



Vancouver-Singapore Club

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CIRCULAR NO. 2/2008

CELEBRATING SINGAPORE'S 43RD NATIONAL DAY

The club will celebrate Singapore's 43rd National Day with a dinner & dance. Tickets for this event are now available. Here are details of the event:

Date/Time: Friday, August 15, 2008 from 6.00 p.m. to 12.00 a.m.

Venue: Continental Seafood Restaurant, #150-11700 Cambie Road, Richmond.

Ticket price: Members \$38.00 per person

Guests \$40.00 per person

Table of Ten: \$380.00

For your tickets, please contact following:

(a) Michael Leong Tel: 604-942-6966 or Shirley Wong Tel: 604-722-2426

(b) Email: president@singaporeclub.ca

CAMPERS POT-LUCK PARTY

The Annual Camp will be held from August 22-25, 2008 at the Golden Ears Provincial Park (Alouette Lake Campsite). The Campers Pot-luck Party is scheduled for Saturday, August 23, 2008 from 5.00 p.m. to 10.00 p.m. Members and friends who are "non-campers" are welcome to join this pot-luck party. There is no registration for this event. If you are interested, all you have to do is to show up at the campsite and join the campers for the party. Please bring a pot-luck dish.

"FALL" SOCIAL NIGHT

The "Fall" Social Night will be held on Saturday, October 18, 2008 at the Willingdon Community Centre from 7.30 p.m. Members and friends are welcome to participate in this event. More details will be announced after the summer holidays.

ANNUAL PICNIC – July 12, 2008

It was a perfect day for a picnic. The weather was dry and warm and the sun came out beautifully that morning. We could not have asked for more from the good Lord above. Members and guests arrived early to enjoy the good weather and to pick a shady spot for the picnic.

The first arrival was Robert Chia who reached the park well before the morning opening. As soon as the gate was opened, Robert immediately set forth his priorities in securing the tables that we needed for our event. He had hand-drawn all the posters and table-cloths indicating the type of food available at each picnic table. It was a laborious job setting out the marker for each table. Well done, Robert – you were instrumental in ensuring the success of the picnic.

As soon as Robert had marked off all the tables, the first batch of picnic "cooks" arrived just after 7.30 a.m. to set up shop for the food stall. It was no easy task moving pots, plates, stoves and trays of food from the cars to the picnic ground. Shirley Wong and her team set up the cooking stove with two huge pots of prawn soup and bags of noodles for her dish of "prawn-noodle soup". The taste was authentic and the demand was so great that she had nothing left at the end of the picnic.

(Continue on next page)

(Continue from previous page - ANNUAL PICNIC)

Shirley also helped to set up the big cooking stove for the "Penang style Fried Rice Noodles" which was the creation of Violet Chan, VP of MSBCA. The Fried Rice Noodles was a big hit with most picnickers as there was always a continuous queue snaking to this stall. Violet had no chance to rest or stop as the demand out-paced her ability to dish out the cooked food in time. She did a roaring business that short day. Thank you, Violet, for your contribution to the success of the picnic.

Hawk Soh was responsible for the members and guests that arrived punctually on time. He had a tough time clearing the hordes of people that arrived at about the same time. With Janet Chee assisting him, he had helped in the registration of many new members that morning.

Karen Kee demonstrated her skill in making "rojak", the Asian version of "fruit salad". She topped off her salad with prawn paste instead of Western dressing. There were no shortages of picnickers at this stall – every dish that she handed out, was a made-to-order dish.

Johnny Loh presented the picnickers with his special version of "fresh spring roll" which we call "popiah" back in Singapore. The base ingredient for the "fresh spring roll" is a delicately prepared jicama sliced into strips and topped with prawns, eggs and Chinese sausages. It was a special change in taste from the noodle based food. Each roll was specially hand prepared and there was no shortage of people queuing for this delicacy.

Mano and Vani Nagiah presented to the picnickers the authentic Indian curry chicken made from all the original base ingredients. It was a quick sold out as picnickers queued round after round for this tasty curry. A few late comers missed out on the chicken but they were able to taste the aromatic curry with French loaves.

It would not be a picnic if there were no BBQ chicken and Hot-dogs. Juliette Yeoh de-boned 50 kilos of chicken thighs and marinated them with her own concoction of sauces. There were long queues waiting for the slow "cooking" chicken to be ready. The smell of the B.B.Q. chicken was irresistibly attractive; most picnickers ended up with a few pieces to satisfy their taste-buds. Surprisingly, it was the only stall with food remaining for snapping up by those who came late!

Henry Seetoh and Andrew Yeo prepared the best "hotdogs" in town that morning. While we expected most of the kids to head for this stall, it turned out that a lot of adults found this "hotdog" stall irresistible. They were prepared to trade the limited space in their stomach for a "hotdog" instead of saving it for the local delicacies.

Ken Lau bought cases of drinks for the picnic – it was an exercise in strength carrying all those cases from his car to the picnic site. Alin Kasenda prepared gallons of "Chin-chow" drinks for the thirsty picnickers. She meticulously cut the grass-jelly into neat strips and mixed them well with sugar syrup and water. It was a refreshing drink from the normal pop-drinks of Coke and Pepsi.

Agnes also prepared a dessert of "red-beans" soup for the picnickers. It was a good "wash-down" after all the heavy noodles and chicken that were eaten that day.

The 10 dishes that were presented by the club broke all records of food presentation against previous picnics. In fact, the club pride itself as the leading picnic organisers among fraternal organisations and with an attendance of over 300 members and guests that day, this picnic has brought back the pride and honour that the club so rightly deserves.

A big "Thank you" to all the hard-working committee and members who had contributed their effort in making VSC's picnic the best in Vancouver. Without this dedication, we will not be able to gain this level of success.

ANNUAL PICNIC

Barnet Marine Park
July 12, 2008

