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live!



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Thank you for epitomising our mantra:
Stay Together. Stay Setia.



S P SETIA BERHAD (19698-X)

EdgeProp.my 2019
live!

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Live it up
Live well
Live!
LAT

Ink brush on paper, exclusively
for *Live!* by Datuk Mohammad Nor
Mohammad Khalid (Lat). Read our
interview with him at his home in
Ipoh, Perak, on Page 42.



live! Contents



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Editorial Note



ALL PICTURES BY LOW YEN YEING

The sleepy town of Balik Pulau, awakening.

Life, as we know, has a way of presenting different obstacles for us to overcome. It's no coincidence that the power of hope is wired into our very core, to help us confront life's various challenges. Hope is what makes us strive to

do better, to be better and to believe that there truly can be light on the other side of even the most seemingly impenetrable darkness.

On May 9 2018, an entire nation harnessed the power of hope to effect a change which will sow the seeds of a brighter future for generations to come. That this sea change in our political landscape was achieved peacefully and against all odds, was a source of tremendous pride for the stakeholders of today and will be a lesson to the leaders of tomorrow about what can be achieved when the infinite power of hope fuels our thoughts and deeds.

On the back of that enduring national sentiment, in this issue of *Live!*, we pay tribute to inspiring Malaysians who have, each in their

own way, made a positive change to the world around them. With their indomitable spirit, passion, perseverance and generosity of heart, these "everyday heroes" illustrate the very best of Malaysia. In addition to tales of these inspirational individuals, *Live!* also takes to the hills of Balik Pulau, on Penang island to unearth its hidden treasures and discover its secrets to rejuvenating retirees.

From offering the precious gift of hope, empowering the marginalised and protecting the less privileged, to sharing inspiring stories of grit and determination, as well as highlighting environmental initiatives and the use of art as a vehicle for social commentary, *Live!* brings you a feast of informative and inspirational stories to celebrate the very essence of Malaysia's fighting spirit, our rich talent and the compassion of our people. The sum of these parts is a unique tapestry of life that gives us every reason to be proud of our nation and to truly understand that the flame of hope burns brightly for Malaysia.

Get in touch with us at editor@edgeprop.my

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APPRENTICES of HOPE

Heroes come in all shapes and sizes. To paraphrase poet and civil rights activist Dr Maya Angelou, “A hero is any person really intent on making this a better place for all people”.

Happily, our country has its fair share of ordinary people doing extraordinary things and we are proud to shine the spotlight on a few of them. From championing the needs of the marginalised and the vulnerable, to protecting the abandoned and the environment, these cape-less crusaders conscientiously seek to improve the world they live in and are testament to how every single one of us can make a difference!





Refuge for the Refugees supports people escaping the strife of their home nations such as this young girl.

Sparking hope one child at a time

Education as a tool for empowerment

TEXT
ANITA KANDHAVEL

PHOTOS
REFUGE FOR THE REFUGEES



“I like music very much. I want to play music for the public but am scared of police operation always catching the refugees. So now I study hard so one day I can go home and teach others music.”



“WE COME TO MALAYSIA for a better life but not easy here too. Hard to make friends with Malaysians, they don’t like us. But I have friends in the refugee school,” says 15-year-old Thang Sian Muan, who fled Myanmar in 2014 with his family to escape from deadly tribal conflicts. “I like music very much. I want to play music for the public but am scared of police operation always catching the refugees. So now I study hard so one day I can go home and teach others music.”

Thanks to the initiative and resourcefulness of a pair of single-minded teenagers named Heidi Quah and Andrea Prisha, Thang and other refugee children like him now have access to schooling and a shot at realising their dreams.

In 2012, the then 18-year olds were volunteering at the Chin Children’s Education Centre (CCEC) when they were informed that funding to run CCEC would cease. Rather than submitting to circumstances, the duo set about raising funds. They kicked off Refuge for the Refugees

(RFTR) and defied the odds to secure the financial assistance necessary to ensure CCEC’s survival. Today, RFTR supports 35 community based schools in Malaysia and Myanmar and two half-way homes, providing hope and promise to children from countries that include Myanmar, Palestine, Pakistan and Somalia.

“Denied access to formal education, these children hunger to learn. By providing them with the fundamental right to schooling, we have seen a discernible shift in their thoughts and actions. They are disciplined, responsible, confident, respectful and view themselves as more than just mere refugees. With the hope of a better future now in their grasp, they are eager to give back to their community and country,” says the co-founder and director of RFTR, Quah, who has just returned from back-to-back symposiums in the US and Europe on the escalating crisis of refugees and the corresponding rise in human trafficking.

“Our students range from 5 to 17 years

old and we have students who have successfully completed their O-levels and IGCSEs with some receiving scholarships to further their studies at private institutions in Malaysia. We even have students who started with zero knowledge and are today pursuing their medical degrees,” she adds with justifiable pride.

On average, RFTR requires a hefty RM3 million a year to operate and most of this budget is derived from donations, fund raising drives and performance shows by its talented students. Micro financing services are also provided to student entrepreneurs whose products are either sold online or at the organisation’s campaigns and bazaars.

“Naturally, we face our fair share of challenges, from securing sufficient funds, enlisting dedicated volunteers and overcoming discrimination, to protecting our students and other refugee children from the very real risks of persecution, arrest and child trafficking. But, through creating awareness and highlighting the plight



Music is an enjoyable learning tool and one of the children's favourite pastimes.



Circle of love — Quah with her young charges.

“We even have students who started with zero knowledge and are today pursuing their medical degrees.”

of these kids, we hope to effect elemental changes in the existing laws and policies to better protect refugees,” sums up Quah, whose passion for this cause is only matched by her compassion for these children. Closer to home, RFTR is in the process of setting up a social business school to teach students skills such as cooking, sewing, baking and hair-cutting in order to provide them with the resources to earn a living for themselves.

In a 2018 UN High Commission for Refugees (UNHCR) report, High Commissioner Filippo Grandi emphasised that education was not just the way to help children heal but also key to rebuilding their countries. “Without education, the future of these children and their communities will be irrevocably damaged.”

Though well worn, Nelson’s Mandela’s words bear repeating, “Education is the most powerful weapon which you can use to change the world.” Armed with knowledge and hope, Quah and Prisca’s little fighters are now equipped to go forth and change their destinies.

Refuge for the Refugees

Contact: (012) 307 3714

Facebook: [refugefortherefugees](#)



Bringing help and hope to the streets

A group of dedicated volunteers run a street clinic for the needy

TEXT
ANITA KANDHAVEL

PHOTOS
SAM FONG



“There’s no prejudice or racial tension among the homeless. They always look out for each other.”



Dr Madhu and his team of dedicated volunteers dispense professional treatment with an air of benign affability.

AS NIGHT FALLS, life in this stretch of Jalan Hang Lekiu, Kuala Lumpur takes on a different countenance. By day, the street is a hive of activity bustling with the energy of students and businesses. At night, the pavements assume the role of homes and shelters to a group of homeless people.

Every Wednesday, come foul or fair weather, a small corner of this street plays host to a mobile clinic, which attends to the medical needs of all comers irrespective of class, creed or nationality.

Founded and headed by “Teddy Bear Doctor” S. Madhusudan — who was bequeathed this title by street kids due to his penchant for gifting them teddy bears — the Teddy Mobile Clinic has extended this incredible free service since August 2015. Having kicked off with just one doctor and a handful of volunteers, the team now services two locations, with each station fielding a few doctors and more than 20 volunteers, including pharmacists.

“At each session, we typically see about 25

to 35 patients ranging from the homeless and urban poor, to foreigners and refugees. Sadly, there are a large number of homeless people in KL who are reluctant to take advantage of the medical services of government hospitals for fear of being judged and discriminated against, while the foreigners don’t have the documentation required by hospitals. But there’s no prejudice or racial tension among the homeless. They always look out for each other,” explains Dr Madhu, who is not new to the role of service, having volunteered first at Kechara Soup Kitchen as well as old folks homes and orphanages, before starting up his mobile clinic.

During the course of my interactions with some of the patients, I discover that these homeless people have ended up on the streets for a myriad of reasons. Some even have jobs but as they find the cost of living in the city prohibitive, they have opted to sleep on the streets instead, availing themselves to public facilities which enable them to send back their earnings to assist their families.

“Sometimes our patients just want company. They want someone who will listen without judging.”



As the mobile clinic wraps up for the night, the pavements are taken over by the homeless as makeshift shelters.

Says 68-year-old street dweller Uncle Mat in surprisingly fluent English, “I’ve been homeless for decades, no point *lah* to say why. In fact, you can consider me as a pioneer homeless person. I’m here every week to collect my high blood pressure medicines. Dr Madhu will personally treat me, he’s a very caring man. That’s why I’m so thankful to him and his team for providing us with such a valuable service.”

“Sometimes our patients just want company. They want someone who will listen without judging and since we have been around for a few years now, they have become comfortable with us,” states veteran volunteer Thiru Nandhini.

So how is the mobile clinic funded? “Initially, I bore the cost of medicines and other necessities but as word spread, people started to donate supplies. I’m truly fortunate to have such a dedicated family of volunteers and kind donors and it’s thanks to them that we can provide this service,” Dr Madhu concludes.

Of course the Teddy Mobile Clinic is just one of many stories of selflessness and charity

in our own backyard. Yet, it is by witnessing the stream of patients who turn up knowing that the Clinic will be there every Wednesday without fail, that one appreciates the sense of dependence and corresponding responsibility that bind the relationship between the patients and volunteers.

At the end of the day, the storyline is simple. A silent call for help has been answered by a group of individuals without wish for recognition or reward. It all happens late at night under the cover of dark skies, within the streets of Kuala Lumpur which neither judge nor discriminate against those in need of a helping hand. It is against this unassuming backdrop that the best amongst us are to be found.

Teddy Mobile Clinic

Facebook: [teddyclinic](#)

In the name of compassion

Animals find a loving and safe home in this green sanctuary

TEXT
ANITA KANDHAVAL

PHOTOS
LOW YEN YEING



AMIDST A DEAFENING CACOPHONY of barking, honking and cawing, we are introduced to Mr Gopi, a mongrel who summoned up just enough energy to pry open one eye before promptly returning to his nap. However, his best friend Samantha, a gorgeous speckled goat was quick to make up for the reticence of her taciturn friend and eagerly came forward to nuzzle our fingers. Rescued from abusive environments, Mr Gopi and Samantha were brought to the shelter together and have been inseparable ever since, even sharing an enclosure. This is just one example of the magic to be found at the Furry Friends Farm, a sanctuary for abused, infirmed, handicapped and abandoned animals. Home to a goat, cats, chickens, geese, ducks, rabbits and dogs — who represent the majority of the population — this farm measuring 1.7 acres is a green oasis nestled in a leafy nook in the quiet town of Kundang in Selangor.

Set up in 2006 by animal activist Sabrina Yeap, the shelter has seen its intake grow from a mere handful of dogs to an assortment of over 500 animals today. Yeap was propelled to international stardom when she heroically orchestrated the rescue of dozens of dogs condemned to slow

painful deaths when they were exiled to an uninhabited mangrove island by the residents of Pulau Ketam, off the coast of Port Klang, Selangor in 2009. Tragically, Yeap passed away unexpectedly in 2012, leaving the future of the shelter and its inhabitants in jeopardy. In a cruel twist of irony, the place that had rescued so many animals was now itself in need of rescue.

However, Myza Nordin, a close friend of Yeap's, stepped in and resolved to establish measures to ensure the continued survival of the shelter. Despite an initial series of trials and tribulations, Myza and a group of like-minded friends overcame the odds and successfully saved the farm.

Georgie Gisborne, resident manager at the shelter says, "I was in Thailand working to save street dogs when I received the news of Sabrina's passing. Having volunteered here before, I rushed back to help and then never left."

"While Myza looks after the fundraising, which is always a critical concern, my main job is to look after the welfare of the animals. I'm basically their mum, ensuring that each of our 'furs and feathers' are healthy and happy. Our animals are spayed, neutered and have their own enclosures, grouped together by species,

personalities and needs. We also implement a daily routine to ensure that all the animals have adequate play time and enjoy a quality life.

"This is basically a retirement home for animals as we practice a strict no-kill policy. Unless adopted, our animals will live out the rest of their lives here. We also have six dedicated enclosures to board dogs and we accept all sizes including elderly and special needs canines," continues Gisborne, as she reveals that it costs approximately RM40,000 a month to run the farm.

As we make our way through the various enclosures, we are welcomed with a flurry of wagging tails, curious snouts, excited yips and silky purrs. Despite surviving heart-wrenching adversity, the animals appear happy and friendly — a testament to the resilience and forgiving nature of our furry friends and the care they have received at this remarkable shelter.

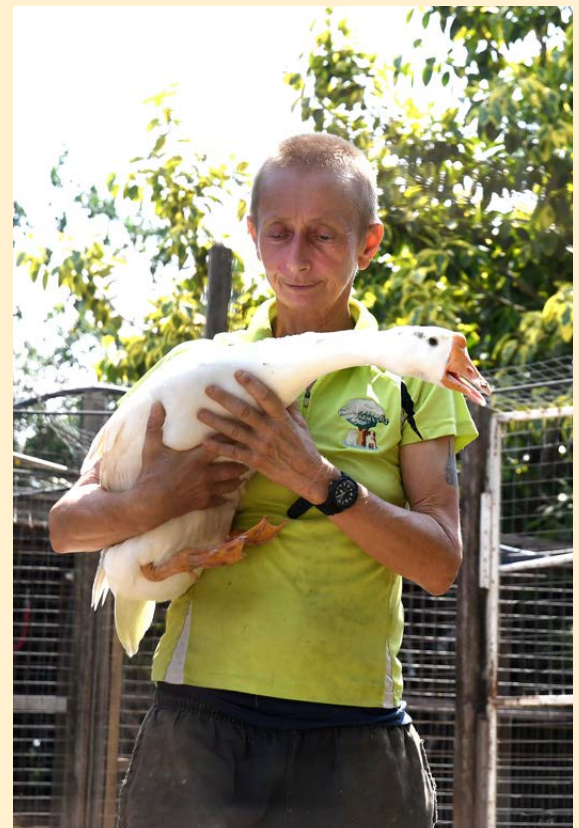
Furry Friends Farm

Contact: (016) 379 3478

Facebook: furryfriendsfarmmalaysia



Adopt a companion from the many friendly faces at the cat enclosure.



Though a loving mum to all her charges, Gisborne, a practicing vegan, admits to a special affinity for her feathered friends.

Turning trash into treasure

Sustainable living is championed through progressive ideas at Biji-biji Initiative

TEXT
TAN AI LENG

PHOTOS
LOW YEN YEING



“Humans are born to design and invent things, but we are losing this ability because of the comfort of getting new things.”

The creative team of Biji-biji Initiative at its Pandamaran factory in Klang.

INDUSTRIAL REVOLUTIONS over the past three centuries have transformed human lives. Mass production, increased efficiency, and reduced average cost have made the ease of acquiring goods so ubiquitous, it is taken for granted in many parts of the world.

The downside, however, is that the resulting volume of waste produced has exacted a heavy toll on the environment. We have overloaded the planet with our trash and it is time for a solution.

All over the world, movements have begun to mushroom, tackling the issues from various angles. Recycling is becoming commonplace, as is reducing dependency on single-use items in favour of reusable goods.

Then there's upcycling.

Unwanted, discarded items transformed into objects of higher value, given a brand new repurposed lease on life. Biji-biji Initiative creator and builder William Kong and his team put this into practice with passion, and turn a wide variety of what was once trash into bags, furniture or even pieces of art.

“It's different from the recycle and reuse concept, where the value of the item remains the same,” Kong explains. “It's a process of rethinking and creating. We are adding new value to unwanted items and turning them into high-value items.”

Anything can be bought, he notes. The ease of simply buying new items to replace anything that breaks has resulted in an overwhelming amount of garbage polluting our environment.

The source of their materials draws from this well, with items that are either donated, bought from scrap collectors or scavenged in junkyards.

A giant bird crafted from scrap metal once adorned the helipad at Genting Highlands, towering above, capturing the imaginations of Malaysians who attended the arts and music festival Urbanscapes and Biji-biji's Art Attack event in 2015. Art installations were also on display, featuring works made from discarded casino chairs and reclaimed timber beams.

Always drawing a crowd at exhibitions are their giant hamster wheel, merry-go-round and bicycle with a blender, that feature in Biji-biji's energy playground.

Upcycled creations like these demonstrate how innovation can turn waste into useful, beautiful things and reduce waste to protect our environment.

“Humans are born to design and invent things, but we are losing this ability because of the comfort of getting new things,” Kong laments. “Some of us don't even know how to change a light bulb or fix a leaking pipe, and all these are basic knowledge.”

This insight into the crux of the problem with our current lifestyles is what draws like-minded youth



Kong demonstrates the way to generate electric energy through the hamster wheel, which can then be used to charge phones and computers or even power lights.

to come together, and work with Biji-biji Initiative.

The team has also partnered with private companies, shopping malls and public spaces for art installation programmes, working with Sime Darby Property Bhd in their Beyond Bins Recycling Program in Bandar Bukit Raja and EcoWorld EcoFestivals to showcase upcycled furniture, as well as organising educational talks and workshops for the public.

In a new three-storey factory in Pandamaran, Klang, Selangor, the collective's Ethical Fashion unit is housed, alongside the art installation item production department. Unusual and fashionable handbags, coin pouches, recycled bags and document folders are produced, crafted from unused safety belts, used kimonos and advertisement banners.

The safety belt and kimono handbags are hot sellers on their online store, while their recycled bags made of advertisement banners are in demand as corporate gifts by private companies.

The social enterprise has also developed Me.reka Makerspace, located at Publika in Kuala Lumpur, in an effort to promote Biji-biji Initiative in an innovative and alternative education space.

In the Me.reka Makerspace, as with all their efforts, the underlying goal is to tap into that lost element of the human faculty — to design and invent, and to plant and nourish the seeds of creativity.

Biji-biji Initiative

Contact: (03) 6419 4755

Facebook: [bijibijiinitiative](#)

Website: www.biji-biji.com

River of Life

In 2012, Kuala Lumpur City Hall launched the "River of Life" project to clean, master plan, beautify and rejuvenate the combined confluences of three city rivers, covering a total area of 781 hectares and 63 hectares of water bodies. Thanks to the initiative, this stretch of the Klang River just behind the Masjid Jamek, has been transformed into a vibrant waterfront, gifting it with a new lease on life.

PHOTO BY LDW YEN YEING





A melting “port” of culture and delectables

Though situated at the edge of Selangor, Klang has drawn thousands from miles away for its famous seafood and *bak kut teh*. However, beyond the spiced crabs and herb-infused meat, the venerable town is also a living illustration of the harmony among the different ethnic groups in Malaysia.

After all, Klang was sparked to vitality by its strategic position as a trading port as well as its tin-mining industry since the 1400s. Notably, Klang served as the centre of administration from 1874 to 1880 during the British colonisation. Having played a significant role in the formation of Selangor, today it remains the royal town of the state.

Steeped in such deep history, Klang is marked with age-old structures and cultural sights. In fact, tourists can get

some inside stories and exclusive entries to otherwise restricted sites if they join the free weekend Klang Cultural Heritage Trail initiated by Tourism Selangor and the Klang Municipal Council. Eleven treasures in the town centre are featured in the 3km walk, including the former Chartered Bank building, Royal Klang Club, Alam Shah Palace, Klang Fire Station and Raja Abdullah Warehouse.

The intertwining of the Malay, Chinese and Indian cultures, along with the co-existence of the four main religions in the country are evident in the numerous landmarks in the town centre, demonstrating the *muhibbah* spirit that has been alive in the Klang community for centuries.

To paint a clearer picture, *Live!* highlights eight more experiences here:

1. Sultan Abdul Aziz Royal Gallery

Built in 1909, it houses a museum that tells of the origins of the Selangor sultanate which dates back to 1766. Besides admiring the classic colonial architecture, visitors get to view replicas of Selangor's crown jewels. Established in honour of the late Sultan Salahuddin Abdul Aziz Shah, who was the Eighth Sultan of Selangor from 1960 and Eleventh Yang di-Pertuan Agong in 2001, glimpses of the monarch's life are exhibited through photos and over 2,000 pieces of personal collections of artifacts and memorabilia.

2. Eng Ann morning market

Decades old, the roughly 500m stretch + 100m lane is popular for its wide array of not just fresh meat, fish, vegetables and fruit, but also kitchen appliances, apparel, accessories, shoes, bed sheets, traditional medicine and even car accessories. A favourite for local breakfast items like *nyonya kuih*, *nasi lemak*, *tau foo fah* and *yao zha guay*, it is crowded daily with shoppers from Klang as well as surrounding neighbourhoods like Shah Alam, Subang and Petaling Jaya.

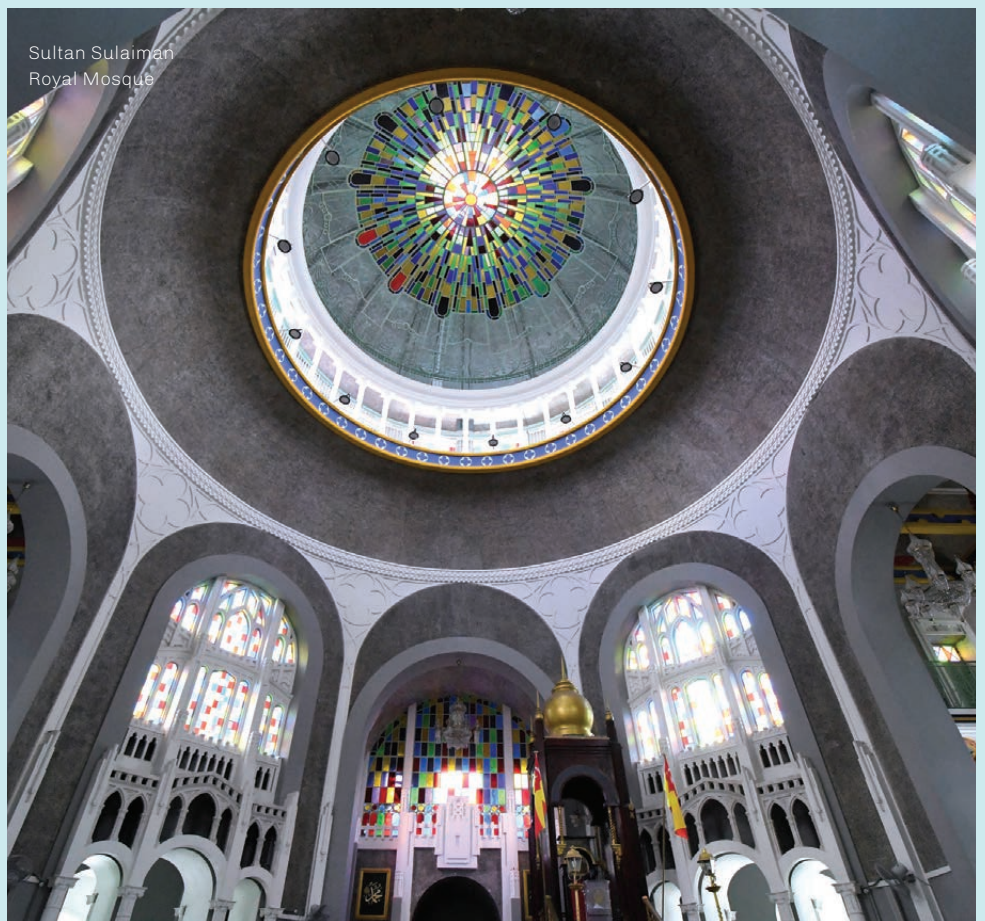


3. Little India

The biggest Indian street in Malaysia, it presents a feast of sights, sounds and smells from a myriad of shops and stalls lining the main road and several alleys. A complete range of everything Indian is available here — clothing, textiles, footwear, jewellery, sweetmeats, snacks, garlands, spices, vegetables, decorations, cooking utensils, CDs of Bollywood tunes and many more. And don't leave without trying the banana leaf rice here.

4. Sultan Sulaiman Royal Mosque

The building is a showcase of architectural artistry and finesse from the early 1930s. Crafted by British designers, it is a blend of Islamic, Western Art Deco and Neoclassical styles. Some of its outstanding features include the solid pebbledash facade walls and the magnificent stained glass on its vaulted ceiling. Its grounds also house the royal mausoleum of the late Sultan Salahuddin. The mausoleum is directly linked to the Alam Shah Palace via the Royal Stairs.



Sultan Sulaiman Royal Mosque



Church of Our Lady of Lourdes

5. Church of Our Lady of Lourdes

The Roman Catholic worship centre can be identified by its Gothic-style architecture. Built in 1928, its sanctuary features exquisite stained glass panes depicting the story of Jesus Christ. Visitors are also welcomed into its chapel to view the two glass panels which made headlines in 2012 for the unexplained formation of images which resemble the Virgin Mary and Jesus.

6. Guan Yin Temple

The oldest temple in Malaysia, The Guan Yin Temple was built in 1892. It was almost destroyed by termites before the Sultan of Selangor declared it a state heritage

site, initiating its restoration. Elaborate Chinese artisanship of stone and timber line its many walls, ceilings and statues. Adding to its attraction is a Chinese garden with vibrantly-coloured Koi fish swimming in its pond.

7. Sri Nagara Thendayuthapani Temple

The 150-year old temple is one of the oldest in Klang, serving the first Indian immigrants to our shores. The colour of its intricate sculptures on the multi-decked roof may have weathered, but their forms remain iconic. It is still an important congregation point for Hindu devotees today.



Sri Nagara Thendayuthapani Temple



Guan Yin Temple

8. Chong Kok Kopitiam

The choice is yours, it's all freshly homemade — the kaya, wholemeal bun, egg sponge cake, cheese cake and tart, *nyonya kuih*, *nasi lemak bungkus*, *pisang goreng*, *cucur udang* and more. Or it could be the *kopi*, from coffee beans roasted and ground within the shop itself, sold from only RM1.70 per cup. Or the perfectly soft-boiled eggs and the seven varieties of toast and steamed bread. Whatever the lure, this kopitiam has, since 1940, successfully embodied the *muhibbah* spirit, where the Malays, Chinese and Indians eat side by side unreservedly.



Chong Kok Kopitiam

A popular spot for foodie hunt

Of course, the story of Klang would be incomplete without a mention of its other delectable indulgences, especially its *bak kut teh*. One popular place to enjoy this hot meal is Berkeley Garden. Located in the heart of Klang, Berkeley Garden is also frequented for its *mee hoon kuih*, fried porridge, traditional charcoal steamboat, coffee pork chop, the wide selection of seafood dishes and a whole variety of food joints.

Berkeley Garden is among the pioneers in the residential development of Klang, having been established 35 years ago. Its developer, Paramount Property is a trusted brand among the Klangites for having birthed and nurtured Berkeley Garden to be what it is today — a mature residential community with a complete array of amenities to meet every daily need.

Injecting new life into Klang

Like a grande dame, the vicinity of Berkeley Garden offers comfort and familiarity to its denizens, which explains why most prefer to stay rooted in this well-aged town. At the same time, Paramount Property recognises its need for an injection of new life to rev up its staying power as a sought-after residential and socio-economic hub.

To this end, Paramount Property



Artist's impression of Berkeley Uptown serviced apartments.

is now pioneering a 33-acre mixed-use development named Berkeley Uptown, anchored by the Sri KDU International School (primary and secondary) on five acres, to offer world-class education by 2021. With serviced apartments, commercial zones for retail and offices as well as a big public park, Berkeley Uptown is set to fulfill the upgraders' wish for a modern lifestyle within this mature enclave.

Enriching generational living with modern amenities

Located a stone's throw away from Berkeley Garden, the freehold project will offer many second and third generations who have grown up there options for new homes to stay near their parents.

The diversified built-ups are aimed at facilitating multi-generational living, either in separate units or under one roof. For those who are just venturing into

independent living, there will be 550 sq ft units priced below RM300,000. For less than RM500,000, units measuring 868 sq ft and 1,093 sq ft are also available, and they are just nice for couples and small families.

Notably, a limited number of garden villa units measuring 1,596 and 1,612 sq ft will interest those who want premium units with landed home conveniences like doorstep car parks and spacious layouts. With access to all the lifestyle facilities available to serviced residences, these villa units will get the best of both worlds.

To meet a foremost demand, Berkeley Uptown will be safeguarded within three-tier security that includes a 24-hour gated-and-guarded entrance and access card system.

Angled to front the eye-soothing open park and river, the 30-storey serviced apartments will enjoy far-reaching views. Besides the generous greens and recreational facilities from the urban park, dwellers will get to relax in their own exclusive landscaped sanctuaries inspired by the mangrove trees.

"Thriving along the edges of the river, the mangrove flourishes the land by purifying the water and providing shelter to its inhabitants... it attracts other forms of life that co-exist," says Paramount Property CEO of property division, Beh Chun Chong. "This will be reflected in our landscape design to provide abundance, comfort and goodness to our residents."

Catering to both young and old, there will be a Leisure Lepak Park where residents can take a walk, cycle, bring their pets for a stroll, jog, climb mounds and exercise. Meanwhile, the level-8 facility deck will feature an Olympic-length pool, wading pool, gym, reading room, games room, herb garden, siesta lounge and multi-purpose hall. All these green pockets are formed to embrace its residents within the bosom of Mother Earth.

"Berkeley Uptown aims to be a progressive representation of modern tropical architecture with the beauty of old charm in the city of Klang," Beh says, adding that the first phase of serviced apartments will be launched in the first quarter of 2019.

The freehold development will be located beside Jalan Goh Hock Huat, bordering the Klang central business district on the west.



Some units will enjoy views of the urban park and recreational facilities as depicted in this artist's impression.

Since May 2017, Jalan Goh Hock Huat has also been connected to Jalan Tanjung Sawal by a third bridge.

Linked to Jalan Kapar, residents will be able to easily access Jalan Meru and the Federal Highway, as well as NKVE. With Shah Alam and Petaling Jaya new town centres located 10km and 27km away respectively, this development will also be a good choice for those working in these places.

When completed, Berkeley Uptown will merely be 1.5km from the existing Klang KTM station. Additionally, a proposed LRT Line 3 will place it 1.7km away from the Klang Station, allowing convenient access to the Kuala Lumpur city centre through its direct link to the Bandar Utama station, which is integrated with the MRT Sungai Buloh-Kajang line.

Sited at Klang's main axis, Berkeley Uptown is surrounded by all the amenities that make life so at ease here. Besides shops catering to every daily necessity, there are several malls within a 3km to

5km radius, including Klang Parade, Setia City Mall, Bukit Raja Shopping Centre, Centro Mall and Aeon Bukit Tinggi. It is also in close proximity to a host of established schools, like the well-reputed Pin Hwa High School sited just next to the development, and others such as Regent International School, Beaconhouse Sri Lethia, Sri Acmar International School and Tenby International School. As many as six medical centres surround Berkeley Uptown within a 6km radius. The closest includes the KPJ Klang Hospital, Klang Manipal Hospital and Sri Kota Specialist Medical Centre.

For further enquiries,
please contact:

(03) 7931 8091

or visit

www.paramountproperty.my





Merdeka MRT Station

The seven underground Mass Rapid Transit (MRT) stations on the Sungai Buloh-Kajang (SBK) line offer its customers an extra 'oomph'. Each station boasts design aesthetics that marry good architecture with differing concepts of artwork, pepping up the vibe at each location and reducing the grind of the daily commute. At its Merdeka Station, which borrows its name from the nearby historic Merdeka Stadium, a mural portrays that iconic silhouette of "Bapa Kemerdekaan" Tunku Abdul Rahman at the height of a proud nation's elation during the Declaration of Independence on 31st August 1957.

PHOTO BY LOW YEN YEING

Berkeley UP TOWN






YESTERDAY, MEETS TOMORROW, TODAY

Slow down. Close your eyes. Breathe. You haven't traveled far. You are merely in a modern residence with facilities and spaces for all ages. Where techno beeps and vibrations give way to calm whispering breezes and fresh green air. Where everything you could want or need is merely a skip away.

Open your eyes. You haven't left the Klang Valley. No. You've just entered Berkeley Uptown, Klang.

Where yesterdays are still here today.

BERKELEY SDN BHD (5341-D)
PARAMOUNT PROPERTY GALLERY
PT29, Jalan University, Seksyen 13, 46200, Petaling Jaya, Selangor.

 Paramount Property Gallery
 Facebook.com/ParamountPropertyMalaysia
 Paramountpropertymy

CONTACT US
03 7931 8091

PARAMOUNT
PROPERTY



FOOD for THOUGHT

It is said that the way to a person's heart is through their stomach. However, we shine the spotlight on purveyors of food who have won over our hearts for their commitment towards supporting and empowering the marginalised and less-abled. Pairing great food with compassion, these culinary social enterprises have seasoned their flavoursome fare with a generous portion of love and kindness.





The Picha Project has worked with 15 refugee families, and served some 80,000 meals.

The Picha Project

Putting food on many tables

TEXT
RACHEL CHEW

PHOTOS
LOW YEN YEING



Picha Project is the brainchild of Lim, Ling and Lee.

WHEN LEE SWEE LIN, SUZANNE LING AND KIM LIM started The Picha Project in early 2016, they had no idea what ‘social enterprise’ meant. The idea for the project had its roots in elementary practical problem solving, when the trio attempted to prevent their refugee student from dropping out of the learning centre where they volunteered.

“Picha was the student’s name. He was about to drop out because he needed to work to support his family who were living in Malaysia. We were trying to do something to enable Picha to continue his studies in the learning centre,” Lee tells *live!* within the walls of her home office in Sentul, Kuala Lumpur.

The objective was to help Picha’s family to increase their income, so that Picha didn’t have to drop out to support the family. Unfortunately, refugees are not permitted to work in Malaysia, so it was impossible for Lee and her partners to secure the parents some form of permanent employment.

Luckily, a grey area exists, allowing refugees to work as “freelancers”.

The three girls then “recruited” Picha’s parents to cook the delicacies of Myanmar, their homeland, and sell the food in the market in the form of catering, prep-meals or lunch and dinner boxes.

The model worked fairly well and soon extended to more refugee families. Today, The Picha Project has “recruited” 15 refugee families, served some 80,000 meals, and the value given back to the refugee community of Malaysia has totalled up to RM800,000.

Lee describes The Picha Project as the agent between the refugee families and end-customers. They work out the menu with the refugee families and monitor the hygiene of the cooking environment, while updating new menus, managing relationships with existing customers and developing new clientele.

“We never expected that the project would grow as it has. We didn’t even know what social enterprise was until we were invited to more and more relevant conferences, which encouraged us not to stop at only helping Picha’s family. Because Picha is not the only unfortunate refu-

gee here, he is one of 150,000 refugees in Malaysia,” she says.

Moving forward, Lee says that The Picha Project will diversify from catering to fast moving consumer goods (FMCG), such as packaged homemade cookies.

“Catering has its peak and low seasons, so in order to sustain the living and income of the refugee families, we are exploring the FMCG market, [with products] such as packaged cookies and pastries, which are less affected by the season,” Lee adds.

“We always tell our customers that as they [refugees] are putting food on your table, you are putting food on theirs. We truly believe in this and hope that The Picha Project will continue to extend a helping hand to more refugees in Malaysia,” Lee concludes.

The Picha Project

Contact: (012) 679 4353

Facebook: [thepichaproject](https://www.facebook.com/thepichaproject)

Website: pichaproject.com

The Picha team: As the refugees are putting food on your table, you too are putting food on theirs.



Masala Wheels

Empowering youths through the food industry

TEXT
NATALIE KHOO

PHOTOS
LOW YEN YEING



From left: Masala Wheels CEO Ravindran S. Kumaresapathy and Dinesh, along with Kuhan Pathy (not pictured) are four good friends who started Masala Wheels.

TUCKED IN A HIDDEN CORNER OF Seksyen 1, Petaling Jaya, there was already a crowd gathering before the lunch hour. While some members of the staff were occupied with seating their customers, others were busy arranging fresh banana leaves and offering customers a variety of dishes to choose from.

Strategically parked in front of the shop is a food truck — the signature branding of the Masala Wheels Restaurant.

Started by four friends in October 2015, the initial plan was to operate as a food truck selling South Indian and Sri Lankan specialities while concurrently providing meals to the homeless along their routes.

However, the novelty of a food truck business service started to fade away and they soon realised it couldn't continue as a sustainable social enterprise model. Thus, they scouted for a shop to operate from and the rest as they say, is history.

Although business was sluggish in the beginning as people living in the area were mostly elderly and did not come out to

have their meals, the team's aggressive marketing on social media platforms proved fruitful, so it's usually a full house these days.

Masala Wheels' social enterprise model now focuses on youths at risk from the ages of 16 to 18 who comprise of school dropouts, those from underprivileged backgrounds and even those involved in social ills. They have collaborated with the MySkills Foundation in Klang who select and propose qualifying candidates to Masala Wheels, who in turn, will train these students to serve in the food and beverage industry. Upon completion of their training, the students are free to continue working in the restaurant or to secure employment in other places where their interests lie.

Currently, Masala Wheels only has one outlet in operation but co-founder Dinesh Pandian tells *Live!* that there are plans for expansion in the near future.

Naturally, we tried their banana leaf rice, and given how tasty the meal was,

it's no wonder that the restaurant was packed during lunch, which is served from 11am to 3pm.

For those who can only make it for dinner, Masala Wheels is open from 6.30pm onwards but dishes up a limited menu of meals such as nasi lemak, roti canai and chapati. For briyani lovers, Sunday would be the day to drop by the restaurant.

Masala Wheels

Address: 2, Jalan 1/3, Seksyen 1, 46000 Petaling Jaya, Selangor
Contact: (012) 885 0409
Facebook: masalawheels



Customers can expect a variety of scrumptious side dishes with their fluffy banana leaf rice at Masala Wheels.

Charlie's Cafe & Bakery

TEXT
SHAWN NGPHOTOS
LOW YEN YEING

A place to fill your belly — and those of the homeless



Husband and wife team Leong (left) and Tuzan ventured into the food business in 2015.

LOCATED AT A HUMBLE intermediate unit in a row of shoplots in Kuala Lumpur's Taman Desa, Charlie's Cafe & Bakery has won a large number of loyal patrons since its inception in May 2015 with its delicious food and homemade desserts.

It is also a hot hangout for many celebrities. Andrew Soh, or better known as Uncle Siu Mai from Malaysian meme and humour portal MGAG, award-winning journalist R. Nadeswaran and Hong Kong TVB actress Kiki Sheung are among its frequent visitors.

The cafe is run by four full-timers, including owner Desonny Tuzan and his wife Debra Leong, both Sabahans. Why name it Charlie's Cafe? Tuzan, a Kadazan, says the name bears no significance but sounds "friendly and well-known".

A must-try is the oven-grilled chicken chop served with homemade sauce, salad and mashed potato drizzled with a hearty mushroom gravy.

According to Tuzan, one of the secrets behind the their delectable chicken chops

is the oven that he has heavily invested in.

"As opposed to pan-grilling, the oven allows us to control the temperature, time and humidity. Thus, we can make such crispy yet juicy chicken chops while ensuring consistency in the taste," he explains.

Other hot-sellers include their lip-smacking selection of desserts such as cheesecakes, gelatos, donuts and UFO tarts — all personally made by Leong.

"There was one day I took off my hairnet and my friend couldn't recognise me because I'm always wearing it while working here," she recalls.

If you are a durian person, their Musang King durian gelato and cheesecake will definitely brighten up your day. But if you are not, don't worry — try their UFO tart instead. Also called "Cow Dung tarts" due to its distinctive shape, the popular Sandakan dessert is made in limited quantities to ensure consistency and quality.

However, what makes Charlie's Cafe truly special is its "Pay-It-Forward" campaign, which aims to help the homeless

and underprivileged in the city.

Under the campaign, customers can purchase a voucher worth RM5 each, which will be stuck on a wall in the cafe. These vouchers will help to fund the meals that the couple distributes every Monday among those in need in the Central Market area.

The cafe also collects toiletries donated by its customers and distributes them with the meals. On average, the pair serves 90 to 120 meals a month.

If you are interested in visiting Charlie's Cafe, it opens from 12pm to 9.30pm from Monday to Friday and 11am to 10pm on Saturdays. It is closed on Sundays.

Charlie's Cafe & Bakery

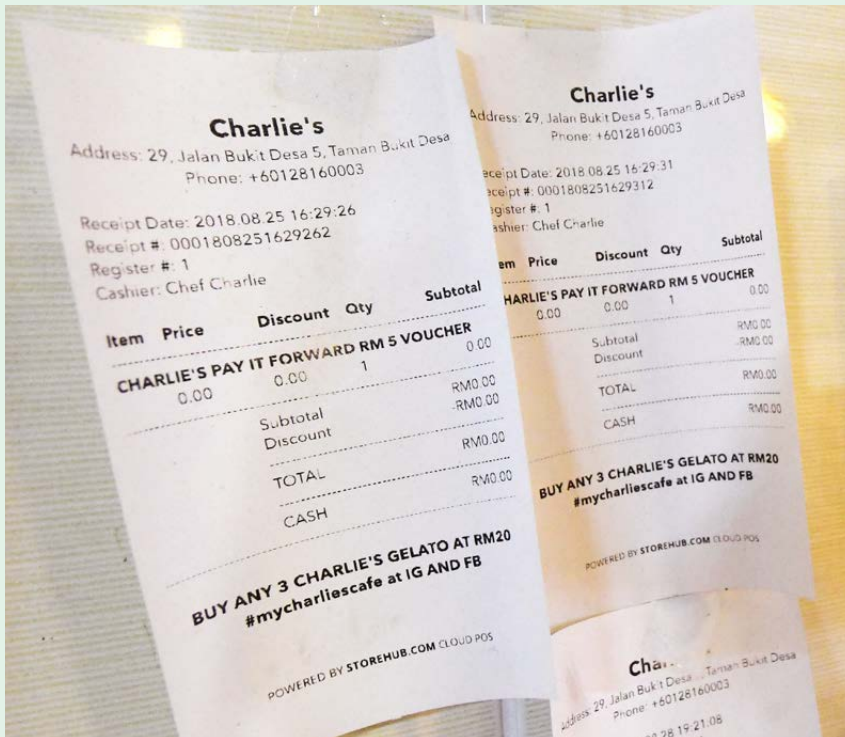
Address: No 29, Jalan Bukit Desa 5, Taman Bukit Desa, 58100 Kuala Lumpur

Contact: (012) 816 0003

Facebook: Charlie's Cafe Since 2015

#mycharliescafe

Charlie's Cafe & Bakery also serves homemade desserts and cakes on top of their Pay-It-Forward meal campaign that allows one to contribute meal vouchers for the homeless.



Pertubuhan Kebajikan Ananda Cares

Spreading good to all and sundry

TEXT AND PHOTOS
TAN AI LENG



Vimala (right): As the number of people seeking help increased, we needed to implement a more sustainable model.

WEEKENDS ARE BUSY TIMES for Vimala Subramaniam. Though admittedly, things at Ananda Cares centre are not as hectic as they are during festive seasons, when its bakery department is rushed off its feet fulfilling orders.

Being a full time research scientist in the Forest Research Institute Malaysia (FRIM), Vimala and her architect husband have contributed most of their free time to the charity centre which was founded by her husband Ayavoo Arumugam in 1992.

“In the beginning, it was just an outdoor area in the grounds of an old temple in Kampung Laksamana. He [Arumugam] was giving lessons on human and social values to the underprivileged children who lived nearby.

“Later, as the number of children increased, my husband built a simple classroom for the children. The children were also provided with snacks like homemade biscuits and after classes, fed with a simple lunch,” Vimala reminisces.

Over time, their efforts have fortunately gained the public’s attention and a generous donor contributed a double-storey terraced

house in Batu Caves in 2007 for them to run a proper charity centre.

Today, Ananda Cares houses a kitchen, bakery, a food packaging operation, a medical and dialysis centre, as well as a children’s education centre.

“Our initial core objectives were to provide value-based educational classes to the children, and, free basic medical aid and care services to those who can’t afford it. However, we have now expanded our role by offering training to our charges so that they are equipped with the necessary skills to seek potential employment,” she adds.

Ananda Cares was originally a 100% volunteer-run non-profit social service centre that offered various services to the poor and needy for free. However, as the number of people seeking help increased and exceeded the centre’s capacity, it became vital to look for a sustainable approach to enable the organisation to generate a viable and stable means of income.

“In the beginning, we were giving them pocket money and free food but the demands

“We have now expanded our role by offering training to our charges so that they are equipped with the necessary skills to seek potential employment.”



In early 2018, the centre started an initiative to offer full-time employment opportunities to single mothers.



Ananda Cares today houses a kitchen, bakery and a food packaging department.

were never-ending and the number of people kept increasing. Most of the time, we had to fork out our savings for the cost of operations and this is not a sustainable way to help them," she explains.

Since last year, Ananda Cares started to sell biscuits and snacks, such as murukku, jam tarts and even homemade chocolate to generate income for the centre's operations. In addition, they offer catering services and a lunch delivery service to the public.

Besides that, there is also a packaging segment — curry and spice powder, as well as pickles — which offers part time employment to the elderly and intellectually disabled.

"For the part-time workers, we pay them RM50 a day as a living allowance and RM100 worth of monthly provisions, which comprise energy beverage drinks, rice, noodles, spices, biscuits and necessities such as adult or infant diapers," she says.

As for the full time employees who work five days a week, they receive a monthly salary of RM500 and a monthly provision.

Undeniably, at times, it's difficult for the charity organisation to get sufficient funding through donations. But this hasn't prevented Ananda Cares from offering even more services to the community as the organisation has plans to open a dental clinic and dentures laboratory at its medical centre next year to help the nearby elderly who are unable to travel far for free dental treatment.

Pertubuhan Kebajikan Ananda Cares

Address: No 152, Jalan Laksamana 2/2, Kg. Laksamana, 68100 Batu Caves, Selangor
Contact: (019) 324 8993
Facebook: SaiAnandaFoundation
Website: anandacares.org

"For the part-time workers, we pay them RM50 a day as a living allowance and RM100 worth of monthly provisions."

Deaf-In-Business Cafe & Catering

TEXT
SHAWN NGPHOTOS
LOW YEN YEING

Where the hearing and hearing impaired find common ground



Teh (second from right) and the team at DIB Cafe & Catering signing "I love you" in the American sign language.

THE LATTE MADE BY Kok Jiann Cheng, the hearing impaired barista at Deaf-In-Business (DIB) Cafe & Catering quickly warmed me up on a cool and rainy afternoon.

The coffee has a rich aroma with a well-balanced sweetness and acidity giving a smooth aftertaste.

Gracing its surface is a cute little piece of latte art that was carefully crafted by the 25-year-old, who has been working there for about five years along with five other employees with hearing impairments.

The coffee here is made out of two types of coffee beans, namely the Sumatra Mandheling and Brazil Santos, according to Dr Allen Teh, founder of DIB Cafe & Catering.

"These coffee beans have aromas similar to the Hawaiian coffee, which we used to sell here. We stopped selling Hawaiian coffee as the cost of importing roasted coffee beans from Hawaii became too expensive," he said.

Besides coffee, the cafe also serves a wide range of delicacies, from western food to local delights and even imported Ice Cream from Australia.

Located at Menara Gamuda in PJ Trade

Centre, Damansara Perdana, Petaling Jaya, DIB Cafe & Catering is a flagship social enterprise outlet initiated by Teh.

Teh was the manager of the first deaf-operated KFC outlet incorporated in 1985 at Jalan Imbi, Kuala Lumpur and he thought of the five deaf KFC staff he used to work with when he decided to open the first DIB outlet.

The DIB cafe was incorporated in Damansara Perdana in 2011 with help from the five former KFC staff.

The objective of starting the cafe was to restore hope and dignity to deaf people by improving their livelihood through providing skills training, unbiased employment and ideas for business entrepreneurship.

Through the cafe, Teh hopes to make an impact on four stakeholders, namely the hearing-impaired community, the parents of deaf people, the government and the general public.

"The purpose is to encourage the deaf community to be independent and teach them skills that could help them start their own careers in the future. This is also aimed at their parents to encourage them to not over-protect their children.

"On the other two stakeholders, we

are hoping that the government can do something to help this community while the public, including companies, can offer more opportunities for deaf people to work, so that they can participate equally in society," he explained.

It has not been an easy journey for the 56-year-old and he has thought about quitting as he gets older. But the strong bond shared between his staff and him is what keeps him motivated to carry on.

"The people here are my family and I feel thankful to them. And we are led by our hearts, never by a business strategy," he concludes.

Currently, DIB Cafe & Catering operates from 7.30am to 6pm on weekdays. It is closed on weekends.

DIB Cafe & Catering

Address: 1st Floor, Menara Gamuda, PJ Trade Centre, No 8, Jalan PJU 8/8A, Damansara Perdana, 47820 Petaling Jaya

Contact: (019) 352 3082

Facebook: DIB Restaurant Cafe & Catering

Website: dibz2h.rocks

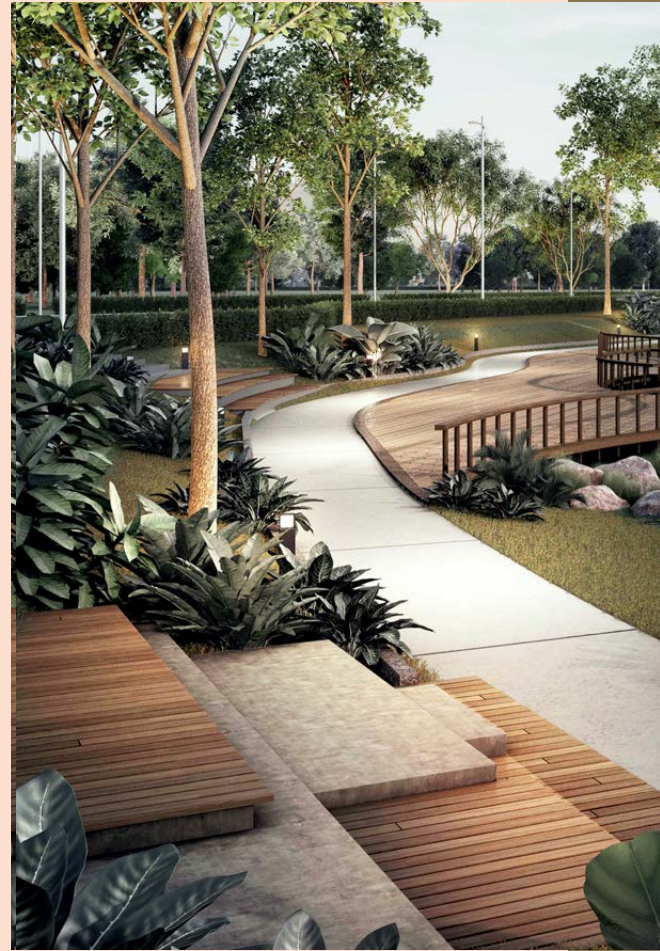


The cafe acts as a welcome bridge between the deaf community and the rest of society by providing an opportunity for deaf people to mingle with the hearing.

Resort Homes features outdoor decks.



Within the 85-acre Resort Homes enclave is a lake.



Resort Homes — the beating heart of Bandar Sri Sendayan

The premier township in Seremban is fast gaining a reputation for its remarkable liveability

BANDAR SRI SENDAYAN is staking a strong claim as one of the most liveable places in Negeri Sembilan, thanks in no small part to the rapid rise of its popular Resort Homes residences in recent years. The 5,233-acre Bandar Sri Sendayan flagship project in Seremban by pioneering developer Matrix Concepts Holdings Bhd has grown by leaps and bounds since it was conceived in 2006, and Resort Homes is at the heart of its success.

The company's group chief marketing officer Lim Kok Yee explains that the other vital components in Bandar Sri Sendayan will combine to propel the Resort Homes residences to new heights.

"With most of our infrastructure and facilities already in place, such as education (Matrix Global Schools), job opportunities (Sendayan TechValley),

leisure and recreational park (d'Tempat Country Club), we believe Bandar Sri Sendayan will continuously create new hype and excitement in Seremban. With all its excellent amenities and infrastructure, Bandar Sri Sendayan is already on its way to claim the status of 'the best liveable city' in Negeri Sembilan," says Lim.

The Resort Homes residential units are built on an 85-acre freehold tract within Bandar Sri Sendayan and have four unique elements that are considered strong selling points — security and serenity, an inspired landscape that elevates the standard of living, modern and contemporary design, as well as an airy ambience and comfortable spaces. It is also a guarded precinct with perimeter fencing, and comes with 24/7 security services and an access card.

This enclave provides six tiers of monitoring and



The spacious homes include room for a huge dining space, perfect for large, multi-generational families.



surveillance systems, including main entrance security posts and boom gate access, precincts with card access boom gates, 24-hour patrolling guards, CCTV systems, alarm systems and 8ft Hi-Sac fencing.

The growth of the township is evident with a 30,000 strong population, which is expected to quadruple to 130,000 by the time the township is completed. Matrix Concepts is confident that Resort Homes will play a central role in its main objective of developing the Bandar Sri Sendayan township into a prime location in Seremban where community members can live, work and play in harmony. The developer offers various categories of homes for buyers, upgraders and multi-generation families to choose from in Resort Homes.

Matrix Concepts' latest launch in Resort Homes was the Lunaria III @ Resort Homes, featuring 2-storey superlink homes within a peaceful sanctuary, surrounded by pristine and cool waters. The houses have a land area of 22ft by 85ft and built-up areas from 3,164 sq ft with 4 bedrooms and 4 bathrooms.

Lim adds that homebuyers and investors have responded positively to Resort Homes' launches, despite the volatile domestic and global economy in recent years.

"The first launch of our semidees at Resort Homes saw a satisfactory response despite challenging market conditions. We believe that there is still a healthy demand for reasonably priced and premium quality landed properties in the market, especially those with excellent security and modern contemporary designs, which are distinguishing marks of Resort Homes' high standard of living."



He also applauds the determination of the state government to accelerate economic growth in Negeri Sembilan with the help of foreign investments, which will have a beneficial multiplier effect on Resort Homes and Bandar Sri Sendayan in the long term.

"One of our main components, an industrial hub called Sendayan TechValley (STV), has attracted billions of ringgit in foreign direct investments. Multinational manufacturing companies from Germany, France, the UK, Japan and China have set up or are in the midst of setting up their high-tech and high-impact manufacturing facilities in Bandar Sri Sendayan, which will contribute to economic growth in Seremban."

An artist's impression of Lunaria III @ Resort Homes (Type A).

For further enquiries, please contact:
1800 88 2688 or visit www.resorthomes.com.my



Books on the Move

A global initiative was sown in London in the year 2012, quickly spreading to over 20 cities throughout the world, including Kuala Lumpur. Inspired by a viral video of actress Emma Watson hiding books promoting feminism in a London Underground station, coupled with the impact that reading books had on her personally, Carol Koh's desire to bring this initiative to Kuala Lumpur took root.

Books on the Move Malaysia mini libraries can be found in the KL Sentral, Pasar Seni and Ampang Park light rail transit (LRT) stations. Why train stations? They are an option for commuters who are typically too busy to read, let alone visit a public library.

Visitors are encouraged to take a book to read with them. Thinking of contributing though? Not so fast — Books on the Move Malaysia needs to ensure that the contents of their books are suitable, donations should be routed to Me.reka Makers Space at Publika mall in Dutamas, Kuala Lumpur.

The mini libraries were designed and crafted by Biji-biji Initiative, which makes an appearance in this magazine (Page 16). Other collaborators for this project are RapidKL, Think City, Education is Great, Youth Made Malaysia, Me.Reka Makers Space, KLBack! and the Malaysian Institute of Art.

This particular version of the library at Pasar Seni LRT pays homage to Malaysia's ties with the UK. More than a nod to our colonial past, however, is a hope that the ties between our nations will continue to strengthen.



PHOTOGRAPHS BY LOW YEN YEING



RESORT HOMES

LUNARIA III

2-STOREY
SUPERLINK HOMES
22' x 85'

4 BEDROOMS + 4 BATHROOMS
BUILT-UP FROM 3,164 SQ.FT.

SOOTHING
AND PRISTINE,
COOL WATERS
WELCOME QUIET
REFLECTION
AND PLEASANT
PASTIMES.

Artist's Impression

Land Owner:



Nurturing Environments, Enriching Lives.

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70200 Seremban, Negeri Sembilan D.K. Malaysia
T +606 764 2688 F +606 764 6288

Matrix Galeri @ d'Tempat
PT 12653, Jalan Pusat Dagangan Sendayan 1
71900 Bandar Sri Sendayan, Negeri Sembilan D.K. Malaysia
T +606 792 2866 F +606 792 2878
GPS Coordinate Code 2.674820, 101.863722

1800 88 2688
www.resorhomes.com.my



*Hijau 2 - Resort Homes ISL2 & SL31 - No. Lesen Pemaju: 10613-32/02-2020/0210(L) - Tempoh Sah: 01/03/2018 - 29/02/2020 - No. Permit Kian: 10613-32/02-2020/0210(P) - Tempoh Sah: 01/03/2018 - 29/02/2020 - Hakmilik Tanah: Kekal - Bebasan Tanah: Tiada - Pelan Bangunan Diluluskan oleh: Majlis Perbandaran Nilai - No. Rujukan: MPN 431/1/23/2017/2
*Terletak Di Jangka Siap: Disember 2019 - Lunaria III (STDT-4) - 178 Unit, RM 961,888 (Mini) - RM 1,458,598 (Maxi) - Lunaria III (STDT-2B) - 54 Unit, RM 950,540 (Mini) - RM 1,328,632 (Maxi) - Sekeloa-Sekeloa Kepingtingan - Tanah yang diberikan ini tidak boleh dipindahkan, dipajak, digadai melainkan dengan kebenaran bertulis daripada Pihak Berkuasa Negeri. All renderings contained in this advertisement are artist's impressions only. The information contained herein is subject to change without notification as may be required by the relevant authorities or developer's project consultant. Whilst every care is taken in providing this information, the owner, developer and manager cannot be held responsible for any variations. For avoidance of doubt on the specifications, please always refer to the Sale and Purchase Agreement.

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LAT

**From Kampung Boy to Family Man,
Malaysia's renowned cartoonist
talks of home and hope**

TEXT
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PHOTOS
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ILLUSTRATION
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“WHEN HE WAS POSTED AWAY FROM HOME FOR WORK, MY FATHER DREW ME LETTERS INSTEAD OF WRITING THEM.”

“COME IN, COME IN,” CALLS OUT DATUK MOHAMMAD NOR KHALID, 67, with a wide welcoming grin which immediately dispelled any pesky butterflies in my stomach ahead of a meeting in Ipoh with one of Malaysia’s most loved and revered cartoonists.

Looking a little older of course, and crowned with an air of distinction courtesy of his salt and pepper hair, Datuk Mohammad still bears more than a passing resemblance to his legendary alter ego, Mamat. Yes, Datuk Mohammad Nor Khalid is none other than Lat, Malaysia’s legendary cartoonist. As a child, his rotund physique earned him the pet name “Bulat” which was affectionately truncated to “Lat” and the moniker has stuck ever since.

I imagine that everyone meeting Lat for the first time leaves with the feeling that they have forged a unique connection with him and I am no different. Perhaps it is partly a familiarity gained from reading his cartoons, or maybe it is his familiarity with all of us, his fellow Malaysians, which makes everything feel so natural. Whatever it is, we are drawn in by his warmth and charisma, as well as his underlying sense of mischief which seems to constantly simmer below the surface.

Whilst my travelling companion, Salwah Abdul Shukor (an authority on Lat!) was no stranger to this household, my very first en-

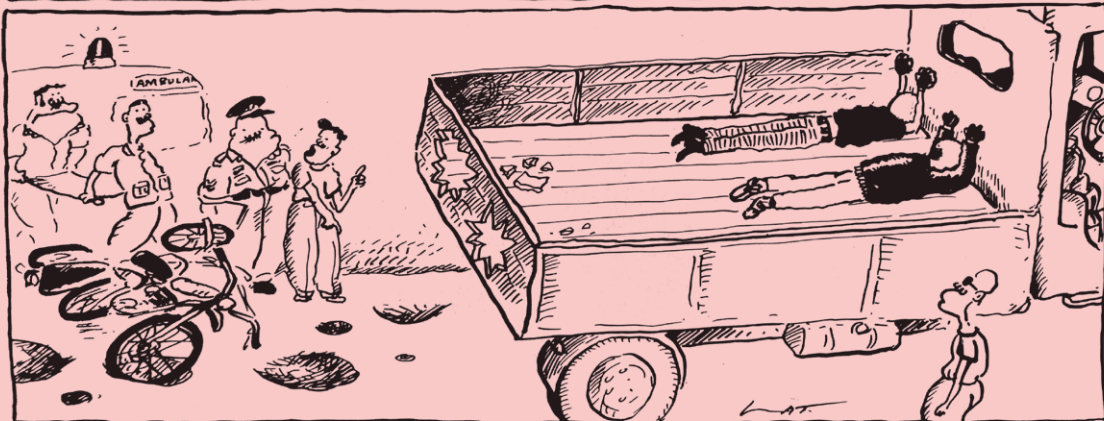
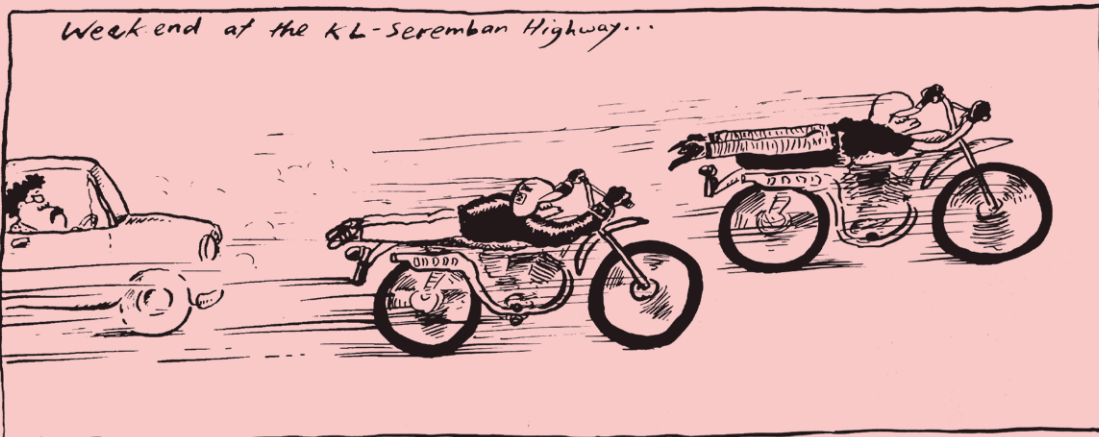
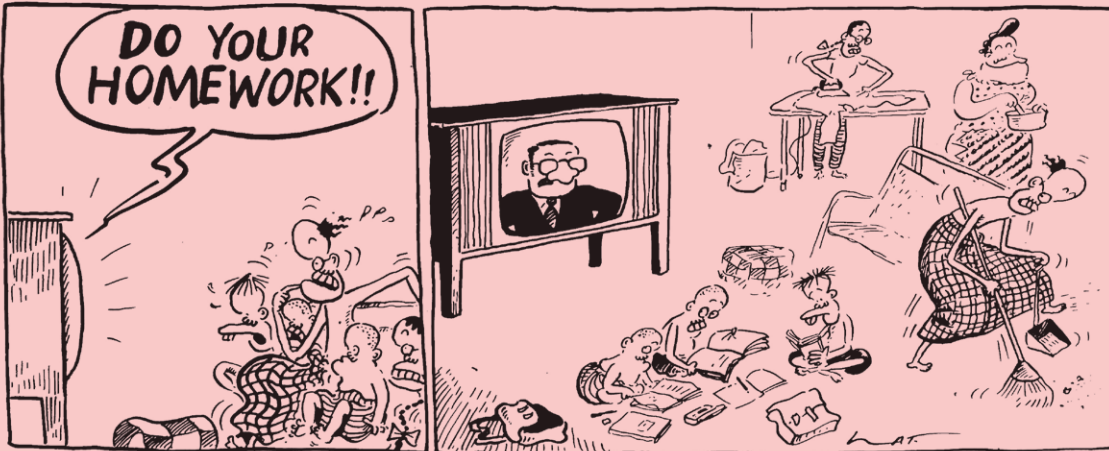
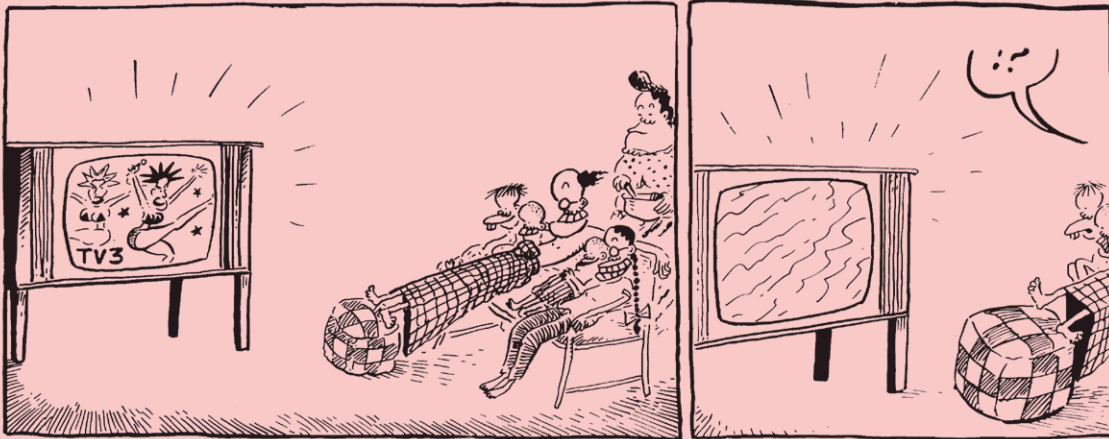
counter with Lat almost felt like a reunion with a long lost childhood friend, and that surreal sensation is testament to the subliminal bond that he has established with his readers over the years. His informed drawings and especially his editorial cartoons for the *New Straits Times* perfectly captured Malaysian life with a humorous, satirical and *au fait* flavour, which garnered a large and loyal audience who empathised with his observations. Forever immortalised in our memories, Lat’s illustrations and stories are literally part of the fabric of our nation.

Yet, the cartoonist’s life may have taken a different path had he not been raised by parents who encouraged his talent from an early age. The gifted autodidact started drawing from the tender age of 5 or 6, honing his undoubted skills by complying with his father’s recurring directive to come up with instant sketches for visitors to their home, where the seeds of his life’s work were first sown.

“My father too had a natural ability to draw, and encouraged me to develop my skills. He used to bring back rolls of paper from his office for my endless doodling. And when he was posted away from home for work, my father drew me letters instead of writing them,” says Lat, whose esteem and reverence for his parents is asserted in the larger-than-life proportions that he attributes to them in all his illustrations.



Partners in love and life, Datin Faizah is the perfect foil for her celebrated husband.



ILLUSTRATIONS COURTESY OF LAT

“WHEN CREATING CARTOONS,
IT’S YOUR INTENTION THAT
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His drawings also hint at thematic and stylistic influences picked up from the Beano and Dandy comics which he devoured as a child, such as Mamat’s messy hair style. “Those days, the good kids were illustrated with neat haircuts and the naughty ones like ‘Dennis the Menace’ had unruly hair,” chuckles Lat as he alludes to a spirited childhood.

Such was his talent that Lat was selling his cartoons by the age of nine, going on to publish his first comic book at the age of just thirteen! “At 13, some boys were good at Maths, some were good in sports, and some others were just good looking and unfortunately, I was none of the above. But I knew that my drawings were special and this led me to submit my story — *Tiga Sekawan Menangkap Penchuri* (Three Friends Catch Thieves), receiving the princely sum of RM25 for it.”

Even though he was earning a small sum each month from selling his cartoons, upon leaving school Lat was forced by circumstances to take on the job of a crime reporter. He credits Tan Sri Abdul Samad Ismail, who headed *Berita Harian* then, as the one who recognised his value as a cartoonist and who played a defining role in his career. However, it was serendipity that first brought Lat to the attention of Tan Sri Lee Siew Yee, then editor-in-chief of the *New Straits Times*, and the rest, as they say, is history.

It turns out that Lee not only influenced Lat’s professional life but also his personal development. Despite being known as a commanding and aloof superior, the paternalistic Lee called Lat into his room soon after his father’s passing to offer sage advice, “Your mother is getting on. You should get married. Have you got a girlfriend?”

We turn to the lovely Datin Faizah, Lat’s charming wife and ask, “Was it a romantic courtship?” Her instinctive and categorical “No” was simultaneously countered by his confident “Yes” bringing matching grins to both their faces. Blessed with a wit as subtle and dry as it is piercing, it’s no surprise that Faizah is the perfect foil for her celebrated husband.

During the course of our interview, she shares amusing anecdotes and nuggets of information about her husband (“he’s not fond of dieticians ever since one confiscated his Milo during a stint in hospital”). It is through Faizah that we learn of a personal note sent to Lat from the Iron Lady herself, the late Baroness Margaret Thatcher, past Prime Minister of the United Kingdom. She also tells us about the couple’s experience aboard the *Royal Yacht Britannia* when invited to dine with Queen Elizabeth and Prince Philip during their visit to Malaysia in 1989. Not half bad for a simple *kampung* boy. As she regales us with tales of their past, Lat



The ‘Tiga Sekawan’ was Lat’s first comic book publication at the tender age of just 13!

“MY HOPE IS THAT WE WILL NEVER STOP OPENING OUR HOMES AND HEARTS, ESPECIALLY TO PEOPLE DIFFERENT FROM OURSELVES.”



Boasting elements of a traditional *kampung* house, the cartoonists's home stands out amidst its more contemporary neighbours.



The cartoonist's work has been translated into and published in 15 different languages.

confides that Faizah operates as his ‘personal Wikipedia’ and is a fertile source of information on a comprehensive range of topics.

Since relinquishing his commitments as an editorial cartoonist for newspaper publications, Lat has been busy creating illustrations and new comics and is currently working on a graphic novel. But above all, it is his “Rumah Lat” project — a replica of his *kampung* house accompanied by an adjoining interactive gallery — which is his primary focus these days.

Meanwhile, the recent sea of change in the political landscape of Malaysia and the triumphant return of Tun Dr Mahathir Mohamad as the country’s premier have seen renewed interest in some of Lat’s older political cartoons which remain relevant, especially when viewed through the lens of an entirely different political climate than the one which prevailed back when Lat was lampooning the government of the day, along with some of its key protagonists.

However, when asked if he would ever be tempted to reprise his role as a political satirist, Lat says, “Although my drawings have always tried to engage in social happenings, I’m not interested in returning to editorial cartooning. There’s no need lah, when at times you can enjoy a good laugh by just reading the headlines!” But if you did choose to satirise someone in this current climate, who would it be? “Who else?”

retorts Lat with an affectionate chortle as he reveals that he covered Mahathir for more than two decades. As he says that, the image that comes to mind is not Tun’s actual face but rather his caricature with oversized glasses, unnaturally wide mouth, sideburns and bush jacket, all of which have been seared humorously into the recesses of our collective consciousness.

Lat sums up his life’s work, his motivation and his mindset perfectly when he tells us, “When creating cartoons, it’s your intention that matters. What is your intention? If your intention is bad, don’t draw. You can always pass your message or document the facts in a non-antagonistic way. I believe that to create good work, you must mix freely with people and form real human relationships. But what is most important is that we must get to know each other and learn each other’s cultures. For me, this is the true blessing of living a Malaysian life. That we would share spaces, conversations and food, and in that small moment, find a bit of ourselves in each other. My hope is that we will never stop opening our homes and hearts, especially to people different from ourselves.”

In those words, we find the source of Lat’s incredible success. His work is ultimately borne out of a profound love for his country and his fellow Malaysians. Is it any wonder then that we all love him back?

Despite claims from the cartoonist — “too difficult lah, I tell people everything!” — below are: **10 lesser known facts about Lat**

1.

Due to the nature of his father's vocation, the 'Kampung Boy' was just over a year old when his family moved out of their village in Gopeng, Perak though they did move back a few years later. Soon after, the family moved to Ipoh town as Lat had qualified to attend an English-medium school in Ipoh, marking his transition to 'Town Boy'.

2.

Best friend Frankie in 'Town Boy' is a hybrid character combining the traits of a few Chinese friends.

3.

Lat's number one love is music, quite possibly exceeding his love for comics. His knowledge of Beatles trivia even astounded the tour guide in the Beatles Museum in Liverpool, the UK. Some of his most-prized possessions are tickets from Pink Floyd and B.B. King concerts.

4.

He has a photographic memory for the years that movies and songs which he likes were released.

5.

Lat does not have any 'favourites' among his works although he regretfully recalls all the 'lousy' ones — drawn as rushed and tired submissions — only too vividly and he wishes they had never seen the light of day.

6.

During his tenure as an editorial cartoonist, Lat had the privilege of lampooning four sitting Prime Ministers.

7.

He stopped drawing Prime Ministers as part of his editorial comics when Tun Abdullah Ahmad Badawi's wife, Tun Endon Mahmood (whom he and his wife knew personally) passed away. "I couldn't draw or make fun of him once he lost his wife....it just did not feel right."

8.

Lat has eminent international fans including award-winning avant-garde Canadian cartoonist, David Collier, and Matt Groening, creator of the animated television sitcom 'The Simpsons', who labelled 'Kampung Boy' as "one of the all-time great cartoon books."

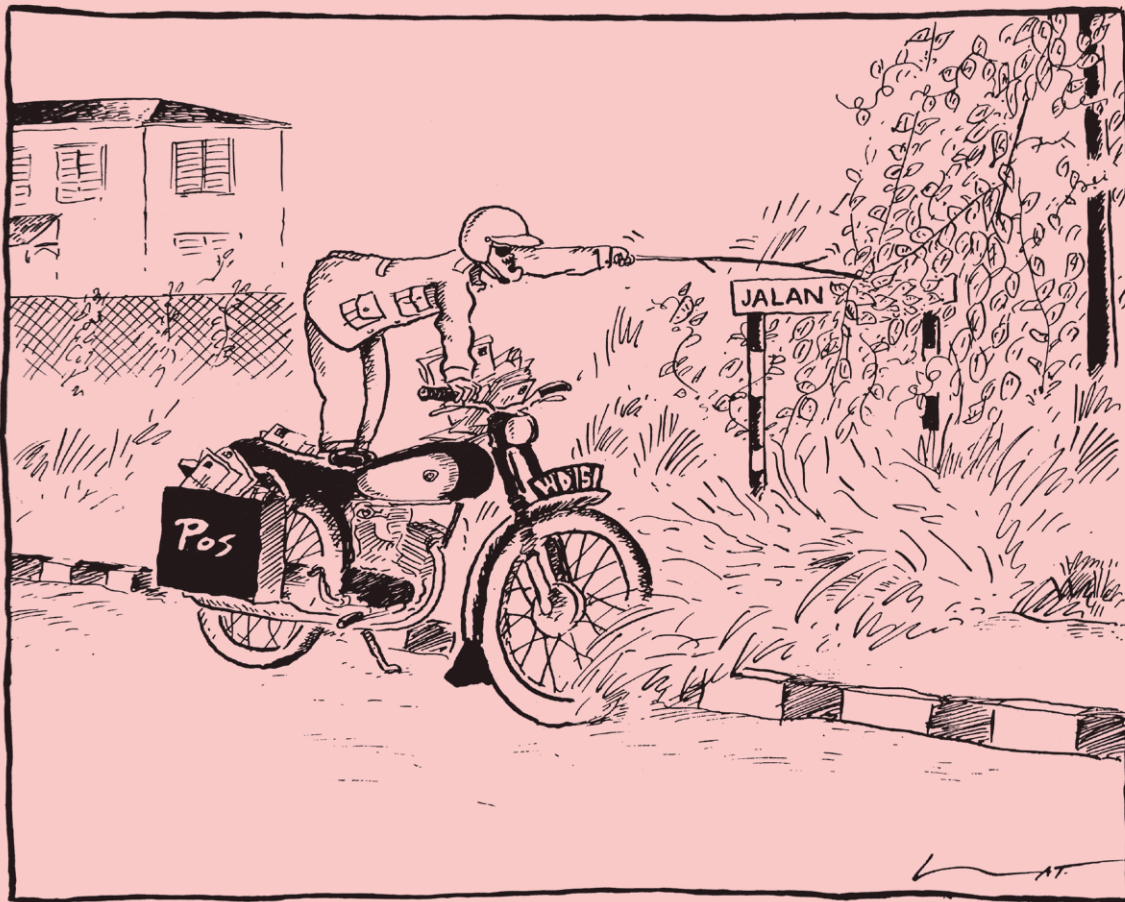
9.

Among his many local and international accolades, Lat's Japanese version of 'Kampung Boy' was runner up in Japan's coveted Gaiman Award for the overseas comic category in 2014.

10.

Lat's work has been translated into, and published in 15 foreign languages, including English, Japanese, Arabic, Mandarin, Tamil, French, German, Bahasa Indonesia and Korean.





Jln. Raja Chulan

Rumah Lat

"The concept of 'Rumah Lat' took root when I found myself repeatedly addressing the same queries from students undertaking their theses and other interested parties, both local and foreign, about the social and cultural aspects of my formative years and my drawings. I spent my earliest days being inspired within my *kampung* home and it's my fervent hope that 'Rumah Lat' will enable visitors to relive the experience of the idyllic *kampung* life, where guests can enjoy the traditional, cultural and historical experience of a *kampung* lifestyle. When my family moved to Ipoh town, my father sold off our house to a relative but I managed to acquire the property back in the early 90s. However, most of the quality wood had been stripped away and salvaging the house was no longer an option," explains Lat.

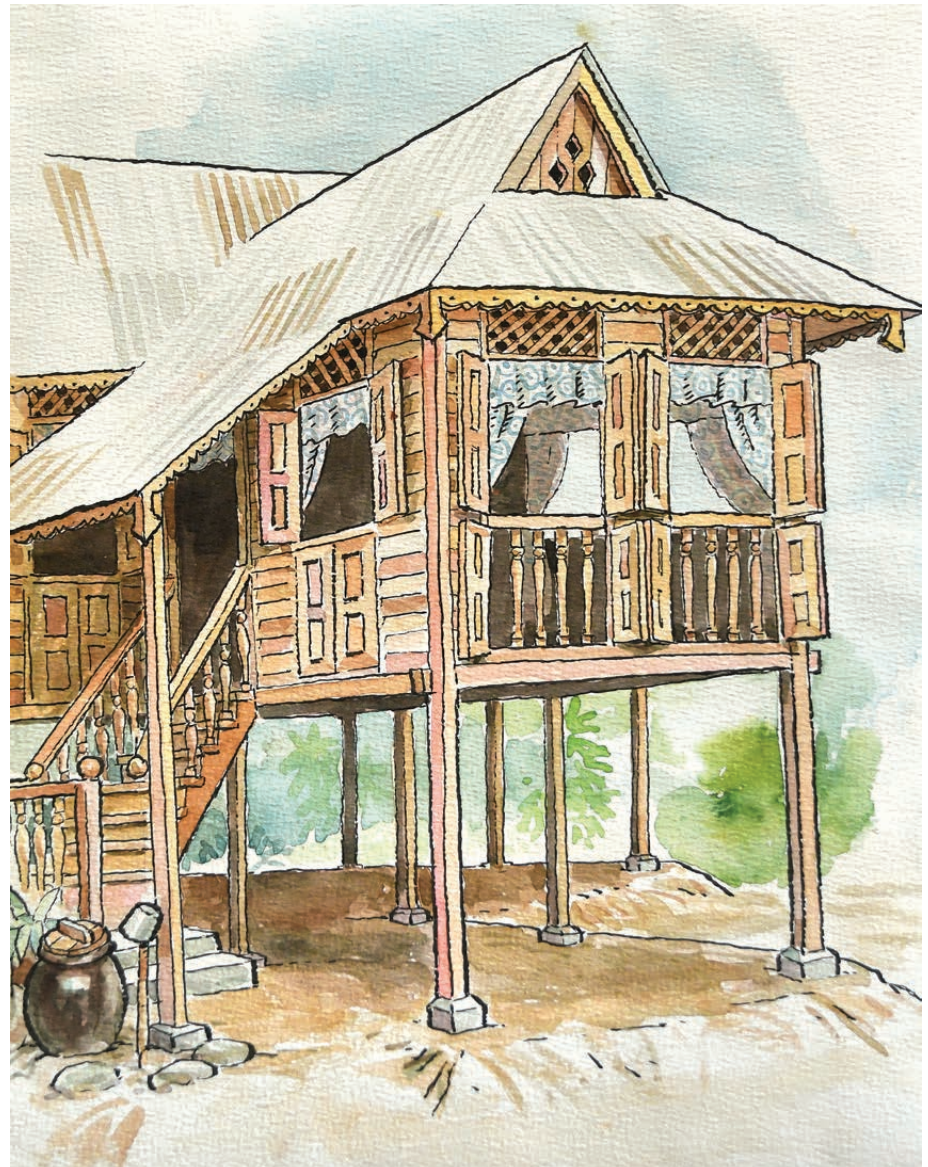
Fortunately, the Perak state government awarded him a few hectares of land in Batu Gajah, a mere 30 minutes drive from the village where he was born, to establish the 'Rumah Lat', made up of two primary components, the Kampung House and the Galeri Lat.

"People don't realise that there are many different types of *kampung* houses. In Kinta Valley and in my village, the 'Rumah Bumbung Lima' design as depicted in 'Kampung Boy' was very common. So, we are reconstructing my 'Rumah Bumbung Lima' to scale in order to preserve this heritage and traditional type of living," he adds.

The Galeri Lat meanwhile, will be a modern annexe housing a permanent exhibition of the cartoonist's works, special artefacts and correspondence, serving as a multifunctional resource and interpretative platform for the dissemination of knowledge about local heritage.

"The construction works are ongoing and I hope for the project to be completed in 2019. But we need the necessary financial injection to successfully finish it and therefore we're looking to invite strategic corporate and institutional partners, who share a common vision and interest in sustaining our objectives, to join us in seeing this project through. I would also dearly love for the project to be a truly Malaysian one by inviting the rakyat to 'own' a piece of 'Rumah Lat' through a proposed crowdfunding initiative."

"This is a labour of love that I believe will contribute towards sustainable ecotourism, conservation, education and research. 'Rumah Lat' is not about my legacy, but instead is about capturing and preserving the traditional Malay *kampung* way of life as I knew it," concludes Lat.





This wall painting of a Straits Settlements currency illustrates Butterworth's colonial past.

A mural depicting the town's namesake Major-General William John Butterworth who was governor from 1843 to 1855.



Hidden in plain sight

TEXT
LAM JIAN WYN

PHOTOS
LOW YEN YEING

Despite soaring temperatures in sunny Penang, Butterworth is slowly becoming a cool place in its own right. The biggest town in Penang's mainland is catching up with the more famous George Town on the island, boasting its own street art trail. Instead of showcasing the works of big foreign names such as Ernest Zacharevic, the street art featured here are the handiwork of local artists.

Hidden behind the staid façades of shopplots are stunning murals and instal-

lations that narrate Butterworth's history. A collaboration of urban rejuvenation by Think City and architect Zaini Zainul, the street art depicts the quintessential Butterworth denizens and its evolution from agricultural heartland to port town, in riotous colour, whimsical installations and clever illustrations.

Want to experience these wonderful creations in the (coconut) flesh? Bring an umbrella or slap on some sunscreen, have your cameras or smartphones at the ready and start your journey at Lorong Bagan Luar 1.

HIDDEN IN PLAIN SIGHT



Food is a huge part of Butterworth's culture, as this street art shows.



Another depiction of Straits Settlement currency.



Some of the illustrations, such as this one, are more whimsical.



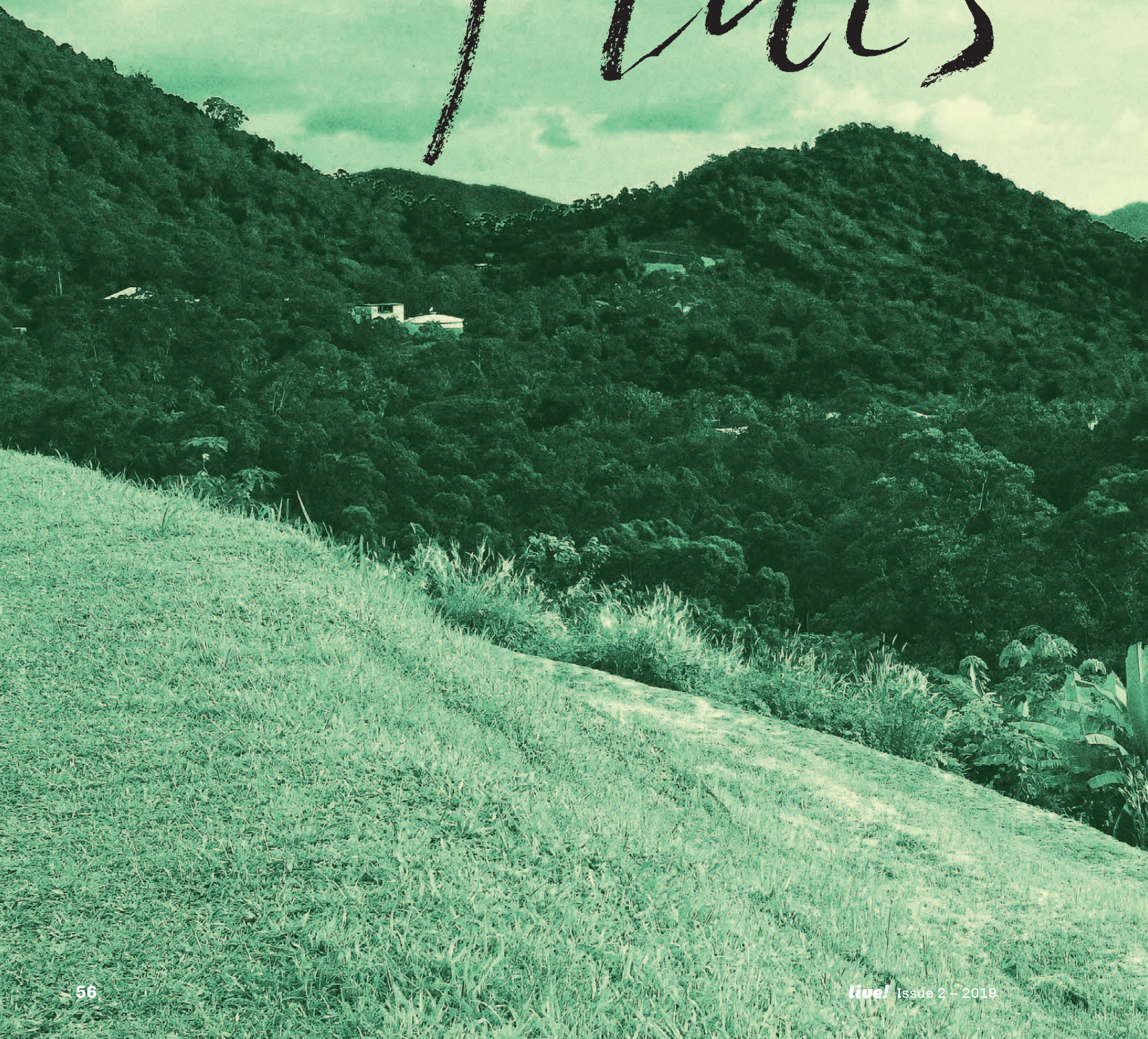
A mural of Sungai Perai, one of the three biggest rivers in Butterworth.

The districts within Penang's mainland are named in this mural.



DIM
RAMAI

The Hills



**Balik Pulau's gentle
renaissance breathes life
into the old and new**

**TEXT
LAM JIAN WYN**

**PHOTOS
LOW YEN YEING**

*are
Alive*



A strong contender for Malaysia's smallest roundabout is one of Balik Pulau town's major landmarks.



The laid-back atmosphere of Balik Pulau allows for long evenings spent chatting amid verdant paddy fields, the perfect antidote to the hustle and bustle of Penang island's more urban locales.



The Renault Captur crossover vehicle handles the contours of country roads with ease.



The Church of the Holy Name of Jesus in Balik Pulau town is a colonial-style building from the 19th century.

Mention Penang and most tourists (or even locals, for that matter) would conjure up a memory of George Town — the *lau juak* (full of life), urbane, cultural hub of the state where clamorous and crowded kopitiams serve up cheap and delicious hawker grub in the sweltering heat and sit cheek-by-jowl with trendy cafes serving lattes and pastries. All housed in restored decades-old shophouses worth millions. The city where the *kiam siap* (stingy) locals tut-tut rising living costs constantly and have become so increasingly familiar with snarling traffic that a 30-minute drive anywhere doesn't seem so long anymore.

But turn your sights away from the capital, past the peaks of Bukit Bendera and the Kek Lok Si temple of Air Itam and you may just catch a glimpse of old Penang, where time appears to have stood still.

Towards the southwest, ensconced in the hilly ridges at the heart of it all lies Balik Pulau. The hinterlands of the island were once home to sprawling estates of nutmeg and clove plants, introduced by the East India Company in the 19th century from other far-flung corners of the vast British Empire, to meet the huge demand for these spices. One of the first settlers of Balik Pulau were primarily comprised of the robust Hakkas, who toiled on the hillside estates dotting the area. The tightly-knit and spirited community thrived on the rich, fertile soils of the region and is now the main Chinese dialect group in the area.

Even today, vestiges of its agricultural legacy remain, in the orchards filled with durian, mangosteen, rambutan and other local fruit trees that remain the backbone of its tourism industry. Free of traffic and relatively laid-back, its scaled-down and laissez-faire environs are the perfect panacea to the hustle and bustle of the rest of Penang island.

Its relaxed charm is what draws in the retirees and weary professionals, yet these very same people then turn into entrepreneurs, operating plush resorts, organic farms and restaurants, among others, on the very land they seek to unwind on. Perhaps it's the fresh air, pure mineral-rich water from the hills, or perfect barometric pressure that reinvigorates them... giving them a sense of renewed purpose and hope.

So how does one get to Balik Pulau? If you want to bypass the snarling traffic in George Town, take the scenic Sultan Abdul Halim Muadzam Shah Bridge that links Batu Kawan on the state's mainland to Bayan Lepas on the island. (Pro-tip: If you are arriving at midday, when the sun is blazing hot, you might just catch the elusive illusion of cars floating on the Straits of Malacca, thanks to the heat radiating off the tarmac.)

From then on, glide through the industrial parks of Bayan Lepas, then through the increasingly rural neighbourhoods of Teluk Bahang up to Jalan Tun Sardon, maneuvering an exhilarating series of loops up and down Penang's hills. It's a route that requires a powerful yet graceful vehicle, a role our Renault Captur fulfils beautifully. The quiet, yet powerful crossover *Live!* drove up to Penang with its turbocharged engine was a good choice to tackle what was a prelude to the peaks and valleys of Balik Pulau.

At this point, you might have been on the road for hours, depending on where you began your journey. While the Captur needs no refueling — the Kuala Lumpur-Penang drive left us with slightly over half a tank of petrol, thanks to its highly efficient downsized turbo engine — your stomach certainly does. What better way to cap off the long, scenic drive than with a steaming, savoury bowl of laksa?



Nutmeg infuses the cuisine of Balik Pulau, giving familiar dishes such as *asam laksa* and *ais-kacang* an astringent, mentholated twist. Given its polarising, distinctive flavour, if you find that it doesn't agree with your tastebuds, it pays to check with the chef or cook to avoid an unpleasant surprise.

We experienced nutmeg's ubiquity first-hand at Café Ko Cha Bi, a 60-year-old institution in the heart of Balik Pulau town. You cannot miss it, as it is located opposite the town's largest parking lot, along one of the district's three main arteries that converge at what may be one of Malaysia's tiniest roundabouts. Don't scoff at its size — this town landmark dates back to the 18th century, making it possibly one of Malaya's oldest roundabouts!

As one of the pioneer businesses in the town, Café Ko Cha Bi makes an ideal first stop for a number of reasons. Firstly, it offers an abbreviated smorgasbord of Balik Pulau's cuisines. Secondly, it gives you a quick rundown of the town's history — via vintage photographs of landscapes and landmarks, such as the nearby Church of the Holy Name Jesus from at least six decades ago, some eroded by time while others remain — amid its DIY interior design elements, a demonstration of the farming community's resourcefulness and ingenuity.

Notable dishes are the area's two famous 'siblings' — *asam laksa* and *laksa siam*. The former is a sour, spicy broth thickened with mashed sardines. The nutmeg gives this familiar dish an unexpected twist (RM5.50). However, if you're craving something heartier, indulge in the *laksa siam*, enriched with coconut milk and aforementioned sardine flakes (RM5.50). The perfect foil for this borderline *jelak*-inducing dish is a refreshing glass of iced nutmeg juice, a popular beverage

throughout Balik Pulau. Sour in a way that isn't citrusy, at first sip it hits the back of your throat with an almost menthol-like aftertaste. Asthmatics take note, this drink may trigger an attack.

A more potent palate cleanser comes in the form of *ais-kacang* (RM4.50). This particular version is almost a textbook execution of the dessert, with a ball of ice cream crowning the apex of a mountain of shaved ice that rests atop a base of crunchy peanuts, sweet red beans and firm squiggles of cendol. The entirety of this concoction is drenched in syrup. Sounds familiar you say? Remember the twist we mentioned earlier? The nutmeg rears its head again — much to the consternation of our photographer who is not a fan of the fruit.

If you're not a laksa fan, you have your pick of Balik Pulau's other native cuisine. Hakka rice (RM6) comprised of minced pork and thick slices of firm taufu braised in dark soy sauce, with a side of kailan, layered over a steaming mound of rice. It's simple, flavourful, wholesome and complete; a perfect meal to fuel a day of hard, honest labour, I would imagine.



Sour in a way that isn't citrusy, at first sip it hits the back of your throat with an almost menthol-like aftertaste.



Craving regular, non-nutmeg infused *asam laksa*? Then head over to Kim Seng kopitiam at the relatively modern Botanica.CT township for a bowl of the stuff (RM5.50). Or try their other signature dish, *char koay teow* (RM6). It's a commendable rendition of the quintessential Penang dish: smoky, with bits of lard, slices of *lap cheong* and prawns.

It must be highlighted that some of the more popular eateries in Balik Pulau tend to open only around 10am. Perhaps it's the languid pace of the town, perhaps their roaring business affords them this luxury, or, perhaps they simply need the extra time to prepare the fragrant soups, finely-sliced herbs and other constituents of their dishes. But for the time-starved (and starving) traveller, this simply won't

do. Make the most of breakfast time by squeezing in another local favourite: the humble *nasi lemak bungkus*.

Get yours from the gerai Nasi Lemak Beratuq Balai Bomba along Jalan Sungai Pinang. Named for the Balik Pulau Fire and Rescue Station it operates out of, it commands a small line of people from as early as 8am, waiting patiently to take away their packets of nasi lemak. You can't miss the stall — it is opposite The Maven low-rise condominiums, one of the many incongruous spurts of modernity amid Balik Pulau's simple brick houses and more traditional *kampung* homes. This simple repast comes with a mildly spicy dollop of sambal that affixes a thumb-sized piece of fried sardine to a pyramid of pandan-fragranced rice. At just over RM1 for a packet a little smaller than the size of a fist, this is an absolute steal.

Balik Pulau is also known for its seafood, and *mee udang* (prawn mee) is an inexpensive introduction to some of its *frutti de mare*. For a most authentic *kampung* experience, head to Mee Udang Razak at Kampung Jalan Baru. Run by its namesake who also doubles as a fisherman in the daytime, the eatery operates out of his home at the borders of a paddy field. Driving to his place is challenging, thanks to all the narrow and winding back roads. The Captur excels at maneuvering, easily navigating curves and contours of the country roads.

Mee Udang Razak opens from 4pm till late, making it a perfect place for dinner. Pro-tip: watch the glorious sunset at nearby Malindo beach before heading over for dinner. Razak recommends you call ahead to find out whether or not he is open for business, as his operations depend on his catch of the day.

Look out for a one-storey house fenced by bushes with a flashing light staked opposite, or simply key in Mee Udang Razak into your preferred navigation system. Once you've located the place, find a parking spot that is closer to the paddy fields. It's a lot more spacious over there and you won't be blocking traffic, giving you some peace of mind as you sup.

Make your way to the back of the home, past friendly Malay families chit-chatting in their charming *bahasa utara* drawl and you will find Razak tending to his stall. The regular *mee udang* — yellow noodles cooked in a thick sauce, laced with spring onions and red chilli slices — will set you



Located inside a fishing village, this seafood vendor supplies Jia Siang Cafe in Pulau Betong with the stars of its expertly-cooked dishes.



Asam laksa (left) and laksa lemak are a must-try at the decades-old Cafe Ko Cha Bi in Balik Pulau town.



Clockwise from top right: Flower crab cooked in herbs, kam heong-style kepah, stir-fried ching long choy and pomfret in lemongrass broth at Jia Siang.



Mee udang at Razak's stall — seen in the regular (top) and 'special' sizes — is an affordable way to savour the amazing seafood at Balik Pulau.



Nasi Lemak Beratuq Balai Bomba along Jalan Sungai Pinang.



Lilian and Carl Valenti, the founders of Karuna Hill, shared a passion for Penang and durians.



Virtually everything — from the landscaping to the roads — at Karuna Hill was done by the Valentis.



Rambutan, mangosteen and durian trees form part of the landscape of this former fruit orchard.



One of the four well-appointed villas on the grounds.



A durian sesat (off-season durian) that will take two to three weeks to ripen.

back RM6, while the *Mee Udang Special* is double the price, double the serving size, and comes with bigger prawns and slices of squid.

Feeling the urge to splurge? Drive down to Jia Siang Cafe in Pulau Betong, near the southernmost tip of the island. The humble little establishment is located in a fishing village, ensuring that the stars of its dishes are always fresh. Situated within a simple shack with a metal roof, the tables are covered with disposable plastic sheets to facilitate cleanup of the inedible remains of the crabs, prawns and shellfish.

Dishes the proprietors highly recommend include the flower roe crab cooked in garlic, ginger and herbs (RM45 per half kilogram, excluding cooking charge of RM15), small pomfret steamed in lemongrass (RM45 per small fish), *kepah* (clams) cooked *kam heong*-style (RM15 per kilogram), and stir-fried *ching long choy*, which translates to the whimsically-named green dragon vegetable (RM8 per small plate).

Savour the creamy orange roe that practically spills out of the crabs and feast on their sweet and succulent flesh. A crab mallet would be an extremely useful tool to have at this time; otherwise, put your teeth and fingers to good use. Meanwhile, the lemongrass-flavoured clear broth of the steamed pomfret dish is as addictive as it is uniquely refreshing. The spicy and fragrant *kam heong kepah* provided a much-welcome kick to the palate. Last but not least was the fibrous yet flavourful *ching long choy*, a simple dish that was the perfect foil to its other richly-flavoured companions.

The meal was more than hearty enough for two people to enjoy without rice and would have made a lovely feast for three to four people with some white rice to soak up the sauces. Wash all of this goodness down with their signature nutmeg juice or a glass of *kedondong* juice before exploring the adjoining fishing village.

(Pro-tip: The serving size of meals here in general is smaller than what most KL folk would be accustomed to, but don't feel cheated. Instead, revel in the fact that it enables you to try a broader swathe of the town's cuisines.)

All that eating would put most people into a food coma. Luckily, there is no short supply of lodging options for weary travelers in Balik Pulau, ranging from modest to luxurious.



As mentioned earlier, fruits — especially durians — form the backbone of Balik Pulau's tourism. Much of the land on the hills of this region were farms. As time passed, families owning huge swathes of land were forced to cut up and sell parcels of their orchards, largely due to either lack of heirs or funds to maintain their properties.

These parcels of land have sometimes ended up in the hands of retirees drawn to the idyllic charm of the area. However, it typically doesn't take long before they turn into business owners, unable to ignore the potential of their properties.

The Valentis, a charming couple who run Karuna Hill are certainly one such example. The striking pair is made up of 56-year-old Penangite Lillian, a former chief flight attendant at Singapore Airlines, and her 83-year-old husband Carl, a New Yorker who was a senior vice-president at Dow Jones. A blind date in Singapore 15 years ago quickly blossomed into romance and they have been together ever since. They decided to retire in Lillian's *kampung* George Town, in love with the year-long balmy weather and the laid-back pace of life.



We both loved Penang, and we both loved durian.



"It started with us spending six months in Penang and six months in New York. Then it became nine months in Penang and three months in New York. Then it became two weeks in New York! So you know who's in charge," quips Carl, whose thick Noo Yawk accent is the last thing you would expect to ring through the hills of Balik Pulau.

This spelled good news for Carl, who saw an opportunity to fulfill the retirement goal of every American man — buy a boat and go fishing. Buy a boat and fish he did, until his superstitious and concerned wife intervened during the traditional Chinese Hungry Ghost month

which falls around August to September. "She was worried because you don't have something like the Coast Guard here and she didn't want me to go out to sea during that month," he explains. This put paid to his fishing adventures, but what would take its place?

"We both loved Penang, and we both loved durian," he says.

Thus, they turned their sights to Balik Pulau, which is famous for its variants of the thorny, aromatic fruit. After acquiring some 12 acres of former orchard land 10 years ago, they set about building a lovely retirement lodge on the grounds, which is also home to over 40 types of durian trees such as the *ang heah* (red prawn), or *chi* (blackthorn), *ganja* and *LCY*.

It was during the construction of the lodge that the couple discovered a passion for architecture, interior design, construction and landscaping. Harnessing the help of local artisans and the use of native materials, they began to construct four chalets around the property — intimate spaces with attached bathrooms, luxuriously appointed with a rainshower and other creature comforts. The villas — Indriel, Lhamo, Astara and KuTumba were named after angels and Tibetan Buddhist deities by Lillian, reflecting her spiritual beliefs.

Next came a large events space, games room and kitchen at the peak of their property, a spot which Carl points to as illustrating the splendid 'feng shui' of the land. According to him, the property is surrounded by the "black turtle", "white tiger" and "phoenix" mountain range while it overlooks the "green dragon" — the Straits of Malacca.

However, there is also a scientific basis for why Karuna Hill is such an ideal getaway. "A scientist friend of mine once told me why it's so nice up here. We're at 234 feet (80m) above sea level. The atmospheric pressure is supposed to be perfect for relaxing the human body," he explains.

Arguably, what also makes a stay at Karuna Hill so outstanding is a tour of the property with Carl. A sojourn at the resort is not complete without time spent careering off a cliff in a golf cart driven by him, as part of a tour of the grounds. "If you've driven in New York, you can drive anywhere," he says calmly as his cart comes dangerously close to the edge.

In an act of loving their neighbour perhaps, the Valentis usually recommend that

their guests sample the durian at the Rumah Batu farm across Karuna Hill. Named for the hundred-year-old pink and blue house of stone, the Rumah Batu is currently run by Tan Ah Hoe, the third-generation owner of the farm. The former logistics executive has led the charge for transforming the farm into an organic one and reviving the “Rumah Batu” durian — a creamy, sweet, almost fermented-tasting cultivar planted by his grandfather — as part of efforts to make the durian farm stand out.

The farm currently has 30 species of durians, including the famous *or chi* and Musang King, local delights such as *susu* (which tastes exactly like milk), golden custardy ‘egg yolk’ and other novelties such as the Andy Lau.

The durian tasting business aspect of Rumah Batu came about due to an unfortunate incident that befell Tan’s father. Almost 30 years ago, he broke his arm from a fall and the family, struggling to pay the medical bills, were advised by the doctor to start having durian tasting sessions at their farm to generate more income. They borrowed money to build roads to their farm, and the doctor continued to support them by bringing senior government officers to their farm. Word spread about Rumah Batu’s quality offerings. Today, tourists from Johor, Kuala Lumpur, Singapore and even China beat a path to its doors for a taste of the aromatic fruit.

Durian season typically falls between April and July, but he recommends checking their Facebook page for updates before visiting. Ah Hoe is a veritable authority on durian, being able to tell you stories about the origins of different cultivars as you sup on his varieties of durians.

How do you get to Karuna Hill and Rumah Batu? Tucked away in a slip road off Jalan Pantai Aceh, amid a row of modern two-storey terraced houses is a steep path, on private roads in various states of maintenance (or lack thereof). The Captur’s hill-start function and excellent suspension make the journey a less bumpy one. (Pro-tip: The road gets dark at night — something people with overactive imaginations should be aware of. The Captur’s automatic headlight activation comes in handy at times like this.)

Want something more interactive? Get ready for an adventure back up in the hills of Balik Pulau. The Hakka Lodge is run

by three sisters from Johor. Like many transplants to this part of Penang island, they acquired the land upon which their tourist attraction sits as a little retirement hole. On paper, the fresh air, verdant environment and abundance of fruit trees — some 40 types of them — does make it sound like the ideal relaxation hub. But remember what we mentioned earlier about Balik Pulau’s tendency to reinvigorate retirees?

That was exactly what happened to Maggie Fong and her two sisters.

The middle sister of the entrepreneurial Johorean trio is the effervescent face of the Hakka Lodge. She is the one responsible for marketing the place and taking guests on a tour of the premises while her sisters are responsible for the administration of the business and cooking the delectable Hakka delights.



One day, I’m going to buy that island and rename it Hakka Island!



So how did they come to acquire such a promising piece of land? “We have many property investments in Penang, and we decided to buy this piece to build something for our friends to visit for a leisurely weekend,” divulges Fong. The siblings made their fortune from running a flyer manufacturing and printing business and sought to invest their wealth.

Meanwhile, the vendor was a farmer who had rebuffed all previous offers as the potential buyers then had planned to develop the land. However, when the Fong sisters promised him they would keep it pristine and as untouched as possible, he agreed to sell it to them.

A few years ago, they decided to open the place to the public for lunch. The response was very encouraging — so much so that it made the sisters decide to transform their retirement pad into a full-fledged lodge.

To get up to the lodge, you will first need to set an appointment. Lunch is from 11am to 3pm and will cost RM60 per head (for a table of 10), inclusive of transportation costs. After a wild 10-minute ride up the hills (Pro-tip: If you are a thrill-seeker

who is unafraid of heights, jump onto the back of a pick-up truck and hold onto the railings for dear life and an unforgettable experience.), disembark, stretch your legs and feast upon seven wholesome Hakka dishes — all kinds of pork dishes cooked in rice wine, vinegar, and soups, among others — to fortify yourself for the tour around the Hakka Lodge. (Pro-tip: Wear comfortable walking shoes with lots of traction, because the terrain is steep and slippery.)

A series of huts scattered about the grounds contain antiques that illustrate Hakka culture and history. The Hakkas were farming people and were largely involved in paddy farming, rubber tapping and growing nutmeg. The huts also contain recreations of an old-fashioned Hakka home — including a bridal chamber. Notably, all of these huts are built on ledges constructed by the original landowners. Soil is poured and pounded into meticulously-assembled rocks, forming the solid ledges upon which homes are erected and crops are grown. This painstaking, manually-intensive process is how the Hakka tamed the highlands of Balik Pulau. Indeed, this is a testament to their indomitable willpower, which manifests in their legendary stubbornness, strong teamwork and clannish ways.

Besides the huts, other facilities on the grounds include a chalet that comes up to RM250 per night that, coupled with a multi-purpose deck overlooking the Straits of Malacca, makes for a wonderful setting for team-building exercises. The various fruit trees — guavas, ciku, mangosteens, rambutans, durians and nutmeg — add to the rural charm of the place, and harvesting the fruits makes for a delightful and delicious extracurricular activity.

Pointing to a tiny island visible from the deck, Fong says the spit of land is named Pulau Betong, the namesake of the southern tip of Balik Pulau. “One day, I’m going to buy that island and rename it Hakka Island! I’ll build a cable car linking the lodge to the island,” she guffaws.

Even Penangites are not immune to the charms of Balik Pulau. Take married couple Kim and Eric Chong, two former white-collar professionals-turned organic farmers from George Town.

They own Green Acres, an organic farm on the hills of Balik Pulau. It is home to two reconstructed Malay *kampung* houses and hundreds of fruit trees, including 35 types of durians, nutmeg and cloves.



Nobody knew who built the Rumah Batu and how they assembled the heavy bricks, which are carved out of rock and estimated to weigh over 100kg each.



Tan's knowledge of durians is probably almost unsurpassed in Balik Pulau, thanks in part to his upbringing on his family's Rumah Batu durian farm.



The Hakka Lodge's meals are porky, spiked with rice wine, wholesome and filling.



The Hakka Lodge's hearty homecooked meals have visitors braving a crazy ride up the hills just for a taste.



Fong with her wooden Hakka gong, which each house used in lieu of a phone eons ago.



The big house where visitors stay at Green Acres is a rebuilt *kampung* house from northern Terengganu, with modifications such as this timber deck, perfect for relaxed afternoons.



Eric and his wife gave up their white-collar jobs to run their farm.



The *kampung* house is made with fine rare woods such as *cengal batu* (ironwood) and *cengal emas*.



The Captur rides up uneven paths with a MacPherson-type arrangement with rectangular lower arm and dual isolating mountings for outstanding road holding and ride comfort.

The family is a proponent of organic farming and the slow food movement, which means being more discerning about the food we eat.

Their Green Acres farm in Penang aims to restore the original farming practices of Balik Pulau's yesteryears. This includes using anaerobic compost in lieu of pesticides to re-grow the topsoil and bringing back native cultivars that have declined in popularity over the years.


Having bought the farm 10 years ago as a weekend home, the couple did not anticipate the huge responsibility that accompanied their property. According to the affable Eric, who was a teacher in his previous life, running the farm quickly became a full-time job. Thankfully, they had guidance from the farmer who used to own the land. In fact, he continues to live on the farm and teaches the Chongs how to maintain it. "We are surrounded by hundreds, if not thousands of farms, run by families who have had to sell their land because their children refuse to work on the farms," he laments.

The Chong family, on their part, is trying to revive the old ways of growing crops as they say the resulting fruits and vegetables are more flavourful and fragrant. Case in point: their nutmeg fruit was a sensation at the Slow Food exhibition in Spain. Eric recalls bringing nutmegs from their farm and brewing nutmeg juice for the exhibition. Before long, a swarm of mostly white folks descended upon their

booth, clearing it of their wares. "They had never encountered something so flavourful and fragrant before. They were stealing our samples and before we knew it, we ran out!" he says with a chuckle.

Eric recommends visitors call ahead of time before visiting their farm, not only because Green Acres is a private residence but also to ensure that there are enough fruits — including cempedak, rambutans, bananas, nutmeg and cocoa — to sample. A private tour of the premises that goes on for at least four hours will cost you RM98. Green Acres also provides homestays during certain times of the year. If you are putting up at Green Acres, you will most likely stay at the main building — a decades-old *kampung* house from northern Terengganu that was painstakingly taken apart, plank by plank, and transported up to the hills of Green Acres to be reassembled. "The house only cost us RM20,000, and the owner was only too happy to replace it with a brick house, but rebuilding it up here cost us 10 times that amount and over a year!" recalls Eric with amazement. Hauling the pieces of the first home up was challenging as it entailed carrying heavy pieces of *cengal batu* (ironwood) and *cengal emas* — a hardwood with the most curious golden sheen — up unpaved, slippery slopes. The second home — a smaller *kampung* house sourced from the same area — fortunately took less time and money to assemble, as the Chongs had learned from their mistakes.

The homestays are the main source of income for Green Acres now, even enabling it to turn a profit. But they serve a bigger purpose — the Chongs hope to entice more younger folk to adopt the organic farming life. They fear that without more heirs to the lands, generations of farming knowledge will soon evaporate.


We are surrounded by hundreds, if not thousands of farms, run by families who have to sell their land because their children refuse to work on the farms.


(Pro-tip: Balik Pulau, like many parts of Penang island, is no stranger to the vagaries of the monsoon season. It will rain frequently and unexpectedly later in the year, so the Captur's automatic windshield wipers which activate upon contact with rain prove to be a useful feature during this time.)

Seeking something less rugged? Head to Botanica Mansion in the new Botanica.CT, a hotel that also doubles as a popular and dreamy events space. Owned by the MTT Group, the former rubber estate staff's quarters have been transformed into a



There's more than enough space for a jaunt up to Penang, thanks to its modular storage system.



The Captur's headlights turn on automatically when gloomy — a useful feature going up the dark slopes towards Karuna Hill and Rumah Batu. Seen below are its stylish signature C-shaped LED Daytime Running Lights.

grand colonial-era English manor popular for intimate weddings, registration of marriage ceremonies and other romantic engagements.

Step inside the building and one of the first things you will notice are the birds — specifically, lots and lots of pictures of birds. Avians are a particular source of fascination for the group's chairman Datuk Seri Kenny Ong, explains Botanica Mansion's manager Bob Firdaus. Birds also take centre stage in the Peacock Room upstairs — a hall with a mural of a peacock painted by students of the nearby Prince of Wales International School — as well as the enclosure outdoors where white peacocks, ethereal with their delicate feathers waving in the breeze, mingle with pheasants, turkeys and regular peacocks with their brilliant sapphire and emerald plumage.

The Botanica.CT emerged as an unexpected find when the developer acquired the estate. Upon discovering the colonial-era house — estimated to be 150 years old — the developer decided to restore the building to its former glory. The old stables were transformed into accommodation — namely the Smokehouse, Garden Suites and the Quarters, which is most often used by parents of the international school students — while the main building that housed the staff was transformed into a restaurant and event space. Key architectural details such as the wooden door

arches, beams and thick brick walls were preserved to celebrate its distinct character. Meanwhile, the kitchen and washing area was transformed into a modern enclosed kitchen while the mansion's porch walls were stripped down to its pillars to amplify its sense of spaciousness.

The restaurant serves Asian, Western and fusion fare at relatively affordable prices. *Live!* sampled a cornucopia of dishes, with notable standouts being the seared minute-steak platter (RM29) — slivers of beef cooked to melt-in-the-mouth perfection; the Mansion Beef Burger (RM22.90) — served with its signature brown sauce and Roasted Salmon Fillet (RM29.90) — with fork-tender salmon amid a bed of vegetables. However, Botanica Mansion is best known for its afternoon tea (RM50 per head).



If you had to bring home some souvenirs from Balik Pulau, you cannot go wrong with *bedak sejuk* and various goods made of nutmeg.

Bedak sejuk is a traditional Peranakan facial product that keeps skin young and refreshed. Its famed for its cooling effect, hence its name.

The best-known brand of *bedak sejuk* is Lean Seng. A third-generation family



Lean Seng bedak sejuk is now sold in four other countries across the world, following a chance feature on a Taiwanese travel film.



business, it is currently run by Yeoh Siong Huat. A singleton who took over the family business four years ago, he has been keeping the business alive ever since.

The manufacturing of the *bedak sejuk* is still a fairly manual and simple process — first, broken rice is soaked in water for a month until it has fermented. Then, the rice is washed again before it is blended into a paste. After that, the paste is filtered and excess water is squeezed out before it is bagged up and hung to dry. Next, the dried rice is mixed with water again. The resulting paste is then poured on top of a flat sieve which is scraped, producing the white drops that, after drying out in the hot sun for hours, results in *bedak sejuk*. The end product is bottled with dried jasmine flower buds that impart a mild yet distinctive fragrance.

Yeoh reckons he makes about 20kg of the stuff in a month, on average. However,



Botanica Mansion is famous for events and is one of few places you can enjoy Western fare in Balik Pulau.



The minute-steak platter is so tender and soft.



The Roasted Salmon Fillet is flaky goodness on a fork.



This Peranakan beauty staple has gone places — specifically, to Singapore, Hong Kong, Taiwan and even the US.



Yeoh makes *bedak sejuk* the old-fashioned way, using the simplest of ingredients and techniques.



Mace is the red aril (skin) that wraps around the nutmeg seed and is prized for its spicy flavour and scent.



Octogenarian Chang Kim Mun still runs the family business despite his advanced age.



Emily is a fourth-generation family member involved in the Ghee Hup Nutmeg Factory business.



Female nutmeg fruits ripening on the tree.



Ho's grit and passion for farming have translated into a successful goat farming business.

his output naturally decreases during rainier periods as he cannot make bedak sejuk when it is damp. “If it doesn’t fully dry, it gets mouldy,” he explains.

There is proof that this Peranakan beauty must-have works. Yeoh routinely applies bedak sejuk to his face to protect it from the hot sun, and while he sports a rich tan, his 41-year-old face barely has a trace of a wrinkle or a sun spot, lending him the looks of a man at least a decade younger.

Lean Seng bedak sejuk is now sold in four other countries — namely Singapore, Taiwan, Hong Kong, and the US — following a chance feature on a Taiwanese travel film, catering for both the Malaysian diaspora and curious people who learned of the product’s miraculous age-freezing abilities.

Perhaps you’re looking for something more medicinal or multi-functional? Nutmeg is a good choice. It is touted as a cure for headaches, dizziness, pains, high blood pressure, indigestion and itches — a particularly useful tool when visiting the orchards of Balik Pulau. You will find it in the form of balms, oils, syrups, teas and infusions.



It is a race against time for the business to find a way to automate its nutmeg-processing operations as fewer and fewer folk from the village take on this task.



And there is no better reservoir of nutmeg-related products and trivia than Ghee Hup. This family-run nutmeg factory produces all manner of nutmeg products. Head there for a demonstration to learn about the small yet mighty fruit. Emily Chang, the fourth-generation member of the family helping out with the business, says almost all parts of the nutmeg plant are useful. But first, an explanation. The nutmeg fruit yields two spices: mace, which is derived from the aril (skin) wrapping the seed, and nutmeg, which is the dried seed of the fruit that is sold either whole or grated. Each is prized for the distinct flavour and aroma it imparts to food. Mace is also infused into oils and balms to re-

lieve aching joints and bloated stomachs.

The flesh of the fruit is squeezed and boiled to make the ubiquitous nutmeg juice. Ghee Hup sells them pre-mixed or as bottled syrup. If you prefer a hot beverage though, nothing beats nutmeg-infused brown sugar mixed in warm water. It is touted as the ultimate digestion aid. Last but not the least, are teas made out of the nutmeg plant’s dried leaves, which are good for lowering blood pressure. “The only thing you can’t really use is the wood of the tree,” she explains.

Ghee Hup is famous for its large-scale farming of nutmeg, and has received visitors as illustrious as Prime Minister Tun Dr Mahathir Mohamad and the former Sultanah of Johor, as well as a slew of Taiwanese and Hong Kong celebrities. Don’t expect to see a factory running at full steam at the Ghee Hup Nutmeg Factory site though; most of the work is done off-site, by elderly villagers who have worked with Ghee Hup for decades. Meanwhile, the plantations are located far in the hills of Balik Pulau, in a location the family declines to disclose.

Ghee Hup’s future hangs in the balance, however. It is a race against time for the business to find a way to automate its nutmeg-processing operations as fewer and fewer folk from the village take on this task.

If the above options don’t tickle your fancy, fret not. Well, there’s another option to explore. Head to Saanen Dairy Goat Farm nearby and experience a lovely afternoon feeding goat kids, learning how to milk goats, feasting on goat’s milk pudding, gelato and other goodies before grabbing a few bars of goat’s milk soap as souvenirs.

Saanen Dairy Goat Farm was started by Ho Juan Aun 13 years ago. Named after the Saanen goats from Switzerland, the farm currently has about 120 to 140 animals on its premises. He got into goat farming specifically to produce milk, as he spotted a niche in the market for healthy, organic goat’s milk, which is purportedly very high in calcium, phosphorus, and other vitamins and nutrients; is easier to digest; less allergenic; good for keeping skin supple and treating a variety of ailments such as high cholesterol levels. The farm does not slaughter goats because his wife made him pledge to operate the farm as a no-kill site, and the Saanen goats are not bred for meat.

Ho’s journey into farming got off to a rocky start. Several members of his initial flock of Australian goats died from tapeworm and lung infections. He then switched to Saanen goats which are prized as a milk-producing breed. Through perseverance and timely government intervention in the form of training and help from the Veterinary Services Department, his flock began to flourish. Yet, he still faced the challenge of marketing his goods as demand for organic goat’s milk was limited, sporadic and came mainly from Kuala Lumpur. He had to do something to raise awareness about his farm and the benefits of goat’s milk. So, why not open his farm to the public for them to meet and learn about his adorable Saanen goats and the myriad health benefits of their milk? The farm opened its doors to the public in 2009. However, visitors should call ahead when planning to visit.



No map of Penang’s street art would be complete without Balik Pulau’s collection of murals.

Best discovered while on foot, you can park your car at the public parking area in the town centre. The Captur’s automatic walkway door-lock function is especially convenient — with hands full of our equipment, we just walked away and the Captur’s doors automatically lock.

The larger murals that are visible from the streets of Balik Pulau’s town centre were painted by Russian artist Julia Volchkova whose works — including the *Indian Water Bearer*, *Child* and *Boatman* murals — are part of the eclectic fabric of George Town’s streets.

Depicting the cultural cornerstones of Balik Pulau, her detailed and realistic renditions are of the *Hakka Dancing Girl*, the *Silat Master*, the *Old Fisherman*, the *Silversmith* and the *Rubber Tapper*. They represent the main communities and major industries of the town and its surrounding *kampungs*. (Pro-tip: they make great backdrops for #selfies.)

Interestingly, Julia was hosted at Karuna Hill by the Valentis during her months-long sojourn on the island. Carl recalls that Julia and her mother — both natives of Siberia — enjoyed the balmy weather, excellent hospitality, friendly

BALIK PULAU



The *Fisherman* (above) and the *Silat Master* (bottom right) were painted by Julia Volchkova, whose works also appear in George Town.



This psychedelic portrait hides in a back alley of Balik Pulau town.

and gracious locals and exciting cuisines of Penang. In fact, to express her gratitude to their hosts, Julia etched a drawing of an angel on one of the rocks embedded in the grounds of the resort.

However, Julia's stunning and realistic murals are not the only ones you will find in Balik Pulau. To commemorate the surprising victory by Pakatan Harapan in the 14TH General Elections held on May 9, 2018, 27-year-old twin brothers Mohamad Faiz Zainal Abidin and Mohamad Farhan who hail from Sitiawan, Perak, painted the patriotic portraits of Prime Minister Tun Dr Mahathir Mohamad and Datuk Seri Anwar Ibrahim against the backdrop of a vibrant Jalur Gemilang at the side of a shoplot that currently houses Balik Pulau MP Muhammad Bakhtiar Wan Chik's office. According to an interview with *The Star*, this tribute to the two leaders was in remembrance of the challenges the country had gone through before its transformation in the polls last year. Mahathir's salute, they said, was to acknowledge the courage of the rakyat in voting for change.

Look beyond the large murals, however, and you will find colourful images hidden away in the alleys of Balik Pulau's town centre. Painted on the walls of one of the alleys is a localised Gulliver's Travels involving a sleeping giant, dancing sprites, and durian, of course. Close to this same painting is a psychedelic screaming face. A passing Malay woman who lives near the alleys where these hidden treasures are located says nobody quite knows who painted the whimsical mural. Will the artist please stand up?

As the sun sets on our excursion to Balik Pulau, we head back to Kuala Lumpur in the trusty Captur. Even without pushing on the Eco-mode button, the Captur was highly fuel efficient and was left with slightly less than half a tank. Despite spending four days there, it feels like we've barely scratched the surface of Balik Pulau, a place where time slows down.





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A tale of resilience in the heart of Sungai Buloh

Preserving past legacies in the face of urbanisation

TEXT

ANITA KANDHADEL

PHOTOS

LOW YEN YEING & SHAHRIN YAHYA







The Sungai Buloh Settlement is sited in a verdant valley at the foothills of the Bukit Lagong Recreational Forest.

A sub-district of Petaling Jaya, the city of Sungai Buloh sits within the foothills of the Bukit Lagong Recreational Forest. Despite being a mere 30-minute drive from the heart of Kuala Lumpur, for a long time life here moved to a more relaxed beat. Yet time and development wait for no man and, in recent years, this municipality has been caught in a squall of change which has seen the once sleepy hollow transformed into a bustling community.

What was once a place primarily known for its horticultural nurseries, Sungai Buloh is now known for its name-sake hospital, two private international schools, a number of established upscale neighbourhoods and large retail outlets with more townships and industrial developments in the pipeline.

In fact, Sungai Buloh has emerged as one of the fastest growing areas in the northern quarter of the Greater Kuala Lumpur-Klang Valley corridor, having fallen into the widening grip of urbanisation beyond the centre of Kuala Lumpur.

With a host of highways such as the North Klang Valley Expressway (NKVE), Middle Ring Road 2 (MRR2), Kuala Lumpur-Kuala Selangor Expressway (LATAR),

Duta-Ulu Kelang Expressway (DUKE) and the Lebuhraya Damansara-Puchong (LDP), as well as rail services in the form of the KTM and MRT, accessibility to Sungai Buloh couldn't be easier.

As Sungai Buloh embraces the inevitability of modernisation, it is easy to forget even though vestiges of its storied past still remain. The late nineteenth century saw an escalation in the incidence of leprosy which prompted the establishment of four leprosy asylums in Malaya, as it was then known. Fear of contagion, discriminative legislation and a lack of knowledge about the disease meant that patients in these camps were shunned from family and society and condemned to lives of enforced isolation in atrocious living conditions.

Distressed by the appalling state of these asylums, a high ranking health official named Dr E. A. O. Travers eventually prevailed upon the British Government by campaigning for better equipped and more humane leprosaria and in 1930, the Sungai Buloh Settlement officially came into existence.

Sited in a fertile and verdant valley in an area measuring 568 acres, the new settlement was the second largest in the world, after the Culion Leprosy Colony in the Philippines. It offered a home to all races of Malaya and even foreign nation-

THOUGH FAR FROM PERFECT AND STILL HAVING TO ENDURE ENFORCED SEGREGATION, THE SUNGAI BULOH SETTLEMENT ALLOWED PATIENTS TO RECLAIM THEIR DIGNITY AND LIVE A SEMI-NORMAL LIFE...

als. Established as a self-sustaining community, the “inmates”, as they are referred to, had the advantage of better treatment, rehabilitation opportunities, school and work prospects, community activities and a relative freedom within the confines of the institution.

There was a discernible ideological shift towards the perception of a leprosy asylum as a place which focused on the interests of the patients themselves instead of one whose *raison d'être* was to serve as a prison for purposes of quarantine. Though far from perfect and still having to endure enforced segregation, the Sungai Buloh Settlement allowed patients to reclaim their dignity and live a semi-normal life, earning this place the moniker “The Valley of Hope”.

“I contracted leprosy when I was about six or seven but was only admitted here on 30th October 1958, when I was 20 years old. I came with three sets of clothing, a toothbrush and toothpaste. I’m not sure *lah* which day it was, but I think it was a Wednesday,” says octogenarian Lee Chor Seng, previously from Teluk Anson, Perak and current vice-president of the Sungai Buloh Settlement Council.

Although Lee’s memory is undoubtedly remarkable as he regales me with stories of life in the Settlement, I cannot help thinking that such a detailed recollection of his arrival here is rooted in the profound sadness, anxiety and uncertainty which he must have experienced at that time. Nevertheless after engaging with this man whose dialogue is peppered with dates, figures, details and anecdotes, the enduring impression is of an intrepid survivor whose colourful narrative reinforces the strength of character, purpose and hope that was essential to ensure survival in the most trying circumstances.

“The hard truth is that both the Settlement and its population are shrinking. From 2,440 inmates in the 1950s, there are currently 110 living here whose ages span between 66 to 93 years. Similarly, a substantial portion of the Settlement land has been taken over to build the Hospital and a campus accommodation for Universiti Teknologi Mara. We need to urgently preserve what’s left of the Settlement or else over time, its historical value will be lost,” adds Tan Ean Nee, whose resolute championing of the Sungai Buloh Settlement has earned her a seat on its Council.

“Aside from trying to get this place listed as a National Heritage, we are implementing numerous initiatives to create awareness and safeguard the cultural and historical legacy of the Settlement. For example, we created the Sungai Buloh Story Gallery and Sungai Buloh Online Museum to document and keep alive the collective memories of the leprosy community, as well as provide visitors with the opportunity to discover the inspiring experiences and life stories of the leprosy survivors. We also organise various events for the public to meet and interact with the residents which in turn has empowered these inmates and given new purpose to the Settlement.”



Some inmates started small nurseries in their yards as a means to earn extra income.



The Sungai Buloh Story Gallery chronicles the history and stories of the settlement.



Lanterns crafted by the residents of the settlement to celebrate the Mid-Autumn festival.





These days, Lee Chor Seng resides in a small and aged colonial bungalow — previously home to the British administrative staff that worked in the Settlement — adjacent to his blossoming nursery. “Now, everywhere you see got nurseries. But it was started by us, you know? Dr Reddy (Dr K M Reddy was the first post-independence Medical Superintendent) from India wanted to teach outsiders not to be prejudiced towards leprosy. Because got medication already to treat the disease so nothing to fear. So, he started the open day in 1959 where outsiders can tour the Settlement. We had around 3,000 visitors that day!”

**“NOW,
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YOU SEE GOT
NURSERIES.
BUT IT WAS
STARTED BY US,
YOU KNOW?”**

“Then Dr Reddy gave us flower seeds to plant so that we can sell flower plants to the outsiders. More and more people started coming and that’s how the nurseries spread. It was a way for some of us to earn extra money so we started planting in our front and backyards. In the 60s, we were famous for our roses. Colourful roses as far as the eye can see. But by 1970, the prices started dropping because too much competition, so we diversified to other plants,” discloses Lee, who started his own nursery business in 1988.

As the skyline and landscape of Sungai Buloh change and evolve with the tides of time, it is important for us to remember that this growing city originally played host to a group of ostracised and resilient people who, with their blood, sweat and tears, overcame tremendous odds to nurture and build this parcel of Sungai Buloh into the horticultural hub that it is today. So, when you next venture into this neck of the woods, be sure to drop by the Valley of Hope Community Hall for a “must-experience” interactive introduction to this asylum and its resident warriors.

Valley of Hope

Address: Jalan Hospital, 47000
Sungai Buloh, Selangor Darul Ehsan
Contact: (012) 467 7011
Website: valleyofhope.my

Revolution



Green

As urban development escalates, with more suburban townships sprouting like mushrooms all over the place, responsible developers have taken to designing and building green and sustainable developments to minimise their carbon footprint on the environment and to promote a quality lifestyle.

However, one does not need to be a developer to make a difference. In this feature, we draw attention to the measures taken by innovative individuals who have set about regenerating unused spaces in established neighbourhoods in order to transform them into lush and verdant urban community gardens. Not only have such initiatives provided these areas with a new lease of life but they have also successfully interrupted the built-up landscape with a much needed and welcome injection of tranquil greenery.

Ng: It's not about trying to get ourselves to ask what the country can do for us, but what we can do instead to contribute to our country and community.

In Bangsar, spring arrives

—Kebun-Kebun Bangsar

TEXT
NATALIE KHOO

PHOTOS
LOW YEN YEING

THOUSANDS OF FLAGS, IN BLUE, RED, yellow and white were planted across Bangsar, the colours of the Parti Keadilan Rakyat (PKR). This was the “Malaysian Spring” of 2013, and the flags were planted in support of PKR candidate Nurul Izzah Anwar, as part of a community project.

Nurul Izzah was campaigning for the Lembah Pantai parliamentary seat in the general election that year. The “Malaysian Spring” was the brainchild of landscape architect Ng Seksan, who is also the mastermind behind the lush “Sekeping” nature retreats around Malaysia.

Spurred by the success of the community project, Ng went on to spearhead another community project — Kebun-Kebun Bangsar. He proposed that instead of planting short-lived flowers, it would be more beneficial to create something more permanent. Located on an 8.5-acre hill slope in Bangsar, Kuala Lumpur, the TNB transmission reserve land was initially left idle because of its electric pylons and high voltage wiring that run above the site.

It was as if Ng read our minds, when he said, “Why Kebun-Kebun Bangsar?”

Reminiscent of John F. Kennedy, who in his 1961 inauguration speech as President of the United States said, “Ask not what your country can do for you — ask what you can do for your country,” Ng says, “It’s not about trying to get ourselves to ask what the country or politicians can do for us, but what we can do instead to contribute to our country and our community. In Malaysia, we need to start by helping ourselves. We need to do more and talk less.”

Speaking to *Live!*, he recounts the supportive organisations that enabled the project to succeed.

“This was a very difficult project for me. It started five years ago with the land application. But fortunately, we had support from our partners, Kuala Lumpur City Hall’s Local Agenda 21 division (LA21), Think City and TNB, as well as from the government and many NGOs who supported us with the resources and expertise needed to develop this kebun,” Ng says.

Formed to create a bio-diverse environment and healthy ecosystem, the project is aimed at making a mindful connection between the food one eats and the health of the body.

“I think a lot of people are sick because we buy and eat food that is heavily infused with pesticides. There are many different levels we are working on, in terms of raising awareness about healthy eating.

By the fact that we can bring different groups of people during gotong-royongs, we can reach out to quite a big section of the community,” Ng says.

However, the road to success was not an easy one, as Ng had to persevere, despite the initial opposition and challenges faced when the project was first conceived.

“To me, the biggest challenge was engaging with the local residents. You would think that something like this [Kebun-Kebun Bangsar] would be reasonably safe and acceptable compared to a condominium or shopping complex development. But when we first started to engage with the local residents, they were actually quite negative about the project. People can be quite fearful of change and there was a lot of self-interest. The other challenges like the process to get the land approved paled in comparison,” Ng recounts.

Kebun-Kebun Bangsar is not his sole community endeavour — he is currently working on another *kebum* project in Kerinchi involving the urban poor. Here’s hoping the seeds of change are planted, and will spring forth from the earth and grow tall, to bear fruit.

Kebun-Kebun Bangsar

Address: Lorong Bukit Pantai, Bangsar, 59100 Kuala Lumpur
Facebook: [kebumkebumbangsar](#)



Kebun-Kebun Bangsar is located on an 8.5-acre hill slope.



The project is aimed at making a mindful connection between the food one eats and the health of the body.



Putting theory into practice

—Urban Hijau

TEXT
NATALIE KHOO

PHOTOS
LOW YEN YEING

FROM THEIR LOVE of permaculture, a group of students brought Urban Hijau to life, putting into practice the things they had learned.

Nestled within a hidden housing estate in Kampung Penchala (just next to Taman Tun Dr Ismail in Kuala Lumpur), the site was originally intended to function as a private home, but the owner decided to use the land for permaculture.

Permaculture is a practical agricultural approach that employs natural elements and sustainable techniques to create a self-sufficient environment that is both productive and environmentally friendly. Its principles can be adopted by anyone

and practised anywhere, from private home gardens to shared community gardens or from small window boxes to large-scale farms.

On a sunny Thursday morning, farm manager Muneeb Yousuf was working on waste composting with a few volunteers from AIESEC, an international non-governmental organisation on waste composting. “We have volunteers from the corporate sector who spend time with us at the farm, either one-off or individuals who are repeat volunteers,” Muneeb told *Live!*. Ultimately, although the volunteers help to keep the farm tidy, what he hopes for is that these volunteers will gain knowledge about how permaculture works. The farm practices sustainable farming, and grows crops like *kangkung*, brinjal and papaya without the use of pesticides, an attribute which Muneeb believes is beneficial for consumption by the human body.

At the same time, Urban Hijau also generates income via the selling of their vegetables and plants to the public. “We are currently working on this basket concept where we sell our produce in baskets

on the weekend. So what they do is they can just buy a basket of produce when they come to our farm rather than having to choose what to buy,” says Muneeb.

In the long run, he hopes that following a bout of learning and volunteering at Urban Hijau, many more individuals will take up the challenge of planting and producing their own food.

Urban Hijau

Address: Jalan 3/71 B, Kg. Sungai Penchala, 65000 Kuala Lumpur
Contact: (012) 325 2067 / (017) 847 3839
Facebook: hijauurban



Farm manager Muneeb believes in practising sustainable farming.



Some of the produce from Urban Hijau.

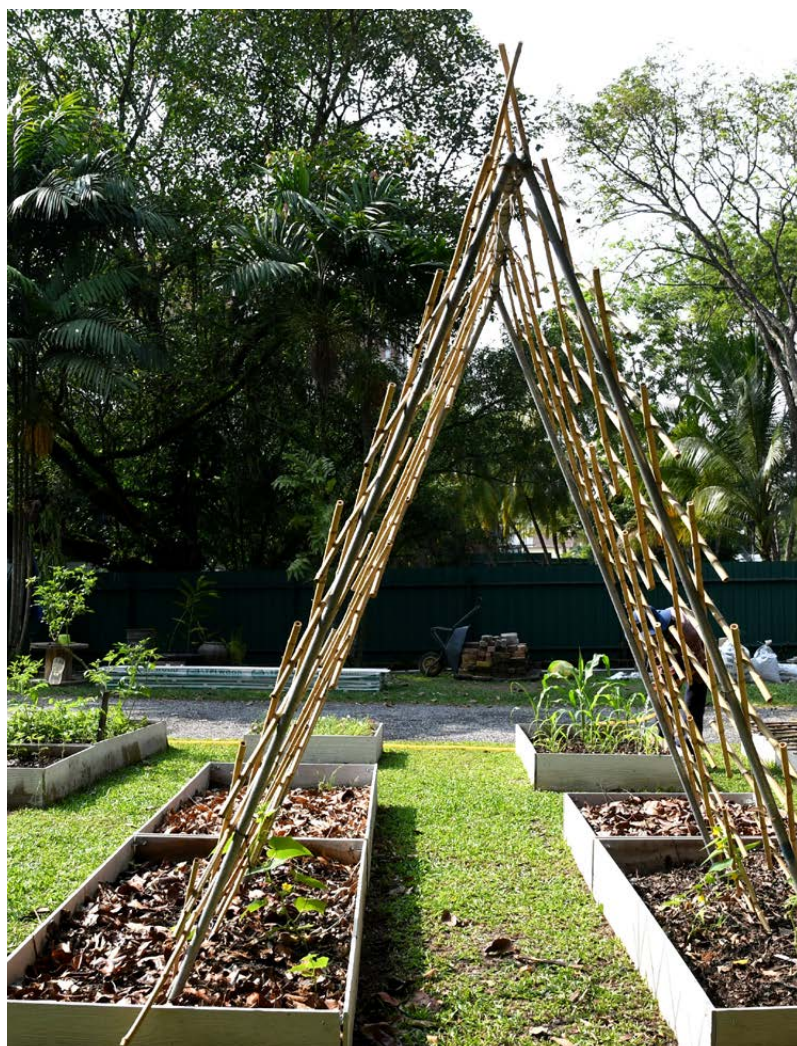


**Urban Hijau is
nestled within a
hidden housing
estate in Kampung
Penchala.**





Low (middle) with the Eats, Shoots and Roots team at their new headquarters in Bukit Damansara.



Vegetable beds with climbers.

Reconnecting with nature

—Eats, Shoots and Roots

TEXT
TAN AI LENG

PHOTOS
LOW YEN YEING

HANDS IN THE SOIL, tending the earth, sowing seeds that sprout, and growing food that nourishes the body and gives just as much sustenance to the soul. This is what's happening at various pockets of land in Kuala Lumpur, where once neglected and unlikely urban areas are turned into beautiful, lush and fruitful spaces.

In one such space, the Dignity Kitchen Garden project has a goal that is far more noble than beautifying community spaces. Eats, Shoots and Roots tended to this project where disadvantaged children are now learning to grow their own food.

The Dignity Kitchen Garden project in Sentul began in 2014, under the Sayur in the City campaign, which was funded by Think City, a subsidiary of Khazanah Nasional Bhd. The objective was to encourage urbanites to contribute to their community by reconnecting with the natural environment through getting their hands in the dirt and growing flowers, herbs, vegetables and fruit trees, says



Design director of Eat, Shoots and Roots, Shao-Lyn Low, who shares this vision with her fellow founders Ngeow Pui Lin (Education Director) and Beatrice Yong (Strategy Director).

The project, in collaboration with Seksan Design, involved turning 2,000 sq ft of unused land into a verdant edible garden.

Built with the aid of volunteers from the general public, the edible garden is now being cared for by the Dignity for Children Foundation, which is a non-governmental organisation that provides holistic care and education for urban poor children in Kuala Lumpur. Comprising raised beds filled with thriving edible greens and vegetables, the garden is a flourishing oasis that is managed by the kids.

The Foundation also runs the Eat X Dignity Café next to the edible garden. Shao-Lyn says that the herbs in the edible garden are used in the preparation of meals for customers. For example, the laksa leaves are used in the Nyonya laksa dish.

“However, the produce from the edible garden is not sufficient to supply the restaurant, but the main objective is not about having a farm to supply the kitchen. It’s about bringing people together and savouring the fun of growing their own vegetables,” she says.

Planting and nurturing these pocket urban farms is a part of the group’s endeavours in Kuala Lumpur, and includes the World Young Women’s Christian Association (YWCA) Malaysia edible gar-

den project, which began in 2017.

Shao-Lyn says the 10,000 sq ft plot at Jalan Hang Jebat, Kuala Lumpur, allocated by the YWCA, was originally a dump site which was located behind their hostel. A few months of work later, a bountiful edible garden has emerged, with a variety of vegetables, fruiting plants and herbs.

Now managed by the girls from the association’s vocational training centre, the YWCA has plans to start their own café to provide more jobs to those in need.

Eats, Shoots and Roots

Facebook: [eatsshootsandroots](https://www.facebook.com/eatsshootsandroots)

Website: [eatsshootsandroots.org](https://www.eatsshootsandroots.org)

Buatan



Dǒugōng Series" bench in oak, by Aureole Design — RM3,900

Malaysia

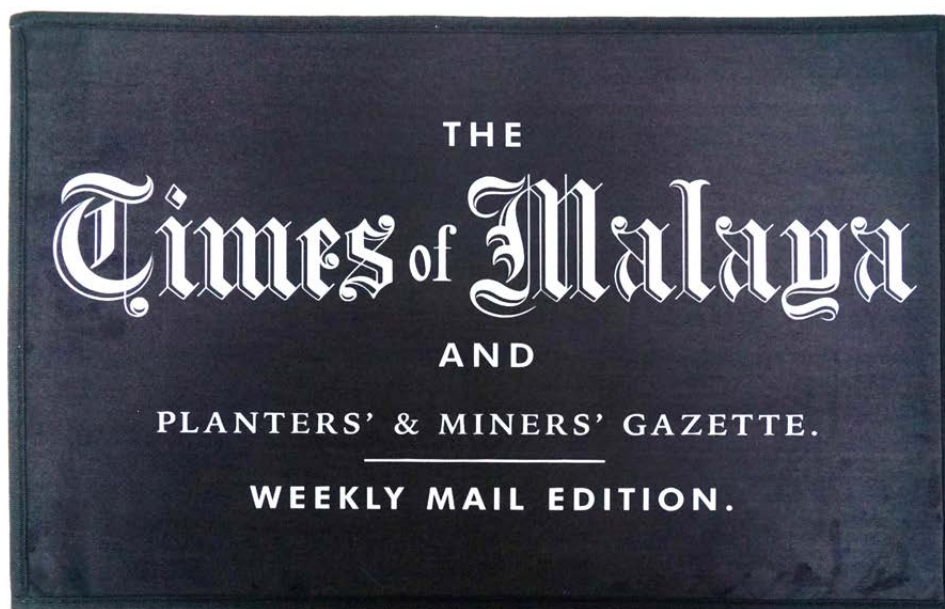
**Clever, crafty goods by homegrown artisans
that give us plenty of reasons to go local**



"Grandaddy Lounger" in powder-coated steel, rubber and wood, by Kedai Bikin — RM1,160



"Heliconia" custom-made vase by Pamela Tan — RM8,000



"Times of Malaya" Papan Tanda door mat by The Great Indoors — RM62, from Naiise



"Dõugõng Series" lights in oak, by Aureole Design — RM1,190 (table lamp) & RM1,980 (floor lamp)



"DIY Terrarium" by Ohsum Mossum Terrariums,
— beginner 3-hour workshops from RM150-RM300



"Blue Wash" ceramic sharing plate by Thirty3eleven — RM77



"Bulat Mixed Chair" in powder-coated steel and PVC,
by MAD3 Studio — RM650 from Naiise



"Contemporary Collection" ceramic plates by BendangArtisan — from RM36

BUATAN MALAYSIA

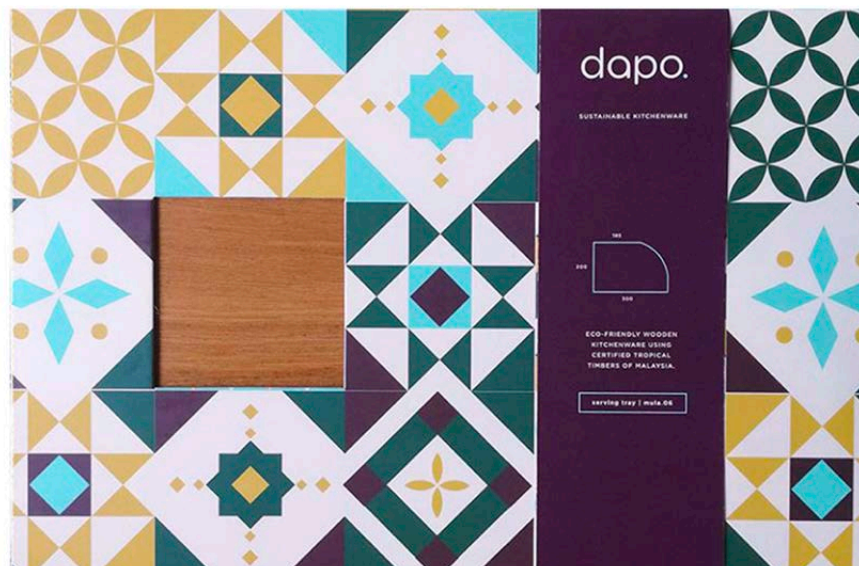
Batik clutch with velvet inner lining by batikTEKTURA, — RM140



“Wood Cam” Point & Shoot Digital Lomo Camera by Paper Shoot — RM645 from Naiise



“Mula.06” serving board with PEFC-certified Balau wood by Dapo — RM160

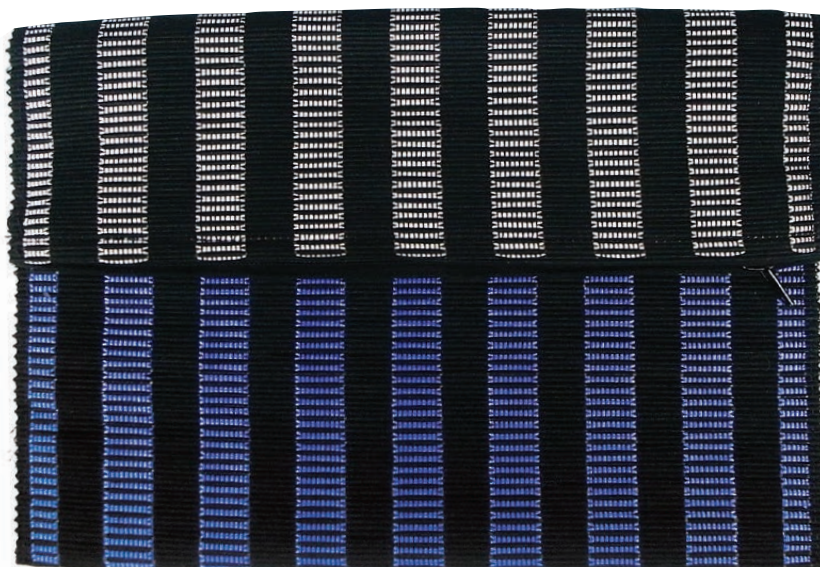




“N°1 SSL ‘I Am You’” fabric bound notebook by ana tomy, in collaboration with Shan Shan Lim — from RM128



“Classic One Wood Cam” point & shoot digital Lomo camera by Paper Shoot — RM1,135 from Naiise



“Kuching” bag in handwoven fabric by Tanoti, in collaboration with Studio Teuber Kohlhoff — RM750



"OMO" rattan-sewn teak wooden vase by Wood & Steel — RM380



"Margaux" chair — RM1,250; "Rose" lamp — RM600; "The Eye" mirror — RM500; ladder — RM800. All items in rattan, by Metisse Maison



Popping up like markets

Here today, gone tomorrow, that is the nature of the pop-up market

TEXT
RACHEL CHEW

A **SHORT-TERM**, temporary physical market — this business model has grown into a strong contender.

The question of when the first pop-up market first popped up may be an impossible ask, but today it is known as a way to promote and celebrate home grown artisanal talents that may otherwise go unrecognised.

Unpredictable in theme and location, but regular in its frequency, here are three of the teams behind the hottest pop-up markets and bazaars in town, handpicked by us.





Low: RIUH is a monthly thematic creative platform. Every month we curate different themes to ensure our content, as well as the look and feel, remain fresh and exciting for our visitors.



RIUH has 'popped up' at APW Bangsar, Sentul Depot, River of Life and Gasket Alley in Petaling Jaya.

RIUH

RIUH kick-started in August 2017 at APW, Bangsar with a footfall of 6,500 visitors and grew to a whopping 18,000 visitors during the RIUH in September 2018 at the Sentul Depot.

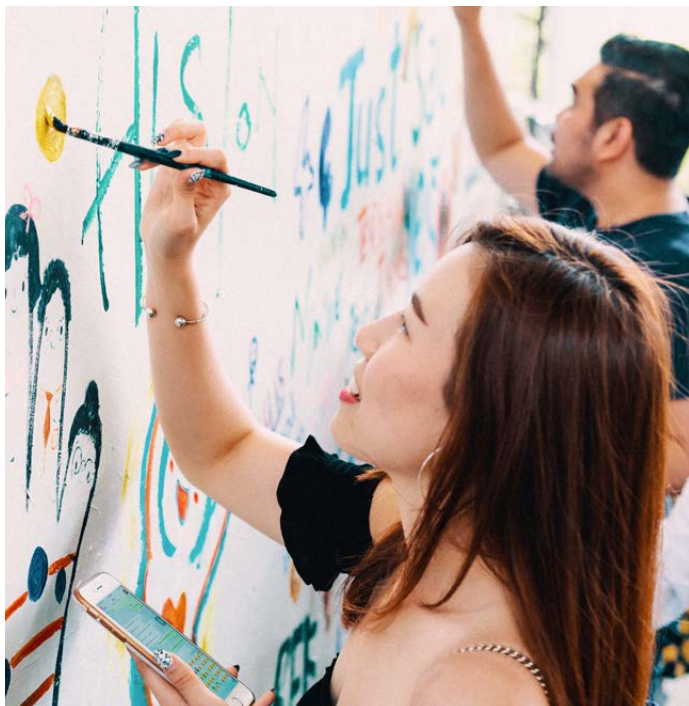
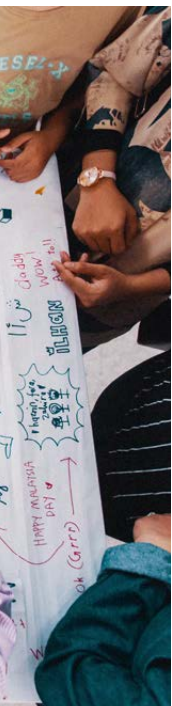
Serving a target market of locals, expatriates and tourists, the entrepreneurs are able to successfully market and sell their products — which makes RIUH an ideal sales channel for them. At the same time, artists and talents are able to gain publicity through live shows and showcases at RIUH.

“RIUH is a monthly thematic creative platform, and every month we curate different themes to ensure our content, as well as the look and feel, remain fresh and exciting for our visitors. Initially, the monthly theme was not the main attraction as the focus should be on the creative entrepreneurs and talents — but based on our observations, the themes work really well in enticing visitors to come as they keep RIUH exciting,” RIUH chief operating officer Melissa Low tells *Live!*

Several factors are considered when it comes to deciding on a theme — mainly the national celebrations/festivals happening that month, as well as taking into consideration an experiential theme for everyone to indulge in while appreciating RIUH’s pop-up stores, creative workshops, showcases and live acts.

The team also strives to ensure brands and products are homegrown. If one comes to RIUH, one can see two broad categories of products — retail and food & beverage. For retail, the products range from fashion, home & design, accessories & jewellery, traditional arts, literature, visual arts to beauty & wellness.

For now, RIUH is held on a monthly basis in the Klang Valley. Keep your eyes peeled for updates through their official website www.riuh.com.my and Instagram account @riuhinthecity!



PHOTOGRAPHS BY OMG POP UP



Patt: OMG came about when we decided to use the 'bazaar in a shopping mall concept' to provide young entrepreneurs with an affordable platform.

OMG Pop-up Weekend Market

The first bazaar organised by OMG Pop-up Weekend Market was just a small scale 2-day affair in a shopping centre in Kuala Lumpur back in May 2017. Today, the two founders of OMG — Tiffany Patt and Jennifer Heaw — have successfully turned the MyTOWN shopping mall into the go-to venue for weekend bazaar shopping. They have also expanded their shopping mall portfolio to include other venues in the Klang Valley such as The Starling Mall, Paradigm Mall, Leisure Mall, Atria and Sunway Velocity, to name just a few. It pops up around town either monthly or bi-monthly, depending on demand and availability of space.

“OMG came about when we decided to use the ‘bazaar in a shopping mall’ concept to provide young, talented entrepreneurs who make very good quality handmade products including skin care, food and beverages, accessories and crafts, with an affordable platform to sell their products as they cannot afford a permanent space in a mall,” Patt tells *Live!*.

The random pop-up bazaars are usually tied to festive themes, such as Deepavali, Chinese New Year and Christmas. OMG had its first Christmas-themed pop-up bazaar at Genting Sky Avenue in Genting Highlands, in November 2018. A month later, the team followed this event with their largest pop-up bazaar to date, comprising more than 200 vendors selling mostly handmade, small volume and unique products.

Get all your updates on OMG’s happenings by visiting their Facebook page at www.facebook.com/OMGpopupweekendmarket



OMG Pop-up Weekend Market provides a platform for local entrepreneurs to showcase their handmade products.



The Art of Wellness event in conjunction with International Yoga Day.



Paramjit: We have hosted over 700 vendors to date, including arts & crafts, fashion, accessories and more.

Makers & Co

Makers & Co was established to support budding artisan communities, focusing mainly on local arts and crafts. A big part of Makers & Co is to give back to communities by regularly inviting NGOs to come on board and introduce what they do to the public. The first big event was themed “Wonder Woman” which took place in March 2017 showcasing 40 women entrepreneurs from all backgrounds.

Makers & Co creates most of its pop-up markets based on themes, such as festive or holiday events; while for some, the motif is inspired by the locality of the pop-up, based on areas of interest in the vicinity of the chosen area.

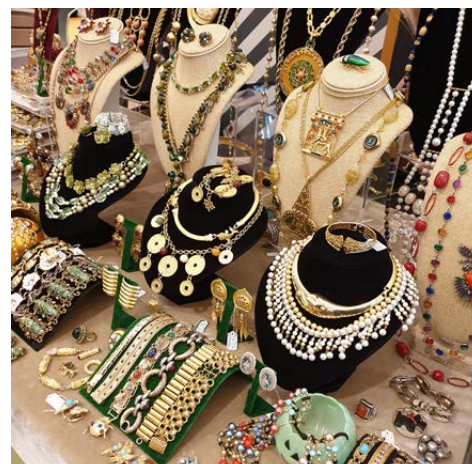
“Among some of the themes we have successfully curated are Curious Crafts (All Crafty Products), Tukar Tangan (Preloved Market), Barang Baik (Collaboration with The One Academy), Art of Wellness (for International Yoga Day), MAD Showcase (MAD — Markets At Damansara) and the list goes on,” says the founder of Makers & Co, Paramjit Kaur.

“We have hosted over 700 vendors to date, including arts & crafts, fashion, accessories and more. We would like to believe that all their products are interesting especially if they are handmade or designed by the merchants themselves,” Paramjit notes.

Makers & Co has at least two or three markets a month at different venues. The event details are posted on their official Facebook and Instagram account — @makersandcomarket.



A designer shows off her handmade clutch at one of the pop-up markets.



Handmade accessories are often among the best sellers at Makers & Co's weekend markets.

ARTISTS FEEL THE PULSE OF THE NATION

TEXT
ANITA KANDHAVEL

Art is essential to the infrastructure of our society, transcending barriers of language, class and culture. It plays a critical role in shaping a country's cultural identity, often through the narrative of the artist who, as a visual storyteller, may document the past, capture the present or communicate his hopes for the future. Feast your eyes on the following pieces of art by local artists who have employed different mediums to express their observations, thoughts and opinions.



Jailani Abu Hassan

Kinta Chronicles, 2016

Bitumen and acrylic on canvas, 183cm x 183cm

A carefree little girl jumps for joy against the backdrop of Perak's Kinta Valley and the hope that such iconic Malaysian landscapes will somehow escape the fetters of urbanisation.



Tan Wei Kheng

With My Hands, 2016

Oil on canvas, 92cm x 60.5cm

Depicting nothing more than a pair of hands, the painting conveys the defiant message of a Penan warrior — “With my hands, I will protect you, my jungle, my home”. In this powerful image, the man wears not only traditional rattan bracelets but also rings given to him by his son, who now lives in the city having abandoned the ways of the jungle. “Like the trees, the knowledge of the birds, traditional medicine and craft will all soon be lost.”



Haron Mokhtar

Untitled, 2016

Acrylic on canvas, 122cm x 107cm

In this painting, the artist's signature composition of cultural interaction set against the backdrop of heritage buildings immortalises the nuptials of a Peranakan couple whose elaborate wedding finery captures the interest of a bystander.



Datuk Mohammad Nor Khalid @ Lat

Untitled, Ink on paper

Drawn many years ago as one of his weekly editorial submissions to the *New Straits Times*, the cartoonist calls attention to the wave of popularity enjoyed by the then 4th Prime Minister of Malaysia. By an unforeseen quirk of fate, it accurately conveys current sentiment albeit against the backdrop of a completely different political reality than the one which prevailed when this cartoon was first drawn.



Chong Fei Giap

Good Morning Malaysia, 2016
Digital Painting

The spirit of *muhibbah* and old town charm is juxtaposed against the modern glass and steel structures of Kuala Lumpur city, highlighting the struggle between the need for development and the human cost of gentrification.



Dato' Chuah Thean Teng

Two Of A Kind, c. 1965 – 1968
Batik, 59cm x 44cm

In this piece from the artist's famous "Mother and Child" series, the agreeable setting of two mothers chatting with their cradled babies underscores the larger message of love and friendship.



Red Hong Yi

Teh Tarik Man, 2015

Tea bags and wiremesh on wooden frame, 320cm x 220cm

Red — the artist who paints without a paintbrush — individually stained and stapled 20,000 teabags onto cut out grids of wire mesh, which were then suspended off a wooden frame to create this cultural installation depicting a typical scene from Malaysian life. This commissioned piece was presented at the World Economic Forum in Davos, Switzerland.

Lee Weng Fatt

Jalan Tun H.S. Lee, 2018
Ink on canvas, 91.5cm x 91.5cm

The artist seeks to capture the façades of historical and heritage buildings in his "Million Line Series", to document and preserve the impression of these structures that are fast disappearing in the face of rapid development.



Ramlan Abdullah

Hope, 2018
Aluminium, paint, stainless steel bolts and nuts, cement and tile, 140cm x 40cm x 40cm

In this sculpture, the intersecting and interlocking outer metal skeleton protecting its inner core, is symbolic of the rakyat's enduring resolve to nurture hope.

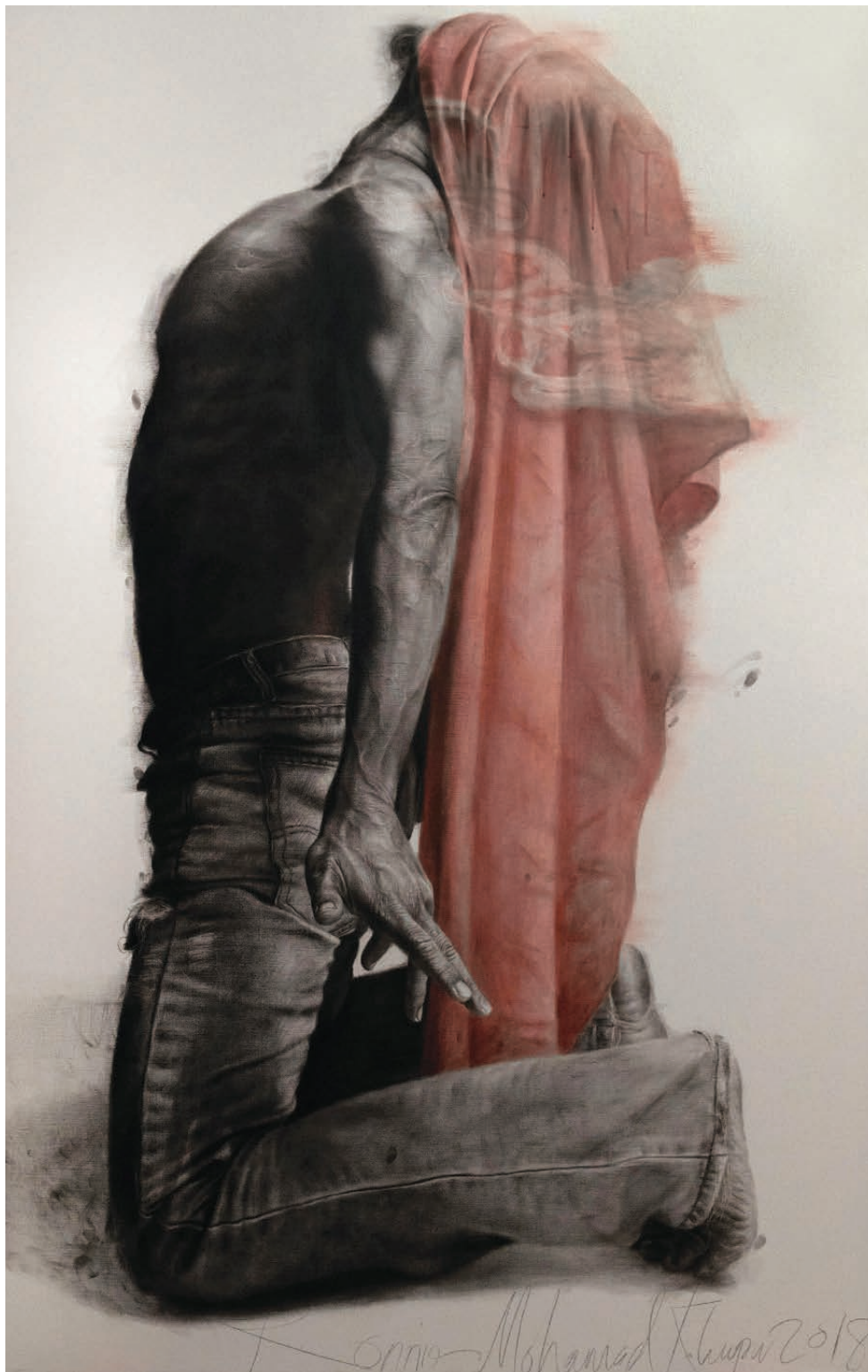


Pangrok Sulap

Rencana Alam, 2018

Woodblock print, offset ink on blackout, 122cm x 130cm

Urban populations interact with their environment. The work, "*Rencana Alam*" (Nature's Plan) calls attention to the harmful effects of rapid and unbalanced urbanisation on the environment, such as deforestation, pollution, rising temperatures, flooding, and the decline in biodiversity and wildlife. The greenery seen creeping and forcing its way through the concrete jungle is symbolic of nature's desperate attempt to endure and survive in an increasingly inhospitable climate.



Ronnie Mohamad

Pollution Series (Final #3), 2018
Charcoal and acrylic on linen, 183cm x 122cm

The anguish of a smoker is captured through his tortured posture in this piece from Ronnie Mohamad's "Final Pollution" series. The image portrays the harmful effects of smoking and the inevitability of self-destruction as wisps of smoke drift past the smoker, almost revelling in their exploitation of his weakness.



Dato' Mohd Hoessein Enas

Misty Morning, 1991
Watercolour on paper, 30cm x 22cm

Young maidens are seen bathing in the artist's celebrated "Morning Mist" series. The serene mood and setting evoke memories of a simpler time when a spirit of community prevailed.

Directory & stockists

Balik Pulau

(pgs. 56–72)

Botanica Mansion

Address: 156, Jalan Sungai Baru Air Putih, Bandar Baru Air Putih, 11000 Balik Pulau, Penang
Contact: (04) 866 3399 / (017) 477 6119
Email: bm@jtfnbgroup.com
Facebook: botanicamansion



Cafe Ko Cha Bi

Address: 110, Jalan Besar, 11000 Balik Pulau, Penang
Contact: (012) 474 5178
Facebook: CafeKoChaBi

Ghee Hup Nutmeg Factory

Address: 202-A, Jalan Teluk Bahang, 11010 Balik Pulau, Sungai Pinang, Penang
Contact: (016) 433 6303



Green Acres

Email: greenacrespenang@gmail.com
Facebook: Greenacresorchard
Website: greenacrespenang.com



Hakka Lodge

Address: 61, Jalan Bukit Kebun Kha, 11000, Pulau Betong, Balik Pulau, Penang
Contact: (016) 411 6666
Email: info@balikpulaulodge.com
Facebook: balikpulaulodge
Website: balikpulaulodge.com

Jia Siang Cafe

Address: 321, Mk 7, Pulau Betong, 11000, Balik Pulau, Penang
Contact: (019) 746 8465



Karuna Hill

Address: 849, BHRN125, Bukit Kechil Mukim 2, 11010 Balik Pulau, Penang
Contact: (04) 866 2078
Email: karunahill8@gmail.com
Facebook: karunahill



Kim Seng Kopitiam

Address: 20, Jalan Sungai Air Putih, Bandar Baru Air Putih (Botanica CT), 11000 Balik Pulau, Penang
Contact: (012) 428 6235

Lean Seng Bedak Sejuk

Address: 160, Mukim D, 11000, Balik Pulau, Penang
Contact: (04) 866 0622
Email: leansengbedaksejuk@hotmail.com



Mee Udang Razak

Address: Kampung Jalan Baru, 11000 Balik Pulau, Penang
Contact: (012) 514 5892



Nasi Lemak Beratuq Balai Bomba

Address: Kampung Pokok Manggis, 11000 Balik Pulau, Penang

Rumah Batu

Address: 127, Mukim 2, Sungai Pinang, 11010 Balik Pulau, Penang
Contact: (012) 538 5128
Email: rumahbatu127@gmail.com
Facebook: AHoe127
Website: rumahbatu.webs.com

Saenen Dairy Goat Farm

Address: 298 Mukim 1, Sungai Pinang 11010 Balik Pulau, Penang
Contact: (019) 516 3017
Facebook: SaenenDairyGoatFarm



Buatan Malaysia

(pgs. 86–95)

ana tomy

Address: 11, Jalan SS 26/8, Taman Mayang Jaya, 47301 Petaling Jaya, Selangor
Website: ana-tomy.co

Aureole Design

Website: aureoledesign.com

batikTEKTURA

Website: batiktektura.com
Instagram: batikTEKTURA

BendangArtisan

Address: Lot 2-5, Second Floor LINC, 360 Jalan Tun Razak 50400 Kuala Lumpur
Facebook: bendangstudio

Dapo

Address: Lot P.T. 12725, Jalan 16, Kampung Baru Ampang, 68000 Ampang, Selangor
Website: dapoware.com

Kedai Bikin

Address: Ground floor, 8 Jalan Abdullah, Bangsar, 59000 Kuala Lumpur
Website: kedaibikin.com

Metisse Maison

Website: metissemaison.com

Naiise

Address: The Zhongshan Building, Jalan Rotan, Kampung Attap, 50460 Kuala Lumpur
Website: naiise.com.my

Ohsum Mossum Terrariums

Address: 15-1, Jalan PJU 1/3F, Sunwaymas Commercial Centre, 47301 Petaling Jaya, Selangor
Website: ohsummossum.com

Pamela Tan

Website: pamelatan.com

Tanoti

Address: 56, Tabuan Road, 93100 Kuching, Sarawak
Website: tanotifacts.com

Thirty3eleven

Instagram: thirty3eleven

Wood & Steel

Address: 33G, Jalan PJU 5/20E, The Strand, Kota Damansara, 47810 Petaling Jaya, Selangor
Instagram: woodandsteel



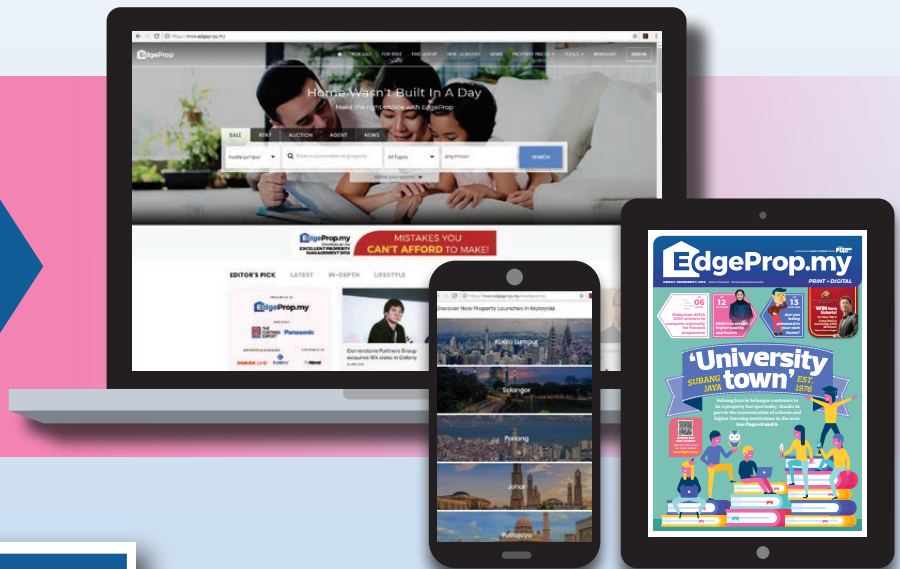
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To live healthy, we care about the food and water we consume. But, what about the air?

We breathe
18kg of
AIR
per person per day

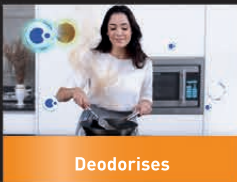
FOOD
1.3kg
per person per day

WATER
1.4kg
per person per day

Air Is Life

Air is what we consume the most daily. And yet, the air we breathe is often polluted. At Panasonic, we aim to deliver Total Air Solutions that improve your indoor air quality.

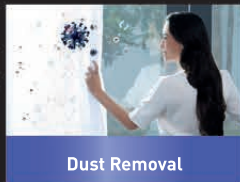
We improve the Quality of Air, so you can improve the Quality of Life.



Deodorises



Inhibits Bacteria & Viruses



Dust Removal



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E-mail: ccc@my.panasonic.com www.panasonic.com.my

A Better Life, A Better World

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QUALITY AIR FOR LIFE