

THE NEW EURASIAN

Apr – Jun 2022 | eurasians.sg

Year of celebrating
SG Families



**Recognising Generous
Hearts at the Donors' &
Volunteers' Appreciation**

Ceremony 2022

**Supporting students
and youth in the
21st century working
world**

**History made at
the EA with its first
female President**

Contents

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03 In Touch

President's Message

04 People in the Community

Leslie Danker: Celebrating 50 years at the Raffles Hotel

06 Education

- Virtual March Holiday Programme
- Numeracy Pilot Enrichment Workshop

07 Family Support Services

How to Get Help

08 Youth Mentor

Supporting students and youth in the 21st century working world

10 Community Development

- Chingay 2022
- Recognising Generous Hearts at the Donors' & Volunteers' Appreciation Ceremony 2022

14 Heritage & Culture

Heritage Stories

16 Cover Story

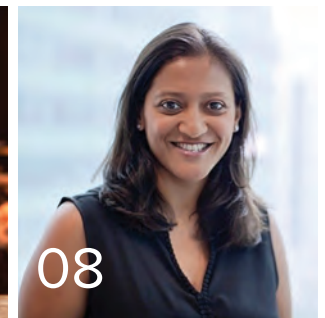
Year of Celebrating SG Families

20 Recipe

Mary Gomes - Author, Chef and Owner of Mary's Kafe

23 Annual General Meeting

History made at the EA with its first female President



The New Eurasian

Magazine of the Eurasian Association, Singapore

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In Touch

“

I wish to say it has been an honour and privilege to have the opportunity to serve as President of the EA.



Dear fellow members of the EA

As I step down as President of the EA in April, I have been asked to reflect on my time on the EA's Management Committee. This covers 4 years as President, 2 years as Vice President, and 2 years chairing the education sub-committee.

At the EA's Annual General Meeting 2022 in April, I called on the members of the EA to “stay on these roads”.

The EA is today 103 years old. It has served the Eurasian community as best as it could. This includes serving as a voice for the community within the colonial period, keeping the community together during the Japanese Occupation, participating in nation building soon after independence and more recently helping the less fortunate within the community.

When many gave up on Singapore, the EA stood steadfast and played its necessary and critical role as a self-help organisation. The Eurasian community, like all other communities, has its challenges, including educational underachievement among the underprivileged, and the elderly poor.

The EA must continue to show that the government's system of ethnic self-help is effective, alongside national programmes. Self-help organisations provide customised solutions for our community. At the same time, the EA must work with the other self-help groups and the government in cross cutting projects. In this way, we can be targeted while leveraging on partners to enable wider coverage. It is a mutually beneficial relationship.

The EA believed and continues to believe in a multi-racial Singapore. One where

each of us is allowed to be proud of our Eurasian heritage while also being proudly Singaporean.

Therefore the EA must — while we focus on helping our community and celebrating our culture— also be happy and willing to continue to work with the other ethnic communities to drive Singapore forward. Racial harmony remains fragile, and the EA must support and contribute to maintaining and improving race relations in Singapore.

This is the way.

In closing, I wish to say it has been an honour and privilege to have the opportunity to serve as President of the EA. I have been extremely fortunate to have a deeply committed team in both the Management Committee as well as the EA secretariat. The President cannot achieve anything by himself or herself. The President can only draw strength from the team and bring the best out of them.

I am heartened that we are still here after over a century. If we stay on these roads, we are heading in the right direction. I am confident that the EA will celebrate its 200th anniversary in 2119.

Thank you, dear members of the EA, for all your support. Without you, we would be doing much less. Please do consider coming forward to do more. The challenges we will face will be complex and together, we can overcome.

Dr Alexius Pereira
President

Share Your Stories With Us!



If you have an interesting story to share with the wider Eurasian community, let us know! Email Lester Low at lester@eurasians.org



You can read The New Eurasian magazine online at eurasians.sg/neweurasian-magazine



Leslie Danker: Celebrating 50 years at the Raffles Hotel

March 1972 – Present 50 yrs 2mos

That's what you will see under 'Work Experience' if you are looking at the LinkedIn biography of Leslie Danker, the resident historian at the Raffles Hotel Singapore.

To be working 50 years for an organisation is unheard of these days, but for Leslie, who recently celebrated his golden jubilee with the Raffles Hotel, it was his dream to work there since he was in primary school.

Speaking to The NewEurasian, he said, "I studied at St. Joseph's Institution Junior and Secondary which was previously located at Bras Basah and I walked past the hotel every day. I was attracted to its colonial architecture and long history. I always wanted to go into the hotel."

He added, "I did enter the hotel, when I was 18, and it was to the Long Bar where I had my first beer."

The Younger Years

Being the fifth child amongst three brothers and sisters, the family with Dutch and Portuguese heritage were tightknit, and staunch Roman Catholics. "Our family recited the rosary every night and attended mass at Sacred Heart Church every Sunday, and we would go everywhere together," recalled Leslie, before speaking about his parents.

"My mother was a homemaker while my father worked as a Public Works Department office administrator, which meant we stayed in the government quarters along Penang Road."

One Step at a Time

Though the dream was always to work at the Raffles Hotel, Leslie's first job was at the Red Cross as a social worker, and to supplement his income, took on some part-time work on certain days of the week. In 1972, at 34 years old, he felt the time was right to switch to the hospitality industry.

"I walked up to the front desk of the Raffles Hotel and asked to speak to the manager about a job," said Leslie. Low and behold, they offered him the maintenance supervisor position.

"Being Eurasian and predominately speaking English at home was definitely one of the reasons I got the job," he shared, before adding how it helped him in his role.

"Singaporeans were not well versed in English at the time, and guests would share the defects and I would later translate it to Malay to my colleagues."

Raffles Romance

He went on to reminisce the original Raffles Hotel, before its two restorations, and highlighted his favourite spot at work.

"The bar in the ballroom," he said where the Singapore Sling was created. "I miss that a lot, it was a sea of pink glasses when you walked in," he added.



“The ballroom saw a cultural night show every night with performances from various Southeast Asian countries. It was demolished during the first restoration, and although I miss the old ballroom, I am happy with the new changes,” he continued.

On the topic of change, he observed how the hotel’s transformation through the years meant he had to adapt and upskill. “There weren’t any computers, and everything was done manually. I remember how they transferred the various information in different ledgers to keep track of things.”

Best of both worlds

Today, Leslie is enjoying his retirement but returns to the hotel on a part-time basis. He joked, “They didn’t allow me to leave initially!”

His current work arrangements allow him to get a good balance of doing what he enjoys – hosting a history tour in the morning – before spending time with his wife.

Looking back, he described his long career with the Raffles Hotel as a love story. “Through the lows and highs, the hotel is a part of me.”

10 Things you didn’t know about Leslie!

1 In celebration of your 50th Jubilee, you created a drink ‘Danker 1972’ which is served at the long bar. Besides that and the Singapore Sling, what is your favourite alcoholic beverage?

I love a good French red wine, chateaus in particular.

2 Tell us something interesting about yourself!

I am an author of two books: ‘Memoirs of a Raffles Original’ and ‘A Life Intertwined’, published in 2010 and 2021. I was constantly receiving requests and emails from staff and journalists. During the second restoration, the general manager at the time encouraged me to pen down the information, the rest was history.

3 Favourite Eurasian dish?

Curry Feng, it’s just so delicious.

4 Favourite song?

This world is not my home by Jim Reeves. I live by this song. “This world is not my home. I’m just a-passing through. My treasures are laid up. Somewhere beyond the blue.” I feel like it keeps me in check.

5 You have written two books, tell us about your favourite book.

History books, especially about Singapore History.

6 Share some of your hobbies.

Swimming! I swim every day.

7 Did you receive tokens from guests? What was the most expensive or memorable gift you received?

Guests after the first restoration gave me a really unique gift for taking care of them. It was a gold painted oval table stand. It has two folders at the side and had scenes from the bible when you opened it. I still have it at home, it’s a beautiful piece.

8 3 words to describe yourself.

Adventurous, extrovert and organised.

9 You have met many celebrities and royals over the years. Tell us someone you wish you had met.

Dwayne Johnson, The Rock! I used to watch wrestling and then his movies when he began acting. I always hoped that he could come here and wrestle him. My grandsons love to watch his movies too.

10 What or who inspires you?

My father. He was very religious and strict. He provided us a good education and upbringing. The habit of praying daily that he cultivated in us as kids has kept me going. He also used to make sure we would do our homework after school. He inspired me a lot.

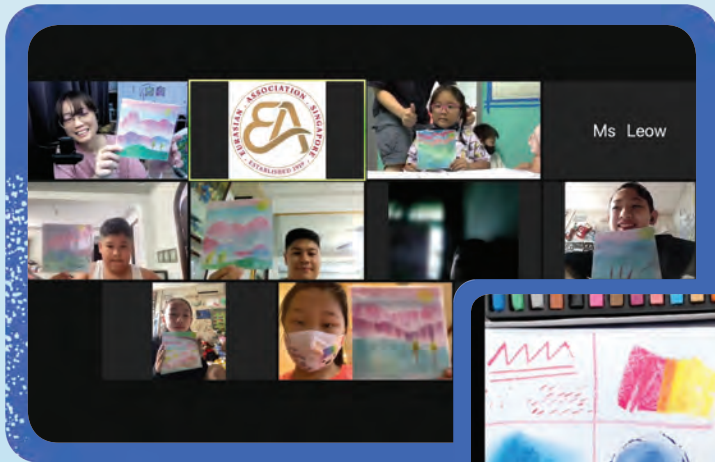
Virtual March Holiday Programme

1 Day Japanese Nagomi Art Workshop

During the March school holidays, Kamal Arts hosted a Japanese Nagomi Art Workshop for 10 students aged 6 to 12.

Through simple techniques, the children each created their own art masterpiece with just coloured chalks.

The children had a great time, and enjoyed some therapeutic effects through art.



“ My favourite part is blending the colours together. It is fun and easy. ”

Hannah Illyana



“ I love drawing and colouring. It keeps me calm and focused. ”

Kaitlyn Teo

“ This is the best art lesson. ”

Laylabelle Alanna Beins-Au



“ Thank you for the online Arts workshop... the boys really enjoyed it. ”

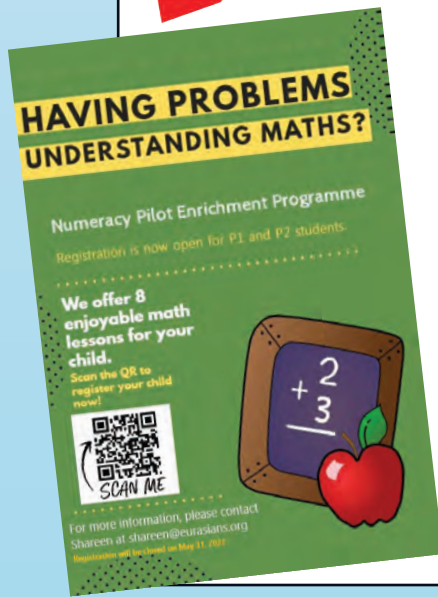
Parent of Jack and Arthur Archangels



Numeracy Pilot Enrichment Workshop

From May to June 2022, the Eurasian Association will provide an eight-week online Numeracy Workshop for Primary 1 and 2 pupils aged 7 to 8. Students will be taught to appreciate math in a fun way through games and activities.

Register your child today! Registration closes on 31 May.



FAMILY SUPPORT SERVICES

How to get help



The EA's Family Support Services (FSS) provides assistance and support to Eurasians from underprivileged backgrounds, especially the elderly and families at risk. Here's a round-up of its initiatives:



Referrals

FSS further supports the community by providing counsel and facilitating access to government support schemes.



Food Vouchers

Food vouchers are distributed monthly to the beneficiaries by FSS Befrienders. On average, a family would receive a \$70 food voucher.



Special Emergency Fund

This fund supports unforeseen emergencies that require immediate assistance, such as urgent home repairs (e.g. broken water pipe, water heater, plumbing, etc.).



Beyond Financial Assistance

This one-off support is extended to applicants on a case-by-case basis. These include helping defray funeral expenses, purchase mobility equipment, hearing aids and spectacles, funding job skills upgrades such as forklift license, medical expenses at the Accident and Emergency Department or a general practitioner and covering HDB rental and utility bill arrears, among others.



How to know if you qualify for these initiatives?

- You are currently unemployed and are looking for a job.
- Temporarily unable to work due to illness or have to care for children, elderly or other dependents.
- You have a monthly household income of \$1,900 and below or a per capita income of \$650.
- You have no family support, savings or assets to rely on for your daily needs.
- You are a Eurasian Singapore Citizen or Permanent Resident (at least one immediate family member in the same household must be a Singapore citizen).

Scan the QR code below to apply for assistance.



Email Ram at ram@eurasians.org for further queries.

*Terms and Conditions apply.

Supporting students and youth in the 21st century working world



The Youth Mentorship programme is an experience and knowledge based interactive platform where youths can connect with working professionals and gain insights on career related challenges, career management and personal branding. The programme currently has nine mentors with experience ranging from Wildlife and Animal Conservancy to Education and Engineering.

The NewEurasian spoke to Digital and Technology Mentor, Darshini Santhanam, who has been an active member of the Youth Committee for more than 4 years and has experience working for Google and Microsoft across the Asia-Pacific, Europe, the Middle East and Africa.

Could you share a brief profile of yourself?

I have over 15 years of experience enabling and developing individuals, teams and organisations to achieve sales growth in the digital technology space. With a focus on learning and marketing, my experience stretches across sales, sales development, programme management, support and operations.

I am currently leading a team across JAPAC, dedicated to Cloud Learning and skilling. I am especially passionate about driving equality and inclusiveness, both in the workplace and beyond. I am heavily engaged in corporate

diversity initiatives and founded the 'Women of Cloud' – A Lean In circle in Singapore which mentors and trains foreign domestic workers at Aidha, an organisation focusing in foreign domestic workers that provide education programmes to break this cycle of poverty by encouraging women to save, invest and to start a business to plan for their futures.

I also actively engage in my executive role at the Singapore Business and Professional Women's Association. Outside of work, you will find me outdoors with my two kids and two dogs, taking time to learn something new, or simply just running, swimming, or diving.



Tell us about your connection with the Eurasian culture.

From the very early years, I was very lucky to be exposed to diversity in culture, background, history, language, religion, food and traditions. We celebrated all festivals almost equally and I had a variety of friends who exposed me to this diverse world. But my connection with Eurasian culture really developed in a strong way when I met my husband, Sunil Rao who has Eurasian heritage, in 2008. What can I say - the connection has stuck with me ever since. Today, we are raising our kids to be familiar with both of our values and backgrounds equally.

What made you volunteer and contribute at the EA? Did your husband have anything to do with it?

Absolutely, my husband's decision was a part of it. But even independent of that, we've each sought out communities to engage with and somehow, it has probably been the easiest with the Eurasian Association. It is easy to keep coming back for more. We have met some amazing people here and are constantly blown away by the diversity in the group.

Other than EA's Mentorship Program, what other EA or community projects are you involved in?

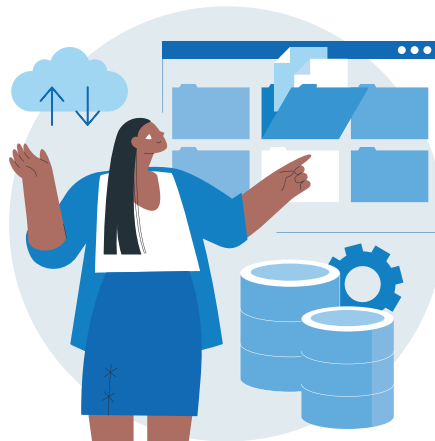
Prior to the mentorship programme, Sunil and I have worked directly with Chris and Danni on other awareness programmes for the youth, including participation in panels about the tech industry and have joined discussions with various ministers on issues faced by the Eurasian youth in Singapore today.

What do you do in your professional role in technology?

Today, I lead Google Cloud's Customer Learning organisation for the JAPAC region. I focus on creating Cloud capabilities in the market. Given how incredibly new this industry is, Cloud skills are still rare and highly sought-after. I am looking forward to a day when Cloud skills and knowledge are far more prevalent in our region and am working hard to get there. My entire career has been in Technology, be it Cloud as it is today, or in advertising from the past.



Quality family time is important for EA Youth Mentor Darshini Santhanam.



What are some challenges you have faced in your career and how did you manage those challenges?

Not so much a challenge as much as an ongoing point of consideration that I want to call out is this - in today's world, it's so important to be up-to-date when it comes to the most recent technologies and associated skills. Even if you are not a technical person, it is important to stay on top of how tech is evolving and changing how businesses are run. Tech is driving transformation across the globe and across industries - and the conditions of Covid-19 have only sped up the need for this transformation.

So, personally, the most important thing for me in my career is being able to answer this question - what am I doing to stay on top of my game and my skills regularly? Given that I am in the business of learning, my response should not be a surprise.

Could you share with us, how do you juggle your roles as a professional, wife and a mother of two?

Thank you for asking this! I consider myself to be a parent to four - we have two wonderful dogs (Leo & Luna) and two lovely children (Katya and Kabir). Juggle is the right word, no doubt. Like most parents, last year forced us to prioritise how we spend our time.

First off, it is important to me that the kids understand why we work, and what our boundaries are, especially since it has been just WFH for such a long time. They respect our "office space" and understand when we need to be in meetings and do not want to be interrupted. I typically do meetings and heavy work during school hours and then spend my evenings with the kids.

When I am off-the-clock, I try to ensure I do not multi-task, so that I stay in the moment with the kids. Quality time is so much more important than the quantity of time, after all. Couple of nights a week after the kids go to bed, I end up logging on for a few hours to do some focussed thinking without disruptions. Never on Friday nights, though. That is reserved for unwinding and decompressing from the week with Sunil, a good bottle of red and some Netflix.

For more information about the EA Youth Mentorship programme, contact Desmond Shen at desmond@eurasians.org.



The EA contingent entering the stage. (Photo: People's Association)

Chingay 2022

The 2022 Chingay show was held at the Jewel Changi Airport on 12 February with support from the EA. This year's show was broadcast live on social platforms YouTube, Facebook and TikTok, and viewers were treated to a special rendition of Jinkli Nona by jazz stalwart Jeremy Monteiro and 30 dancers from the Eurasian community.



EA President Dr Alexius Pereira with Prime Minister Lee Hsien Loong at the after-show meet and greet session.



Jeremy Monteiro performing his rendition of Jinkli Nona. (Photo: Prime Minister Lee Hsien Loong's Facebook)



The EA dancers grooving to Jinkli Nona at Chingay 2022. (Photo: People's Association)



Performing as bride and groom, Bernadette Gostelow and Kevin Jeremiah. (Photo: People's Association)

"This brings out the Eurasian culture, where bonding plays a significant part in Eurasian families. Though I felt slightly different performing for Chingay 2022 in the sense that this is a high scale performance and we have to be in our best form, with regular rehearsals and all, but I love what I am doing-dancing. But for me be it Chingay or other community events, I did have fun during practices and rehearsals, all in the love of the Eurasian spirit," she added.



It's Showtime! (Photo: People's Association)

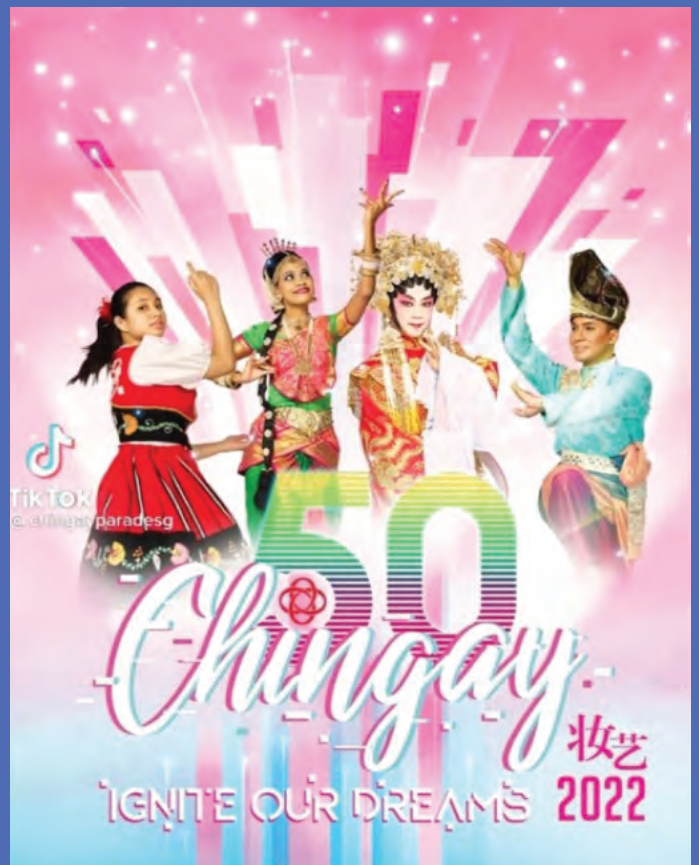
Sharing the stage were Bernadette Gostelow and Kevin Jeremiah, who made their debut at Chingay, playing the role of bride and groom respectively. Kevin told *The NewEurasian* it was a proud moment for him to be there representing the EA. "It was an honour to be playing as the groom, yet it was nerve-racking to know that I was going to be the centre of attention!" he said.

Apart from that, the EA's participants continued their performance through Chingay at Heartlands from 13 February to 19 March.

Veron Ann Lincoln saw her participation as a good opportunity for some family bonding. She said, "I was happy, liberated, excited and proud because my son, Terry Bernard, was performing alongside with me."

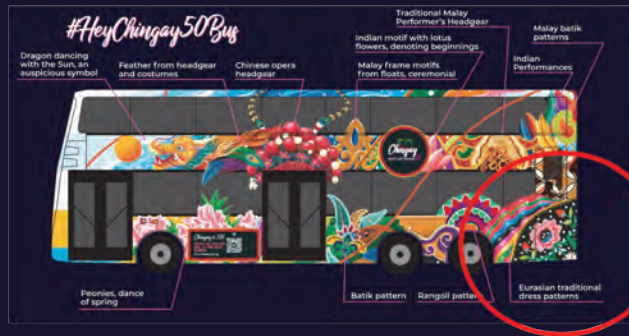


The EA contingent on stage as part of Chingay at Heartlands. (Photo: Heartbeat@Bedok Facebook Page)



Camille Lesslar [left] was also featured as a Eurasian dancer in Chingay 2022's main poster.

There were also other highlights at Chingay 2022. In commemoration of Chingay 50 and in collaboration with the Land Transport Authority, public buses had designs of iconic floats from past Chingay parades. The interiors of each bus were decorated with photos, interesting information and included interactive games to engage commuters. These panels also included a QR code to direct commuters to the Eurasian Heritage Gallery's (EHG) page on the EA's website. Said Marian Lazaroo, "My



RECOGNISING GENEROUS HEARTS AT THE DONORS' & VOLUNTEERS' APPRECIATION Ceremony 2022

The annual Donors' & Volunteers' Appreciation Ceremony 2022 was held on 26 March to recognise their generous contributions towards EA's various community building activities, projects and programmes which benefitted the Eurasian community over the past year.

The loyal band of volunteers who have supported the EA in various ongoing programmes – education, family support services and community development – attended the ceremony for the first time at the Eurasian Community House since 2020. A total of two donors and 20 volunteers were presented with their certificates of appreciation by EA President Dr Alexius Pereira.

Said Donor Tan Chin Tuan Foundation representative Fiona Lioe, "It was a pleasure to connect with members of the Eurasian community and the suggee cake was delicious!"

Congratulations to all donors and volunteers and thank you for your dedication and support.



Donors and volunteers with the EA's Management Committee.

dream for Chingay is that we may continue to come together in this multiracial society and showcase our different heritage.”

The EHG virtual tour and games were also included in the Chingay 2022 National Education Assembly Programme which was sent to all students to learn about Singapore’s multi-ethnic society.

Stephanie Holland and her son Cheyenne, were featured in the mini-series – ‘Our Grandfather Story’ - on Facebook in the lead up to Chingay where they shared their experiences participating in Chingay.



From left to right: FSS Chairperson Edmund Rodrigues, EA President Dr Alexius Pereira and FSS Volunteers Rene Shepherdson and Noelene DeFoe.



EA President Dr Alexius Pereira with Youth Committee volunteer Varian Monteiro.



Donor Edward D'Silva receiving his award.



Volunteers from community development and community engagement were recognised for their contributions.



From left to right: EA volunteer Chloe Roberts with EA 1st Vice President Vincent School, EA President Dr Alexius Pereira and MC member Edmund Rodrigues.



Congratulations to the volunteers from the Heritage Committee.



Donor Tan Chin Tuan Foundation – represented by Fiona Lioe.



Heritage Stories



The first quarter of 2022 has been an eventful one for the Eurasian Heritage Gallery, with guests from schools and members of the public participating in specially organised EHG tours and workshops. Here's a wrap up on the activities carried out over the last few months, and upcoming events.

Singapore Tourism Board's Artwalk Tour

As part of the Singapore Tourism Board's Artwalk Festival which included Katong for the first time, the EHG organised a Eurasian craft workshop on 22 January, facilitated by Yarn@EA. Participants made their own mask straps using crochet and beads, before they attended a guided gallery tour by Cecilia Martin. The festival celebrates art and stories recounted through murals and other creative artworks.



EHG docent Cecilia Martin giving participants a tour of the Eurasian's heritage and culture.



Participants creating their own souvenir mask straps.



EHG docent Alyssa Minjoot giving an overview of how the Eurasian Association was formed in 1919 at the end of World War I when a group of Eurasians saw the need to rally the community and form a collective voice.



World War II Tour



The EHG organised two World War II tours on 19 and 26 February as part of the National Heritage Board's Battle for Singapore programme. Docents Alison Dragon and Alyssa Minjoot shared how Eurasian families survived war adversities and perils, and participants viewed a video of Eurasian war survivor 90-year-old Edwin Thompson recounting his near-death experience. After the tour, attendees sampled wartime snacks like kueh bingka ubi (tapioca cake).

New Citizens Tour

Together with the Ministry of Culture, Community and Youth's National Integration Council, EHG organised a tour for new citizens on 5 February

and 5 March. As part of the tour, participants created their own souvenir tote bags by pasting doilies crocheted by Yarn@EA and personalised them with fabric paints. A guided tour was also conducted by Gerardine Donough-

Tan, Long Chin Peng, Petrina Edema and Tan Hui Kheng where participants learned how the Eurasian community, one of the earliest settlers in Singapore in the 1800s, assimilated with the local population and contributed to the nation.



Participants enjoying themselves on the tour and personalising their own tote bags.



EA Soccer Team

The EA soccer team and their families visited the EHG on 16 January and 20 February. Docents Ramesh Shahdadpuri, Vincent Schoon and Samantha Santa Maria gave an insightful peek into the stories behind some of the soccer-related artefacts and how they symbolise Eurasian heritage.



Tour participants peering at World War II documents in the section on Bahau.



EHG docent Samantha Santa Maria highlighting how Eurasians have contributed to Singapore's nation-building.



EHG docent Vincent Schoon sharing the role the Eurasian Association has played in Singapore since its inception in 1919.



EHG docent Hafiz Rashid sharing how religion plays a major role in the lives of many Eurasian families.

Anglo-Chinese School (ACS) Independent

20 students from Anglo-Chinese School (ACS) Independent visited the EHG on 9 March. As part of their Regional Studies Programme, these students were tasked to find out more about the local cultures in Singapore and make a presentation to their peers.



Singapore American School (SAS)

60 students from the Singapore American School visited the EHG on 15, 17 and 18 March. The immersive Eurasian Experience included a guided EHG tour by docents Long Chin Peng, Richard Ong, Sharon Miller, Henry Cordeiro, Valerie Scully and Nancy Forbogo. This was followed by a short Jinkli Nona dance workshop before concluding with sugee cake sampling. To mark St. Patrick's Day on 17 March, the EA also presented the students and teachers with souvenir bookmarks designed by Henry Cordeiro and green shamrock brooches crocheted by Yarn@EA.



EHG docent Richard Ong sharing the origins of the Eurasian community.



Students having fun learning the Jinkli Nona dance.

EHG's Activities for Children's Season

As part of the National Heritage Board's Children's Season during the June school holidays, the EHG will be giving out Eurasian Culture Packs to all children aged 12 and below who visit the gallery. The pack contains a fun quiz to take you on a trail around the EHG in search of the answers, as well as activities such as a jigsaw puzzle and memory cards. All visitors to the EHG in June will also receive a souvenir fridge magnet of a Eurasian tile designed by Ruby Wyse, that captures the unique mix and origins of the Eurasian community.



2022

Year of celebrating SG Families



In conjunction with the Ministry of Social and Family Development dedicating 2022 to be the Year of celebrating SG Families (YCF), the Eurasian Association celebrates parenthood and the important role families play in society.

The NewEurasian caught up with three young families with children of varying ages (and numbers!). They shared their parenting priorities, challenges and joys about bringing up children, and interesting facts about whether they followed any post birth or parenting 'traditions', as well as their advice to themselves and other parents!

1

Daphne and Jeremy Cordeiro have two children, Lucas (age 8) and Thea (age 4). They met through friends and have been married since 2012, making it their 10th wedding anniversary this year. Eurasian heritage: Jeremy's Eurasian heritage is from both his parents. On his father's side, the Cordeiros came to Singapore in 1876 from Macau and their roots can be traced back to the Portuguese Azores. His mother's side is from Malacca. Many family heirlooms and pictures of his great-grandmother can be found in the Eurasian Association Heritage Gallery, which is wonderful because we get to share that with our children.

1. Challenges of school-going kids?

This would not be a unique challenge by any means and any Singaporean parent would be able to relate. I suppose that for minorities who do not have a mother tongue in Chinese, Malay or Tamil, we might face the same challenge of having to choose a second language for our children's education journey.

2. How do you manage work and kids?

Ever since parenthood, I've been lucky enough to choose a flexi-time or part-time job arrangement: I was working-from-home before Covid, and lots of people then thought it was not possible. My boss and mentor is a mom herself and has always been very understanding about my priorities, and I'm absolutely thankful for that! When Lucas was young, I would finish work at 4pm on alternate days, run to pick him up from nursery and we would do fun activities like Universal Studios or the zoo for just a couple of hours. Miss that homework-less freedom, but we definitely made a lot of memories then. When Thea was born, I was working from home on most days.



For the last 2+ years, we've both been working from home (as with most of SG), and we're very lucky to do that because that means that we've been constantly present throughout his primary school years. It's been a blessing!

3. Which school do the kids go to? Are you particular about the school you choose for your kids or are you laid back parents who think every school is a good school? Share your thoughts.

We both came from Catholic schools and that was the main criteria for our primary school selection. Lucas studies at St Gabriel's Primary School (J's alma mater) and so far, we love how it's not just academically-focused but they put emphasis on students being able to try out different sports, and are kept up to date with current affairs. For example, during recess (even during more restrictive Covid times), the school has a weekly roster of activities, like archery, obstacle courses and projection x-box games.

4. What's your parenting approach at home?

Parenting is consistently a learning process! I remember my dad told me – you didn't come with an instruction manual, so we're learning even as grown-ups, as parents... and that's so true! It's a mix between gentle parenting and tough parenting, depending on the situation and child, cos both kids are so different, and so as parents, we need to learn to respond differently. We put a lot of importance on politeness, and saying sorry even if we messed up ourselves. All this in a hope that our kids



will develop a common sense that will allow them to make the right decisions for themselves in the long run.

5. How do you manage your kids' school and play time? Kids these days are getting more stressed – do your kids have lots of tuition etc, why or why not?

I think it hasn't hit us yet! The kids go to Chinese enrichment, but other than that, classes are what they're passionate about: dance, martial arts, basketball etc. It's about growing their interests more than competitions or taking competency level exams like in the case of martial arts (the latter is a bonus!) But I would expect that this will change once they progress in the education system. They will need to be pushed, and put under a positive amount of stress, and finding a balance will be necessary.

6. How do the both of you relax?

We go on date nights (though we should do more of that), chilling out with each other or our friends, and just me-time to

exercise. Finding time for each other is just as important as with the kids.

7. What's your vision of embracing parenthood as you take your children into the next phase?

We would like to be askable parents, parents whom they will share details of their friends and their lives with, and whom they feel safe asking anything about. That would set the tone as we navigate it together. And we have great examples of that with J's brother, sister-in-law and their three children.

8. Share with us your child's first day at primary school, how did they and the both of you feel?

Luc is a people-person, and he was super excited about making new friends. He is just a really positive kid: he sees the good in situations, and he doesn't hold on to anger for long, so we knew that he would take primary school on with gusto.

2

New parents Amanda Clare Gammell and Gary Jonas Lim share their experience having their first child, Pio James Gammell-Lim, born in July 2021. The first-time parents found love in their parish and said 'I do' on 1st December 2018. Eurasian heritage: Amanda has a mix of Scottish, Portuguese and Chinese blood. Gary's maternal great grandmother is Portuguese Eurasian.

1. What was your stance on having kids prior to getting married?

Amanda: I was not keen, found it to be a financial setback, whereas Gary has always been good with children.

2. How did you prepare for your newborn and what is something that still takes you by surprise?

Amanda: We had to prepare our home. There were countless things to buy! I





even had to give up a huge portion of my wardrobe space.

Pio changes very quickly. Just when I'm getting used to a certain habit or schedule, something new arises and I have to readjust.

I think you can never be prepared for the sacrifice that comes with parenthood. I'm a rookie, I know I'm in for much much more!

3. How did you manage the baby's arrival? Did you hire a helper or confinement lady, or did you have parents' support?

Gary: My mum was a great help during the confinement period. She came over every morning for a month. Although she would only be around until noon, it helped us catch up on sleep and we didn't have to worry about (super yummy) food.



4. How was your confinement period? Did you follow any rules such as no going out or no washing your hair?

Amanda: The day I was discharged from the hospital, I HAD to wash my hair! My mother-in-law prepared warm herbal baths every day and it was so shiok! She told me only to quickly rinse once a day but at night I took another bath secretly.

Gary: Ya, but don't blame me if in future you get cold aches in your bones ok.

5. How was it transitioning from working to motherhood? What's your plan post maternity?

Amanda: I was laid off from my PR and Marketing job before finding out that I was expecting several months later. So from then on I worked from home helping Gary to market his voiceover and hosting business, **withgaryjonas**.

I'm officially a Stay-at-Home-Mum thanks to my husband who's got a good head on his shoulders.

Gary: I feel the age-old family hierarchy still holds firm in today's fast-paced urbanity. Kind of hinted to le wife about this, and her not working during pregnancy was an experiment, and how it will help her nurse Pio. Seems to be working so far!

6. How are you managing, helping, supporting?

Gary: We play separate roles, but agree that we work towards a common goal. While she handles the finances, baby duties, the house and well, family matters, I'm able to work at my best with le wife's support.

I love to fix the house too, and spend time with Pio during meal times.

7. Can you share some challenges that you are worried about?

Amanda: Having a second (and third heehee) child! Will I be able to handle? There's only one way to find out.

Gary: Of course, being a sole breadwinner is a different ballgame from dual income – something most friends don't understand. Infant care? I've

got my wife for that aye.

I think one of the heaviest concerns will be both our parents and how we can help them through the silver/golden years. Is it still a prerequisite for the modern couple?

8. How has your relationship changed since the birth of your son?

Amanda: Definitely less time as a couple because the baby is priority. But we believe in spending time as a family and not so much in "date nights". More importantly, because I'm breastfeeding, Pio can't be fed and soothed to sleep by anyone else so we include him in almost all our activities including cooking and meeting up with friends.

Gary: I got to see my wife as a mother, and that has really made me love her more.

9. Could you share the best part about being parents and advice for those who are expecting or have just become new parents?

Amanda: When you find yourself being stretched thin, take a moment to breathe and get yourself together. You have to be stable and well-functioning in order to keep your child safe.

One other thing – Your spouse is your teammate, not your competitor. Work together, don't keep score! Do what you can until you can't and God will handle the rest.

Gary: GLHF [Good luck, have fun]. As much as there's loads of women support out there, men need the emotional support from their wives. Sorry boys, I gotta take one for the team. Oh, and be honest with your wife. She's your best bet, and prioritise her over everything.

3

Recently becoming parents for the 4th time, Edmund and Melissa Twohill have four children; Nathaniel (9), Emily (6), Charlotte (2) and Alexander (3 months). They will be celebrating their 10th wedding anniversary in June this year. Eurasian heritage: Edmund has a mix of Australian, Filipino and Chinese blood.



1. How do you prioritise and manage work, kids' activities and family time?

We are blessed with a lot of support from loving grandparents and a wonderful helper who do the major heavy lifting with the kids on weekdays-school pick-ups, sending them for extra-curricular activities and seeing to the smallies at home. We try to keep weekday evenings free so that we make it back for family dinner and spend time with the kids before putting them to bed, and we spend most weekends going outdoors or exploring someplace new.

2. What would you say has been the biggest challenge in your parenting journey?

Finding a balance between work and family and the scarcity of time to spend together- both as a family as well as 1-on-1 time with each child- is one of our biggest challenges. Especially on weekdays when there's work, school, extra curriculars etc, hence we have to be always mindful to carve out quality time for fun and bonding with the kids.

3. Was having 4 kids always in your family plan? If no, why or what changed along the way?

We've always wanted at least 2 children but didn't have a specific family plan. We just took it one child at a time and trusted in God's plan.



4. Many people cite the cost of living as a hindrance to having more kids. What are your views on this?

It really depends on each family's expectations and what they wish to experience and achieve. It helps that we cook and eat most meals at home and there are many activities and places to explore that don't cost a dime. I'll say prioritize what's important and be open to alternatives - something that is expensive isn't necessarily better.

5. Share some joys of having a big family.

There's definitely never a dull (nor quiet) moment in the house with 4 kids! It warms our hearts when we see the kids playing together, or just sharing a cuddle. Whilst we have our fair share of squabbles, there's also love multiplied and lots of laughter and joy in our home and we thank God for his blessings.

6. Share a piece of advice you would give yourself when you were first starting out in parenthood years ago.

There's no perfect / correct way to do things so don't get lost in all the noise on the internet or from well-meaning family and friends, trust your instincts and know that you are doing the best you can. It also gets easier with every kid you have!





You learnt cooking from your mother, tell us more about her:

Her name was Josephine Monteiro. She was a strict mother, the no nonsense type, who had a kind and generous heart and always believed in buying the best for the family. She was a very good cook and the way she prepared her rempahs was sometimes different from her other siblings. They were prepared in a more refined manner with no short cuts. She came to Singapore because she wanted to be a Singapore Citizen as my dad was a Singaporean. She was residing in Traquerah in Malacca. My grandmother was widowed at a young age and had to raise six children (five girls and a boy) by selling nonya cakes in the neighbourhood to support them.

My grandmother always instilled in her children the fact that she had no wealth to impart to them when she passed on, and that her only wealth was the knowledge of cooking well and making various nonya cakes for survival. This was testimony to the talent my aunts projected in mastering the various types of cakes, of which some are already obsolete and cannot be bought with money. My mother was not so knowledgeable about most of the nonya cakes except for a few of them. Being the youngest in the family, she and her younger brother had to go out and sell cakes while the elder siblings helped prepare the cakes. Fortunately, she mastered her mother's cooking skills which later was passed down to me. She was a stay home mum and only cooked for the family.

At what age did you start learning to cook?

At the tender age of 6, I loved helping my mother in the kitchen, peeling onions and slicing rempah ingredients for her to grind in the "batu giling" as there was no electric blender at that time.

What is your least favourite dish to cook and why?

It's called "Pesce Bafar". It's a soupy fish dish using ikan parang which is very bony and cooked with pek chye krinting and served in a dark soya sauce dip squeezed with lime juice and sliced red chilli. It was very bland and uninteresting. There was no skill required to whip up this dish. When you eat the fish you would have to be very careful not to swallow the tiny bones as they would get stuck in your throat. When that happened, my mum would usually make a ball with hot rice and make us swallow it, hoping that the bone would get stuck to the rice ball, which somehow did work at times.

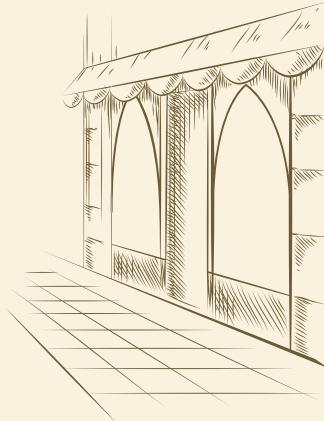
How did you move from employee to employer?

I was retrenched during the financial crisis in 2001 as they needed to cut costs. In the meantime, I used to freelance, supplying cakes to a friend's cafe. The irony was that although my friend took supplies from various suppliers, she had a soft spot for me and insisted I take over her business although

I turned down her offer numerous times. Finally, after much persuasion I ventured in and never regretted it. It was always my dream to be in the F&B industry. It's such a nice feeling to see your customers enjoy your food and always give favourable feedback, which motivates me. They always say, "There's love in your food". I do not have the faintest clue what they mean by that.

Share with us Mary's Kafe's journey

- Why Bendemeer?
- What are some challenges owning a business?
- Do you employ locals, any Eurasians?
- Looking back, what were some initial mistakes or things you could have done better?
- Some advice for those who want to open a food business?



I was handpicked by the pastor from a Christian church to run the cafe at Queen Street. I served there for almost 10 years. Unfortunately, I had to vacate the premises when my lease expired, so I had no choice but to look for an alternative location, which landed me in Bendemeer. I was very successful in the CBD area. Most of my customers have now become my friends and they still continue to support me even during the Covid-19 pandemic. What faithful supporters. The challenges of owning a business are great, especially with manpower, staff responsibilities and dedication. Fortunately, mine is a small family business, where I am the cook and pastry maker, my daughter is the baker and my sister is the beverage maker. We work as a team and there's no segregation of who does what. Whichever area needs support, we will help one another. We get along fairly well, although at times we did have some misunderstandings too.

One of the initial mistakes I made was partnering someone in my venture. If you are well equipped with all the knowledge required, there's no necessity to partner with someone, especially if your partner has no knowledge whatsoever. You end up being more frustrated and could potentially make an enemy at the end of the day. My advice to aspiring entrepreneurs is to be well equipped and not to be at the mercy of your staff. Do not be too reliant on them. Most importantly, manage your time well. Prioritise what is important. Teamwork is very important and that has to be instilled in your workers.

We have many Eurasian dishes and desserts, what happened to our beverages? Do you know of any?

We have a drink called Gibette. It is made of lemongrass, old ginger and black pepper (more to break wind). For social functions, we have pineapple guava punch, mixed fruit punch and an iced lemon jelly drink.



You were recently featured in the Textures 2022: The Great Escape is a festival organised by Arts House, the first-ever chef-in-residence programme. Can you share your experience representing the Eurasian Community and sharing your anecdotes to a large audience?

It was a great event to showcase our food and culture. I got the opportunity to show participants how food originating from different countries differed. There was a lot of interest from non-Eurasians, but due to space constraints, only limited seats were available. I also shared stories about my childhood days, like when my mum used to prepare afternoon tea and snacks for us, and how food used to be kept meat-safe when there was no refrigerator at that time. Back then, whenever my mum cooked a dish she would complement it with a matching item, which participants found amazing. This tradition is still practised at home and the younger generation is following suit, which I feel is good to continue such traditions.

Mary's Kafe at Bendemeer has closed and is operating as a home-based business while they look for a new location. All EA members can enjoy a 10% discount with a minimum \$100 spend on food items (excluding cakes). To order, send a Whatsapp message to Mary at 98520348, quoting EAMEMBER10 for the discount.



(Photo: Arts House Limited)



(Photo: Arts House Limited)

Prawn Sambal Bostadar recipe

Bostadar means 'slap'. The hotness from the chillies makes one feel as if one has been 'slapped' on the face when too much is consumed! Some prefer this as a sandwich filling rather than the famous dried prawn sambal. Serve with bread or rice and fried fish and fried vegetables.



Ingredients

300g medium sized prawns, peeled and deveined
 ½ tsp salt
 10 shallots
 5 candlenuts (buah keras)
 1 tsp dried fermented shrimp paste (belacan)
 1 tsp ground turmeric
 2 Tbsp oil
 3 cloves garlic, peeled and thinly sliced
 10-15 green chillies, washed and sliced
 1 tsp sugar
 120ml thick coconut milk

Method

1. Place prawns in a basin and rinse with water twice. Season with salt.
2. Grind shallots, buah keras and belacan in a blender or a food processor into a fine paste. Mix with ground turmeric.
3. Heat oil in a pan over medium heat. Fry garlic until golden brown. Drain on kitchen towels.
4. In the same oil, fry ground ingredients until fragrant.
5. Add sliced green chillies. Fry for 1 minute.
6. Add prawns and fry until prawns are cooked.
7. Add sugar and coconut milk. When gravy boils and consistency thickens, remove from heat.
8. Dish onto a serving plate and garnish with fried garlic.

History made at the EA with its first female President

After a two-year hiatus, the EA held its first physical Annual General Meeting on 23 April at the Eurasian Community House.

Sandra Theseira, a retired banker, made history at the EA by becoming the first woman to be elected EA President for the 2022 to 2024 term. She has 47 years' experience in the banking industry and retired from a successful banking career in European and American banks. Sandra has been an active volunteer at the EA since 2009 and was most recently the EA's Honorary Treasurer from 2020 to 2022.



Sandra Theseira giving her inaugural speech as new EA President.

Yvonne Pereira, appointed as the second Vice-President for the new term, has held the position since 2012 making her the longest serving Vice-President today. She was also the first woman to serve in this post.



From left: Sandra Theseira and Yvonne Pereira.



Dr Alexius Pereira giving his final speech as outgoing President.

After helping the EA Management Committee (MC) for two terms from 2018 to 2022, Dr Alexius Pereira stepped down as EA President. In his final speech as EA president, he shared the EA's efforts over the last two years to sustain community bonds and keep interactions going, and to inspire the community through challenging times. Calling for the Eurasian community to support the new MC, he said in closing, "Stay on these roads, we are going in the right direction."

Sandra shared her vision to take the EA forward over the next two years, “My personal vision for the EA as we look to the future is for it to be a vibrant place for families and for youth to be able to gather and participate in activities organised with or by the EA. We want to get our youth and young families more involved and to feel a sense of belonging to our Eurasian community. We also want to be able to better support the underprivileged in our midst.”

These are the MC members for the new term from April 2022 to 2024:

2022 to 2024 Management Committee	
President	Sandra Theseira
1 st Vice-President	Vincent Schoon
2 nd Vice-President	Yvonne Pereira
Honorary Secretary	Angelina Fernandez
Assistant Honorary Secretary	Jason Peter Dendroff
Honorary Treasurer	Martin Marini
Committee Members	Christopher Gordon Melanie Rodrigues Smith Danni Jay Luke Danis Edmund Rodrigues Percival Shepherdson Ion Danker



Incoming and outgoing President Sandra Theseira and Dr Alexius Pereira.



Former EA Trustee Timothy de Souza thanking Dr Pereira for his contributions to the EA.



Proceedings during the AGM.



EA members showing their delight at being back at the Eurasian Community House.



EA Trustee Edward D'Silva congratulating the new MC team.



Outgoing Management Committee for the 2020-2022 term. Front from left: Sandra Theseira, Yvonne Pereira, Dr Alexius Pereira, Vincent Schoon, Angelina Fernandez. Back from left: Edmund Rodrigues, Danni Jay Luke Danis, Martin Marini, Christopher Gordon, Melanie Rodrigues Smith, Percival Shepherdson, Ion Danker.



New Management Committee for the 2022-2024 term. Front from left: Jason Peter Dendroff, Yvonne Pereira, Sandra Theseira, Vincent Schoon, Angelina Fernandez, Martin Marini. Back from left: Edmund Rodrigues, Danni Jay Luke Danis, Christopher Gordon, Melanie Rodrigues Smith, Percival Shepherdson, Ion Danker.