

CATCH

ARTISTRY . TASTEBUDS . SKILLS . INDIVIDUALITY

EDITION

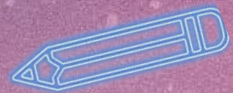
35

UNMASKING





EDITOR'S NOTE



Masking up is now an everyday routine due to the pandemic. Under our masks, we can hide what we don't want others to see and keep it a mystery. So we can't help but wonder, what other things do we mask up in life and how can we uncover them?

In CATCH's 35th edition, we delve into the theme of unmasking. As we unmask and dive deeper, we learn and uncover more about the things around us as we remove the mask on the surface level.

In artistry, we learn more about a once flourishing art form in Singapore — Chinese Opera — from Nick Shen of Mediacorp's Channel 5 drama, *Titoudao* and the leader of two Chinese Opera troupes (page 8).

For tastebuds, take a trip to Nashville, Tennessee with Chix Hot Chicken's Nashville-style fried chicken. Then treat yourself to dessert with Three's A Crowd's signature waffles with ice cream (page 32).

Under skills, let's hear from the successors of Roger&Sons — a carpentry collective — on their commentary of the sunset trade in Singapore (page 46). We also check in with photographer, YK, and what he's been up to since tours for the American singer, Lauv had to be cancelled due to the pandemic (page 40).

Lastly in individuality, let's discover more about ourselves and behaviours. Hear from Alex Lim, an ex-convict-turned successful entrepreneur as he made amends with his past mistakes (page 57).

We hope that you've learned something new from our stories like we did while writing them.

Always,
Merrilyn

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ARTISTRY

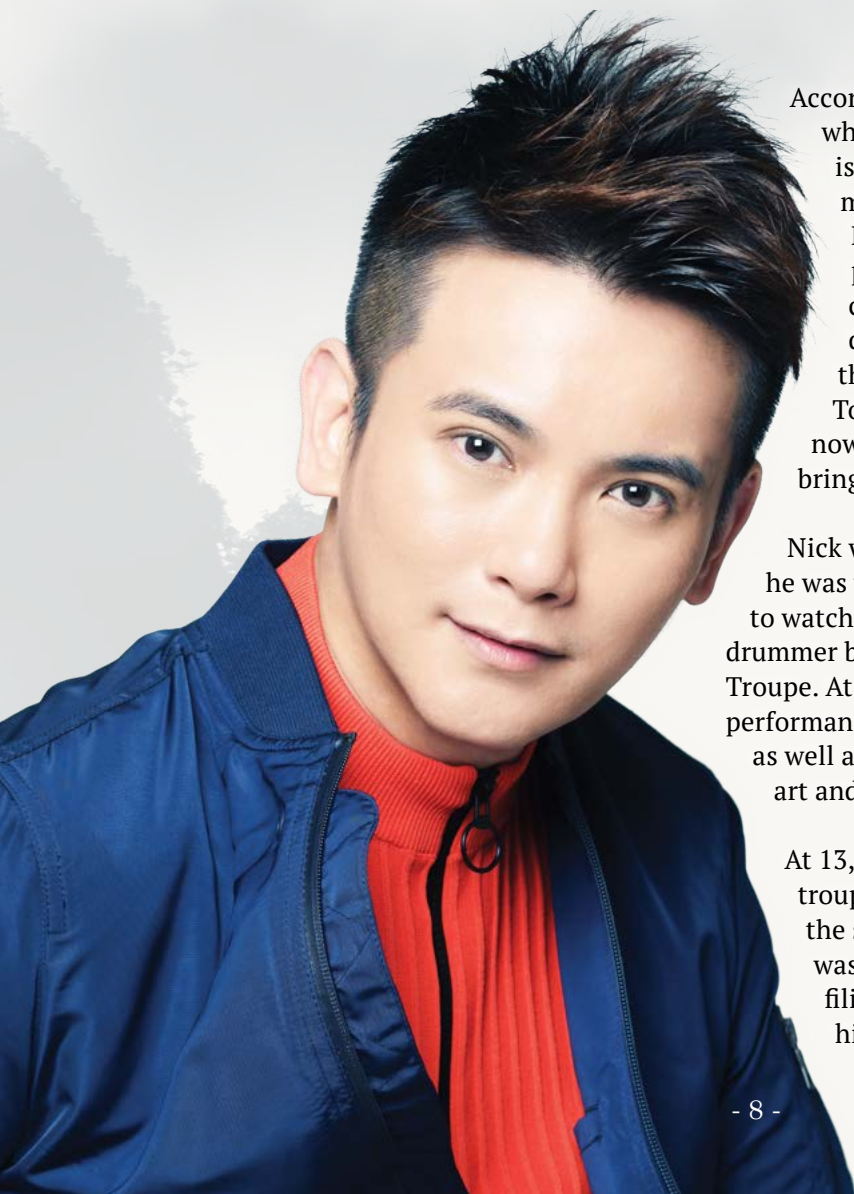


Reviving Chinese Opera

Much as Chinese Opera is a vanishing art in Singapore, a recent English drama programme has helped bring it into the limelight. We hear what Chinese Opera advocate and lead actor of Titoudao, Nick Shen, has to say about the performing art in Singapore.

WRITTEN BY: SHANNON HO

PICTURES BY: NICK SHEN



According to Chinese Opera advocate, Nick Shen, who is between the age of 40 -45, Chinese Opera is a form of performing art that weaves acrobats, martial arts, acting, and singing together.

Before he embraced Chinese Opera, the actor, presenter and entrepreneur started his acting career after he earned the title as the winner during Mediacorp's Star Search in 1999. He then left showbiz in 2011 to start and focus on Tok Tok Chiang, a Chinese Opera troupe, and is now commonly known as the "Nick Shen who is bringing the Chinese Opera culture back".

Nick was first exposed to the performing art when he was very young. His grandmother would bring him to watch Teochew street opera. His grandfather was a drummer backstage of Lao Sai Tao Yuan Teochew Opera Troupe. At a young age, Nick was fascinated by the whole performance - the colourful costumes, the painted faces, as well as the fighting scenes. He was intrigued by the art and aspired to be a brave warrior on stage.

At 13, he started to play small roles in street opera troupes. When he grew older and could understand the script better, he realised that Chinese Opera was not just a performance. It taught viewers about filial piety, loyalty, and uprightness, which made him appreciate this performing art even more.



Nick started Tok Tok Chiang in 2011 to promote Chinese Opera in Singapore. He said that he was encouraged by his friends to pursue his dreams and turn his passion for Chinese Opera into a purpose by educating those who don't know about it.

Tok Tok Chiang now has Tok Tok Chiang Wayang and Tok Tok Chiang Opera. Tok Tok Chiang Wayang focuses on wayang performances while Tok Tok Chiang Opera is a non-profit entity to promote cultural appreciation in Singapore. They have partnered with various organisations like the Ministry of Education, National Cancer Centre Singapore, Sun Yat Sen Nanyang Memorial Hall and the Singapore Kindness Movement, just to name a few. These partnerships made workshops that promote Chinese Opera possible.

“

I felt that I needed to do something to preserve our rich tradition, culture, and this art form.

”

Tok Tok Chiang Opera bring new appeals of the art to their target audience by incorporating both Chinese and English and adding magic tricks into the performance. Younger audiences who do not understand the script and dialogue written in Chinese dialects can understand the performance through the change in the language of the script.

Other than Tok Tok Chiang, Nick took over Lao Sai Tao Yuan Teochew Opera Troupe in 2017. He took some time to consider this offer as the former troupe owner asked him if he was interested because it was a great responsibility. He said, “I felt that it would be a great pity to close down a troupe with 156 years of history, and so I bought over the troupe with my savings.”



Nick also added, “It was also very disheartening to see the actors getting older and the audience getting smaller. I felt that I needed to do something to preserve our rich tradition, culture, and this art form”.

When asked if it was hard to manage two troupes at the same time, Nick said, “It was (hard), and still is very tough. (It's) not just about time management but also managing the finances of running both companies, as well as the constant need to brainstorm for ideas to improvise and sustain the businesses.”

During the pandemic, like every other business, Nick's troupes had to cease their operations. Workshops and classes were cancelled as physical classes took place in schools, which had limited visitors. Wayang performances have also stopped since March this year. Thus, they implemented the way they performed from performing in-person to performing on Facebook Live, but with a smaller performing group.

Aired on Channel 5 as an English series on Hokkien Opera, *Ti Tou Dao* was a 13-episode drama that was inspired by the real wayang star, Oon Ah Chiam. It talked about how Ah Chiam rose to stardom in the wayang industry.

In the show, Nick was cast as Master Gwee Boon, the troupe leader for Sin Sai Hong, the troupe in the show. He shared, “I was asked to auditioned for three roles — Master Gwee Boon; Ah Seng, Gwee Boon’s brother; and Ah Zai, Master Gwee’s adopted son. Initially, they thought I was too boyish to be Master Gween Boon but they were finally convinced to let me play him.” (was there an explanation as to why? Would be good to use the direct quote here)

When asked if Nick had any special memories on set, Nick mentioned that one of his “fondest” moments on set involved a fight scene with Andie Chen, who was playing his brother. As Nick was the creative consultant for the show as well, he had to choreograph a fight scene within a short time. He added, “It’s a good thing Andie has wushu experience and we have good chemistry, so we were able to come up with something in an hour.”

Just like *Ti Tou Dao*, Nick would strongly support any drama series that centres around wayang to promote this performance art.

Nick feels that Chinese Opera is a vanishing art form these days because the younger generations don’t appreciate it as much as they did in the past. Nick also said, “Language barrier is definitely one of the reasons (why the younger generations don’t appreciate) as younger generations tend not to understand nor speak Chinese dialects.”

Another reason could be because they’re tech-savvy and have easy access to a large variety of entertainment choices like YouTube and Netflix, Nick added

“*With the passion, it’ll drive one’s perseverance.*”

Nick and his team at Tok Tok Chiang have been actively conducting workshops in schools for primary to tertiary students since 2011., which he feels will help educate the younger audiences.

Also, Tok Tok Chiang has done performances internationally, organised exhibitions and works closely with the media to expand their reach to spread the word and create more awareness to a younger and wider audience.

As Singapore is well known for our multiracial community, Nick said, “It is important for every race in Singapore to preserve our heritage and pass on the culture to the next generation. Losing any part of these heritages and cultures, Singapore will lose its ‘flavour.’”

Furthermore, it is important to have a great passion for performing. He said, “With the passion, it’ll drive one’s perseverance”.





Hands On Henna

Hennas are currently used as a form of art. However, did you know what hennas were used for in the past?

WRITTEN BY: SHANNON HO

Henna has been a part of ancient traditions for centuries up till now. Though these days, hennas are also often used as temporary tattoos with contemporary designs.

What is henna? It is a dye prepared from the plant *Lawsonia Inermis*. Traditionally, they are associated with good health, fertility, wisdom, protection and spiritual enlightenment.

Hennas are found in many traditions in India. One such example is known as mehndi, which is associated with positive spirits and good luck. It's applied during celebrations like the birth of a child, occasions of observing fasts and engagement ceremonies.

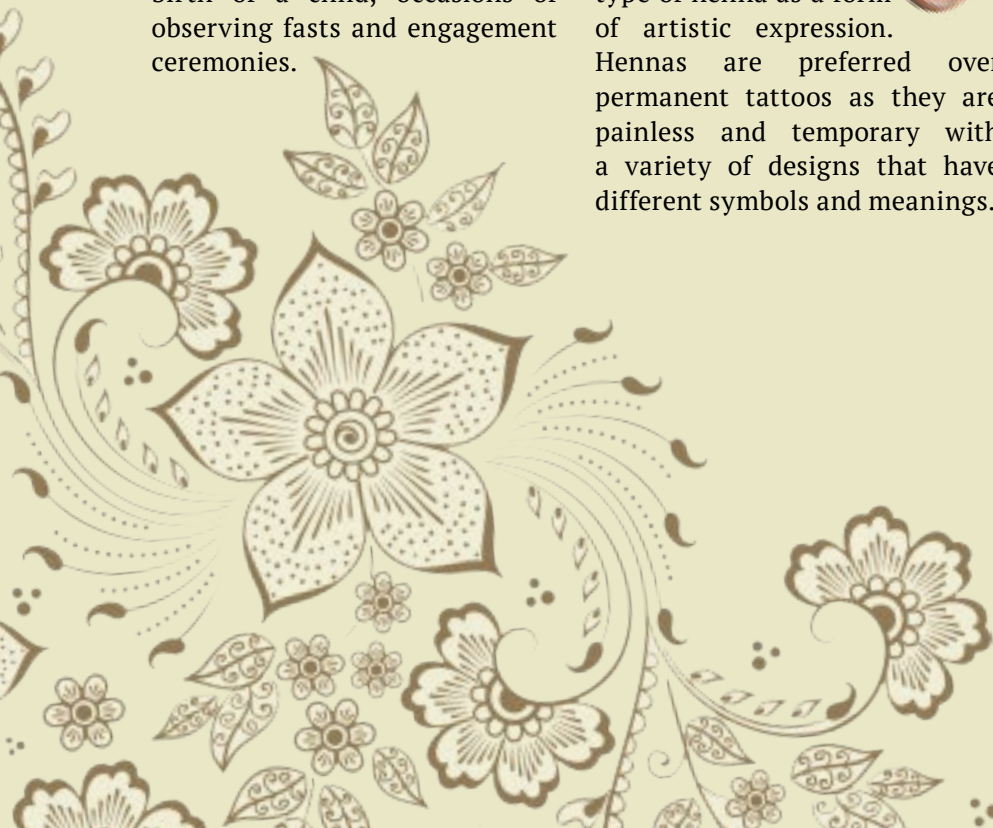
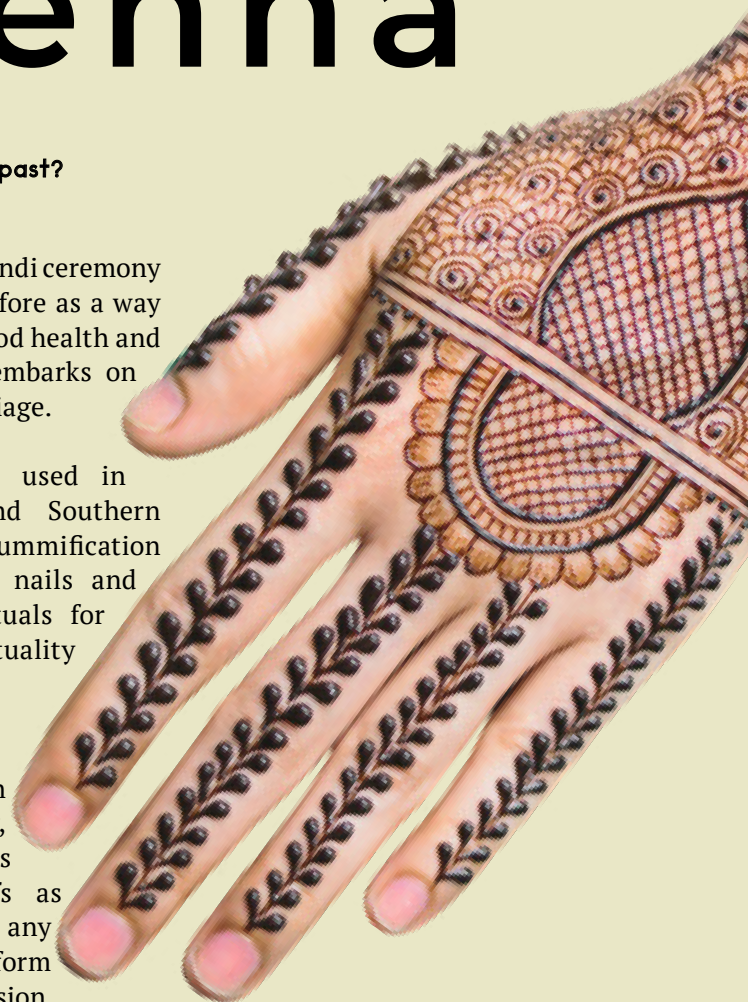
For weddings, a mehndi ceremony is held the night before as a way to wish the bride good health and prosperity as she embarks on her journey to marriage.

Hennas were also used in Ancient Egypt and Southern China, prior to mummification to dye hands and nails and associated with rituals for the purpose of spirituality respectively.

Today, hennas have no boundaries in culture, ethnicity, gender, religious or spiritual beliefs as anyone can draw on any type of henna as a form of artistic expression. Hennas are preferred over permanent tattoos as they are painless and temporary with a variety of designs that have different symbols and meanings.

Jagua-inked hennas are very common these days as they are darker and last longer than the usual brown henna ink.

Hennas can be a viable replacement to tattoos since they are temporary. This allows one to draw on different types of henna designs from time to time to express their feelings. It is definitely heartwarming to see something traditional evolve into something all-inclusive.



Blast to the Past

There are several historical places in Singapore which may have been forgotten by many as they are not frequently mentioned or visited. We may have walked past or visited some of these places but know nothing of it. Here are some of the places we visited!

WRITTEN BY: BOH KE YNG

PICTURES BY: TAWFIQ ISMAIL

Central Fire Station

Being the oldest surviving fire station in Singapore, Central Fire Station was completed back in 1909 and it has turned into a Museum in 2001. The Central Fire Station currently houses the Civil Defence Heritage Gallery which is also the official museum of the Singapore Civil Defence Force. In the museum, it showcases the history of firefighting in Singapore from the 19th century till today. If you were to visit the museum today, you get to learn about the civil defence's progression in Singapore throughout the years. There are displays of antique fire engines as well as other fire fighting equipment. Apart from that, there are also customised interactive stations if you would like to have a close-up experience of what firefighters and rescuers go through during a mission. End off your visit with tours up the hose tower of the Central Fire Station, which was Singapore's highest point back in the 1920s.





Old Hill Street Police Station

The Old Hill Street Police Station, first jail in Singapore, was a space for public functions as well as a building which housed a theatre and a school back in the 80s. The Singapore Police Force built several police stations after the reorganisation in the 90s to deal with the overwhelming increase in the Chinese secret society activity. The Hill Street Police Station was being used by the Japanese army as a holding area and torture

chambers during the Japanese Occupation. After the war, it was being reverted back as a police station and in 1960, a new housing scheme gave the police personnel the option to live in government-built accommodation. Today, the Old Hill Police Station is being used by the Ministry of Communications and Information, Ministry of Culture, Community and Youth and was gazetted as a national monument back in 18 December 1998.



Thian Hock Keng



A living-monument and architectural masterpiece in Singapore, Thian Hock Keng Temple is also an important stakeholder in Singapore's history from the 1800s Chinese immigrants would visit the temple to give thanks to Mazu, also known as the Goddess of the Seas for their safe voyage. It is one of the oldest and most important Hokkien temples in Singapore. Something special about this temple is the fact that the entire structure was assembled without nails. Thian Hock

Keng is an architectural masterpiece of stone, tiles and wood, carvings of dragons and phoenixes managed by Singapore Hokkien Huay Kuan. Thian Hock Keng was gazetted as a national monument in 1973 and over the last few decades, to restore and repair works of the monument, Singapore Hokkien Huay Kuan has funded over \$6.5 million. The restoration project has also won 4 architectural awards, including the most prestigious award from UNESCO Asia-Pacific Heritage 2001 Awards for Cultural Heritage Conservation Building.

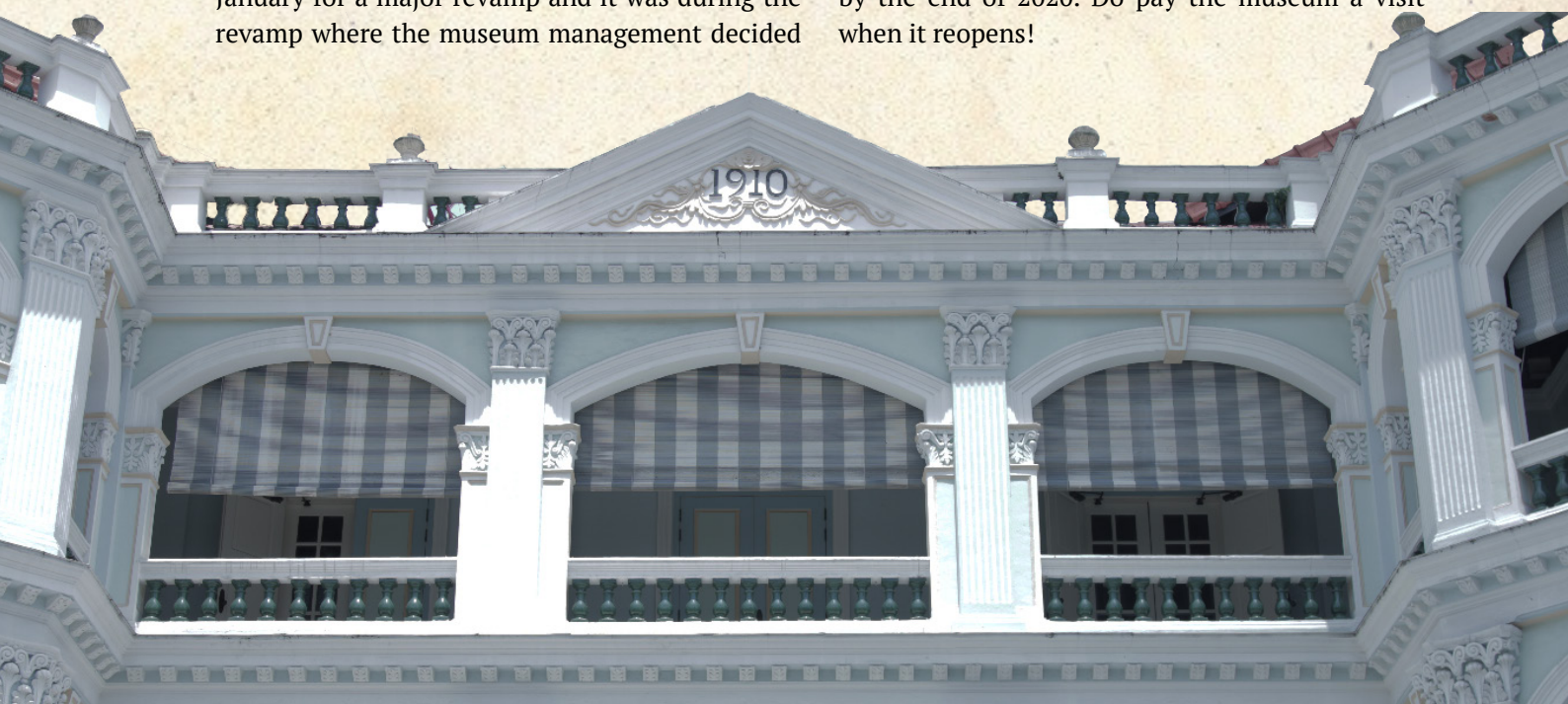




The Peranakan Museum

The Singapore Peranakan Museum is currently closed for renovations and they will be back. It is a museum in Singapore which is specialised in Peranakan culture. A sister museum to the Asian Civilisations Museum, The Peranakan Museum is the first of its kind across the countries where it allows visitors to explore Peranakan cultures in Singapore. It is housed in the Old Tao Nan School building at Armenian Street. The Asian Civilisations Museum was closed in 2006, 1 January for a major revamp and it was during the revamp where the museum management decided

to display the Peranakan culture over a children's museum. This enabled the Museum to house the world's most distinctive and comprehensive Peranakan museum collection of artifacts and wares, with a potential annual visitorship numbers of 112,000 people. On 25 April 2008, the museum officially opened with ten permanent galleries showcasing main themes of Peranakan life. The Peranakan Museum is then closed for another revamp work on 1 April 2019, expected to be done by the end of 2020. Do pay the museum a visit when it reopens!





BLURRING THE LINES



Top left: 3 GHz by Clara Lim,
Top right: ArchiGallery Exhibit,
Top right Centre: The Tympanium,
Below right: Excerpts of Interventions by Diana Rahim

**My last art museum experience
was at the National Gallery of
Victoria, Melbourne in March.**

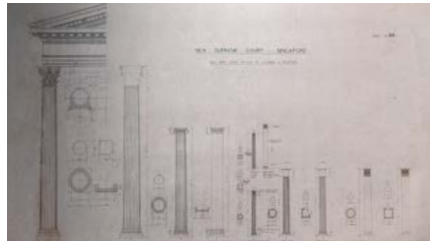
**As I stepped into a museum
for the first time in 6 months,
I wondered. Has the pandemic
altered my museum experience?
Have museums adapted to new
platforms to better engage
visitor's experience?**

WRITTEN BY: TAWFIQ ISMAIL
PICTURES BY: TAWFIQ ISMAIL

The pandemic has shown that art museums are not spared. It is precisely because of the pandemic that we need more art to give a sense of comfort and lift our spirits up. When the National Gallery announced a one year free membership for Singaporeans in August, I grabbed the opportunity to visit them. There were three new exhibitions on public display – *Time Passes* and *An Exercise of Meaning in a Glitch Season (AEOFIAS)* both of which will be on public display until 21 February 2021. There's also the ArchiGallery, a new permanent display in the museum.

So are the three new exhibitions worth the hype? Both of the temporary exhibitions feature new artists and independent curators exploring our current navigation and experiences amidst the pandemic and lockdown restrictions. For me, the main standout from the *AEOFIAS* exhibition has to be *3 GHz*, an installation done by Clara Lim. It uses a discontinued microwave oven alongside a montage display of local advertisements from the 1980s.

I liked Clara Lim's exhibition because it had a throwback pop-art vibe with its use of neon lights. The exhibition however came with a twist to warn viewers of the dangers of our wasteful habits specifically through consumerism and media habits. Though I noticed that some visitors were too engrossed with the Insta-worthy installation that it has overshadowed the public service announcement the artist was trying to convey.



On the other hand, the *Time Passes* exhibition deconstructed the experiences we have all gone through during the lockdown period. The installations used more variety of elaborated materials compared to the previous exhibit, ranging from rattan, wood, glass and soil.

Diana Rahim's *Interventions* was my favourite. It explores the artist's solutions on hostile architecture found in Singapore, often designed to regulate public behavior and maintain order. While there was no actual or physical installation of alternatives to hostile architecture, she provided photographs of remodeled hostile architectural elements that she made side by side.

It took me some time to absorb the meaning of the installations of the temporary exhibits and many of the installations have a tendency to use linguistic jargons.

ArchiGallery is the new permanent gallery at Level 4. The gallery provided more insights on the architectural history of the two buildings. *The Tympanum* seems to be the highlight of the exhibition as it explored the history behind the neo-classical architecture of the Old Supreme Court. That segment was fascinating as it showcased initial drafts and sketches of our Justice sculpture of the

Old Supreme Court. Overall, I do think the exhibition is still worth the visit for those who have a couple of hours to spare and happen to pass by the National Gallery. More importantly, I applaud the gallery for showcasing adaptation and flexibility to the art spaces in this new normal.

Needless to say, the arts-going experience worldwide underwent a revamp and are finding new innovative

ways to engage visitors and remain relevant. Aside from newly implemented crowd control and social distancing measures, some museums have even made their content accessible online to increase the overall appeal.

Considering that guided tours have ceased because of the pandemic, I recommend that you download the Gallery Explorer app so as to enhance the art experience between you and the exhibits.

To quote the words of Eike Schmidt, who is the Senior Director of Galleria degli Uffizi in Italy: "Although the museums have had to close their exhibits, art and culture does not stop."

“ I applaud the gallery for showcasing adaptation and flexibility to the art spaces in this new normal. ”



MASK IT *Fashion*

Take masking up a notch by matching your masks to your outfits. Let's turn these functional things fashionable!

WRITTEN BY: NURIN QISTINA
PICTURES BY: NURIN QISTINA





BLACK ON BLACK

Black looks good on anyone, and it's easy to dress it up with just accessories! By simply pairing your outfit with a silver chain necklace or adding a belt with silver elements can give your outfit a street-style vibe. Throw on a black bomber or leather jacket for that extra oomph!

PLAYFUL *Pastel*

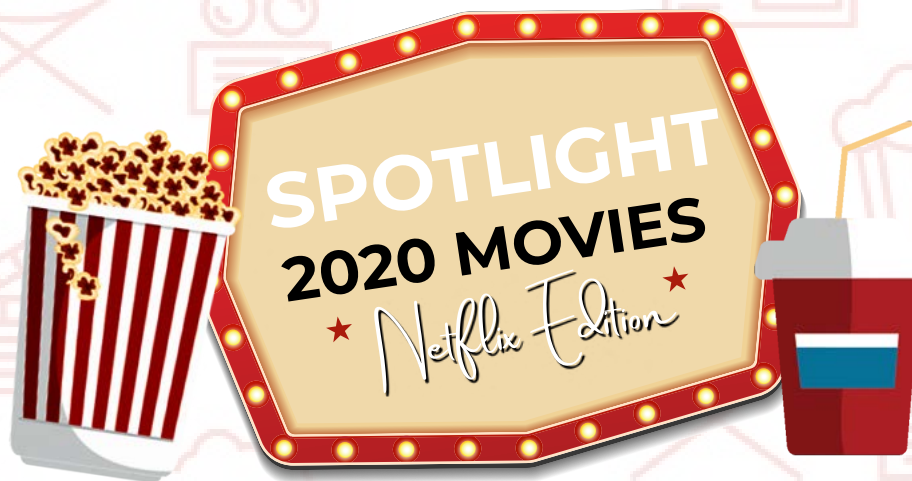
Who says you can't be fashionable with colours? Pair your muted pastel outfit with a striking fashion mask to balance the whole fit.





simple
WHITE

The mask that can go with literally anything!
Dress it up or dress it down, you can do it all.
Safe to say, it'll always match whatever you wear.



Below is a review of some of the movies released by Netflix in 2020 should you find yourself spoilt for choices as you are cooped up at home avoiding the cinemas.

WRITTEN BY: TAWFIQ ISMAIL

01. THE DEVIL ALL THE TIME

Genre: Psychological Thriller

Marine Willard Jones (played by Bill Skarsgard) shot his gunnery sergeant Miller to end his misery after he was left to die on the cross. Subsequently, a chain of events lead to Willard's death. Meanwhile, Arvin, the son of Willard (played by Tom Holland) experienced trauma witnessing his parents' deaths.

His adult life was hence shaped by the ordeal, and tragedies seem to follow him and his neighborhood.

The movie examines religion and abuse of power. It can be hard to understand as the plot often moves back and forth the timeline.

I recommend that you do not just watch because of its star-studded cast but because you are willing to invest your time into the complex characters and delve into a heavier topic and complicated storyline.



02. UNBREAKABLE KIMMY SCHMIDT: KIMMY VS. THE REVEREND

Genre: Comedy

If you like comedy, and you like the interactive choose-your-own adventure movie concept, you'll enjoy what the movie has to offer.

In the original Netflix series, Kimmy had to adapt to her new life after she was freed from Reverend Richard, the man responsible for keeping her and three other women hostage for 15 years. Kimmy is a now successful author who was supposed to marry Prince Frederick. In a twist of fate, she encountered the Reverend again and had to thwart his latest scheme.

Overall, I still do find the movie enjoyable, with its many comedic gags and adventures waiting to unfold. Since the movie served as an extension of the Netflix series, I would recommend that you watch several key episodes of the Netflix series to appreciate the movie.



03. ENOLA HOLMES

Genre: Adventure-Mystery

Based on *The Enola Holmes Mysteries* novel series by Nancy Springer as a spin-off from the original Sherlock Holmes stories in 2006. Elena Holmes (played by Millie Bobby Brown) is a Victorian era teenager who refuses to conform to traditional gender expectations.

Needless to say, Enola's relationship with her brothers were explored and their

mother's disappearance became the plot device as she embarked on a quest to find her – much to the disapproval of her brothers.

Holmes often broke the fourth wall throughout the movie - which can be distracting. The movie still has its charming moments especially the on-screen chemistry between her and the handsome Viscount (played by Louis Partridge).



04. TIGERTAIL

Genre: Drama

Tigertail marks director Alan Yang's directorial debut in this poignant family drama loosely based on his family's personal experience. The story is told from Pin-Jui's point of view, a working class Taiwanese who married his boss' daughter in exchange for better opportunities in America. Years of repetitive work and an unromantic marriage turned the once charming swagger into a subdued individual.

In my opinion, Tigertail is one of 2020'S best Netflix originals. It's on my go-list of movies I will watch again. With a run time of just 90 minutes, it left me wanting for more. You can tell the director is projecting Wong Kar Wai vibes in the movie's flashback scenes with the use of rich and vivid colours; juxtaposed by sterile and bland hues in its present day scenes. Though I do feel some parts of

the movie are left unanswered and glossed over.

Overall however, I do think the director did justice in echoing the sentiments of East Asian immigrants who migrated to the States and the sacrifices they made for their children and how when all is said and done, they wanted their children to have a better life than them.

TASTEBUDS





Cafe Reviews: Cool or Boo?

Two friends try out unique and underrated cafés to see if they are worth the hype!

WRITTEN BY: BOH KE YNG & SHANNON HO

PICTURES BY: HVALA, BOH KE YNG & SHANNON HO

Have you checked out the newly opened Japanese-themed café Hvala outlet at Keong Saik? For the full Japanese experience, the place is decked out in traditional Japanese wooden furniture and pottery, there are even sitting areas with tatami mats on the third level!

The wide range of authentic teas are shipped directly from a farm in Japan and the outlet is also fully vegan, using oat milk in all their drinks and gelatos instead of using fresh milk. Hvala has left us an unforgettable time there as we get to experience a Japanese culture without having to fly to Japan.

During your time there, you should try out their waffles and signature petit Matcha and Hojicha cakes (\$8.80).

Apart from desserts, you should definitely try out their signature Iced Matcha Hojicha Latte (\$7.00) as you are able to enjoy a combination of both teas.



HVALA

KEONG
SAIK



BUTTER BEAN

FUNAN MALL



Butter Bean is BreadTalk's new café concept that serves a wide

range of modernised breakfast selections. They currently have two outlets, one in Funan Mall and the other in Vivo City. The interior gives off a very bright and upbeat mood with their yellow decor which made the

experience more enjoyable. We tried the Omu Cheese Toast (\$4.20) and after the first bite, we fell in love with it. The inch-thick butter loaf was savoury with a toasted crisp edge. We also tried the Battered Fish Fillet Sandwich (\$4.60) paired with thousand island sauce.

Both the toast and sandwich were appealing in its own way. Each hot

pocket is stuffed with a delectable trio of omelette, sliced cheese and butterhead lettuce. Add \$2.20 to make it a set, served with a choice of iced Kopi or Teh Latte. We also had the Laksa Love set which came with a drink. The laksa was pretty scrumptious as the prawns were fresh and the eggs were soft. Other drinks we tried were their BBrûlée Kopi Latte (\$3.20) and Teh Latte (\$3.20)

that had a layer of salted cream foam on top and it was so good. It tasted even better when you mixed the foam with the drink, giving a sweet and salty combination.

Overall, it's affordable and the portion is of the right size. Absolutely worth the visit and try!



Cha Tra Mue is an authentic Thai milk tea brand that was recently brought over to Singapore again. It is located at Paya Lebar Quarter.

Unfortunately, we did not manage to try the soft serve as the machine was down that day. We tried the Oolong Milk Tea (\$4.20) and the Signature Thai Tea Milk (\$5.60). The Oolong Milk Tea had a strong aroma that was slightly different from the oolong milk teas that we usually drink from bubble tea brands. It was a pleasant surprise

to us Oolong Tea lovers but it may be a little strong to those who are unfamiliar to the tea's aroma. The Signature Thai Tea Milk topped with pandan-flavoured pearls which is unique in Singapore and hence worth trying.

The drinks at Cha Tra Mue tasted the same as the ones in Thailand and it feels as though Thailand has come to us! For those who do not stay near Paya Lebar, fret not as Cha Tra Mue has opened a new outlet at One Raffles Place!

CHA TRA MUE

PAYA LEBAR QUARTER





CENTRAL

PERK CAFÉ

If you've watched the popular American television sitcom *Friends*, you may be aware that a reunion episode of the show was expected to air this year but got postponed due to the pandemic. But fret not as you can still indulge yourself in the world of *Friends* by visiting this sitcom-inspired Central Perk café here in Singapore! The café was designed just like the set of the *Friends* and the food makes you want to watch the show all over again.

The café had different coffee brews with varying intensities representing each character. We tried Chandler and Rachel's brew. Rachel's was lightly roasted while

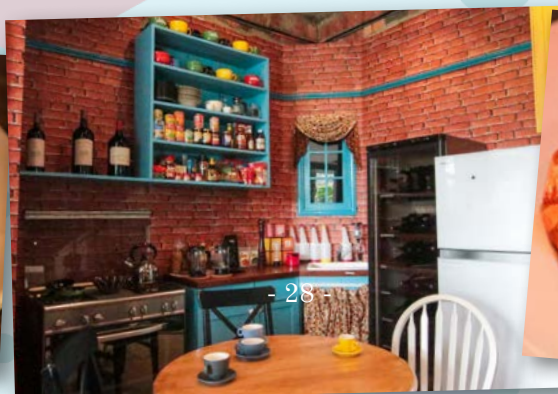
Chandler's was city roasted. As a non-coffee drinker, I felt that both brews (\$8.00) were strong and couldn't really tell a difference between the two, except that Rachel's seemed like it had a hint of floral taste. However, for Ke Yng who can't live without coffee, loved Chandler's brew. So if you're not a coffee lover, you may not appreciate their brews. You can try out their other beverages too!

The menu also included dishes inspired by the show. Such as Mrs Braverman's Cheesecake (\$16.00) and Joey's Ride Along Sandwich (\$21.00). We had Monica's Too Much Garlic Aglio Olio (\$28.00) and the sandwich for our mains. The aglio olio was served with huge prawns and scallops that were very fresh! Whereas the sandwich packed with homemade Kurobuta pork meatballs, cheese and dressed in barbecue sauce - served alongside fries, was so

filling that one would feel guilty after eating. It would've also tasted better if we took less time snapping pictures before digging in! Ultimately, Ke Yng and I both agreed that the aglio olio was the best.

For sides, we had the ROSS-TI Potato (\$14.00) served with sour cream, bacon and scallions but sadly, nothing stood out to us for this dish. We also had the cheesecake with berries and grapes served on the side. It helped us understand why Rachel and Chandler just couldn't put their forks down - the cake was so soft and creamy and it tasted so rich in flavour but was still light on the palate.

Although most of the food was good, the price is a little steep. It's definitely a great place to hang out with friends but make sure to warn everybody about the cost!



Worth the HYPE or NAH?



The first ever 7 Eleven x Coca Cola store is now open in Singapore! Something new to you? Continue reading to find out more!

WRITTEN BY: BOH KE YNG

PICTURES BY: BOH KE YNG

7-Eleven has collaborated with the Coca-Cola Company and has opened their very first Coca-Cola themed store in Singapore.

On the first level, it is your usual 7-11 store concept that sells snacks and drinks from all the other 7-11 stores with its standard pricing.

Making your entrance to level two, there are tables and chairs for people to sit down and have

a bite or drink while chatting with their friends and family. It is a very good hang out spot for people who just want to sit down and have a quick rest before going anywhere else. Apart from that, there are Insta-worthy spots all over for you to take some amazing photos to upload on your social media accounts. There is a foosball table and a few claw machines that can be used for entertainment. In order for

you to play with the claw machine, you will need to spend a minimum of \$7 at their retail area. In your purchase of a minimum of \$7, you are required to include Coca-Cola, Sprite or A&W beverages to qualify. If you are a big fan of Coca-Cola, you might want to win something out of the claw machine!



A Peranakan themed Starbucks recently opened at 86 East Coast Road #01-02 Conservation Building, Katong Square - is filled with various types of Peranakan art! The interior is designed with wooden furniture, wall murals and artworks to give off a cosy and relaxing vibe to the customers.

The art pieces displayed all over the store are by

local artist, Danielle Tay to pay homage to the rich Peranakan heritage in Singapore. There is also another private room with more artworks adorning the walls and can be used for private gatherings. Sadly, apart from the Peranakan design, there is no difference in the price of the drinks as well as the menu.

However, when I was there, they had launched a new drink, Oat Caramel Macchiato

Frappuccino for \$9.70 and I fell in love with it after the first sip! It has a rich and strong oat taste and combined with coffee, perfect!



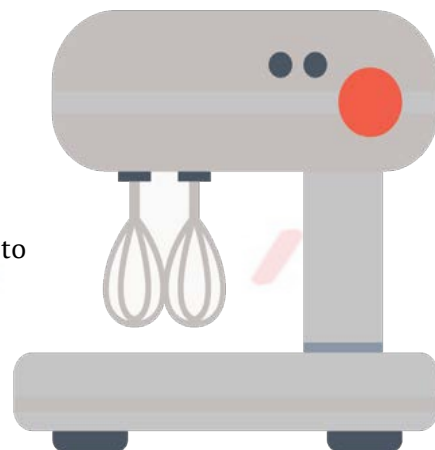
TikTok Recipes:

Rad or Bad?

Are TikTok recipes just fads or useful hacks that are here to stay?

WRITTEN BY: MERRILYN TENG
PICTURES BY: MERRILYN TENG

The year is 2020 - with people all over the world finding themselves quarantined at home amidst a global pandemic, seeking for new thrills to ease their boredom. Enter TikTok, a social video-sharing site where people post all sorts of videos for comedy and entertainment in under a minute. With everyone stuck at home, a particular type of topic had started to gain traction as people begin to get crafty: how-to recipe videos. From bizarre creations to cooking hacks that might be handy, we uncover some of the viral recipes on TikTok and see if someone with little experience in cooking can recreate them too.



Dalgona coffee



You will need:

- 1 tablespoon coffee powder
- 1 tablespoon sugar
- 1 tablespoon water

Execution:

1. Combine all the ingredients together.
2. Whisk to let the mixture turn into a foam-like consistency.
3. Use another cup, add ice, milk and your whipped coffee foam on top.
4. Hand-whisking the mixture has to be the most tedious process and can get tiring!

VERDICT

Not a big coffee drinker so I wasn't the biggest fan of my creations. Though I could see the appeal for regular coffee drinkers as it's a fun new take on the drink.



You will need:
2-3 eggs
Milk
Butter for the pan

VERDICT

It's definitely quite challenging to make the egg form the shape of the tornado with the chopsticks. Aside from that, it's pretty much just eggs so still yummy!

Execution:

1. Crack your eggs together and whisk.
2. Add your eggs into a heated pan.
3. Position each chopstick on the opposite ends of the pan.
4. Twist the chopsticks in a clockwise direction as you rotate the pan.
5. Turn until the egg forms a swirly shape!

VERDICT

Pretty good! You can't go wrong with eggs and cheese in a breakfast sandwich. Add other ingredients like lettuce and tomato to elevate the taste.

You will need:

2-3 eggs
2 bread slices
1 tablespoon butter
2 slices of cheese
Salt and pepper to taste

Execution:

1. Crack your eggs together and whisk.
2. Add butter onto a heated pan then your eggs.
3. Add the two slices of bread on top of the eggs.
4. Once the eggs start to cook, flip to the opposite side with the bread.
5. Add cheese on the egg and close the sandwich.

egg sandwich



VERDICT

Not bad! Though it tastes kind of plain on its own, so adding milk or honey to the mix will make it tastier. Though, making the individual tiny pancakes is super time-consuming.

You will need:

1/2 cup all purpose flour
1 tablespoon sugar
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup milk
Whisked egg
Oil for the pan

Execution:

1. Crack your eggs together and whisk.
2. Add your eggs into a heated pan.
3. Position each chopstick on the opposite ends of the pan.
4. Twist the chopsticks in a clockwise direction as you rotate the pan.
5. Turn until the egg forms a swirly shape!



HALAL



EATS AT YOUR FINGERTIPS

CHIX HOT CHICKEN

Dive into the world of spices with Singapore's first Nashville Fried Chicken's joint - Chix Hot Chicken.

WRITTEN BY: NURIN QISTINA

PICTURES BY: NURIN QISTINA

Singer-actor Taufik Batisah and business partner, Ismail Bober, share the same love for fried chicken. It's also the reason why their fried chicken eatery, Chix Hot Chicken, was born. Inspired by an episode of Anthony Bourdain's: Parts Unknown on Nashville hot chicken with its American roots, the duo behind the brand had to introduce it to Singaporeans.

"Asians love fried chicken and anything spicy," said Ismail, "and the concept of Nashville hot

chicken is somewhat unique that I feel Singaporeans will enjoy."

Situated in the bustling area of Bugis, specifically at Jalan Pisang, the sight of their outdoor street art graffiti done by the boys of Kampong Glam, will be the first thing anyone sees. Stepping further into the joint is a concept of celebrating art and hot chicken. One can enjoy the vibrant colours of unique art pieces that were done specially by a friend of the duo.

When they first started out, the hardest part about the business was educating people about Nashville hot chicken. But according to Ismail, "It was a fun challenge to tackle." Eventually, they won the hearts of many with not just their fiery chicken but also their hospitable service.

However, nothing had prepared them for when the pandemic hit. Everything turned rocky when Covid-19 came unexpectedly. That was when they knew they had to do something to ensure their business stayed afloat.

"We had to learn to adapt and pivot towards this challenge," said Ismail with a grin.



“

We had to learn to adapt and pivot towards this challenge

”

By listening to their customers' suggestions, they were able to sustain their business. The introduction of island-wide food delivery during the lockdown period deemed successful. This service remained even after the Circuit Breaker due to the positive response from their fans and customers. To be able to enjoy the taste of Nashville at the comfort of your home became enticing to its regulars.

Their signature dish being the Nashville Hot Chicken, there is a choice of spice level – from Mild, Medium, Hot, to Insane Hotness. For the daredevils out there, there is an off-the-menu spice level – Atomic. It's been advised to proceed with caution as the spices they use to dry rub their chicken includes the world's hottest peppers such as Carolina Reaper and Ghost Pepper.

Aside from that, they have multiple other items including sliders, grilled cheese sandwich, chicken & waffles, as well as milkshakes.

CATCH's REVIEW

My team and I had the opportunity to try Chix Hot Chicken's signature dishes and our favourites are definitely the Nashville Hot Chicken and the grilled cheese sandwich also known as "The Melt". Although we had the mild version for the chicken, it was incredibly flavourful without it being too salty nor oily. The juicy and tender chicken meat together with the crispy skin paired well with the side of pickles.

As for "The Melt", it is definitely not your ordinary grilled cheese sandwich. Instead, the sandwich is dusted and loaded with cheese.

It is then fried to perfection. When we first cut open its slightly crunchy exterior, hot melted cheese oozed out. Each component of the sandwich complimented each other and it is definitely an experience one should try.

If you would like to be transported to Nashville, Tennessee without having to actually travel all the way there, do give Chix Hot Chicken a visit here:



Chix Hot Chicken

**1 Jalan Pisang,
Singapore 199069**

Opens Monday to Sunday,

12pm to 9pm

Tel: 8893 7031

Website: chixhotchicken.com



THREE'S A CROWD

The kitchen was where it all began. The halal-certified humble cafe opened back in 2017, after a group of guys succeeded in their ice-cream experiment. Being a fan of ice-cream themselves, the three long-time friends wanted to share this passion for the treat by coming up with creative flavours.

WRITTEN BY: NURIN QISTINA

PICTURES BY: NURIN QISTINA

Located in the small neighbourhood of Tampines West, Three's A Crowd is not one to miss! Specially known for their unique artisanal ice-creams, one can also expect to find European-style cakes, waffles and coffee.

Despite being a neighbourhood cafe, the dessert cafe was a part of Singapore's National Day Parade 2020 as a dessert sponsor. Having fought so hard to get in that position, they still remain thankful for the opportunity.

"It was the first time we participated in something so big," Amanda Koh, their Head of Marketing, recalled excitedly, "We were all very excited."

In other news, Three's A Crowd is in the midst of opening their second outlet in Little India. One can expect to find more creative flavours and other new dessert items. As for any updates on their second outlet, do follow their Instagram account for more information – @ThreesACrowdCafe.



CATCH's REVIEW

We were pleasantly surprised by the texture and the sweetness level of their ice-creams. We tried two of their premium flavours – Salted Horlicks and Dark Gianduia, the latter was the winner. This particular flavour is definitely for chocolate lovers. The combination of rich dark cocoa and hazelnut gave a luxurious feel to it. We paired it together with their homemade Nutella waffles. Doused in more Nutella and chocolate coco puffs, it definitely was a sinful yet delicious treat.

Aside from Nutella Waffles, their Churros Waffles took the cake. Coated in cinnamon sugar with a side of toasted marshmallows and melted chocolate, it is already flavourful on its own. We recommend topping it off with a scoop of vanilla ice-cream to get the best of both worlds and ensure that the flavours complement each other instead of clashing.

If you would like to try these sweet treats for yourself, do give Three's A Crowd visit here:



Three's A Crowd

802 Tampines Avenue 4 #01-11

Opens Monday to Sunday,
11am to 10.30pm

Tel: 6702 0700

Website: Threesacrowdcafe.com



OTHER HALAL EATS TO VISIT:

Fairytail Bar

231 Outram Rd,
Singapore 169040
Tel: 6595 1380

Website: Fairytailbar.com



Overrice

48 Arab St,
Singapore 199739
Tel: 8877 1827
Website: Overricesg.com

TASTE OF CHRISTMAS

Spending your Christmas at home? Turn it into a fun activity that you can do with your friends and family with these easy Christmas menu recipes! From a main dish to dessert, we have it all.

WRITTEN BY: NURIN QISTINA



ROAST BEEF & CARAMELISED ONIONS

INGREDIENTS

12 cloves of garlic, cut in half
 3/4 teaspoon ground thyme
 1.8 kg beef sirloin
 3 – 4 tablespoon olive oil
 3/4 cups plain flour
 500 ml red grape juice 6 cups
 hot beef stock



INSTRUCTIONS

ROAST BEEF

STEP 1:

Drizzle olive oil and rub garlic halves and ground thyme all over the beef.

STEP 2:

Let it marinate in the fridge for 1-2 days before you cook it.

STEP 3:

Preheat the oven to 190 degree Celsius.

STEP 4:

Preheat a dry frying pan until very hot and sear the beef over a high heat until it's colored on all sides.

STEP 5:

Once done, place the beef on the tray with the leftover garlic halves and ground thyme and roast for about 45 minutes for medium rare.

STEP 6:

Add 10 to 12 minutes for medium, or add 20 minutes for well done.

STEP 7:

Transfer the beef to a plate and cover it loosely with foil. Let it rest for 20 to 40 minutes before serving.

CARAMELISED ONION GRAVY

STEP 1:

Transfer the leftover juices from the tray to a pot and add the onions.

STEP 2:

Cook gently for 20 minutes and stir occasionally while adding red grape juice to ensure there are no lumps.

STEP 3:

Add in the beef stock, then cook over a medium heat for about 8 minutes, stirring occasionally, until reduced to a thick gravy.



INGREDIENTS

8 medium potatoes, diced
1/2 cup milk
1/4 cup butter
2 cloves garlic, minced
Salt to taste
1 pinch ground white pepper



GARLIC MASHED POTATOES

INSTRUCTIONS

- STEP 1:
Boil potatoes in a pot of water for about 20 to 25 minutes until soft.
- STEP 2:
Drain, and place in a large bowl.
- STEP 3:
Combine potatoes with milk, butter, garlic, salt, and pepper.
- STEP 4:
Mix with an electric mixer or potato masher to your desired consistency.

INSTRUCTIONS

- STEP 1:
Line baking tray with baking paper.
- STEP 2:
Add Oreo cookies to a food processor or crush until it turns into fine crumbs.
- STEP 3:
Mix in cream cheese and peppermint essence.
- STEP 4:
Roll small teaspoons of the mixture into balls using your hands and place onto the prepared tray. Place in the fridge to chill for 30 minutes.
- STEP 5:
While waiting, melt chocolate in the microwave for 20 seconds then take out to stir. Repeat till smooth.
- STEP 6:
Once the balls are chilled, dip it into the melted chocolate and gently remove it using a fork.
- STEP 7:
Crush your candy canes into small pieces and sprinkle it on each truffle ball.
- STEP 8:
Once done, let it set in the fridge for another 30 minutes.



PEPPERMINT OREO TRUFFLES

INGREDIENTS

25 plain Oreo cookies
1/2 cup cream cheese
1/2 teaspoon peppermint essence
200 grams white chocolate
3 peppermint candy canes

SKILLS





Shooting for the stars

Find out more about Instagram and TikTok famous photographer YK's content and what he's been up to since Covid-19 struck.

WRITTEN BY: MERRILYN TENG

PICTURES BY: YK, SHANNON HO



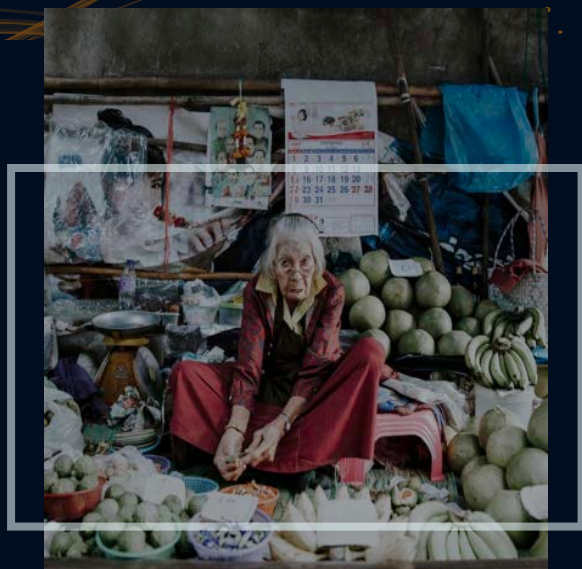
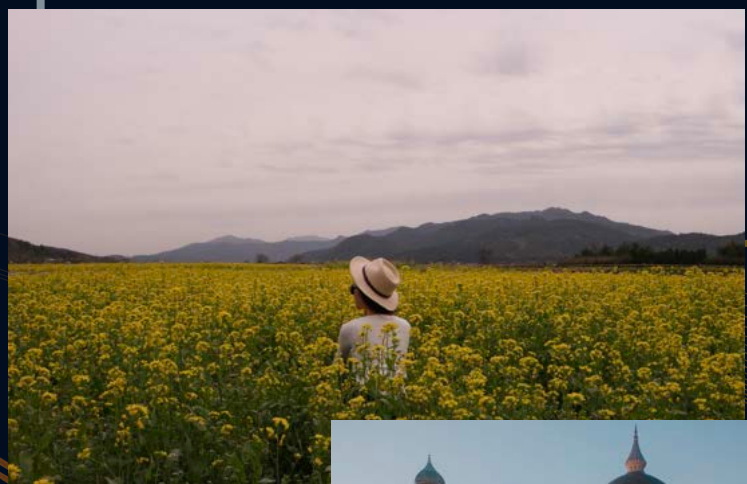
Lee Yik Keat (or known simply as YK), 24, has certainly made a name for himself in the photography scene. With a following of over 300,000 followers on Instagram and having travelled as a tour photographer with American singer and songwriter Lauv, he's certainly earning his stripes. Commercially, he shoots for advertisements with clients such as Samsung, Adidas and Singapore Tourism Board. To get his work out there, he also uploads content on video-sharing sites like YouTube and TikTok.

Interestingly, YK's interest wasn't always with the camera. Before he picked up photography, he was studying aerospace at Temasek Polytechnic. "I still have passion for aviation and flying, it's just that photography kinda took over everything," he shared.

So how did it all come about? It began as a simple curiosity that YK had with people taking pictures of sceneries and posting it on Instagram back then in 2014. He later found out that those people didn't shoot with DSLRs as he had initially thought, but with iPhones. At that time, YK was also helping his relatives part-time with hardware deliveries all around Singapore. As he travelled around the island, he whipped out the iPhone 4 he had back then to snap pictures and the rest is history.

A quick scroll through YK's Instagram, you'll notice that he loves to photograph striking architecture of buildings. Iconic landmarks around the world like the Omar Ali Saifuddien Mosque in Brunei, Choi Hung Estate in Hong Kong and the streets of New York are pictured on his Instagram feed. Not forgetting the local scenes such as HDB flats, the Cloud Forest at Gardens By The Bay and Marina Bay Sands. "Initially, I started with very abstract and architectural stuff. [But] through the years, maybe after about two to three years of shooting, I've come to realise that those are really like nice pictures - but something is lacking," said YK.

Since then, YK explained that he has "evolved" and "re-purposed" on what he wants to shoot: by incorporating human elements in his photos. In doing so, there is an added layer of hidden stories which adds depth and substance to his photos.



Aside from shooting urban photography, YK also had the chance to be the tour photographer for American singer Lauv for his Asia Tour. The opportunity came about when the singer's management contacted YK to help shoot for the two-night show in Singapore. Loving the content that YK produced from the two nights, the arrangement then progressed to the whole Asia tour and what would have been the other tours in Europe, Australia and New Zealand. Unfortunately, Covid-19 struck just as when the tour was about to commence. When asked if there were any memorable moments from the tour, he shared, "I cherish intimate and private moments so there was once we were talking till the morning about all things deeper – relationship, self-awareness and all that."

Since plans for work (which included a lot of travelling) had to be cancelled due to the pandemic, YK found himself stuck at home for much longer than he would like since his career kicked off. His schedules had cleared and he had a lot of time to himself. As someone that likes being on the go, YK found that he had difficulties trying to relax during the first few weeks of lockdown in Singapore. "At first, I didn't know what to do. [For] the previous years, I was also always travelling for work - I was barely home. So it was a drastic change, in fact the direct opposite of it [compared to how it was like before]," YK explained.

The extra time on his hands gave YK time to get inspired and delve into past ideas which he never got the chance to expand on. His content now



has been revised to the limitations of the restricted period, which involves him being in front of the screen more - including self-portraits and tutorial videos.

“
*Keep being
consistent and if
your content is
good, you'll get
there some day.*
”

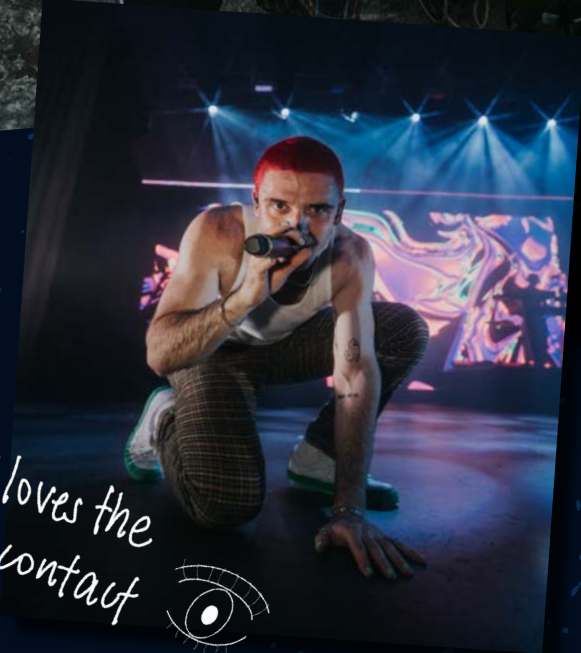
YK has a TikTok account with well over a million followers. Initially, like many others, he thought that the video-sharing site was mainly just for people dancing. He said, "It slowly evolved [into a platform] where you can see all sorts of content." He posts videos like photography hacks and his edits. Some of the videos have gone viral a couple of times. TikTok also serves as a platform where YK could freely post casual content as compared to his professional and specially curated pictures on Instagram. His favourite TikToks are the ones that show the behind-the-scenes on how he shoots certain photos as it's able to depict the process that can't be shown in the pictures.

For those photographers that are starting out like YK on Instagram, he emphasises that it's important to analyse the type of pictures that do better (in terms of social engagement) on one's account. Also, find out what kind of pictures you like to shoot and have a balance between the two factors.

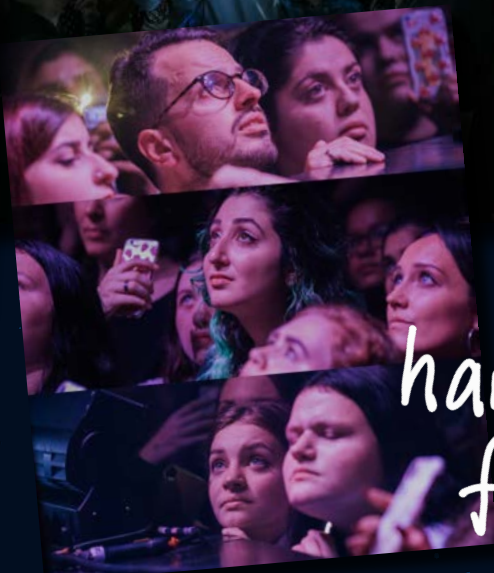




behind
the
scenes

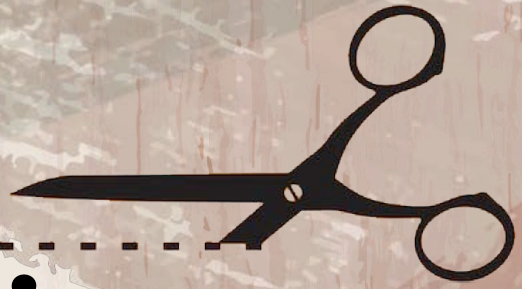


YK loves the
eye contact



hardcore
fans

ε-biz



Whizz

There are physical businesses around. However, did you know that anyone can now start a business online? What kinds of businesses are there on Instagram and how do they work?

WRITTEN BY: SHANNON HO

Clothes



Thrifting is very popular these days but it's not easy to find clothes that are nice and unique! This is why @butterd.beans can help you to rework thrifted clothes so that you can own more vintage and eccentric pieces! She also has handmade clothings!

Shoes

When you think of Nike Air Force 1s, the fully white design comes to mind. Those may look good on its own, but don't you think it's boring that everyone owns the same pair? You can now customise yours with @enchanted_inc! Just let them know the design you have in mind and you'll be mind blown with the end product.



Art

Using art prints and stickers do no harm. How are they so cute? Check out @cherry_road for cute and irresistible art prints, stickers and keychains that are drawn and designed by herself!

WAKE UP
YOUR IDEA
!!!

HOW
CAN
DIS
BE
ALLOW



Film



Film photography has gotten more popular the past two years, with so many different types of film cameras to choose from. Don't know where to start? @filmthrills_ can help as they have a broad knowledge on film photography and can provide you with a suitable film camera.



Jewellery



Resin

@kndness.co has been resin (raising) the standards of acrylic keychains, accessories and coasters! It's even customisable, so it'll make great gifts for your friends!



Beads

Who says pearl jewellery has to come with a hefty price tag? @Fluffed.co creates fun and elegant freshwater pearl pieces at an affordable price tag. Despite being affordable, the pieces also deserve quality, so all of their hardware is gold plated to extend its longevity. These tiny creations are conceptualised and crafted with love ranging from simple elegant pieces to quirky trendy pieces. They believe that their pieces accentuates your individuality and evokes that fluffy feeling in your heart.



Embroidery

Have you ever had earrings that were embroidered? Check out @madebymogu for her embroidered bags, pouches and earrings that were inspired by food and flowers around her at home or even overseas. Most importantly, you can customise your designs as well. Just send her a picture on Instagram!



Nails

Want to get your nails done but can't afford going to the well known nail chains? Fret not! @cerealnails, a home-based nail salon, can draw any design you like at a much cheaper price.





CARPENTRY

IS SO MUCH

MORE THAN WOOD

Three brothers have reinvented their late father's carpentry business into a bespoke furniture company and, more importantly, are aiming for sustainability with their business. We sat down with Ryan Yeo of Rogers&Sons to find out more.

WRITTEN BY: TAWFIQ ISMAIL
PICTURES BY: ROGER&SONS

When Morgan Yeo, 32, Lincoln Yeo, 29, and Ryan Yeo, 25, first took over their late father's business in 2014, they had to learn the ropes fast and grasp with the nitty gritty details of how the local and regional carpentry industries function.

now specialises in customised and bespoke furniture.

Morgan is the director of the business, Lincoln is the creative director and Ryan, the operations manager.



Collectively known as Roger&Sons, they learnt about the fabrication (wood working) process and how different products are made with wood. It helped uncover so much for the trio – even learning that every country has its own standards and practices when it comes to the fabrication process.

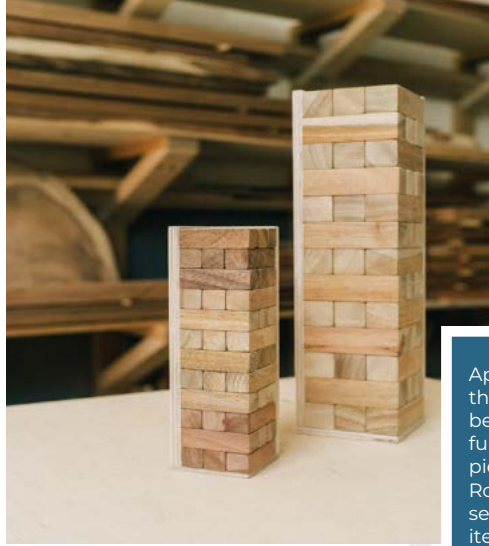
For Ryan specifically, his job scope is to ensure the day-to-day business is running smoothly and making sure projects are met on time.

"I really do enjoy working with my family. I like the fact that we are a family business – how we treat our colleagues as a family, so there is no hierarchy," shared Ryan.

Established as JR & P Industries by Roger Yeo in 1988, the handmade furniture business

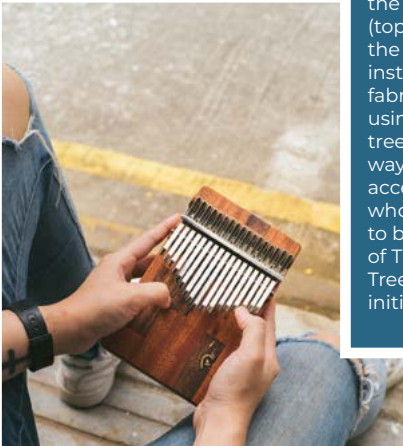
"I don't like being deskbound. I like to work with my hands

Top Pic (L-R):
Morgan Yeo,
Lincoln Yeo,
Ryan Yeo



to something that has better design or has more thought given to it. I feel that people nowadays are looking at function over form as well,” Ryan said.

Apart from their current bespoke furniture pieces, Roger&Sons are selling smaller items such as the Jenga sets (top left) and the Kalimba instrument fabricated using local trees. That way, it gives access to those who wished to be part of The Local Tree Project initiative.



He added that carpenters are taking more pride in their work in the sense that they are spending more time and thought into making sure that their furniture last.

“They don’t just put out a cabinet for the sake of it but for a purpose. For example, if the cabinet is going to be at your kitchen, what do you want to house or put inside?

If I am going to put some spices, then maybe at the bottom I can put something else there. There is a bit more thought and finesse when it comes to designing your fabrication,” Ryan explained.

The company uses a variety of wood, both local and non-local for their custom projects depending on their clients’ needs. They range from a variety of solid wood to plywood but they always recommend local wood whenever the situation allows (with the exception of their recently

launched retail furniture which will be focused on using local wood only).

The company is also putting a focus on sustainability. The idea behind The Local Tree Project is to share with the public that there are very pretty trees in Singapore. More importantly, it is crucial to salvage and give them a second life rather than let them go to waste.

“There are about four to five sawmills here, so each sawmill will have about three to four swimming pools full of trees. They are stacked up to five metres high and stored horizontally so you can imagine the vast number of trees that these sawmills have,” Ryan said.

According to a Straits Times article in March 19, 2017, about 10,000 to 13,000 trees in Singapore could be removed over the next 15 years to make way for urban development.

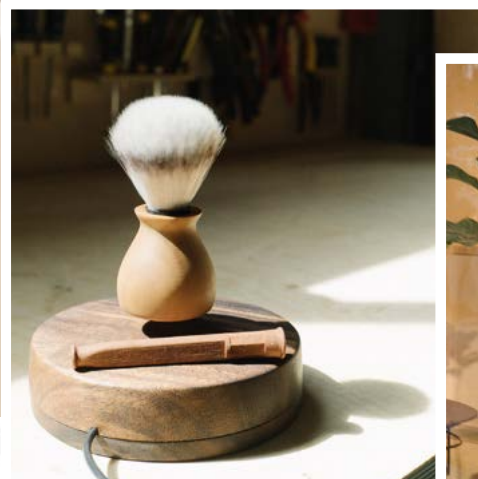
Ryan shared that these wood types would either be turned into mulch, palettes or exported out.

“Some of these wood types are amazing woods. If you look at our Instagram account, you can

rather than just be staring at the computer. We have a small team, so it’s comfortable,” Ryan revealed.

The trio has witnessed a perception change in the craft of carpentry.

“I think a lot of people are recognising carpentry as a form of craft and design. More people are keen to buy something or drawn



Left: Chopping boards made using the Tembusu tree. **Centre:** Levitating shaver brush made using the Rain Tree. **Right:** Benches from their recently launched online retail site using Angsana Trees.



From a simple name card holder workshop (top) during their workstation launch at King George Avenue to a robotics one in November (left). The company hopes such workshops will expose and educate the public and get hands-on experience on carpentry.



have a look at them. My personal favourite is the Angsana.”

By “amazing woods”, Ryan was referring to all tree species and not just the Angsana. These tree species have beautiful grain and would make for great furniture products. It’s the beauty and lustre of the timbers that these trees provide, rather than the value of the wood.

The Local Tree Project was started in 2019. The company collaborated on a project with Mandai Development where local trees were being cut down. They thought: “Hey, can we do

something about these trees?” This led them to plan on making the trees into furniture.

“We are trying as a company to aim for sustainability. But for us right now, and the situation in Singapore, it is such that we can never be fully sustainable. The best opportunity is to salvage the trees rather than let them go to waste,” said Ryan.

Roger&Sons has been conducting educational talks with schools. They believe it is not just for the current generation but the younger ones to appreciate it as well.

It is their wish to have as many people as possible on board with The Local Tree Project. “Generally we want as many people as possible to be on board as we are under the umbrella of sustainability and achieving carbon-neutral status which we as a company feel it should not

only be exclusively for youths but for everybody on earth,” Ryan explained.

Which is why apart from their bespoke furniture pieces, the company is currently selling smaller items like the kalimba, jenga sets, and in the future chopping boards - all of which are fabricated from our local trees. That way, it gives access to those who want to be a part of the initiative.

“ I think a lot of people are recognising carpentry as a form of craft and design.”

For those interested in joining the industry, Ryan shared:

“Carpentry is not as easy as it seems. However, it is easy to get the ball rolling and get your hands started on it.”

He is also aware of those who are apprehensive about joining the industry, to which he said:

“Don’t be afraid and just follow your heart, if it is really what you want to get into. As long as you are happy and enjoy working with your hands, by all means join. Because you define your own success.”

FUN FACTS ABOUT OUR LOCAL TREES

Angsana: Quite similar to Teak. Its yellow flowers only bloom for a day, then rain down the next morning, creating yellow carpets on the ground. Wood has a rose-like scent.

Khaya: Native to Tropical West Africa. Can grow up to 30 metres in height. Wood is highly valued for its beautiful figurative grain and reddish mahogany brown colour. Bark contains tannin used for treating leather.

Tembusu: Also known as the 5-dollar note tree. Wood has antibacterial properties and used to make chopping boards here. Can live over 100 years.

Rain Tree: Native to Central and South America. The leaves will close at dusk and on rainy days and hence its name. The timber is resistant to fungus and termites.



Some of their past clients include Mandai Zoo (left) and Tan Tock Seng Hospital (right) made using local trees (specifically Rain Trees in the photos).



Fit to do Biz? Bingo

Get your potential business partner to join you in the QUIZ.
Find out if you are fit to run a BIZ

WRITTEN BY: BOH KE YNG





My WHISK-Y Business

It wasn't an easy journey but I am glad to take the first step out and be closer to accomplishing my mini dream. It started out for fun but the response was overwhelming which motivated me to work harder.

WRITTEN BY: BOH KE YNG

PICTURES BY: BOH KE YNG

During the circuit breaker period, I created my own Instagram account @kyi.bakes to sell my bakes. I sell pastries such as Nutella Tarts, cheesecakes and fruit tarts.



Things which I took into consideration before I started my business was the taste and freshness of my pastries. I would always do my research and test it out before I actually launch them. There are many factors to consider and I would say that it wasn't easy to keep up especially when I have several other responsibilities on my hands.

There were definitely challenges when it comes to starting my first online business as I am rather new to it. Initially, my main concern was not being able to get customers. Since I am new and unknown to many. But to my surprise, I do receive a large number of orders on a daily basis. That is also when I encountered my next challenge where I am short handed. It can be mentally and physically draining as I would need to prepare all the orders on my own. I remember during that period, I was only allowed to visit Phoon Huat on odd numbered days. It wasn't easy to gauge the quantity of the ingredients as I am not sure how many orders I would receive for the day. I did not have sufficient storage for my ingredients too hence there were times when I do not have enough ingredients to bake the pastries.

When this happens, I had to postpone the delivery by one

to two days and I am thankful that my customers have no issues with it. I then decided to make some changes to the way I operate my business and stated in my post that customers are to provide me with a 3 days lead time. This is to ensure that I have sufficient time to bake the pastries and deliver them on time.

To all who are interested in starting your own online business, I would recommend you to do enough research before you start. Visualize how you would like your customers to feel, the vibes you pass to your customers. Also, it is important to ensure that you have tried out your own bakes or products before launching it. The design, packaging and the entire feels of your business is extremely important. People would definitely come back to repurchase if your products are up to standard. That is how you can maintain your business.





Prepping With DOLSHBAKES



Thinking of starting your business? Here are some tips that have helped a small business owner in her journey, that may be useful to yours too.



WRITTEN BY: NURIN QISTINA

PICTURES BY: NURIN QISTINA

The thought of starting something of my own has never come across my mind. Until one day, where it all changed. Encouraging words from my friends and family were the main reason for my start-up of “Dolshbakes”, selling home-made baked goods at an affordable price. The first few months were the toughest. Prepping and baking hundreds of desserts on school nights eventually took a toll on me.

However, opportunities started to present itself as event organizers started to contact me to have my own pop-up booth to sell my goods during their event.

To me, that was when I really started to learn more about myself and my small business. As we all know, opening your own business is usually a learn-as-you-go process. But here are some tips that have aided me in my journey that may be of use to you.

PASSION + KNOWLEDGE

It is the driven passion and consistency to want to improve that will grow your business. However, there needs to be knowledge in every decision you plan to make as well. Ensure that research is done on your industry and your potential target customers. Do not be shy to ask questions from those who have been in the industry longer and what they did to prepare for their business launch.



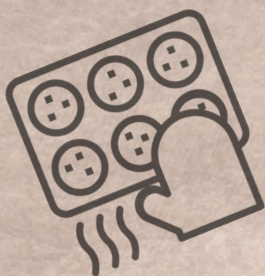
PREPPING + CONSUMERS



Start small first. As much as we like to believe that being an entrepreneur means “risking it all”, it is vital that we don’t start something blindly. Test the waters of your product or service by collating a list of potential customers that you think would be interested. Such customers could be your family and friends. This allows you to understand what works and what does not. From there, you can make the necessary adjustments.

SOCIAL MEDIA + PRESENCE

Create a logo for your brand that will be used consistently in photos, videos and other types of social media posts. This allows your brand to be easily recognized. Ensure that the logo remains the same throughout without any changes. Additionally, take the time to create a consistent brand image across all social media platforms.





INDIVIDUALITY



Securing Insecurities

What insecurities do we face in life and how can we overcome them?

WRITTEN BY: MERRILYN TENG

PICTURES BY: MERRILYN TENG

Since young, I believe that all of us have many insecurities. But at that age, our worries were simpler - like if we had the latest "country flag" eraser to show off. Nowadays, our insecurities are much more complicated. The biggest one would be body image issues that we have with ourselves with thoughts such as, "is my belly not flat enough" or "would I look fat if I wore this"? This then leads to dieting regimes or working out to lose weight. While doing those two things aren't necessarily bad, it does take a toll on your body if you do it to the extreme and not look after yourself, so your health ends up being worse.

Aside from image insecurities, we face plenty of other issues too. Academic-wise, we're not sure if this is the best that we can do and if we're up to the standard as compared to our peers. We also tend to doubt our own abilities which may affect how we perform certain activities in the end.

Even the relationships that we form in our lives are riddled with insecurities. Do my friends secretly not like me? Am I good enough for my partner? We would often have these thoughts that we keep to ourselves which builds a sense of paranoia within ourselves. Oftentimes, these insecurities aren't properly communicated to the other party which then leads to more misunderstandings.

It's hard to tell someone to stop feeling so insecure all the time, especially coming from someone that overthinks that led to her insecurities, but it's good to note that having a little

bit more confidence in yourself goes a long way. Our flaws will always be there and though sometimes there may be solutions to get rid of them, many times there aren't. So it really starts with yourself,

by slowly accepting that it makes it who you are. If you're likely to overthink about certain issues, just know that other people aren't thinking about you as much as you think as they're occupied with their own lives too. So don't be too caught up on other people's opinions either. If you have any worries, proper communication with the other party is vital in order to prevent any further conflicts.

At the end of the day, we're only human and as cliché as it sounds, life is too short to always be worrying about these things.

We are bound to have insecurities, but it's more important on how we handle them.



Are you a



or Bruh girl ?

WRITTEN BY: MERRILYN TENG



Girly and chic style



You are shy



You're organized and clean



Skincare routine involves many steps



You just eat till you're full which usually isn't much



Edgy and casual style



You have no filter



You're a scatter brain and quite messy



Skincare routine is quick and easy



You have a super big appetite



Soft or E boy ?



You'd rather spend your leisure time indoors.



Your wardrobe consists more of pastel clothing



You listen to more indie songs



You're often on Instagram



You're more introverted



You'd rather spend your leisure time outdoors



Your wardrobe consists more of black clothing



You listen to more EDM



You're often on TikTok



You're more extroverted



What do you meme?

We take a look at people who have become memes through the internet and how they are affected by it.

WRITTEN BY: MERRILYN TENG



I like the view.

gained public attention for his controversial actions during the show towards his portrayed wife, which many viewers disliked and disagreed on. Despite that, since the show aired, Big Ed has over four hundred thousand followers on Instagram and even sells his own merchandising.

If you're a frequent user of the internet, chances are that you already know what memes are and have come across it. The main platforms that memes disseminate on are on social media platforms, so it's no surprise that most of the time, the subject of memes originate from people who frequent the internet or have content of themselves uploaded there.

Most of the time, memes come about in the most unconventional manner - a lot of them aren't even intentional in the first place. A subject of a person turning into a meme because of the internet would have to be Edward Allen Brown or more popularly known as "Big Ed". Famous from his jig on the reality television show 90 Day Fiance, Big Ed became the subject of many meme creations and edits. Big Ed notably

Afterall, any type of publicity is good publicity.

It is a really interesting phenomenon to see how much attention netizens give to these subject of memes - even to those that are considered to be "bad" people. In the case of Big Ed, despite the disfavour that people have towards him - his posts always manage to garner interaction from netizens. So why do people still deliberately follow and interact, even though they don't like Big Ed?

But of course, turning into a meme doesn't always bring you more monetary prospects. Many times, before someone even turns into a meme, they're doxxed by netizens for their actions. In the case of the "is it because I'm Chinese" lady, where a lady

had gotten into a spat with a Gojek driver supposedly on Electronic Road Pricing (ERP) charges, netizens took it upon themselves to dig up and expose private information about her on the internet. Since then, it's been reported that she has deleted all her social media accounts.

Countless memes had then been created on the internet that brought more attention to the incident. In the spur of the moment, many people latched onto the incident to create the newest and funniest content there is in Singapore at that point in time, leaving the fact that people had deliberately tried to dox her in the dust.

Yes, people should be held accountable for their actions when they're in the wrong, but where do we draw the line?



You do?



Making a U-Turn

Once a wayward child and teen, Alex Judah Lim, an entrepreneur, found his way back onto the right path and is proof that life's challenges cannot break him

WRITTEN BY: BOH KE YNG

PICTURES BY: ALEX JUDAH LIM JI XIANG



Alex shared that he comes from a less privileged background, his father was the sole breadwinner of the family. His parents had him at a rather old age which resulted in a generation gap between him and his family members. His parents quarrelled often and it caused Alex to run away from home a lot. He was in primary school then.

As a result, he started hanging out at void decks and got to know new friends. He soon started mixing with gangs, and began smoking at the age of nine. He officially joined a gang when he was in Secondary One and that was when his life started to take a turn for the worse.

Alex earned his keep by selling and trading illegal VCDs back then. He also took drugs like Ecstasy and

Ketamine and was involved in drug trafficking across the Malaysian-Singapore border. His involvement with gangs also intensified with various gang fights. Eventually, it caught up with him and he was thrown into a boys' home for two years.

Being in the boys' home did nothing for Alex. In fact, he said it was an opportunity to get into more trouble with the others who were there. "Most of the time people in the boys' home don't change. It is like a stepping stone for them to get

into even worse cases and connections. "A lot of fights were going on back then in the boys' home." At one of the parents' visits, Alex looked at his parents and realised that they were getting old.

Alex finally "woke up" and pondered on his life. He had seen his friends getting killed in gang fights, died due to drug overdoses, committed suicide and even sentenced to lifetime imprisonment. "I do not wish to end up like them in the future."

While still in the boys' home, Alex asked his parents to bring him his textbooks where he would study during his free time. He started from the very beginning – the basics of Secondary One on his own. Fortunately for him, he was given the chance to get back to school.



Fast forward to awaiting for the results of his 'N' Levels, Alex topped the Normal Academics cohort in his school and was promoted to Secondary Five. Thereafter, he did excellent in his 'O' levels and was one of the top 10 students. He'd gained confidence in himself and his studies upon achieving such great results.

While enrolled at Nanyang Technology University (NTU) in Mechanical Engineering, Alex decided

to drop out after a semester. He had a vision for himself and wanted to chase his dream of starting his very first food and beverage business. His Western food stall evolved into a restaurant, but due to the economy and unforeseen circumstances, he was forced to close down the business only after two years. Alex next stepped into the finance sector as he realised the importance of managing one's own finances well. He was a senior financial advisor and worked in the field for seven years.

“

I looked into the eyes of my parents for the first time and felt a strong urge to make a change in my life for the better. They are the reason why I decided to turn over a new leaf.

”



“Having the knowledge and skills, I have decided to start my own business again because I believe that I have the mindset of an entrepreneur.”

After which, Alex moved on and ventured in several other businesses, including distributing technology-based products and antimicrobial coating products.

“As a businessman, you cannot just follow your passion but be adaptable and know the changes in the market. Find out the problems in society and find solutions to solve the problem. You can then create a business from it and transform along the way,” Alex shared.

Outside of his businesses, Alex is also a court advisor nominated by the director of Ministry in Family and Social Services.

“I saw myself in them most of the time and I understood what they were going through when I was sitting in the chamber with the judge to discuss their sentences.”

Realising that there are youngsters who are going through the same path he did, with a similar family background, Alex feels compelled to lead them back onto the right track.

“

If no one is there to guide them, their lives will take a turn to the negative, and they may never come back.

”

Alex hopes that there will be more volunteers in the community to help these teenagers. By providing them with support and friendship as often they are misguided by the wrong company.

“Think for your future, plan and act on it. Study because you need to, you want to, for your own knowledge and skills and not because someone asked you to,” Alex advised.



FAMILY JUSTICE COURTS



Anthems for ADVERSITY

Whether you are looking for emotional support through the tough times or wish to be reminded of how resilient you can be, here are some songs to help get you through it.

WRITTEN BY: TAWFIQ ISMAIL



01 MICHAEL JACKSON MAN IN THE MIRROR (1987)

Take a look at yourself and realize that you can and should make a change - for the people around you and the world.



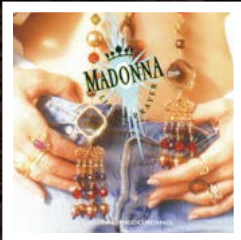
05 THE SCRIPT FT. WILL.I.AM HALL OF FAME (2012)

This track is all about persevering, to remind oneself to confront their failures and not give up on their ambitions.



08 AVRIL LAVIGNE HEAD ABOVE WATER (2019)

This ballad documented Lavigne's struggle with Lyme disease and she hoped to reach out and comfort those through tough times.



02 MADONNA EXPRESS YOURSELF (1989)

This funk-infused pop number encourages women to "never go for second best". If not, they are better off alone.



06 LOGIC FT. ALESSA CARA, KHALID 1-800-273-8255 (2017)

The song addressed the taboo of suicide and sung from the point of view of someone about to commit suicide, eventually coming to terms and accepting life.



09 COLDPLAY EVERYDAY LIFE (2019)

Everyday Life is an uplifting piano ballad about life struggles, equality, pain, humanity and eventual hope at the end of the day.



03 MARIAH CAREY HERO (1993)

A reminder that you are your own hero and finding strength in all of us if we can't find it in the people around us.



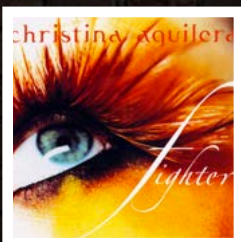
07 ARIANA GRANDE THANK U, NEXT (2018)

Instead of being the revenge break-up song that her detractors anticipated, *Thank U, Next* is a sleek pop confection about putting the post-breakup trauma in a different outlook and moving on with good vibes only.



10 HALSEY, MARSHMELLO BE KIND (2020)

At just 2:52 minutes, this '80s influenced synth-pop number is pure bliss and easy on the ears with a simple message about being kind to the one you love.



04 CHRISTINA AGUILERA FIGHTER (2002)

The song addressed a man who has done Aguilera wrong. In an unusual twist, she celebrated the hard times as positive character building.



What should I do? Activities for 2021

2020 may have been pretty dull because we were not able to do many physical activities. Thus, we suggest some fun, new things that you can try for the new year on a word search! Make sure you do what you found, happy searching!

WRITTEN BY: SHANNON HO



Answers:
1. Picnic
2. Kayaking
3. Ice skating
4. Rollerblading
5. Gate hopping
6. Island hopping
7. Bungee jumping
8. Trekking
9. Cycling

Our 2021 Resolutions

I want to be happy!



I want to enjoy life
Be happy 24/7! 😊



I want to worry less! 📌



I want to start saving for my future 😊



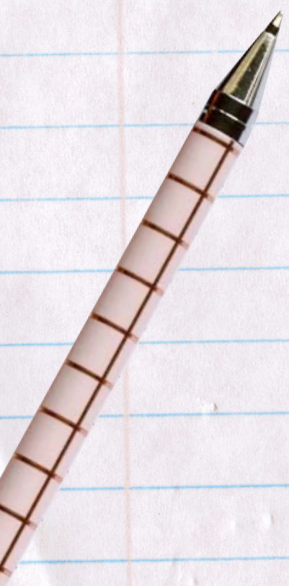
I hope to pick up new skills and have time for it.





What's your 2021 resolution?

2020 was one heck of a year and let us leave that behind.
What are your goals for the new year?



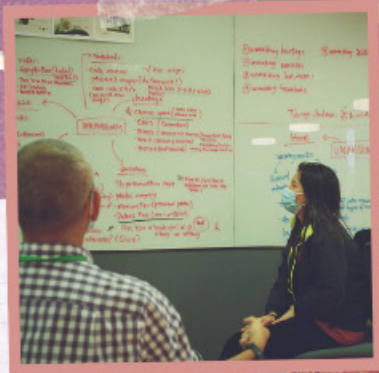
BEHIND THE SCENES



Planning process



*Alex Lim's
interview*



*Halloween
ghost photoshoot*



*Interview with Chix Hot
Chicken's co-owner*

BTS of YK's shoot and interview

Trial shoot for cover



Roger & Sons interview



Team Shoot!!



Outtakes



unmasking

verb

literal:
to remove a mask

figurative:
to show the truth about someone or something