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IndoConnect

CONNECTING INDONESIANS IN SINGAPORE

Winning Hearts & Minds

A QUIET REVOLUTION IS TAKING PLACE
IN INDONESIAN EDUCATION

ALSO INSIDE: RAISING AWARENESS OF WOMEN'S
ISSUES ○ HIGH TEA & HIGH HEELS ○ LAKE TOBA -
DISTINCTIVE, DRAMATIC, DELIGHTFUL

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CONNECTING THROUGH EDUCATION, PHILANTHROPY AND TRAVEL



Let me begin by wishing all of you, our inspirational readers, a healthy, prosperous and fulfilling new year. I am sure you must have seen the video message by H E a Ngurah Swajaya wishing you a great 2018 and also announcing the “Ibu Power” Award and Ibu Conference 2018. This momentous event will be held in conjunction with “Hari Ibu Kartini”, an important proponent of women’s education. In the month of April we look forward to your participation at this year’s Ibu Power Conference. Our cover story brings you a bird’s eye view of this collaboration in the field of education as revealed through our interview with the Education and Cultural Attache, Professor Aisyah, at the Indonesian Embassy in Singapore.

Indoconnect also had a collaboration ‘High Tea and High Heels’ with the Indonesian Diaspora, where we were privileged to have as our Guest of Honour, Ibu Mahaswi Swajaya, the wife of HE Ngurah Swajaya, the Indonesian envoy in Singapore. Of immense interest and a huge success was the collaboration between Indonesia designer NES and Singapore jewellery house Caratell. In the year 2018 IndoConnect aims to provide many more platforms for such collaborations so if you have businesses or ideas to share, we would be most happy to support and cover these.

Many Indonesian women who have just moved to Singapore seek meaningful ways to integrate and sometimes they may even be in need of help. In our focus on philanthropy and stories of contribution we bring you one such inspirational and very humane story that of the Singapore-based advocacy group AWARE, to whom women living in Singapore can reach out to in their hour of need.

On a lighter note we also bring you a report on the recognition of Indonesian filmmakers at the 28th SGIFF Silver Screen Awards. Travel, as we all know is a great people-to-people connector. So, though Singapore continues to be a favourite destination of Indonesians, the Indonesian government is promoting a slew of exciting new places for Singaporeans to explore. “You all know Bali, our famous island Paradise? With improved infrastructure we will launch a programme called 10 New Bali’s,” President Widodo announced recently. Keeping in line with this strategy IndoConnect presents the first in the series of Indonesia’s ‘Ten New Destinations’. Welcome, we say to Lake Toba in North Sumatra. In our next issue we will bring you more on medical and sightseeing options in Singapore.

Till then – Happy Reading ! And watch out for exciting new things from Indoconnect.

Nomita Dhar
Editor-in-chief

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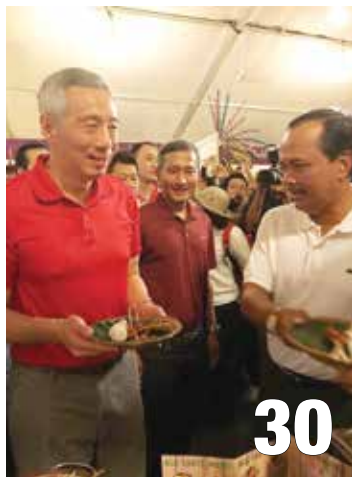
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Prionka is an author, media consultant, and a facilitator. She holds Post Graduate qualifications in Ad & PR, and degrees in Hospitality Management, as well as in English & Psychology. She is a volunteer-mentor to teens-at-risk, and founder of In-Group, Support Group for Youth. Prionka has lived in Switzerland, Singapore, Hong Kong & India, and her first book, Sia was published in 2012.



MARTIN LUKAS
Martin Lukas is the founder of Indonesia Photo Gallery. An IT professional in Globalfoundries by day, and a photographer at heart. Seeing his images, you will know that his passion is to capture the beauty and uniqueness of his wonderful and lovely country, Indonesia. He realized that the images enable him to tell stories and influence people to visit Indonesia.



RANEE SAHANEY
She’s been a Consulting Editor for 15 years to the Outlook Traveller group of publications and contributed to Discover India, BBC Good Food Guide and others. In the past 25 years, her features have been published widely and now also in IndoConnect magazine.



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Winning Hearts & Minds

Photos by Fuad Helmi

A quiet revolution is taking place in Indonesian education that will have a tremendous impact on the development of the country's students in the future. The Embassy of Indonesia in Singapore Education and Cultural Attaché, **Professor Aisyah Endah Palupi**, shares with Editor in Chief, **Mrs Nomita Dhar**, how Singapore can contribute and how both countries can benefit from helping each other in this area.



(Centre): Education and Cultural Attaché, Professor Aisyah Endah Palupi, with Indonesian performers who took part in last year's Chingay.

Professor please share with us something about the pursuits of your department under your steerage as Education and Culture Attache

My department is working on enhancing cooperation in the area of education, research, science and technology between Singapore and Indonesia. We are also involved in helping maintain

the Indonesian language and cultural education in Singapore. The spectrum of activities of the department is pretty wide as it also makes recommendations on national education policies based on observations of Singapore's latest developments in the fields of education, culture, research, science and technology. It also engages closely with the Indonesian Diaspora in Singapore (in particular Indonesian students) with the idea of increasing their

nationalism and encouraging them to get Singaporeans to know Indonesia much better. Last, but not least, it is actively involved in developing and facilitating the setting up of the Indonesian School in Singapore.

Please shed some light on the different aspects of the on-going collaboration between Indonesia and Singapore on the education front.

The agenda of on-going collaboration between Indonesia and Singapore, signed in the presence of President Jokowi and Prime Minister Lee Hsien Loong, includes the Digital Economy Skills Training Programme, Cooperation in the Field of Education, Cooperation in the Field of Vocational Education and Training, Cooperation in the Field of Higher Education and Visiting of Scholars in Academic Affairs. I hope that this collaboration will result in strengthening the bonds between Indonesia and Singapore to participate and move forward together in maintaining high-tech education—which is destined to be face of education in the future.

Tell us about what the field of education has gained in 50 years of Diplomatic relations between Indonesia and Singapore.

In commemorating 50 years of diplomatic relations between Indonesia and Singapore (started in September 1967 with the opening of representative offices or embassy in either country) cooperation between the two nations in the field of education, includes the provision of scholarships for Indonesian students to study in Singapore and the setting up of sister schools in Indonesia and Singapore. Of utmost importance too is the effort being put in to increase cooperation to educate both countries by the exchange of educators sharing information about the education system in their respective countries.

Apart from their cooperation in the economic field, Indonesia and Singapore complement each other in many other ways to a high degree. Indonesia has great natural resources and human resources, while Singapore is highly reputed for its knowledge and technology capabilities, economic networks and large financial resources. This condition makes both nations fulfil the needs of the other.

The framework of Indonesia-Singapore cooperation relationships has become the basic foundation in developing bilateral relations that bind each other through mutually beneficial dialogues for substantial agreements to that end. One of the programmes organized by me as Education and Culture Attaché with the Embassy of the Republic of Indonesia (in Singapore) to commemorate this celebration of 50 years, is the conducting of a series of road show activities “RISING50 GOES to CAMPUS”. These have been translated into the form of FGD (Focus Group Discussion), public lectures and networking sessions with academic communities from various universities public and private, business actors (KADIN) of regional officials and stakeholders. This programme was conducted at four universities in Indonesia at different locations, namely (1) Yogyakarta City (UGM Campus), (2) Surabaya (UNAIR Campus), (3) Medan City (USU Campus) and (4) Manado City (UNSRAT Campus). The purpose of these activities was to explore insights of the opinions of the lecturers, students, business actors (KADIN), local officials and stakeholders towards RI-SG relations so far, and to provide new perspectives from FGD participants and related issues in the context of bilateral relations between Indonesia and Singapore. It also involved discussions on other international issues that are emerging as areas of concern in the

nation. Also, this programme aims to be a platform for building closeness between the academic communities with the representatives of Indonesia abroad—especially the Indonesian Embassy in Singapore. It is expected that from this close proximity and a more harmonious mindset students can play an important role in improving the direction of Indonesia’s development. The end result of these activities is the acquisition of recommendations that will be presented to the stakeholders.

Please elaborate on the education system of Indonesia.

Indonesia has a twelve-year public and private education system (primary—grades one through six; junior high school—grades seven through nine; and senior high school—grades ten through twelve). Education in Indonesia begins with six years of elementary school (sekolah dasar, SD) followed by three years of middle school (sekolah menengah pertama, SMP) followed by three years of high school (sekolah menengah atas, SMA).

The system is supervised by the Ministry of National Education (which is also responsible for non-religious, public schools—about 92% of total enrolment at the primary level and 44% at the secondary level) and the Ministry of Religious Affairs (which is responsible for religious, private, and semiprivate schools—about 15% of total enrolment).



At the UNAIR Campus in Surabaya as part of the RISING50 Goes to Campus programme



Upon taking office in October 2014, President Jokowi included higher education in the new Ministry of Research, Technology and Higher Education in a bid to more closely link education with research and technology.

Indonesia is home to over 4,000 higher education institutions— which include general universities, academies and colleges, polytechnics and specialized institutes. According to official data, more than 90% of these institutions are privately run, while the rest are state-funded. The public institutions, however, accounted for almost 40% of 6.9 million students and 234,000 teachers in 2015. Increasing at nearly 2% per annum, the number of students in Indonesia has outpaced general population growth over the past years. Growth is expected to stay strong as the government strives to improve enrolment and graduation rates at primary and secondary schools.

In line with “Nawacita” of President Jokowi in the field of Education, improving the quality of life of the Indonesian people will be implemented through the improvement of the quality of education with the “Indonesia

Smart” program. The welfare of the Indonesian populace is being enhanced through the “Indonesia Kerja” and “Sejahtera” programs which encourage land reform. In addition to these there’s also the 9-hectare land tenure program and subsidized low-cost housing or subsidized low-rise housing and social security for the people in 2019.

Revolutionizing the nation’s character is being envisaged through the policy of rearranging the national education curriculum by promoting the aspect of civic education which places proportional aspects of education (such as the teaching history of nation formation, patriotic values and respect and love to the country) in the spirit of state and character in the education curriculum of Indonesia. This is underpinned with a commitment to allocate 20% of APBN for education.

The Ministry of Education and Culture (among others) has granted the Darmasiswa RI Scholarship Fund for foreign students, which in 2016/2017 Indonesian Government provided scholarships for 581 foreign students from 79 countries to study Indonesian

language, art and culture in 51 universities in Indonesia; it also involves the strengthening of cultural cooperation through Education and Cultural Attachés in 17 countries, organizing 14 Indonesian Overseas Schools (SILN) and engaging Indonesian students in various international competitions / Olympics with brilliant results, thus showcasing the name of Indonesia abroad. Another commitment of the Indonesian government to improve the quality of education of its populace, is to allocate budgets through several ministries, namely, the Ministry of Finance, Ministry of Education and Culture, Ministry of Research Technology and Higher Education, Ministry of Religious Affairs. These LPDP scholarships include scholarships for master and doctorate programs, affirmations, advanced and dissertation theses. There are 18 Indonesian students in Singapore studying with the help of the LPDP scholarship fund in NUS and NTU.

As neighbours with Singapore, how can Indonesia capitalise on the island- nation’s top



assets in the area of education, start-up technology and communication?

Indonesia is a sovereign archipelago in Southeast Asia and the fourth most populous country on earth after China, India, and the United States. Indonesia is made up of more than 17,000 islands with over 1.9 million square miles of land, which makes it the 15th largest country. Indonesia has a population estimated at 263.99 million in 2017, up from the 2015 estimate of 257 million. About 56.7% of Indonesia's population lives on Java, the most populous island. Singapore and Indonesia as neighbouring countries have many opportunities for cooperation for mutual benefits. Singapore with its advance technology needs manpower to run the technology; it can also invest its assets in Indonesia, in particular in the fields of education, communication and technology, because Indonesia is one of the biggest markets to which it can sell a range of products and services—especially in start-up technology because Indonesians are the biggest social media users. Indonesia also can learn and adopt Singaporean technology to develop high-tech education.

Can you tell us something about the most attractive features of Singapore's education system?

Character building is the most interesting part of Singapore's education system. In an already packed school day, finding time for character education can be a challenge. Most of these ideas can be worked seamlessly into the school day to build student character and to develop a sense of community in a school. Indonesia needs to adopt this. With moral education and character building, a student can be moulded into a good human being. In this technology-era, and with information being hard to control, education with good morals and character can be a shield for children to guard against any negative information that can lead them to become pessimistic personalities. Singapore's education system is based on the idea that every student has unique talents and interests. Singapore uses a flexible approach to foster the potential of students. The values of self-discipline and independence taught in Singapore schools are of particular importance to the education system in Indonesia. This is particularly important for education in Primary Schools. The Primary School Curriculum in Singapore has been used as an international model, in particular the method of teaching mathematics. The curriculum at the Advanced School in Singapore is known worldwide for its ability to develop students through critical thinking and intellectual skills. That is an excellent example of an education system that can be adopted in Indonesia. When viewed from the college level, it is already widely known that some universities in Singapore such as NUS, NTU, SMU, SIM and so forth, offer turn out excellent graduates with an internationally recognised degree.

What about Singapore do you find most inspirational? Who else has been a great inspiration for you?

Singapore always amazes me. Especially inspiring for me are its areas of discipline, cleanliness and hygiene. So when I have to go back to Indonesia, I can adopt this and share this with my relatives and will create a way to make my family and students to do these things that are prevalent in Singapore. Small step with big intentions. I have one son, Muhammad Rizky Ramadhan, currently studying for a bachelor

program in RMIT-marketing. My parents too are my inspiration. They taught me to be a tough person in any circumstances and always reminded me how important education was in life. Education has the potency to address the world's problems and engender positive changes in many ways. First, it helps in reducing unemployment and poverty. Aptly described as a behavioural disease by the World Health Organization, poverty is the greatest social burden in the world today. Lying at the root of poverty is endemic ignorance. You will never be lost with an education— that's what I told to my son.

What are your favourite places in Singapore?

My favourite places in Singapore is Bugis, Kampong Malay—reminds me about my hometown. Indonesia and Singapore have the same historical background, and for me Bugis is the bridge for that connection—the sense of the old days and the authenticity of Asia. I love to try some delicious food in Bugis. What also amazes me is the beauty of Masjid Sultan and the small paths that leads you to some store that could be selling some antiques. Beside Bugis, Chinatown also my favourite place to spend time on a weekend. Especially nice for me then is to discover some small store offering you things with good price for gifts for my relatives in Indonesia.

Tell us a bit about your home town.

I am from Surabaya, the city of heroes and the second largest city in Indonesia after Jakarta. A vibrant, sprawling metropolis, it is a mix of modern skyscrapers with canals and buildings from its Dutch colonial past. For those who are foodies they will enjoy Surabaya as there are lots of traditional foods and beverages combined with a modern twist that appeals to people even if they are not Indonesian or Asian; and even though the food can be a bit spicy, you will love it. You also can enjoy the history of colonial times with so many good museum that you can visit. Surabaya is presently more green with lots of parks where people can enjoy the day, relax and do some outdoor activities. My hometown will always be my favourite place in this world because Surabaya is a place where my heart stays.



High Tea & High Heels Unifying Cultures Through Design



IndoConnect hosts
social-fashion event,
a collaboration
between Singapore and
Indonesia, fashion and
jewellery designers

By Prionka Ray

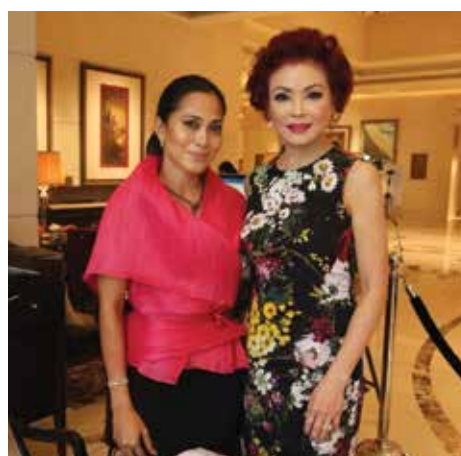
IndoConnect Magazine collaborated with the Indonesian diaspora to celebrate the best of beautiful Indonesian and Singapore fashion and accessories that very nicely encapsulated the theme of RISING 50, the 50th anniversary of Singapore and Indonesia diplomatic ties in 2017. Together with two talented organisers, Irvina Hulyer and Yarita Witoelar, the event **High Tea and High Heels** drew more than 80 participants from the community. It also drew the support of the Republic of Indonesia Embassy in Singapore which made it part of its year-long RISING 50 celebrations last year. The event was graced by Ibu Mahaswi Swajaya, the wife of HE Ngurah Swajaya, the ambassador of Indonesia in Singapore and the specially curated high tea buffet and fashion show was presented at St Regis, Singapore's Brasserie Les Saveurs. Silver sponsors for the event was Chubb, represented by Mr Bernard Tan, its Division Head, Personal Lines and Ms Regina Baxter, Chubb's Manager, Personal Risk Services and Regional Fine Arts Specialist.

IndoConnect's Publisher, Mrs Nomita Dhar said the event also reflected the publication's philosophy, "The two talented designers we brought together showed how when we work together, we create something special. Here we present Indonesian fashion brand, NES by hdk and Singaporean jewellery brand, Caratell. Their collaboration added sparkle to this exclusive fashion show."

The similarity between these brands is that both believe as much in retaining their roots, as they believe in unifying regions through their creations. NES by hdk takes pride in promoting traditional Indonesian batik art, and uses design techniques and inspirations from various other countries. Similarly, though Caratell draws inspiration from its own multi-ethnic Singaporean




High Tea & High Heels models with (centre in green dress) NES by hdk designer, Helen Dewi Kirana. (Top right, from left to right): From the Indonesian Embassy in Singapore Ibu Eva Rina Indrana, Melati Sosro, Ibu Mahaswi Swijaya and Mrs Nomita Dhar.



roots, it also allows influences from other regions to shape its creations.

Everyone thoroughly enjoyed the exclusive tea blends, and the hotel's custom blended fragrant coffee with their enticing spread of desserts and savoury pastries at Brasserie Les Saveurs's signature high tea buffet. The service was excellent as ever and St Regis Singapore also generously donated room nights for the High Tea and High Heels Tea Lucky Draw. Other Lucky Draw prize sponsors include Lemarbles, the chic fashion sunglasses thanks to Ms Poppy Chua.

High Tea and High Heels was presented by IndoConnect and made possible by the collaboration with NES by HDK, Caratell and Chubb. Finally our sincere thanks to everyone who came and made the event such a memorable one. 



Thank you to the Ladies with Heart ...and Style!

Many society ladies came to also support a worthy cause apart from turning many a head with their great sense of style and fashion. This page is for all the special 'models' who were there off the catwalk! This page is specially for you ladies.



NES by hdk: Sharing Happiness

By Prionka Ray

Fashion, like art, has the power to bring culture and ideas together, and award-winning brand, NES by hdk, does that quite effortlessly. The brand manages to combine not only the traditional to the modern concepts, but it also connects different cultures through its fabric, designs and dyeing techniques.

Launched in 2014, NES, which means 'miracle' in Hebrew, is known for being both stylishly modern and traditionally Indonesian. And though it is "proudly made in Indonesia," every NES fabric incorporates the techniques of both the Indonesian batik as well as the Japanese tie-dye technique of 'Shibori'. In addition, its special line, 'NES Piring Selampad' collection, which was launched with the aim of reintroducing Indonesian Piring Selampad

to the world, has a notable Chinese influence in its design. This Chinese influence can be traced back in history to the arrival of the Chinese traders in Indonesia, and especially to the Chinese porcelain art. Thus, whether it is through its, 'east meets west' line of clothing, or through its fabric designs and dyeing techniques, NES remains a cultural ambassador for Indonesia while bridging cultures through its creations.

NES was originally conceptualised as a brand for stolas or selendang (a traditional garment thrown over one shoulder, and usually worn with a kebaya), which thereafter grew in to a successful clothing line. The young brand has received good response both locally and internationally and has participated in many fashion





events in South East Asia, Australia, and US. The range of products include the much-loved classics, the exclusive premium products in silk and taffeta, and finally, the Denim to appeal to the young and the young at heart. The stolas are made of silk, raw silk and cotton imported from Japan, Korea and Italy, and they consist of two sheer pieces of fabric, with two different patterns and colors, neatly hand-stitched back-to-back.


NES is owned and designed by Helen Dewi Kirana, a lawyer by qualification, who started designing clothes for herself and her friends right from her teenage years. Experimenting and innovating excites Helen, and she personally hand-makes all NES fabrics. To give an insight to the designing and the dyeing process of the fabric, Helen conducted two individual workshops in Singapore (on 31st October and 1st November). Organized by PWIS, the workshops gave the participants a hands-on experience in creating and designing stolas with the Japanese tie-dye technique, shibori. Under Helen's guidance, the participants learnt the Arashi (pole wrapping) and Kanoko (tie-dye) shibori processes. "The hard-

est way is the best way," Helen announced brightly to the participants as she urged them to tie the fabric tightly around the marbles before the dyeing process began. The maxim almost holds true for life itself, and at the end of the workshop, each participant had a beautiful self-created stola to prove it right.

The workshop participants also had the opportunity to browse through the new range of NES clothing and stolas. The chosen motif was 'rooster' in accordance to the Year of the Rooster, and Helen herself sported a trendy rooster motif top. Just like all her creations, the rooster-motif was aesthetically pleasing, slightly traditional, and very hip! The more exclusive NES collection was showcased at the fashion show held on 24th November at St Regis Hotel. NES by hdk was the Official Principle Fashion Designer for this event and it teamed up with Singaporean jewellery brand, Caratell, for an exclusive collaboration.

NES believes in the slogan, "sharing happiNESs through every product," and this is reflected not only in their stolas and clothes, but also in their

philosophy to give back to the community. NES holds frequent charity events that benefit women and children, and this includes the Down Syndrome community. They also have a musical event for charity each year. Helen believes that difficult experiences can be channeled to create something positive, and keeping to this philosophy, NES will be launching its new line, Tree of Life (TOL). TOL symbolises the philosophy of strength and hope that everybody is given in life, especially when faced with a hard challenge, such as perhaps losing a child to cancer or surviving cancer yourself. Tree of Life will be launched in early 2018.

Just like the name, NES, Helen believes her journey of creating NES has been nothing short of a miracle. She herself embodies her brand's cheerful, optimistic, and stylish persona. While she holds on to the Indonesian traditional batik art with pride, Helen hopes to continue spreading 'happiNESs' through her products, and like the ancestors who unified cultures, she hopes NES by hdk can bring cultures and traditions together through fashion. 



Caratell

Creating Without Boundaries

By Prionka Ray

Singapore-based, Caratell, is known for its sophisticated edgy style, and its precision. Considered one of the finest haute joaillerie ateliers in the region, Caratell has won multiple awards. Indoconnect speaks to Michael Koh, the founder of Caratell.



Please elaborate on Caratell's philosophy in terms of design and in terms of branding.

We like to create unique jewellery pieces (never repeated, pieces of art jewels) that can relate to one's personality and character, rather than following trends and they are fully manufactured by our very own workshop. We ensure that every piece is of certain quality (such as unheat/untreated gems where diamonds are F-G Colour and VS quality, and every 0.03ct and up diamonds are Hearts & Arrows). This distinguishes us from the rest of the jewellers.

We understand that you often travel right to the source to acquire rare and unusual gemstones. Also, you have forayed in to Lapidary. How do these affect your creations?

These help us to create without boundaries, where the sky is limitless, and we can further stretch our creativity. By exploring into gem mining areas, understanding the property of gemstones, their origin, as well as by getting hold of the rough gemstone, we are able to think of ways to maximise the beauty of the finished piece.

Another skill I learnt is the art of lapidary as well as stone carving. I incorporate these skills into my designing. For example, the Verge Collection where I try to cut gems in an unconventional way while retaining part of natural inclusions that add to the beauty of the gem. The setting is designed to follow the contour of the unique shape of the gems that make every piece different.

Michael, you had mentioned once that when you started out in the industry, the market measured jewellery's value

by the amount of gold and gems used, and not as much by its design. Do you think that perception has changed over the years? How has this journey been for you in the last two decades?

Yes, of course! As people are getting more exposed to arts appreciation, consumers no longer ask in terms of material used. In fact, they appreciate handcrafted jewellery. There are more and more intellectual and discerning individuals who admire works of art and design. They are fascinated by the mechanism, and appreciative of the amount of time and effort spent on the meticulous craftsmanship. They find every piece possesses a beauty of its own, and once a customer even told us that there is life and soul in each piece, and each has a story to tell.

Caratell has received many awards and accolades, including being named as one of the top 10 jewellery designers in the region, and the Golden Crown winner for the Luxury Lifestyle Award. Do you feel these accolades validate the vision that you have in design? How much do these awards motivate you to experiment further?

It is a form of recognition for our work, and it really gives us a lot of encouragement in our belief, giving us the strength to carry on with what we are doing. We are also proud to be able to let the world know that there are artists and designers in Singapore.

You have a fascinating collection inspired by cubism. As an art movement, Cubism heralded a new way of looking at art. As an artist, do you also feel a responsibility to change or influence the way people react to or view art?





Yes definitely, being an artist, we believe in creating new ideas and concepts! We wish to change the perception of jewellery, and we would like to marry the idea of investment gems and design into art jewels. No doubt, art jewellery was founded around the time of Art Nouveau, but we wish to give a totally fresh new idea to Art Jewellery by using precious metals, and rare, beautiful investment gems. If a painting, where only canvas and oil paint are used, can create poetic art, then why can't jewellery become a miniature sculpture using precious and valuable materials and gems that can pass the test of time?

As a designer, I always seek to have a breakthrough in my creation. For that, I'm constantly striving to invent a new technique to achieve a higher level of fabrication. Each jewellery piece and collection gives me a sense of pure satisfaction upon completion. Every creation becomes an inspiration for the next. It's ever evolving!

Singapore is not particularly known in the design field, nor does it have a rich cultural history. However, it does have access to many communities and cultural influences. Do these influences affect the way you design your jewellery?

Indeed, Singapore doesn't have a rich culture nor vast history, but being in a multiracial country steeped in many cultures, we have a certain uniqueness in Singapore, where we learn to blend with each other's culture into one! You can commonly see this in fashion, food and even Singlish. With that, we seem to have a unique fusion style of 'East meets West', creating our very own style.

You collaborate with artists and companies all over the world. Is collaboration the way of the future in this interconnected world? Also, how essential is it for your creations to have a sense of

roots, and yet be open to external influences?

Well, we believe that designing comes in all forms, not just jewellery. And we believe that the future is all about synergising, about how we could collaborate with others in order to reach out to the world.

You recently had a successful fashion show for Indoconnect. Do you have many Indonesian clients? And is there any particular line of jewellery or style that is popular with them?

Yes, we do have some Indonesian clients; they are in fact very friendly and very down to earth people. They prefer modern classic designs.

What is Caratell's philosophy on giving back to the society?

There is a saying, "Taken from society, contribute back to society." We strongly believe in that. In fact, we have been doing our part to help an orphanage in Myanmar. We are also involved in fund raising for Nanyang Academy of Fine Arts, and teaching at the same time.

On a personal note, you are a team of husband and wife in the same business. How does it feel having your spouse in the same line? Are your styles similar, and do you agree to disagree when it comes to designs or business strategies?

Both of us share the same passion, in design and gemstones as well as having Caratell as our baby. The pros are that we spend most times together and we never run out of topics to talk about. We share and know all the same things, people or events that take place in our industry, so it seems there are no secrets at all. Some people may feel bored, and tired in such a situation, or may appreciate greater privacy, but not for us. To us, if we feel like travelling on a business trip it's just like another honeymoon, going to the gemstone mine together is just like having

a good companion with whom we can explore places with, and learning things that intrigue us together. We are glad about meeting people who share the same passion, to explore new things and new food. This helps us to build our relationship, as well as keeping our relationship in the same frequency.

I think it is important we complement each other. For example, I'm a thinker and an idealist, whereas Achillea (pictured below with Michael) is an executor. At the same time I take full control of things that are hands-on, such as production, lapidary and carving, while she concentrates more in the theoretical elements, such as gemology, documentation and A&P. I do the teaching whereas she drafts the syllabus. Both of our designs are of different styles. I'm more floral and geometric, whereas she leans towards leaves, tree, and simplicity.

I think designing is very personal and individual. We have different style concepts and perceptions. But our philosophies are the same and that is how we bring out the essence of the theme. If the design is not up to our standard, or we feel that something is missing, we seek for each other's opinion and develop it further. Ultimately, we find joy and accomplishment when both of us agree whether the design is good.



Rossa in Concert

The Journey of 21 Dazzling Years

By Saedah Samat-Alkaff

Last November, we witnessed the ever talented songstress Rossa performing in her first ever solo concert in Singapore. This was to mark her 21 years in the music business and it was amazing from the start till the end. The concert started with an instrumental medley of songs she had recorded over the past years.

Dressed in a beautiful gold coloured gown, Rossa did not fail to entertain the audience throughout her night with over 23 songs! She interlaced them with stories of how she started in her show business career and shared some of the deep meanings behind the songs she has recorded.

Amongst the audience was Taufik Batisah (our first Singapore Idol) who graciously came up on stage to perform with Rossa their latest collaboration entitled “Bukan Maksud Ku”; a fast beat dance number. Next, Rossa’s beau Afgan performed an impromptu duet with her as well. Two of Rossa’s childhood friends who were part of her entourage came up on stage to talk about her friendship with them and how Rossa is a very spontaneous and generous friend. She complimented her friends as the ones who are always there throughout her ups and downs.

Much to everyone’s surprise, Rossa performed on the piano, accompanying herself which earned her a standing ovation at the end of the segment. Not to disappoint her audience, Rossa sang one of her greatest hits, “Ayat Ayat Cinta” and came down the stage to mingle with the audience and get some of them to sing along with her. The crowd went wild when she came down from the stage to greet her fans, many requested for a selfie with her and she, ever the gracious person that she is, granted most of them. She also sang “Body Speak”, her first single in English from her album “A New Chapter”.

One song that struck me as sad but poignant in Rossa’s career was “Hati Yang Kau Sakiti”, where she shared with the audience how she had sung this song at a concert in KL in 2009 just as she had to sign her divorce papers backstage. But as the saying goes, the show must go on, and you can still feel the hurt she felt when she sang it that night on the Esplanade concert hall stage.

Born as Rossa Roslaina Sri Handayani, Rossa started singing since she was 10 years old. She has won several accolades, including Most Favourite Female Artist in MTV Indonesia Awards 2000 and Best Female Artist at Anugerah Planet Muzik 2011. It is no wonder, the concert was a complete sell out that night. A legend is in the making... if she is not one already. 📸



Towards a Good Cause

Many ladies who arrive on our shores looking for ways to engage themselves in meaningful activities can find inspiration in how Linda Soo-Tan finds time for fundraising and promoting Ikebana

From glamming it up in a Rubin Singer evening gown on the catwalk at the Audi Red Carpet Night 2014 to lunching at the glitzy Shang Place Restaurant, Singapore's fundraising maverick, gorgeous and glowing Linda Soo-Tan carries off everything with impeccable class and the gravitas of someone who knows people can rely on her to get even the most hard-headed businessmen to open their purse strings for her favourite charities.

For a woman who has represented Malaysia in the Miss Asia Beauty Pageant and wooed for her elegant presence to join the mad social whirl of Singapore's Who's Who, pairing this side of her with her role as one of the island-nation's leading fundraiser comes easy. "It goes back to my earliest days in school, because we were always involved in some kind of fundraising such as selling flags for the Red Cross, selling advertisements for the school magazine, of which I was an Editor, and other worthwhile causes.

Apart from that, she volunteered her time during school holidays to help with the institution for the handicapped. She also befriended students from the school for the Blind in Penang and read stories to them. She was an inspiring youth leader in the Interact and Rotaract clubs and was once invited to Singapore by the Rotary Club of Singapore to give a speech on the roles and expectation of youth in the society whilst still a student in Penang, Malaysia. All these experiences in her formative years as a student have instilled in her the urge to do community service wherever she goes.

"I found I had a lot of time on my hands and wanted to do something meaningful with it," she admits with a smile. What also surfaced was her creative side, which became the anvil upon which her charitable works took wing. Linda discovered the wonder of photography while practising Sogetsu, a school of Ikebana founded by Teshigahara Sofu, from her beloved teacher and mentor, Mrs Kazue Kato Kim, who passed away last year. She started taking an interest in pottery, and made her own ceramic containers for use in her Ikebana Arrangements. In fact, her ceramic works have been auctioned for charity, which kind of very neatly stitched together her two abiding interests. Linda was a past president of the Ikebana International Singapore Chapter (2006-2008).

Another passion... IKEBANA

Linda's life shows how one is able to contribute and participate in Singapore's society in various meaningful ways. Philanthropic work aside, Linda is truly also passionate about the art of Ikebana and invites IndoConnect readers who might be interested to also come and join the Ikebana International Singapore Chapter. If you are not already familiar with this Japanese art of flower arrangement, you can visit the following websites to join or find out more:

○ Ikebana International Singapore Chapter:

<https://ikebanasingapore.org/>


○ Visit the Facebook page of the Ikebana International Singapore Chapter 135:

<https://www.facebook.com/gohewekum/>

She is still a very active committee member of the Ikebana International Singapore Chapter 135 and plays a pivotal role in its promotions and activities which include the annual 10-day exhibition at Paragon, the cultural hot spot in town, for the Ikebana Christmas Lunch and the Ikebana Chinese New Year lunch held annually. While it is true that Ikebana revolves around flowers, the club's motto of 'Friendship Through Flowers' rings true. For without a network of people, there would be no chapter. "Our club is not only about the flowers, it's about friendship. And it's through our love for flowers that members get to enjoy the camaraderie of like-minded friends in sharing and promoting the Art of Ikebana which is just wonderful," shares Linda. The club organizes interesting and innovative activities like workshops and floral demonstrations featuring classical and contemporary Ikebana styles. Skilled Ikebana teachers are often invited to give demonstrations to members and their guests.

Linda, and her enthusiastic members try to attend every World Conference, which is held every five years in Japan. And then there are regional conferences held at different regions throughout the world. The Asia-Pacific Regional is hosted in different cities every three years. Subject to approval

membership is open to anyone with a love for flowers and an interest in Ikebana, shares Linda, who has been practicing Sogetsu Ikebana for over eight years and was awarded Komon early last year. She is very happy to endorse the club's theme of "Friendship through Flowers".

Fundraising has become a natural extension for Linda to her many interests in life and her works in community service have been well recognized in the city. She was honoured for her role as one of three exemplary leaders of the community by Singapore Tatler. She is a Board Member of the charity Food From The Heart, but occasionally she has been asked to help raise funds on an *ad hoc* basis for other charity projects such as the Dover Park Hospice, the Bone Marrow Donor Programme (BMDP) and the Red Cross Gala Committee. She is a Life member of the Chinese Women's Association. "It's hard work," she admits when discussing the raising of funds, for the galas, but the effort is always worthwhile and she gets a lot of satisfaction in being able to help out when ever and where ever she can. 



Help is Round the Corner for Women in Need

Corinna Lim, Executive Director of AWARE, a leading gender equality advocacy group, talks about its Support Services that provide crisis counselling and dedicated Helpline service for local and foreign women as well as offers volunteering opportunities

Please tell us about how AWARE started and the work that it does?

AWARE, or Association of Women for Action and Research, started way back in 1985 as a research and advocacy group, which was quite distinct from the existing groups involved in social welfare at the time. One of its primary focus from thereon would be: violence against women and the laws protecting women against violence and the inadequacy of those laws. In the very first 10 years of its starting AWARE started making very significant contributions to this cause.

What are the things you do and how do you operate at this point of time?

We have three departments— The support services (this is a big one); we run the only Women's Helpline in Singapore—we get a lot of calls all weeklong from 3.00pm- 9.30pm (Monday-Friday) on all kinds of issues that women face. Typically the cases would be related to family relationships, sometimes we receive cases of violence, divorce cases, work related cases (which could be about discrimination, about sexual harassment). There is certainly more awareness, partly because of what's happening out there in the world on harassment. We also have the Sexual Assault Care Centre. We've seen the volume increase twice over in the last three months since the "#metoo" campaign. This is a fairly new centre, in fact until we started there was no specialized service in this area— there were just some general services to support families. This is our fastest growing service. We are the only organization who provides such a service for which we work closely with the police and other agencies.

How do you generate awareness of your being there for people to reach out to you?

The other two programmes that we have— advocacy and research, are in the news a lot as AWARE is very active in speaking up on issues. On this front we also have a very active social media page on which we try and get the word out on issues that we are advocating. The recent matter we have been writing and speaking about is housing for single parents. The housing rules in Singapore are built around nuclear

family units and are restrictive for parents who are unmarried or divorced. Divorce is on the rise and many men and women are even opting not to marry. So, everything is

not being built around a nuclear family. So we have been reviewing these policies. We have used advertisements on transport, we have had billboards and even a comic series, on these issues— all this apart from social media, in which we consistently highlight this issue.

Are your services open to foreigners and what types of problems they face?

Yes, it is open to foreigners. One big problem is the lack of rights and protection non-citizen wives of Singaporean men have. Many of these women who approach us are on transient or social visit passes. So when the marriage doesn't work out, the husband tells his foreign spouse he is not interested in renewing the pass. She has no choice but to return to her country of origin, without her child. There is not even a divorce procedure! So these are some of the things we have to think about.

How many people are working at AWARE?

We have about 16 staff, about six consultants and also a few hundred volunteers. The permanent staff leads all the critical work and is supported by the volunteers. There's a very heavy workload for the Helpline. We spend a lot of time training our volunteers staffing it. They get a four months of training, once a week for three hours, which also entails exams, role play, and understudying seniors taking a call on the helpline.

This year Singapore is the Chair of ASEAN in which we have 10-member countries



from this region. How do you feel your best practices can be shared with the other countries in this field?

We would really welcome the opportunity to share the areas where we are very advanced and have a lot of experience. The Helpline is one area— our approach of empowering women is something we would love to share with the other countries.

For the interest of our IndoConnect readers we have a lot of Indonesians living here in Singapore. If they need support what can they call you for?

This is the point of this year's helpline campaign. We get about 3000 calls in a year— we do get calls from Indonesian women, also women from Vietnam... from many countries. Our message is if you need support, 'Call the Helpline'. It's the easiest way for you to get support. We can definitely provide emotional counseling. If you are in a situation where you are thinking of divorce you can come in for counseling or see a lawyer and figure out what to do next, so that half hour you spend with the lawyer can be really useful. If it's a sexual assault case our Sexual Assault Care Centre has an array of services to support you including a Befriending service to accompany you to the police station and hospitals. The objective of the Helpline is that it's the first port of call. It's anonymous; it's very confidential (this something of an issue which stops people from using it). We are very well trained to make you comfortable and comforted. ☺

Women's Helpline: 1800 777 5555 (Mon-Fri 3pm - 9.30pm)
Sexual Assault Care Centre: 6779 0282 (Mon-Fri 10am - midnight)



Lalah Hathaway



Jamie Cullum



Lauryn Hill



JASSO



Incognito featuring Omar and Lee John

SINGAPORE INTERNATIONAL JAZZ FESTIVAL

Great music lovers, especially for jazz, will be spoilt for choice in April. They will be served with 12 mega acts and 30 hours of music at the Singapore International Jazz Festival 2018 at Marina Bay Sands (MBS). Just like last year, the performances will be divided between the Main Stage and the Late Show. The Festival will open on Friday 6th April with Electro Swing sensations, Parov Stelar at the sunset sessions on The Main Stage by the MBS waterfront. 'Super Saturday' will feature five-time Grammy Award-winning soul singer Lalah Hathaway, and jazz-pop genius Jamie Cullum. Making her Singapore debut is the legendary hip-hop and soul artist Ms. Lauryn Hill, who will be on at The Late Show. The Late Show programme ends at 4am on Friday and Saturday.

Making an appearance this year from Indonesia is Teuku Adifitrian aka Tompi. The talented 40-year old vocalist has already released eight (solo) albums and has been lauded as one of Indonesia's best jazz singers who is able to attain greater international collaboration and bring an Indonesian sound to the world. Just like Dira Sugandi who was introduced to a wider following at last year's SING JAZZ as part of the David Foster and Friends line-up, Tompi should be able to find a new audience here too.

This year's SING JAZZ has a solid line up of musical acts that spans across jazz and all its affiliated genres, including Soul, Blues, Latin, Funk, R&B, Hip-Hop, World Music and Electro Swing. From Singapore, there is JASSO (The Jazz Association SG Orchestra) led by the 'King of Swing' Jeremy Monteiro. Joined by local songbirds Melissa Tham and Alemay Fernandez, they will be backed by a 24 jazz musician orchestra! Other performers include the House of the Gypsies (from The Gypsy Kings Alumn), Brand New Heavies and the crowd favourite from last year's festival Incognito featuring Omar and Lee John.

For the complete programme and tickets visit: www.sing-jazz.com



Following in (left) Dira Sugandi's footsteps - Indonesia's jazz solo artist (far left) Tompi will be in SING JAZZ 2018

IN THE SPOTLIGHT: INDONESIAN FILMMAKERS AT THE 28TH SGIFF SILVER SCREEN AWARDS

(Below)
Makbul Mubarak

Indonesian films took the spotlight, with filmmakers, **Makbul Mubarak** and **Garin Nugroho**, being recognised for their work at the 28th Singapore International Film Festival (SGIFF) Silver Screen Awards, that was held on 2nd December, 2017 at the Marina Bay Sands Grand Theatre. The Awards was part of the Festival that celebrated Asian cinema and recognised a new wave of regional independent filmmakers with 14 award categories. While, Mubarak's short film, *The Malediction*, received the Special Mention by the jury at the Southeast Asian Short Film Competition, Nugroho was conferred the Honorary Award that recognised individuals who have made exceptional and enduring contributions to Asian cinema, especially within their own country.

The SGIFF was held from 23 November to 3 December 2017, across various venues in Singapore. The Festival showcased 112 feature and short films from 42 countries, and held 30 sold out screenings. It also offered sharing sessions by filmmakers and cast, and had a star-studded line-up of distinguished film personalities who met with festivalgoers at the various red-carpet galas. The luminaries included international icon David Beckham, Star Wars actress Kelly Marie Tran, Crazy Rich Asian actor Henry Golding, Academy Awards-nominated director Shekhar Kapur, esteemed cinematographer Christopher Doyle, veteran Indian actress Waheeda Rehman, Japanese personalities Joe Odagiri, Koji Yakusho, Takumi Saitoh, Shioli Kutsuna, Shinobu Terajima, and Indonesian actress Marsha Timothy.

The Southeast Asian Short Film Competition Jury Panel this year was headed by Kenji Ishizaka, Programming Director of the Asian Future section at the Tokyo International Film Festival, alongside Singapore filmmaker, K. Rajagopal and Indonesian actress, Marsha Timothy. The shortlisting, according to them, had "a good representation of the short films from Southeast Asia," and filmmakers were making an effort to "talk about issues that concern a wider community." The awards were decided based on "storytelling, cinematic language and the challenging spirit of the filmmakers' voice." A Singapore Media Festival event, the SGIFF, remains as the platform to champion regional independent film talents, and according to Executive Director (SGIFF), Yuni Hadi, "each edition of the Silver Screen Awards" encourages the industry to open their eyes to "the stellar works that continuously emerge from" the region.

The Malediction: Special Mention by the Jury

In the Southeast Asian Short Film Competition, Indonesian filmmaker, Makbul Mubarak's short film, *The Malediction*, received the Special Mention by the jury. *The Malediction*





Makbul Mubarak (centre) with presenters Marsha Timothy (left) and K Rajagopal (right) (Special Mention)



(From left) Pimpaka Towira, Garin Nugroho, Koji Yakusho and Yuni Hadi

tells the story of a rich Muslim man who takes a young widow as his second wife despite his first wife's protest, and faces a series of unfortunate events when his first wife puts a curse on him. The film tackles the sensitive issue of religion and polygamy in a country that abides by tradition, and according to

the jury, it offered "great insight" into the lives of the characters living in a small province. The "issues of corruption and craft associated with political and religious bodies" were also reflected in a "quirky manner in this film." In addition, "the bizarre take on gender inequality" made this film very rele-

vant. This is Makbul's second short film that has won an award. The first was his debut film, *Sugih* (Dog's Lullaby). *Sugih* had won the Best Film award at the 2016 XXI Short Film Festival and a Special Mention at the 2016 Thai Short Film and Video Festival 2016.

Honorary Award: Garin Nugroho



Garin Nugroho

Indonesian veteran director, writer and producer, Garin Nugroho was conferred the Honorary Award at the Silver Screen Awards. This prestigious award recognises individuals who have made exceptional and enduring contributions to Asian cinema, especially

within their own country. Nugroho received the award from SGIFF's Executive Director, Yuni Hadi and fellow Indonesian filmmaker, Mouly Surya. The award recognises Garin Nugroho's works that captures his love for Indonesia, his people and the Javanese culture, while keeping to an undeniable poetic, reflective film style.

Born in 1961 in Yogyakarta, Indonesia, Garin Nugroho is known for his versatility and artistic vision. However, his works are not merely art for art's sake – they are also seen as commentaries on multiculturalism, politics, class division and various other social issues. His films have played to critical acclaim at many film festivals including Cannes, Tokyo, Berlin and Venice. He has also served as juror at other film festivals including Dubai, Busan and the SGIFF. His most recent work, *Setan Jawa*, was presented with an accompaniment of Western orchestral and live gamelan music, and has since travelled to Australia, Singapore, London and Holland. Aside from receiving the Legion of Honour from France, he is currently

president of the Jogja NETPAC Asian Film Festival, now in its 12th year.

According to Nugroho, the "Singapore International Film Festival is like a small harbour in a big continent, as it connects Southeast Asia cinema to the world." He further added that the Festival felt like a "quantum leap from history, a jump from 25 years ago" when his first feature film was screened.

"I'm so proud and happy for the new generation of filmmakers, and their films which are shown at the Festival. This event is a culmination of their level of enthusiasm, happiness and carries the weight of an emotional history in filmmaking. Having seen many of these new films at the Festival, such as *Marlina The Murderer in Four Acts*, and *The Seen and Unseen*, they have reaffirmed my belief in the bright future of Southeast Asian cinema." Nugroho is currently preparing for his next movie, "*Merias Mayat*," (Corpse Makeover) set in North Toraja, South Sulawesi, and featuring senior actress Christine Hakim in the lead role. **CG**

Ayat Ayat Cinta 2

Cast Visits Singapore

Mega sequel premier arranged for Singapore fans

Several members of the cast of *Ayat Ayat Cinta 2* was in Singapore last December for a special screening of the Indonesian 'blockbuster' movie sequel. The team included the novelist-screewriter Habiburrahman El Shirazy and award winning director Guntur Soehardjanto. The night before the group met fans on 7th February 2018 at the Tampines Hub, they paid a visit to the Indonesian Embassy where they were hosted to a dinner by Indonesian Ambassador in Singapore HE Ngurah Swajaya and wife, Ibu Mahaswi Swajaya.

The movie stars Fedi Nuril, Dewi Sandra, Chelsea Islan, Tatjana Saphira and Nur Fazura. IndoConnect was fortunate to have a small chat with the writer of the original novel and one of the lovely leads Chelsea Islan (see accompanying story).

The Ambassador hoped the success and quality of the latest film will raise the prestige and image of Indonesian movies in the regional and international markets and contribute to the development of the Indonesian entertainment industry.

He also offered his thanks to Chelsea Islan who had stepped forward to participate in last year's 'RISING 50 Forum: Celebrating 50 Years of Indonesia-Singapore Relations' held in Singapore on 15th December 2017 at the Orchard Hotel.

Speaking on behalf of the visitors, writer Habiburrahman thanked the ambassador for the kind hospitality and recalled 10 years ago Singapore and Malaysian movie fans had to go to Batam to catch the early screenings of the first *Ayat Ayat Cinta* but this time the producers have made it easier for the fans with the premier of *Ayat Ayat Cinta 2* in Singapore, before going on to Malaysia for the next premier there soon after its release in Indonesia.



Chelsea Connection with Singapore

In December 2017, Chelsea Islan was in Singapore as a speaker at the RISING50 Forum that featured Singapore and Indonesia leaders in politics, industry and academia. She represented the voice of youth in a speakers' panel "Enhancing People-to-People Connectivity" together with members from the Singapore media, the Singapore Committee for UN Women and a university professor. She was asked to share aspects of soft diplomacy, as an artist or person who loves films and the arts what she thought of the bilateral diplomacy and arts shared between Singapore and Indonesia.

"I have been travelling back and forth to Singapore since I was very young with my family for holidays and for education. My previous high school organised many field trips here to visit places such as the museums. In fact, we once watched a Richard III play at the Esplanade and that was when I was inspired to be involved in acting! Professionally, I have also made my third movie in Singapore playing the famous Indonesian motivator Merry Riana. I feel I am related to Singapore in so many aspects," said Chelsea on how close she feels with Singapore.



Behind the Scenes: MERAKI Gaya 2018

Indonesian students from several tertiary institutions join GAYA's twelfth production – MERAKI – that has the turmoil caused by Dutch colonial rule in Aceh as the backdrop for a “musical extravaganza”!

GAYA (Gelar Budaya) 2018: MERAKI is the latest production by the Indonesian students in the Singapore Management University (SMU) Komunitas Indonesia. It started as an artistic platform for SMU students to express the diversity and richness in Indonesian heritage and culture. Over the years, GAYA has evolved and this year expanded beyond the borders of the SMU to now include students from other Indonesian clubs of tertiary institutions such as Nanyang Academy of Fine Arts (NAFA) to be part of its production and performance teams. Even though GAYA is primarily a student-run production, it has also sought the help of various external artistic directors and consultants, such as renowned Indonesian choreographer and dancer Gianti Giadi, to ensure a high standard of performances.

Recruitment started early in the summer of 2017 and GAYA 2018 has managed to sign on around 80 members for its production and performance teams. They are divided into acting, vocals, dance, music and sound, costumes, stage properties for the Performance side; for the production side, they will undertake duties in areas such as publications, corporate liaison, welfare and marketing & ticketing.

Managing with budget constraints is one challenge student-run productions often face. For GAYA 2018: MERAKI it was no different. To overcome this, the production relies on the kind support from Singapore- and Indonesia-based sponsors. Failing which the team would then try to purchase from Indonesian vendors such as Toko Rama Sinta or online shops such Taobao to reduce costs.

Storyline

The story's setting takes place in Aceh, amidst the turmoil caused by Dutch colonial rule. Its people are left devastated and enraged after several waves of war and destruction, already losing hope as their fate lies in the hands of ruthless foreigners. Cut Nyak Dhien, a passionate teacher, is one of these people. She had turned to teaching to cope with the death of her husband during the first Acehese war against the Dutch. Despite having been born into an aristocratic family, she found joy in serving those less fortunate than her. Things quietened down for a while, and so she believed things could go back to the way they used to be. However, DHIEN's happiness was short-lived. Every single day became more tortuous as the Dutch grew stronger. Only one thing was on her mind, and that was justice. To lead her own troop in order to rid the land of the foreigners herself was her biggest dream. But how could she, with a family to take care of, and for the life she had yet to live? Will she choose her own happiness... or that of her motherland? If you are intrigued to hear and see the rest? Come down for GAYA 2018: MERAKI, which will be held on 11 March, Sunday, at the Drama Centre Theatre with two show timings: Matinee (3pm) and Night (7.30pm).



GAYA 2018: MERAKI cast and crew at the Pre-GAYA Party



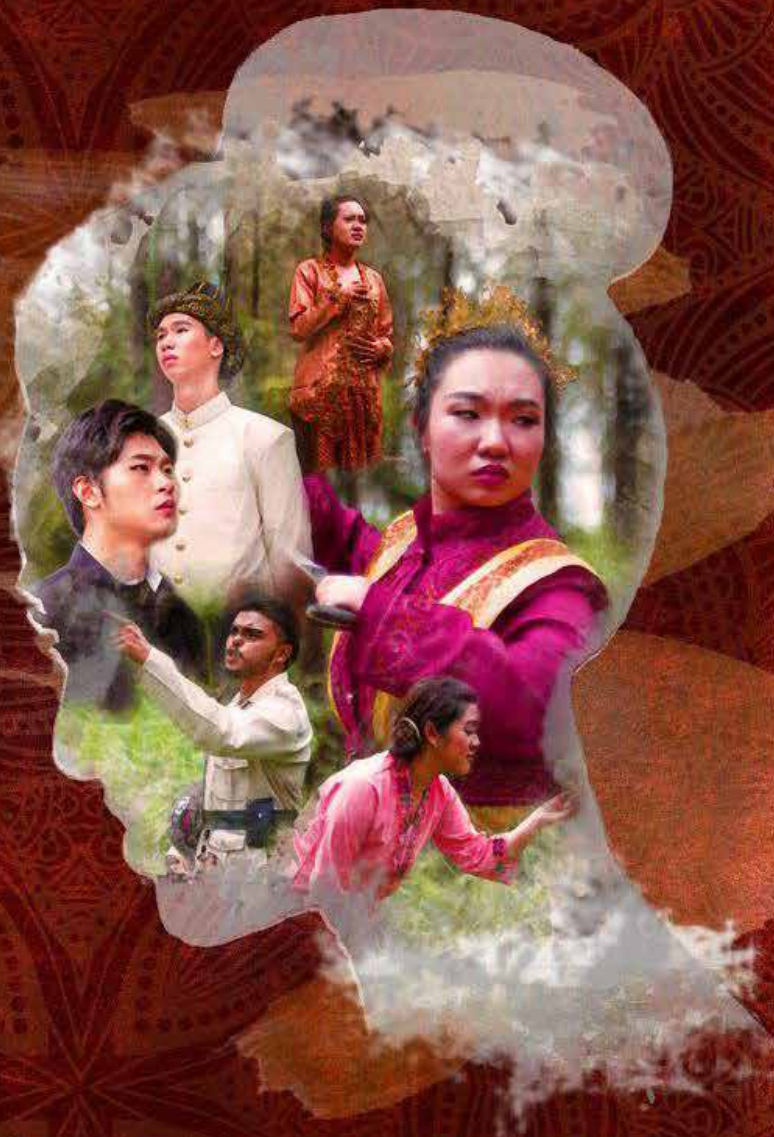
Rehearsing a tense scene



Main protagonists of the play during happier times

For more information visit the website at www.gelarbudaya.com and check out the social media pages at: www.facebook.com/SMUKIGelarBudaya or www.instagram.com/gelarbudaya

SMU KOMUNITAS INDONESIA PRESENTS



GAYA 2018

MERAKI

Love & Honour

11 MARCH

SMU KOMUNITAS INDONESIA PRESENTS MUSICAL DRAMA 'GAYA 2018 MERAKI'
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 SANTHOSH S/O WATSON RAJARATNAM, CHEVY V. WIJAYA, MAGGIE SUN WRITTEN BY CHIA DE ZHONG MUSIC BY CHARIS J. UNTUNG, CHEVALIE B. RACHMAT, JORDY N. SAMUEL, ZHANG YICHAO
PRODUCED BY TANIA ONG, ARTHUR ADIMOELJA, SURYA GUNAWAN ALI DIRECTED BY JOANNA CHRISTINE, CHEVY V. WIJAYA, FRESI

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DECEMBER 2017 MARKS RECOVERY TREND IN SINGAPORE PRIVATE HOME MARKET



Source: www.queens-peak.sg

The country's favourable economic indicators are stirring up buyers' interest in private residential market

Project Name	Region	Units sold	Median price (\$psf)
SYMPHONY SUITES	OCR	50	\$1,027psf
PARC RIVIERA	OCR	44	\$1,223psf
PARC BOTANNIA	OCR	32	\$1,283 psf
SIGNATURE AT YISHUN EC	OCR	25	\$761psf
QUEEN PEAK	RCR	24	\$ 1,679psf

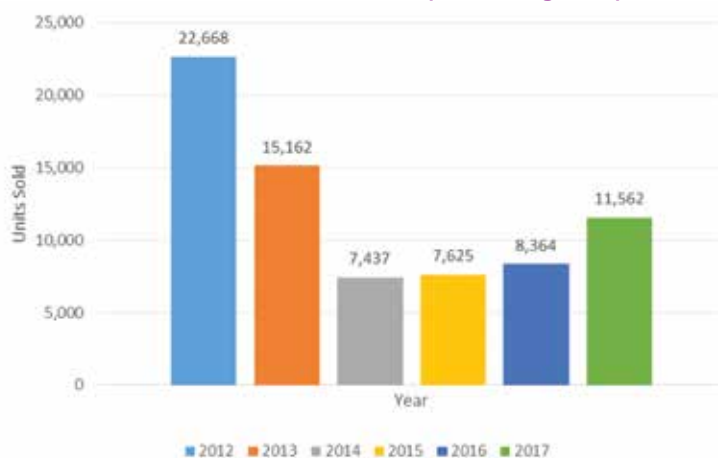
Source: URA, PropNex Research

As 2017 drew to a close as a result of Singapore's stable and more robust economy, a steady job market and hype in land bid prices from developers, the positive mood stirring up prospective buyer interest reflected signs of recovery in the country's private residential market from a slump since the imposition of the Total Debt Servicing Ratio four years ago

Ismail Gafoor, PropNex Realty CEO speaking on the subject of the December 2017 performance of the residential property market (the latest Private New Homes figures showed transactions a total of 431 private new homes excluding ECs and another 100 units (ECs) despite the lack of new launches), shared that "As predicted, the overall 11,562 total private new residential homes (Excluding ECs) that were transacted showed the market confidence in new projects in 2017. With prices expected to increase in 2018, there was a strong sense of urgency amongst home buyers and upgraders to make a move and purchase unsold units and new projects."

Source: www.parcvieracondo.sg

Private New Homes Y-O-Y (Excluding ECS)



He elaborated further by pointing out that sales performance in December is traditionally lower due to the seasonal school holidays and festive celebrations. A total of 50 units of past launch project, Symphony Suites were sold in the month of December. Besides this, none of the projects crossed the 50 units mark with the top

With the existing stocks and with many more upcoming new launches expected in 2018, Mr Ismail predicts that the new private home sales for 2018 is likely to remain similar to 2017 with approximately 12,000 units (excluding ECs) to be sold.

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Asam Pedas Tongkol Padang



Asam Pedes or Asam Padeh is one of the traditional dishes of Minangkabau and Melayu that offer hot and spicy spectrum of flavors. The dish uses various types of fish (snapper, carp, etc.) and seafood as its main ingredient. However, the most common version of Asam Padeh uses skipjack tuna, which is then cooked with asam kandis (*Garcinia xanthochymus*), chili and other spices.

This particular dish is widely embraced along Sumatra and the Malay Peninsula, granting it popularity that in the end raises the question of the true origin of its cooking.

Asam Padeh can be found in Padang restaurants throughout Indonesia or abroad. In fact, it has become a typical home cooking among the Malay and Aceh communities, but each with different spice concoctions, based on preferences of individual regions.

The soup in Asam Padeh boasts strong hot and spicy sensations. The Aceh version of the dish combines skipjack tuna and *asam keueng*; whereas the Malays in Riau make use of freshwater fish such as: *ikan patin* (*Pangasius Sutchi*), *ikan selais* (*Kryptopterus lais*) or *ikan gabus* (*Channa striate*).

Nutrient	Nutrient per 100 Grams	Nutrient per portion
Fat	3 g	4 g
Protein	21 g	24 g
Carbohydrate	1 g	2 g
Calorie	120 kcal	140 kcal

INGREDIENTS (makes around 10 pieces)

900 gr (1 - 2) ea skipjack tuna (clean the stomach cavity, remove the gills and surrounding tissue) 1000 cc water
1 tablespoon lime juice
26 gr 2 pcs lemon grass stalks, crushed
4 gr 4 sheet kaffir lime leaves
6 gr 1 sheet turmeric leaf, twisted into a knot
2 gr 2 pieces asam kandis (*Garcinia xanthochymus*)

GROUND SPICES

150 gr red chilies
100 gr 10 pcs shallots
8 gr 4 pcs garlic cloves
14 gr 1 - 2 cm ginger
40 gr 3 cm galangal, crushed
2 teaspoons salt

DIRECTIONS

1. Cut the skipjack tuna into pieces of 1 1/2 cm. Drizzle with lime juice, set aside for 15-20 minutes.
2. Pour water into a pot, adding the ground spices, lemon grass, kaffir lime leaves and turmeric leaf. Bring to boil then add the fish. Place it accordingly so that all the pieces are covered in the gravy.
3. Turn down the heat. Continue until fish is cooked through and the gravy thickens. Add the asam kandis and salt. Stir and remove.

Pindang Patin Palembang



Pindang Ikan is a soupy dish known as the culinary icop of South Sumatra. It bears resemblance to *pangek masi* in West Sumatra, *asam pedas* in Malay cuisine, *gangan* or *lempah* in Bangka-Belitung cuisine, or *pindang serani* in Java. It even poses similarities with *tom yam kung* in Thai cuisine. There are several variants of pindang cooking in South Sumatra, such as *pindang meranjat*, *pindang musi rawas*, *pindang pegagan*, and *pindang Palembang*. Each has strong regional characters.

Fans of intense spices may prefer *pindang meranjat* for its flavorful kick of shrimp paste and spiciness; whereas *pindang*

QUICK BITES

Serving bite-sized news
and reviews



Ginger Offers the Prosperity Trio

GEAR up for a rare indulgence of the perfect crab and seafood buffet, summoned up by Chef Low and his team at Ginger at Parkroyal on Beach Road. Welcome the Year of the Dog with Ginger's value-for-money buffet, featuring Boston lobsters in its Prosperity Trio. This all-day-dining restaurant is introducing a new Prosperity Lo Hei replacing the traditional salmon slices with succulent chunks of Boston Lobsters.

Exclusively for the dinner buffet from 5th February to 2nd March 2018, every table will enjoy one complimentary serving of the Prosperity Trio - customised to suit the number of your dinner guests. The Prosperity Trio, is a new and exciting creation by Ginger that essentially comprises lavish delights such as their Prosperity Lo Hei with Boston Lobsters, Braised Sea Treasures (Pen Cai) and Wok-Fried Lobsters in Superior Stock.

For more info call Ginger Parkroyal at tel: +65 6505 5710.

For MeatLovers Only

For those who might want to stock up on MeatLovers, a brand of the world's most select meats, you can give them from premium Japanese food distributor, ADiRECT Singapore. During the festive season, for example, MeatLovers has prepared a yummy promotional bundle that comprises three of the most delicate and prized servings of beef aimed at seducing taste buds to the highest degree: Hokkaido Snow Beef Kiritoshi (250g), Hokkaido Snow Beef Shabu Slice (250g), and Kagoshima Yakiniku Cut (250g). Another dazzling offer is on the premium, limited edition Olive Beef, exclusively brought in by MeatLovers, while stocks last. For the uninitiated Olive Beef is an exquisite blend of olive-fed cattle, raised under beautiful climate and conditions of Kagawa Prefecture in Japan. Thanks to the olive diet of the cattle, the meat is super rich in Oleic Acid, a compound that helps reduce cholesterol and blood pressure. This also gives the meat its superior quality and taste. For the latest promotions visit <http://www.meatlovers.com.sg>.

pegagan features softer aftertaste of shrimp paste. Pindang dishes from the Meranjat region often use *ikan salai* (smoked fish) to enhance their flavors. Pindang dishes from Palembang and Musi Rawas stay clear of the use of shrimp paste. Instead, they come out stronger on the acidity levels and are not too spicy. Lending the tartness to the dish are *cung kediro* (cherry tomatoes) and tamarind. Pindang Palembang also counts on the use of *kemangi* (Indonesian basil leaves) to enhance its aroma. In South Sumatra, almost all pindang dishes are made with fish, the most popular of which are *ikan patin* (Pangasius Sutchi) and *ikan baung* (Mystus spp.). At some point, before its price skyrocketed, *ikan belida* (Chitala lopis) was also widely used. Current popular taste calls for a variant of pindang to use beef ribs or *tempoyak* (fermented durian).

Nutrient	Nutrient per 100 Grams	Nutrient per portion
Fat	4 g	4 g
Protein	8 g	8 g
Carbohydrate	3 g	3 g
Calorie	80 kcal	80 kcal

INGREDIENTS (makes around 10 pieces)

1500 cc water
 5 gr 4-5 pcs Indonesian bay leaves
 36 gr 3 pcs lemon grass stalks, crushed
 35 gr 5 cm ginger, crushed
 40 gr 4 cm galangal, crushed
 80 gr 4 pcs red chilies, diagonally sliced
 900 gr (1- 2 fish) patin fish (silver catfish or Pangasius sutchi), washed and cut into pieces
 100 gr 2 pcs red tomatoes, cut into pieces
 100 gr 5 pcs green tomatoes, cut into pieces
 30 gr 15 pcs bird's eye chilies, remove the stalk
 3 tablespoons tamarind juice
 sweet soy sauce
 1 1/2 teaspoon sugar
 25-50 gr. Indonesian basil leaves

GROUND SPICES

60 gr 6 pcs shallots
 100 gr 5 pcs red chilies
 15 gr 3 cm turmeric, roasted
 1 teaspoon dark shrimp paste, roasted
 2 - 2 1/2 teaspoon salt

DIRECTIONS

1. Boil water over medium heat, add ground spices. Indonesian bay leaves, lemongrass, ginger, galangal and red chilies. Add fish.
2. Add tomatoes, bird's eye chilies. tamarind juice, sweet soy sauce and sugar. Bring to boil. Add the basil leaves once the fish is cooked through. Let it stand for 4-5 hours to allow the spices to soak through the fish. Then serve.

Recipes reproduced from
 30 Indonesian Traditional
 Culinary Icons published by
 Indonesia's Ministry
 of Tourism and Creative
 Economy



SMILEFOCUS - REGULAR VISITS



KEY TO LONG-TERM DENTAL HEALTH

By Dr Bernard Siew BDS (Adelaide)

Dentists understand the mouth-body health connection, but most people don't. Here's why regular visits to your dentist should play an essential part of your personal wellness programme.

Your oral health has long been understood to be an indicator of the general health in the body. It is known that inflammation in the mouth can point to bodily diseases, and that inflammation can be present without infection. Allergies are an example of this. When dentists see chronic inflammation in the mouth we can deduce that a similar inflammation may be occurring elsewhere in the body.

Numerous studies have linked oral disease with other diseases, for example:

- Acute necrotic gum disease - HIV/AIDS
- Chronic gum disease - arteriosclerosis, heart disease, diabetes type 2
- Halitosis – rhinosinusitis

These links are not necessarily causative. Gum disease does not necessarily directly lead to heart disease. It could be that someone who eats poorly may develop Diabetes Type 2 which then leads to heart disease and gum disease because blood flow and blood supply is affected to those parts of the body (heart and gums).

Another well-known link between dental health and general health is the link between dental caries (decay in teeth) in expectant mothers with low birth weight and sometimes premature birth has been well known. It is thought that this can occur in mothers where tooth decay may lead to severe infections and pain, which then leads to poor eating and to her own and her child's malnourishment. This is why it is so important for newly pregnant mums to see their dentist for a thorough check up, to make sure their mouths are healthy, and if necessary, have treatment early.

Mouth diseases are often thought as acute conditions that happen "suddenly" when in fact the most common mouth diseases, dental caries and gum disease, are chronic systemic problems. A "cavity" is an end-event, the result of a long-time disease of mineral being leached out of a tooth, just like a heart attack is the end-event of long-time heart disease.

Respiratory and dietary problems can also be seen in the mouth. In modern times, chronic respiratory problems are

"It is relatively simple for most people to maintain care of their oral health and so prevent oral disease from taking hold. A balanced diet with good hydration, brushing with fluoride toothpaste twice per day, and flossing once per day will provide the best protection."

so common that we have seen a general deformity in jaws - narrowing and deepening of the jaws - due to chronic mouth breathing. Dental decay and plaque are rampant in patients with airway problems. These patients may also require orthodontic correction of the jaws.

Another common health problem that your oral health will indicate is acid reflux. Your dentist can detect problems of acid reflux



“In modern times, chronic respiratory problems are so common that we have seen a general deformity in jaws - narrowing and deepening of the jaws - due to chronic mouth breathing. Dental decay and plaque are rampant in patients with airway problems.”

by the wear patterns on the patient's teeth. The changes in wear patterns and presence of sudden inflammation are common signs of patients under stress - physical or emotional; many professionals who travel frequently, or who are changing jobs, or have personal issues will suffer from this, while often remaining unaware they have a health problem. Athletes in vigorous training can have similar problems. Left untreated or unmanaged for a lengthy period of time, these conditions can lead to severe consequences.

Prevention rather than treatment is the most effective way of looking after your health. It is relatively simple for most people to maintain care of their oral health and so prevent oral disease from taking hold. A balanced diet with good hydration, brushing with fluoride toothpaste twice per day, and flossing once per day will provide the best protection. Adequate rest and stress management also contributes to good oral health.

Focusing on prevention starts early, even from the first visit to the dentist and encouraging your child in good dental habits. Treatment for respiratory problems early in childhood may prevent orthodontic problems as well as chronic


dry-mouth and the higher risk of gum disease and dental caries in the future.

Another simple preventive measure is fissure sealants on the teeth and, for bruxers (grinders) dental devices such as hard splint nightguards which will prevent advanced breakdown of teeth.

While modern technology enables your dentist to restore missing teeth better than ever, preventing tooth loss is best. Adults have 32 teeth and studies have repeatedly shown humans can survive perfectly well with 20 – 24 teeth, but that any less may lead to a compromise in appearance and function.

But thriving and surviving are two very different things. It's not just the matter of retaining teeth but keeping them very healthy and functioning for as long as possible. False teeth used to be considered an alternative to your own teeth, but false teeth are not a good replacement for a number of reasons. A set of false teeth does not function as well as a set of healthy natural teeth. There are quantifiable differences between people with false teeth and natural teeth, for example, malnourishment is much higher in people who have false teeth. And then

there are the intangible differences, such as a sense of well-being, self-confidence and quality of life which your own teeth in a healthy smile can give you.

Teeth are as much for speech and smiling as for ensuring we are properly nourished. 

About the Author

Dr Bernard Siew is an Australian who has practised in Singapore for over 15 years. His areas of focus are

- Cosmetic dentistry, including complete smile makeovers, dental veneers in porcelain and resin, and teeth whitening
- Management of excessively worn teeth, from bruxism to acid erosion
- Management of snoring
- Oral rehabilitation and implant prosthodontics, including crowns, bridges and dentures
- Orthodontics - cfast (cosmetically focused adult straight teeth) and Invisalign

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Implant & Restorative Dentistry (#08-02).

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Email: cosmetic@smilefocus.com.sg



smilefocus

RISING50 DESIGN BAZAAR
3 - 5 Nov 2017, National Design Centre



ASEAN GALA NIGHT 2017
22 Nov 2017, Shangri-la Hotel, Singapore



RISING50 SINGAPORE MEDIA FESTIVAL PARTY
(COUNTRY OF FOCUS - INDONESIA)
22 Nov 2017, Marina Bay Sands Singapore Art Science Museum



ASIA TV FORUM**29 Nov 2017, Marina Bay Sands Singapore Conventions Centre****CRUISE WORLD ASIA 2017****30 Nov 2017, Raffles City Conventions Centre****SINGAPORE SILANGIT AIR CONNECTIVITY GALA NIGHT****5 Dec 2017, Sekolah Indonesia Singapura****ROTARY CLUB DINNER****7 Dec 2017, Indonesian Embassy Singapore**

RISING50 FORUM
8 Dec 2017, Orchard Hotel, Singapore



RISING50 PANGGUNG GEMBIRA & RISING JUBILEE RUN
10 Dec 2017, Fort Gate at Fort Canning Park



RISING50 INVESTMENT APPRECIATION NIGHT
18 Dec 2017, Pan Pacific Singapore



EXPERIENCE ASEAN

12 - 14 Jan 2018, Ficus Green in Bishan - Ang Mo Kio Park



CHRISTMAS CELEBRATIONS WITH MKIS

13 Jan 2018, Indonesian Embassy, Singapore



WHAT'S HAPPENING?

Top events, attractions and activities in Singapore
with the spotlight on Chinese New Year Shopping

CNY SHOPPING...

Where else but The Shoppes @ Marina Bay

A stunning botanical installation located at the Grand Colonnade South, located on Bay Level, between Chanel and Gucci at The Shoppes at Marina Bay Sands welcomes celebrating visitors. The special installation features a lovely walkway under six golden arches festooned with hanging cherry blossoms, where visitors can view a display of festive picks from leading retailers at The Shoppes, as well as their 2018 Zodiac readings. The glass façade of the mall will also be decorated with striking cherry blossom prints and gold lanterns to welcome visitors the moment they set foot on the property.

Shop till you drop to welcome and celebrate the Lunar New Year. What better a beloved shopping hot spot in Singapore than The Shoppes, a collection of high-end luxury flagship stores, which will now remain open till late throughout Lunar New Year up to 11.30pm on Fridays, Saturdays and the Eve of Lunar New Year from 15th to 17th February. That's not all - The Shoppes will remain open till 11.00pm on all other days so you can enjoy rocking shopping experiences picking up indulgences for family and friends. The fabulous range of giftables are yours to browse all under on arcade of wonderment and delights from over 170 luxury and premium boutiques - which run the gamut of Southeast Asia's largest collection of luxury watch brands to jewelry, from handcrafted goodies to branded lingerie, clothing, beauty aids and more...much more. Earn Double Rewards (6% Instant Reward Dollars) at all Sands Rewards Outlets, 15 - 25 February 2018 (min. spend of S\$3,000).

More dining options at
<http://www.marinabaysands.com/restaurants/festive-dining.html>

Source: marinabaysands.com



The Shoppes, a collection of high-end luxury flagship stores, which will now remain open till late throughout Lunar New Year up to 11.30pm on Fridays, Saturdays and the Eve of Lunar New Year from 15th to 17th February.



SweetSpot – Celebrate Auspicious Beginnings

Available only from 15th January to 2nd March 2018 at MBS. You can usher in plenty of good fortune with a **SweetSpot Chinese New Year Box** (picture left) or impress with the exquisite **Fortune Koi Fish** or sip on a delicious **Prosperity Smoothie** for just S\$7.

Discounts & sales

In addition to offers **exclusive to Wechat** users, shoppers can enjoy 10 per cent savings with a minimum spend of S\$1,000 at **Bally** from 1 to 25 February, as well as 10 per cent off regular priced items when they shop at **Club Monaco**, **Juicy Couture**, and **Nine West** from 15 January to 4 March. Fans of local fashion label **In Good Company** will enjoy \$50 off with a minimum spend of S\$300, while luxury children's stores **Ferrari Junior** and **nicholas&bears** will offer 30 and 50 per cent off selected apparel respectively.

There's the added pleasure of celebrating with lavish dinners from over 80 gourmet dining options, including nine award winning restaurants, and many offering special CNY menus. Earn 10% instant Reward Dollars¹ with your Sands Rewards LifeStyle membership at Marina Bay Sands Signature Restaurants.

More reasons to go

World-class entertainment for all age groups awaits you at this iconic hub. You can also visit the integrated resort's newest attractions, such as the latest Art from the Streets exhibition at **Art Science Museum**, and the multisensory **Digital Light Canvas** at The Shoppes. Book ahead for the fabulous performance of Evita, and make time for a banquet of contemporary works at **Art Stage Singapore**.

Photos by Martin Lukas



Lake Toba

DISTINCTIVE, DRAMATIC, DELIGHTFUL

Holidaying in one of the world's most dramatic lake sites is going to get a lot easier as the Indonesian government targets Lake Toba in North Sumatra to rev up infrastructure in a big way

Located in the center of Northern Sumatra Lake Toba 100 km in length, 30 km wide and about 657 ft deep occupies the crater of a supervolcano which erupted around 70,000 years ago creating a climate-changing scenario in its wake. The lake features Samosir Island, almost as large as Singapore and the Uluan Peninsula, pushed above the surface of the lake by subsequent movements in the below-ground magma chamber. The surrounds of the lake site are

rich in rainforest, with Sumatran tropical pine forest mantling the higher mountain slopes. Traditionally Lake Toba features the villages of the indigenous Batak community (culturally quite distinctive from that of Indonesia) whose homes are quite distinctive for their colourful roofs which resemble the curved ends of the hull of a boat. The annual Lake Toba Festival is perfect for imbibing the delights of the fascinating Batak culture, from dragon boat competitions to local art, music and sports. The crowds swell, as do prices,

during Chinese New Year! Accommodation facilities are available on Samosir and Parapat on the edge of the lake and where ferries leave for Samosir.

President Joko Widodo has personally urged that all tourism services and facilities in the lake area must be upgraded to meet international standards. An important part of this initiative has been the involvement of the heads of the seven surrounding districts: Samosir, Toba Samosir, Simalungun, Tapanuli Utara, Karo, Dairi, and Humbang Hasundutan,



who have undertaken the management of Lake Toba as a tourism destination, and a very successful one at that. The government's concern in this endeavour is also to improve the living conditions of the local population. Situated at a height of 900m above sea level, tranquil, breathtakingly scenic Lake Toba is an excellent retreat from the heat, humidity and pollution. It can get quite chilly and the need to don sweaters quite welcome!

In order to push all these plans off the drawing board and make them a ground reality infrastructure is being speedily revved up on several fronts, including roads and a railway line scheduled to run from the city of Medan to Lake Toba. There's also the plan to extend the Sibisa airport's runway in Tobasa District, constructing hotels and accommodations in the Lake Toba area, building a toll road from the Kualanamu Airport to Prapat, dredging and deepening the lake in the Tano Ponggol area and allocating 500 ha of land for "ecotourism."




Getting There

National carrier Garuda Indonesia has put out a new route between Silangit Airport in North Sumatra and Singapore since October, heralding the former's official operation as an international airport.

Since then Borong-Borong Silangit Airport (DTB) at Lake Toba has direct air services from Singapore with Garuda's thrice weekly flights. Today, already



five Indonesian airlines operate domestic routes to Silangit. These are Garuda Indonesia, Sriwijaya Air, Wings Air, Susi Air and Citilink. 

President Jokowi: Lake Toba to be the First of the 10 New Balis

Tourists are no strangers to the many-splendoured charms of Indonesia's largest lake and the world's largest volcanic lake, but with the opening of Silangit Airport in North Sumatra inaugurated on November 24, 2017 by none other than President Joko Widodo, this gorgeous lake is readying for over a million foreign tourists by 2019, an ambitious target by the government, looking to realize the target of 20 million foreign tourists visiting Indonesia by 2019. Lake Toba was ranked amongst the top 10 priority tourist destinations (Borobudur temple, Mandalika, Labuhan Bajo, and Thousand Islands, apart from Wakatobi, Tanjung Lesung, Morotai, and Tanjung Kelayang) in Indonesia in 2017. The opening of the airport is also an attempt to help boost the local economy.



President Jokowi accompanied by several ministers and officials inspecting the Silangit Airport runway at Tapanuli Utara, Sumut last November during the official opening of the airport. (Source: BPPI Setpres)

LAKE TOBA Travel Snippets

Where to Stay Picks – BOOKING.COM ranks the following as the top five places to stay at Lake Toba

ATSARI HOTEL This Parapat lakeside hotel scores high in value-for-money and **couples** in particular like the location giving it the highest marks for a two-person trip in Parapat



▲ **MAS COTTAGES** Located in Tuk Tuk in the region of Sumatra, 11.3 km from Parapat, Mas Cottages features a barbecue and terrace. There's also a restaurant on-site. More info: <http://mas-cottages.blogspot.sg/>



▲ **INNA PARAPAT HOTEL & RESORT** In Parapat (3-hr drive from Medan) provides **three** types of guest rooms: Superior (which starts from 33.5sqm or 360sq ft), Deluxe and Family Rooms; Junior (which starts from 49.50 sqm or 532 sq ft), Teratai and IP Suites. More info: www.innaparapat.com



▲ **TAMAN SIMALEM RESORT** Located in Tongging, just 33.8 km from Berastagi is another popular choice for couples. More info: <http://www.tamansimalem.com/>

PATRA COMFORT PARAPAT A 3-star hotel offering good value for money. More info: <http://hotelindonesiagroup.co.id/patra-comfort-parapat.php>

'Must See' Events Calendar 2018

For latest updates on events that might be taking place during your visit to Lake Toba, go to:

<https://www.laketoba.com/events-on-lake-toba/>
Important: Provided are the tentative dates, please confirm with the organisers the actual dates of the events.

Toba Coffee Festival, May 2018

Coffee from various regions of Northern Sumatra is on exhibition. This festival not only introduces the local coffee but also promotes educational and cultural activities about coffee. They include Workshop and Coffee Field Trip for local coffee farmers to be able to grow and improve the quality of coffee beans and production.

Soposurung Art Festival, June 2018

Soposurung Art Festival is an event organized by international school students and packed with art and cultural activity of the local community. It features a variety of dances, fashion shows, music and carnival that represent the life of the existing population at Soposurung.

Fruit and Flower Festival, July 2018

Enjoy the sweetness of many types of tropical fruit and witness the beautiful colors and the breathtaking scent of the various types of flower at the unique Fruit and Flower Festival in Karo. The festival lasts for 4 days and highlights many art and cultural performances, entertainment and folk games, bazaars, exhibitions, as well as a number of competitions. Among them are flower arrangements, mixing of flowers, fruits and vegetables, decorating carts, delegation parades, exhibition booths, and choir competitions.

Gondang Sabangunan, July 2018

Gondang Sabangunan Festival is a musical event that represents a unique culture that you can't find elsewhere on earth. Local contents dominate the nuance of the music. They include the Gondang music instrument and the Tortor dance. In addition to offering the cultural attractions, Gondang Sabangunan Festival has also become an arena for the local artists to channel their talents in music, art, and culture.

Paragliding, August 2018

This competition is open to the public and the entire region. It is unique because the landings can be both on land and in water. The beauty of Lake Toba is a challenge as well as attraction as the sport spurs adrenaline while you are in the air. Beta Hill on Samosir island serves as the center point of the race. It is one of the best paragliding locations in the world!

PICTURE
POST

LAKE TOBA TAMED?

Photo by Martin Lukas



It did not escape the sharp eye and wry humour of the photographer, Martin Lukas, as he contrasted the laid back comfort of the girl in the bean bag taking her photo of the stunning scene of the world's largest volcanic lake formed by the destructive eruption of a supervolcano 77,000 years ago!



Overseas Family School



Master Policy:
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ACADEMIC	DIVERSITY	LANGUAGE ACQUISITION
<ul style="list-style-type: none"> OFS maintains the highest academic standards Rigorous implementation of International Early Years Curriculum (IEYC), International Primary Curriculum (IPC), International Baccalaureate (IB) and IGCSE Curricula 	<ul style="list-style-type: none"> Around 3000 students from more than 70 countries - no dominant culture Student-life is a rich cultural experience, unique among international schools in Singapore 	<ul style="list-style-type: none"> OFS offers a very wide range of languages to learn, from Kindergarten through to IB Diploma in Grade 12 The OFS Study Preparation Program (SPP) allows rapid acquisition of English for students who need to learn or improve their English SPP is an intensive, highly successful and widely acclaimed program
CAMPUS	SPORTS & ECAs	MOTHER TONGUE SUPPORT
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