her restaurant at Emerald Hill and Albert Court for 24 years, Ms Aziza travelled widely across Asia, Europe, America, Australia, New Zealand, Berlin, Amsterdam and Canada for 13 years gaining exposure to international cuisines which helped her improve her considerable skills and incorporate foreign herbs and spices in her cooking.

However, her vivaciousness pushed her to work beyond set boundaries and expand her horizons into other creative areas such as painting and writing. A natural self taught artist, Ms Aziza has created 208 paintings in six years. Her repertoire of subjects includes big women, kitchen scenes and tools and her abstract paintings of kitchen utensils have layers of philosophical meaning to it. Her paintings have been sold to clients from Dubai, Hong Kong, Holland, Indonesia, Malaysia and several in Singapore. She has also had two successful solo art exhibitions at the old Malay Heritage Museum and John Edross Gallery and is

currently preparing her third in memory of her musician composer brother who just passed away at Kuala Lumpur.

The second of eight children, Ms Aziza grew up in a kampung situated in Radin Mas, Singapore. She learnt her cooking skill during her childhood from her mother who was a housewife and well skilled in cooking. Passionate about creating food and bringing Malay food to international notice, Ms Aziza also cooks western and eastern cuisine apart from her native Malay and Javanese food.

Being a woman with an insatiable appetite to achieve the pinnacle of success, Ms Aziza never tires in her effort to share her knowledge on the heritage of Malay tradition and food

A project that was close to her heart, the book titled '*A Village Remembered: Kampong Radin Mas*' was facilitated by Ms Aziza where she contributed for the food section. Having grown up at Radin Mas, she was happy to be part of the book which is historical account of four well known members of parliament and a minister who grew up there, the book was well received especially by ex residents of Radin Mas.


Apart from this, Ms Aziza has also successfully authored two other books, '*Aziza's fine Malay cuisine*' and '*Sambal Days Kampong Cuisine*'. She is currently working on her fourth book about her bloodline of Javanese and Malay heritage as well as her Arab and Chinese heritage and the cuisines.

Ms Aziza is also a familiar face on television, having anchored her show on food for 24 years both in Malay and English. She has been a regular in television and radio interviews on both food and personality programmes. For the last few years, Ms Aziza has regularly made appearance on Heritage documentary programmes on food and personal experiences in Channel New Asia and Channel 5.

She is often invited to judge at cooking competitions since the past 25 years at various establishments such as clubs, committee centres, People Association and also 'Chef Celebrity' programmes as well as the 'Queen' cooking competition shown on TV Suria.

Being a woman with an insatiable appetite to achieve the pinnacle of success, Ms Aziza never tires in her effort to share her knowledge on the heritage of Malay tradition and food. She has participated in several heritage projects at the Singapore Art Museum and has given talks and demonstrated heritage Malay Food at Fort Canning Park. She has also organised 'Malay Wedding with Aziza' at the Malay Village where she incorporated Chinese and Malay food with style and finesse accompanied by traditional music and entertainment.

One of Ms Aziza's proudest moments was when she was invited to read the pledge during National Day Celebration at the Padang in the late 80's. There she represented the Malay entrepreneurs recommended by Singapore Malay Chamber of Commerce & Industry (SMCCI). Together with her committee members from SMCCI, she organised the first "Entrepreneur of the Year" for the Malay/Muslim held during Hari Raya Event at Fairmont Hotel.

For Ms Aziza, variety is the spice of life and being a master chef, she has successfully demonstrated how one can live a spicier life. 

Saxo client number: 56789
19.05 Singapore

Turn your trade ideas into action

Stock Options now available on SaxoTrader

Saxo Capital Markets offers an unrivalled range of trading products including spot FX and Options, Single Stock and Index-Tracking CFDs, global Stocks, ETFs, Futures, Spot Gold and Silver.

Now, with the addition of Single Stock Options on our award-winning platform*, hedge your risk and execute your equity strategies with more possibilities.

Visit saxomarkets.com.sg/id or call a Saxo Representative at **+65 6303 7789** for more information
FX | CFDs | OPTIONS | FUTURES | STOCKS



* Based on highest satisfaction with platform features among FX traders. Investment Trends 2013 Singapore CFD & FX Report.

Trading risks are magnified by leverage – losses can exceed your deposits. Trade only after you have acknowledged and accepted the risks.

Please consider our Risk Warning and General Business Terms before trading with us. Co. Reg. No.: 200601141M. All trademarks and registered trademarks are the property of their respective owners.



Resty

Beauty, Islam & Womanhood

by Darlene Machell de Leon Espena



The first Muslimah Beauty pageant winner has no problems reconciling religion and reaching her life's ambitions



In 2011, Dika Restiani had set her sights on acquiring a Masters degree in International Political Economy at the Rajaratnam School of International Studies (RSIS) in Nanyang Technological University. Little did she know that decision would compete for the first-ever Muslimah Beauty Pageant that would turn her whole world upside down – for the better! After taking home the much coveted crown, Resty (as she is known to her friends) found herself in a rollercoaster ride of fashion shows, social commitments, and, yes, her own flavor of fame and glory.

The 26-year old fashion model, non-profit organizer and entrepreneur (she has her own line of fashion clothes) feels that being beautiful does not need to be in opposition to one's religious beliefs. In fact, religion and beauty can go well together (and women do not need to show off too much skin just to be pretty).

What do you think makes a woman beautiful?

A beautiful woman is one who is able to maintain her dignity and at the same time able to contribute well for the betterment of the community. For me, beauty is not just a physical thing. It is about how our existence can be valuable for others.

Do you think there is a clash between your religious beliefs and the notion of beauty that many women adhere to?

I believe there is a lot of misunderstanding on the definition of beauty itself. Many people assume that beauty is the exploitation of women through body, face, and other physical things. But beauty, in my view, is not only about physical attractiveness. It is about how our existence can be valuable for others. So, it goes beyond the physical and depends more on human connections. The beauty of a woman will glow when she is doing good or doing something useful for the society. For example, if there is an incredible woman with the most perfect physical features, but when she misbehaves, the things she does will reduce the physical beauty that she has. Morals and good manners will make someone, who may not be physically perfect, look beautiful always in the eyes of others and in the 'eyes' of God, of course.

Why did you decide to join the Muslimah Beauty in 2011?

I decided to participate in the pageant as well as the Ambassador of Fashion Muslim Halal and Sharia, Muslimah Beauty initially because of the prizes.



They were giving the winner a free pilgrimage to Mecca for two and that was enough to get me interested. I thought, if I won, I would love to bring my mother with me, as my gift to her. I remember my mother often saying that she wanted to see the Ka'aba. She just came back from Hajj at that time and when she was home, I heard her say, "I miss to see the Kaaba." Of course, as a child there was a sense of aspiration for me to be able to bring her to see Mecca again and give her what she direly wanted. And thank God I won the competition and I was able to make my mother's dream come true.

Did you have any expectations before joining the pageant?

I did not really have any expectations. I was not thinking about winning or not. Besides, I was studying in Singapore and my parents expected me to concentrate on my studies. Alhamdulillah wasyukurillah, what happened was more than what I expected. Not only was I able to take my mother to go and see the Ka'aba during the pilgrimage again, but I was also commissioned by the Government of Indonesia to go to Paris for a fashion show, photo shoot, and to promote Indonesian Muslim fashion in the French capital. It felt like a dream come true, Subhanallah.


How did your life change after winning the competition?

After winning the Muslimah Beauty 2011, there certainly were many changes going on in my life. Being famous or known to many people (especially after the fashion show and photo shoot in Paris). I became a fashion icon and Muslim teen idol. I also received many offers to appear on TV and many other media. But if I may be honest, those are not the things that I would pursue in this world. In fact, at the height of the fame, I was actually afraid to slip in the pleasures of the world of fame and materialism. But I absolutely love doing social work. It makes me feel happy and I was able to learn how to be more sensitive and have a caring heart for others. I feel most satisfied and rewarded when I can bring many benefits to people, particularly the marginalised and poor. This type of happiness is something that money cannot buy.

As a young woman who has already achieved so many things, what are your plans for the future?

Honestly, even now I feel that I am a 'nobody.' I feel neither rich nor great. I do not consider myself a famous person. But I am a grateful person. I thank God that

I have recently completed my studies at RSIS. In the near future, I would really like to become a lecturer and to share my knowledge with others. I also run my own business in fashion and beauty, which I named KHADDIJAH. Finally, I plan to dedicate some of my time to two social organisations I am currently involved with: Plangi (Care for the Children of the Country), that takes care of children who do not have a chance to get a decent education and the Indonesian Young Sociopreneur Club (IYS Club), which is platform for young entrepreneurs to provide skills training for underprivileged or low-income families.

In this fast-paced and highly liberated world, it is easy to lose sight of what really matters in life. It is therefore very refreshing to see young women like Resty who sees beauty, religion, and womanhood as a means to reach out to the community and undertake socially relevant endeavors. Intelligent, beautiful in heart and spirit, and caring for others, that is Dika Restiani. 



Nurturing Grassroots Indonesian Artists

by Syed Jaafar Alkaff

When Pablo Picasso said 'Art is the lie that tells the truth,' he captured the essence of art in eight words. For Benny Oentoro of Art Xchange Gallery, his mission is to introduce to art aficionados to the truth that lies in contemporary Indonesian art

In an effort to support new and upcoming Indonesian artists and through their works, showcase the diversity of the culturally rich archipelago, Benny founded Art Xchange Gallery in September 2009 in Surabaya, East Java. After two years of great success in Indonesia, Art Xchange Gallery made a niche for itself in Singapore's art scene in March 2011 and established itself as the promoter of young and fresh talents.

"My objective is to educate people on contemporary art. Collecting art is an expensive hobby, and most art collectors start to buy very cheap artworks which are usually not of good quality. A huge percentage of collectors rely on what others say while buying. They don't trust their eyes and heart and identify good artwork. I am trying to change that," said Benny who learnt how to identify great artwork through sheer persistence and hardwork.

With an unlikely background in car designing and modifications, Benny, who studied and worked in Canada for eight years, came back home to Indonesia to set up a car modification business. However, fate had different plans and he found his real calling after a family friend introduced him to the beauty of contemporary artworks. He shared, "It was my father-in-law's friend who introduced me to meaningful art and took me to various exhibitions where I was exposed to exemplary pieces of art. My eyes were opened to this new world and I travelled across

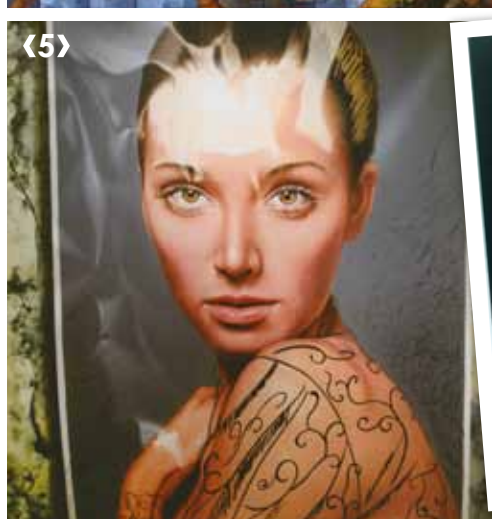
Asia from Shanghai to Dubai, India to Hong Kong and attended exhibitions and art fairs."

The first thing he did was learn how to differentiate top quality artwork from decorative and mediocre ones and Benny made up his mind to promote upcoming artists from Indonesia and showcase their work and diversity to the world. "I wanted to help young talented Indonesian artists and travelled across Yogyakarta, Bali, Java, Sumatra, Surabaya meeting artists and looking at their work. I selected some artists whose work were top quality and set up my first gallery to promote them."

In his effort to promote unknown but talented artists, Benny even mentors the artists while they are creating new pieces of art. "From a commercial perspective, an artist needs to create works that has selling potential. For this purpose, I sometimes nudge my artists in the right direction," explained the 44-year old gallery owner.

According to him, many artists are idealistic but playing the role of a mentor, Benny helps them overcome reservations and guides them on being true to their passion as well as being appealing to the market as he explained, "We have to be able to sell the artwork and help support the artist financially."

At the same time, he had founded Art Xchange mainly to support new and upcoming Indonesian artists with an intention to encourage creative exchange and "inspire original traditional



1. Infuse Series - Pengantin Lima by Keo Budi Harijanto
 2. Arjuna vs Green Giant by R Sumantri MS 3. Golden Haze by Indyra 4. Yesterday Today by Cadio Tarompo
 5. Cultural Exchange 1 by Suwandhi Waeng 6. Tidak Mudah Untuk Menjadi Gila by Antoe Boediono 7. Roro Jonggrang by R Sumantri MS

artwork” which portrays the vibrant culture and roots of Indonesia. Benny explained, “These days, most upcoming artists are trying to copy popular western or Chinese art genres. Many art aficionados are noticing that modern Indonesian artists are reproducing similar works to western art. I want to discourage such homogenisation and promote those artists who portray their traditional culture in their works,” said Benny.

Art as Investment

At Art Xchange Gallery, the price of original artworks can range anywhere from a few hundred to even S\$60,000. “There are many people who invest in art and expect good returns after few years. For this, collectors need to have an eye for quality and have a personal connection with the artwork. Galleries can help collectors especially in the area of whether the artwork is real or copied,” said Benny. Citing the example of well recognised Indonesian artists such as Sumantri whose artwork has appreciated over 100 per cent Benny clarified, “Sumantri specialises in mastering Koi Fish paintings and today his artworks have found a place in the homes of collectors from Argentina, Russia, Switzerland, United States etc. But unfortunately, today, his paintings are being forged and copied and sold at high prices to unsuspecting buyers.”

Benny’s word of advice for collectors is to train their eyes to be discerning. He said that art aficionados and collectors should be able to identify fakes and learn how to distinguish good and bad quality artwork and one way to do this is to look at many artworks.

Upcoming Artists

Art Xchange represents approx 339 artists from all over the world, many are Indonesians and the Gallery is looking for artists who are interested in growing together as a team. He said, “I am not interested in working with those who will look at my gallery as a stepping stone for better things. We represent artists who really need to be promoted and who are willing to grow with us in the long run.”

His ‘roster’ of talented artists include Cadio Torompo from Sulawesi and Suwandhi Waeng from Batu who have made a name for themselves in the art scene of Indonesia. Another artist, Antoe Boediono has been gaining recognition for his hyper realist acrylic paintings. “Acrylic painting is even more difficult than oil painting and his technique is awe inspiring. Boediono uses the white of the canvas as his base for his chiaroscuro technique which otherwise is almost impossible to achieve in acrylic paintings. Even the best artists are unable to achieve this feat. He creates paintings in two months and they are widely popular. I really think Boediono will make it big in the art world,” said Benny enthusiastically.

Art Xchange is planning to showcase paintings of upcoming artists such as Boediono, Suwandhi and Sumantri in Singapore later this year. There are some exciting plans to include dinner performances and haute cuisine for the launch of an art show by Vivien Richter, a German artist collaborating with some Indonesian artists and if you are interested to attend or want more info, please contact Benny: benny.oentoro@artxchangegallery.com or visit the Gallery at 4 Eu Tong Seng St #02-65 The Central S(059817). Tel: +65 6224 9007.



ars86care Photography Exhibition

by Bala Shetty

It was art for a cause

Ars86care foundation co-founded by Ms Ria Sitohang, an architect by profession aims to help children get a better education as well as have a keener understanding of the environment.

She and her friends run several community projects in central Java identifying and working on schools which lack basic facilities and poor infrastructure. Engaging the local community through the generous aid of donors and sponsors, they help not just in the rebuilding of schools but run a range of sustainable and long-term engagement programmes for children.

Singapore-based Ms Ria tells **IndoConnect**: “Building a better quality of living spaces for children will only happen if it involves local community participation. The foundation helps provide facilities to meet standards for safety, security and comfort, allowing children to develop their full potential.”

“**Building a better quality of living spaces for children will only happen if it involves local community participation.**

The foundation helps provide facilities to meet standards for safety, security and comfort, allowing children to develop their full potential”

One way of doing this is raising awareness through art.

The foundation recently held a photography exhibition titled: Giving Back To Our Community Transforming Our Legacy at the Element Art Space in Raffles Hotel Arcade and Blue Bali on Cluny.

Featuring works by Indonesian architect and photographers Gamal Hendro and Rini Martadi, the focus was on the creative interpretation of the human spirit in their living spaces as seen through the lens of these creative photographers.

Ms Ria said she brought this heart-warming exhibition to two spaces in Singapore to not just highlight the varied aspects of life in Indonesia but also to raise awareness about the foundation and the work it has been doing. Indeed, photography which captures life ever so eloquently seems the perfect fit for this.

Gamal Hendro, better known as GH, an architect with a passion for photography prefers manual cameras in this digital age. He opts for black and white to capture




Her photograph *Keep Climbing* symbolises this. It shows a small child climbing up a tall tree without any fear and epitomizes hope and the immense possibilities of a brighter future.

Gallerist Aniela Rahardja of Element Art Space said their photographs are “melancholic yet highly charged narratives containing echoes of lived spaces and realities in rural Indonesia.”

She adds that in an art world being increasingly dominated by new media works their “journalistic photography stands out.”

She thanked the artists and also expressed her gratitude to all sponsors, supporters and donors for “promoting Indonesian photography and championing today’s children,” as well as supporting the commendable work being done by *ars86care* foundation.

The exhibition was strongly supported by the Indonesian community in Singapore as well as by Republic Indonesia Ambassador to Singapore and Credit Suisse. 

the various moods of “*kampung*” as well as street children. His technique which maximises on moods with its clever play of light highlights the varied emotions children deal with, particularly when the odds are stacked up against them. He says he wants to support the foundation as he hopes this event will “become a bridge to share the message behind my artworks with others.”

Among his many outstanding images on display was a photograph titled *Merapat di Sela Mentari*, in which a single beam of light captures the smiles of the children in the village.

Bandung-born Rini Martadi, a trained architect and self-taught photographer admires the work of prominent Sri Lankan architect Geoffrey Bawa. She effectively captures various slices of a child’s life in a village. On her participation in this exhibition, she says: “I hope to make a difference in children’s lives through my camera. Nothing can be compared to giving the children a chance to live a better life... to achieve their dreams”.

About *ars86care* Foundation

ars86care started with a group of Indonesian architects, all alumni of Parahyangan University class of 1986, who were concerned about the environment and wanted to improve the quality of living environment around them as a legacy to their children. It became a registered charity in 2007 focusing on children, education and the environment.

Its mission is to promote and create high quality, child-friendly living spaces in order to achieve a better quality of life for the children, the future of Indonesia. It achieves this through three main programs:

- **Words to Share** – building awareness about sustainable living concept
- **Space to Build** - building safe and stimulating space for children to learn and play
- **Values to Do** - our avenue to pass on sustainable living practices to children through hands-on activities

For more information, please go to ars86care.org or contact:

Marini Widowati

Co-Founder, *ars86care* foundation Jl. H. Namin No. 35, Cipete Jakarta 12150

Tel / Fax +62 21 721 1819

yayasanars86peduli@gmail.com



BISA: Indonesia Ready for Business

by Syed Jaafar Alkaff

With the June's Indonesian parliamentary General Elections over, businesses are gearing up to tap Indonesia's potential

Business ties between Singapore and Indonesia are set to strengthen further when for the first time, a private initiative by BISA (Business Indonesia of Singapore) for a regular series of monthly Business Forums was launched in February. Participants from both sides of the border are meeting together regularly in an informal atmosphere of business mixed with cultural entertainment and food on the last Wednesday of each month at the Peninsula Excelsior Hotel ballroom. It is also typically how Indonesia presents events where cultural performances such as dances, fashion shows and duets by pop singers precede the more serious agenda of exploring business opportunities.

"Now with the parliamentary elections over, there is even greater interest from Singapore and Indonesian businesses. BISA's monthly Business Forum is

an excellent way to find out more information, gain insights and contacts for introductions and follow-ups for doing business in Indonesia. We have presented business topics that are of special interest to anyone wanting to have direct access to major industry experts from Indonesia and there are specific business matching network sessions planned for the whole of this year," said Stephanus Widjaja, co-founder of BISA.

This was confirmed by the business forum's inaugural keynote speech from Mr Ridwan Hassan, the Deputy Chief of Mission of the Indonesian embassy in Singapore who stressed to the 100 participants on the potential of Indonesia. Singapore businesses cannot afford to ignore a market as large as 250 million people (the fourth largest in the world) and he was glad that BISA is playing an active role in promoting trade between the two countries.

What was most invaluable, was the opportunity the audience had to listen to experts in different fields share their experiences and answer questions from the floor as well as interact during the networking sessions that followed, to listen and gauge for themselves direct feedback on the Indonesian scene. We present some of the highlights of their presentation and encourage readers to check out the upcoming programme for the next BISA Business Forum.

Indira Abidin: Indonesian Media



Mrs Indira Abidin, the Chief Executive Officer and Principal Consultant of Fortune Pramana Rancang (PR), Indonesia's leading public relations

company, gave a presentation to BISA Forum attendees on the subject of Indonesian Media & Consumer Overview in February, the pros and cons of using the country's main traditional media channels to new online social media platforms. Fortune PR is part of Fortune Indonesia Tbk, the country's largest advertising and communications company. Fortune PR has won numerous regional awards as the top PR consultancy and Mrs Indira herself has been recognised as one of Indonesia's top women professionals as a recipient of the Indonesia Women Award given by the government.

Mrs Indira highlighted how marketers should take note of the growth of social media in the Indonesian communications landscape and how pervasive it is in Indonesia society today. She dubbed it the 'Digital Lifestyle,' and shared studies that showed Indonesia has an online population of 73 million (as of end 2013). Internet users' growth is anticipated to grow to 83.6 million in 2014 and 93.4 million by 2015. This market is dominated by the younger generation in the 12- to 34-year olds (58.4 per cent).





2014 Event Schedule & Topics

• Wed, 26 Feb 2014	BISA 27 Indonesian Media & Consumer Overview
• Wed, 26 Mar 2014	BISA 28 Doing Business in Indonesia, the Regulation and the Procedure
• Wed, 30 April 2014	BISA 29 Political Situations in Indonesia and the Impact Toward Business
• Wed, 28 May 2014	BISA 30 Marketing Communication Practices in Indonesia
• Wed, 25 June 2014	BISA 31 Human Resources Practices in Indonesia
• Wed, 16 July 2014	BISA 32 Finding Business Partners in Indonesia I : Investor, Distribution
• Wed, 27 Aug 2014	BISA 33 Finding Business Partners in Indonesia II : Logistic, Supply Chain
• Wed, 24 Sep 2014	BISA 34 Banking & Financial System in Indonesia
• Wed, 29 Okt 2014	BISA 35 Economic Creative in Indonesia
• Wed, 26 Nov 2014	BISA 36 Business Culture in Indonesia

Venue

Peninsula Excelsior Hotel
5 Coleman St.
Singapore, 179805

Time

02.00-05.00 pm

Registration start at 01.00 pm

Fee

- **Early bird :**
SGD 88 /person
- **Regular price :**
SGD 100 /person

Register Online

 www.bisakita.com/?q=upcoming-events

Partners :



Contact Person

INDONESIA :
Ibu Mayana +62 8118 79725

SINGAPORE :
Mr. Stephanus +65 9355 4952
stephanustw@bisakita.com

Mamiek Slamet Leonardo: The Indonesian Consumer



Other insights were also provided on the profile of the 'Indonesian Consumer' by Mr Mamiek Slamet Leonardo, the Research Director of the DEKA

Research Group, the largest Indonesian independent research group established in 1995. He first gave statistics that gave a thumbnail picture of the 16th largest economy in the world. There is a growing middle class that currently forms about 41 per cent of the population with 50 per cent of it consisting of a young population who are more productive and educated.

Mr Mamiek also presented information on the "Indonesian Personality" – the eight psychographic segments that together characterised the people as loving tranquility and social conservatism; a community loving society where family and friends receive the top priorities in their lives. He gave an example about the implications for marketers: The effort to stay close to families and friends greatly affects how Indonesian interact, they prefer to spend time in groups, even when travelling and try their best to stay together so it is not surprising MPVs are so popular amongst Indonesians.

Michael Goutama & Harri Santoso: Doing Business & Investing in Indonesia



At the Doing Business In Indonesia, The Regulation & Procedure in March, Mr Michael Goutama, the Vice-Chairman of the

Indonesian Chamber of Commerce and Industry (KADIN) Singapore Committee, introduced the theme of this session and together with Mr M Harri Santoso, the head of the Investment Coordinating Board of Indonesia (BKPM) in Singapore, they provided a comprehensive overview of what businesses can expect by providing a macro economic and investment statistics, opportunities and general outlook. Mr M Harri Santoso gave a spirited presentation on Investing in Indonesia

and his personable presentation style won over the audience to ask many questions about doing business in Indonesia. Both presenters gave many practical advice as well as provided the "HOW" they can capture the business opportunities in Indonesia.

Mr Goutama first introduced the audience to KADIN, the only organisation established by law in Indonesia to represent the private sector, and its role of working with the Government of Indonesia to improve the business and investment climate; it coordinates business organisations and associations and KADIN is present in all provinces, regencies and cities in Indonesia.

He shared the good news about how potential investors intending to do business in Indonesia can now look forward to much improvements in the business environment with better business transparency and compliance to international standards. There have been many bureaucratic reforms which have improved public services and regulatory environment for foreign companies. The prognosis is good as Indonesia looks forward to welcoming an estimated 90 million joining the consuming class by 2030.

In the follow-up to the presentation above, the practical information was also provided on guidelines and processes for setting up various types of companies in Indonesia. In this presentation by Siraj El Munir, an Indonesian lawyer of Siraj Bustami Law Firm on behalf of Fortune PR, offered various packages for Singapore businesses interested in setting up a company in Indonesia. They include legal, business consultancy and coaching, marketing, distribution, research, marketing and digital communications.

Panca Rudolf Sarungu: Travel & Tourism Indonesia



In the last BISA Business Forum in May, Mr Panca Rudolf Sarungu spoke on the Travel and Tourism Industry in Indonesia. The CEO of PT

Raja MICE, one of the most established travel companies there and also a pioneer in the field of travel industry exhibitions in Indonesia. Mr Sarungu described how

the opportunities available in the tourism sector which has contributed around US\$9 billion in foreign exchange in 2012 and this is expected to cross US\$10 billion in 2013. It is already the fourth largest sector among goods and services. In 2012, Indonesia received more than eight million visitors who stayed an average of 7.7 nights and spent an average of US\$1,133,81. The potential is so great that he said it is predicted that tourism in Indonesia is on its way to replace the Energy Sector in terms of GDP contribution.

This has already manifested itself in huge aircraft orders by Indonesian airlines, busy internal air routes and presently there is an average of one hotel being launched every week in Indonesia. As to where the opportunities lie, Mr Sarungu said that apart from investments in new Hotels and Restaurants, potential investors should look into developing island tourism as there are hundred of potential resorts that not only can cater to international visitors but also a 235 million-strong domestic market population.

Politics & Business

The BISA Business Forum fully realise the impact of politics on businesses and this was covered in April's session, titled The Political Situation in Indonesia and the Impact Towards Business. The Forum was fortunate to receive insights and on the topic 'Political Situations in Indonesia' delivered by Mr Mirza Nurhidayat, Minister Councillor from the Indonesian Embassy in Singapore. Another guest speaker, the Embassy's Trade Attache, Mr Natan Kambuno, spoke on 'Trade Business in Indonesia.' Another topic that day that also drew great interest was the 'Business Situation Prediction in Indonesia after Election' given by Ms Agustin Sintawati from Fortune PR. 

Business Matching Networking Sessions

(Aug to Nov 2014)

Each BISA Business Forum is paired with a business matching networking session tied to a particular industry.

27 Aug: Supply Chain & Forwarder

24 Sep: Banking

29 Oct: Education

26 Nov: Spa, Health, Beauty & Organic Products

Interview with Victor Wongsonegoro

Victor Wongsonegoro has been working with Saxo Capital Markets as a Private Sales Manager for the Indonesian Desk for 3 years. Here, he talks a little bit about his background and tells us why Saxo Capital Market is so popular with all types of traders.

When did you start learning how to trade?
I started learning about trading in University during one of my business courses. It got me interested and I started trading with different types of brokers and experimenting with different platforms.

Which markets and products do you trade?

At first, I traded mainly in the US markets, subsequently I discovered and used CFDs to hedge my portfolio. After gaining more experience, I began trading Forex because of its high liquidity and 24 hours market coverage.

What type of trader are you: day trader, swing trader?

I am definitely a long-term trader or value investor.

Who is Saxo Capital Markets?

Saxo Capital Markets is a licensed and regulated subsidiary of Saxo Bank A/S, a leading online trading and investment specialist. Its Singapore office has been serving as the Asia Pacific headquarters since 2006.

What type of products can be traded with Saxo?

Clients can trade Forex, CFDs, Stocks, Futures, Options and other derivatives on our award-winning platform and via apps on iPad, iPhone and Android devices.

To find out more about Saxo Capital Markets, visit saxomarkets.com.sg/id or call +65 6303 7888.



Trading risks are magnified by leverage – losses can exceed your deposits. Trade only after you have acknowledged and accepted the risks. Please consider our Risk Warning and General Business Terms before trading with us.

What makes SaxoTrader so popular with all types of traders?

Each Saxo account offers direct access to the markets via 3 types of platforms. With the downloadable SaxoTrader, traders can set up sophisticated real-time charts, analysis modules and watchlists to support their investments across all markets. The Saxo Webtrader allows for easy browser access on any computer anytime, anywhere. The Saxo Mobiletrader is rapidly growing in popularity as it allows traders to trade all products simply via their smartphones. Hence we cover the needs of different types of traders.





Practical Ways to Handle Stress

Stress is inevitable. It walks in and out of our lives on a regular basis. And it can easily walk all over us unless we take action

Fortunately, there are many things you can do to minimize and cope with stress. Here are 10 ideas for handling stress without causing more strain and hassle.

Figure out where the stress is coming from

Oftentimes, when we're stressed, it seems like a big mess with stressors appearing from every angle. We start to feel like we're playing a game of dodge ball, ducking and darting so we don't get smacked by a barrage of balls. We take a defensive position, and not a good one at that.

Instead of feeling like you're flailing day to day, identify what you're actually stressed about. Is it a specific project at work, an upcoming exam, a dispute with your boss, a heap of laundry, a fight with your family?

Consider what you can control—and work on that

While you can't control what your boss does, what your in-laws say or the sour state of the economy, you can control how you react, how you accomplish work, how you spend your time and what you spend your money on.

Do what you love

It's so much easier to manage pockets of stress when the rest of your life is filled with activities you love. Even if your job is stress central, you can find one hobby or two that enrich your world. What are you passionate about? If you're not sure, experiment with a variety of activities to find something that's especially meaningful and fulfilling.

Manage your time well

One of the biggest stressors for many people is lack of time. Their to-do list expands, while time flies. How often have you wished for more hours in the day or heard others lament their lack of time? But you've got more time than you think, as Laura Vanderkam writes in her aptly titled book, *168 Hours: You Have More Time Than You Think*.

Create a toolbox of techniques

Because stress is complex, "What we need is a toolbox that's full of techniques that we can fit and choose for the stressor in the present moment," said Richard Blonna, Ed.D, a nationally certified coach and counselor and author of *Stress Less*,

Live More: How Acceptance & Commitment Therapy Can Help You Live a Busy Yet Balanced Life.

Pick off the negotiables from your plate

Review your daily and weekly activities to see what you can pick off your plate. Blonna suggested asking these questions: "Do [my activities] mesh with my goals and values? Am I doing things that give my life meaning? Am I doing the right amount of things?"

Reducing your stack of negotiable tasks can greatly reduce your stress.

Are you leaving yourself extra vulnerable to stress?

Whether you perceive something as a stressor depends in part on your current state of mind and body. That is, as Blonna said, "Each transaction we're involved in takes place in a very specific context that's affected by our health, sleep, psychoactive substances, whether we've had breakfast [that day] and [whether we're] physically fit."

So if you're not getting sufficient sleep or physical activity during the week, you may be leaving yourself extra susceptible to stress.


Preserve good boundaries

If you're a people-pleaser, saying no feels like you're abandoning someone, have become a terrible person or are throwing all civility out the window. But of course that couldn't be further from the truth. Plus, those few seconds of discomfort are well worth avoiding the stress of taking on an extra activity or doing something that doesn't contribute value to your life.

Realize there's a difference between worrying and caring

Sometimes, our mindset can boost stress, so a small issue mushrooms into a pile of problems. We continue worrying, somehow thinking that this is a productive — or at least inevitable — response to stress. But we mistake worry for action.

Embrace mistakes—or at least don't drown in perfectionism

Another mindset that can exacerbate stress is perfectionism. Trying to be mistake-free and essentially spending your days walking on eggshells is exhausting and anxiety-provoking. Talk about putting pressure on yourself! And as we all know but tend to forget: Perfectionism is impossible and not human, anyway. 



Apple iPhone 6 Speculation and Rumors

Source: <http://hereisthecity.com/>

This chapter of the iPhone story is no different. Other smartphone vendors such as Samsung, Sony, and HTC release their offerings before Apple does. They usually upgrade their phones quicker too, compared to the year or so that Apple normally takes for an upgrade. Bearing that in mind, it is likely that the iPhone 6 will be unveiled in September/October this year.

Speculations and predictions aside, we think that the iPhone 6 will either be a total surprise or a total disappointment. The latter is something that Apple can no longer afford. The Cupertino-based company has eschewed radical change for minor upgrades in its last three iPhones, and with the saturating smartphone market, Apple CEO Tim Cook has promised in a memo to the company's employees that 2014 will be a big year.

What to Expect From Apple's iPhone 6?

There is broad agreement among fans, gadget reviewers, and analysts that the iPhone 6 will not only be lighter and thinner, but will come with a larger 4.7-inch screen compared to the iPhone 5s's 4-inch display. Considering Apple's recent naming convention, the new phone may very well be called the "iPhone Air." Although it is rumored that Apple will introduce two phones this year – with a 5.5-inch iPhone 6 complementing the 4.7-inch – we believe that this is extremely unlikely given that last year when Apple launched two smartphones, the iPhone 5c was a failure.

Alongside the 4.7-inch display, the iPhone 6 is also likely to have an "unbreakable" sapphire touchscreen, sapphire being the hardest material after diamond. Apple recently struck a deal with sapphire-maker GT Advanced Technologies (GTAT), which will manufacture sapphire for the company at its Arizona plant. Currently, sapphire is used in the camera lens and home button of the iPhone. Whether GT Advanced will be able to meet Apple's supply needs, however, is still unclear.

iPhone 6 Hardware


The new phone's processor will surely be more powerful than that of previous iPhones. The iPhone 6 is likely to have a quad-core A8 processor, which will result in greater power as well as better efficiency. With a shift to Taiwan Semiconductor Manufacturing Co.'s 20-nanometer process technology for the microprocessors seeming likely, the iPhone 6 will likely provide power-packed performance.

Rumors and speculations about Apple Inc.'s (AAPL) iPhone 6 inundate the internet months before its release.

iPhone 6 Software

Apple introduces hundreds of new features with every upgrade of its operating system, so iOS 8, which is introduced in June at WWDC, is naturally expected to be a major overhaul of its preceding software. The company is working on improving its maps app, which was an embarrassing flop, and likely add public transit directions to it.

We think Apple will join the bandwagon of health apps and introduce its own array of health-related apps with its new software. Samsung already introduced a heart rate monitor in the Galaxy S5 that was integrated with the Korean smartphone maker's health app. Consequently, Apple is likely to introduce its own health apps this year. Wearable tech such as the rumoured iWatch will be compatible with the iPhone 6 too, and could incorporate health apps and sensors.

Lastly, the pay-to-tap feature that the company was hoping to introduce with its fingerprint sensor is likely to see developments and integrations. 



Salesperson Reg. No.
R044420D



RE/MAX

Manuel Wong
Snr. Associate Manager
Cert-in-CES

9637-7152

manuelwremax@gmail.com



REAL CENTRE PROPERTIES PTE LTD

Estate Agent License No.: L3009763J
490 Lorong 6 toa Payoh #03-12 HDB HUB
Tel: 6511 3000 Fax: 6259 3500



Travel for Cure & Care

Health is wealth and many are willing to travel to seek good medical services to maintain good health. There are many medical options available in Singapore that can help you get well and this new column on Medical Tourism spotlights facilities and treatments available here

by Syed Jaafar Alkaff

Singapore welcomes medical tourists and most of its healthcare institutions include services to make foreign patients feel right at home. It's no surprise as Singapore receives large numbers of "medical travelers" each year. A Bloomberg market research study estimates this industry generates about \$1.7 billion last year and the island's healthcare facilities are also recognised by the World Health Organization (WHO) which rated them the best in Asia and sixth best in the world. Its proximity and relatively lower costs (compared to America and Europe) makes it an attractive destination for Indonesians as the level of medical expertise is also very high.

Best of all, the island's healthcare organisations have much experience in arranging and accommodating foreign patients including those from Indonesia. They can reduce much of the stress and hassles related to language, admission, medical examinations and procedures and their costs and even arranging accommodation for those accompanying the patients.

These hotel concierge-like services are usually provided free of charge and is part of the service package. For example, the National University Hospital (NUH) in Singapore has its International Patient Liaison Centre (IPLC) or Pusat

Perantara Pasien Internasional hotline open 24-hours and brochures available for viewing or download in Bahasa Indonesia from its website www.nuh.com.sg/iplc. The services offered includes: Accommodation and land transfers; arrangement of appointments to the relevant medical specialists; answering queries about billing and financial matters and in-patient care; evacuation and ambulance services; booking of flights and arranging visa (if needed) and interpreters.

Changi General Hospital (CGH) is another hospital that has an International Medical Services (IMS) division that is specially dedicated to international patients and their families. The 790-bed hospital is located in the eastern part of Singapore, close to Changi International Airport. It has the

prestigious international accreditation, Joint Commision International, since 2005 and offers quality medical treatment that meets international standards. The IMS team offers an individual approach, focused on meeting the special needs of their patients and their families – before, during and after their visit to CGH.

Singapore General Hospital (SGH), which is part of the SingHealth group, has its own IMS team for overseas referrals. It too has dedicated Bahasa Indonesia brochures, forms and its Guest Relations Assistants are very experienced in preparing patients and their families from pre-arrival to follow-up care. SGH is centrally located close to Singapore's business and commercial centre and is a 30-min drive on the expressway to Changi Airport.


Cancer Specialist

Johns Hopkins Singapore located at Tan Tock Seng Hospital is a joint venture between Singapore's National Healthcare Group and John Hopkins Medicine International and they set up this facility as a "geographical alternative" to the famous American hospital in Baltimore so that international patients have access to a more affordable and geographically convenient location that offers the same level of quality care. Physicians at Johns Hopkins Singapore provide medical services to local and foreign patients. To better assist its foreign patients and their families, it has trained professional multilingual patient coordinators available around the clock to coordinate all aspects of a patient's visit to Singapore. This includes making all arrangements related to the medical visit, including travel arrangements, interpretation services and coordinating any concierge-related services.



SingHealth's IMS team wide spectrum of services offered during the patient's stay include its Concierge Services such as interpreters, foreign exchange, laundry service, mail postage and delivery, private nursing and portering services; business centre services including faxing, photocopying and assisting in the extension of social visit passes

Apart from SGH, hospitals under the SingHealth Group also includes KK Women's and Children's Hospital, the National Cancer Centre, National Dental Centre and National Heart Centre, national Neuroscience Institute and Singapore National Eye Centre.

Most of Singapore's general hospitals accept private patients (i.e. non-Singaporeans) if the patient is either referred to a specialist by name or the patient calls on the hospital personally for a referral. All patients on referrals by private doctors or private hospitals and all non-Singaporean residents will be treated as private patients. Private patients will not receive the subsidies given to Singapore citizens and permanent residents) 

Following is a list of selected Singapore leading hospitals with links to information related to services for their international patients. The list is far from exhaustive but should help you get an idea of what is available, the range of medical services and specialists as well as costs.

Alexandra Hospital

378 Alexandra Road, Singapore 159964

Tel: +65 6472 2000

www.ah.com.sg

Changi General Hospital

2 Simei Street 3, Singapore 529889

Tel: +65 68503333

www.cgh.com.sg

Gleneagles Hospital and Medical Centre

TripleOne Somerset, 111 Somerset Road

#15-01, Singapore 238164

Tel: +65 6735 5000, 6307 7880

www.gleneagles.com.sg

Johns Hopkins Singapore International Medical Centre

11 Jalan Tan Tock Seng, Singapore 308433

Tel: +65 6880 2222

www.hopkinsmedicine.org

National University Hospital

5 Lower Kent Ridge Road, Singapore 119074

International Patient Liaison Centre,

National University Hospital, Kent Ridge

Wing, Level 3

Tel: +65 6779 2777

www.nuh.com.sg

Parkway East Hospital

TripleOne Somerset, 111 Somerset Road

#15-01, Singapore 238164

Tel: +65 6735 5000, 6307 7880

www.parkwayeast.com.sg

Raffles Hospital

585 North Bridge Road, Singapore 188770

Tel: +65 6311 1111 (24 Hours Hotline)

www.afflesmedicalgroup.com

Singapore General Hospital

Outram Road, Singapore 169608

Tel: +65 6222 3322

www.sgh.com.sg

Singapore National Eye Centre

11 Third Hospital Avenue, Singapore 168751

Tel: +65 6227 7255

www.singhealth.com.sg

Tan Tock Seng Hospital

11 Jalan Tan Tock Seng, Singapore 308433

Tel: +65 6779 2777

www.ttsh.com.sg

Thomson Medical Centre

339 Thomson Road, Singapore 307677.

Tel: +65 6250 2222, 6250 1965

www.thomsonmedical.com



Royal Pine TCM & Wellness Clinic



Wu Yue

Senior TCM Physician

Royal Pine TCM & Wellness Clinic

Bachelor of TCM, Beijing TCM University (1989)

Registered with TCM Practitioners Board (Singapore)

- More than 20 years of clinical experience
- Originally from China, graduated from Beijing TCM University in 1989
- Served as Deputy Chief Doctor (Associate Professor) at Fujian TCM Hospital
- Registered TCM Practitioner in 2006 and worked at major hospital
- Set up private practice in 2011

TCM TREATMENT AND SERVICES

- Pain Management & Sports Injury
- Diabetes
- Cancer Aftercare
- Stroke Rehabilitation
- Infertility
- Women's Health
 - Issue on uterine fibroids, ovarian cysts, menstrual cramp, menopause etc.
- Eyecare (Myopia)
- Stress Management

- Depression
- Insomnia
- Cardiovascular Health
- Children's Health
- Men's Health
 - Issue on prostatitis, erectile dysfunction, impotency etc.
- Induced Labour
- Skin & Body Care
- Toning and rejuvenation of face
- Weight control and management

SERVICES PROVIDED

- Clinical consultation
- Acupuncture
- Acupressure 'Tui Na' Massage Therapy
- TCM Herbal Medicine
- TCM Qigong Classes
- TCM Talks (Corporate Lunch time talks with quick consultation)
- TCM Dietary Cooking Class

For appointment,
please call **6778 0787**

Operating hours:

Mondays to Saturdays

10am to 6pm

Closed on Sundays and Public Holidays

**Royal Pine TCM & Wellness Clinic
@VIP Hotel**

5 Balmoral Crescent
Singapore 259895



3 Menit untuk Selamanya

“Hanya ada satu kali kesempatan dalam seumur hidup untuk mengambil darah tali pusat, yaitu saat kelahiran, waktunya pun singkat hanya 3 menit saja.”

Proses persalinan tentunya adalah hal yang sangat ditunggu-tunggu oleh calon orang tua. Dan dokter tentunya telah mempersiapkan hari persalinan Anda dengan sebaik-baiknya sesuai dengan keadaan janin dan kesehatan Ibu. Untuk persalinan dengan keadaan penanganan yang lebih serius, seperti letak bayi dalam kandungan atau plasenta yang tidak normal, biasanya diperlukan persiapan tertentu termasuk kemungkinan dilakukan operasi *Section Caesaria*.

Dari proses persalinan, biasanya plasenta dari tali pusat segera dibuang atau ada juga yang dibawa pulang untuk disimpan sendiri. Tetapi tahukah Anda bahwa pada darah tali pusat dan tali pusat bayi terdapat sejumlah sel yang sangat muda dan berharga yang disebut sel punca (*stem cell*).


Sel punca (*stem cell*) adalah sel yang mempunyai kemampuan unik untuk berdiferensiasi menjadi berbagai tipe sel yang ada di dalam darah. Sel punca yang berada di dalam darah tali pusat yaitu sel punca *Haematopoietic* (HSC) yang berperan untuk proses pembentukan sel darah merah, meregenerasi sistem kekebalan tubuh dan juga memiliki kemampuan untuk mengganti atau memperbaiki sel yang rusak, sedangkan sel punca yang terdapat di jaringan tali pusat disebut sel punca Epitelial (EpSCs) dan Mesenkimal (MSCs).

EpSCs membentuk jaringan lunak yang menghubungkan, menyokong atau mengelilingi struktur atau organ lainnya dari tubuh termasuk kornea, kulit dan hati. MSCs adalah bahan pembentuk struktur jaringan dari tubuh kita seperti tulang, tulang rawan, otot, jaringan fibrosa dan lemak.

Dalam sebuah studi yang dilakukan di Amerika Serikat dikatakan setidaknya 1 dari setiap 217 orang akan membutuhkan transplantasi HSC (*Haematopoietic Stem Cell*), sebelum mencapai usia 70 tahun. Selain HSC penelitian EpSCs dan MSCs pun dilakukan secara aktif oleh universitas berkelas dunia seperti National University of Singapore. Penelitian dipusatkan pada terapi baru dimana sel punca membantu tubuh untuk memperbaiki dirinya sendiri yang dikenal sebagai pengobatan regeneratif dan terapi selular. Saat ini, lebih dari 280 penelitian klinis* dilakukan diseluruh dunia dengan MSCs dan hasil dari penggunaan MSCs untuk regenerasi jaringan dan organ sangatlah menjanjikan.

Keputusan untuk menyimpan darah tali pusat dan jaringan tali pusat adalah bagian penting dari perencanaan kehamilan dan persalinan yang harus dipertimbangkan oleh orang tua. Karena sel punca (*stem cell*) dapat menjadi alternatif pengobatan untuk bayi Anda dimasa mendatang. Menurut **dr. Rama Tjandra, SpOG** hanya ada satu kali kesempatan dalam seumur hidup untuk

mengambil darah tali pusat yaitu sesaat setelah proses persalinan, waktunya pun singkat hanya 3 menit saja. Apabila kesempatan ini terlewatkan maka sel punca (*stem cell*) hanya dapat diambil dari sumber lain seperti sumsum tulang belakang melalui proses menyakitkan, belum lagi jumlah sel punca yang didapat tidak sebanyak yang bisa didapatkan dari darah tali pusat. Untuk prosedur pengambilan darah tali pusat, semua dokter spesialis kandungan di Indonesia sudah bisa melakukannya, karena caranya yang sangat simple. Beberapa saat setelah bayi dilahirkan, tali pusat dijepit lalu dokter akan memasukkan jarum ke pembuluh darah tali pusat, dan darah tersebut selanjutnya dialirkan ke kantong darah steril. Menurut dr. Rama, prosedur ini sama sekali tidak menyakitkan serta tidak menimbulkan risiko bagi ibu dan bayinya.

Penyimpanan darah tali pusat dan jaringan tali pusat merupakan investasi jangka panjang untuk memastikan bahwa anak-anak memiliki alternatif pengobatan yang lebih baik dimasa depan. 

Untuk informasi lebih lanjut mengenai penyimpanan darah tali pusat dan jaringan tali pusat, Anda dapat menghubungi:

Cordlife Indonesia

Telepon: 021-8379 7424

Email: info@id.cordlife.com

Website: www.cordlife.com

Referensi:

-Dokter kita Juni 2013

*ClinicalTrials.gov. Accessed on April 2013
(<http://www.clinicaltrials.gov/ct2/results/details?term=Mesenchymal+stem+cells>)

A Bounty of Beauty Treasures

Crabtree and Evelyn's Caribbean Island Wild Flowers Collection (available in stores from July) promises the scent of transparent, wild island flowers

The scent alludes to luscious, tropical blooms, conjuring the feeling of long relaxing days on a tranquil Caribbean island. Crabtree & Evelyn's latest bath and body products will cleanse, buff and moisturise the skin as the exotic fragrance of **Caribbean Island Wild Flowers** transports the senses. The Collection consists of:



1. Caribbean Island Wild Flowers Body Polish (175g)

This foaming body polish deep cleanses, exfoliates and moisturises leaving the skin smooth to the touch with a radiant glow. Soothing aloe vera is blended with grapefruit peel powder and avocado stone granules to exfoliate the skin whilst glycerine and soybean oil moisturise.

2. Caribbean Island Wild Flowers Body Cream (200g)

Our nourishing body cream contains grapeseed, olive and mango seed oil combined with shea and avocado butter for silky smooth skin.

3. Caribbean Island Wild Flowers Ultra-Moisturising Hand Therapy (25g, 100g & 300ml)

Rich in antioxidants our hand cream is formulated with conditioning shea butter and macadamia nut oil to moisturise and soften hands.

4. Caribbean Island Wild Flowers Eau de Toilette (100ml)

The delicate spider lily is at the heart of this fragrance. Softly blended with island wild flowers, tropical citrus fruits, night blooming jasmine and sea air accords, it conjures up the feeling of long relaxing days spent on a tranquil Caribbean island.

5. Caribbean Island Wild Flowers Body Wash (300ml)

This gently cleansing body wash contains hibiscus and honey extracts to help tone and hydrate along with moisturising glycerine.

6. Caribbean Island Wild Flowers Body Lotion (300ml)

This lightweight, easily absorbed body lotion contains nourishing olive oil, conditioning mango seed oil and hydrating honey extract.



Setting the Trend in Muslim Fashion

Fashion and faith walks hand in hand in Indonesia setting the trend among Muslim fashion industry

by Priya Ramakrishnan

Photos Source: <http://whyoffashion.com/>

Indonesian designers are making waves in the Muslim fashion world by bringing their faith to the catwalk with their creations which doesn't compromise the religious beliefs of Muslim women. Bold futuristic looks, vibrant palette with bright hues and prints, asymmetrical cuts with variety of texture and fabric are fast becoming trademarks of Indonesian designer.

Over the years, Indonesian fashion has established its leadership in Islamic Fashion especially with the revolutionary Hijab Style, a fusion of faith and fashion for many Indonesian women. The hijab, a symbol of modesty has evolved from being traditional headscarf to a much-loved accessory. The many vivid hues and shades with beautiful motifs and prints, has made the hijab, one of the trendiest fashion accessory. A tasteful blend of modesty and modeling has brought this new fashion accessory into the

limelight, thanks to creative Indonesian fashion designers.

It was not just clothes that create a flutter at the Indonesian fashion scene, but also the big and bold accessories, striking bags and clutches as well as svelte and strappy sandals. The global fashion market is estimated to be over US\$100 billion and Indonesia, the world's most populated Islamic nation has a garment trade that employs about three million people and weaves in US\$15 billion in the economy.

Standing on the brink of being recognised as a global leader of Muslim Fashion, Indonesia has it all – from talented designers to cultural affluence, original woven textiles to rich traditional fabrics. Without compromising head-to-toe coverage, Indonesian fashion has maintained its varied style, colourful cuts and iridescent fabrics.

Traditional Fabrics of Indonesia

One of the Indonesia's advanced art forms, Batik is the cornerstone of Indonesian traditional fabrics. Originating from the Island of Java, it is a technique of manual wax-resist dyeing applied to whole cloth. UNESCO in 2009 designated Indonesian batik as a Masterpiece of Oral and Intangible Heritage of Humanity.

The use of woven fabric, ikat, can be traced back to early history dating back to the third millennia. Ikat is derived from Bahasa Indonesia meaning 'tie, bind or wrap around.' In Indonesia, warp ikat fabric is produced on the islands of Sumba, Timor, Lombok, Sumatra, Sulawesi, Borneo and Bali.

However, the textile traditions that evolved in Indonesia were practiced in majority by the women in their own households. In the case of weaving, the patterns and motifs were usually taught and passed on from mother to daughter and from other female relatives and individuals in the close community. Traditional textile motifs have immense significance as markers of familial or cultural affiliation and tend to be transmitted conservatively.

One of the most vital techniques practiced across Indonesia was the single ikat techniques, where the warp was tied and dyed into patterns and as they wove the weft, the design emerged. Iban women of

Over the years, Indonesian fashion has established its leadership in Islamic Fashion especially with the revolutionary Hijab Style, a fusion of faith and fashion for many Indonesian women.



Kalimantan were known to weave the warp ikat for the head hunter's cloth.

The double ikat technique developed in Tenganan, a Bali Agha village, is essentially used for all special occasions involving rituals such as wedding ceremony etc. It is a complex process where the cloth is created by tying both the warp and weft prior to weaving. Known as gringsing, it frequently carries patterns of the powerful figures of the Wayang puppet, which has the power to protect the wearer and the community as a whole.

Songket and the Spirit of Swarnadwipa

The elaborately decorated brocade sashes and sarongs woven in Sumatra are among the finest in the world. The spirit of Swarnadwipa, the Golden Island rich in gold deposits is reflected in the gold woven patterns of the songket. Different regions of Sumatra retained their own distinct traditions and produced a large range of richly woven sashes and shawls in songket, which was a combination of silk patterns with gold motifs or carrying gold pattern all over. It is notable that Aceh, Jambi and Palembang produced very fine gold brocades.

Breaking Away from Stereotypes: Indonesian Fashion Week 2013

Innovative Indonesian designers broke away from stereotypical Islamic looks and introduced stylish colourful and cool outfits at the Indonesian Fashion Week 2013 (IFW) which was a four day extravaganza held between February 14- 17 at the Jakarta Convention Centre. Grouped into four major themes, the IFW 2013 attracted attention from the local and world media for its revolutionary designs that breaks away from the mould.

The four major themes comprised Evening wear, Muslim Wear, Men's and Urban Wear and Casual Cutting Edge on each of the four days. Local designers such as Irna Mutiara, Dian Pelangi, Sebastian Gunawan and international designers including Malaysia's Melinda Looi, Brazil's Samuel Cirnansck, Sweden's Camilla Wellton and Addy van den Krommenacker from the Netherlands exhibited their creative collections to a breathless audience.

The IFW is supported by the Indonesian government which has championed young designers and garment traders and the industry is estimated to employ over three million people and contributes approximately \$15 billion to the economy.

Innovative Indonesian designers broke away from stereotypical Islamic looks and introduced stylish colourful and cool outfits at the Indonesian Fashion Week 2013 (IFW) at the Jakarta Convention Centre

Over the past few years, IFW has helped Indonesia earn the reputation of being the capital of Islamic fashion and while Islamic fashion has often been perceived as conservative and modest, Indonesian designers have infused new energy and vibrancy to the Muslim women's wardrobe while not compromising on faith.

Nur Zahra, one of the designers at IFW showcased beautiful folk designs in organic materials with natural colours while Dian Wahyu Utami's Dian Pelangi brand delved into the era of 1960s with vibrant bright colors in batik prints. The fashion week also featured the works of 208 designers, as well as fashion seminars, competitions and workshops.

Photos Source: fahadscale.blogspot.com

The Contemporary Scene – IFW 2014

Hijabi Fashionistas drew all the eyes at the Indonesian Fashion Week (IFW) 2014 which was held at Jakarta Convention Centre from 20-23 February 2014. Gracing the catwalk, Muslim wear with an enchanting blend of Indonesian traditional woven textiles and batik with a contemporary western look was the main highlight.

This year, the event boasted of over 512 brands of various fashion products including women's wear (Muslim, casual, cocktail and party), men's wear, kid's wear, accessories, and more.

Drawing massive footfall, the IFW 2014 featured celebrated Indonesian designers such as Iva Lativah, Errin Ugaru, Nuniek Mawardi, Itang Yunasz, Monika Jufry and Dian Wahyu Utami and leading Indonesian Muslim wear brands such as Zoya and Shafira. With a tasteful fusion of cultural motifs in contemporary pieces, the event was Indonesia's largest fashion and trade show that showcased the country's latest designers with extravagant fashion shows, seminars and competitions.

Juxtaposing fashion and faith, IFW 2014 showcased designs that interpreted modesty in moderate terms without



Photos Source: <http://www.arvaschooloffashion.com/>

compromising on fashion. Batik motifs once again dominated the designs with several themes centred on Batiks from different regions of the country.

IFW 2014 also saw participation from four international designers from Argentina, Morocco, Japan, and the Kofia Fashion School of Italy. These international representatives were chosen by the World Fashion Week. The Kofia Fashion School of Italy presented fashion designs based on Indonesian traditional masterpieces in Batik to a breathless audience.

This year's Indonesia Fashion Week placed environmental concerns in the spotlight with terms like sustainable or eco-fashion championing the Green Movement. What is Green Fashion? According to leading fashion couturier, Auguste Soesastro, for his fashion brand Kraton, "We seek to lessen any negative impact of modernisation. What we produce as a result of our creative efforts should minimise waste and we should try to also use natural materials, for example, pineapple fiber in our creations." 

IndoConnect GOES BI-MONTHLY!

*Get More Connected & More of the only
Indonesia Lifestyle Magazine in Singapore*

**If you start your subscription from this September onwards you will also
receive a \$100 Nankai Shopping Voucher! (while stocks last)**



YES, I would like to subscribe to **IndoConnect** Magazine starting from the next issue in September 2014 for a total of 8 issues (Sep & Dec 2014 and Jan, Mar, May, Jul, Sept & Nov 2015) at a special rate of \$28.00* and a Nankai Shopping Vouchers worth \$100.00 (while stocks last).

Please mail this completed form together with a cheque made out to SUN MEDIA PTE LTD and allow two to three weeks for your subscription to be processed. Thank you.

Name _____

Address _____

Email Address _____

Postal Code _____

Telephone _____

*Above rates are for Singapore mailing addresses only.

For international mailing addresses, please send your enquiry to advertising@indoconnectsingapore.com

Fashion Show & Culinary Trend Singapore 21 May 2014



Glitz, Glamour and Good Food from Indonesia

by Priya Ramakrishnan

From Batik to Songket and Satay to Sambal, the Indonesian Fashion Show & Culinary Trend brought recognition to pluralistic Indonesian culture



It was a day that celebrated everything Indonesian, the land of diverse culture, rich tradition and unique heritage. Glitz, glamour and good food from Indonesia was on everyone's mind on 21 May 2014 at the Indonesian Fashion and Culinary Trend, a charity event that was held in collaboration with DWP KBRI Singapura or Indonesia Women's Society in Singapore and Singapore Moslem Women's Association at the Indonesian Embassy in Singapore.

In her welcome address, Mrs Ferial Hadi, the head of DWP KBRI Singapura, the organisers of the event, said, "Fashion is not just about dealing with the extravagant range of people and glamorous lifestyles. It is also about creativity, pleasantness, endurance and commitment. Fashion is a language that

tells us stories about a person who wears it. What we wear, how and when we wear it, provide others with shorthand read on the surface of a social situation."

The show she said profiles the strength and variety of the country's traditional life through the art of batik and Muslim wear from six well known designers and brands: Alleira, May and June, Batik Komar, Iva Latifah and Ernie Kosasih, as well as Mode Clothier from Singapore.

She also highlighted some of the other past achievements of DWP, "Today we do not aim merely at promoting Indonesian culture, the main purpose of this event is charity. Every single cent spent will go to the betterment of the society. In our previous event, 'Charity Afternoon Tea High Couture Fashion Show,' together with Mrs Betty Chen, President of the



Chinese Women Association, who is also present with us today, we have gathered \$20,000 and we have channelled the fund to National Museum of Singapore. Besides that, we have personally gone to Jakarta on 12 September 2013 in order to hand over part of the donation to Sekolah Kami and Home.

“On top of that, at a more recent occasion, together with Mrs Anita Chairul Tanjung, we collected more than \$17,000 during our Miracle of Talkshow event. In fact, both of us personally went to Surabaya on 5 May 2014 to deliver the funds, in the form of four tractors, one composter and 400 boxes of basic necessities to help the victims of recent natural disasters in Indonesia.”

Mrs Hadi, who is also the wife of the Indonesian Ambassador in Singapore, Mr Andri Hadi, reminded everyone that, “At the end of the day, we are not judged by the number of certificates we have received, or by the number of awards or medals, neither the promotions nor

positions. But it is the number of lives we have touched.”

The Guests of Honour for the event were His Excellency Mr Andri Hadi and Mrs Anita Tanjung, the wife of the newly appointed Coordinating Minister of Economics Indonesia, Mr Chairul Tanjung.

With an objective to enhance people-to-people contact and develop closer relations to understand one another, the charity event fêted the pluralism of Indonesian cultures, particularly fashion and culinary. Presenting the creative wealth of several well-known Indonesian designers and brands, namely Alleira, Batik Komar, Iva Latifah and Ernie Kosasih, as well as Mode Clothier from Singapore, the fashion show drew breathless audience with its varied collections. From latest trends of contemporary ethnic wear to stylish western outfits for all casual, party and formal occasions, the designers shared their creative innovation in turning traditional fabrics into conservative and post-modern styles, incorporating local colours and motifs.

With an objective to enhance people-to-people contact and develop closer relations to understand one another, the charity event fêted the pluralism of Indonesian cultures, particularly fashion and culinary

Indonesian Designers at Their Best

Exhibiting their tasteful and elegant trends, designers such as Iva Lativah and Ernie Kosasih presented their innovative and fashionable Moslem wear. Hijabi fashion with beautiful flowing tunics and gracefully cut gowns were flaunted by beautiful models. Innovative and unique designs of Ernie Kosasih were characterised by traditional motifs such as distinctive line of Dayak tribe and ornamental Japanese Kimono.

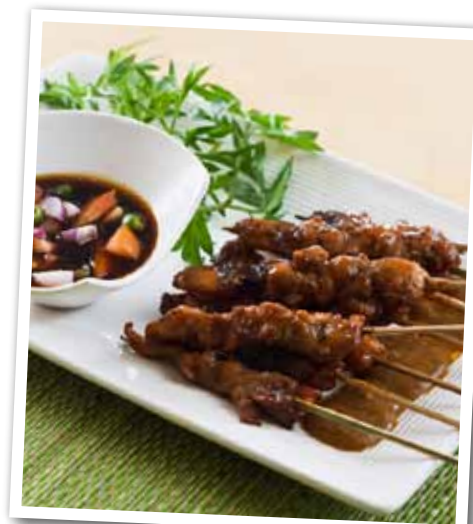
Highlighting the traditional batik in their collection, Alleira Batik showcased the extra ordinary combination of Indonesian batik blended beautifully in modern moslem wear that set the catwalk on fire. Designers May and June presented Ramadhan 2014 collection with Marrakesh Express as the theme. Celebrating the enchanting uniqueness of Morocco's major city and subtly working them through contemporary garments, the collection presented numerous breath-taking designs. From kaftans to beautiful tunics, mixed with some amazing pastel colours that combined with 'candy' colours, relayed sweet and bright impressions. Combined with May & June's signature floral

prints, the new collection provided some excitement for this Hari Raya. The whole concept of the collection also showed floral prints with a splash of retro in it.

Presenting the Sevati Collection, Batik Komar globally recognised for craftsmanship of traditional and contemporary batik drew all the eyes with flower motifs inspired by tropical flowers of Indonesia such as roses and orchids. The fabrics were fully made from natural fibre, satin silk combined with woven silk to enrich the texture. Sevati Collection designed by Putri

Komar, daughter of Mr Komar and Mrs Yeven, was made from batik tulis process, which involves covering wax and silk painting polished by embroidery details.

Next in line was Mode Clothier, a popular Moslem brand in Singapore owned by Norsiah and Nurulhuda, who are two fashion-loving individuals finding joy in promoting modest yet chic, fashion-forward, and comfortable apparels. Hand-picked and carefully chosen to suit the modern yet modest and fashionable taste of Moslem women, the projected the successful image of the modern Moslem women looking beautiful, fashionable, chic, modest and confident.



Tempting the Taste Buds

After the breathtaking fashion parade, authentic Indonesian cuisine tempted the taste buds of the audience. The spotlight was next on the cultural diversity that was demonstrated by authentic Indonesian food which was part of the "30 Indonesian Traditional Culinary Icons". The 30 traditional dishes included Sate Ayam Madura, Surabi Bandung, Kue Lumpur Jakarta and many other dishes.

At the end of the day, DWP KBRI Singapura was able to raise funds through the sale of tickets to the various organisations that help the less fortunate in society. The beneficiaries included Sahabat Orang Sakit (Close Friends of the Sick Foundation), Yayasan Sahabat Rekan Sebaya (Peer Companion Foundation), Yayasan Permate Batam (Permate Batam Foundation), Yayasan Azizi Raudhah Sipatuo (Azizi Raudhah Sipatuo Foundation) and Persatuan Pemudi Islam Singapura (PPIS).

DWP KBRI Singapura note: For more information on the DWP KBRI Singapura and their activities, please see page 14, for the profile of the organisation.



When Tradition Met Haute Couture

Indonesian Fashion Designer Yohana Damayanti presented eye catching trends from her own clothing label FSM Collections

by Priya Ramakrishnan



Audience gathered at the fashion show collectively held their breath as long-legged models sashayed down the runway in colourful eye catching prints and patterns. A sense of traditional fabrics and patterns fused with modern styles and cuts prevailed, bringing with it an aura of timeless elegance. It was Yohana Damayanti, a popular Indonesian fashion designer who created and presented the magical combination of traditional fabrics of Indonesia designed in a modern ladies fashion wear at the fashion show organised by Business in Heels, a networking platform for successful ladies on May Day in Singapore.

“The theme I presented was Indonesia with Kain Nusantara and Kebaya Modern. In this show I introduced three kinds of fabrics in different designs – Batik, Woven and Kebaya,” said Ms Damayanti who presented collections from her clothing label Fortuna Srikandi Mur Narwastu (FSM). Founded in 2005 by Ms Damayanti, the collections introduced Indonesia Batik in a more luxurious, classy and international fashion. During the fashion show, Ms Damayanti introduced several collections from her label FSM comprising everyday clothes, office clothes and modern kebaya style for parties.

“Fortuna stands for good luck, Srikandi means heroine and Murnarwastu are flowers dedicated to God. Our collection is mainly geared towards getting Indonesian fashion worldwide recognition. As a gesture of thanks, FSM’s Koloni collection combine the unique and

beautiful craftsmanship of Indonesian Batik as well as other materials to present contemporary and modern collections / designs to suit all age groups internationally,” explained Ms Damayanti. Her collections are shown worldwide at popular fashion shows in countries such as New York, Belgium, Holland, Singapore, and Malaysia etc.

From daily casuals to formal office wear, cocktail dresses to jump suits, the collection presented by the popular Indonesian fashion designer had something for every occasion. According to Ms Damayanti, the versatility of traditional Indonesian fabrics breathes new life into modern cut. “I truly admire the bold and beautiful elegant styles of Indonesian

traditional prints and fabrics. When tradition meets haute couture, it brings about beautiful unique designs. I have used traditional fabric and prints and customised them into finished fashion garments.”

She further added, “My objective is to present these versatile prints various situations, for example, clothes for a relaxing atmosphere, which are daily casual, work outfit in an office atmosphere, and to the cocktail party atmosphere or haute couture fashion. While our brand FSM caters primarily to women, we also design for men.”

Since I was 15 years old, I was active in the modelling world and in 1994 I was chosen by one of Indonesia’s leading magazines called Femina. I became one of their finalist cover models.


Ms Damayanti who comes from a modelling background aspired to have her own fashion label. Having now achieved that goal, she is now looking to expand her brand presence. "Since I was 15 years old, I was active in the modelling world and in 1994 I was chosen by one of Indonesia's famous magazines called Femina. I became one of their finalist cover models. Since then I was intent on my goal of having my own label clothing line, shoes, jewellery. Soon, my collection will also have my own perfume and in future I plan to include Beauty and Health products under my label." Furthermore, FSM recently collaborated with IDAWATI for highend jewellery and CcEs by Vee for high end luxury footwear.

"I was delighted with the beautiful clothes... in such vibrant patterns. I was one of the models and I was honoured to showcase these traditional Indonesian wears designed in such modern styles. Business in Heels has organised such a great fashion show and I hope to work with them more often," said Adylne Fung, one of the models who was invited to showcase Ms Damayanti's collection at the networking event.

Ms Veronica Yeo, founder of ARoyalty Image and the Singapore Branch Director of Business In Heels played a key role in organising the event. "After acquiring the franchise rights of Business in Heels, Singapore, my aim was to bring together women from all walks of life to share about their new businesses, products or service ideas. Imagine an event that's social FIRST, business SECOND."

At Business In Heels networking event, savvy women get to meet, mingle and share experience with other successful professionals or business women. "It is putting amazing ladies together and letting magic happen. Now Business In Heels has around 30 branches worldwide in Australia, New Zealand, UK, USA, Germany, Canada, UK, Thailand and UAE with Singapore being the first branch in Asia and we are taking the world by storm," said Ms Yeo excitedly

However, the idea of fashion show was born when Ms Damayanti of FSM Collections participated at the Business in Heels launch party in February 2014. "She was impressed with the positive energy of the Business Babes who attended our event. She then approached me right after the event to talk about a fashion show for our next networking session and the rest is history. In the process of planning for the fashion show at the party, Ms Idawati's range of high end jewellerys was recommended. I felt it was a wonderful opportunity to showcase Indonesian entrepreneur spirit and talent," informed Ms Yeo.

The fashion show was an opportunity for likeminded women to mingle, enjoy and admire the traditional heritage of Indonesia and also share their own ideas. "It was my first time at Business in Heels event and being a fashion show, I enjoyed the stylish designs presented. When women come to support and inspire each other, magic is just waiting to happen," exclaimed Su Anne. 

Business in Heels is currently seeking for branch director for Jakarta to join the franchise. The organisation not only showcases products by direct sampling, but also promotes through its extensive networks which include website, events, meetups and Facebook group.

Business in Heels is also constantly on the look out for more women related products sponsorships in terms of products samples, vouchers, discounts or freebies to add sparkles to future networking events.

For more information visit www.businessinheels.com and sign up for free business / personal profile.





Gear up for Orchard Central

by Syed Jaafar Alkaff

Shop among \$9 million worth of art and enjoy retro auto nostalgia – just two reasons why this is our favourite mall in June!

In a world where shopping malls are beginning to look very much the same, wouldn't it be nice if one can triple the fun from a shopping trip by going to one that can offer something new or different? That is the reason behind this new column which highlights some attractions of Singapore's leading malls that might not be obvious to shoppers.

Orchard Central (OC) works very hard to keep to its philosophy as being the 'Centre of New.' It is located in the centre of Orchard Road on top of Somerset MRT, and it makes some very bold visual statements in its design by including \$9 million worth of internationally commissioned art installations!

The look and feel is very different from all the other shopping centres and the shopping environment definitely benefits from the investment in art. It's the largest permanent public art commission in Singapore undertaken by its developer, Far East Organization. The mall's architecture is integrated with eight art installations to engage visitors with "a sense of space".

In the month of June, art décor meets pop art as instead of the usual push carts, fashion accessories are displayed and sold on retro automobiles such as the classic VW Beetle 'Love Bugs' and vans in the mall's Highway Bazaar 'Car Boot' Sale which will be on till 6th July. Added into the mix are vintage open top sports cars that make the shopping experience not just fun for the ladies but also a kick for the guys!

This makes the OC shopping experience indeed a refreshing one. With competition among the malls on Orchard Road so intense, OC manages to merit a 'must visit' rating for shoppers. One other reason to go is the fun photo competition that is on till the end of the Highway Bazaar Sale. Just strike up a pose and snap photos with the vintage beauties to win up to \$200 worth of vouchers! Upload the photos to Instagram to tag @orchardcentral and hashtag #orchardcentral. Three winners will be announced on OC's Facebook.

Finally, a word on its excellent tenant mix which includes food, fashion, furniture and sportswear as well as an aircraft simulation flight school that is open to flight jocks of any age! For its full shopping directory visit: www.orchardcentral.com.sg

Vintage Car Note: The cars are from Kombi Rocks which has a retro diner (serving Thai and Chinese food) and a fleet of vintage marques. The company also rents out and sells vintage memorabilia, toys, watches, guitars, clocks, fans, bikes, bicycles for collection or as props for weddings etc. You can find them on Facebook or www.kombirocks.com





Celebrating

Great Singapore Sale

Surprise your loved ones with these excellent gifts during the Great Singapore Sale



Xpressflower.com

Xpressflower.com stores islandwide
www.xpressflower.com

Precious Thots

Precious Thots stores islandwide
www.preciousthots.com



CITIGEMS

CITIGEMS stores islandwide
www.citigems.com.sg



Calvin Klein Watches + Jewelry

ION Orchard, VivoCity
www.explore.calvinklein.com/en_SG



TOYS 'R' US

The Centrepoint, City Square Mall, Forum
The Shopping Mall, Paragon, Suntec City,
Tampines Mall, United Square, VivoCity
www.toysrus.com.sg



Royal Selangor

The Centrepoint, Clarke Quay,
The Shoppes at Marina Bay
Sands, Suntec City
www.royalselangor.com



playhao

Forum The Shopping Mall
www.playhao.com



Artbox

AMK Hub, Causeway Point, ION Orchard, Junction 8,
Jurong Point, Tampines Mall, VivoCity
www.artbox.com.sg



Laying Out the Case for Carpets

by Prionka Ray

The transformation is immediate and can be stunning and rewarding if you know what to buy and how to care for them

Carpets, based on the origin, value or craftsmanship, are referred to as, 'art,' 'investment' or even 'personal stories' of the artisans and the older carpets go on to achieve distinguished statuses as 'antiques.' However, not all carpets are 'elite,' and nor do they all have such established cultural heritage behind their weaves. Most carpets that we see are in-fact, humble, pragmatic and modern pieces that beautify a room, while absorbing sound and providing comfort beneath the feet. Carpets do have a certain elegance and is one of the easiest ways to give an impressive make over to any space.

Made by hand or machine

Based on how they are created, carpets can be categorised in to either handmade or machine made. Handmade carpets can be further classified in to hand-woven or hand-knotted carpets and identified by the tassels or the fringes that trail the edges. Handmade carpets are also comparatively more expensive, more exquisite and they take longer to create as compared to the machine made carpets. Made of wool, cotton, silk, jute or other natural materials, they are

often referred to as the 'oriental rugs.'

Another range of handmade carpets, are the ones that are woven in a flat weave without a pile and examples of such carpets are the kilim and the braided carpets.

Machine made carpets are the modern version of the traditional carpets and the designs are often computer-aided. Made by looms, these carpets have no inherent fringes, though an additional tassel may sometimes be attached or stitched on it separately. Machine made carpets are cheaper, easier to maintain and are available in a wider colour choice, with modern patterns. On the other hand, they lack the exquisiteness and the exclusiveness of handmade carpets. Also, unlike the handmade carpets, their value does not increase with time.

Region of origin

Carpets can also be categorised by the region of origin, and this usually influences the carpet's style and motif. Persian carpets are currently the best-known carpets with famed design that are copied often. According to Mr Saeid Labbafi, the Managing Partner of Tawakal Orient Carpets in Singapore, the Persians used to

traditionally give valuable carpets to their newlyweds, not just as a 'gift' but also as an 'investment' to start their new life with.

Marco Polo, the Italian merchant traveller, once referred to the Turkish carpets as 'the best carpet' in the world and carpets from this region continue to be sought after. Another important carpet region is that of Kashmir, where the carpets are known for their quality and show strong Persian influence.

Carpets for Homes

Choosing the right carpet may require few initial considerations, as the intention, the existing decor and the purpose of the required carpet may decide the kind of carpet needed. For example, those interested in investing, may prefer a hand-woven carpet whereas, a family needing a short-term floor covering, might look for a machine made carpet. Often, a reputable carpet dealer can guide the customer looking to buy a carpet and assist in finding the carpet that would suit the customer needs. Gabbeh Carpets and Aria Carpets are two such carpet shops in Singapore offering customers advice on carpet buying and carpet-care.



Originally from Iran, Mr Esmail Molazadeh of Gabbeh Carpets has been in the Singapore carpet business for over 18 years and he is also the Vice President of the Hand-knotted Carpet Association of Singapore.' Mr Saeid Labbafi of Tawakal Orient Carpets has been in Singapore for 21 years and he not only conducts carpet workshops but also volunteers eagerly to educate people about carpets, its weaves and its history.

Maintenance

According to Mr Labbafi, although carpets have gained popularity over the years here, some people still have the misconception that carpets are expensive and difficult to maintain. Refuting the notion, he explains that oriental carpets are currently 'undervalued' due to the political climate of the carpet-weaving regions and hence they are available at much cheaper price than what they are actually worth.

Moreover, he points out that carpets cost lesser than many designer handbags available in the market. Also, since most carpet dealers in Singapore offer cleaning and carpet care services, he says that maintaining a carpet has become hassle-free too. On a similar note, Mr Molazadeh assures that weather is of no significant consequence in carpet maintenance and it is but a myth that a wool carpet generates more heat. Therefore, any carpet material in Singapore can work well and maintaining carpets in Singapore is not too different as compared to other places.

Ostensibly, there has been a rise in the number of carpet buyers in Singapore and with this rise has come an increased interest and awareness about the 'weaves beneath the feet.' On one hand, the oriental carpets continue to be a popular choice and on the other, many customers prefer the latest in machine-made carpets. Thus, even though the preferences and styles change, what remains constant is the fact that carpet adds that special effect to a space and the pattern on it form a narrative of their own beneath the feet. Just a floor covering? Think again.

Singapore Carpets Buyer's Guide

(Selected established dealers)

ARIA CARPETS (HAJI TAWAKAL TRADING PTE LTD)

Address: 64 Arab Street, S(199761) & other outlets

Range: Traditional, contemporary and decorative Persian rugs, carpets and antiques

Website: <http://www.ariacarpets.com>

ASRO

Address: #02-03, 300 Jalan Bukit Ho Swee, Equation Building, S(169566)

Range: Office carpets, carpet tiles, soft carpets, underlays, event carpets, mosque carpet and event runner

Website: <http://www.asrointeriors.com>

GABBEH CARPETS

Address: #02-11/12, Concorde Hotel & Shopping Mall, Orchard Road.

Range: Hand-made and hand knotted Persian carpets, Kilims and machine made carpets from Belgium and Turkey

Address: #01-19, The Furniture Mall, 10 Toh Guan Road, S(608838)

Range: Machine made Persian carpets
Website: <http://gabbhecarpet.com>

LOTTO CARPET GALLERY

Address: Dempsey, Block 26 Dempsey Road #01-04, S(249686)

Range: Antique, classic, contemporary and tribal

Website: <http://lottocarpets.com/>

NEUFLO

Address: 192 Pandan Loop, S(128381)

Range: modular carpet

Website: <http://www.neuflo.com/index.html>

SAMAD ORIENTAL CARPETS

Address: 02-01, Tanglin Shopping Center, S(247909). Jakarta branch: Jl. Kemang Raya Selatan, #125 Jakarta Selatan, Indonesia, Tel: 021-7199483-84-85

Range: hand-knotted carpets in wool & silk (all origin)

Website: www.samadsc.com.sg

Italian Restaurants & Signature Dishes

Italian food is more than just pizza or pasta. There is an extensive range of delicious options for you to choose from, from appetizers to desserts. In this edition, IndoConnect has picked 16 of the best Italian Restaurants in Singapore.

This list first appeared in the Italian National Day Publication by the Embassy of Italy in Singapore

AL FORNO EAST COAST

Address: 400 East Coast Road, S(428996). Tel: 6348 8781.

www.alfornoeastcoast.com.sg



One of the oldest Italian restaurants in Singapore (since 1995) with a 'homely' atmosphere, with wood oven and a team of Italian chefs serving piping hot pizzas. Discover handmade fresh Italian dishes prepared to perfection by the Italians. One of few Italian restaurants using a wood-

fired oven, making their pizzas some of the best around.

Signature Dish: Its Pizza Bufala ingredients are tomato sauce from San Marzano, Buffalo cheese from Caserta, fresh basil and extra virgin olive oil from Puglia. This pizza is probably one of the most popular among all the varieties. Although very simple for ingredients it is very delicious. The intensity as well as the acidity of the tomato sauce married perfectly with the sweet and fresh buffalo cheese while the basil and the olive oil will complete this perfect dish with aroma from the Mediterranean area.

BURLAMACCO RISTORANTE

Address: Ground floor 77 Amoy Street S(069896). Tel: 6220 1763

www.burlamacco.com.sg

Burlamacco Ristorante was founded by Gabriele Piegaia and was designed as a warm and friendly modern-day restaurant opened in 2012. The classic Tuscan leanings add to the rich and colourful Tuscan inspired menu. The traditional

carnival mask- Burlamacco - shows up in the logo with dish in hand, ready to serve, representing the spirit of the brand – fun, friendly and authentic.

Signature dish: 'Cacciucco' traditional Tuscan seafood stew with garlic bruschetta. Cacciucco is a popular traditional seafood dish with a history that stretches back at least 500 years. This fish stew was first made in Livorno around the year 1500. There are many legends surrounding its creation. The one that stands out is in which lighthouse keeper is credited as the creator of the soup. It is said that the Florentine Republic had prohibited the use of olive oil, which he always used to fry his fish and so rather than go without, he made a fish soup instead!



CAPRICCI BAR AND RESTAURANT

Address: 27 Tanjong Pagar Road. S(088450).

Tel: 6221 6761

www.capricci.com.sg

Capricci is nestled within a row of shophouses in Tanjong Pagar, a gem with its chic exposed red brick walls, minimalist Manhattan style and warm ambience. Owner Massimo Aquaro and Chef Davide Tonel helms the restaurant and kitchen respectively. They provide diners a taste of true and unpretentious Italian food and hospitality. The restaurant is well known for their pistachio crusted lamb cutlets, burrata with parma ham, and linguine bottarga with clams. One can also try their free flow Italian buffet lunch from Mondays to Fridays 11.30am - 2.00pm.

Signature dish: The Pistachio Lamb Cutlet is one of the reasons why the regulars keep coming back to Capricci. This must try main course is a perfect marriage of tender lamb cutlets with crushed fragrant pistachio. The limoncello sauce is a perfect accompaniment providing a sweet and tangy dressing, a perfect recipe for a unique blend of textures and flavors.

*The restaurants are listed in alphabetical order.



DOLCE VITA

Address: 5 Raffles Avenue, Marina Square
S(039797). Tel: +65 6885 3500

www.mandarinoriental.com/singapore/fine-dining/dolce-vita/

Mandarin Oriental, Singapore's signature restaurant offers authentic Italian cuisine with a contemporary touch in a relaxed, convivial atmosphere. Passionate about retaining the true spirit of traditional Italian cuisine, only the freshest produce and the finest seasonal ingredients are used. Guests can choose either to eat indoors in air-conditioned comfort or al-fresco at the patio by the pool, with a view of the Singapore skyline. The focal point of Dolce Vita is the large open kitchen, where diners can enjoy the spectacle of the chefs at work. There is also a wine chiller featuring over 100 labels of fine wines to complement the dishes.

Signature dish: Grilled Jumbo Asparagus, a refreshing dish of Aged Iberico de Bellota Ham, paired with the savoury notes of Treece di Buffalo and morel ragout. It is the ideal starter to any meal, lending a delicate touch of fresh seasonal flavours to discerning palates.

GARIBALDI ITALIAN RESTAURANT & BAR

Address: 36 Purvis Street, #01-02 S(188613). Tel: (65) 6837 1468



One of the most popular and respected Italian landmarks, Garibaldi is modern, elegant yet friendly and dynamic. Opened in 2003 by Executive Chef and owner, Roberto Galetti (from Brescia, Italy), he still enjoys his life in the kitchen and personal interaction with his customers, many of whom have become his friends over

the years. Garibaldi's success lies in serving well-prepared Italian food, executed with explicitness and taste and served with flair, care and attention. Its award-winning wine list carries more than 800 labels, mainly Italian and French.

Signature dish: Pan-seared Hokkaido Scallops with Truffle Emulsion is a perfect example of Chef Roberto's philosophy when opening Garibaldi: To offer a cuisine that would unify all the tastes and flavors of Italy regardless of the regions. The scallops, typical dish from the Venetian region of Italy, are here combined with a truffle emulsion from the Langhe area in Piedmont. The result is a perfect blend of sea and inland, so simple but at the same time able to impress even the more sophisticated palate.

GAIA RISTORANTE & BAR

Address: Goodwood Park Hotel, 22 Scotts Road, S(228221). Tel: 6735 9937.

www.gaia.sg

Gaia Ristorante by Paolo Colzani and Emanuele Faggi, presents Modern Italian cuisine to delight the most adventurous palate, while engaging the most conservative ones. Nestled in Goodwood Park Hotel, Gaia houses a Martini bar, indoor garden dining room, glass-enclosed wine cellar room, intimate dining rooms and breezy al-fresco terrazza.



Signature dish: Gaia's antipasti, Branzino Salmone, a neatly spread of fresh Sea bass, salmon carpaccio with salmon roe, pine nuts, micro cress salad in green sauce. From sea, Try Rigatoni, Astice, with Boston lobster and its own rich bisque. From land, savour Roasted pigeon, Pear Dijon mustard, black truffles and radicchio jam. For dessert, indulge with Vaniglia, Latte, Zucchero Filato, Vanilla cream, meringue, milk ice cream, candy floss.

LA BRACERIA PIZZA & GRILL

Address: 5 Greendale Avenue, S(289501). Tel: (+65) 6465 5918

labraceria.com.sg



There are many choices from pizzas to pastas and main courses and it has a napolitean traditional brick oven. Try the authentic Italian dishes from Southern, Amalfi-coast with a few famous Northern favourites with a wide spread of appetizers and pizzas. Serving sizes are honest and generous, pasta and pizzas are of the standard Italian size, so a meal here is good value for money and an unforgettable Italian dining experience. La Braceria is owned by Chef Fabio Iannone, and managed by young brother Adriano Iannone and Chef Mauro who have conquered the heart of its patrons for more than seven years. A good place for relaxing and enjoying lunch or dinner for business meetings, with friends or family gatherings.

Signature dish: T-Bone Fiorentina Style steaks are the tastiest beef cut barbecued.

Unless one is a big meat eater, each serving can be enough for two diners!

*The restaurants are listed in alphabetical order.

LIMONCELLO PIZZA & GRILL

Address: 95 Robertson Quay, #01-19/20, S(235256). Tel: +65 6634 5117

www.limoncello.sg



Limoncello is the brainchild of Chef and Owner Fabio Iannone who has brought together a team of talented individuals from some of the finest restaurants. Limoncello strives to exceed the expectations of its guests with genuine service and traditional fare from the coast of Amalfi. Napolitana wood fired pizzas and charcoal grilled meats and seafood is a great speciality here.

Signature dish: Pizza Rocket and Parma Ham Thin and Crispy Style is one of the best pizzas that one can find in this restaurant. It is a treat to taste the fresh rocket salad and the best ham available from Italy - San Daniele's Ham. Limoncello serves it with parmesan cheese and Italian cherry tomatoes added after cooking in the oven to maintain their freshness and taste.

OSO RISTORANTE

Address: 46 Bukit Pasoh Rd, S(089858). Tel: 6327 8378.

www.oso.sg

OSO by Diego Chiarini and Stephane Colleoni, enables guests to have a taste of Italy and a feel of Italy itself. Housed in a three-storey conservation building with main dining room, private rooms and wine cellar at Bukit Pasoh, OSO is best known for serving cuisines from across Italy with OSO signature hospitality and wines.



Serving: OSO showcases an impressive selection of top quality Italian cheeses and home-made cold cuts. For pasta/risotto, savour "Fettuccine" de-shelled baby lobster, basil and San Marzano tomato or Whole wheat "Stracchi" with braised wild boar in red wine. For Secondi, Deboned goose "Oca" leg comfit with sweet corn and mashed potato or Roasted cod filet "merluzzo" in Balsamico sauce served with rosemary potato. For Dolci, OSO's signature panna cotta in Amaretto Di Saronno liquor sauce or 1956 recipe mascarpone cheese "Tiramisu".

PASTA BRAVA

Address: 11 Craig Road, S(089671). Tel: 6227 7550.

www.pastabrava.com.sg



Pasta Brava located in a two storey conservation shop house, and was established in 1993 by Rolando Luceri, a former hotelier with over 40 years of experience in the food and beverage industry. Since then, under the Luceri family, Pasta Brava has garnered recognition in the local Italian

dining scene, as well as winning multiple awards over the years.

Signature dish: Mezzelune Ripiene di Zucca is a half-moon shaped pasta filled with pumpkin, served in a red capsicum cream sauce. It is very popular with its clientele has been on the menu since 1996! The pasta dough is handmade daily and filled with pureed roasted butternut pumpkin. It is accompanied by a light cream sauce with blended flame-roasted capsicum. The dish has a very light sweetness that's balanced with a smoky and unexpected richness. The simple dish with its array of complex flavours has become a pillar of Pasta Brava's menu and will remain so for years to come.



OTTO RISTORANTE

Address: 28 Maxwell Road, #01-02 Red Dot Traffic Building, S(069120). Tel: +65 6227 6819

www.ottoristorante.com.sg

Offering contemporary Italian cuisine alongside traditional Italian hospitality, OTTO serves up an intimate dining experience in a warm yet elegant setting. With a stylish black and white facade, OTTO comprises a cosy indoor dining area, a breezy alfresco lounge, and a bar for intimate drinks. Using only premium ingredients and serving delectable cuisine with finesse and style, OTTO Ristorante evokes the very essence of Italian gastronomy.

Signature dish: Filetto di Manzo con Salsa al Midollo e Funghi Porcini (Grain fed beef tenderloin with bone marrow sauce and porcini mushroom), this dish reminds Chef Michele Pavanella of the times when as a child he walked in the woods hunting for mushrooms with his grandmother. The flavours he says that he wants to convey are strong and earthy, with a visual and texture play on what a "walk in the woods" would be like.

*The restaurants are listed in alphabetical order.



PASTA FRESCA DA SALVATORE ITALIAN RESTAURANT

Address: 30 Boat Quay, S(049819). Tel: 6532 6283
www.pastafresca.com

More outlets at www.pastafresca.com

As one of the pioneers in the industry to serve authentic Italian food, Pasta Fresca Da Salvatore has become a household name in the hearts of many Italian food lovers in Singapore. Pasta Fresca is not just your regular Italian joint, it has an inimitable identity that derives from its strong passion to entertain customers with great service and serve pure Italian food.

Signature dish: Polpa Di Granchio or 'crabmeat' was first introduced 15 years ago and has been a long-standing star in the restaurant's pasta menu. Pick any type of fresh pasta you like and it just pairs off wonderfully with this tomato base sauce; a sauce that is just rich with the combined flavours of fresh crabmeat, garlic and white wine. Dash of crushed black pepper adds a little spice to this tangy and flavourful dish while juicy red cherry tomatoes not only add a delightful crunch, they also visually whet one's appetite!

SOPRA CUCINA & BAR

Address: 10 Claymore Rd S(229540). Tel: 6737 3253.



It is located just off Orchard Road away from the usual bustle of the busy street. With an eclectic mix of antiques and vintage finds

sourced specially from Italy, the venue is an ode to the glamorous days of post-war Italy that pays tribute to 'La Dolce Vita' with its signature dishes and house cocktails.

Signature dish: Porcheddu Sardo is the restaurant's interpretation of the traditional Sardinian suckling pig dish. Sopra Cucina's method of slow cooking it at a low temperature over many hours allows the meat to stay moist while preserving all of its succulent flavour. Once done, it is roasted with a selection of Mediterranean herbs that include sage, rosemary and thyme as its skin is allowed to brown to a delicious crisp. Accompanied by a pairing of herb-roasted potato slices and crunchy apple chutney, this dish is rounded off with a refreshing contrast in textures.

RISTORANTE AMARONE

Address: 168 Robinson Rd, #01-08-10 Capital Tower, S(068912). Tel: 6423 0464.

www.amarone.sg



Ristorante Amarone is a chic contemporary Manhattan-styled Italian restaurant and wine bar offering customers a full-bodied dining experience. Accompanied by its high ceiling, wine bottle-lined pillar and tall, wide glass windows, Chef Domenico and his team redefines authentic Italian cuisine – by achieving culinary

excellence and ensuring a memorable dining experience with service from the heart. Amarone is also a proud recipient of the honourable Ospitalità Italiana seal.

Signature dish: Linguine all'astice e pomodorini is the restaurant's most renowned and best selling dish. Better known also as the Lobster Linguine pasta in cherry tomato sauce, this dish brings an explosion of flavours that is sure to tantalise one's palate. Definitely a dish not to be missed!

RISTORANTE PEPENERO

Address: 14 Stanley Street S(068733). Tel: 65 6222 5808.

pepenero.sg

This is a contemporary fine Italian restaurant located in the business district of Singapore that offers a fresh take of an old country with its multi-regional fare. Pepenero's chef combines authentic Italian cooking with a contemporary twist and is inspired by the rhythm of the seasons.



Signature dish: Paccheri Di Gragnano Al Branzino is a traditional type of pasta from Napoli, with soffritto garnished with fresh garlic and parsley and black olives "taggiasche", capers from Pantelleria, anchovies, cherry pachino tomatoes, with fresh Italian seabass fillet.

TRATTORIA GALLO D'ORO

Address: Blk 7 Magazine Road #01-03 Central Mall, S(059572).

Tel: 6438 8131

www.gallodoro.com.sg



Gallo D' Oro or the Golden Rooster offers a gastronomical dining experience of the taste and aromas of authentic Italian cuisine accompanied by a visual feast from art pieces adorning the walls of the quaint restaurant. It recently received a 'facelift' with a

fresh look under Executive Chef and owner Silvio Morelli who has declared that this is not a restaurant but a salon!

Signature dish: Trilogia di Best is a sea journey experiencing the best of what the seas around Italy has to offer: It consists of homemade squid ink linguine, lobster from the Venice lagoon, interrelated with crab of Ionio sea and scallop of Ostia; Pachini cherry tomatoes of Sicily and green asparagus of Po round off the Trilogia. The perfume, the balanced taste, the refinement of the texture and the envisionment of the wine make the Trilogia exclusive.

*The restaurants are listed in alphabetical order.

30 Ikon Kuliner Tradisional Indonesia

A collection of 30 dishes have been compiled to highlight traditional Indonesian culinary icons. IndoConnect brings you a selection of these dishes that raise the awareness and richness of the country's culinary culture.



Sate Maranggi Purwakarta



Bahan (20 tusuk):

900	gr daging sapi bagian has dalam
5	sdm kecap manis untuk membalut daging
150	gr gula merah, cincang halus
8-10	sdm kecap manis untuk pelengkap acar tomat
25	buah tusuk sate

Bumbu Halus:

24	gr (10-12 siung) bawang putih
180	gr (15-18 butir) bawang merah
10	gr (2 sdm) ketumbar, sangrai
1½-2	sdt garam
2½-3	sdm air asam jawa kental

Acar tomat:

100	gr (dua buah) tomat merah, iris
40	gr (4 butir) bawang merah, iris
8	gr (6-8 buah) cabe rawit hitam, iris
1½	sdm cuka 5%



1. Potong daging sapi bentuk dadu 1½-2 cm, campur dengan gula merah, kecap manis dan bumbu halus, aduk rata. Diamkan 30-60 menit agar bumbu meresap. (Lembih empuk kalau diinapkan dalam lemari es 1 malam).

2. Tusuk 4-5 potong daging dalam setiap tusuk sate. Bakar diatas bara api atau pemanggang sate sambil diolesi bumbu perendam. Balik-balik hingga sate matang. Usahakan sate matang, tapi tidak kering.

3. Acar tomat: campur cabai, tomat iris dan bawang merah, tuangkan cuka aduk rata. Hidangkan bersama kecap untuk pelengkap sate.

4. Sate bisa dihidangkan dengan nasi dan lontong.

Book Title
30 Ikon Kuliner Tradisional Indonesia

Book by
Ministry of Tourism and Creative Economy



30 Ikon Kuliner Tradisional Indonesia is a publication by the Ministry Tourism and Creative Economy under the advocacy of the Minister Ms Mari Elka Pangestu. Written by Bondan Winarno and Linda Adimidjaja

Kolak Pisang-Ubi Bandung



Bahan (5-6 porsi):

- 250 gr ubi jalar merah
- 250 gr pisang tanduk tua/kepok kuning tua
- 200 gr gula merah, diiris halus
- 4 gr (2 lembar) daun pandan, dibuat simpul
- 1000 cc santan, dari ¾ butir kelapa tua
- ½ sdt garam
- ½ sdm gula pasir
- 1 sdt tepung maizena, larutkan dengan sedikit air (bila suka)



1. Kupas ubi, potong dadu ukuran 2 cm. Kupas pisang, iris melintang 1 cm. Didihkan gula merah bersama santan, daun pandan, garam, dan gula pasir hingga gula larut, angkat, saring.

2. Jerang kembali santan-gula merah di atas api, masak hingga mendidih. Masukkan ubi dan pisang, masak hingga mendidih kembali dan seluruh bahan matang. Tambahkan larutan tepung maizena (bila suka), aduk hingga mengental dan meletup-letup kecil, angkat.

Urap Sayuran Yogyakarta

Bahan (7-8 porsi):

- 150 gr bayam, dipetik daun dan batangnya, direbus
- 150 gr daun singkong muda, direbus, dipotong-potong 3 cm
- 150 gr kacang panjang, potong 2 cm, direbus
- 150 gr taoge, buang akarnya, direbus sebentar
- 4 lembar daun kol, dibuang tulang daunnya, iris ½ cm, direbus
- ¾ butir kelapa agak muda, dikupas kulitnya dan diparut untuk bumbu urap

Bumbu Kelapa:

- 3 siung bawang putih
- 4-5 buah cabai merah besar, dibuang bijinya
- 5 lembar daun jeruk purut
- 1½ sdt ketumbar, disangrai
- 3 sdt gula merah
- 2 sdt kencur cincang
- 1-1½ sdt garam

1. Setelah semua sayuran direbus, tiriskan.

2. **Bumbu Kelapa:** campur bumbu halus dengan kelapa parut, aduk sampai rata, kukus sekitar 25 menit supaya bisa tahan lama, angkat, sisihkan.

3. Campur sayuran rebus dengan bumbu kelapa, hidangkan segera.



Baby Proofing Basics

Before your little one crawls, baby proofing your home should be your priority

One of the first things that go through a new parent's head is the need for safety. Baby proofing your home is a major concern – and rightfully so. Many accidents that happen in the home can be prevented with a few safety precautions.

Before you spend a penny on baby proofing accessories, take an inventory throughout your home to look for trouble spots. Some examples of baby dangers are chemicals, open toilets, bathtub faucets, sharp edges on tables and other furniture, staircases, unprotected electrical outlets, heavy furniture such as bookcases and entertainment centers that could fall on baby, window blind cords, electrical appliances, sharp utensils, doors that lock on the inside and choking hazards.

On hands and knees


As you're going through your home creating a baby-proofing inventory, make sure that you don't stay on your feet. Don't forget to get on your hands and knees and get a baby's eye level view of your home.

When you look at the above list, you may begin to feel overwhelmed – but don't panic! Baby proofing doesn't have to be done all in one day – especially if you start early in your pregnancy and baby's life.

You should begin thinking about baby proofing as soon as you decide to become a parent. However, even after your baby is born you have a little time to get the job done. At first your baby won't be able to move around the house at will and this gives you time to get your baby proofing done if you haven't already completed it. Certainly before your baby is crawling, you should have your baby proofing completed.

Many parents work hard at baby proofing their home, but don't take care of the hidden choking hazards that are lurking. An easy test to determine whether or not an object is a choking hazard is to see if it will fit through the hole in a toilet paper roll.

If an object can easily slide through, it can easily be picked up by small hands and put in the mouth. Make sure that you don't make a baby-proofing mistake by overlooking common objects in your home that could spell big danger.


Once you know what areas of your home need baby proofing, you can make some simple modifications to improve safety. Childproof latches, socket covers, and simply picking up dangerous objects can help make your home safer for your baby and improve your peace of mind. 

Most Common Household Hazards

Cabinet and Drawers – Crawling babies can wreak havoc by exploring cabinets and drawers at their eye level. Take special care of kitchen and bathroom cabinets that store potentially poisonous substances and sharp objects. Purchase childproof safety latches for all the cabinets in your home – regardless of what they contain.

Electrical cords – Infants chew on cords and wires that are left at ground level. Wires attached to lamps or other heavy objects should be moved out of child's reach.

Electrical outlets – Electrical outlets at ground level pose a fatal threat to crawling toddlers. Babies can get a shock by sticking their fingers (which may be wet from saliva) or objects into plug outlets. Make sure to close exposed electric outlets off with safety plugs or with safety covers that snap shut when the outlet is not in use.

Flooring – Uneven tiles, broken and chipped floors pose injury to baby's tender skin. Ensure area rugs are secured with nonskid backing, and repair loose tiles, linoleum, and carpeting to prevent tripping. 



Teach Kids to Tell the Truth & Learn Better

Authors of *NurtureShock* on how to get them to stop telling lies and how to help them learn better



All children can lie at some point and parents cannot always be sure that they are telling the truth (or otherwise). *NurtureShock: New Thinking About Children*, a book on the science of parenting by Po Bronson and Ashley Merryman gives some handy advice on how you can do two things to help them be honest.

The book's findings state that young children usually lie to try and please or make a parent happy. The first step then is to tell them that you'll really be happy if they told the truth.

It can be really effective if you can tell the child, "I will not be upset with you if you peeked, and if you tell the truth, I will be really happy." This is an offer of both immunity and a clear route back to good standing.


The thinking behind this latest finding is that young children are lying to make parents happy and trying to please them. The aim then is to make them aware that the truth will make a parent happy and this challenges the child's original thought that hearing good news—not the truth—is what will please the parent.

The second step that can reduce lying as much as 25 per cent is for the parent to ask: "I'm about to ask you a question. But before I do that, will you promise to tell the truth?" The hope, of course, is that the child will say "yes."

The authors have written many columns on the subject of nurturing children and teenagers in magazines such as *TIME*, *Newsweek* and *New York Magazine*. Some of the most popular ones have brought new insights that are really illuminating. Some of the interesting facts they wrote about on that parents might find useful:

+ Preschoolers ability to read are affected by noise pollution! Many studies have shown a relationship between environmental noise and a child's reading scores. This was borne by studies of children living near airports and which floor they lived in buildings (the higher, the lesser the noise and better their reading scores).


+ Board games can help IQs develop dramatically. Neuroscientists at UC Berkeley measured children's intelligence for years and found one way to train or sharpen their minds was to let them play with board, card and video games twice a week for one hour and 15 minutes! Some of these games gave children reasoning ability which requires forethought, planning, comparisons and logical integration to play these games. The result after two months, the kids' reasoning scores jumped up by 32 per cent or by IQ standard 13 points.

+ The dopamine levels in children's brains enhances neural signalling and can increase brain power up to 100-fold. Researchers have confirmed how motivation is experienced in the brain as the release of dopamine and the motivated brain, literally, operates better, signals faster so that children learn better. One gets a rush of dopamine in response to pleasurable activities. Po Branson found this out himself when he started encouraging his son who was in the first grade with activities that interests him, in this case, collecting Pokemon cards. The cards taught his son category systems and math. By the second grade, he fell in love with sports and again, his interest drove him to drop Pokeman and pursue this new hobby. It taught him cultivating a children's natural intrinsic motivation and how learning itself is kick-started when enmeshed and inseparable from what a child inherently loves. 

ENGLISH TO INDO



Pada satu waktu tertentu, setiap anak-anak akan berbohong dan orang tua tidak dapat selalu yakin kapankah mereka berkata jujur (atau berbohong). *NurtureShock: New Thinking About Children*, sebuah buku mengenai ilmu pengasuhan yang ditulis oleh Po Bronson dan Ashley Merryman memberikan saran-saran mengenai dua langkah yang Anda harus lakukan supaya sang anak dapat berkata jujur. Temuan di dalam buku tersebut adalah ketika si kecil berbohong, sebenarnya mereka hanya ingin mencoba untuk menyenangkan atau membuat orang tua mereka bahagia.

Langkah pertama yang ditulis di dalam buku ini adalah untuk memberitahukan kepada mereka bahwa Anda akan lebih senang apabila mereka berkata jujur, apapun yang sebenarnya terjadi. Langkah kedua yang dapat mengurangi angka kebohongan sebanyak 25% adalah untuk berkata kepada mereka: "Saya akan mengajukan pertanyaan. Tetapi sebelum saya melakukan itu, janji ya kalau kamu akan mengatakan yang sebenarnya?" Harapannya, tentu saja, sang anak akan mengatakan "iya". 



by Priya Ramakrishnan

After a successful stint last year, YouTube Fanfest took the Island city by storm in May

Showing Asia's finest up and coming creative talent to the world in an exclusive live show presenting YouTube's biggest international and regional stars, YouTube FanFest with HP kick-started its second edition on 24-25 May at the iconic youth venue *SCAPE.

YouTube FanFest allowed fans the unique opportunity to meet their online heroes live in person. The show included an exciting and riveting mix of music, comedy, fashion, education, dancing, and beauty all together on one stage. The line-up of YouTube sensations included Jenna Marbles (13.1 million subscribers), Ryan Higa (12.1 million subscribers), Vsauce (7.1 million subscribers), Bethany Mota (5.9 million subscribers), Tyler Oakley (4.2 million subscribers) and IISuperwomanII (2.5 million), plus regional YouTube sensations like Dee Kosh, Joseph Germani, Tree Potatoes, ShiGGA Shay, Tosh Rock and more.

"We're thrilled to come back to Singapore and to be able to take the YouTube FanFest with HP around Asia Pacific in 2014," said Jasper Donat, President, Music Matters & CEO, Branded Ltd, a leading Asian media and entertainment events producer and connections agency and organiser of YouTube FanFest with HP.

This year *SCAPE partnered with YouTube FanFest as part of their objectives for youth engagement, talent and leadership development. "We see YouTube FanFest with HP as the perfect opportunity to showcase how young people, when given the chance, are able to embark on amazing projects and effect positive change in the world. The phenomenon of YouTube has clearly showcased the success of youth power and ideas in stirring opinions and reactions from peers," explained Marcus Chee, Acting Managing Director, *SCAPE.

Over the years, with increasing availability and access of internet, YouTube has become the world's most popular online video community allowing millions of people to discover, watch and share original videos. "With mobile and Internet use growing quickly in the region, Asia is increasingly the home of digital natives – a generation of people that interact with content in a free and unmediated way. They don't just use the Internet, they define it. Last year, the first-ever YouTube FanFest with HP in Singapore brought together YouTube creators from around the world. We can't wait to see the fresh creativity and collaborations in store from the international and regional stars this year," said Marek Dawidowicz, Head of Partner Marketing, YouTube, APAC.

Making the day even more memorable,

fans and followers will get a chance to be up close and personal with the stars during promotions run by the YouTubers themselves. "YouTube FanFest with HP will be the first time the Tree Potatoes team has the opportunity to meet and interact with our fans. We are extremely excited about this chance to get to know the people who support our channel. At the same time we look forward to connecting with other YouTube Creators to see how we can share skills and knowledge to produce even better content and collaborate. We think this will be one of, if not the most, exciting event of the year for us," said the team of Tree Potatoes, Singapore. The channel which has over 166,015 subscribers focuses on bringing western humour with a local flavour to audiences in Singapore and Malaysia through weekly video releases every Tuesday.

Another Singaporean Vlogger who has been reigning as one of the most loved and viewed YouTube personalities with over 46,000 subscribers on his YouTube channel and more than 10 million views to date, Dee Kosh is Lion City's more prominent talents in this day and age. He said, "I am so happy and excited to be part of this project. YouTube has grown so much over the years, and I am excited that we have events like these to celebrate the success and the growth of the YouTube community as a whole."

Nonton Yuk!

Berikut ini kami sajikan tiga film blockbuster Hollywood yang akan segera hadir ke bioskop kesayangan kalian.



How to Train Your Dragon 2

IndoConnect Predicts: ●●●●●●

Director: Dean DeBlois

Voice: Jay Baruchel, Gerard Butler, Craig Ferguson, America Ferrera, Jonah Hill, Christopher Mintz-Plasse, T.J. Miller and Kristen Wiig

How to Train Your Dragon 2 is an American 3D computer-animated action adventure comedy fantasy film produced by DreamWorks Animation

and distributed by 20th Century Fox, loosely based on the book series of the same name by Cressida Cowell. It is the sequel to the 2010 computer-animated film How to Train Your Dragon and the second in the trilogy.

The film will take place five years after the first film, featuring Hiccup and his friends as young adults. DeBlois revealed in an interview about the story: "At the end of last film, all these Vikings who were previously somewhat landlocked are now on the backs of dragons so the entire Northern Hemisphere opens up to them. And with that Hiccup's curiosity increases, the map expands and inevitably they are going to come across new dragons, new cultures." Hiccup then "discovers a larger conflict brewing between humans and dragons and he finds himself at the center of it"



22 Jump Street

IndoConnect Predicts: ●●●●○○

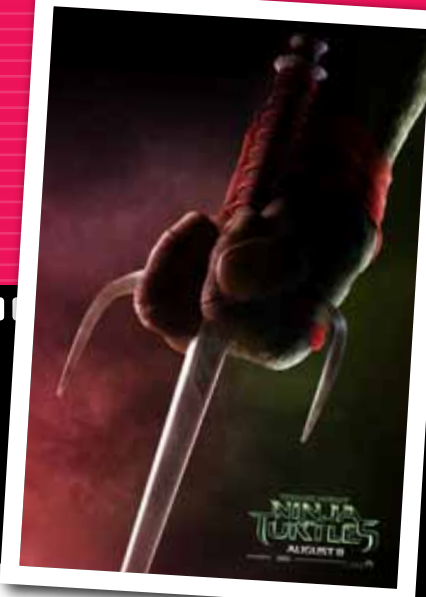
Director: Phil Lord, Christopher Miller

Stars: Channing Tatum, Jonah Hill, Dave Franco, Peter Stormare, Nick Offerman, Ice Cube

22 Jump Street is an upcoming 2014 American action comedy film produced by and starring Jonah Hill and Channing Tatum, scripted by Michael Bacall and Oren Uziel, from a story by Jonah Hill and Michael Bacall, and directed by Phil Lord and Chris Miller. It is the sequel to the 2012 film

21 Jump Street, based on the 1987 television series of the same name by Stephen J. Cannell and Patrick Hasburgh. The film is scheduled to be released on June 13, 2014, by Columbia Pictures and Metro-Goldwyn-Mayer.

After making their way through high school (twice), big changes are in store for officers Schmidt and Jenko when they go deep undercover at a local college.




Teenage Mutant Ninja Turtles

IndoConnect Predicts: ●●●●●○

Director: Jonathan Liebesman

Stars: Megan Fox, William Fichtner, Alan Ritchson, Will Arnett, Johnny Knoxville, Whoopi Goldberg

Teenage Mutant Ninja Turtles is an upcoming 2014 American science fiction action film based on the franchise of the same name. A reboot of the Teenage Mutant Ninja Turtles film series, the film is directed by Jonathan Liebesman and stars Megan Fox, Johnny Knoxville, Pete Ploszek, Noel Fisher, Jeremy Howard, Alan Ritchson, Danny Woodburn, Tony Shalhoub, William Fichtner, Will Arnett, Minae Noji, Whoopi Goldberg and Abby Elliott.

The film was announced shortly before Teenage Mutant Ninja Turtles co-creator Peter Laird sold the rights to the franchise to Nickelodeon in 2009. It is to be produced by Nickelodeon Movies and Michael Bay's production company Platinum Dunes, and distributed by Paramount Pictures. The film is scheduled to be released on August 8, 2014. 



Megan Fox as April O'Neil

Pojok Jenaka

Menurut penelitian, ketawa itu sehat. Oleh sebab itu, IndoConnect menghadirkan kembali pojok jenaka.



Kakek Tua di Jendela

Dua orang pria tengah berpesta minuman keras di pinggir sebuah hutan. Dalam suasana teler, tiba-tiba hujan datang bersamaan petir menyambar-nyambar. Berusaha mencari tempat berteduh, tidak banyak berpikir, keduanya masuk mobil yang tengah di parkir.

Mereka melompat masuk ke dalam mobil, seketika salah satu berusaha menyalakan mobil dan melaju. Dengan 'ledakan' tawa bersama mereka pun melanjutkan pesta.

Namun mendadak keduanya dikejutkan dengan munculnya seorang kakek yang tiba-tiba muncul di luar jendela mobil sebelah kanan, dan mengetuk jendela. Kakek tersebut terus mengetuk, sambil menahan rasa takut sang pengemudi membuka sedikit kacanya. "Apa maunya, Kek?" sapanya.

Kakek tersebut dengan pelan menjawab, "Ada yang punya rokok gak?" "Ya udah, beri dia Rokok! Cepetan dan langsung tarik gasnya!" jawab sang teman pengemudi sambil berbisik.

Sambil meraba kantong celana dan memberikan sebatang rokok, keduanya kompak langsung berteriak, "Injak gasnya!" sambil menaikkan kaca mobil.

Sekarang kecepatan mereka sekitar mencapai 80 Km/jam. Mereka pun dalam suasana kembali tenang dan mulai ketawa-ketawa melanjutkan

pesta. "Gimana menurutmu kejadian tadi?" tanya sang teman.

"Gue juga gak tau, mana mungkin bisa terjadi? Gue tadi udah lumayan cepat bawa mobil ni," jawab si pengemudi.

Kemudian tiba-tiba lagi ada ketukan, dan si kakek tua muncul lagi. "Ah, dia datang lagi!" teriak temannya. "Ya udah, coba tanya apa yang dia mau sekarang!" tambahnya.

Kembali sang pengemudi menurunkan jendelanya sedikit sambil gemeteran berkata, "Ada apa, Kek?"

"Kamu ada korek gak? Tadi kamu ngasih rokok tidak ada koreknya," tanya si kakek tua dengan pelan.

Pengemudi itu melempar korek api keluar dari jendela, lalu sambil menaikkan jendela dan berteriak, "Injak gasnya!"

Mereka sekarang kira-kira telah mencapai kecepatan 100 Km/jam dan terus melanjutkan minumnya, sambil mencoba untuk melupakan apa yang telah mereka liat dan dengar sebelumnya.

Kemudian tiba-tiba lagi ada ketukan. "Oh Tuhan! Dia datang lagi!" katanya kesal dan takut.

Sambil menurunkan jendela dan berteriak dalam ketakutan, "Apalagi yang Kakek mau?" Kakek tua tersebut menjawab, "Kalian perlu bantuan untuk keluar dari lumpur ga?"

#20 How to Act Indonesian

Reading Arabic, white skin, and loud noises! This is the 20th episode of How to Act Indonesian. Thanks for all of your support! @sachastevenson

Who is Sacha Stevenson?

Originally from Canada, Sacha Stevenson is currently known as a comedian in Indonesia. She started her career in entertainment industry by filming an Indonesian TV program called 'Wara Wiri' on Trans 7 with Komeng and Adul. She joined Youtube in 2009 and has been uploading funny videos touching some issues in Indonesia since then.

"This is Indonesia through the Eyes of Foreigners"

Subscribe now for more videos: www.youtube.com/user/sasaseno

Category Entertainment
License Standard YouTube License

AsahOtak

SUPOKU

Masukkan angka 1 sampai dengan 9 ke dalam kotak-kotak yang kosong di samping. Setiap kolom dan baris harus terisi dengan angka 1 sampai dengan 9 dan tidak boleh ada angka yang sama dalam kolom, baris, maupun masing-masing kotak merah tersebut.



				9				
8		3						
				1				
		2			7			3
	4				1	7		9
	7							
2		6				1		
	8					5		6
				8				7

C D E L S K T Y L E M A C M
 V A N L C N A E G S K I S O
 E H N U E C O A K O T E A T
 W N R O H V I W E C D I B O
 A T I T E R A S M A O G I R
 H A R R R N C T L O O R C C
 S O B A A A O B O N B Y Y Y
 K B C M L M R G D R R I C C
 C S K A T E B O A R D T L L
 I A T E L B L U E W F N E E
 R O J L L A L F S A P I H S
 R M O P E D A I R P L A N E
 L R E T O O C S M H O R S E
 E T U H C A R A P P O T O N

CARI KATA

Carilah nama-nama alat transportasi (dalam Bahasa Inggris) sebanyak-banyaknya yang tersembunyi di dalam daftar huruf-huruf di samping. Nama-nama tersebut dapat dicari secara diagonal, horizontal, dan vertikal dari kanan ke kiri atau atas ke bawah dan sebaliknya.





Singapore Five-O

by Priya Ramakrishnan

The city is celebrating its 50th Anniversary next year and it is a great time to rediscover the charms of the Lion City!

The Singapore Tourism Board (STB) has special plans to celebrate 50 years of tourism development and promotion through its Tourism50 programme and is laying down the red carpet to invite everyone to revisit famous attractions. Over the last five decades, the tiny island of Singapore has grown into a major hub for tourism, attracting millions of visitors from all over the globe. With world-class tourist attractions dotting the beautifully maintained city state, the Lion City is on every traveler's wish list. In an effort to commemorate 50 years of tourism development and promotion, STB launched its second phase of celebrations across the Island. Themed as 'Rediscover,' the events are a great way for everyone to see all the sights and sounds of Singapore.

There are three phases to the celebrations; the previous theme was Reminisce, the second from April to October is Rediscover and the final one launched at the end of the year will be Celebrate!

One of the major highlights for Reminisce in March was Reliving Haw Par Villa – visitors here can explore the world of Chinese legends and folklore including the gruesome graphic

dioramas of the tortures of Hell! Haw Par Villa is located on the western part of the island and is easily accessible by mass rapid transit (MRT) train and admission is free.

For Rediscover, the programme of events and activities will further inspire passion amongst locals for tourism developments said Ms Melissa Ow, Assistant Chief Executive, Experience Development Group, STB. She said this at the media launch of Tourism50 Rediscover phase at Jurong Bird Park. The spotlight will fall on a gamut of unique experiences ranging from Arts, Heritage, Cruise and Sports attractions. From family entertainment to wildlife tours and heritage conservation tours, the Rediscover phase is set to invite locals and tourists to create new memories with friends and loved ones and build a better understanding and appreciation of the work and passion of the tourism workforce.

As an added treat, there will be a plethora of events and activities happening during Rediscover which includes a number of attractions on Sentosa Island, Forest Adventure, Gardens by the Bay, Singapore Flyer, and Wild Wild Wet at Downtown East. From free admission and special discounts, visitors can soak in the celebratory atmosphere.



Behind-the-Scene Tours

Another unique opportunity for visitors during this period are the Behind-the-Scenes tours that offer a rare glimpse into the daily life of people working in the tourism sector preserving cultural artefacts and artworks. Behind the Scenes tour will showcase the work that goes behind Heritage Conservation Centres and museums tours.

Then there are the Cable Car Back-of-House Tours. Singapore cable car remains one of the most popular tourist attractions in the city state. For the first time since its inception, locals and tourists can see for themselves how the smooth operation of Singapore's only cableway is maintained.


The Walk on the Wild side Tours involving the world-class Singapore Zoo, innovative Night Safari and recently introduced River Safari, Singapore has more than its fair share of wild life centric attractions. In this innovative tour, interested tourists can get behind the scenes and become a Panda Researcher or explore how to feed Singapore's exotic birds and animals at the zoo.

For Sports Fans

For sports enthusiasts a series of guided tours of the new National Stadium and Singapore Sports Museum at the soon-to-be-inaugurated Singapore Sports Hub is on the cards for September. The icing on the cake is that these tours will be led by local sports celebrities! "We have brought on-board local sports personalities to lead the tours of our two new exciting venues - the new National Stadium and the Singapore Sports Museum in Sports Hub - because each of them will share their own personal narratives and present the story of Singapore's sporting history through a different lens," said Ms Hairani Joshi, Director, Singapore Sports Museum.

Art, Heritage & Architecture talks and guided tours and free talks for art aficionados are also being offered by Art Outreach Singapore, a non-profit arts organisation, on local artists such as Georgette Chen and Liu Kang. Another added attraction is the architectural tour of the National Museum of Singapore that will include an exclusive view of the iconic rotunda and dome.

More about Tourism50

This is an initiative spearheaded by the Singapore Tourism Board, Tourism50 commemorates 50 years of tourism development and promotion. Through its three phases of events and activities viz Reminisce, Rediscover and Celebrate, everyone is invited to share their Tourism50 experiences on social media using the hashtag #rediscoversg. For more information, please visit www.xinmsn.com/rediscoversg. 

Gardens by the Bay Highlights



Singapore is undoubtedly Asia's premier Garden City and a visit to the island is not complete without going to Gardens by the Bay. In addition to its usual attractions there is a regular programme of events to enjoy. Since May visitors can view its new French Faire Floral Display in the Flower Dome to take in the beauty and fragrance of blooms like lavender, lilac, jasmine and gardenia amidst a manicured garden setting with the Eiffel Tower as the horticultural centrepiece.

In June, there are special programmes for children aged four to nine to learn more about flora and fauna through a series of tours and craft activities such as 'Stories in the Understorey' that takes place at the Bay's Outdoor Gardens. The Understorey is filled with hidden secrets waiting to be discovered as kids will learn about the roles tiny creatures in the ground play, to keep the soil healthy for plants to grow big and strong as well as bring back a self-made souvenir! For more information and to register your child for the event please visit <http://www.gardensbythebay.com.sg>

Next, are the 'Sustainable Garden' presentations where children learn more about Gardens by the Bay's sustainability strategies with a series of simple experiments and other fun activities at the Cannonball Room located at the Supertree Grove. They are held on weekends from 10am to 5pm; admission is on a first-come, first served basis.

Finally, there is the Tulipmania Photography Exhibition which is suitable for the whole family with photos from Tulipmania 2013, and winning entries from Tulipmania 2014. This will be on till 29 June at the Bay's Colonnade.

Flower Power Pastime Becomes a Business

by Syed Jaafar Alkaff

For Niar Jacklowsky of Lips Flowers & Design floral decoration is both a business and a pleasure

Niar Jacklowsky's journey in flower design began as a 16-year old when she started helping out at her aunt's flower shop in Jakarta. It was a hobby that turned into a deep passion. She has now attained formal qualifications and launched a business in flower design. After her marriage to a Swiss national, they moved to Singapore where she became President of the Singapore Flower Club.

Five years back she took the plunge to start Lips Flowers & Design, a home-based business to conduct flower arrangement classes and floral decoration events for individuals as well as commercial organisations, while raising her two sons who are now aged 10 and 11.

As a measure of her seriousness and quest for knowledge in this field, Niar enrolled in the Basic and High level Floristry courses conducted under the Singapore Workforce Skills Qualifications scheme by Work Development Agency (WDA). These are for Singapore citizens and PRs (which Niar has become). Her educational journey continued with further studies in Holland for a professional diploma in Floral Design; last summer she also went to London for a specialist course on Flower Embroidery.

"I love to share what I know and have learnt about flower arrangements. There is always something new coming up in this field, for example, the latest techniques such as Flower Embroidery where you embroider real flowers to dresses (like wedding gowns) and ornamental objects such as vases etc".

Niar, who was a past president of the Singapore Flower Club, now conducts flower decoration classes and occasionally returns to the Flower Club to conduct courses there as well. She has a small flower workshop behind her house with space for a large refrigerator (to keep flowers fresh) and facilities for demonstrating flower design techniques to a small group. She also loves to undertake landscaping projects where she says one can



add a personal touch to whatever is created so every project is unique.

She is very happy with what she has accomplished with Lips Flowers and there are enough projects to keep her busy. She says, "In my opinion, I think women should find an interest or hobby and do something else apart from house work so that you don't feel redundant. If we have the potential to do something else, we should go for it. Women can find the time for it as we can multi-task.

"As a mother I have to look after the house and at the same time, I do not want to stop working. A floral arrangement business is just nice as I am working from home so it does not matter even if I have to work on weekends. There is greater flexibility for working this way."

There is also some glamour in the work as she was fortunate to be involved in providing floral decorations for some fashion launches at St Regis for Chopard and Gucci. She has also participated in government projects as a member of the Floral Designers Society (Singapore). Just recently the Society participated in an exhibition at the National Museum on the nomination of Singapore's Botanic Gardens as a UNESCO World Heritage site.

When asked about her long term plans, she shares that eventually her children will grow up or might move back to Switzerland; she wants to prepare herself to keep busy

and working in what she loves best! She plans to open a flower boutique that might include a café and bookstore specialising in flower design books.

For Niar, flower design is also very much an artistic endeavour. She explains that plants and flowers can dramatically influence the ambience and mood of a place or event. She tries to make her designs unique, very different from others by mixing classical elements to her contemporary flower designs. "At the same time, you must know more about the client and what he wants. For some projects it is more personal. I had a 50th Birthday celebration project at the Swiss Club and the birthday 'boy' loves life so I used wine and liquor bottles for the flower decorations!"

Anyone can add flowers to a vase but if you want to elicit a response that is another matter. When she puts her decorations together she says she puts her heart in it and the flowers must have soul, "When you see the final result, you can feel what's happening, like happy, celebration, in love, etc."

Niar conducts regular as well as ad hoc teaching workshops. Her classes cater for those who have "never touched a flower" to advance or specialised courses such as Flower Embroidery which are held over three consecutive days. To know more, visit Facebook and search for 'Lips Flowers & Design.' You can also contact her via email: niards@hotmail.com, or text her 96623041



PAN HUT RI KE-69
KBRI SINGAPURA
2014

PANGGUNG GEMBIRA & BAZAAR KBRI SINGAPURA

MINGGU, 31 Agustus 2014
pukul 09.00-selesai
di KBRI Singapura
7 Chatsworth Road



**Menampilkan artis-artis
& Ibu Kota masa kini
aneka bazaar menarik**



Bandung Mayor Visit

2 June 2014

During his visit to the World City Summit in Singapore, Mr Ridwan Kamil, the Mayor of Bandung also paid a courtesy call on the Ambassador. The Mayor updated the Ambassador on the latest developments in the city which is famous as a top shopping and food destination in Indonesia.





Dr OZ Health Talk & DWP Donation

24 March 2014

TV Talk Show personality, Dr OZ, Indonesia, Dr Ryan Thamrin, health talk to members of the DWP KBRI Singapura was accompanied by a simple ceremony – donations collected here for the victims of Indonesian natural disasters: the eruptions of Gunung Sinabung and Gunung Kelud as well as the floods at Manado. Dr Oz was happy to note that even though the ladies of DWP KBRI Singapura are in Singapore, their hearts are still in Indonesia.





Record Voters Turnout for Legislative Elections

6 April 2014

The first voters came before dawn around 6 am and by Sunday evening 13,073 Indonesians from all walks of life had cast their votes at the Indonesian Embassy; the remainder voted through mail for a total of 23,851 votes from Singapore. The Embassy had prepared 144 voting booths and a barcode system was introduced to streamline the process. According to Election officials voters took just an average of 10 to 15 minutes and this quick and efficient system will also be used for the Presidential Elections.





How to Make a Pempek Palembang

28 April 2014

A fun and instructive workshop was organised by DWP KBRI Singapura that showed how to make this famous fishcake delicacy from Palembang. During the demonstration, DWP KBRI Singapura head, Mrs Ferial Hadi was also invited to get some 'hands-on' experience creating the dish! The instructor of this cooking showdown is Mrs Najma, aunt of Mr Ridwan Hasan, DCM of KBRI Singapura





Sports to Celebrate Indonesia's Independence Day

6 & 8 June 2014

In relation to the 69th anniversary of Indonesia's Independence, the Indonesian Embassy organized sporting events: bowling, futsal, golf and badminton.

While the sports events promoted fun and fitness among the Embassy's staff, families and friends, they also reminded everyone of the nation's pride and spirit of nationalism!





Fond Farewell to Pak Yaya

3 March 2014

After serving with great dedication and distinction, the Indonesian community here bade Pak Yaya Sutarya, M.Pd, a fond farewell as he leaves Singapore at the end of his tenure here. A simple and moving ceremony at Sekolah Indonesia Singapore (SIS) attended by the Ambassador and members of SIS staff and the Indonesian Embassy, presented some souvenirs and mementos for remembrance. Good luck Pak Yaya in all your future endeavours.





Malin Kundang at Festival

30 April 2014

The theme for this year's International Friendship Day was 'Folktales, Fables & Fantastic Futures.' The Indonesian Embassy participated with a booth that tells the Indonesia folktale Malin Kundang. The event is part of an educational exhibition at the Singapore Discovery Centre that promotes awareness of international cooperation, cultural diplomacy and friendship among students of primary and secondary schools. The exhibition ended on 30 June where an estimated 1,000 students visited it daily.



Roundtable Meeting on Agriculture

23 May 2014

A high-level delegation led by Indonesia's Minister of Agriculture, Mr H Suswono, was in Singapore to take part in the Roundtable Meeting on Indonesian Agriculture.

The event was co-organised with the Indonesian Embassy in Singapore, BKPM and KADIN (Singapore Committee). The closed-door meeting with international agricultural companies (including members of the American Chamber of Commerce in Singapore) was opened by the Ambassador and the Roundtable panel consisted of Mr Harry Santoso (BKPM), Minister Suswono, Mr Michael Goutama (KADIN), Mr Rachmat Badrudin (Indonesia Tea Council) and Mr John Hartman (Cargill Tropical Palm Holdings). They answered queries from the audience about the opportunities and challenges in Indonesia's agricultural sector.





National Awakening Day 2014

20 May 2014

The birth of Indonesia's nationalist movement found its origins in 1908 and was commemorated here in a solemn ceremony at Sekolah Indonesia Singapura (SIS). A message was read by Mr Agus Triyanto, the school's Principal, from Indonesia's Minister of Communication and Information, Tifatul Sembiring, where he conveyed the meaning contained in commemoration of National Awakening Day theme for 2014: "Maknai Kebangkitan Nasional Melalui Kerja Nyata Dalam Suasana Keharmonisan dan Kemajemukan Bangsa."





Educating the Head, Heart and Hands

by Syed Jaafar Alkaff

Introducing Agus Triyanto, the new principal of Sekolah Indonesia Singapura (SIS)

SIS is a major Indonesian institution in Singapore playing an important role in educating students for Indonesia's national exams as well as preparing domestic workers with knowledge and skills for life back home. Agus Triyanto, newly appointed principal of SIS has been entrusted with leading the school in the next three years. He shares his approach in managing the school and philosophies on education with *IndoConnect*.

Since his arrival in April, he said that he had learnt much and from the conversation, one can tell he has a consultative, 'hands on' approach. He wants to lead the school along what he describes as the "corridor of wisdom" and believes strongly felt that there is great potential for the school to build on its foundations and advance its role in educating Indonesians overseas. One of the first things he noted and was pleased was with the size of classes of its normal academic stream students. They are smaller (not more than 40 students per class) than those back in Indonesia so teachers can give greater attention to individual students and SIS has capitalised on the smaller class and using IT (information technology) to be the first school

outside Indonesia to take this year's final national examinations for secondary schools via UN (Ujian Nasional) Online. SIS provided computers for each student to take the exam online (in school with invigilators present).


Physical infrastructure aside, Pak Triyanto is concerned about the holistic educational development of students. He highlighted how while formal distinction in academic achievements (the head) is important, it must be matched by "real achievements." Students must have wisdom (heart) and competency (hands). If a student has a good heart, he or she would be wise in applying the knowledge and skills learnt to accomplish positive things for society in the future.

Sunday School

Pak Triyanto said on Sundays, he goes to SIS to his "second job". From Monday to Friday he is an educator for kindergarten, primary to secondary school students. On Sundays SIS becomes the second home for 500 Indonesian domestic workers who attend the schools' part time courses on subjects such as Computer Literacy, English and Mandarin Languages, Sewing, Hairdressing, etc. This is one of the most successful programmes of its kind in the world and the school receives

many more applications than places available.

He said the objective is to enable them to start micro-small enterprises or home-cottage industry or businesses. He was blunt in describing how there have been many instances when those returning to Indonesia after working abroad become "rich people" for the first month or two. But, he said, "As time goes on they have less and less and lose their husbands, children, health and in the end they have nothing. They have to go overseas for work again. However, one cannot lose the education, skills and knowledge learnt and we hope that education can break the cycle of poverty for them."

Pak Triyanto is married with three children and hails from Purbalingga. Before coming to Singapore, he was a Principal for 13 years at three government secondary schools and his last posting was at SMK Muhammadiyah 2 Purbalingga. He received his training at the Sekolah Pendidikan Guru (SPG) 1982 to 1985 where even as far back then he had already developed his belief of how the acquisition of knowledge should not be the start and end all of education. A combination of head, heart and hands – knowledge, wisdom and competency is a better path in getting an education. 

KOOSH

Employment Services

HomeCare Department

A subsidiary of KOOSH Holdings Pte Ltd

WE ♥ KOOSH



We specialise in
FOREIGN DOMESTIC WORKERS (MAIDS)

from Darjeeling / Punjab / Sri Lanka

& Phi / Indo / Mynamar

Fresh / Transfer

CALL 6222 2276

Head Office: 292 Upper Thomson Rd Singapore 574405 • Branch Office: 31 MacKenzie Road Singapore 228684

E: info@koosh.com.sg W: www.koosh.com.sg Mon to Fri - 10.00am to 7pm / Sat - 10.00am to 5pm / Sun & PH - Closed

In Memoriam



Isep Hasan Isrony, S.IP
Defence Attaché of the Embassy of
the Republic of Indonesia in Singapore
(1967 to 2014)



Making Miracle Happens Medical Care for Children in Need

by Syed Jaafar Alkaff

Fast food giant McDonald helps children in need, some of whom are Indonesians who come to Singapore for medical treatment



More About RMHC & How You Can Help

RMHC Singapore is an independently administered charity. The Singapore chapter is part of an international network – RMHC Global – established in 1974 and found in 58 countries which helps seven million families yearly. RMHC Singapore abides strictly to the corporate governance code set by RMHC Global and the local charity council. RMHC Singapore's finances are independently audited every year in accordance with local regulations and RMHC Singapore is registered under the Societies Act. It relies purely on public support and the generosity of Singaporeans and donors for the implementation of its programmes. It also welcomes volunteers to help and financially, Ms Chun said the public can donate small change into the RMHC Donation Boxes at any McDonald's Restaurant or make out a cheque out to "Ronald McDonald House Charities Singapore" and send it to Ronald McDonald House Charities Singapore, 5 Lower Kent Ridge Road, Main Building Level 5, Singapore 119074. To find out more about RMCH and how you can contribute visit www.rmhc.org.sg.

Ronald McDonald House Charities (RMHC) Singapore operates the Ronald McDonald House at National University Hospital (NUH). The house is a "home away from home" that provides families with a place to rest and stay close to their hospitalised child at no cost. The Charity believes families are stronger when they are together, and their presence can help a sick child heal faster and cope better. This is one of the ways McDonald is directly helping improve the health and well-being of children.

When **Indoconnect** contacted Ms Judy Chun, the Executive Director of RMHC Singapore, coincidentally, there was an Indonesian family staying at the Ronald McDonald House whose child was a patient in NUH. The House programme has helped many chronically sick children since it was formed last year and Ms Chun said, "In April this year, we started our inaugural grant making programme and will begin awarding grants to programmes and projects undertaken by hospitals and non-profit agencies that have a direct impact on improving

the health and well-being of children in Singapore. In the past, we have allocated over \$6 million in support of the Ronald McDonald Family Room at KK Women's and Children's Hospital (2007 – 2012) as well as beneficiaries programmes helping over 900 Singaporean children in medical, surgical and rehabilitative treatment.

"The RMH is based on the simple idea that nothing else should matter when a family is focused on healing their child. We believe that when a child is hospitalized, the love and support of family is as powerful as the strongest medicine prescribed. By staying at the RMH, families are just mere steps away from the paediatric wards of NUH. Our RMH is staffed 24 hours, seven days a week, and offers a place to call home at no cost so families can afford the best care for their children. The RMH mainly serves families whose children (newborn to 19) are in intensive care receiving treatment for cancer and trauma, and undergoing organ transplants." The RMHC Singapore does not provide financial assistance per se, but rather its services during the stay at the RMH are offered free of charge to the families.



+ HOSPITAL DIRECTORY +

ALEXANDRA HOSPITAL

378 Alexandra Road
Singapore 159964
☎ (65) 6379 4383
📠 (65) 6379 4330

ANG MO KIO - THYE HUA KWAN HOSPITAL

17 Ang Mo Kio Avenue 9
Singapore 569766
☎ (65) 6453 8033
📠 (65) 6454 1729

BRIGHT VISION HOSPITAL

5 Lorong Napiri
Singapore 547530
☎ (65) 6248 5755
📠 (65) 6881 3872

CHANGI GENERAL HOSPITAL

2 Simei Street 3
Singapore 529889
8 Simei Street 3, (Level 9, Ward 59)
Singapore 529895
☎ (65) 6788 8833
📠 (65) 6788 0933

CHANGI GENERAL HOSPITAL, WARD 3B @ PARKWAY EAST HOSPITAL

321 Joo Chiat Place
Parkway East Hospital
Singapore 427990
☎ (65) 6344 7588
📠 (65) 6345 4966

COMPLEX MEDICAL CENTRE

982A Upper Changi Road North
Singapore 507709
☎ (65) 6546 7393
📠 (65) 6311 2392

FORTIS COLORECTAL HOSPITAL

19 Adam Road
Singapore 289891
☎ (65) 6672 5900
📠 (65) 6672 5905

GLENEAGLES HOSPITAL

6A Napier Road
Singapore 258500
☎ (65) 6470 3461
📠 (65) 6470 3400

INSTITUTE OF MENTAL HEALTH / WOODBIDGE HOSPITAL

10 Buangkok View
Singapore 539747
☎ (65) 6389 2000
📠 (65) 6385 1050

JOHNS HOPKINS SINGAPORE INTERNATIONAL MEDICAL CENTRE

11 Jalan Tan Tock Seng
Singapore 308433
☎ (65) 6880 2222
📠 (65) 6880 2233

KHOO TECK PUAT HOSPITAL

90 Yishun Central
Singapore 768828
☎ (65) 6555 8000
📠 (65) 6602 3644

KK WOMEN'S AND CHILDREN'S HOSPITAL

100 Bukit Timah Road
Singapore 229899
☎ (65) 6293 4044
📠 (65) 6293 7933

MOUNT ALVERNIA HOSPITAL

820 Thomson Road
Singapore 574623
☎ (65) 6347 6688
📠 (65) 6255 6303

MOUNT ELIZABETH HOSPITAL

3 Mount Elizabeth
Singapore 228510
☎ (65) 6731 2828
📠 (65) 6738 7519

MOUNT ELIZABETH NOVENA HOSPITAL

38 Irrawaddy Road
Singapore 329563
☎ (65) 6933 0000
📠 (65) 6933 0500

NATIONAL HEART CENTRE OF SINGAPORE

17 Third Hospital Avenue
National Heart Centre, Mistri Wing
Singapore 168752
☎ (65) 6436 7800
📠 (65) 6221 0944

NATIONAL UNIVERSITY HOSPITAL

5 Lower Kent Ridge Road
Singapore 119074
☎ (65) 6779 5555
📠 (65) 6777 2576

NUH WARD 1@JURONG

235 Corporation Drive
West Point Hospital
Singapore 619771
☎ (65) 6262 5818
📠 (65) 6262 5801

PARKWAY EAST HOSPITAL

321 Joo Chiat Place
Singapore 427990
☎ (65) 6344 7588
📠 (65) 6345 4966

RAFFLES HOSPITAL

585 North Bridge Road
Singapore 188770
☎ (65) 6311 1111
📠 (65) 6311 2390

REN CI COMMUNITY HOSPITAL

71 Irrawaddy Road
Singapore 329562
☎ (65) 6358 0777
📠 (65) 6358 0900

REN CI LONG TERM CARE

BLK 9, 10 Buangkok View Level 1
Singapore 539747
☎ (65) 6358 0777
📠 (65) 6385 0388

SINGAPORE GENERAL HOSPITAL

Outram Road
Singapore 169608
☎ (65) 6222 3322
📠 (65) 6222 1720

SINGAPORE GENERAL HOSPITAL REHABILITATION MEDICINE

5 Lorong Napiri
Bright Vision Hospital
Singapore 547530
☎ (65) 6248 5755
📠 (65) 6881 3872

ST ANDREW'S COMMUNITY HOSPITAL

8 Simei Street 3
Singapore 529895
☎ (65) 6586 1000
📠 (65) 6586 1100

ST. LUKE'S HOSPITAL

2 Bukit Batok Street 11
Singapore 659674
☎ (65) 6563 2281
📠 (65) 6561 8205

TAN TOCK SENG HOSPITAL

11 Jalan Tan Tock Seng
Singapore 308433
☎ (65) 6256 6011
📠 (65) 6256 2261

TAN TOCK SENG HOSPITAL REHABILITATION CENTRE

17 Ang Mo Kio Avenue 9
Ang Mo Kio Thye Hua Kwan Hospital
Singapore 569766
☎ (65) 6450 6228
📠 (65) 6459 3441

TAN TOCK SENG HOSPITAL SUBACUTE WARDS

71 Irrawaddy Road
Ren Ci Community Hospital
(Wards 6,7,8,9 and 10)
Singapore 329562
☎ (65) 6256 6011
📠 (65) 6256 2261

THOMSON MEDICAL CENTRE

339 Thomson Road
Singapore 307677
☎ (65) 6256 9494
📠 (65) 6253 4468

WEST POINT HOSPITAL

235 Corporation Drive
Singapore 619771
☎ (65) 6262 5836
📠 (65) 6262 5859

TELEPHONE DIRECTORY

EMERGENCY NUMBERS

EMERGENCY AMBULANCE AND FIRE

☎ 995

NON-EMERGENCY AMBULANCE

☎ 1777

POLICE EMERGENCY

☎ 999

DENGUE HOTLINE

☎ 1800 933 6483

FIRE HAZARD REPORTING

☎ 1800 280 0000

POLICE HOTLINE

☎ 1800 255 0000

SCDF GENERAL ENQUIRIES

☎ 1800 286 5555

AVA HOTLINE

☎ 1800 226 2250

SP POWERGRID (to report a power failure)

☎ 1800 778 8888

NEA HOTLINE

☎ 1800 225 5632

FLOODS/ DRAIN OBSTRUCTIONS

☎ 1800 284 6600

BUILDING & CONSTRUCTION AUTHORITY

(to report structural defects in non-HDB buildings)

☎ (65) 6325 7191 / 6325 7393

HDB ESSENTIAL MAINTENANCE SERVICE UNIT (ESMU) (to report power failure and structural defects in HDB buildings; the service number for your building can be found in your lift lobby)

☎ 1800 275 5555 / 1800 325 8888 / 1800 354 3333

DRUGS & POISON (non-emergency)

☎ (65) 6423 9119

WEATHER

☎ (65) 6542 7788

CITYGAS (to report gas pipe leakage, disruption to gas supply and low gas pressure)

☎ 1800 752 1800

TAXI AND PUBLIC TRANSPORTATION

DIAL-A-CAB

☎ (65) 6342 5222

CITYCAB & COMFORT TAXI

☎ (65) 6552 1111

SMRT TAXIS

☎ (65) 6555 8888

TRANSCAB

☎ (65) 6555 3333

PREMIER TAXIS

☎ (65) 6363 6888

PRIME TAXI

☎ (65) 6778 0808

YELLOW-TOP TAXI

☎ (65) 6293 5545

TAXI EMERGENCY BOOKING

☎ 1 900 915 2222

SBS BUS INFO CENTRE

☎ 1 800 287 2727

MRT INFORMATION CENTRE

☎ 1 800 336 8900

LOST & FOUND SERVICE TAXIS

☎ 1 800 225 5582

LOST & FOUND SERVICE BUS

☎ (65) 63837211

EMERGENCY NUMBERS

FOREIGN MISSION ONE CALL CENTRE

☎ 1 800 334 4800

CALL-SEARCH YELLOW PAGES

☎ 777 7777

LOCAL DIRECTORY ASSISTANCE

☎ 100

INT'L DIRECTORY ASSISTANCE

☎ 104

KBRI SINGAPURA



No. 7 Chatsworth Road
Singapore 249761

☎ (65) 6737 7422

☎ (65) 6737 5037 / 6235 5783

www.kbrisingapura.sg

info@kbrisingapura.com

Perihal Keimigrasian

☎ (65) 6737 7422, lalu tekan 1
(65) 6839 5407 (Ibu Siti)

Perihal Layanan Konsuler dan Penata Laksana Rumah Tangga (PLRT)

☎ (65) 6737 7422, lalu tekan 2 (Konsuler)
(65) 6737 7422, lalu tekan 3 (PLRT)
(65) 6839 5422 (Ibu Kalsom)

Perihal Perhubungan

☎ (65) 6737 7422, lalu tekan 4
(65) 6839 5434 (Bpk. Ade)

Perihal Ekonomi dan Perdagangan

☎ (65) 6737 7422, lalu tekan 5
(65) 6839 5454 (Ekonomi / Ibu Ida)
(65) 6839 5451 (Perdagangan / Ibu Elya)

Perihal Politik

☎ (65) 6737 7422, lalu tekan 6
(65) 6839 5460 (Ibu Saliah)

Perihal Penerangan, Sosial dan Budaya

☎ (65) 6737 7422, lalu tekan 7
(65) 6839 5472 (Ibu Asas)

Perihal Bea Cukai

☎ (65) 6839 5427 (Ibu Ros)

Perihal Pertahanan

☎ (65) 6839 5491 (Ibu Ava)

WEBSITE KBRI SINGAPURA

www.kbrisingapura.sg
www.indonesianembassy.sg





I have enjoyed a fruitful and rewarding time in Singapore at the Embassy, in charge for information, promoting Indonesian culture and maintaining relations with the Indonesian community in Singapore. I still remember my first impression when I arrived here two years and nine months ago - Singapore is a very clean and systematic place where everything is in order and well managed. And that impression still holds until now.

Indonesians will have no problems living in Singapore. It wasn't hard for me to adjust to life here, because Singapore is very near to Indonesia and we share many things in common, such as weather, language, food etc. Thanks to those similarities, I didn't experience any cultural shock whatsoever. Well, of course, there are many differences in other areas but so far I have managed to overcome them and adapt to daily life in Singapore.

One of the nicest things here I most appreciate is that there is almost no traffic jams (compared to Jakarta's standards). I can manage my appointment time precisely and estimate accurately when I will arrive or return from my destination.

Singapore will have a special place in my heart because it was here that I watched my son grow up during his golden age; experts say that a child's golden age is from birth to three years old. My son was only four months old when we came

From Singapore with Love

Singapore will have a special place in my heart because it was here that I watched my son grew up during his golden age

here, so he learnt how to walk, spoke his first words etc. Those were really special moments for a mother.

I will be ending my assignment in Singapore after serving here for about three years. I will be returning to the Ministry of Foreign Affairs office in Jakarta in September and will then know where I will be posted. But in between, I plan to pursue higher education courses for the betterment of my work and career.

Something that I will definitely miss very much when I leave Singapore is the food and in particular chilli crab! I like chilli crab a lot and (so far) I have not found the same dish anywhere else in the world. Well, of course, I have come across many similar dishes to chilli crab, but somehow or other the taste is still different from the Singapore variety.

But most of all, I would miss the many friends that I have made here. And I am glad to report that Singaporeans, in general, are quite easy-going and make friends easily. When I go back I will recommend my friends and family if they visit Singapore they must first try the chilli crab, and bring a lot of money as Singapore is a very expensive destination no thanks to the high currency exchange rate. And I will also advise them to behave themselves, respect and follow the rules and regulations as everything here goes "by the book." 📖

Prairie Maharwati

Second Secretary
Indonesian Embassy in Singapore

WHAT IF...



EXPLORE WHAT IF



Middle School student Noa connects with her teacher Paula.

...THE FOCUS OF TECHNOLOGY WAS LEARNING?

Would technology no longer be an end in itself? At UWCSEA, our students are surrounded by technology, with 1.2 devices available for every student. But access to devices is only the beginning. UWCSEA invests even more in training teachers in the use of technology to transform learning.

Take Paula Guinto and her student Noa. With the support of dedicated digital literacy coaches, Paula uses technology extensively in her English classes. But she knows that the most important connection is the one that Noa makes with her learning.

With a goal of cultivating trust and collaborative conversations, Paula's students use apps to extend discussions, access authentic audiences, edit one another's work online and more. Technology keeps them connected—to each other.

Maybe that's why UWCSEA was named 21st Century Learning International's School of the Year for 2013. There definitely isn't an app for that.

What if your child joins UWCSEA?

Visit www.uwcsea.edu.sg to find out more.





Jangan hanya bercerita. Bacakan dongeng untuk mereka.

Berbicara lebih lama bersama orang tersayang dengan **10 menit gratis** bicara untuk **8 menit** panggilan IDD 021 ke Indonesia setiap hari.



Nikmati panggilan masuk dan data lokal gratis dengan M Card.

Jadi dekat dengan rumah dengan:



M1. FOR EVERY ONE.

Terms and conditions apply.

m1.com.sg/mcard