

IN Diplomacy

MISSION TO COMMUNICATE

ANNUAL



Around the World in Delicious Celebratory Dishes

Inside: Highlights of State Visits and
High Commissions & Embassies
Yearbook of Activities

IN Diplomacy ANNUAL

www.indiplomacy.com



Contents

PUBLISHER'S NOTE

- › Celebrating the Ties that Bind

5

IN CONVERSATION

- › The World of Diplomacy in Singapore according to the Dean of the Diplomatic and Consular Corps here

6

FOREIGN STATE VISITS

- › Beginning with PM Lee's Visits to Brunei, China and the USA

7

STATE VISITS TO SINGAPORE

8

CLASS OF 2017

- › Welcoming new heads of mission

9

DCC DIARY

- › Some highlights of 2017

9

IN TRANSIT

- › Some fond farewells

13

YEARBOOK SECTION

- › Participating foreign missions share their highlights of the year and a native celebratory recipe

14 - 67

A note about PHOTO SOURCES & CONTRIBUTORS

- Sun Media would like to thank
- Ministry of Communications & Information, Singapore
 - Ministry of Foreign Affairs, Singapore.
 - All the foreign missions for use of the photos. Where ever possible we have tried to credit usage and individual photographers.

Special thanks to CAFOD, the Catholic international development charity (<https://cafod.org.uk/>) for permission to use the front cover image.

PUBLISHER Sun Media Pte Ltd

EDITOR-IN-CHIEF Nomita Dhar

EDITORIAL Ranee Sahaney, Arjun Dhar, Prionka Ray, Syed Jaafar Alkaff

SPECIAL EDITION ADVISOR H.E. Zenon Kosiniak-Kamysz
Ambassador of Poland in Singapore and Dean of Diplomatic and Consular Corps Singapore

DESIGN & LAYOUT Syed Jaafar Alkaff

PHOTO CONTRIBUTOR Michael Ozaki

ADVERTISING & MARKETING Swati Singh

PRINTING Stamford Press Pte Ltd

PUBLISHING OFFICE Sun Media Pte Ltd, 20 Kramat Lane
#01-02 United House, Singapore 228773
Tel: (65) 6735 2972 / 6735 1907 / 6735 2986
Fax: (65) 6735 3114

E-mail: admin@sunmediaonline.com

Website: www.indiplomacy.com
MICA (P) 150/11/2017

© Copyright 2017 by Sun Media Pte Ltd. The opinions, pronouncements or views expressed or implied in this publication are those of contributors or authors. They do not necessarily reflect the official stance of the Indonesian authorities nor their agents and representatives. The aim of this publication is to guide and provide general information. While every effort has been made to ensure the accuracy of all information contained, the publisher cannot be held liable for loss incurred in any way whatsoever by a company or a person relying on this information.

Celebrating the Ties that Bind

Dear Friends,



It gives me immense pleasure to share with you our readers the celebratory first issue of the **IN Diplomacy Annual Yearbook**. Sun Media, as many of you are aware, has been working with the Embassies and High Commissions based in Singapore ever since its inception. In the past couple of years it has been a joyful journey to first bring out the e-newsletter and thereafter the website dedicated to the island-nation's diplomatic corps.

Indeed, it is my privilege and honour to bring to you this delightful labour of love, which would not have been possible without the incredible support from Singapore's diplomatic community, with whom Sun Media has had a long and mutually fruitful relationship. And presenting you, our valued readers, with this first ever edition has been an even greater acknowledgement of this bonding over important issues of disseminating information, sharing views and enjoyment of many cultural conversations.

We would like to extend our gratitude to all the Embassies and High Commissions for their participation in the success of this publication. Diplomatic missions are a window to the world and they provide us with many opportunities to learn about different cultures and countries through their interactions and the activities they are involved in. It has been our sincere endeavour through our work to bring these opportunities to not only Singaporean citizens, but other residents in the city-state as well.

Celebrations are the spice of life and as we approach the festive season, we thought it appropriate to bring the novel flavours and culinary delights of various countries to add that special dash of fun that good food always brings to a special occasion. We also could not resist throwing in our two cents worth that if we had to pick a **Singapore** celebratory dish our choice would be *Rojak* - the mixture of vegetables and fruits soaked in a thick sweet prawn paste. As the poster of the Shaun Yeo's Singapore Tourism Board short film of the same name shows - we are a melting pot of cultures situated at the international crossroads of east and west.

Once more I would like to thank all the participating missions in this Yearbook.

Here is wishing you all a wonderful 2018 a new year of peace, prosperity and joy. May the New Year bring great tidings of comfort and joy— to you and all your loved ones!



Happy Reading!
Nomita Dhar

Diplomacy Needs Publicity
Our **Country Supplements** can help
you fully express your news and
views...

To find out more about how we can help you with
your communication needs. Please contact:
edit@sunmediaonline.com

www.indiplomacy.com



By invitation only

Diplomacy needs publicity

IN Diplomacy
MISSION TO COMMUNICATE

In Conversation with...

HE Zenon Kosiniak-Kamysz, Ambassador of Poland
and the Dean of Diplomatic & Consular Corps of Singapore

The World of Diplomacy in Singapore



The new Dean was already about three months into the titular position of the most senior foreign diplomatic head of mission in Singapore when IN Diplomacy interviewed him on 16th October 2017. Here are some of his thoughts on the DCC and a message for readers of IN Diplomacy Annual.

"Another very good one was Peace Day which was set up with the cooperation of the Metropolitan YMCA, in fact, the theme was initiated by the YMCA itself. Keeping in view the most crucial and important of all duties for us diplomats sent out to other countries is to help keep the peace between nations...it is above all other duties as diplomats. I was really very happy and appreciated this move to involve the young people...young Singaporeans to share our experiences about the importance of peace-keeping activities and the great responsibility of this matter for us."

About the Dean's role...

"For one it does not matter whether he is a junior or senior ambassador in the diplomatic corps. He is the Dean. This is not a new function. In my understanding the Dean should be the representative of all ambassadors and high commissioners for all official authorities in Singapore. Secondly, the Dean should be also responsible for co-operation amongst the diplomatic corps itself."

On foreign missions participating in the community...

"Many events had already taken place under the tenure of my predecessor. I have tried to continue that. We've had many satisfying activities both from the professional point of view as well as some social activities where we have tried to involve the local communities. I believe some of these events should be dedicated for the local community, not just only for the diplomats. As diplomats our duty is also to understand and engage with the local people in the country where we are posted. One such was the Charity Bazaar organized in the month of October this year. This was done in collaboration with the Red Cross. I think it is very important that the diplomatic community supports people who are in need. We have been doing this at least in the countries that I have been posted. I was very happy that about 20 embassies participated in this charity event."

A message to readers...

"I do hope we will feel as comfortable and safe in the future in this country as we have been. This is an exceptional country for all of us. It is a very interesting country for European as there is so much we can learn from it. I hope that the year 2018 will be safe and peaceful for Singapore and the entire world."



For the full interview visit www.indiplomacy.com

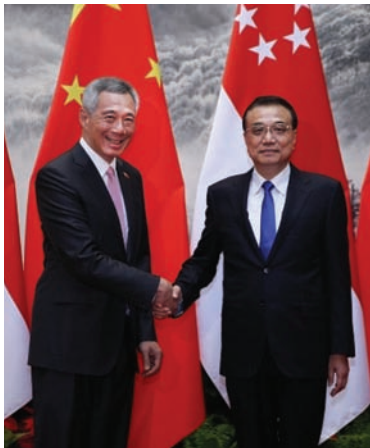


2017 Some highlights of visits this year by Prime Minister of Singapore Lee Hsien Loong. For the full list of official visits by Singapore ministers overseas, visit www.indiplomacy.com

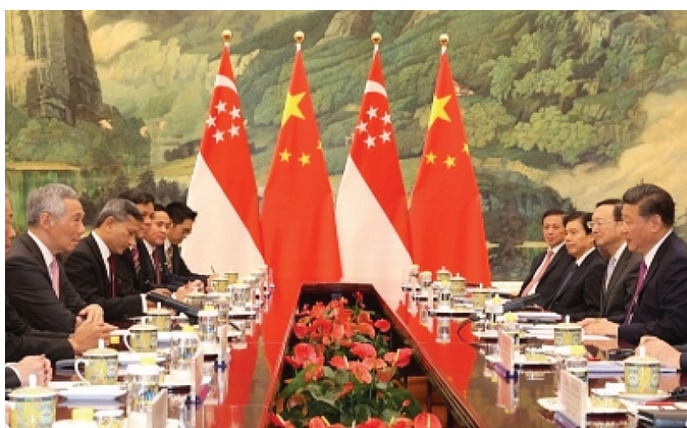
Official Visit to the People's Republic of China 19 to 21 September 2017

Prime Minister Lee Hsien Loong visited Beijing and Xiamen, Fujian Province at the invitation of the Premier of the State Council of the People's Republic of China, Li Keqiang.

In Beijing, the Prime Minister met President Xi Jinping, Premier Li Keqiang who hosted a Welcome Ceremony and a Dinner Banquet, and Chairman of the National People's Congress Zhang Dejiang.



In Xiamen, Prime Minister Lee met and was hosted to lunch by the Secretary of the Communist Party of China (CPC) Fujian Provincial Committee You Quan. PM Lee also visited ST Aerospace Technologies (Xiamen) Company and the Fujian (Xiamen)-Singapore Friendship Polyclinic - the first polyclinic jointly established by Singapore and China in 2011. He also attended a commemorative event to mark the completion of the refurbishment of the façade of the OCBC Building.



Majesty Sultan Haji Hassanal Bolkiah Mu'izzaddin Waddaulah, the Sultan and Yang di-Pertuan of Negara Brunei Darussalam. Prime Minister Lee conveyed Singapore's congratulations to His Majesty on the occasion. Both leaders also reaffirmed the excellent state of bilateral relations between the two countries.

Official Working Visit to Washington D.C. 21 to 26 October 2017



The Official Working Visit was at the invitation of President Donald Trump and PM Lee's visit built on Singapore's wide-ranging and robust partnership with the United States over the past 51 years. During the visit, PM Lee met President Trump at the Oval Office and was hosted by the President to a bilateral working lunch together with Cabinet Secretaries and key White House officials.

The Singapore Prime Minister also had separate meetings with Secretary of the Treasury Steve Mnuchin, Secretary of Commerce Wilbur Ross, National Security Advisor H R McMaster, and National Economic Council Director Gary Cohn. He met several key Congressional leaders while he was there as well as Singaporeans at a reception at the Singapore Embassy in Washington, D.C. He spoke at the Economic Club of Washington D.C. and attended a moderated dialogue at the Council on Foreign Relations.



Working Visit to Negara Brunei Darussalam for the Golden Jubilee Celebration of His Majesty Sultan Haji Hassanal Bolkiah 5 to 7 October 2017



Prime Minister Lee Hsien Loong was in Bandar Seri Begawan, Negara Brunei Darussalam, to attend the Golden Jubilee celebration of His



2017 For the full listing of official visits by foreign dignitaries please go to www.indiplomacy.com



State Visit of His Highness Sheikh Tamim Bin Hamad Al Thani, Emir of the State of Qatar to the Republic of Singapore 16-17 October 2017

A warm welcome was extended to His Highness Sheikh Tamim Bin Hamad Al Thani, Emir of the State of Qatar, on his arrival in the Republic of Singapore for a state visit. He met Madam Halimah Yacob, President of the Republic of Singapore, at the Istana where they both reaffirmed the excellent ties between Qatar and Singapore. His Highness Sheikh Tamim also met with Singapore's Prime Minister Lee Hsien Loong.



Official Visit of the Prime Minister of Hungary, His Excellency Viktor Orbán 26 to 27 September 2017

The Prime Minister of Hungary, His Excellency Viktor Orbán, made his first official visit to Singapore from 26 to 27 September 2017, at the invitation of Prime Minister Lee Hsien Loong. Prime Minister Orbán's visit reaffirmed the growing bilateral relations between Singapore and Hungary, one of the emerging economies in Central and Eastern Europe.



Official Visit to Singapore by Minister of Foreign Affairs of the Federative Republic of Brazil His Excellency Aloysio Nunes Ferreira 7 to 9 September 2017

His Excellency Aloysio Nunes Ferreira, Minister of Foreign Affairs of the Federative Republic of Brazil, arrived in Singapore for an Official Visit at the invitation of Minister for Foreign Affairs Dr Vivian Balakrishnan from 7 to 9 September 2017. PM Lee and Minister Nunes reaffirmed the strong friendship between Singapore and Brazil.



Introductory Visit to Singapore by Minister of Foreign Affairs and Worship of The Argentine Republic His Excellency Jorge Faurie 4 September 2017

The Minister of Foreign Affairs and Worship of the Argentine Republic, His Excellency Jorge Faurie, who was on an introductory visit to Singapore, attended a luncheon by Minister for Foreign Affairs Dr Vivian Balakrishnan. They both reaffirmed the warm and growing relations between Singapore and Argentina.



CLASS of 2017

In 2017 many high commissioners and ambassadors presented their credentials in Singapore. IN Diplomacy interviewed many of them on their thoughts and feelings about their new posting and plans. For the interviews, more photos and official bios visit www.indiplomacy.com

26 January 2017

1. **Australia** HE Bruce Charles Gosper
2. **France** HE Marc Abensour
3. **Bangladesh** HE Mustafizur Rahman



23 February 2017

4. **Morocco** HE Ouadia Benabdellah (Resident in Jakarta)
5. **Ethiopia** HE Arega Hailu Teffera (Resident in Jakarta)
6. **Samoa** HE Hinauri Petana (Resident in Canberra)



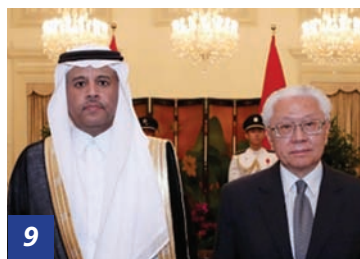
30 March 2017

7. **Mexico** HE Nathan Wolf Lustbader
8. **Maldives** HE Hamdun Abdulla Hameed



1 June 2017

9. **Saudi Arabia** HE Saad Saleh I. Alsaleh
10. **Romania** HE Florin-Marius Tacu
11. **Cambodia** HE Ngoun Sokveng



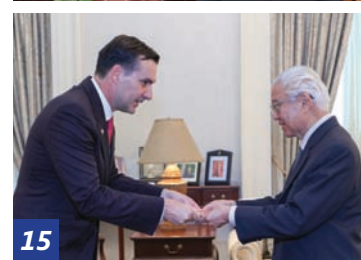
29 June 2017

- 12. Argentina** HE Federico Alejandro Barttfeld
- 13. Zambia** HE Mrs Judith Kan'goma
Kapijimpanga (Resident in New Delhi)



27 July 2017

- 14. Germany** HE Dr Ulrich Andreas Ferdinand Sante



24 August 2017

- 15. Belgium** HE Andy Mariette J Detaille
- 16. Netherlands** HE Grietje Landman e/v Vonno
- 17. Italy** HE Raffaele Langella



25 October 2017

- 18. Israel** HE Simona Halperin
- 19. Norway** HE Anita Nergaard
- 20. Malaysia** HE Dato Zulkifli bin Adnana
- 21. European Union** HE Mrs Barbara Plinkert



29 November 2017

- 22. South Africa** HE Modise Casalis Mokitlane
- 23. Botswana** HE Mothusi Bruce Rabasha Palai
(Resident in Beijing)



PROGRESS NOT PERFECTION

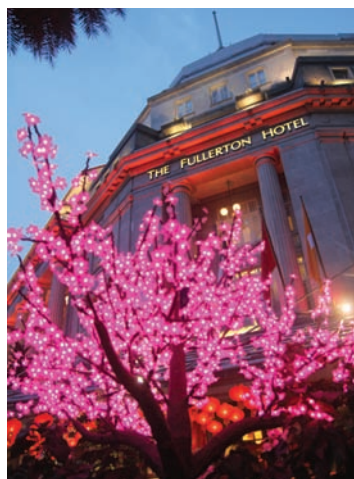


Diary

2017

Round up of activities, events and special functions of the Diplomatic & Consular Corps of Singapore. For the full stories and to browse the photo albums visit www.indiplomacy.com

Touch of Chinese New Year at Fullerton Gathering 9th January 2017.



Wives of DCC Singapore Meet Too 17th February 2017



Ambassador's Night Bowling Movie Theme
25th April 2017



Singapore Red Cross International Bazaar
23rd September 2017



United Nations International Day of Peace
20th September 2017



Annual Foreign Affairs Cup
28th October 2017



18th Ambassadors Cup Pre-Event
- Support for Outreach Programme
3rd November 2017



18th Ambassadors Cup
11th November 2017



IN TRANSIT

The DCC Singapore Farewell Receptions are a regular fixture in the Corps calendar of events. Following are the diplomats to whom we bid *adieu* in 2017. However, it is more likely that they will bump into each other again in a future posting. One special fond farewell goes to HE Jairo Hernandez Milian, the former Ambassador of Costa Rica to Singapore and past Dean of the DCC in Singapore. For more photos and past farewell receptions visit www.indiplomacy.com



IN Diplomacy Yearbook 2017

There are 70 resident foreign High Commissions and Embassies, 43 foreign Consular posts here (there are more than 60 non-resident foreign High Commissioners and Ambassadors) accredited to Singapore*. All of them are headed by influential newsmakers with information, events and activities that touch business, trade, investment, education, the arts, culture and invariably, in some way touch the lives of the people in Singapore.

This section brings the highlights of the various activities and engagements of the many embassies, high commissions and consulates. They have also shared with readers their special pick of a celebratory dish that is popular in their countries. We hope this will also whet your appetite and interest in the activities organised by the foreign missions and encourage you to participate in them!

* as of December 2017. Source: Singapore Ministry of Foreign Affairs



Countries Represented in Singapore and Yearbook Country Contributors Locator

Following are diplomatic missions and consulates **based in Singapore**. Consulates are denoted by this symbol . Diplomatic missions that have contributed to the Annual are marked in **BOLD**

COUNTRY NAME	PAGE NO.
ANGOLA	
ARGENTINA	
AUSTRALIA	
AUSTRIA	
BANGLADESH	16
BARBADOS	
BELGIUM	18
BELIZE	
BENIN	
BOTSWANA	
BRAZIL	20
BRUNEI DARUSSALAM	
BURKINA FASO	
CABO VERDE	
CAMBODIA	
CANADA	22
CHILE	
CHINA	
COLOMBIA	
CONGO, THE DEMOCRATIC REPUBLIC OF THE	
COSTA RICA	24
CÔTE D'IVOIRE	
CUBA	
CYPRUS	
CZECH REPUBLIC	
DENMARK	
EGYPT	26
EL SALVADOR	
ESTONIA	
ETHIOPIA	
EUROPEAN UNION	
FINLAND	28
FRANCE	

○ GEORGIA	
GERMANY	
GREECE	
○ GREECE	
○ GUINEA	
HOLY SEE	
HUNGARY	
○ ICELAND	
INDIA	30
INDONESIA	32
IRELAND	
ISRAEL	
ITALY	
○ JAMAICA	
JAPAN	
KAZAKHSTAN	
○ KENYA	
KOREA, DEMOCRATIC PEOPLE'S REPUBLIC OF	
KOREA, REPUBLIC OF	34
KUWAIT	
LAO PEOPLE'S DEMOCRATIC REPUBLIC	
○ LEBANON	
○ LIECHTENSTEIN	
○ LITHUANIA	
○ LUXEMBOURG	
○ MADAGASCAR	
MALAYSIA	36
MALDIVES	
○ MALI	
○ MALTA	
○ MAURITIUS	
MEXICO	
○ MOLDOVA, REPUBLIC OF	
○ MONACO	
MONGOLIA	
○ MOROCCO	
○ MOZAMBIQUE	
MYANMAR	
○ NEPAL	
NETHERLANDS	
NEW ZEALAND	

NIGERIA	38
NORWAY	40
○ OMAN	
PAKISTAN	42
PANAMA	
PAPUA NEW GUINEA	
PERU	44
PHILIPPINES	
POLAND	46
PORTUGAL	
QATAR	
ROMANIA	48
RUSSIAN FEDERATION	50
RWANDA	
○ SAINT VINCENT AND THE GRENADINES	
○ SAN MARINO	
SAUDI ARABIA	
○ SEYCHELLES	
○ SLOVAKIA	
○ SLOVENIA	
SOUTH AFRICA	
SPAIN	
SRI LANKA	52
○ SUDAN	
SWEDEN	
SWITZERLAND	54
○ TANZANIA, UNITED REPUBLIC OF	
THAILAND	
TIMOR-LESTE	56
○ TONGA	
TURKEY	58
○ UGANDA	
UKRAINE	60
UNITED ARAB EMIRATES	
UNITED KINGDOM	
UNITED STATES OF AMERICA	62
UZBEKISTAN	64
VENEZUELA, BOLIVARIAN REPUBLIC OF	66
VIET NAM	
○ ZAMBIA	
ZIMBABWE	

Bangladesh & Singapore A Journey Hand in Hand

Text and photos by Bangladesh High Commission, Singapore



Singapore and Bangladesh have been enjoying warm relations over forty-five years since the establishment of diplomatic ties in February 1972. Bangladesh High Commission attaches high importance to this relation strengthened with interactions and initiatives at various governmental and private levels within the ambit of economic, political and cultural cooperation. To this end, the High Commission organizes and facilitates various programs in Singapore all year round including business meetings, cultural performances and exchange of High Level visits.

East Meets East: Culture that Matters

In July 2017, Bangladesh High Commission in Singapore organized a cultural program titled **Bangladesh Soiree** at Singapore Chinese Cultural Centre. Renowned singers and dancers from Bangladesh performed to an audience of local and foreign guests, offering the audience a taste of Bengali culture and tradition.

In November 2017, Bangladesh High Commission hosted another enthralling cultural evening titled **Rhymes and Rhythm from the Hills** by artists from the ethnic minority communities of Bangladesh. Through their dances, the artists beautifully depicted the lifestyle of the ethnic minorities of Bangladesh and their long cultural heritage.

Both the events were a highly successful showcase and projection of the rich Bangladeshi culture to a culturally vibrant Singaporean local and foreign audience, and could draw a large audience comprising of diplomats, government officials, representatives of different organizations, business bodies and expatriate Bangladeshis. The audiences deeply appreciated the peaceful and cultural coexistence of the people of different castes, languages and beliefs in Bangladesh, attesting to the social harmony and colourful lifestyle of the people of the country.



Mutual Prosperity Brings Mutual Benefits

With a population of over 160 million and an economy of over US\$250 billion, Bangladesh is the third largest major economy after China and India that has hit the 7% GDP growth rate. This country has 100 of its Special Economic Zones on offer for future investors. Bangladesh High Commission in Singapore works to promote trade and investment interests in Bangladesh and by also promoting investments in the Special Economic Zones.

Increased contact and interaction between business communities as well as trade and investment promotion organizations of the two countries could play an important role in further enhancing trade and investment. To this end, in March 2017, Bangladesh High Commission in Singapore co-organized a business seminar titled **Business Opportunities in Bangladesh**, which was attended by more than 100 Singapore companies interested in investing in Bangladesh. Subsequently, the High Commission also facilitated the visit of a strong business delegation from Singapore Business Federation and Bangladesh Business Chamber in Singapore to Bangladesh.

In August 2017 Bangladesh High Commission in Singapore organized **Doing Business Meetings** and a 'B2B conference' in Singapore. In these events, the relevant government agencies as well as private sector entrepreneurs from Bangladesh showcased the business opportunities on offer and shared the experience in running businesses in Bangladesh. The 'Business Matching' segment of the event facilitated talks related to prospective business cooperation and joint ventures between Bangladeshi and Singaporean businesses.



CELEBRATION DISHES OF THE WORLD

Hilsha Fish Fry & Bhuna Khichuri

There are a variety of signature dishes which Bengali people enjoy and relish on special occasions. Hilsha Fish Fry and Bhuna Khichuri are two such dishes. In West Bengal the Khichuri is a famous dish that tastes great with the fried ilish fish which is intrinsic to the Padma River in Bangladesh. There are many types of Khichuri, each unique. The one featured here is made from a mixture of rice, red lentil/mug bean and different spices.



Hilsha Fish Fry

Ingredients

- 5-6 pieces hilsha fish
- 1/3 table spoon red chilli powder
- 1/2 cup mustard oil
- 2-4 pieces green chillies
- 1/2 table spoon turmeric powder
- one pinch salt

Method

- 1) Get the fish descaled and cleaned. Cut the pieces vertically in the center part of the fish.
- 2) Sprinkle salt and red chilli powder on the cut pieces of the fish. Gently rub the salt and chilli powder on the fish cuts and let it sit for 5 minutes
- 3) Add half cup of mustard oil on the pan and let it come to heating point. Once the smoke begins to come out from the oil, gently put the hilsha fishes on the pan. Fry one side for 4 minutes and then flip over. Lower the heat immediately and fry the other side for 4 minutes.



Bhuna Khichuri

Ingredients

- 1 cup of mug bean
- 2 cup basmati rice
- 1/2 cup ghee (traditional butter) or butter
- 1/2 cup of onion (sliced)
- 2 green chillies
- 2 teaspoons of garlic paste
- 1 teaspoon of ginger paste
- 1 teaspoon of roasted cumin powder
- 1 bay leaf
- 2-3 cloves
- 2-3 cinnamon
- 5 cups of boiled water
- 1 teaspoon salt

Method

- 1) Roast mug bean/ red lentils. Wash rice and mug bean and get rid of all the water. Set aside.
- 2) Add ghee/butter in a pan on medium heat. Add onion until slightly golden. Add all the following items: green chillies, garlic paste, ginger paste, roasted cumin powder, bay leaf, cloves and cinnamon, fry for 2-3 minutes or until the fragrance comes out.
- 3) Add salt & boiled water. When it reaches boiling point, put a lid on the pan and cook for 20-22 minutes. Serve with fried onion sprinkled on top.

Belgium Showcases Cultural, Culinary & Hi-Tech Finesse in 50th Celebrations

Text and photos by Embassy of Belgium in Singapore



October 10th 2016 marked the fiftieth anniversary of bilateral relations between Belgium and Singapore. On this occasion, a platform was launched where Belgian accomplishments on the island-state are showcased. Please have a look: www.50yearsbe.sg

On 15th March, Belgian companies participated in the **International Furniture Fair Singapore**. The companies showed their design in decorative items, carpets, home textiles and interior lighting, demonstrating Belgian excellence in contemporary design.

March - Francophonie Month

Traditionally March is also the month of the Francophonie: Alliance Française, together with embassies from French-speaking countries in Singapore, hosted the Francophonie Festival. Belgium's 50th anniversary of bilateral relations with Singapore was the occasion to be "FOCUS COUNTRY". We screened the feature movie by Joachim Lafosse *"After Love / L'économie du couple"* and famous singer, Axelle Red, played two acoustic concerts in Singapore.

The following month, 10 Belgian companies participated in the **Medlab Fair** to highlight their solutions in the field of life sciences. The life sciences and medtech domains represent 23% of Wallonia's total exports, making it the region's number one sector. Wallonia is one of Belgium's three regions.

May brings the annual **European Union Film Festival**, Singapore's longest running foreign film festival. This year's edition took place in an iconic setting: the National Gallery. Belgium presented *"Problemski*

Hotel": a movie inspired by the novel of acclaimed Flemish author Dimitri Verhulst about the journey of 2 migrants.

In the same month, 15 Belgian start-ups visited Singapore to explore the bustling startup ecosystem in the city-state. On this occasion, the embassy hosted a networking reception for the start-ups to meet possible investors and other stakeholders.

On July 21st, we celebrated our National Day at the residence. It was also a farewell reception for Ambassador Cockx after four years in Singapore.

Ambassador Detaille arrived at the end of July with his family from Kuwait. He had the honour to present his credentials to President, Tony Tan Keng Yam, at the end of August.

In September, the Belgian technology company IMEC hosted its first event in Singapore: **IMEC Technology Forum 2017 Southeast Asia**. Guest of Honour, Mr Low Teck Seng, CEO of the National Research Foundation, shared insights on Singapore's approach towards new technologies and Mr Luc Van den Hove, CEO of IMEC, did the same for Belgium. Belgian students in Singapore and Singaporean alumni of Belgian universities were invited to participate in the Forum.

Royal Belgian Caviar Launch

After the refurbishing of the kitchen of the Residence of the Ambassador, everything was ready for the official launch of Royal Belgian Caviar in Singapore. The best chefs in town were invited to taste this Belgian delicacy.



Katoen Natie, Belgium's foremost supplier of logistics and distribution services, launched the first driverless truck in Singapore, in their facilities on Jurong Island, thus underscoring Belgian leadership in quality and innovation.

October was a busy month with several delegations in town. First, Belgian wealth manager Econopolis – together with a sizeable delegation of business people – explored Singapore on a fact-finding mission to study opportunities in the city-state and the wider ASEAN region. Second, a delegation of Belgian healthcare leaders visited Singapore to study the local healthcare system. Finally, Belgian TV paid a visit here as well, to make a documentary about the education system in Singapore.

In the same month, Katoen Natie, Belgium's foremost supplier of

logistics and distribution services, launched the first driverless truck in Singapore, in their facilities on Jurong Island, thus underscoring Belgian leadership in quality and innovation.

Finally, in November, our annual **King's Day** reception was held at the Tower Club where more than 300 Belgian and Singaporean guests mingled over fine cuisine and Belgian beers. This would not have been possible without the generous support of logistics company Katoen Natie and dredging company DEME.

CELEBRATION DISHES OF THE WORLD

Karbonaden



This classic Belgian meat stew with beer and pear molasses (from a Belgian city called Liege) is a tasty and very popular Flemish dish.

Ingredients

- 1 kg beef
- 2 onions
- Brown Beer (33 cl)
- 2 spoons "Loonse"/"Liège" apple-pear syrup
- thyme
- 2 laurel leaves
- 1 clove
- 1 slice coarse brown bread
- 2 spoons sharp mustard (not Dijon, not American)
- natural vinegar (1 pouring)
- butter
- pepper & salt
- 1 kg loose cooking potatoes (e.g. Bintjes)
- mayonnaise
- ox fat

Method

- 1) Chop onions (medium pieces). Heat a large pot; melt butter. Place the onions inside; fry them on a medium fire. Heat another pan (medium fire), add butter and shear beef until it's golden brown. Season with pepper and salt during frying.
- 2) Place meat in the pot with onions. Don't rinse the pan; pour beer over the meat-butter residue and stir until all are released and mixed with the beer. Pour it into a pot once it reaches boiling point and place syrup, laurel leaves, the clove and thyme into the pot.
- 3) Smear mustard on the bread; place it in the pot (mustard facing downwards) and simmer meat for 1 ½ - 3 hours (low fire). Stir occasionally. Put the lid on the pot only when sauce is sufficiently thick. Add vinegar; stir thoroughly.
- 4) Cut the potatoes into fries and heat the ox fat to 140 °C; fry them lightly and place them on a plate to cool down. Reheat fat to 180 °C, refry once more – until golden brown & crispy – and serve on a plate. Add salt.

Scoring Goals for Brazil in 2017

A momentous year for the partnership between Singapore and Brazil

Text and photos by Embassy of Brazil in Singapore

The ties that bind Brazil and Singapore go far back to the times of the global maritime empire built by Portugal centuries ago, which left an imprint both in South America and in Southeast Asia, in places like Malacca, Timor and beyond. Still to this day, traces can be found among the Eurasian ethnicity in Singapore. More recently, Brazil and Singapore have grown ever closer, culminating in this year's celebration of 50 years of diplomatic relations between the two heavyweights in their respective domains.

Brazilian Exports Hit Records

Two years after the independence of Singapore, the two nations decided to establish official relations. One must marvel at how far the bilateral ties have come. Fifty years on, Singapore is a major investor in Brazil, with shipyards, manufacturers, equity and more footholds in Brazil. Brazilian exports to Singapore have hit a record this year, with more volumes crossing the oceans towards this shore. The two nations are bound even further through sports and by many cultural activities such as music events, culinary experimentation, interests in the sustainability of fauna and flora, to name a few.

To crown this half-century of ties and herald the next one, the Minister for Foreign Affairs of Brazil came to Singapore in the month of September, a most fortuitous occasion as H. E. Mr. Aloysio Nunes Ferreira took the opportunity to grace the National Day celebration of Brazil held at the Fullerton Bay Hotel. His presence in Singapore saw the staging of a business seminar, which he helmed with a view to boosting yet further the investments of Singapore into Brazil. The event addressed key issues, ranging from agribusiness to credit lines and much more on the business framework now rendered more investor-friendly by the reform-minded government of President Michel Temer.

Making the most of his time in Singapore, Minister Aloysio Nunes Ferreira traded insights with Prime Minister Lee Hsien Loong. He also met with his counterpart in Singapore, Minister Vivian Balakrishnan, who displayed in-depth knowledge of the former Portuguese sway over the region and who summed up well the current range of points of interest bringing Brazil and Singapore together. The meeting was marked by the signing of an agreement on visa exemption for diplomatic and official passports. Further in his rounds of the Ministries, Mr. Aloysio Nunes Ferreira met with Senior Minister for Trade

and Industry, Mr. Koh Poh Koon, ensuring thus that the door for business between the two partner nations remains open.

The heads of Brazilian corporate branch offices in Singapore likewise had a chance to meet with Minister Aloysio Nunes Ferreira. He also met with the heads of the trade and economic sections of each Brazilian Embassy from around ASEAN as well as the very same region's Brazilian Ambassadors. At a press conference, he expounded further on the bilateral relations and in fact he is bound to have more good news for the Brazil-Singapore partnership upon his return to Singapore in January 2018, accompanying a larger Brazilian delegation heading this way.

Going Beyond Commerce

Relations go beyond commerce and diplomacy, as one considers the kaleidoscopic range of lifestyle options and choices. In November, the Embassy of Brazil to Singapore presented once more the annual PianoBotanica, a musical evening at the Botanic Gardens that





Source: Wildlife Reserves

The Jurong Bird Park acquired a few blue macaws from conservation units in other countries, as these fine avian specimens were almost extinct in Brazil. ... A ceremony was held to celebrate the successful rescue of wildlife and the wider conservation of nature and biodiversity. It is with pride that we nurture further the ecosystem of exchanges that unites both our homelands in a web of common interests, from nature to business...

featured bossa nova, the Brazilian version of jazz. At the piano, Singapore's very own Jeremy Monteiro mesmerized the masses spread across the lawns which battled pouring rain, accompanied by Juliana da Silva, a virtuoso singer hailing from Brazil, as well as Melissa Tham, a talented voice from Singapore.

Closing the year, the Jurong Bird Park acquired a few blue macaws from conservation units in other countries, as these fine avian specimens were almost extinct in Brazil. Experts from Jurong Bird Park will help the birds acclimatize and learn to transition

back to wildlife, in preparation for their return to their natural habitat, the caatinga - the dry shrub landscape of northeast Brazil. A ceremony was held at the Jurong Bird Park to celebrate the successful rescue of wildlife and the wider conservation of nature and biodiversity.

It is with pride that we nurture further the ecosystem of exchanges that unites both our homelands in a web of common interests, from nature to business, as well as into sports, culture, gastronomy and the very many facets of life that bring people together.

CELEBRATION DISHES OF THE WORLD

Quindim



Quindim (pronounced as keen-deeng) is a baked dessert from Brazil, entailing coconut, eggs and sugar.

Ingredients

- 12 egg yolks
- 440 g (2 cups) sugar
- 250 ml water
- 100 g shredded coconut
- 2 tbsp butter, melted
- 1 tsp vanilla essence
- glucose syrup or butter, for lining the tins

Method

- 1) Preheat the oven to 180°C. Combine the ingredients other than the glucose syrup in a bowl and mix well.
- 2) Spread a thin layer of glucose syrup in the bottom of eight 250 ml individual baking moulds. Add the custard to three-quarters full. Bake the custards in a water bath for around 20 minutes.
- 3) Cooling time: 1 hour. Make sure they are cool before turning out. Serve cold.

Canada's 150th Anniversary in Singapore

Text and photos by High Commission of Canada in Singapore

2017 was an important year for Canada as we celebrated our 150th anniversary!



The historic milestone of CANADA 150 was marked in Canada and around the world through events centred on four themes: Diversity and Inclusion; the Environment; Youth; and Reconciliation with Indigenous Peoples.

In Singapore, our celebrations focused mainly on the diversity and inclusion theme, as these are shared values of Canada and Singapore. In Canada, we believe that our diversity is our strength, and it is at the heart of what Canada offers to the world.

We kicked off the year by introducing Singapore to Canada's indigenous roots, with **A Celebration of Canadian First Nations Culture Through the Arts**. This unique event showcased indigenous Canadian cuisine prepared by guest Chef Quentin Glabus of Frog Lake First Nation, and inspired audiences with moving performances by musician Jeremy Dutcher of Wolastoq First Nation (*photo next page, far left*).

Year-long Canada 150th Events

This was followed by a range of CANADA 150 cultural events throughout the year, from film screenings, to performing and visual arts. Classical music fans might be interested to know that we hosted a special performance by CANADA 150 Ambassador and world-renowned pianist Angela Hewitt in Singapore. Another highlight was our **National Canadian Film Day 150**, the world's largest ever film festival in which screenings of Canadian films were held all over the world. We screened an IMAX 3-D film (yes, IMAX is Canadian technology), *A Beautiful Planet*, by Canadian filmmaker Toni Myers. The environmental theme of the film was ideal, as the screening took place on April 19, just a few days before Earth Day.

We shone a spotlight on Canadian ingenuity through our **CANADA 150 Speaker Series**. Throughout 2017, leading Canadian experts spoke to local audiences on important themes such as the impact of cybersecurity on the global digital economy; Canadian policy in an era of global disruption; building successful start-ups; and the ethical considerations of artificial intelligence. The events demonstrated that there is much scope for deepened Canada-Singapore collaboration across these areas.

We also brought Singaporeans to Canada's Arctic region in 2017, through a special collaborative project with the Embassy of Finland to mark CANADA 150 and Finland's 100th birthday. ***Ice In The Tropics - A Canada 150-Finland 100-Singapore Arctic Collaboration*** included a photography exhibit, a seminar, film screenings and public talks at the National Museum of Singapore to showcase Canada's Arctic and draw attention to climate change in that region. We were thrilled to have another CANADA 150 Ambassador, Caitlyn Baikie (*photo next page, far right*) here with us for *Ice in the Tropics*. A young Inuk leader, Caitlyn shared personal stories of how climate change has affected Inuit traditional lifestyles in Canada's Arctic region.

Wrap-up Party

Our final event of the year, the CANADA 150 wrap up party, was a celebration of one of Canada's favourite bands – the “Soundtrack of Canada” – the Tragically Hip. Together with the Canadian Chamber of Commerce, we screened the film *Long Time Running* about the band's last tour across Canada. We celebrated the life of frontman Gord Downie, and shared our memories of the Tragically Hip, who were, and will remain, an integral and beloved part of Canadian culture.



The Canadian community also was actively involved in CANADA 150, holding events such as the **CANADA 150 Glorious and Free Gala**, the **CANADA 150 Canada Day party** (*photo top, middle*), the **Singapore-Canada Learning Exchange**, a Canada 150-Finland 100 friendly hockey match, and much more. We thank everyone for their hard work in making CANADA 150 a success.

The memory of CANADA 150 in Singapore will live on. The 80-page CANADA 150 *O Canada* magazine is now available online and provides information about the Canada-Singapore relationship, Canadian arts and culture, education, and economic opportunities for Singaporeans looking to do business with Canada in key sectors. The magazine can be found at <http://tinyurl.com/y82gveae>

The magazine will serve as a keepsake memento of the Canada-Singapore relationship for years to come. Another memorable mainstay will be the photos people took throughout the year with our striking 3-D CANADA 150 logo, which provided a great interactive, social media-friendly backdrop at all of our CANADA 150 events.

Last but not least, we were thrilled that *Lonely Planet* named Canada the world's top travel destination in 2017, and that many people from all corners of the earth took the opportunity of CANADA 150 to visit and see for themselves all that our country has to offer. We hope that Singaporeans will continue to select Canada as their travel destination of choice!

CELEBRATION DISHES OF THE WORLD

Stuffed & Roasted Lobster



Ingredients (2 to 4 servings)

- 2 Canadian Lobster (live/frozen) 500 to 600g (1 – 1½ lbs)
- 2/3 cup 100g leek, diced
- 2/3 cup 100g onion, diced
- 2/3 cup 100g fennel, diced
- 1/3 cup 50g red pepper, diced
- 2 cloves garlic, chopped
- 2 tablespoons 30g butter
- 3 sprigs tarragon, chopped
- 3/8 cup 100ml white wine (Riesling)
- 3/8 cup 90g (90ml) sour cream
- salt and cayenne pepper to taste
- salt 1 tablespoon 15g per litre of water

Method

- 1) Cook the lobsters in salted boiling water, 15 g (2 tablespoons) per litre, for 5 to 6 minutes. Remove and let cool.
- 2) Dice all vegetables. Chop the garlic and the tarragon. In a saucepan, sauté the vegetables in butter, without browning. Once onions are translucent, add the garlic, and then the wine. Reduce and add the sour cream.
- 3) Cut the lobsters in two. Remove the sac from behind the eyes. With a spoon, place the creamy parts of the lobster's body in the saucepan with the vegetables, and mix in.
- 4) Place the lobster halves on a roasting pan and douse with the mixture of vegetables. Place in the pre-heated oven at 180°C (350°F) for 5 to 6 minutes.

Preparation note: Canadian lobsters are usually available at Shiro (<https://www.shirocorp.com/index.php/products/seafood/h2o-lobster.html>), Cold Storage and Giant outlets in Singapore.

Costa Rica Celebrates Three Decades of Close Ties



Text and photos by Embassy of Costa Rica in Singapore



This year marked the celebration of two very special events - the 196th Anniversary of the Independence of Costa Rica, and the 30th Anniversary of the establishment of diplomatic relations between Costa Rica and Singapore. The celebration was held at Sentosa on September 12, which saw the attendance of the Diplomatic Corps and members of the Singaporean business Community. The Embassy also hosted as our Guest of Honour, the Mayor for North East District Mr. Desmond Choo, as well as two Members of Parliament.

National Day Celebrations - Similarities Highlighted



The Embassy's Chargé d'Affaires a.i., Mr. Alfonso Murillo, gave a speech celebrating the similarities between both Costa Rica and Singapore, their common interests and economic ties. Similarities such as the fact that both countries believed strongly in upholding international law and institutions, and committing to free trade - are factors that heavily contribute to the prosperity of both. Mr. Murillo elaborated on the main aspects of Costa Rican foreign policy such as human rights, disarmament and the abolition of nuclear weapons.

The speech made by the Guest of Honor touched on similar themes, as Mr. Choo expounded on the strength and values of the partnership their two countries enjoyed. He went on to laud the growing cooperation in the area of education and youth exchange programs, such as the Study

Trips for Engagement and Enrichment (STEER) Program organized by the National University of Singapore.

United Nations International Day of Peace



In celebration of the United Nations International Day of Peace, the Embassy hosted a group of student volunteers from the YMCA to exchange Peace Messages on September 20. In keeping with this year's Day of Peace theme (Together for Peace: Respect, Safety, and Dignity for All), the Embassy's message emphasized how Costa Rica has been a strong advocate for human rights, welcoming and protecting refugees that reach its shores. With the belief that everyone has the right to life, liberty and security of person, it would then follow that everyone should be provided with respect, safety, and dignity.

Essential Costa Rica

The 'Discovering Business Opportunities in Costa Rica' seminar was held on 3 March 2017. It was sponsored by the Latin American Chamber of Commerce and the Singapore Business Federation, in collaboration with the Embassy. The seminar promoted bilateral economic linkages between Singapore and Costa Rica. Speakers included H.E. Mr. Jairo Hernández, then Ambassador to Singapore

Costa Rica has seen its economy evolve from a rural and agriculture-based economy to one with high value-added industries linked into global value chains with more than 200 companies from the Fortune 500 list have operations there...



Source: Singapore International Energy Week

and Australia and the Dean of the Diplomatic and Consular Corps of Singapore.

Costa Rica has seen its economy evolve from a rural and agriculture-based economy to one with high value-added industries linked into global value chains where more than 200 companies from the Fortune 500 list have operations, making Costa Rica one of the best locations to invest in.

Visit: Mr. Jose María Figueres and Ms. Christiana Figueres

The former President of Costa Rica and Co-Chair of the Global Ocean Commission, Mr. Jose Maria Figueres, and former Executive Secretary of the United Nations Framework Convention on Climate Change and current Convener of Mission 2020, Ms. Christiana Figueres, visited Singapore during the third week of October for the Singapore International Energy Week. The visit was coordinated through the Embassy.

While here, they gave a special address on climate change and the oceans, speaking on how it presents both a challenge and an opportunity in the transition towards a decarbonized global economy, and how policymakers and business leaders need to manage this transition responsibly and collectively, in order to lower carbon emissions for a more sustainable future.

CELEBRATION DISHES OF THE WORLD

Olla de Carne



This delicious Beef and Vegetable Stew has been enjoyed for centuries in the region and is created by slow roasting a combination of special local ingredients important to the culture of Costa Rica, resulting in a hearty stew with a unique taste.

Method

- 1) In a big pot, cover the meats with water and bring to a boil. Discard the water and wash meat to eliminate excess fat.
- 2) Cover the meats with plenty of water, add celery, parsley, cilantro, cloves, garlic, onion, bell pepper and tomato. Cook till meats are almost tender.

Ingredients

- 1 kg meaty beef ribs
- 1 kg shank, tri-tip or brisket
- Plenty of water
- 2 celery stalks including leaves
- Few garlic cloves
- 1 red bell pepper cut in chunks
- 1 onion cut in chunks
- 2 chopped tomatoes
- 3 cloves
- 1 bunch parsley
- 1 bunch wild "coyote" cilantro
- 500 grams peeled cassava and cut into chunks
- 1 tiquisque peeled and chopped
- 1 sweet potato peeled and cut into chunks
- 2 potatoes peeled and cut into chunks
- 2 carrots peeled, cut into chunks
- 2 ripe mirlitons peeled and cut into chunks
- 2 plantains, starting to ripen, peeled and cut into chunks
- 2 ears of corn, tender, cut into chunks
- 1 squash cut into chunks
- 500 grams ripe pumpkin cut into chunks
- 1 malanga peeled and chopped
- 1 ñame peeled and chopped
- Fresh oregano leaves
- Few peppercorns

- 3) As the liquid starts to dry, add boiling water, then add cassava, tiquisque, malanga, ñame, potatoes, carrot and mirlitons and cook until almost tender.
- 4) Add remaining ingredients and more hot water. Bring to a boil, lower heat and cook until vegetables are soft. Season with salt and pepper to taste.
- 5) Serve with white rice and warm tortillas.

Egypt Presents Opportunities...

in new developments involving Suez Canal, education, IT and water management

Text and photos by Embassy of the Arab Republic of Egypt in Singapore



Egypt and Singapore have a longstanding diplomatic relationship that was established on November 28, 1966, almost a year after the independence of Singapore. Egypt was amongst the first countries to recognize the independence of Singapore, and was the first Arab country to establish diplomatic ties.

The year 2016 marked the 50th anniversary of diplomatic relations. The celebrations commemorating this occasion took place during the visit of H.E Dr. Tony Tan, the former President of the Republic of Singapore to Egypt in November 2016, which came after a year of the visit by H.E Mr. Abdel Fattah el-Sisi, President of the Arab Republic of Egypt to Singapore in August 2015. The exchange of visits by the two Presidents have moved the bilateral relations to new frontiers.

In 2017, the main focus of the Embassy's activities was to continue its follow up on the outcomes of the above-mentioned visits, to enhance the bilateral ties in the fields of Public Administration, Water Resource Management, Port Management, Education, Vocational Training, Information Technology, and E-governance.

The Embassy has furthermore continued its outreach policy to the Private Sector to attract investments into Egypt and promote trade; this is in addition to the regular political coordination with the competent authorities in Singapore on bilateral and international issues of mutual interest; and coordinating with MUIS on the means of enhancing the current cooperation with Al-Azhar on Islamic issues, and Singaporean Students studying in Al-Azhar University.

The Embassy's social activities included holding a reception for the Egyptian community in Singapore commemorating the revolution of 25 January 2011; holding a Dinner Reception at Hilton Singapore on the occasion of the National Day of Egypt in July 2017, where H.E. Indraneel Rajah, Senior Minister of State, Ministry of Finance and Ministry of Law was the Guest of Honour; hosting the annual "Iftar" in Ramadan for key figures in the Singaporean Muslim Community, where H.E. Dr. Mohamad Malaki Bin Osman, Senior Minister of State, Ministry of Defense and Ministry of Foreign Affairs was the Guest of Honour; co-organizing the Africa Day Reception in May 2017; and participating in the Singapore Red Cross International Bazaar in September 2017.



Visits, Business and Investment Events

■ The main visit of 2017 was by Dr. Sahar Nasr, Egyptian Minister of Investment and International Cooperation, and Admiral Mohab Mamish, the Chairman of the Suez Canal Authority and the Suez Canal Economic Zone in August 2017. The visit was upon an invitation extended by H.E. Koh Poh Koon, Senior Minister of State for Trade and Industry. They were accompanied by a business delegation.

The visit aimed at attracting Singaporean investments to Egypt in fields of urban and industrial zone development, logistics, maritime and food processing sectors. During the Egypt/ Singapore Business Forum hosted by the Singapore Business Federation (SBF), Dr. Nasr promoted the new Egyptian investment law, highlighting the business friendly environment it creates and the different incentives it provides for investors. Admiral Mamish laid out the opportunities and incentives of investing in the Suez Canal Economic Zone. The forum witnessed linking Egyptian and Singaporean businesses together.

Dr. Nasr signed a letter of intent with Singapore's Institute of Technical Education (ITE) on future collaboration, and witnessed the signing of a Memorandum of Understanding between SBF and the Federation of Egyptian Chambers of Commerce on future collaboration between them.

■ In March 2017, the Mufti of Singapore Dr. Mohamed Fatris Bakaram participated in the 27th session of the International Conference on Islamic Affairs titled “the role of Leaders and Decision Makers in spreading the culture of Peace and fight against Terrorism”, which was held in Cairo.

■ In May 2017, the Commander-in-Chief of the Egyptian Navy assigned a delegation headed by Rear Admiral Gamal Ibrahim Commander of the Southern fleet, to participate in the Golden Jubilee celebrations of Singapore’s Navy.

■ In September 2017, Egypt’s Prime Minister and its Minister of Trade and Industry witnessed the signing of a Memorandum of Understanding



between the Egyptian Industrial Development Authority (IDA), and the Singaporean Holding Company SECC, to establish an integrated industrial city in the “Fayoum” Governorate, on an area of 33 million square meters.

■ “The Mufti of Singapore visited Egypt in October 2017 to participate in the International Conference for Fatwa titled “The Role of Fatwa in Creating a Stable Society”.

■ Dr. Yaacob Ibrahim, Minister for Communications & Information, the Minister in Charge of Muslim Affairs, and Minister in charge of Cyber Security, visited Cairo in November 2017, to attend the graduation of Singaporean students from Al Azhar University. He met with the Grand Imam of Al Azhar on enhancing the cooperation with Al Azhar.

CELEBRATION DISHES OF THE WORLD

Koshari



Koshari is a national dish in Egypt. It is a very popular vegetarian dish which is served in restaurants, cafes, takeaway places and street stands.

Ingredients

- 150g brown lentils, washed and drained
- 200g Egyptian white rice
- 150g boiled or canned chickpeas
- 1 cup macaroni

Special Sauce

- 1 tablespoon oil
- 2 cloves of garlic, minced
- 1 teaspoon ground coriander
- ¼ cup white vinegar

Rich Tomato Sauce

- 2 tablespoon corn/canola oil
- 1 medium onion, finely chopped
- 2 garlic cloves, finely chopped
- 1 ½ cup tomato sauce or passata
- ¼ teaspoon chili powder (optional)
- ½ teaspoon ground cumin
- ½ teaspoon salt

- ⅛ teaspoon ground black pepper
- 1 cup water
- Sea salt and freshly ground black pepper
- 1 cup water

Onion Garnish

- ¼ cup frying oil
- 2 large onions, sliced

Method

- 1) Begin by making the special sauce. In a small saucepan, heat the oil over medium heat, then add the garlic and fry for 2 minutes. Add the coriander, vinegar and a dash of salt and pepper. Add the water and bring to a boil. Allow it to cool and pour it in a glass bottle.
- 2) To cook the lentils, put them in a saucepan with 2 cups of water and bring to a boil. Add a dash of salt and pepper. Let it simmer over medium heat for 25-30 minutes then drain.
- 3) To cook the rice, place it in a casserole with 2 cups of water. Add a dash of salt and pepper. Cover and bring to a boil. Let it simmer for 20 minutes or until the rice is cooked.
- 4) While the rice and lentils are cooking, prepare the rich tomato sauce. Heat the oil in a saucepan and fry the onion and garlic until golden brown. Add the tomato sauce or passata, chili powder, cumin, salt and pepper. Add the water and bring to a boil, lower the heat and allow it to simmer for 20-25 minutes until the sauce has reduced and thickened.
- 5) Prepare the onion garnish. Heat the oil in a skillet over medium heat and add the sliced onion. Fry the onions until they are soft and caramelized. Set aside.
- 6) Begin to cook the macaroni at around the same time that you cook the rice. Fill a pot with water and add a dash of salt and bring to a boil. Add the macaroni to the boiling water and cook until tender. Drain and wash with cold water.
- 7) Combine the lentils, rice and macaroni. Layer the components as follows: First layer, rice and lentils; second layer, macaroni; third layer, chickpeas; Fourth layer, rich tomato sauce; Fifth layer small amount of special sauce; final layer, garnish with fried onions.
- 8) Serve immediately with extra special sauce and tomato sauce on the side!

Finland Turns 100 with the Theme 'Together'



Text by Embassy of Finland, Singapore

Finland turned 100 in 2017 and celebrated the occasion with the theme “Together”. This was a landmark year for Finland, as we celebrate 100 years as an independent nation.

In Singapore, the Embassy of Finland, the Suomi Finland 100 Singapore organization, and a large number of local partners and friends of Finland were involved in the creation of the program, which encompassed events covering all of our common interests. These revolved mainly around five themes: (1) Smart and clean cities (2) Health (3) Education (4) Design and (5) Innovation

Cultural ties were also strengthened with a line-up of music, cinema and visual arts exhibition to bring our countries together. Finland as travel destination and a safe and attractive place to invest in was also promoted.

The coming together of many different stakeholders in the typical Finnish “talkoohenki” - the spirit of voluntarily gathering to complete a task together – enabled us to have more than 100 events this year. The two main highlights of the festive year were the dialogue sessions on various topics and the September “Superweek”. The Centenary Birthday party will be celebrated on 6th December in the Flower Dome of the Gardens by the Bay. Guess who will be the special Guest of Honour coming from Finland?

Finland-Singapore dialogue series: facing common challenges, and Ageing Asia Innovation Forum
Throughout the year, several dialogues were organized between

Finnish and Singaporean experts under the theme “Facing Common Challenges”. One of the issues bringing together our countries is the challenge of our rapidly ageing population. The Ageing Asia innovation forum gave Finland the opportunity to share its experience and expertise in lifelong learning and keeping an active population until 100 + years. On the occasion of the forum, the Minister of Social Affairs and Health of Finland Pirkko Mattila, visited Singapore to share experiences from Finland on the topic of active ageing. (Photo next page, top left): Social Affairs and Health Minister Pirkko Mattila joined the Ageing Asia Forum.

The September Superweek

The Singapore Week of Innovation and Technology, SWITCH, was the anchor for more than ten different events organized by the Embassy of Finland, the City of Helsinki, and SuomiFinland100 organization in Singapore, Slush Singapore, and Women in Tech, which all originate in Finland.

During the superweek, the Transport and Communications Minister Anne Berner paid a visit to Singapore. Apart from many other matters Berner is an expert in digitalization and cybersecurity. We also had a high-level delegation from the City of Helsinki, with Mayor Jan Vapaavuori, also a former Minister of Economic Affairs; and Jari Gustafsson, Permanent Secretary at the Ministry of Economic Affairs and Employment. One of the events of the Superweek, the Education Summit, attracted alone more than 600 participants. (Photo top) Ambassador Paula Parviainen, Minister Anne Berner, GovTech's Chan Cheow Hoe and Tiina Kähö at the Superweek.



Building Bridges for the 100 Years Ahead

Beyond these two examples, the entire year was full of highlights in terms of exchange of ideas and establishment of ties between our countries. The bridges we built were also cultural, and here are some examples: the first ever Finnish Film Festival in Singapore, at the Projector, was held in October; the Finnish Chorus master Mari Koistinen conducted a chorus workshop in collaboration with the Anglo-Chinese Junior College Alumni Choir Singapore; Finnish Conductor Hannu Lintu conducted the SSO for the Independence day concert and the popular Finnish artist Soile Yli-Mäyry held her 10th gallery exhibition in Singapore. To get Singaporeans of all ages to participate, we also brought Moomins (*photo above, right*) – Finland's most loved characters – to join the celebrations!

During December you will be able to catch a glimpse of the true Santa Claus, "Joulupukki" in Gardens by the Bay as well as in the United Square. There is also the SSO's Finland100 concert on 7th December with conductor Okko Kamu, violinist Elina Vähälä with the theme "Your Day Is Dawning" which comes from the words of Finlandia, by Sibelius.

Finnish Festive Recipes

Finnish chefs created a menu for the 100 years celebrations. The menu was a collaborative effort of the chefs working at Finnish missions all over the world, taking into account the availability of raw materials in different countries. Therefore, it is possible to try the selected delicacies of the jubilee year also at home, in Singapore.

CELEBRATION DISHES OF THE WORLD

Brita Cake



Recipe by Finland100 and photo by Petri Krook

Anyone who has been to Finland will probably have eaten or at least be familiar with its Täytekakku (filled cake). But the Finnish cake that's even more beautiful and delicious to have is the Brita-kakku or Brita Cake. This is the one to get really excited about!

Preparation note: This cake cannot be made in advance or frozen. Rhubarb can be replaced with berries or fruit (strawberries, raspberries, black currants, apples, plums, peaches, etc.) according to what is locally or seasonally available.

Ingredients

Base

- 125 g butter,
- 1 dl sugar
- 2 egg yolks
- 1.5 dl wheat flour
- 2 tsp baking powder
- 1 dl milk

Marengue

- 2 egg whites
- 1.5 dl sugar
- 1 dl almond flakes

Rhubarb filling

- 5 dl peeled, chopped rhubarb
- 1 dl sugar
- dash of water
- 2 dl whipping cream

Method

- 1) Whip butter and sugar into a white foam. Add egg yolks one by one.
- 2) Mix dry ingredients in a separate bowl. Add egg mixture and milk alternately.
- 3) Spread the dough on a 25 x 30-cm (10 x 12-inch) baking sheet.
- 4) Bake at 180 degrees Celsius (355 Fahrenheit) for 15 minutes until brown, then allow to cool. Divide into two pieces.
- 5) Whip egg whites and sugar into a firm foam.
- 6) Spread it on the top of one half of the cake. Bake at 175 degrees Celsius (350 Fahrenheit) until light brown. Allow to cool.
- 7) For the filling, make rhubarb compote: Place rhubarb, sugar and a dash of water in a sauce pan, bring to a boil. Then, simmer until soft, and allow to cool. Pour through a strainer.
- 8) Whip cream until fluffy.
- 9) Spread rhubarb compote on second half of the cake bottom and cover with whipped cream.
- 10) Place the baked meringue on top of the cake and serve immediately.

India's Interaction with Singapore Intensifies



Text and photos by the High Commission of India, Singapore

India runs deep in the life of Singapore. The presence of a large and intensely engaged Indian Diaspora; the inter-connected histories; the year-round procession of Indian festivals and carnival of performing arts and culture; proximity to and growing connectivity with; and, expanding economic ties and a deepening strategic partnership foster close engagement between India and Singapore and add great colour and sheen to Singapore's rich multicultural life.

Political Engagement

The level of political engagement remained high. Prime Minister Narendra Modi and Prime Minister Lee Hsien Loong were together in G-20, ASEAN-India Summit and East Asia Summit (*photo top*). From Singapore, Deputy Prime Minister Tharman Shanmugaratnam, Defence Minister Dr. Ng Eng Hen, Foreign Minister Dr. Vivian Balakrishnan (*photo next page, top left*), Minister for Trade and Industry (Industry) S. Iswaran, Senior Minister of State for Defence and Foreign Affairs Maliki Osman and Senior Minister of State for Law and Finance Ms. Indranee Rajah visited India.

From India, Finance Minister Arun Jaitley and Minister for Road Transport and Highway, Shipping and Water Resources, River Development and Ganga Rejuvenation Nitin Gadkari were among the high-level visitors. Chief Ministers from Haryana, Mr. M.L. Khattar, and Maharashtra Devendra Fadnavis, added to the growing connection between Singapore and Indian States, in keeping with Prime Minister Modi's vision of cooperative federalism extending to overseas economic engagement by Indian states. Foreign Secretary Dr. S. Jaishankar, during a visit in July, laid out the political vision behind India's Act East Policy and the ASEAN-India Partnership.

On August 15, as India celebrated 70th anniversary of Independence, the Business Times carried a 12-page supplement and an OpEd on India's progress and transformation and on the depth and diversity of India-Singapore ties.

Defence and Security Cooperation

There was sustained defence and security engagement throughout the year.

- India's Defence Secretary and Singapore's Permanent Secretary held their annual dialogue in January in Singapore.
- The National Security Roundtable took place in February in New Delhi. A dialogue on de-radicalisation measures took place in Singapore in August.
- An Indian Coast Guard Ship visited Singapore in March and December.
- Singapore Naval Ships paid a visit to Andaman & Nicobar Islands in March.

- The Indian Naval Chief attended the International Maritime Review in Singapore in May; two Indian Naval Ships also participated.
- Four Indian ships and ASW aircraft participated in the annual bilateral maritime exercises with Singapore in South China in May.
- Indian participation in the Defence Expo in Singapore increased significantly this year.
- In September, two Indian naval ships on a goodwill visit to Singapore engaged in PASSEX exercises with Singapore's Navy, including live fire and air defence exercises.
- In November, Defence Minister Dr. Ng Eng Hen visited India for the annual ministerial-level defence dialogue. He became the first foreign civilian to fly in India's Light Combat Aircraft.
- Singapore Army and Air Force continued their bilateral training exercises in India
- Foreign Minister Dr. Vivian Balakrishnan participated in the Indian Ocean Conference, organised by India Foundation, in Colombo in August.
- There were exchanges in cyber security.

Economic Partnership

The pace of economic engagement increased.

- The presence of Indian companies in Singapore grew further this year, with new entrants locating in Singapore for both regional and global markets. Indian presence on Singapore Stock Exchange also remained vibrant.
- India was among the top four sources of tourist arrivals in Singapore; growth rate remains high.
- Madurai became the 16th Indian destination with direct connection to Singapore.
- The amended Double Taxation Avoidance Agreement came into effect.
- The Singapore consortium concluded the development contract for the core business district of the Amravati capital city project in the state of Andhra Pradesh.
- DBS Bank got a licence to start a wholly owned subsidiary in India.
- Singapore companies were awarded a number of design and development contracts for infrastructure projects, as also in the aviation sector.
- Maharashtra State has initiated discussions for Singapore's participation in master planning for Nagpur and Pune cities (*photo next page, top right*).
- Cooperation in skills development gathered momentum, with progress on Skills Development Centres in Udaipur in Rajasthan and Guwahati in Assam.
- The High Commission collaborated with a number of institutions to organise business events, including for startups.



Culture

India's cultural calendar in Singapore can rival that of a major Indian city. There is remarkable talent in the community here, in art and performing arts, as well as in organising cultural shows in Singapore. The High Commission was pleased to organise and support a number of initiatives. A few of these were:

- The International Day of Yoga was observed over a week from 18-25 June 2017, with 8000 people registering to participate in 70 venues across the city – from Changi Airport to Gardens by the Bay, schools to elderly care centres, community centres to National Stadium, Botanic Gardens to malls (*photo top, middle*).
- Indian Heritage Centre launched in November a magnificent eight-month long handicrafts exhibition, with live demonstration by crafts persons from India.
- The Singapore Indian Fine Arts Society (SIFAS) organised a great annual festival of classical dance and music, with over 50 concerts in 15 days, in March and April 2017.
- Esplanade hosted an excellent ten-day festival of Indian music, theatre and dance – Kalaa Utsavam – in November. This included the brilliant inaugural show of Anjaneyam – Hanuman's Ramayana, produced by Apsara Arts.
- Temple of Fine Arts had an excellent musical production – Antaragni.

- Moviz launched the first South Asian International Film Festival, with 35 films in the inaugural edition and a number of Indian and South Asian cinema directors and actors, in the month of September.
- Darpan continued to showcase great Indian films and also bring a number of Indian cinema personalities to Singapore.
- NUS Alumni Office hosted an Indian film festival in March.
- Global Citizens Forum organised a major set of events on New India that started on Singapore's National Day on August 9 and concluded on India's Independence Day on August 15.
- Indian event organisers brought some of the biggest names in Indian theatre and music to Singapore, including Waheeda Rahman, Naseeruddin Shah, Ratna Pathak Shah, Ustad Amjad Ali Khan, Ustad Zakir Hussain, Pankaj Kapoor, Javed Akhtar, Rajat Kapoor and Adil Hussain to Singapore.
- Religious festivals of Indian Diaspora from different regions, religions and traditions of India deepened engagement with the Indian diaspora.

We look forward to an even more active 2018, starting in the very first week with a mega convention of ASEAN-based overseas Indians, which is also open to non-Indians also, - the ASEAN India Pravasi Bharatiya Diwas on January 6-7 at the Marina Bay Sands Convention Centre - and a Startup event, the India-Singapore Entrepreneurship Bridge on January 5-6.

CELEBRATION DISHES OF THE WORLD

Rasmalai



Ingredients

Paneer (Cottage Cheese)

- 2 litres full cream milk
- 1/4 cup lemon juice or vinegar

Rasmalai Syrup

- 1/4 cup milk powder
- 1/3 cup sugar

- 3 tablespoon (almonds, pistachios)
- 1/8 teaspoon saffron strands
- 1/2 teaspoon (cardamom powder)

Sugar Syrup

- 2 cup water
- 1 cup sugar
- 1 teaspoon rose water or kewra essence

Method

- 1) Boil milk in a heavy bottom pan. Use Thick Cream Milk to make cottage cheese.
- 2) When the milk becomes frothy and bubbles start to form on top pour in vinegar/lemon juice. Slowly mix vinegar/lemon juice in the milk and let it curdle. Meanwhile line a strainer with muslin cloth. Quickly strain the cottage cheese over muslin cloth.
- 3) Start kneading the cottage cheese like a dough. Use whole palm and fingers to knead it. It takes 9-10 minutes to knead it into a smooth dough. Take a small ball of cottage cheese dough in your hand. Squeeze tightly. It should feel creamy and roll smoothly in between your palms (should not feel sticky). Gently press in between your palms and flatten the balls. Repeat the same process with rest of the dough.
- 4) Combine water and sugar in a pan. Add a pinch of cardamom powder. Bring it to boil. Slowly add flattened cottage cheese pieces to the syrup. Leave space for the pieces to float in the pan. Keep the flame low. Slowly all the pieces float to the surface. Cover the pan with the lid and let it simmer for few more minutes.
- 5) Flatten pieces will swell in size. Take it off the flame and allow it to cool. Take each piece and squeeze out all the syrup gently. When all the syrup is squeezed out, cottage cheese pieces will come back to its original shape. Set it aside.
- 6) The final step - in a heavy bottomed pan, add milk and bring it to a boil. Add in sugar, saffron strands and milk powder. Whisk until well blended. Continue to boil at a medium flame stirring continuously.
- 7) Mix thinly sliced nuts in it. Keep stirring and boil the milk for 25 minutes. Neither Boil the milk to the desired consistency till it's neither too thick or liquidy. Carefully drop in flattened cottage cheese balls. Allow the flattened cottage cheese balls to simmer in hot syrup for 5 mins.
- 8) Take it off the flame, cover and let the cottage cheese pieces soak in the syrup. Transfer it to a big bowl and allow it to chill.

Indonesia & Singapore **RISING** Together

Text by Embassy of the
Republic of Indonesia in Singapore



As the Republic of Indonesia and Singapore celebrate their 50th Anniversary of Diplomatic Relations in 2017, the Embassy of the Republic of Indonesia together with Singapore Manufacturing Federation (SMF) kicked off the year-long series of commemorative events by holding the **Indonesia – Singapore Business Partnerships 50 Years and Beyond** seminar on 17 January 2017. This was graced by Dr. A. M. Fachir, Vice Minister of Foreign Affairs of Indonesia and Mr. Lim Hng Kiang, Minister for Ministry of Trade & Industry of Singapore. The event also launched the commemorative pin of the 50th Anniversary.

This was followed, on 10 February 2017, by the official launch of the RISING50 logo, by Foreign Minister Retno Marsudi together with Singapore's Foreign Minister, Dr Vivian Balakrishnan; this logo was used throughout the year to commemorate the Golden Jubilee. RISING50 comprises RI (Republic of Indonesia) and SING (Singapore) and the number 50 reflects the years we have shared in the past half century and the future we need to chart for the next five decades and beyond.

Since then, almost every month the Embassy of the Republic of Indonesia together with different institutions in Singapore co-organised events to celebrate the strong bilateral ties among the two nations. These commemorative activities held throughout the year covered all aspects of cooperation and reached out to different communities and institutions. Be it military, government, women empowerment, youth entrepreneurs and even children through books and story telling – all these events were specifically curated to enhance the partnership, bridge differences, establish mutual understanding and interest, as well as to strengthen the people-to-people interaction of the two nations.

One of the successful events that the Embassy of the Republic of Indonesia worked on together with Sun Media was a conference on the role of women titled **Ibu Power!** Prominent women speakers shared views and experiences, as well as the message of emancipation and empowerment to the Indonesian and Singaporean audience.

Back-to-back with Ibu Power!, the Embassy teamed up with Fortune Times magazine to co-organise the **RISING50 Women's Empowerment Award**. This award was given in acknowledgement of Women Entrepreneurs of Indonesia and Singapore who have dedicated their work and business to empower other women in these two countries.



Aiming to share different daily life activities and cultures among youth and children, the Embassy along with the National Book Development Council of Singapore launched two bilingual children's books that were co-written and co-illustrated by Indonesian and Singaporean authors and illustrators. The launch was jointly done by Foreign Affairs Minister Dr Vivian Balakrishnan and Ambassador Ngurah Swajaya who also did an impromptu reading of the two books - *Sayur! Sayur!* and *CindeRilla*.

Emphasizing the important role of youth in creating a stronger and enduring partnership of the two countries, the Embassy also supported events that were specifically curated to empower youth in the area of entrepreneurship.

A coding competition called **Bring Your Own Computer**

(BYOC) was enthusiastically participated in by more than 450 university students who spent three days in groups of 10 to crack codes and established a start-up in the area of fintech, digital health and in the trade logistics sector.

Furthermore, to empower young designers and entrepreneurs in the fashion industry of the two countries, a collaborative project called **RISING Fashion** was held in Jakarta on August 2017. Twelve young designers from Indonesia and Singapore collaborated to open a fashion pop-up store for one month in one of the biggest malls in Jakarta.

Still to empower young entrepreneurs and SMEs, the Embassy teamed up with National Design Centre and organized the **RISING50 Design Bazaar** on 3 – 5 November 2017. Presenting more than 20 SMEs from Indonesia and Singapore, a three-day bazaar was officially opened by Minister Yaacob Ibrahim and Ambassador Ngurah Swajaya. The public was able to also enjoy entertainment from both countries during the bazaar.



Another event that was curated to reach out and engage youth was **RISING50 Goes to Campus** – a series of public lectures and talks by Ambassador Ngurah Swajaya in schools and universities, both in Singapore and Indonesia.

And let's not forget that the very first **Indonesia - Singapore Interfaith and Intercultural Dialogue and Exchange** was inaugurated by Minister Lukman Hakim Saefudin, Minister of Religious Affairs of Indonesia and Minister Tan Chuan Jin, then Minister for Social and Family

Development of Singapore. Leaders of different religions from Indonesia and Singapore got together and shared views and experiences on promoting tolerance and harmony, as well as establishing constructive networks for future interfaith cooperation.

All of these celebrative activities culminated at the *Leaders' Retreat* of President Joko Widodo and Prime Minister Lee Hsien Loong in Singapore, on 7 September 2017. Other milestone activities that took place during the Retreat were the official launch of Indonesia-Singapore Business Council (ISBC), combined fly past by Indonesia's TNI AU and Singapore RSAF displaying formation 50 involving 22 fighter planes, and a new partnership on digital economies.

And last but not least, as a finale event of the year-long commemorative activities, the Embassy of the Republic of Indonesia held the **RISING Jubilee Run** in Fort Canning Park, on December 2017. This 5.0 km heritage trail run was open to the public with a targeted participation of more than 2,000 people. At the end of the run, a festive carnival that showcased music, dances and the food of the two countries was held to entertain the public.

CELEBRATION DISHES OF THE WORLD

Nasi Tumpeng



Nasi Tumpeng has always been a must-have cuisine at any celebration in almost every part of Indonesia. The cone-shaped rice is surrounded by an assortment of Indonesian dishes, such as *urap* (vegetables), *ayam goreng* (fried chicken), *ayam bakar* (grilled chicken), *empal gepuk* (sweet and spicy fried beef), *abon sapi* (beef floss), *semur* (beef stew in sweet soy sauce), *teri kacang* (anchovy with peanuts), fried prawn, *telur pindang* (boiled marble egg), shredded omelette, *tempe orek* (sweet and dry fried tempeh), *perkedel kentang* (mashed potato fritters), *perkedel jagung* (corn fritters), *sambal goreng ati* (liver in chilli sauce), and many other things. Traditionally there should be a balance between vegetables, egg, meat and seafood. The composition of a traditional Javanese *tumpeng* is more complex as the elements must balance one another according to Javanese beliefs. After the adoption of *tumpeng* as an Indonesian national dish, it is expected to bind Indonesia's various cooking traditions since its side dishes might offer popular Indonesian favourites such as *gado-gado*, *satay* and *rendang*. Today the dishes that accompany *nasi tumpeng* can be at the host's discretion. For example, they can range from vegetarian to barbecued seafood.

Ingredients

Yellow Rice Ingredients

- 3 litre of rice
- 1/4 litre milk
- 1 tablespoon turmeric, grated, boiled with 50 cc of water, filtered

- 2 pieces of pandan leaves, torn, tie
- 2 bay leaves
- 1 stalk lemongrass
- 1 tablespoon salt
- 10 quail eggs

Method

- 1) Mix coconut milk with turmeric water, pandan leaves, bay leaves, sere, and salt, bring to a boil.
- 2) Steam the rice until half cooked, then place it in a pan, pour coconut milk to boil while stirring until the coconut milk is absorbed.
- 3) Stir well, then steam again until cooked.

Korea & Singapore Working Closely in Smart City Initiatives

Text and photos by the Embassy of the Republic of Korea in Singapore



This year marks the 42nd anniversary of the diplomatic relationship between Korea and Singapore. Since 1975, Korea and Singapore have developed mutually rewarding ties in the fields of politics, economy and culture.

In terms of political and diplomatic relations, mutual trust has been built through constant high-level visits and exchanges.

High Level Visits

In March, specifically, the Speaker of the National Assembly of Korea, the Honorable Chung Sye Kyun made an official visit to Singapore and met with the then Speaker of Parliament Madam Halimah Yacob (*photo above, centre*). In November, Mr Kim Hyun Chong, Minister for Trade of Korea visited Singapore and met with Minister Lim Hng Kiang to explore ways of cooperation for free trade.

Reciprocating these close interactions between the two countries, Mr Heng Swee Keat, Minister for Finance visited Korea on the occasion of the Asian Infrastructure Investment Bank's Annual Meeting in June. In July, Mrs. Josephine Teo, Minister in the Prime Minister's Office and Second Minister for Manpower and Home Affairs attended a ship launching ceremony of Korean ship-building company during her working visit to the country. In September, Dr. Maliki Osman, Senior Minister of State, Ministry of Defence and Ministry of Foreign Affairs, represented Singapore in Korea on the occasion of the Forum for East Asia-Latin America Cooperation and the Asia-Pacific Cities Summit and Mayor's Forum.



Economic Ties

In the field of economy, our ties continue to grow in strength. This year marks the 12th anniversary of Korea-Singapore FTA and both countries have been each others' major trading partners for the past 10 years.

To continue our sustainable development in the age of uncertainties, it is important for Korea and Singapore to explore new growth engines. To this end, Korea and Singapore are working together to strengthen and advance our cooperative

relationship in pursuit of our common interests in the biomedical field, healthcare, as well as ICT and nurturing SMEs.

Notably, substantial achievements have been produced in the biomedical area resulting from the joint efforts of the public and private sectors, including A*STAR's medical R&D project with one of the best medical centres in Korea and a joint research project with Korea's top tier cosmetic company as well as NTU's Genome100K Asia project in cooperation with a Korean genomics company.

Cultural Exchanges

Cultural exchanges between Korea and Singapore have been blooming as well. This year, many Singaporeans enjoyed the Special Exhibition about Joseon Dynasty, **Joseon Korea: Court Treasures and City Life** (*photo next page, far left*) at the Asian Civilisations Museum from April to July. It was particularly meaningful because it responded to the Special Exhibition about Singapore's Peranakan culture held by the National Museum of Korea in Seoul in 2013.



To make our cultural exchange more accessible, the Korean Embassy continuously endeavored to visit local communities with a variety of Korean cultural events in Serangoon last year and in Tampines this year. The Embassy hosted a **K-Food Cooking Contest** for Singaporeans and a comprehensive event, **K-Square Festival** (*photo above, centre*), at Our Tampines Hub in October.

Exchanges in winter sports between Korea and Singapore have made remarkable outcomes this year. In particular, the Singaporean national short track speed skating team won 4 silvers and 1 bronze at the SEA Games last August. Also one of the skaters, Cheyenne Goh, qualified for the Winter Olympics for the very first time for Singapore and she will compete at the **Pyeong Chang Winter Olympic Games** in February 2018. Such achievements were made thanks to the concerted efforts between the national team and the coach Mrs. Chun Lee Kyung. Mrs. Chun is a four-time Olympic gold medal winner in Short Track Speed Skating of Korea and has been training Singaporean speed skaters as national coach of the Singapore Ice Skating Association since 2015.

Last but not least, at the ASEAN Business and Investment Summit held in Manila in November, President Moon stressed his new ASEAN

initiative called “New Southern Policy”, which aims to upgrade Korea’s relationship with ASEAN. He outlined the Korean government’s strategies of Korea-ASEAN cooperation in the areas including transportation, energy and water resources, and Smart ICT. In this regard, the economic cooperation with Singapore, as a gateway to ASEAN, should and will be widened and deepened.

Furthermore, it was very meaningful that President Moon Jae-in and Prime Minister Lee Hsien Loong at their first Summit in Manila, in November, agreed to generate closer cooperation in connecting “Smart Cities” and “Smart Nation” and in nurturing SMEs. Both leaders highlighted the importance of creating new growth engines in the age of the Fourth Industrial Revolution. On that note, the leaders shared that Korea and Singapore are perfect partners for each other in that Korea has successfully developed ICT infrastructure, while Singapore has been taking the national initiative for the Fourth Industrial Revolution.

Such a governmental initiative based upon mutually beneficial factors will widen the window of opportunities for cooperation between our two countries and will create a structure for mutual prosperity.

CELEBRATION DISHES OF THE WORLD

Japchae



Despite its popularity, Japchae (glass noodle with sautéed vegetables) is not easy to make. The recipe here is introduced to make Japchae more easily, yet still with richness in flavor. The recipe can bring about variations into vegetarian dishes with richer taste and texture by adding shredded abalones or beef.

Ingredients (servings of 4)

Marinade for glass noodle

- 1 tablespoon raw sugar
- 1 tablespoon brown sugar
- 2 tablespoons soy sauce
- 2 tablespoons cooking oil
- 80g shredded carrot
- 100g sliced onion
- 1/2 teaspoon salt
- 20g chives
- 1 tablespoon cooking oil

Marinade for burdock

- 1 cup (200g) water
- 1 tablespoon soy sauce
- 1/2 table spoon sugar

Method

- 1) Put glass noodle into boiling water to boil for 5 minutes and then drain and rinse with cold water.
- 2) Put salt on shredded carrot and sliced onion and stir fry; chop chive into 5cm in length and 0.3cm in thickness and simmer in medium heat with marinade for 10 minutes.
- 3) Put all ingredients of marinade for glass noodle to heat and then put glass noodle to stir fry until dry and then cool down.
- 4) Mix prepared vegetable and glass noodle together and divide into portions of one person to wrap with parchment paper and to store in refrigerator.
- 5) Reheat each portion in microwave or steamer before serving.

Historical Linkages Leading on to New Partnerships

Text and photos by High Commission of Malaysia in Singapore



In recent years, cooperation between Malaysia and Singapore has continued to be intense, spanning over practically every aspect of bilateral relations. The year 2017 has not been an exception.

The highlight of the calendar was the 60th celebration of National Day, the reception for which was graced by Singapore's Foreign Minister, His Excellency Dr. Vivian Balakrishnan. The reception was also held to commemorate the 54th Malaysia Day and the 84th Armed Forces Day.

Another significant event was the presentation of credentials by the new High Commissioner of Malaysia to Singapore, His Excellency Dato' Zulkifli Adnan, on 25 October 2017. It was President Halimah Yacob's first Presentation of Credentials ceremony since she took office.

Ministerial Visits

Numerous Ministerial visits have also taken place since the beginning of the year, including the visit of the Defence Minister Datuk Seri Hishammuddin Tun Hussein; Transport Minister Dato' Sri Liow Tiong Lai and Second Finance Minister Datuk Seri Johari Abdul Ghani's day trip to meet with Singapore's Coordinating Minister for Infrastructure and Minister for Transport, Mr. Khaw Boon Wan; as well as Youth and Sports Minister Khairy Jamaluddin who was in town for the Baton Run leading up to the 29th SEA Games and 9th Para Games 2017; among others.

Not only is Singapore one of Malaysia's closest neighbours, bilateral relations between the two have grown from strength to strength, which encourages the exchange of high level visits. The economic relations between Singapore and Malaysia are also deeply intertwined



and constructive. In fact, there is a strong presence of the Malaysian business community in Singapore. In 2016, Malaysia and Singapore continued to be each other's second largest trading/investment partner. This year, from January to September, trade between both sides was

US\$38.8 billion, an increase of 16.1% as compared to the same period last year.

Appeal of Malaysia's Economic Structure

Malaysia's broad-based economic structure continues to appeal to foreign investors, including Singapore – an important source of foreign direct investment (FDI) into the country. Last year, Singapore invested US\$1.5 billion in Malaysia, while Malaysia on the other hand invested a total of US\$1.98 billion in Singapore. For the first half of this year, total approved Singapore investment in Malaysia in the manufacturing sector was US\$261.36 million, with Iskandar Malaysia in Johor continuing to receive a major part of those investments.

This is to a large extent due to the efforts of both Prime Minister Mohd Najib Tun Abdul Razak and Prime Minister Lee Hsien Loong, especially at the Annual Leaders' Retreat – where both Leaders discuss proposals to enhance existing cooperation in many areas, including the implementation of joint projects/cooperation.

The joint projects include Iskandar Malaysia, the joint-venture between Malaysia's Khazanah Nasional and Singapore's Temasek Holdings to develop landmark projects in Marina South and Ophir-Rochor, and the building of the High Speed Railway (HSR) and the Rapid Transit System (RTS) – which are of strategic importance and will benefit both countries greatly. A seminar entitled "InvestKL Conversations



on Rail Opportunities in Malaysia” which took place in Singapore on 26 October provided updates on the latest development of rail projects in Malaysia. The HSR project has been progressing well since the conclusion of the Bilateral Agreement in December last year.

Both Malaysia and Singapore are gearing up for the 8th Annual Leaders’ Retreat scheduled to take place in mid-December. Both sides

are anticipating the signing of the RTS Link Bilateral Agreement then, which would further contribute to elevating relations between both countries even further. With the completion of the rail projects, travel time would be shortened to just 90 minutes from Kuala Lumpur to Singapore thus making transportation seamless, boosting connectivity and facilitating travel for thousands of people that commute between the two countries daily, including diplomats in both countries, and subsequently enhance business linkages.

CELEBRATION DISHES OF THE WORLD

Nasi Lemak



Photo and recipe by RasaMalaysia.com

Nasi Lemak is the *de facto* national dish of Malaysia. The difference between a good nasi lemak and an exceptionally marvelous nasi lemak lies in the use of pandan leaves/screwpine leaves. Possessing a highly fragrant floral scent, these leaves are used abundantly in Malaysian cuisine to infuse rice dishes or desserts with the signature aroma; a nasi lemak will not be a true nasi lemak without their presence.

Ingredients:

Coconut Milk Steamed Rice

- 2 cups of rice
- 3 screwpine leaves (tie them into a knot)
- Salt to taste
- 1 small can of coconut milk (5.6 oz size)
- Some water
- Tamarind juice
- 1 cup of water
- Tamarind pulp (size of a small ping pong ball)

Other ingredients

- 2 hard boiled eggs (cut into half)
- 3 small fish (sardines or smelt fish)
- 1 small cucumber (cut into slices and then quartered)

Sambal Ikan Bilis

(Dried anchovies sambal)

- 1/2 red onion
- 1 cup ikan bilis (dried anchovies)
- 1 clove garlic
- 4 shallots
- 10 dried chillies
- 1 teaspoon of belacan (prawn paste)
- 1/4 teaspoon of salt
- 1 tablespoon of sugar

constantly to extract the flavor into the water. Drain the pulp and save the tamarind juice.

- Heat some oil in a pan and fry the spice paste until fragrant.
- Add in the onion rings. Add in the ikan bilis and stir well. Add tamarind juice, salt, and sugar.
- Simmer on low heat until the gravy thickens. Set aside.
- Clean the small fish, cut them into half and season with salt. Deep fry.
- Cut the cucumber into slices and then quartered into four small pieces.
- Dish up the steamed coconut milk rice and pour some sambal ikan bilis on top of the rice. Serve with fried fish, cucumber slices, and hard-boiled eggs.

Method

- Just like making steamed rice, rinse your rice and drain. Add the coconut milk, a pinch of salt, and some water. Add the pandan leaves into the rice and cook your rice.
- Rinse the dried anchovies and drain the water. Fry the anchovies until they turn light brown and put aside.
- Pound the prawn paste together with shallots, garlic, and deseeded dried chillies with a mortar and pestle. You can also grind them with a food processor.
- Slice the red onion into rings.
- Soak the tamarind pulp in water for 15 minutes. Squeeze the tamarind.

Focus on Nigeria's Economy in 2017

Text and photos by Nigeria High Commission, Singapore

Senior High Level Officials of the Federal Government of Nigeria visited Singapore in 2017, with an objective to improve existing bilateral and economic ties between Nigeria and Singapore. The following are highlights of the events:



H. E. Rotimi Amaechi Honourable Minister of Transportation (*photo above, second from right*) visited Singapore in May 2017 to attend the 4th Global Infrastructure Initiative (GII) organised by McKinsey & Company.



The Inspector General of Police of the Nigeria Police Force, IGP Idris Kpotun Ibrahim attended the Interpol World 2017 Conference from 4 to 6 July 2017, in Singapore.



A delegation of the Oil and Gas Free Zones Authority of Nigeria visited Singapore in July 2017 to promote the Free Zone Oil and Gas operations, led by the Managing Director/Chief Executive Officer Mr. Umana Okon Umana (*photo above, fourth from left*).

The Nigeria Advisory Seminar, with the theme “Africa’s largest Market Beckons” was held on 20 April 2017. The event was organised by International Enterprise (IE) Singapore to promote Nigeria as a favourable destination for investment in Africa. It was a strategy to encourage Singaporean companies to invest in Nigeria. The Nigerian delegation was led by Ms Yewande Sadiku (*photo above, middle of the front row, facing the camera*), the Executive Secretary/Chief Executive Officer (CEO), Nigerian Investment Promotion Commission (NIPC), Mrs. Aisha Haruna Wando, Deputy Director, Nigerian Investment Promotion Commission (NIPC) and Mr. Oladele Kuti, Head of Client Coverage (Corporation & Investment Banking), Stambic IBTC Bank Nigeria.



In September 2017, the Governor of Edo State of Nigeria, H. E. Godwin Obaseki (*photo above, fourth from right*), visited Singapore and signed a Memorandum of Understanding (MOU) with Tolaram Group for the production of oil palm and cassava. The deal is expected to create tens of thousands of jobs in Edo State. Tolaram Group is the manufacturer of the popular Indomie Noodles in Nigeria and the company constructing the Lekki Deep Sea Port in Lagos State.

The United Bank of Africa (UBA) Group were in Singapore in October 2017 for the UBA Annual Retreat, led by the Group Chairman, Mr. Tony Elumelu (*photo right, seventh from the right*), flanked on the right by Mr. Ogbole Amedu Ode, Minister Plenipotentiary/Acting High Commissioner of Nigeria High Commission, Singapore and on the left by Mr. Joe Keshi, Vice Chairman of the UBA Group (and former Permanent Secretary of Ministry of Foreign Affairs, Nigeria).



CELEBRATION DISHES OF THE WORLD

Jollof Rice



Photo and recipe by Lohi Ogolo (lohiscreations.com)

Probably the most popular dish eaten in Nigeria. It is a one-pot spicy rice dish cooked in tomato and broth. It's said after eating this you will wonder why you've ever eaten plain rice!

Ingredients

- 600 g rice
- 4 large tomatoes
- 2 large red bell peppers
- 2 onions
- 3 habaneros
- 275 ml vegetable oil
- 2 cubes beef stock
- 1 tsp curry
- ½ tsp thyme
- 3 bay leaves
- ½ tsp allspice
- 60 g butter
- 4 tbsp salt
- chicken
- plantains

Method

- 1) In a blender mix one onion, tomatoes, red pepper and habaneros into a smooth puree.
- 2) Fry the remaining onion in the oil until cooked through. Add the puree and fry for 7-10 minutes or until the oil is on top of the tomato sauce.
- 3) Season the tomato sauce with salt, stock cubes, curry, thyme, all spice and bay leaves. Cook for 3-5 minutes.
- 4) Add the rice and stir into the sauce. Reduce the heat to the minimum.
- 5) Place the butter on the rice and cover the pot with a foil paper and a lid.
- 6) Cook for about 40-60 minutes or until the rice is cooked. The steam plus the tomato sauce should be enough to cook the rice. If however, it is not cooked enough, add some stock, a little at a time and cook until the rice is done. While the rice cooks it could be good to prepare the chicken and fry the plantains. Serve the jollof rice with chicken and fried plantains.

Eventful Year for Norway in Singapore

Text and photos by Royal Norwegian Embassy in Singapore



2 017 concludes another eventful and busy year for the Norwegian Embassy in Singapore. This year's calendar was filled with a wide range of activities, including large networking events, exhibitions, concerts, seminars and high-level visits. A selection of highlights is summarised below.

Seafood Dinner

Like every year, the Norwegian Embassy and the Norwegian Business Association had the pleasure of inviting friends of Norway and our business community in Singapore to the annual "Norwegian Seafood Dinner" in March. More than 1000 guests, including Minister of State Sam Tan and Ambassador Ng Ser Miang enjoyed first class Norwegian seafood, prepared by top Singaporean and Norwegian chefs. It was yet another seafood dinner to remember!

Norway Night

On 26 April, the Norwegian Embassy partnered with Singapore Maritime Week for the second edition of "Norway Night". Norwegian State Secretary Dilek Ayhan (Ministry of Trade and Industry) and Ambassador Tormod Endresen welcomed about 500 guests, among them prominent maritime industry leaders and government representatives. The combination of live music, Norwegian seafood, and high-level networking created a unique atmosphere labelling the event "The Maritime Party of the Year"!

Arctic Frontiers

Each year Arctic Frontiers, a leading annual conference on Arctic issues, takes place in Tromsø, Norway on 29 September, the conference came to Singapore – and Asia – for the very first time. The conference, titled "The Future of the Arctic: Geopolitical, Environmental and Business Perspectives", was hosted in collaboration with MFA Singapore and the National University of Singapore. The event was opened by Minister of State Sam Tan and attended by representatives from business, academia, and government. The speakers from Norway and Singapore discussed responsible business development in the Arctic, climate change, and the "blue future".



New Ambassador

H.E. Ambassador Anita Nergaard presented her credentials to H.E. Madam President Halimah Yacob on the 25 October at the Istana. "Building on an excellent foundation, I look forward to expanding our cooperation further to new areas of mutual interest", says Ambassador Nergaard. Having joined the Norwegian Foreign Service in 1995, Ms. Nergaard served as Deputy Permanent Representative of Norway to NATO in Brussels prior to her arrival in Singapore in August 2017.

CELEBRATION DISHES OF THE WORLD

Roasted Norwegian Salmon with Winter Ratatouille



Photo and recipe: seafoodfromnorway.co.uk

Method (Norwegian salmon)

- 1) Preheat the oven to 400 degrees.
- 2) Wash and dry the Norwegian salmon filets. Place onto a baking tray lined with tinfoil. Season with salt and pepper.
- 3) Roast for 10 minutes, until the Norwegian salmon is medium.
- 4) Remove from the oven and allow the fish to rest for 5 minutes. Finish with a squeeze of fresh lemon and drizzle of extra virgin olive oil.
- 5) Serve with the ratatouille.

Ingredients

- 4 x 200g Norwegian salmon filets
- pinch of salt/pepper fresh lemon
- ratatouille
- 2 tbsp rapeseed oil
- 1 yellow onion, chopped into small pieces
- 1 red bell pepper, cut into bite sized pieces
- 1 large aubergine, cut into bite sized pieces
- 3 tbsp tomato puree
- 1 tsp fresh thyme, chopped
- 1 bay leaf (optional) 2 tsp basil and/or oregano dried or fresh herbs
- Boursin cheese to taste

Method (ratatouille)

- 1) Heat the oil over a medium-high heat in a large sauté pan or dutch oven. Add the onion, bell peppers, aubergine, and a pinch of salt.
- 2) Sauté until the moisture has been removed from the vegetables, roughly 10 minutes. Add the tomatoes before the vegetables begin to brown, as well as the thyme and bay leaf. Reduce the heat to low and cover. Simmer for another 10-20 minutes until the vegetables are soft.
- 3) Meanwhile bake the Norwegian salmon. Season with salt and pepper then add the herbs. Place on a plate, top with a few crumbles of Boursin, and serve with the Norwegian salmon filet.

Appraising Pakistan at 70



Pakistani community in Singapore as well as Singaporeans participated in many events celebrating the country's 70th Birthday *Text and photos by High Commission of Pakistan in Singapore*

Pakistan and Singapore share a longstanding history of cordial and cooperative relations. Bilateral ties between the two countries have grown from strength to strength since the establishment of their diplomatic relations in August, 1966. The year 2016 was the Golden Jubilee of establishment of our bilateral relations.

The year 2017 is the year of Pakistan's 70th Anniversary. The High Commission's calendar of events this year, among various other activities, included a number of programs to commemorate the occasion in a befitting manner. Some of the important actions undertaken are featured here.

Mr. Nasrullah Khan, High Commissioner of Pakistan for Singapore delivered a lecture on 20 January, 2017 at a seminar titled **The**



Pakistan - China Economic Corridor: An update on the challenges and opportunities for Pakistan. The seminar was held at the Rajaratnam School of International Studies, Nanyang Technology University, Singapore. Another lecture titled **Pakistan at 70** was delivered by His Excellency at the Institute of South Asian Studies of the National University of Singapore on 27 March 2017. In his address, he highlighted multifarious achievements of Pakistan at the political, economic and social levels.

A large number of diplomats, Singaporean businessmen and members of the Pakistani community joined the High Commission at a colourful reception to celebrate Pakistan's National Day on 23 March 2017 at Orchard Hotel. Minister of State Mr. Chee Hong Tat



graced the occasion as Chief Guest (see top photo). A special Pakistan Day supplement was also published on the day in the *Straits Times*.

Singapore got a glimpse into Pakistan at the well attended **Pakistani Film Festival** organized by the Singapore Pakistani Association with support from the High Commission at the Carnival Theatre from 14 to 21 May 2017. Six Pakistani Urdu movies were showcased for the first time on the screens in Singapore with English subtitles. The much awaited **Open House** (previous page, centre) held on occasion of Eid ul Fitr (25 June 2017), at the Pakistan House, the High Commissioner's residence, was a kaleidoscope of colours and Pakistani cuisine, which was attended by Singapore's Pakistani community but also attracted a number of Singaporeans and diplomats.

The business community of Singapore was introduced to the attractive investment opportunities Pakistan has to offer at an

awareness seminar titled **Spotlight on Pakistan** held on 28 June 2017 at the Singapore Business Federation (top photo). The seminar was addressed by the High Commissioner who apprised the participants on recent headways made by the Government especially in the economic field with focus on the China-Pakistan Economic Corridor. **Pakistan's 70th Independence Day** was celebrated in a befitting manner on August 14th, 2017, at a ceremony which saw Pakistan's flag raised high to the tune of Pakistan's national anthem and heartwarming patriotic songs. The celebrations were held at the Pakistan House.

The High Commission held a poetry recital evening titled *Mehfil-e-Mir* on the works of subcontinent's renowned poet Mir Taqi Mir on 18 August 2017 at the High Commissioner's residence. A large number of members of the Pakistani community and Singaporeans participated. The High Commissioner on the occasion appreciated the literary passion of the participants.

CELEBRATION DISHES OF THE WORLD

Chicken Karahi



Chicken karahi is a very popular dish which is not only easy to cook but is also a **must** on the Pakistani table whether enjoying a meal at home, entertaining guests or celebrating any important occasion. Karahi (pronounced kar-a-hee) is the name of a two handled, deep cooking vessel that looks like a wok with steeper sides. The dishes that are cooked in a karahi are often called by that name as well. The karahi can also be prepared using mutton or beef in place of chicken. Bon Appetit!

Ingredients

- 2-3 Tbsp oil
- 1 inch fresh ginger, peeled and julienned
- 2 garlic cloves, peeled and minced
- 1 whole chicken, cut into small pieces
- 3-4 tomatoes, diced roughly
- 2-4 green chilies, chopped
- 1 tsp cumin
- 1 tsp chili powder
- 1 tsp salt
- ½ tsp, red pepper flakes
- ½ tsp turmeric
- chopped parsley.

Method

- 1) In a karahi/wok, heat the oil over medium heat.
- 2) Add the garlic and ginger. Sauté for 10-20 seconds, until fragrant.
- 3) Add the chicken pieces and cook for 1-2 minutes, until lightly browned on all sides. Reduce the heat to medium low.
- 4) Add the tomatoes, chilies, cumin, chili powder, salt, red pepper flakes, and turmeric. Mix well.
- 5) Cover the karahi and let simmer until the chicken is cooked through and the liquid is mostly absorbed. If there is still too much liquid after cooking for 20 minutes, remove the lid and cook, uncovered until it thickens (5-10 min).
- 6) Garnish with slices of fresh ginger, sliced chilies, parsley. Serve with warm naan bread or rice.

Peru Shares Culture with Gift of Gastronomy

It also institutes education awards as well as promoting Latin American trade block

Text and photos by Embassy of Peru, Singapore



Peru and Singapore initiated diplomatic relations in 1980 and we are very glad to say that since that year, our bilateral relations have experienced increasing dynamism in various fields, especially in the political and economic ones. This dynamism is a result of the active participation of both countries in multilateral fora, such as the “United Nations” and “Asia-Pacific Economic Cooperation” (APEC). In addition, the meetings between high-level authorities like the President of Peru and the Prime Minister of Singapore allow both countries to explore new areas of common interest. Take for example the initiation of trade negotiations between the “Pacific Alliance” (integration bloc with the aim to strengthen trade relations in the Pacific Rim and whose members are Chile, Colombia, Mexico and Peru) and Singapore to grant the latter the status of “Associate State”. This new mechanism of cooperation will foster trade and investment bonds between our countries.

In this year, in addition to the above mentioned fields we have been trying to improve people-to-people relations. To do this we have been promoting our



gastronomy. We believe that this is a very effective and creative way to share with Singaporeans a piece of our culture.

In this regard, the Embassy of Peru has participated in the following events that took place in Singapore this year:

- Organization of a Workshop of Peruvian Gastronomy at the Tanglin Community Club, conducted by Mrs Heidy de Talavera in March;
- 21st World Gourmet Summit. Peru was represented by four young Chefs who graduated from the Peruvian Culinary Institute “Instituto de Cocina de la Fundación Pachacútec” in April;
- Presentation of the renowned Peruvian Chef Rafael Osterling in September.

This year was very productive with regard to our gastronomy due to the opening of the first Peruvian restaurant in Singapore named “Tono Cevicheria”. The success of this campaign has been supported by the growing worldwide reputation of our gastronomy; suffice to say that two weeks ago two Peruvian restaurants have been elected the best two of Latin America.



Take for example the initiation of trade negotiations between the “Pacific Alliance” (integration bloc with the aim to strengthen trade relations in the Pacific Rim and whose members are Chile, Colombia, Mexico and Peru) and Singapore to grant the latter the status of “Associate State”. This new mechanism of cooperation will foster trade and investment bonds between our countries.

With regard to culture, and with the aim to improve the knowledge between our people, among other things, the Embassy of Peru maintains a close relationship with institutions that play a remarkable role in the formation of young Singaporean professionals: the “Nanyang Academy of Fine Arts” and the “Raffles Institution”.

In 2017, the Embassy of Peru granted two awards namely “Embajada de la República del Perú” (“Tumi de Plata” and “Varayoc”) to the students who represent the values of academic excellence and leadership. In addition to the cultural field, we supported the participation of two Peruvian art galleries at the “2nd Singapore Contemporary Art Fair”.

We believe that the interest of Singaporeans for Peru is growing and that is shown by the increase in the numbers of local tourist visiting Peru in recent years.

It is important to highlight the fact that to compensate for the geographical distance between Peru and Singapore and as a part of our diplomatic agenda we have been using the technology of video conferences as a vehicle for promoting cooperation exchange.

To conclude, we would like to remark that the bilateral relations between our people and countries are in excellent condition and have a great potential to develop in the future.

CELEBRATION DISHES OF THE WORLD

Aji De Gallina



This Peruvian chicken with spices recipe offers a delicious shredded chicken stew in a spicy and flavorful cheese sauce with ground walnuts. This traditional dish is a national Peruvian favourite!

Ingredients (Serves 6-8 persons)

- 2kg skinned chicken breast or thighs
- 1 garlic cloves, minced
- 1 onion, chopped
- 7 tablespoon aji Amarillo chili paste
- ½ cup cubed white bread
- 12 black olives
- 2 cups chicken stock
- 1 ½ cup evaporated milk

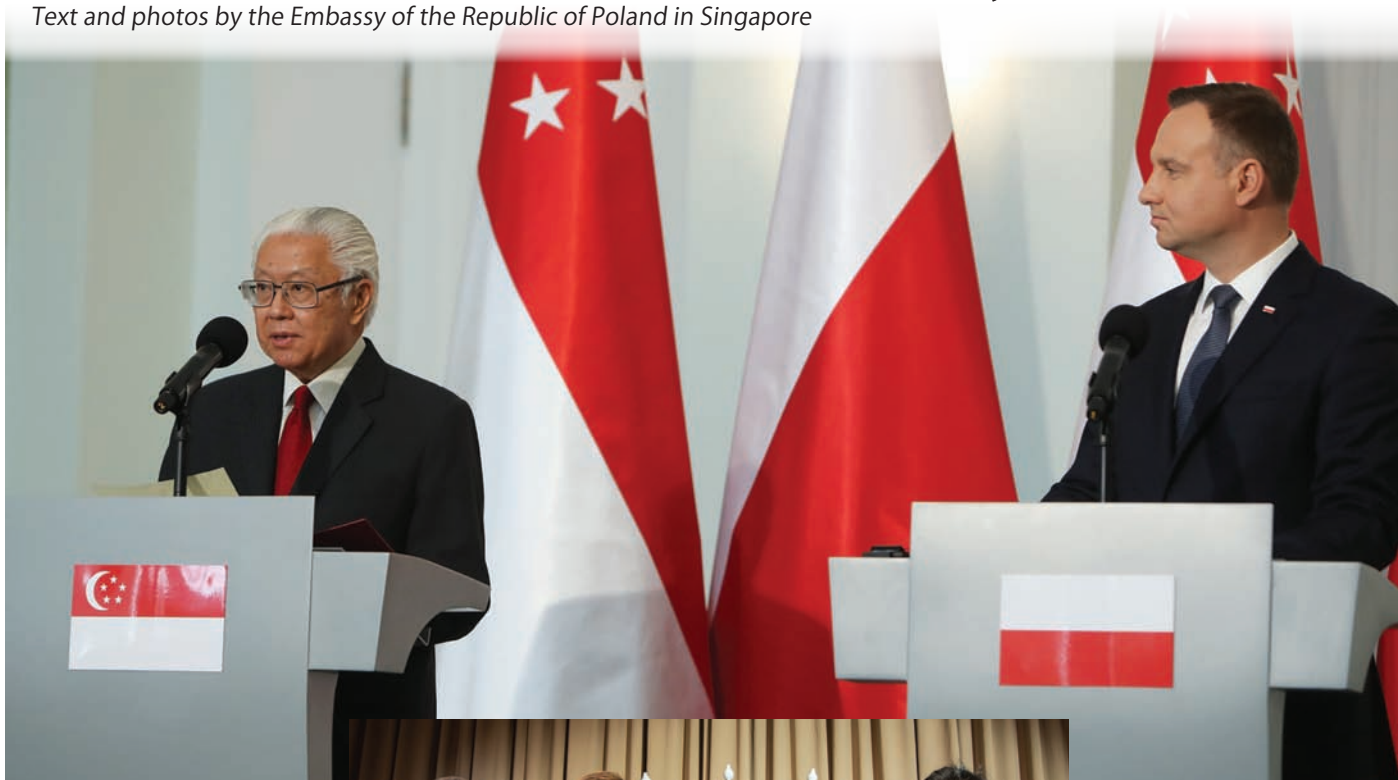
- 100g walnut pieces
- 125g parmesan cheese, grated
- ½ cup vegetable oil
- 6-8 potatoes, cooked, peeled and sliced
- ¼ tablespoon olive oil
- 6 hard-cooked eggs, sliced
- Salt & pepper
- 1 ½ cups rice
- ¼ cup fresh parsley, chopped

Method

- 1) Simmer the chicken breasts or thighs in the broth until just cooked through for about 20 minutes. Set aside chicken breasts to cool.
- 2) Shred the bread and pour the evaporated milk on it. Mix the bread and evaporated milk in a food processor or blender.
- 3) In a pot, sauté the chopped onion; add the garlic and the aji paste and sauté.
- 4) Add the bread/milk mixture, salt and pepper.
- 5) Cook well, add the chicken stock slowly and move constantly.
- 6) Add the olive oil, always move the mixture.
- 7) Add the shredded chicken, the Parmesan cheese and walnut pieces.
- 8) Stir over medium heat until the sauce is bubbling and the chicken is heated through. If the sauce thickens too much, thin it out with some leftover chicken stock.
- 9) Serve over rice and potatoes. Add black olive and sliced hard cooked eggs.

Poland - Singapore Ties in 2017 - a Year of Many Firsts

Text and photos by the Embassy of the Republic of Poland in Singapore



The year 2017 was an exceptionally fruitful year in Poland and Singapore relations. It was marked by the first-ever visit paid by Singapore's President to our country (*top photo*); the first-ever **Polish Food Festival** in Singapore; the opening in Singapore of the first Asian trade office by Polish Investment and Trade Agency, and last but not least, the announcement of the first direct flight connection between Warsaw and Singapore by Poland's national carrier. With several Memoranda of Understanding signed, a joint research grant call and high level working visits, this year witnessed important contributions to growing business links and strengthening cooperation in so many areas, such as science and technology, aerospace and aviation, fintech and culture.

State visit of President Tony Tan Keng Yam to Poland

On 21-23 May Dr Tony Tan Keng Yam became the first incumbent President of Singapore to pay a state visit to Poland. He was accompanied by Ministers S Iswaran and Josephine Teo, Members of Parliament, government officials, as well as a sizeable business delegation. Mutual pacts to enhance cooperation between economic agencies, business federations as well as research agencies and Singaporean and Polish institutes were signed while entrepreneurs



from both countries had an opportunity to explore potential business partnerships at Poland-Singapore Business Forum.

Launching Poland SHIOK!

Poland SHIOK - the first Polish Food Festival in Singapore was our new initiative to offer Singaporeans an insight into Poland's rich culinary traditions, healthy and delicious food products and culture. With six talented chefs brought in from Poland, Polish dining and happy hours in various venues in the city, Polish vodka parties, movie

screenings and music picnic concert at the Botanic Gardens (*photo next page, top right*), among other events, we were glad to show the food-loving Singaporeans that also "Poland tastes good!" Inspired by the interest and enthusiasm with which the initiative has been met, we intend to come back with Poland SHIOK soon.

Towards Even Closer Business Ties

We welcomed and were glad to support the launch of the first **Foreign Trade Office** in Asia by the Polish Investment and Trade Agency - one of the pillars of Poland's foreign markets strategy overhaul. The Agency chose Singapore as its business foothold in Asia and signed new partnerships with IE Singapore and Singapore Business Federation. We look forward to working together with the Trade Office on strengthening our business relations and supporting bilateral trade ties as well as investments flow.



Furthering Scientific Cooperation

Scientific cooperation between Poland and Singapore got another boost as Poland's National Centre for Research and Development and Singapore's Agency for Science, Technology and Research announced the fourth call for joint research projects aimed to advance knowledge and collaboration in the area of microelectromechanical systems. The grant call is a part of the successful Memorandum of Understanding between Polish and Singaporean agencies which was renewed for the third time during President Tony Tan's visit to Warsaw.

Growing Connectivity

The announcement of the first direct flight route between Warsaw and Singapore to be operated by LOT Polish Airlines was eagerly awaited by many. As of next year, modern Boeing 787 Dreamliners will be flying regularly between Poland and Singapore carrying tourists, business travelers and families. The new connection will be a great opportunity for Singaporeans and Poles to discover each other's countries and to strengthen our people-to-people ties.

Joining Forces to Support Financial Innovation

At the sidelines of Singapore Fintech Festival we witnessed the Polish Financial Supervision Authority and the Monetary Authority of Singapore signing of a **FinTech Co-operation Agreement**. The two regulators set a framework to jointly support development of financial innovation via matching FinTech companies from both countries and exploring new projects together, among other actions.

Cultural Sharing

As ever, cultural sharing was the lion's share of our activity in Singapore. Polish music concerts at dusk in Singapore Botanic Gardens are by now a steady part of the UNESCO-listed site calendar and feature not only the music by Frederic Chopin – the eminent Polish composer so loved here and all over the world. Art exhibitions, movie screenings as well as a colourful folk performance peppered our cultural agenda throughout the year. We also celebrated the 160th birth anniversary of Joseph Conrad – a famous Pole and excellent English writer who sailed the waters of Singapore and South East Asia and commemorated the region in his writings.

CELEBRATION DISHES OF THE WORLD

Roast Duck with Apples



This popular, traditional dish from Poland features a roast duck served on Polish potatoes with caramelised apple. It is as simple to roast a duck as you would a chicken and it is recommended you should roast it very well so that it is easy to pull apart in chunks.

Ingredients

- 1 duck (1.8 kg)
- 100 g garlic
- 350 g potatoes
- 50 g onion
- 1 g marjoram
- 3 g cinnamon, sugar, salt, pepper
- 16 g bacon
- 60 g pork fat
- 100 g cranberries
- 40 g honey
- 2 apples
- 1 orange
- dill

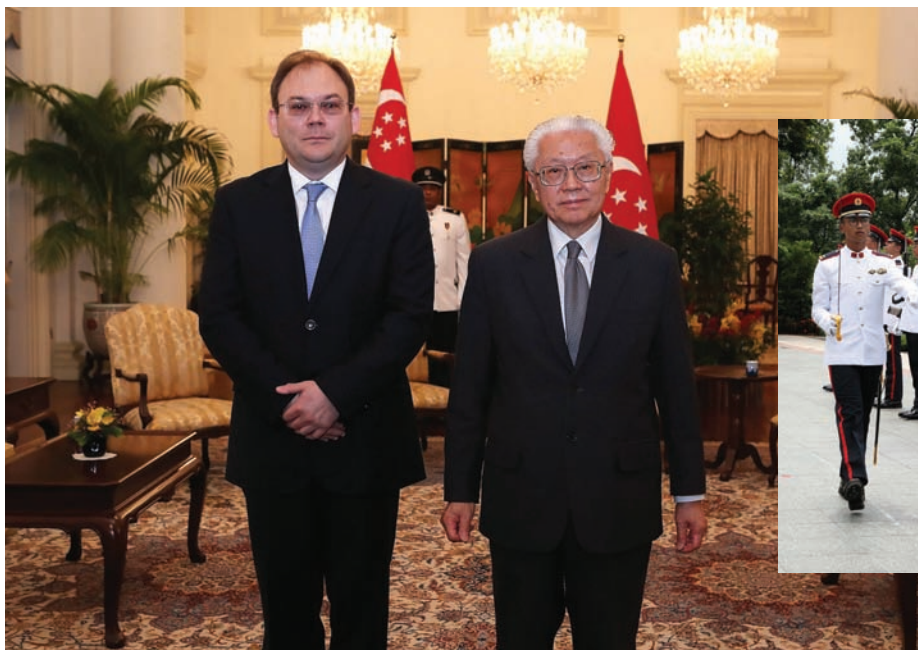
Method

- 1) Rub the duck with salt and pepper. Put half an orange and half an apple inside the cavity, and add salt, pepper, and marjoram. Place in the fridge for 24 hours.
- 2) Cook the whole, peeled potatoes. Cool them down and put aside.
- 3) Cut the pork fat into small cubes with the bacon and onion. Melt the pork fat in a hot pan, then add the onion and later bacon. When all the ingredients are fried, add the sliced potatoes, salt and pepper.
- 4) When the potatoes are fried, add chopped dill.
- 5) Roast the duck for 90 minutes at 145°C in a steam convection oven set to the steam baking programme.
- 6) Cool down the roasted duck and remove the bones. Fold a breast with a drumstick (right breast – left drumstick), pour honey over and bake under the grill until browned.
- 7) In the meantime, cut the apples into quarters and sprinkle them on a pre-prepared hot sugar caramel. Stir for a while and add marjoram.
- 8) Put potatoes on a plate, and then cover them with the onion and bacon. Place the duck and apples on top.
- 9) Finally cover everything with a bit of caramel from the apple pan.

Celebrating the Past, Looking to the Future



Text and photos by the
Embassy of Romania
in the Republic of Singapore



This year was very special for Romania and the Republic of Singapore as they celebrated, on 30th May 2017, the Golden Jubilee of diplomatic relations between our two countries.

In April, Romanian President, HE Klaus Werner Iohannis, accredited a resident Ambassador to Singapore, after a lapse of 25 years. Ambassador Florin Marius Tacu started his tenure in Singapore the next month.

The Romanian Embassy in Singapore was involved actively over the year in organizing and/or supporting different activities that, in the end, will lead to strengthening the relations between our two countries and peoples.

Romanian companies were present around the year at different fairs and other economic gatherings, spanning from tourism to health-care devices, from furniture to IT services.

In May, the Romanian Embassy participated in the **European Film Festival** (*photo next page, top*) organized by the EU Delegation in Singapore. Autumn saw Romanian artists performing in Singapore alongside Singapore Symphony Orchestra at Yong Siew Toh Conservatory of Music, National University of Singapore.

In October, the Romanian Minister of Education, Mr. Liviu-Marian Pop, was present in Singapore for the 6th ASEF Rectors' Conference & Students' Forum, in anticipation of the



2019 meeting of the Ministers for Education from ASEM countries and the ASEF Rectors' Conference, to be held in Romania.

Romania's National Day is on 1st of December, when Romanians all over the world are proudly celebrating the Union Day. This year marks the 99th anniversary and, at the same time, it marks the beginning of the Centennial Year, which will culminate on 1st December 2018 with the 100th anniversary of the Union Day. The next year's activities of the Romanian Embassy in Singapore will highlight this major milestone in Romania's history.



CELEBRATION DISHES OF THE WORLD

Romanian Sarmale



Ingredients

- 500g fatty pork
- 500g beef mince
- 200g smoked lard
- 2 fresh cabbages
- 2 tablespoons of melted pig fat
- 1 cup of rice
- 3 onions
- 2 bellpeppers
- 1 egg
- 1 tablespoon of sweet paprika
- 1 teaspoon of ground caraway
- 2 tablespoons of thyme
- 4 litres of borscht
- 1 bottle of white wine (Riesling, Feteasca)
- 5 tablespoons of tomato sauce, salt, pepper

Method

- 1) Boil the cabbage in 3 litres of borscht until the leaves on the outside soften. Unfold these leaves from the head of the cabbage and then do the same for the rest of the leaves. You will need thin leaves so remove any hard veins using a knife.
- 2) Melt the pork fat in a big pot and add the finely chopped onion and pepper. Stir until they get soft, then add the rice. Keep stirring until it gets translucent, then add the caraway and the paprika. Remove the pot from the stove and add the meat, the thyme and season with salt and pepper.
- 3) After this mixture has cooled down, add the egg as well.
- 4) The best rolls are the ones cooked in a clay pot. Place a layer of chopped cabbage rolls on the bottom of the pot, as well as some lard slices.
- 5) When forming the rolls, place a cabbage leaf in the palm of your left hand, add a tablespoonful of the above mixture and roll. Tuck the ends by pressing them inwards. Put a layer of cabbage rolls into the pot, then one of chopped tomatoes, some slices of lard on the outside, then repeat until the pot is full. The last layer should be of chopped cabbage and tomatoes, pieces of lard and some thyme.
- 6) Pour 1 litre of borscht over the rolls, add salt and pepper, cover the pot with a lid and place in the unheated oven. Boil the rolls at 130 degrees Celsius for an hour and a half, then turn off the oven and let the rolls cool down for several hours.
- 7) Put the pot in the pantry or in the basement for the night. The next day take out the rolls from the pot and put them in another pan, add wine and tomato sauce and let them simmer for 20 minutes. Serve hot.



Russia – Singapore: 50 Years of Friendship and Cooperation

*Text and photos by the Embassy
of the Russian Federation in
Singapore*



On 1st June 2018, Russia and Singapore will celebrate the 50th Anniversary of the establishment of diplomatic relations – an important milestone to sum up the half-century achievements of our fruitful bilateral cooperation moving on with the far-reaching plans for the years to come.

Russia – Singapore relations are indeed gaining strength, breadth and depth. The comprehensive and forward-looking agenda set up in the course of the visit of Prime Minister Lee Hsien Loong to Moscow in May 2016 has been actively implemented yielding substantial results.

We are encouraged by the gradual recovery of our bilateral trade influenced by the world economy fluctuations. It surpassed USD 3.3 billion last year and has excellent potential for further growth. This is clearly reflected in the Russian trade volumes with Singapore in the first eight months of 2017 reaching USD 4 billion.

On 17th October 2017, Moscow hosted the eighth session of the High-Level Russia – Singapore Intergovernmental Commission. This mechanism, co-chaired by Deputy Prime Ministers Igor Shuvalov and Tharman Shanmugaratnam, proved to be an effective platform to forge joint economic and business projects in industry, agriculture, energy, transport and high technologies.

Singapore is rapidly coming forward as one of our most promising partners in the development of the Russian Far East and Far North regions given its vast experience in urban planning, transportation and seaport infrastructure building. The annual Eastern Economic Forums in Vladivostok and the International Meetings of Representatives of the Arctic Council Member States, Observer States and Foreign Scientific Community organized in Russia serve as good venues to discuss our bilateral cooperation initiatives.

This year, we started the talks on the establishment of the Free Trade Area between Singapore and the Eurasian Economic Union – a five-



country market of 180 million people with total GDP of USD 4.2 trillion. We are looking forward to their expeditious completion to sign the FTA agreement next year.

In May Minister of the Russian Federation Mikhail Abyzov accompanied by 30 senior officials attended the round table at the Singapore Civil Service College (CSC) to exchange the knowledge and experience on the public governance practices. The MOU signed between the CSC and the Russian Academy of National Economy and Public Administration during this visit will pave the way for future capacity building programs.

In June a high-ranking Singapore Government and business delegation, headed by Senior Minister of State for National Development, Trade and Industry Koh Poh Koon, attended the annual Saint Petersburg International Economic Forum and visited the Republic of Tatarstan

which has established close win-win cooperation with the city-state in petrochemical industry, engineering, high technologies, education and other sectors. The bilateral business round table organized in conjunction with the visit of Tatarstan President Rustam Minnikhanov to Singapore this October indicated a great potential to further advance mutually rewarding collaboration in various fields.

In November, Singapore hosted high-level delegations from St. Petersburg and Moscow region.

Russia and Singapore spent much effort to safeguard peace and stability in the Asia Pacific working together in the key mechanisms of the emerging regional architecture of security and cooperation. The meeting between the Minister of the Interior of Russia, Vladimir Kolokoltsev, and the Minister



for Home Affairs and Law of Singapore, K Shanmugam, on the sidelines of the 37th ASEANAPOL Conference held here in September 2017, reaffirmed our strong will to join hands in countering international terrorism and transnational crime.

There is much room to enhance our defence ties. In May, the Russian Pacific Fleet flagship – Guided Missile Cruiser Varyag, took part in the inaugural



International Maritime Review and the 11th Maritime Defence Exhibition IMDEX Asia to mark the Singapore Navy's 50th Anniversary.

One of the top priorities of our bilateral cooperation is education. Starting this year, Russian language courses were introduced into the curriculum of the Nanyang Technological University. Singapore's new generation leaders participated in the XIX World Festival of Youth and Students held in Sochi in October. More recently, a high-level delegation from the Russian Ministry of Education and Science paid a study visit to Singapore to absorb the best local practices of the technical education and vocational training system.

A significant ongoing project due to be implemented in the next few years is the establishment of the Russian Cultural Centre along with the Orthodox Church in Singapore. Our ultimate goal is to further promote growing cultural, educational and scientific cooperation between our two countries, strengthen people-to-people links of friendship, mutual respect and understanding.

CELEBRATION DISHES OF THE WORLD

Blinis



Blinis (pancakes) – a Russian signature dish for any occasion, especially Maslenitsa. It is one of the traditional Russian holidays dating back to pagan times to bid farewell to winter and welcome spring. The name of the holiday Maslenitsa is derived from maslo which means butter in Russian. Hot, round and golden blinis embody the Sun's grace and might help to warm up the frozen earth. Burning of the straw-stuffed figure of Maslenitsa, horse sleigh riding, fist fighting and dancing khorovod (round dance) are traditional Maslenitsa ceremonies to cajole the Sun and make it kinder. Blinis are served with caviar, mushrooms, jam, sour cream and lots of butter.

Ingredients

- 1 package of active dry yeast
- 3/4 cup of warm milk
- 1 sugar teaspoon
- 2 cups of flour
- 1/2 cup (1 stick) of butter
- 3 egg yolks
- 1/2 salt teaspoon
- 1/3 cup of whipped cream
- 3 egg stiffly beaten whites
- Caviar
- Sour cream

Method

- 1) Take a large bowl and dissolve the yeast in the 1/4 cup of warm milk. Add sugar, remaining 1/2 cup of milk and flour. Using a fork or wooden spoon make a paste of this mixture and cover it with a towel or plastic wrap. Place it in a warm place for about an hour until it is doubled in bulk.
- 2) Cream together the butter, egg yolks and salt. Mix this with the risen batter and beat thoroughly. Leave the mixture to rise for one more hour. Finally, fold in the whipped cream and egg whites and let the batter rise for another 15 minutes.
- 3) Pour the batter by tablespoonfuls onto a buttered pan to form small pancakes about 3 inches in diameter. Cook until light brown on both sides. Serve the cakes hot with melted butter, caviar and sour cream.

Sri Lanka Showcases Tea, Tourism and Trade



Singapore Foreign Minister Visits Sri Lanka

Minister for Foreign Affairs Dr. Vivian Balakrishnan made an introductory visit to Sri Lanka from 17th to 20th July 2017. He visited Colombo and Jaffna.

In Colombo, Minister Balakrishnan called on President Maithripala Sirisena and was hosted to a dinner by Prime Minister Ranil Wickremesinghe.

The former Minister of Foreign Affairs of Sri Lanka, Ravi Karunanayake, and Minister Balakrishnan held official bilateral talks on a range of areas of mutual interest at the Ministry of Foreign Affairs of Sri Lanka.

He also witnessed the signing of a MOU between the Singapore Red Cross and the Sri Lankan Red Cross on relief and rehabilitation programmes in Sri Lanka.

In Jaffna, Minister Balakrishnan participated in a handover ceremony for a donation of books from the Singapore National Library Board to the Jaffna Public Library and officiated the launch of a Lee Foundation - SingHealth Orthopaedic Development Programme at the University of Jaffna.

Foreign Minister Balakrishnan Attends Second Indian Ocean Conference (IOC) in Colombo



Minister for Foreign Affairs Dr. Vivian Balakrishnan visited Sri Lanka from 31st August to 1st September 2017 to attend the Second Indian Ocean Conference (IOC), in Colombo, in his capacity as Co Vice-Chair of the Organising Committee.

The Second IOC was chaired by Prime Minister of Sri Lanka Ranil Wickremesinghe. Minister Balakrishnan delivered welcome remarks at the inaugural session on 31st August 2017.

Meet in Sri Lanka MICE Promotion Held in Singapore



The MICE promotion event **Meet in Sri Lanka** was held at Singapore's Orchard Hotel on 11th October 2017. The event was organized by the Sri Lanka Convention Bureau in collaboration with the Sri Lanka High Commission and the Sri Lankan Airlines office in Singapore.

Divided into two sessions, visiting Sri Lankan companies held one-to-one meetings with Singapore's corporate sector companies in the morning, and then with the Singapore travel trade companies in the evening. Nine Sri Lankan companies namely, Delair Travels (Pvt) Ltd, Exemplary Voyages Pvt Ltd, Serendib Leisure Management Ltd, Shangri-La Hotel, Colombo Lanka Sportreizen, Mövenpick Hotel Colombo, The Jetwing family of Companies, World Travel Centre and Nkar Travels & Tours (Pvt) Limited participated in the sessions.

High Commissioner of Sri Lanka Nimal Weeraratne and the Chairman of the Sri Lanka Convention Bureau, Prema Cooray, addressed the gathering at the inaugural session.

Sri Lanka was highlighted as a MICE destination featuring well equipped boutique and star-class hotels backed by the necessary infrastructure, airline connectivity, and professional partnership with highly qualified companies with travel solutions to meet the demand of corporate sector travel and tour.



The event was well attended with over 100 companies covering the corporate sector and travel & tour trade in Singapore. A Sri Lankan cultural dance troupe performed traditional dances at the end of the event.



Sri Lanka Tea Promotion Stall at the International Red Cross Bazaar

The High Commission of Sri Lanka in Singapore organized a Tea Promotion Stall at the International Bazaar organized by the Red Cross Society of Singapore in celebration of its signature biennial fundraiser event at the SUNTEC Convention Centre.

The theme of the Sri Lankan stall was “Sri Lanka’s unique premium quality fine Ceylon Tea” in order to uplift the brand image of Ceylon Tea. The event was graced by Ms. Josephine Teo, Minister, Prime Minister’s Office and Second Minister for Home Affairs & Manpower.

The promotion stall organized by the High Commission of Sri Lanka featured the Ceylon Tea brand with its unique flavour, colour & character.



CELEBRATION DISHES OF THE WORLD

Polos Ambula



This authentic Sri Lankan Polos Ambula (young jackfruit curry) recipe uses the seasonal fruit that is loved by many Sri Lankans. The spices make this dish a little dark and spicy but tastes great even with plain rice. Preparation takes about 15 mins and cooking 60 mins.

Method

- 1) Heat the oil in a heavy bottom wok over medium heat and stir fry garlic, ginger, cumin seeds, pandan leaves and half of the curry leaves until fragrant.
- 2) Then add ground red chilli paste, turmeric, fenugreek, goraka (Garcinia Cambogia) and stir fry.
- 3) After 1 minute, add onion, cinnamon and curry powder and stir fry.
- 4) Now transfer the jackfruit cubes with coconut milk into the wok and mix well. Add salt, green chilli and the rest of the curry leaves.

Ingredients

- young jackfruit (remove the outer skin and cut into 1-inch cubes)
 - coconut milk - first extract and second extract. Put the jackfruit cubes into the second extract coconut milk to prevent them from turning brown in colour
 - 1 tablespoon coconut oil
 - 1 teaspoon fenugreek seeds roasted and finely ground
 - ½ teaspoon cumin seeds
 - 8 chopped garlic cloves
 - 1-inch ginger chopped
 - 1-inch lemon grass (white part) chopped
 - 1 teaspoon turmeric powder
 - ground red chilli paste (take 10 dried red chillies and soak them in warm water for about 10 minutes. Then place them into a mortar and pestle and grind to a smooth paste. Reduce the number of chillies for a mild taste)
 - 3 tablespoons roasted curry powder
 - 1 onion chopped
 - 1 inch cinnamon stick
 - pandan leaves (cut into pieces)
 - 10 curry sprigs
 - 2 fresh green chillies
 - Goraka (Garcinia Cambogia)
 - Salt to taste
- 5) Cook for 10 minutes over medium heat, uncovered.
 - 6) After 10 minutes, reduce heat to low and cook covered for 40 minutes until the jackfruit cubes are tender and the gravy is reduced. Stir the jackfruit cubes occasionally.
 - 7) Once the gravy has reduced add the thick 1st Extract coconut milk and mix well. Cook for another 20 minutes without the lid.
 - 8) After 1 hour remove from heat and allow to cool.
 - 9) The curry is ready to be consumed. Best served with warm rice or string hoppers (idi appam)



Jubilee Celebrations Touch Many Facets of Singapore Life

Text and photos by Embassy of Switzerland in Singapore

The year 2017 marked the 50 years jubilee of diplomatic relations between Switzerland and Singapore. Fifty years ago, on the 9th of October 1967, Switzerland's Federal Council decided to transform the Swiss Consulate in Singapore into an Embassy, recognizing the importance of the young city-nation to Swiss interests in the region. Then-Consul Heinz Suter was given the title of Chargé d'Affaires a.i. At this point in time, the Embassy's offices were housed on the 17th floor of an office building in Orchard Road.

In the 1980s, Switzerland built a new office building on the premises of the Swiss Club, in the lush green surroundings of the hills of Bukit Timah. The new Embassy was opened in 1987 and the newly arrived Mr. Kurt O. Wyss was the first Ambassador of Switzerland to Singapore, followed by Jürg Streuli (1991-1997), Raymond Loretan (1997-2002), Daniel Woker (2002 – 2008) and Jörg Reding (2008-2012). Since then the current Ambassador Thomas Kupfer has been representing the Swiss interests in Singapore.

Though the economic ties augmented largely throughout the first decades of Singaporean nationhood, it was not until 1991 that the first official visit from Switzerland to Singapore took place. Federal Councillor Pascal Delamuraz met with his counterpart, the then Minister of Trade and Industry and today Prime Minister, Lee Hsien Loong. Over the last decade, the frequency of these official visits has intensified tremendously, with several high ranking visits per year. The highlights so far have been the first Presidential Visit to Switzerland by Singaporean President Tony Tan Keng Yam in May 2014 and the first State Visit to Singapore by the President of the Swiss Confederation, Federal Councillor Johann N. Schneider-Ammann in July 2016.



1967 - 2017, 50 Years of Diplomatic Relations.

SINGAPORE.

Switzerland.

The last 50 years has seen a continual deepening and strengthening of our nations' ties, to the point where nowadays Singapore is by far Switzerland's most important trading partner in Southeast Asia. This is reflected in the local labour market,

with over 400 Swiss companies being present here. Furthermore, Singapore hosts the biggest Swiss community in any city in all of Asia, with roughly 5000 Swiss calling the Lion City their home.

Official Visits

To commemorate these 50 years of growing partnership, the Embassy organized a whole range of festivities. On the diplomatic side, we had many official visits coming in from Switzerland. In March, the Council of States (Swiss Senate) delegation, led by its President Ivo Bischofberger, visited the Singapore Parliament and met with the Singapore Minister for Foreign Affairs, Dr Vivian Balakrishnan (*photo top*). In April, Switzerland's Finance Minister and Federal Councillor Ueli Maurer led a high-ranking financial delegation to Singapore, while in June, Defence Minister and Federal Councillor Guy Parmelin attended the important **Shangri-La Security Dialogue** and was guest of honour at the 1st SwissCham Business Award for Excellence in People & Skills Management (*photo next page standing 2nd from right*).

On the cultural stage, we started out the year with an open-air concert by the talented Swiss-Singaporean pianist Rahel Senn in the Botanic Gardens (*photo top, middle*). A sports highlight was the **Switzerland-Singapore Football Festival** for boys and girls which took centre stage on the iconic Float@Marina platform (*photo top, right*). In terms of cinematic art, we supported the screenings of several Swiss movies: in March, the acclaimed Swiss thriller *Moka* was aired in the framework of the **Francophonie Film**



Festival, while in May, we contributed the Swiss documentary *The Chinese Lives of Uli Sigg* to the **European Union Film Festival**. In the same month, together with the Alliance Française, we co-hosted the screening of the award-winning animated film *Ma vie de Courgette (My Life as a Zucchini)*. On another note, from early October to mid-November, we brought the photo exhibition **Humanity's Greening of Planet Earth – a Voyage** by Swiss photographer Mario Del Curto to Gardens by the Bay.

In the context of Education, Science & Technology – an important field of cooperation between our two countries – we organized many events throughout the year. One highlight was the panel discussion **Critical Thinking in a Changing World**, co-organized with ETH Zurich and its local alumni chapter in March. Another one was the **Lifelong Learning & Skills Masterclass Series** on vocational education and training, taking place in October. This contribution to the SkillsFuture movement was jointly organized with Nanyang Polytechnic, the Swiss Federal Institute of Vocational Education and Training and representatives from Swiss and local

companies, promoting the Swiss model of vocational education and training in Singapore.

In terms of public relations, in early spring the Embassy published a postcard booklet, depicting some of the highlights of the Swiss presence in Singapore, historical and present. In July/August we co-organized three weeks of Switzerland-inspired exhibitions on tourism, sports and watches in Paragon Mall on Orchard Road. While the official **National Day** reception for the Singaporean authorities and the Diplomatic Corps was held on August 1st at the Swiss Residence, the traditional public celebrations for the Swiss Community had a perfect stage on a beautiful Saturday night on August 5th at the Swiss Club. And to close out the year on a festive note, we hosted our traditional Swiss Santa Claus family event together with the Swiss Association Singapore (SAS) at the Swiss Residence on Sunday, December 10th. Looking back on an exciting jubilee year filled with bustling activity, we wish to emulate this year's success in our future endeavours and hope to see many of you at our upcoming events.

CELEBRATION DISHES OF THE WORLD

Aargauer Rüeblitorte

Aargauer Rüeblitorte is the Swiss traditional carrot cake consisting mainly of biscuit batter mixed with carrots and almonds. It is a light and fluffy dessert cake, nothing at all like its Singaporean cousin-in-name, and found most commonly in the Aargau region of Switzerland.



Photo & recipe: Sasha Martin
(globaltableadventure.com)

Ingredients

Cake

- 150 grams (2/3 cup, packed) raw, grated carrot
- 150 grams finely ground almonds (1 1/3 cups ground almonds, or 1 1/4 cup slivered almonds, finely ground)
- 3/4 cup fine breadcrumbs, plus more for dusting pan
- 1/2 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1 teaspoon baking powder

- a pinch of salt
- 6 large eggs, separated
- 1 1/4 cups granulated sugar
- 1 lemon, zested and juiced (or 2 tbsp Kirsch)

Glaze

- 1 1/2 cups sifted powdered sugar
- 3 tbsp lemon juice

Decoration

Marzipan coloured with orange and green, then shaped into carrots slivered or crushed almonds, as desired

Method

- 1) Preheat the oven to 180°C. Grease and flour a 25 cm springform pan. Add a circle of parchment paper to the bottom of the pan. Mix the grated carrot, ground almonds, breadcrumbs, cinnamon, ginger, and baking powder in a large bowl.
- 2) Tip: The carrot should be grated over the medium holes of the box grater. You can grind the almonds in a spice grinder/coffee grinder, or a food processor.
- 3) In another bowl, beat egg yolks until foamy, then stream in sugar, lemon rind, and juice. Continue beating on high until the mixture is pale and thick. Combine with the carrot mixture.
- 4) In a clean, dry bowl, beat the egg whites until stiff. Fold together with the carrot mixture until just incorporated. Stir 1/3 of the whites in with the carrot mixture to lighten it, then do the rest more gently.
- 5) Pour into prepared pan, then pop into the oven and bake about 35 minutes or until a toothpick comes out clean. Let cool completely. Run a butter knife around the edges to help release it from the springform.
- 6) Meanwhile, prepare the glaze. Whisk the powdered sugar with fresh, strained lemon juice in a small bowl. (If you'd like it less tart, substitute some water for the lemon juice.)
- 7) Pour the glaze over the top of the cake, then decorate with almonds and marzipan carrots.

Timor-Leste Showcased Rich Potential in Coffee and Marine Tourism

Text and photos by Embassy of Timor-Leste in Singapore



Singapore also reaffirmed its close relations with Timor-Leste in their 15th year of diplomatic relations and its support for the country's capacity building through the Singapore Cooperation Programme

Café Asia 2017

The Embassy of the Democratic Republic of Timor-Leste in Singapore participated in Café Asia 2017, from 2 to 4 March 2017, at Singapore's Marina Bay Sands. Speeches by the organizers and hosts of the event showed support for the country's booth and were surprised that Timor-Leste produces coffee. The Timor-Leste pavilion showcased and exposed a variety of Timorese locally-produced products and its business potential in the food industry. The expo has received positive response on the local produce's availability and taste.

(Photo above): H.E. Ambassador Adaljiza Magno welcomed Managing Director of Conference & Exhibition Management Services Pte Ltd (CEMS) Mr Edward Liu, Guest of Honour and Member of Parliament of East Coast GRC Mr Lee Yi Shyan and President of Singapore Coffee Association Mr Victor Mah at the Timor-Leste's country pavillion.

ADEX Asia 2017

Former President Dr José Ramos-Horta was the Guest-of-Honor for ADEX Asia as keynote speaker on diving and environment. Timor-Leste was prominently featured as former President Horta launched the Timor-Leste Photo Diving Competition 2018 which would bring well-known underwater photographers from Asia to Timor-Leste. At the same time, former President Horta also promoted Tour de Timor 2017 and Fishing Competition 2018.



Former President Dr José Ramos-Horta together with Embassy Counsellor Mr Licinio Branco visited the Timor-Leste booth



Celebration of 15th Anniversary of Restoration of Independence Day & 15 years of Diplomatic Relations

The Embassy together with the Ministry of Tourism, Arts and Culture of Timor-Leste jointly organised an evening cocktail reception to celebrate Timor-Leste's 15-year Anniversary of Restoration of Independence Day and 15 years of diplomatic relations with Singapore. Guests of honour were Timor-Leste's Tourism Minister, H.E. Francisco Kalbuadi Lay, and Deputy Speaker of Parliament, Mr Charles Chong. Timor-Leste's Member of Parliament (MP) Jacinta Pereira and Benedita Magno, Singapore's MPs Cheryl Chan and Yee Chia Hsing, were also present. Singapore President Dr Tony Tan Keng Yam wrote a congratulatory letter to Timor-Leste President H.E. Dr Francisco Guterres Lú-Olo and reaffirmed both countries close relations as well as Singapore's support for Timor-Leste's capacity building through the Singapore Cooperation Programme.

(Photo above left): MP Ms Cheryl Chan, MP Mr Yee Chia Hsing, Deputy Speaker Charles Chong, H.E. (non-resident) Ambassador Sudesh Maniar, H.E. Tourism Minister Kalbuadi Lay,

(Photo above middle): Chairman of Singapore Tourism Board Mr Chaly Mah, Minister of Tourism, Arts and Culture H.E. Mr Francisco Kalbuadi Lay, Ambassador of Timor-Leste H.E. Adaljiza Magno, Ambassador of Indonesia H.E. Ngurah Swajaya, Mrs Swi Swajaya, Honorary Consul of Luxembourg Ms Michelle Liem

WomenLEAP: A Fireside Chat with Ambassador Magno

WomenLEAP event was organized for Ambassador Magno to share her experience on the struggle for self-determination and country development. Ambassador spoke about her teenage years in Indonesia and how she was involved as human rights activist for the case of Timor-Leste. The chat was led by the Managing Director of APCO Worldwide Washington DC, Ms Lisa Ross, with different women networks in Singapore. It is considered as a platform from which women can accelerate their careers by involving, engaging an inspiring each other. There were many good expressions about the Ambassador's intervention.

(Photo above right): Ms. Ross and Ambassador Adaljiza Magno at the Park Royal at Pickering Hotel-Singapore.

Timor-Leste: New Embassy Premise

It is for the first time that the Government of the Democratic Republic of Timor-Leste purchased the country's own overseas property for its Diplomatic representation. The property purchased is located at 140 Robinson Road, Crown @ Robinson building. The Embassy of the Democratic Republic of Timor-Leste in Singapore officially moved into the new Chancery on 14th September 2017, after all interior designing and building works were completed.

CELEBRATION DISHES OF THE WORLD

Ikan Pepes



Photo and recipe source:
www.internationalcuisine.com

A whole fish cooked in a spicy curry and tamarind sauce. The fish is first steamed in a banana leaf and then grilled for that wonderful smoky flavour only a grill can provide. Cooking a whole fish with the head on can be a little intimidating at first, but once over it, you can savour it as it is mighty tasty!. Serve with some white rice for a lovely East Timorese meal. The recipe serves 4.

Ingredients

- 2lb whole fresh Red Snapper or similar fish
- Banana leaves

For curry paste

- 1 Tablespoon tamarind pulp, soaked 5 minutes.
- 2 Tablespoons warm water
- 6-10 large chili's, chopped
- 1 stem lemongrass (only the inner part of the bottom 10 cm), thinly sliced
- 5 candlenuts

- 1 small, ripe tomato
- ½ teaspoon ground turmeric
- ½ teaspoon dried shrimp paste
- 1 tablespoon finely chopped palm sugar (brown sugar can be substituted)
- ½ cup loosely packed basil leaves

For fish pre marinade

- 1 lime sliced in half
- 1 teaspoon salt

Method

- 1) Score the fish several times and marinate it with salt and lime rubbed into the surface.
- 2) Grind all of the curry ingredients in a processor till they are smooth (about 2 minutes).
- 3) Rinse the banana leaves and place about ⅓ of the curry in the bottom of the sheet of banana leaf. Rub about ⅓ of the curry into the belly of the fish. Ladle the remaining ⅓ of the curry over the fish and seal up the "packet".
- 4) Use soaked string as necessary to seal the packet. Steam for 20 minutes in a bamboo steamer. I would highly recommend using a fish grill plate as the fish will be tender and fall apart easily. Grill for an additional 6 minutes. Unwrap the packet and serve over rice with chopped basil.

New Free Trade Agreement Will Boost Ties with Turkey

Text and photos by the Embassy of the Republic of Turkey in Singapore



The Turkey-Singapore Free Trade Agreement was finally ratified during Prime Minister Binali Yıldırım's visit and will boost the already healthy (currently US\$1 billion) trade between both countries

Turkey has placed a high priority in reaffirming the momentum of its positive ties with Singapore. This year, the island Republic has played host to two high official visits, the first by the Prime Minister of the Republic of Turkey, His Excellency Binali Yıldırım, in August and three months later by the Minister of Development of the Republic of Turkey, His Excellency Lütfi Elvan.

State Visit by HE PM Binali Yıldırım

The Prime Minister of the Republic of Turkey, His Excellency Binali Yıldırım, conducted his first official visit to Singapore between 20-22 August 2017, at the invitation of His Excellency Prime Minister Lee Hsien Loong. Prime Minister Yıldırım was accompanied by Deputy Prime Minister Mehmet Şimşek, Deputy Prime Minister Recep Akdağ, Minister of Science, Industry and Technology Faruk Özlu, Minister of Economy Nihat Zeybekci, Minister of Customs and Trade Bülent Tüfenkçi, parliamentarians and a business delegation.

Following the official welcome at the Istana, Prime Minister Yıldırım called on President Tony Tan Keng Yam and met Prime Minister Lee. Prime Minister Lee also hosted an Official Dinner in honour of Prime Minister Yıldırım.

In their talks, Prime Minister Lee and Prime Minister Yıldırım reaffirmed the positive momentum in bilateral relations between Singapore and Turkey, and reviewed the significant progress made since the signing of the Joint Declaration on a Strategic Partnership in 2014. They also exchanged views on regional developments, the threat of terrorism, as well as opportunities to facilitate greater business cooperation and investments.



Prime Minister Yıldırım became the first Turkish leader to deliver the Singapore Lecture. The lecture was titled "Turkey-Singapore Relations: Building a Smart Strategic Partnership". At the lecture, PM Yıldırım emphasised Turkey's strategic role as a bridge between Europe and Asia, as well as Singapore's position as a commercial hub in Asia. The lecture was moderated by Deputy Prime Minister and Coordinating Minister for Economic and Social Policies Tharman Shanmugaratnam.

Prime Minister Yıldırım also paid site-visits to Changi Airport, Jurong Island, PSA's port facilities and the Advanced Remanufacturing and Technology Centre (ARTC). He visited the Singapore Botanic Gardens and had an orchid hybrid named in his honour.

Ratification of TRSFTA



During the official visit of Prime Minister Binali Yıldırım to Singapore, the two Prime Ministers welcomed the completion of the ratification process of the Turkey-Singapore Free Trade Agreement (TRSFTA), which was concluded and signed in 2015.

TRSFTA entered into force in October 2017, following the completion of the necessary diplomatic procedures. The agreement is the most comprehensive bilateral FTA signed to date by Turkey and includes new areas such as services, trade and public procurements.

Singapore is a major trade partner for Turkey in the Asia-Pacific region. Trade figures have jumped from US\$200 million 10 years ago to the current level of around US\$1 billion. The TRSFTA is expected to bring fresh impetus to mutual trade and investments.

Visit by Development Minister

His Excellency Lütfi Elvan, Minister of Development of the Republic of Turkey (*photo top right*), paid a working visit to Singapore between 14-16 November 2017. During the visit, Minister Elvan met with his Singaporean counterpart, Minister for Trade and Industry S Iswaran. The two Ministers agreed to explore specific fields in which economic cooperation between Turkey and Singapore can be further deepened.



Minister Elvan also visited various institutions of economic importance in Singapore such as the JTC Corporation, where he was briefed about the Jurong Island petrochemicals cluster as well as One North.

An important highlight of H.E. Elvan's visit was the information session organized by the Embassy for potential Singaporean companies looking to invest in Turkey. Minister Elvan briefed the companies on the incentives offered by the Turkish government and answered their questions on the state of Turkish economy as well as opportunities for foreign investors.

CELEBRATION DISHES OF THE WORLD

Dolma



This Dolma (grape leaves stuffed with rice) recipe by Ms Idil Lutem will serve 6 to 8 people and takes about 30 mins to prepare and an hour to cook.

(Serving tip: If you have patience wait until the day after to enjoy the Dolma).

Ingredients

- 2 cups rice, uncooked, soaked in water and drained
- 1 cup good quality extra virgin olive oil
- 10 medium-sized onions, chopped
- 1 jar grape leaves, drained
- 4 tbsp pine nuts, stirred in a dry pan over the fire until the colour has changed (careful not to burn them)
- 4 tbsp currants, washed
- 1 tbsp tomato paste
- 4 cups warm water
- 2 tsp dried mint
- 2 bunch of dill, washed and finely chopped
- 3 tbsp sugar
- 2 tsp salt and black pepper
- 1 tsp allspice

Method

- 1) Boil approximately 1 litre water and boil the grape leaves for 3 minutes. Then drain the leaves. When the leaves have cooled, cut off the stems. Mix 1 cup warm water and tomato paste, set aside.
- 2) In a saucepan heat half of the olive oil and sauté the onions. When they are translucent add rice, water with tomato paste, pine nuts, currants, dill, mint, sugar, allspice, salt and pepper. Mix well and simmer until the water is absorbed. Set aside to cool.
- 3) Take a grape leaf, vein side up, depending on the size of the leaf, put 1-2 teaspoons of the rice filling in the middle of the leaf, fold the sides over the filling and roll up. (Do not throw away damaged or unused ones, as you will need some of them at the bottom of the pot.)
- 4) Place the rolled leaves on top of the leaves in the pot. Once a layer is formed start the next layer.
- 5) When all the leaves are finished add the remaining 3 cups of water and olive oil. Place an upside down plate on top of them and cover the pot. Bring to boil. Reduce heat to simmer approximately 45 minute to an hour. Take out the dolma, set aside. Refrigerate when they are cooled.

Ukraine's Active Engagement Underscores Ties in 2017



Text and photos by Embassy of Ukraine in Singapore

The year 2017 marks the 25th anniversary of the establishment of diplomatic relations between the Ukraine and Singapore. It has witnessed a significant increase in bilateral contacts including a welcome coup in culinary diplomacy at Singapore's leading gourmet summit

In 2017, Minister of Foreign Affairs of Ukraine Pavlo Klimkin visited Singapore twice. In January, Minister Klimkin paid an official visit to Singapore to meet with his counterpart Minister of Foreign Affairs Vivian Balakrishnan (*photo next page, top left*). He also paid an introductory call on the Prime Minister of Singapore, Lee Hsien Loong (*photo right*), and met with Minister for Home Affairs and Law K Shanmugam. In June, Pavlo Klimkin participated in the **Shangri-La Dialogue**, becoming the first official invited to this premier security summit of Asia organized by the International Institute for Strategic Studies.

On March 17, the Ambassador of the Ukraine in Singapore, Dmytro Senik, called on the Speaker of the Singapore Parliament the Honorable Halimah Yacob (*photo top*). The meeting focused on ways to reinvigorate inter-parliamentary cooperation between Ukraine and Singapore.

The **2017 World Gourmet Summit**, which took part in March-April, for the first time ever saw Ukrainian participation with Chef Iurii Kovryzhenko's stunning presentation of his culinary masterpieces featuring some of the most famous Ukrainian dishes – the Ukrainian Borscht (*the recipe can be found on the next page*), dumplings aka pierogi and cheese pancakes, that left Singaporeans deeply impressed. The WGS2017 conferred Chef Iurii the Global Chef Award.

During the week of July 17th to 21st, 2017, a delegation of the National Anti-Corruption Bureau of Ukraine visited Singapore to learn best



practices in anticorruption activities of the City-state, emphasizing the Government of Ukraine's commitment to fighting corruption.

In August, the Head of the Parliamentary Group of Friendship with Singapore, Mr Oleksiy Poroshenko, visited Singapore to boost inter-parliamentary relations between the two countries. He also called on Senior Minister of State, Prime Minister's Office, Ministry of Foreign Affairs and Ministry of Transport, Mrs Josephine Teo (*photo next page, top right*).



On 20th September 2017, in celebration of UN **International Day of Peace**, the Embassy of Ukraine took part in the 'Embassies of the World' peace message exchange, organized by the Metropolitan YMCA Singapore. The peace envoys delivered to HE Ambassador of Ukraine Dmytro Senik the 2017 M.Y Peace Message. Delivering the Message of Peace to the envoys, Dmytro Senik stated that Ukraine more than any other country realizes the ultimate importance of peace as a crucial prerequisite of global development and prosperity, and strongly believes in and is ready to further contribute to the world's human progress, ensuring harmony and peace throughout the globe. Ambassador Senik reminded the envoys that, as one of the founding members of the UN, Ukraine has on numberless occasions demonstrated its commitment to the global peace, in particular through its participation in the UN's

peacekeeping missions. One of the striking examples of Ukraine's commitment to peace was an unprecedented move in 1994, when the Ukrainian government voluntarily removed the world's third largest nuclear arsenal in exchange for guarantees of its security and territorial integrity under the Budapest Memorandum.

On 23rd September 2017, the Embassy of Ukraine participated in the **Singapore Red Cross International Charity Bazaar** dedicated to raising funds for the disabled, elderly and vulnerable within the local community. The Ukrainian stall with its dazzling souvenirs, vyshyvanka embroideries, sweets, tourist flyers and colouring books featuring Ukrainian cities, was very popular among Singaporeans and guests of the event.

CELEBRATION DISHES OF THE WORLD

Ukrainian Borscht



Thanks to its fabulous ruby color and exquisite taste, Ukrainian Borscht can be a perfect adornment of any celebratory table.

Ingredients

- 2 large or 3 medium beets, thoroughly washed
- 2 large or 3 medium potatoes, sliced into bite-sized pieces
- 4 tbsp of cooking oil
- 1 medium onion, finely diced
- 2 carrots, grated
- 1/2 head of cabbage, thinly sliced
- 1 can kidney beans with their juice
- 2 bay leaves
- 10 cups water
- 6 cups chicken broth
- 5 tbsp ketchup
- 4 tbsp lemon juice
- 1/4 tsp freshly ground pepper
- 1 Tbsp chopped dill

Method

- 1) Fill a large soup pot with 10 cups of water. Add 2 – 3 beets. Cover and boil for about 1 hour (some beets take longer, some take less time. It depends on how old the beets are). Once you can smoothly pierce the beets with a butter knife, remove from the water and set aside to cool. Keep the water.
- 2) Slice 3 potatoes, add into the same water and boil 15-20 min.
- 3) Grate 2 carrots and dice 1 onion. Add 4 tbsp of cooking oil to the skillet and saute vegetables until they are soft (7-10 min). When veggies are almost done, add some ketchup in and stir well.

- 4) Meanwhile, thinly shred 1/2 of a cabbage (preferably less soft variety) and add it to the soup pot when potatoes are half way done.
- 5) Next, peel and slice the beets into match sticks and add them back to the pot. When you peel beets, use a plastic bag over your hands unless you want red fingers.
- 6) Add 6 cups of chicken broth, lemon juice, pepper, bay leaves and canned kidney beans (including the juice) into the pot.
- 7) Add sauteed carrots and onion to the pot along with chopped dill.
- 8) Cook for another 5-10 min, until the cabbage is done. Season to taste with salt and pepper.
- 9) Serve with a dollop of sour cream or mayo.

Deep Ties, Mutual Interests, and Warm Friendship

Text and photos
by U.S. Embassy Singapore



Source: Ministry of Communications and Information, Singapore

U.S. diplomatic relations with Singapore can be traced back to our first Consul, Joseph Balestier, who arrived here in 1834. Balestier Road is just one of many lasting testaments to the friendship and close cooperation that have existed for centuries but that have grown deeper and more profound over the past 51 years of official diplomatic relations. Our wide-ranging partnerships encompass trade, investment, security, and people-to-people programs, and they are based on the deep respect and understanding that we foster in our daily interactions with Singaporeans from all walks of life.

2016 marked the occasion of 50 years of diplomatic relations between the United States and Singapore. It seemed it would be difficult to top the celebratory feel of that special year. However, 2017 has demonstrated that our ties continue to deepen with each passing year. To highlight just a few examples:

Conducting Two-Way Visits

A steady stream of high-level visitors traveled between the United States and Singapore and to key regional events in 2017. Secretary of Defense Mattis led the U.S. delegation to the Shangri-La Dialogue in June, Prime Minister Lee made an official visit to Washington D.C. (*photo top*) in October, and President Trump led the U.S. delegation to the ASEAN Summit in the Philippines where the United States hosted a dinner in honor of the 40th Anniversary of US-ASEAN relations in November. President Trump summed up the state of the relationship when he said, “The U.S.-Singapore relationship has made both of our people far more prosperous and secure, and our values have made us longstanding friends.”

Strengthening Economic and Security Partnerships

The number of American companies operating in Singapore increased to over 4,200 in 2017, with many of them choosing Singapore as their Asia Pacific headquarters. And Singaporeans chose the United States as a partner for investment, trade, and defense with \$68 billion in

bilateral trade, and 1,000 Singaporean military personnel assigned to training detachments in the United States.

Deepening Mutual Respect and Cultural Appreciation

The activities of the U.S. Embassy have never stopped with bilateral meetings and economic and security relations. We embraced the opportunity to learn about Singapore’s rich cultural heritage when our Marine Security Guards competed in dragon boat racing, our staff organized Chinese New Year, Hari Raya, and Deepavali celebrations (*photo bottom right*), we went on outings to tour Fort Canning, Mt. Faber, HDB flats, and memorably, we spent an afternoon learning the finer points of durian tasting! We appreciated that Prime Minister Lee also experienced American food culture with a stop at Shake Shack during his visit to Washington, D.C.

Sharing Expertise

The United States and Singapore’s continued cooperation on the Third Country Training Program (TCTP) focused on providing technical assistance and training to ASEAN member states. In 2017 we surpassed 1,000 ASEAN officials trained and 30 workshops conducted since the





TCTP launched in 2012 with programs on topics including disease outbreak detection and response, SME growth, and cybercrime.

Doing Good Together

Volunteerism is a core value for Americans. U.S. Embassy Singapore, in partnership with Singaporean and American

organizations, participated in community outreach and volunteer programs such as serving meals at the Willing Hearts Soup Kitchen, collecting and distributing toys for underprivileged children, bringing American musicians (*photo top left*), dancers, and athletes (*photo top right*) to local communities to inspire and engage youth, joining the American Chamber of Commerce and 62 American companies embarking on a month-long program of community engagement at the 15th annual Corporate Community Day, and supporting the American Association of Singapore as it commemorated 100 years as an organization by performing “100 Acts of Charity.”

Developing Leaders

The United States and Singapore both place a premium on educating and developing future leaders. We drew upon the talents of Singaporean alumni of U.S. Government exchange programs to serve as mentors



for 40 students at the Institute for Technical Education, we hosted a workshop for 80 participants in the Young Southeast Asian Leaders Initiative (YSEALI) Urban Planning workshop, and we celebrated the launch of the U.S.-Singapore Summer Scholarship Exchange Program, which funds summer exchange programs for 10 Singaporean and 10 American students each year from 2017-2021.

Thinking back to Joseph Balestier’s arrival in Singapore so many years ago, we know that the Singapore of his day was very different than it is in 2017. But, we also know that much of what defined relations then has remained constant throughout the years: mutual interest in prosperity and security, appreciation for diverse cultures, and a commitment to serving the community in which we work and live.

CELEBRATION DISHES OF THE WORLD

American Apple Pie



Apple Pie is a quintessentially American dish. It is enjoyed by Americans all over the country. This dessert can be made with different varieties of apples. American Apple pie is usually served warm with whipped cream or a scoop of vanilla ice cream on top.

Ingredients

Pie crust (makes one 9-inch double pie crust)

- 2 1/2 cups all-purpose flour, plus extra for rolling
- 1 cup (2 sticks or 8 ounces) unsalted butter, very-cold, cut into 1/2 inch cubes
- 1 teaspoon salt
- 1 teaspoon sugar
- 6 to 8 tablespoons ice water

Method

- 1) Place flour, salt, and sugar in a large bowl; whisk to combine. Using a pastry cutter or a knife, add chunks of butter until the mixture resembles coarse meal. Gradually add ice water, mixing with a large fork, using just enough so the dough holds together.
- 2) Roll the dough out onto a lightly floured work surface. Divide dough into two pieces, a top and a bottom. Place each piece on a sheet of plastic wrap and chill for at least one hour in the refrigerator.

Ingredients

- 1/3 cup packed light brown sugar
- 1/3 cup white sugar
- 1 tablespoon all-purpose flour
- 1 teaspoon lemon juice
- 1/3 teaspoon ground cinnamon
- 7 1/2 cups peeled, cored, and sliced apples
- 9 inch double pie crust (top and bottom)
- 1 egg

Method

- 1) Preheat oven 425 degrees F (220 degrees C). Spray deep dish pie plate with cooking spray.
- 2) Combine white sugar, light brown sugar, flour, lemon, cinnamon, and mix well. Add apples to sugar mixture; stir until fruit is well coated.
- 3) Place bottom pie crust into pie plate and spoon apple mixture onto pie crust. Place second pie crust on top of filling, and trim edges. Lightly glaze top of pie with a beaten egg, then sprinkle with a little sugar.
- 4) Bake till golden brown, about 35 to 40 minutes. Place on a wire rack, and let it cool 30 minutes.
- 5) Ready to serve! Enjoy!

Uzbekistan-Singapore: Strengthening the Partnership

Text and photos by the Embassy of Uzbekistan in Singapore



This year marks Uzbekistan's 20th anniversary of diplomatic ties with Singapore. In his message to mark the occasion, HE Shavkat Mirziyoyev (*photo top*) said Uzbekistan attaches much importance to the expansion and strengthening of the partnership with Singapore. He noted that over these past 20 years the two countries have achieved appreciable results in forging longstanding and multi-dimensional cooperation. Now they are developing a constructive political dialogue within the framework of international organizations, trade, economic, investment, cultural and humanitarian links.

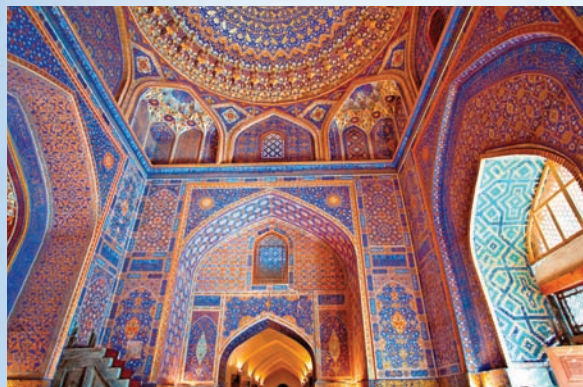
The first official state visit by the late President HE Islam Karimov to Singapore was in 2007. Since then there has been many high level exchange of visits and events organized. A good example of this was the visit by the representatives of the Singapore Corporation Enterprise (SCE) to Uzbekistan in October (*photo right*). The Uzbekistan Embassy here helped arrange visits to Ministries and officials for the delegation which was there to propose ICT developments that can contribute to the improvement of the e-government system in Uzbekistan as well as the training and upgrading of national staff.

Other highlights of activities involving the Uzbekistan Embassy in Singapore:

In May, Singaporeans were introduced to the latest tourism packages to Uzbekistan at a three-day travel fair with the theme on the Silk Road Uzbekistan organised by the Embassy of Uzbekistan in Singapore (*photos next page*). It showcased information about Uzbekistan as a destination and highlights of its culture, people and food. It attracted the participation of Aveson Travel, Uzbekistan Airways, Uzbekistan Holidays and Hyatt Regency Tashkent.

Then in September, the Embassy was also actively engaged with the young people of Singapore participating in the Metropolitan YMCA celebrations of the United Nations International Day of Peace (*photos right, bottom*). Messages of Peace were exchanged with the students. The Embassy expressing the country's hope with its Message of Peace during this period in facing challenging times in the world today.





CELEBRATION DISHES OF THE WORLD

Palov



Source: www.uzbekcuisine.com

Method

- 1) Heat oil until white smoke appears.
- 2) Add sliced onions and sear in oil until reddish-brown.
- 3) Cut meat in pieces and saute with onions. After a few minutes put in carrot strips and cook until golden.

Palov, the Uzbek version of "pilaff", is the flagship of the country's dishes. It consists mainly of fried and boiled meat, onions, carrots and rice; with raisins, barberries, chickpeas, or fruit added for variation. Palov is usually served on special occasions such as weddings and the dish is usually made in a large cauldron over open flame serving many guests.

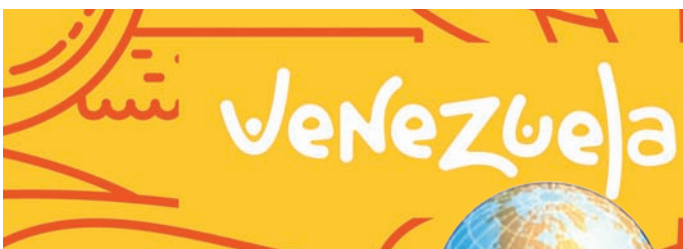
Ingredients

- 1 kg rice
- 500g mutton or beef
- 1 kg carrots
- 4 onions
- 350g vegetable oil
- salt, cumin, and cayenne pepper to taste.

- 4) Add water, salt and spices then stew for 20-25 minutes.
- 5) Add rice and more water, just 1 to 1.5 cm above surface of rice.
- 6) Cook uncovered until water evaporates. Cover and cook on low heat 20-25 minutes.

Venezuela - Singapore: Getting to Know Each Other Better

Text and photos by Venezuelan Embassy in Singapore



Bilateral ties between Singapore and Venezuela are young. Diplomatic relations date back to 1987 but it was in 2006 when the Embassy of the Bolivarian Republic of Venezuela opened here. Bilateral relations are in the process of sharing knowledge about each other in many fields of mutual interest and growth. Like Singapore, Venezuela is a country that values its ethnic diversity as well as its different cultures.

Some the activities held in 2017 include:

- Venezuelan Independence Day, Conference & Film Screening in July 2017 (*photo top*)
- Peace Messages from Embassies of the World event in September 2017 (*photo right, middle*)
- Conference of Dr Francisco Rojas Aravena, Rector of the United Nations University for Peace at the Embassy of the Bolivarian Republic of Venezuela in Singapore in April 2017 (*photo right, bottom*)





About Venezuela

Venezuela is located on the northern coast of South America. It has many geographic identities which makes the country particularly interesting for visitors. It has a Caribbean front with over 2000 kilometres of coast line along the Caribbean Sea and 311 island and islets with paradisiac beaches.

It is also home to natural wonders like the world's highest waterfall, Kerepacupai Merú or Angel Falls, located in Canaima National Park and declared UNESCO World Heritage Site in 1994. Its magnificence has been the inspiration for the movies *Up*, *Dinosaur*, *Avatar* and *Point Break*, among others.

Venezuela is also an Amazonian Basin country with impressive virgin forests, the Orinoco River, which flows 2140 kms on its way to meet the sea, and the breathtaking Tepuys (table top mountains considered some of the oldest geological formations on Earth, dating back to two billion years ago).

It has an Andean front with snow-capped mountains (Pico Bolívar, 4,978 m) surrounded by fertile valleys alongside with an unpolluted environment and the world's highest and second-longest cable car.



Some Facts

Area: 916,445 sq km ■ **Capital:** Caracas ■ **Population:** 31,568,169
 ■ **Languages:** Spanish (official), numerous indigenous dialects
 ■ **Biodiversity:** Over 1,400 bird species, over 21,000 orchid species
 ■ **Climate and geography:** tropical with mountains, valleys, plains, jungle, desert, rivers and beaches. ■ **UNESCO World Heritage Sites:** The Port and City of Coro, 1993; Canaima National Park, 1994; Ciudad Universitaria de Caracas, 2000 ■ **UNESCO Intangible Cultural Heritage of Humanity:** Venezuela's Dancing Devils of Corpus Christi, 2012.

CELEBRATION DISHES OF THE WORLD

Tequeños



The Tequeño is the most typical and traditional Venezuelan appetizer. The small cheese sticks, rolled in soft dough and fried to a crunchy and delicious perfection are fantastically simple and quick to prepare and is always an 'honoured guest' at special occasions. In fact, it has also become quite popular in other countries around the world, as well.

Ingredients

- 500 gms of semi-hard *queso blanco* (white cheese)
- 2 cups of all-purpose flour
- 5 tablespoons of butter
- 1 egg
- 1/2 teaspoon of salt
- 2 tablespoons of sugar
- 4-5 tablespoons of cold water
- 4 cups of corn oil

Method

- 1) Prepare cheese by cutting into strips approximately 3/4 inch by 2 3/4 inches long.
- 2) Place flour on large flat surface; shape into circle with hole in center. Combine egg and butter in hole. Mix salt, sugar and cold water together in small bowl. Add mixture slowly to flour, combining everything with hands. Keep mixing and kneading until dough is no longer sticky. When ready, shape it into a ball and let it rest 1/2 hour at room temperature.
- 3) After 1/2 hour has passed, place dough ball on surface and roll into a square approximately 1/8 inch thick. Using a sharp knife, cut the flattened dough into long uniform strips until there is one strip for each piece of cheese.
- 4) Place a piece of *queso blanco* at one end of the first strip and roll it up until it is completely covered by dough. Make sure to press any open edges together to seal cheese in the dough completely, so that it does not leak out when it is fried. Repeat this with the rest of the cheese pieces.
- 5) Heat the oil in a frying pan over a high flame. Once the oil is hot, lower the flame to a medium setting. Carefully, fry the tequeños until golden brown and crunchy.
- 6) As you remove tequeños from oil, place on pieces of paper towels to absorb any excess oil.
- 7) Time to eat!



www.indiplomacy.com

Published by

