

ART+FOOD CULTURE +HUMAN STORIES

EATING TOGETHER

Lovingly put together by the residents of Toa Payoh and artists of varying disciplines, Potluck Zine is a compilation of food stories and childhood memories that revolve around the second oldest satellite town in Singapore. Over ten Sunday afternoons, a group of 25 to 30 Toa Payoh residents gathered and bonded over art and snacks at the Toa Payoh East Community Centre.

> Previously awkward strangers from different walks of life and across all ages, everybody warmed up quickly as they dished out their favourite stories during field trips and creative workshops ranging from drawing to print-making, photography and writing—all expressed in the pages of this zine.

CONTRIBUTORS

Adeline Oh, 54

Adeline Oh's favourite childhood memories include sliding down slopes in a carton box "sleigh" and taking her chicken for a walk. As she was afraid of the chicken, her neighbour helped her to put the chicken in a plastic bag so she could release it downstairs. For the past 18 years, Adeline has been volunteering and planning events for fellow Toa Payoh residents.

Andelynn Lim, 6

Hello Kitty and flower lover Andelynn Lim loves munching on cheese biscuits. Like her older sister Angela, she likes going to the Lorong 7 hawker centre with her family. She recently studied the solar system in school and found it fascinating.

Angela Lim, 7

Angela Lim is a Lorong 7 kid who loves going to the playground and hawker centre in her neighbourhood. The primary one student enjoys doodling on her textbooks and fire drills in school because she gets to escape the classroom.

Anthony Lim, 9

Anthony Lim is obsessed with the Titanic, and his prized possession is a Titanic lego set. He also loves the pepperoni pizza at Saizeriya. When asked about his favourite dessert, he said "sausage" 20.

Chim Siew Lee, 52

Chim Siew Lee is a housewife who knows all the best places to makan. She highly recommends the chendol from Lorong 7 market. During her free time, she enjoys gardening and volunteering for the community.

Eunice Yong, 38

Born in Pahang Malaysia, Eunice moved to Singapore in 2007 and has lived in Toa Payoh since. She is a mother of five with a successful career in the IT industry. During pockets of free time, she chats with her friends and watches cooking videos on YouTube.

Ho Kim Hoe Joe, 49

Joe is a fitspo who advocates healthy living through regular exercise and eating mindfully. He became a fitness instructor five years ago and finds it fulfilling to help people change their lifestyles.

Jaydan Ong, 12

Jaydan Ong (artist name: jaydanongshengkang) is a quiet adolescent who enjoys expressing himself through photography. His photos are composed with the eye of a professional and are beautifully moody. During his free time, he likes to play games on Roblox. He loves bee hoon soup and mango nata de coco.

Jaslene Tan, 21

University student Jaslene Tan is an active volunteer and Residents' Committee (RC) member. She lives in Toa Payoh Lorong 8 with her parents, elder sister and cute pet hamsters, Tofu and Fuyu. Despite being against pets initially, her parents have been showing her fur kids lots of love.

Jerald Ong, 14

Jerald Ong enjoys hanging out and talking to his close friend during his free time. His favourite dessert is hot fudge sundae, best on a sweltering day.

Kaliappan Karthigaiselvan, 51

A soft-spoken man with a benign smile, Kaliappan Karthigaiselvan (known to the group as K Karthvik) is an active RC volunteer. During the patternmaking workshop, he made a minimalist artwork that showcased his unique point of view.

Kelly Ho, 15

K-pop lover and BTS Army ♥ Kelly Ho is proud of the variety of things that can be found in Toa Payoh from wet market items like raw fish and meat to shops selling plants and flowers, small grocery shops and coffee shops. Ask her for recommendations.

Lucy Ho, 74

Lucy Ho is an amicable elderly lady who actively volunteers for several community initiatives that help fellow seniors, especially those who live alone. The mango *agar agar* (jelly) that she made for everyone was unforgettable!

Makhfadzah Razali (Faza), 41

Makhfadzah Razali is an educator with a keen eye for design and photography. She particularly loves nature photography. A devoted mother and wife, Faza treated everyone to delicious homemade jemput-jemput ikan bilis during one of the sessions.

Nicholas Ho, 11

Toa Payoh South resident 11-year-old Nicholas Ho loves ice cream and reading. Challenge him to a forward roll competition—he can do many at a go.

Razali Puasa Muhammad, 41

Razali Puasa Muhammad is a born and bred Toa Payoh kid. He is an art teacher and a grassroots leader who has made an impact in the lives of many with his jovial and compassionate demeanour. Ask him anything about Toa Payoh!

Sophie Adelia, 12

Art lover Sophie Adelia is a self-directed learner who has been refining her art skills and techniques by watching YouTube and TikTok videos. During her free time, Sophie makes digital art content and posts it on her TikTok channel.

Susan Goh, 73

A seasoned grassroots leader, Susan Goh is a pioneer generation ambassador who regularly visits the elderly in Toa Payoh. Apart from chatting with them, she helps keep them informed on the benefits and support that the silver generation is entitled to.



HEARTLAND WONDERLAND

A short list of charming, one-of-a-kind establishments in Toa Payoh from the oldest watch shop to a quirky barber and a modern *bánh mì* stand, lovingly put together for curious explorers and lovers of old-world charm.



Joo Chiat Watch Department Store 183 Toa Payoh Central, #01-288

A certified watch technician from the Swiss Watch Industry Technical Centre since 1973, Uncle Michael Soon, alongside his wife, repairs clocks and watches in a 100 square-feet space. It is the oldest watch shop in Toa Payoh.



Bugs Bunny Barber Shop 94 Lor 4 Toa Payoh

Run by a father and son duo, Bugs Bunny Hair Salon is a quirky old-school barber with a friendly atmosphere. It is an institution in Toa Payoh, having operated in this spot for decades. Many residents have cut their hair there from childhood to adulthood.

HEARILAND WONDERLAND



Viet9 Baguette 183 Toa Payoh Central, #01-280

Run by a soft-spoken Vietnamese lady, Viet9 Baguette is a petit stand serving authentic *bánh mì* filled with house-made ingredients from the crispy baguette to the pork sausage. The affordable sandwiches are assembled and baked fresh upon ordering.

Sunny Florist 71 Lor 4 Toa Payoh

Established in 1979, Sunny Florist has an affordable selection of fresh flowers displayed outside the shop, beautifying the streetscape. Customers often craft their own bouquet or ask the friendly uncle or aunty to put something together.





Lee Kwang Kee Teochew Cuisine 212 Lor 8 Toa Payoh

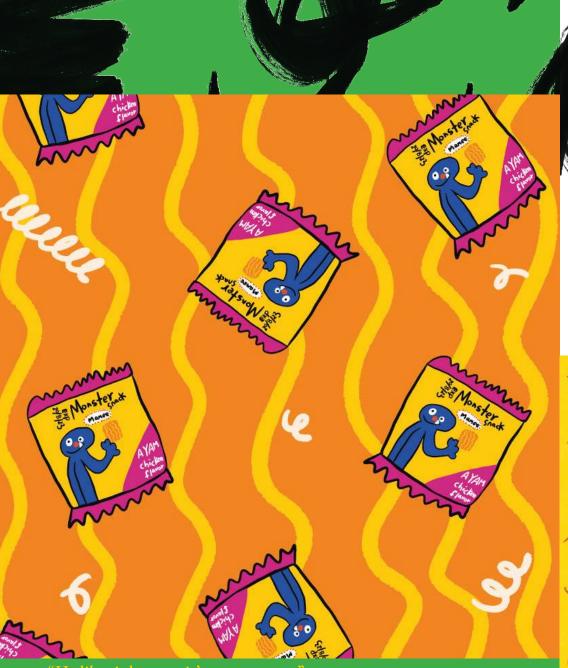
Open 24/7, Lee Kwang Kee Teochew Cuisine is known for Jing Tai Lan Fish Head Steamboat, which is served in a decadent Chinese cloisonné pot. Located in front of the market, the decoration is oneof-a-kind with ornate chandeliers and red lanterns.

MANY TTER

Patterns are everywhere. From the ubiquitous merlion plastic bag to kitschy floral tablecloths and batik shirts adorned by dressy uncles, prints are often inspired by everyday icons. During one of the earliest workshops, the residents of Toa Payoh got to know one another while diving into the colourful world of pattern-making. In groups of two, they discussed their favourite food, which their partners drew. The motifs were transformed into patterns in memory of the moments shared between new friends. Do you recognise some of the graphics?

Artist Collaborator: Stacy Tan

"Mummy always buys watermelon for me." Watermelon by Angela Lim for her mother, Eunice Yong



"He likes it because it's very yummy." Monster Snack by Andelynn Lim for her big brother, Anthony Lim



yabaiyabai__

"Daddy always brings mummy to eat Hokkien Mee." Hokkien Mee by Angela Lim for her mother, Eunice Yong





"When you eat laksa, you have to look at the colour and judge by tasting the sambal, coconut flavour and the presence of laksa leaves." Laksa by Chim Siew Lee for Lucy Ho

"You can judge a good lor mee by how sticky the sauce is and if there is black vinegar."

Lor Mee by Chim Siew Lee and Lucy Ho

"Jaslene and her mother have been trying to improve their diets by having more salad with roasted sesame dressing." ø

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Kew Pie by Makhfadzah Razali (Faza) and Jaslene Tan

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A DAY IN THE LIFE OF EUNICE ON BUILD

Originally from Pahang, Malaysia (famous for durians), Eunice Yong came to Singapore in 2007. "It was quite stressful when I first arrived because Singaporeans speak very good English and everybody dresses nicely for work. At that time, my English was still quite poor and I couldn't afford nice clothes," said the down-to-earth mother with a laugh. Fast forward two decades later, she is a team lead at work and has built a family with her husband.

As a mother of five and a daughter living away from her father, Eunice struggles with feelings of self-reproach. A recent absence at her daughter's school event, a mother's day celebration, left her riddled with guilt. "My daughter was very sad when she came home. She gave me my gift and said, 'other mothers came but you didn't.' I felt really bad," she said. Eunice has also not seen her father who is in his 70s for more than two years. It's hard for either of them to drive six hours to visit each other. "I told him [via FaceTime] that he has to take care of himself," she said.

Over the years, she found comfort in a mummies chat group called 'August Babies', which she stumbled upon when she was pregnant with her first child back in 2013. "I wasn't Singaporean then so I didn't know a lot of things. The majority of them [in the group] are Singaporeans and they share things. When I have any doubts about my children, I just ask them. It makes me feel like I'm not alone," she said. With about 30 participants in the group, the mummies share everything from their new pregnancies to baby clothes they wish to pass on and useful information such as cough and flu remedies.

Toa Payoh is the district where Eunice and her family have always lived. From renting to owning a four-room flat, Eunice and her husband (also from her hometown) have come a long way. Yet these do not come without sacrifice. The couple works tirelessly and often compares prices to get the cheaper item— "can use can already, don't need brand names," she said.

Over black and white carrot cake *(chai tow kway)* and oyster omelette *(orb luak)* from Ah Chuan (22D Lor 7 Toa Payoh, #01-25), Eunice tells Potluck Zine about her everyday life.

Morning

On weekdays, Eunice wakes up at 6 am to help her two eldest children get ready before her husband fetches them to school. After which, she gets ready and wakes her third child and twin boys up for breakfast before sending them to their respective schools nearby. If she is working from home that day, she gets a little moment to herself. She takes a relaxing walk back home while enjoying the fresh air and greenery. "I will make a detour to the Lorong 7 market to shop for some fruits and chat with the old uncles and aunties sitting outside the hawker centre. This makes me happy. Where I grew up in Pahang, there is also a community. This estate feels a little bit like that," she said. She gets home by 9 am to start work.

Evening

Evening time is often a frenzy of *chiong-ing* from place to place to pick up her children. When the clock strikes 6 pm, Eunice ends work *immediately* to pick up her children. She recalls an occasion when she was held up by a client and had trouble getting to the daycare on time. "When I arrived, the teacher was sitting outside the daycare with my children who were the last ones to leave. The scene broke my heart," she said. When everyone is home, they eat dinner together. If she is not hungry, she waits for her husband to return home so they can eat together. After the eldest children have showered, she puts the twins to sleep. She then coaches her eldest children on their homework. When it comes to Chinese spelling, she tells stories to help them learn better.

Night-time

After the kids are asleep, it's her turn to shower. Then she talks to her husband or catches up on work. "I can't sleep well if my work is not done. As a team lead, I have to make sure that timelines are met," she said. If there is no work to catch up on, she gets a little me time. She will read the news, watch cooking videos on YouTube and chat with her friends.



Sundays

On Sundays, the family spends time together. It is hard to travel far with five children so they go to the playgrounds nearby. The three eldest children would run around while the couple takes care of the twins. Sometimes, they play badminton. During mealtimes, their domestic helper cooks or they *dabao* food because it is a challenge for a family of eight to dine at the hawker centre—they have to split tables. "We have gotten used to life in Singapore now. I can't imagine raising my kids elsewhere," she concludes.





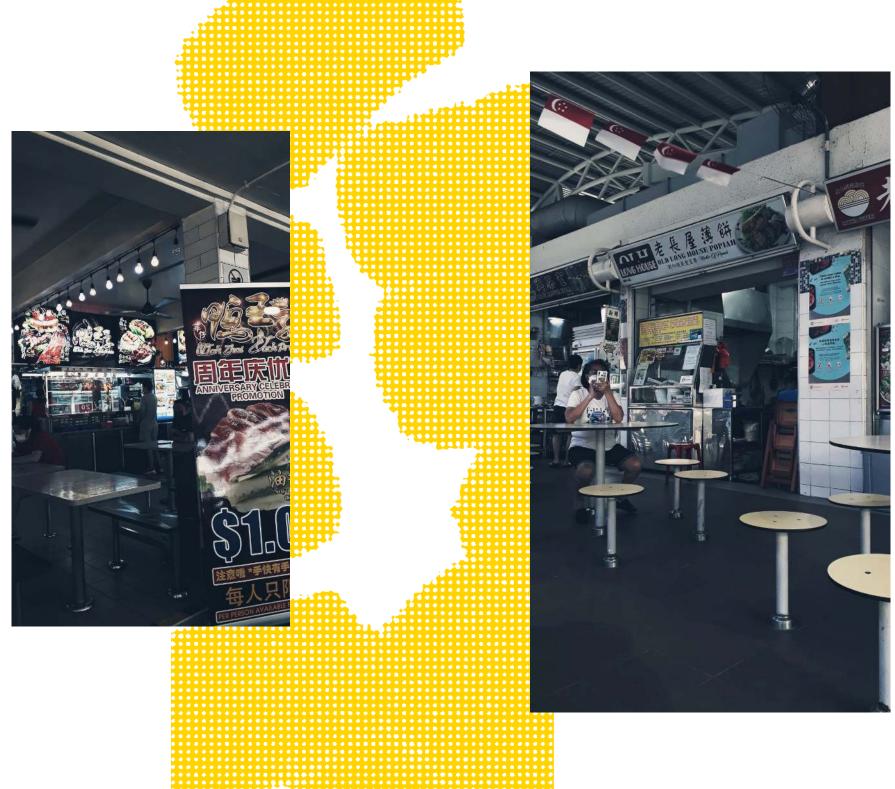


@djulianchng

FIELD TRIP

From hawker stalls to night markets, old school confectionery and architecture, Toa Payoh residents captured everyday life in their beloved town. Toa Payoh is a place that is alive every minute of the day.

Artist Collaborator: Dju-Lian Chng

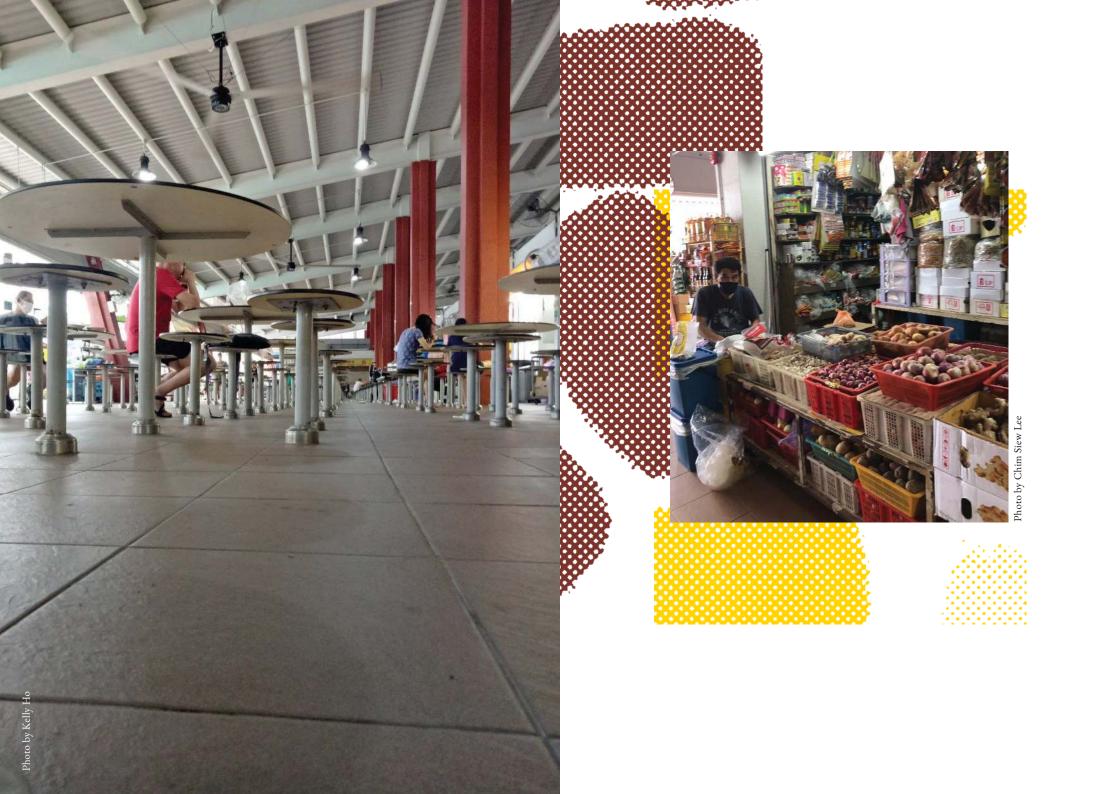


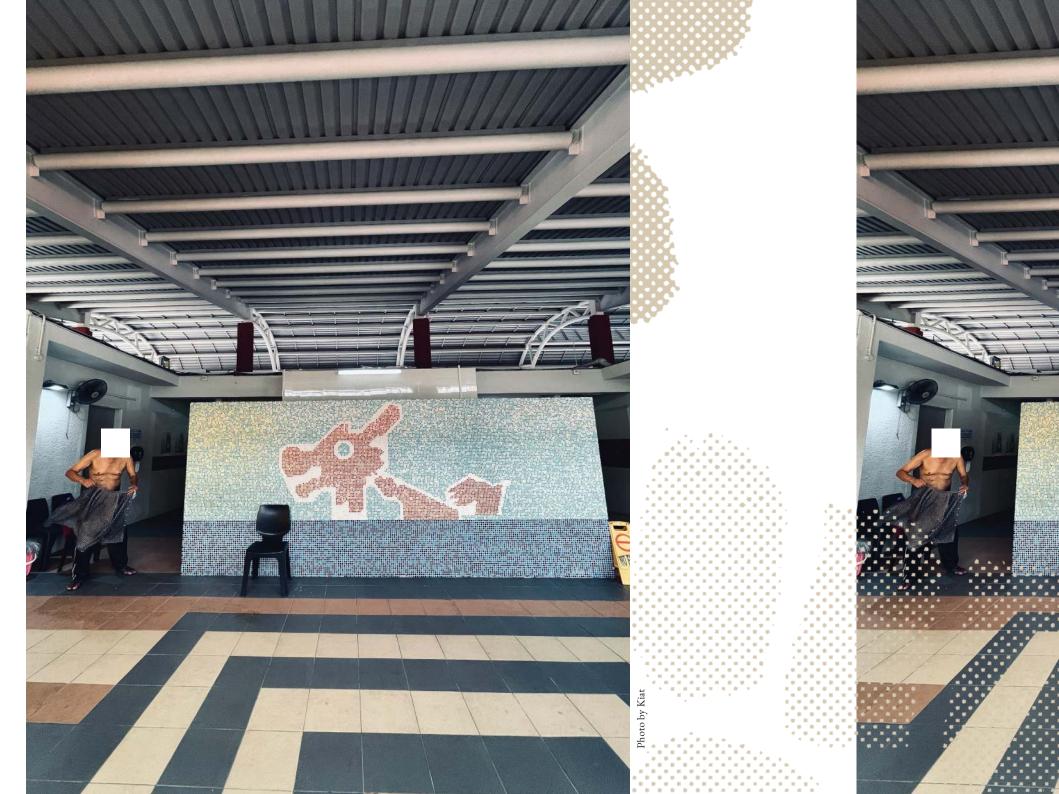
Photos by jaydanongshengkang















Born in the now-defunct Toa Payoh hospital, Muhammad Razali has lived in Toa Payoh his whole life. Essentially a walking Toa Payoh encyclopaedia, the art teacher spent his childhood selling homemade curry puffs made by his mother from door to door and celebrating every religious festival with his neighbours. He also recalls skipping school to catch *long kang* fish in the drain near his neighbourhood only to end up lost in the tunnel at Geylang. A jovial Toa Payoh kid at heart with a contagious laugh, Razali tells Potluck Zine how he was at the lowest point of his life until he became a volunteer at his beloved district, coming full circle.



Please introduce yourself.

My name is Muhammad Razali and I am an educator. I was in the police force before I joined the private sector as an exhibition designer. During which, I felt like I didn't spend enough time with my family so I wanted to switch careers. My wife encouraged me to teach. I have been teaching art for 12 years now. Hopefully, this will be my last career.

I have also been volunteering as a grassroots leader for more than a decade. I started helping out at the Residents' Committees (RC) as a member, running reading programmes with kids. It was daunting at first as it was out of my comfort zone but it helped that everyone in the RC was very friendly. Right now, I am an Integration and Naturalisation Champion, and I am also on the Malay Activity Executive Committee. On top of volunteering as a grassroots leader, you juggle a full-time job as a teacher. Why do you volunteer?

There was a time when I was at my lowest point in life. I remember going home after my NIE (National Institute of Education) training when I saw this lady at the void deck. She looked quite lost so I asked her if she was okay. She was reluctant to say anything at first but she eventually opened up and said that she had to get milk powder for her children. Her husband had been recently incarcerated and she had no one to turn to. She had three children and the youngest was only a few months old. I contacted my chairman at the RC and found out about the various schemes that could support her. It felt really good to be able to help.

Subsequently, I started helping to write petition letters at the Meet the People sessions. Listening to people and their issues, you start to feel like your life is not as bad as you think. It's just how you look at things. It really changes your perception. After listening to other people's problems and life stories, I became their friend. Most people think of volunteering as an act of helping others but at the end of the day, you help yourself too. You don't have to be rich to help someone in need. Volunteering gives me a sense of rootedness. It is also very humbling and fulfilling.

You have lived in Toa Payoh your whole life. What is that like?

I was born in Toa Payoh hospital and grew up in a rental flat here with my parents. Our family was very poor so at the age of five, my mother asked my brother and me to sell her homemade curry puffs at the market. I remember we sold them at 10 cents each. In the mornings, we would stand in front of the sinseh shop at Lorong 4 market and in the evenings, we would go door to door. That's how I got to know my neighbours. I remember the kampong spirit, especially during fasting month when everybody exchanged dishes. We celebrated every season from Chinese New Year, Hari Raya to Deepavali. Whenever anyone has a problem, the neighbours would help. They were not rich but they gave a lot of moral support. I miss this vibe. After I got married, I bought a house at Kim Keat. The kampong spirit is still there, although it is a little different. For example, if you forget to switch off your headlights, the neighbours will call you and if you don't answer, they will knock on your door.

Over the years, there has been an increase in new citizens or foreigners living in Toa Payoh. What advice do you have for residents who have new neighbours?

As a lot of the blocks in Toa Payoh are quite old, the majority of the owners are elderly who have either passed on or started living with their children elsewhere. These empty houses are often rented out to earn passive income. The majority of renters tend to be foreigners or new citizens. There are moments in the past when I have felt a certain tension, perhaps caused by a lack of understanding of each other's social norms.

I think that most of the time, it's not about who is right or wrong or that new citizens or foreigners must give in to us because we have the "right". It's about being respectful of each other. It is very heartwarming when people start making friends. There is an Indian RC member who is good friends with her Chinese and Filipino neighbours. Their children hang out together and there is common ground there whereby it is about imparting the right values to kids and ensuring that everyone is safe and happy. Wherever you come from, whatever religion you practise, it is always about doing good.

IN CONVERSATION WITH MUHAMMAD R A Z A L I

How can we live in harmony with permanent residents or foreigners working in Singapore?

It's human nature to be biased but I think it is important for us to try and suspend judgement. If you have a new neighbour, instead of stereotyping or jumping to conclusions, get to know them as human beings. They are someone's child and someone's spouse and they have come a long way to earn a living and help us, especially in industries like construction, nursing or service, which not many Singaporeans are keen on. They have made sacrifices to come here. Not all of them are fortunate enough to bring their families over so they are also struggling. We should understand each other, treat them as neighbours and help them get to know the neighbourhood. It is a win-win for all. You never know when you may need their help.

So where would you take a new resident of Toa Payoh?

First, I would bring them to the Lian Shan Shuang Lin Monastery. There is a Buddhist and Taoist temple there. The Buddhist temple is very zen, relaxed and calm. They give free food every day during lunchtime. The Taoist temple is super interesting. An aunty told me that every Chinese New Year, there are four unlucky zodiacs so people would go to the temple to pray and use their slippers to smack the unlucky curse away. It is so popular that the roads will jam up.

After that, I would take them to the lesser-known dinosaur playground and the iconic dragon playground. Before the dragon playground was erected, the rental blocks used to have a very bad vibe because people committed suicide or died in their houses. My mother didn't let us go there because she was afraid. The Toa Payoh Seu Teck Sean Tong Temple nearby believed that a dragon sculpture can improve the atmosphere or *feng shui* but instead of a sculpture, a dragon playground was built and true enough, children started playing there and the *feng shui* changed, the place felt brighter.

I would also take them to the Lorong 7 market for a meal. I recommend going for the \$1 Nasi Lemak (Kedai Makan Muhajirin), the popular Michelin Bib Gourmand Lixin Teochew Fishball Noodles, Hai Nan Xing Zhou Beef Noodle or the heritage Old Long House Popiah. After 10 pm, they should check out the Night Market where lorries unload and sell fresh vegetables by the road—a rare scene in Singapore.





IN CONVERSATION WITH JASLENE T A N

To say that Jaslene Tan is a promising young adult would be an understatement. Apart from studying for a degree in social work, the 21-year-old is an ad-hoc volunteer for the Toa Payoh East Youth Network volunteer and a Residents' Committees (RCs) member. "I feel very privileged when people trust me enough to tell me their life stories," says the empathetic young lady who enjoys listening to others. During her free time, the introverted homebody can be found at the Toa Payoh library or watching thoughtprovoking films and silent everyday life vlogs at home. Over ice cream at Creamier (131 Toa Payoh Lorong 1, #01-02), Jaslene tells Potluck Zine about her volunteering work, favourite childhood memories and recommended books that are good for mental health.

Hi Jaslene, please introduce yourself and tell us about your family.

My name is Jaslene and I am 21 this year. I am currently a year two student at the Singapore University of Social Sciences (SUSS), doing a degree in social work with a minor in criminology. Occasionally, I do volunteer work as part of the Toa Payoh East Youth Network. Recently, I was part of a book donation drive. We collected used school textbooks and storybooks that were passed on to low-income families. I live in Toa Payoh with my mum, dad and elder sister. Our family is not rich but we get by. My mum is a housewife and she came from Indonesia. Dad is Singaporean, working as a private hire driver. They told me that they met at a mutual friend's birthday party before dating and mum eventually moved here. I don't know much about mum's culture, she tried teaching my sister and me some Indonesian but we usually just speak Chinese at home. I also have a pet hamster, Fuyu. It is the best thing to see my parents showing their love to Fuyu despite being adamant about not wanting pets at first.

What got you interested in social work?

Initially, I wanted to become a journalist so I did a Diploma in Chinese Media & Communications at Ngee Ann Polytechnic. As part of my school's internship, I did marketing and communications at a social service agency. I remember filming the agency's 25th-anniversary video and the subjects were ex-offenders, single parents, and girls in recovery who said some words of appreciation for the case workers. It made me feel like it was such a noble job and I wanted to try it. I also really liked the working environment. It was not positive every day but the vibe was nice. After graduating, I felt that there were limitations in the media industry and it was too fast-paced. I started doing volunteer work in Toa Payoh. There was a food rescue project and I met an elderly couple who had difficulty walking. Even though their basic needs were met, they seemed lonely. It seemed like they did not have much social support. They were really happy when I was talking to them, which made me happy too.

I also remember delivering food to the elderly in what do you love about it? one of the rental blocks, which felt quite depressing and suffocating due to the low ceilings and poor I live in Toa Payoh Lorong 8, near the ventilation. Sometimes when they open their doors, there is a stench and you can see that they hoard their things. It pained me to see that. Most of them are quite reclusive so they would close the door after receiving their meals. I guess these could be due to their past experiences but we have no idea what they have gone through. These were some of the factors that pushed me toward social work.

On a more personal level, my Ah Ma (paternal grandmother) passed on after my 'O' levels. I used to visit her every week so we were quite close. I always felt like I didn't spend enough time with her and this is something that is always bugging me. I guess that's why I want to work with the seniors. They remind me of my grandmother. I think that the last few years of someone's life are precious and I want to try and make them feel more loved.

Your grandmother would be so proud of you. What do you struggle with as a young adult?

In terms of my studies, I am not doing as well as I thought I would be, especially when it comes to the application of theories, which I struggle with. I am also at the age when I am figuring things out. Even

though I am passionate about social work, I am quite worried about the practicalities of the job and if I will be able to survive on the paycheck. But I want to do it because it makes me happy. When I help people, I feel quite useful.

Which part of Toa Payoh do you live in and

industrial park and polyclinic. I love that my neighbourhood is convenient for many reasons-there is a provision shop below my block, a park behind and we are situated between two markets and hawker centres so there is never a lack of food choices.

Tell us about your favourite food memories.

Hua Fong Kee Roasted Duck at 116 Toa Payoh Lorong 2 holds a special place in my heart. I love the char siew and roasted pork slices, which are drenched with their special dark sauce. There was a period in my childhood when my dad kept bringing us to this stall whenever we ate out so we eventually named the stall "again".

I also remember this particular night in my childhood when my family and I just returned to Singapore after visiting my Po Po (maternal grandmother) and relatives from my mother's side in Batam. Upon returning to Singapore, we went to my Ah Ma's house, which was within walking distance from our house, and she treated us to abalone. We all sat at the kitchen table, and she cut the abalone into slices as we told her what we did in Batam. It was a very homely feeling, which I hope to never forget.



" enjoy a good book that speaks soul." to my

– Jaslene Tan

The Comfort Book by Matt Haig

I was very comforted by this book. The background is that he struggled with depression and anxiety. There were thoughts he expressed in a very poetic manner that I could relate to and I felt that I found my voice through his words.

Midnight Library by Matt Haig

The message I got from this book is that you may feel like you have a lot of regrets in life but even if you can go back and change your decision, things will still happen. I am somebody who likes to think about all the bad decisions I have made but when I read this book, I thought, 'hey I should just move on.'

The Joy Luck Club by Amy Tan

This book is about four mothers from China who moved to America in search of a better life for their daughters. From misunderstandings to releasing trauma and bonding as they open up about their own struggles, this is a book about mother-and-daughter relationships. Somehow, Asian families are less expressive. I could relate to some of the things when I observe my relationship with my mum and sister.

15-year-old Kelly Ho lives in Toa Payoh with her family. She has won various awards in local competitions such as the N.E.mation 2021 (fifth place). In 2018, she took part in Family Talent Competition with her father, Joe, and won first place with their cross-talk and ventriloquist skills. Kelly tells Potluck Zine about her favourite food and childhood memories.

TOA PAYOH P R I D E KELLY HO

Which part of Toa Payoh do you live in and what do you love about your neighbourhood?

I live in Toa Payoh Lorong 7. I love the fact that the Lorong 7 Market has a variety of things! There is a wide range from wet market items like raw fish and meat to market shops selling plants, flowers, vegetables, herbs and accessories to small grocers and the scrumptious food at the hawker centre.



If the F&B establishments in Toa Payoh were to vanish forever tomorrow and you are given a chance to save your favourite stall. What would it be?

I would love to save the Western food stall (corner stall opposite iTea) at the Lorong 7 market! Although there is always a long queue and a long waiting time is needed for me to *dabao* my food back home to enjoy with my family, I love it when I can see them prepare the orders one by one from afar and the food is always very delicious. The fries and chicken are always so good! I also love the salad.

Share a childhood memory which you hope never to forget.

A flower shop, which is still open now, used to have a toy horse. Whenever you insert a 20-cent coin, it plays a song and moves front and back to the music, almost like a carousel. If I remember correctly, there were a few different songs that rotate in a sequence. For every 20-cent coin, it plays one song. I always wanted to listen to 世上只有妈妈好 (Mother is the best in the world). If I didn't hear that song, I refused to go home, making things difficult for my mother, ironically. We would exchange notes into 20-cent coins and then ride the horse machine until that song plays. If we were lucky, the first song would be it but if we weren't, mum would waste her money just so I could listen to that song! This happened every single time I went to the market with my mum and I will always hold on to that memory. At the still life photography session, participants were tasked to bring a sentimental object from their kitchen and share their precious memories surrounding it. After the sharing session, they split up into groups to compose their shots as a team using professional equipment, colourful backdrops and styling props. Each team bonded while assisting each other with composition and lighting to craft the perfect shot.

Artist Collaborators: Dju-lian Chng, Kiat and Cherry Chan.



Net Bread By Chim Siew Lee, jaydanongshengkang, Jerald Ong, Makhfadzah Razali (Faza) and Razali Puasa Muhammad

Faza inherited this bright yellow *roti jala* mould from her mother. The younger members of the group have never tasted or heard of *roti jala*. Faza explained how the tasty snack is made using the plastic tool to create an intricate yellow crepe that looks like a net or lace doily.

SOS! It's Spicy! By Eunice Yong, Kelly Ho and Nicholas Ho

Eunice introduced a bottle of SOS Chilli that is not commonly found in Singapore's stores. Brought in from Sitiawan, Perak, the delicious garlic-infused chilli sauce is famed in Malaysia and often eaten with *mee hoon kuey* back in Eunice's hometown in Pahang.







Let's Face It By Adeline Oh, Ho Kim Hoe Joe, Jaslene Tan and Lucy Ho

A collection of kitchen trinkets and small tools were arranged into a "face" and "runner". The group discussed how an artwork title could potentially affect the interpretation of the artwork itself, prompting a deeper look at identities, and how the arts function as a safe space for discussions and diverse views.





"CUISINE, HAS THÉ ABILI COMMUNICATE VALUES AND CULTURE PEOPLE THE CREATE WHO

Hallie Ringle, Curator, MoMA PS

TITBITS

Little nuggets of information about our beloved town

Big Swamp

Toa Payoh's namesake originated from its history as an uninhabited swampland. Toa means 'big' in Hokkien and Paya means 'swamp' in Malay. As the forests were cleared, farmlands and small villages emerged. Early settlers include poultry farmers and plantation owners.

Gangster Town

Nicknamed the "Chicago of Singapore" in the past, Toa Payoh was once home to the largest crime syndicates and secret societies in Singapore. From various incidents involving gunmen in the 70s and the infamous ritual murders in 1981, older residents recall being told to stay home by their parents when they were kids.

First of Many

Apart from being the first housing estate built by the Housing and Development Board (HDB), Toa Payoh was the first to have a neighbourhood police post system, Residents' Association and cooperative supermarket. During her threeday official visit to Singapore in 1972, Queen Elizabeth II visited Toa Payoh.

Games Village

The first sports event to be held in Singapore, the 1973 Southeast Asian Peninsular Games took place in Toa Payoh. The games village includes the Toa Payoh Public Library used as the games' secretariat building; four HDB point blocks (175, 179, 191 and 193) built to accommodate international athletes before being sold to the public, as well as the swimming complex and sports hall that served as training grounds and competition venues.

No Malls

Till today, there are no cookie-cutter shopping malls in Toa Payoh. Residents are happy with purchasing their essentials from old-school stores at the open-air Toa Payoh Central.

Dementia-friendly

Apart from numbers, blocks in Toa Payoh East are differentiated by colours and graphics such as sunflowers or palm trees. This is an initiative by the Toa Payoh East Citizen Consultative Committee to help people with dementia find their way more easily as they identify better with colours and patterns.

Toa Payoh Town Park

Built in the 70s, Toa Payoh Town Park has a large pavilion, landscaped pond, rustic gazebos, willow trees and a 25-metre observation tower—great for families and friends to hang out or couples to park tor. It links to the Whampoa Park Connector that leads to Jalan Rajah, Kim Keat, Whampoa, St George's and Bendemeer.

JEMPUT JEMPUT IKAN BILIS

INGREDIENTS 2 large onions 1 red chilli 6 small green chillies 1/2 cup dried anchovies 1/2 cup self raising flour 2 cups plain wheat flour 2 cups water



DIRECTIONS

¹ Chop onions and chillies. Rinse anchovies.

2 Mix the flours in a bowl and add in the dry ingredients.

Add water slowly whilst mixing. Stop when the batter resembles a pancake batter.

Heat oil for frying. Scoop a spoonful of the mix and drop it into the oil gently. Fry in hot oil for 2 – 4 minutes on each side until golden brown.

> 5 Serve hot with your favourite chill sauce as a tea-time snack. We recommend SOS CILI KG KOH SITIAWAN.









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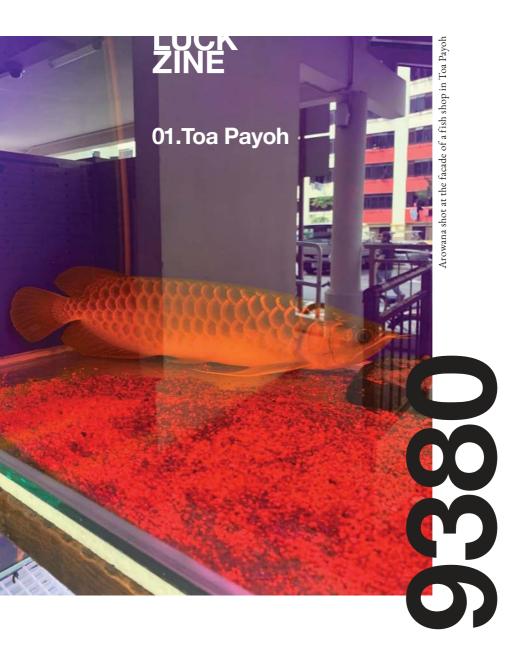




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