Today, Peranakan Association Australia NSW Inc celebrates its 1st Anniversary with a mission to continue Fostering our Peranakan Heritage and Culture.

Peranakan Association Australia NSW Inc. founded in January 2011, is only 1.5 years old. In such a short period of time we enjoy the company of over 150 members and membership is still growing. Our members fondly called themselves, PAA NSW in short, recognizing it as the bridge for peranaks coming together. Most members are from Singapore and Malaysia - with at least 10% or more, being non-peranaks. We promoted that our membership would not be confined to peranaks only, but open to the larger community who had an interest in things peranakan and those who wished to preserve and promote the culture.
The Anniversary theme - *Fostering our Peranakan Heritage and Culture* is a reminder that wherever we came from, we are peranakans! In celebrating the Association’s first anniversary, we produced our first newsprint – *Suara Peranakan – Voice of the Peranakans* — a vehicle for updates.

Peranakans or Straits Chinese still consider themselves unique despite their culture having been diluted over the years – with intermarriages and with younger families migrating to a far and foreign land. Because Australia is a country of diverse cultures with different ethnic groups from different parts of the world, many come to live and call Australia home. PAA NSW aims to foster in the younger generation, their origin. Many said their involvement with Peranakan Association Australia is “for their younger generation to remember their origin”. No heritage mission can be more meaningful, clear and inspiring than this.

What holds peranakans together is the many festivities i.e. celebrating Chinese New Year, Kueh Chang and Moon Cake, family picnics, show of peranakan movies, all these festivities are typically accompanied with our famous sing-a-long and joget joget – all very lau-jat – just like home! These festivites provide for many a time to enjoy our unique cuisine, fashion sense in our colorful kebayas, exquisite krosang, kasut manek, art and crafts and share the history of the peranakans that mark the renaissance of a cultural blend that is truly amazing. Obviously, PAA NSW will not stop there – there will be plenty more coming via our downloadable vehicle *Suara Peranakan* in [www.peranakanaustralia.org](http://www.peranakanaustralia.org).

The next major event will be the 25th *Silver Anniversary* of the federation of peranakans to be held in Melaka from the 23rd November to 25th November 2012. Indeed, a very special event hosted by the *Persatuan Peranakan Cina Melaka* – the peranakan association in Melaka and supported by the state governor of Melaka. An expected 800-900 members, guests and dignitaries from different countries will be attending. Visit
Once again, I take this opportunity to thank our members, family and friends, and to our corporate sponsors and business partners for without your support, PAA NSW will not be where it is today. Thank you for travelling the journey with us.

I thank our guest speaker, Hon. Victor Dominello, MP Minister for Aboriginal Affairs and Minister for Citizenship and Communities for giving us his time in this auspicious day.

To my Executive Committee and spouses included, your time and dedication is much appreciated. With your continuing support, Peranakan Association Australia NSW Inc. has a great future to look forward to. You are the pillars of the association!

Again, thank you everyone for making this day a very special day.

To promote all aspects of the Peranakan culture, heritage, customs, traditions, language and providing opportunities in the form of social and other activities for members to meet, share and exchange aspects of their cultural background and experiences

2012 Committee Members

**President:** Evelyn Tian

**1st Vice President:** Jerry Tan

**2nd Vice President:** Josephine Lim

**Secretary:** Lian Tan

**Treasurer:** Tracy Tan Holden

**Committee Members:**

Gilbert Wong
Nigel Tan
Dr James Chin
Bibi Teo
PH Cheah
Derrick De Souza
Time has gone by rather quickly it seems, as it doesn't seem that long ago when a group of us met in January 2011 with the idea of incorporating an association to cultivate and promote Peranakan culture in Sydney. The interest group of 30 people attended and that evening, a committee was formed. An Application was then lodged with the Office of Fair Trading.

Peranakan Association Australia NSW Inc. borne on the 31st of January 2011 is a 9-year dream come true for founding President Evelyn Tian and her founding executive committee in Jerry Tan, Josephine Lim, Nigel Tan, Bibi Teo, Derrick de Souza, Dr Donald Tan, Jim Teoh, Lian Tan and Adrian Watts. Together the team were unstoppable with organising many events that give members an opportunity to meet and enjoy this unique culture.

The first traditional Chinese New Year dinner was held in February. The party had some 100 members and guests who enjoyed Nyonya food and mouth-watering kueh kueh served by a number of peranakan cooks from PAA NSW. Peranakan events will not be complete without a sing-a-long and joget session hosted by Jerry, Donald, Jim and PH.

Following that successful happy event, the 'bak-chang' festival came next where
Rose Tan showed members and guests how to ‘ikat bak-chang’. Needless to say, nyonya 'bak-chang' with its sweet and savoury taste is a favourite with all Peranakans. The afternoon tea session included many delicious nyonya 'kuehs' and 'pulut hitam' accompanied by tea and coffee and great entertainment.

The official launch of the Peranakan Association Australia NSW Inc. was in September 2011. The theme – Perserving our Peranakan Heritage and Culture was held at a heritage function hall in Curzon Hall, Marsfield. This gala affair was attended by some 120 people including members from the peranakan Melbourne Chapter who flew in to celebrate this auspicious event. President Evelyn Tian welcomed all guests and, just to name a few that came from the Malaysian Consulate, Malaysian Tourism, Commonwealth Bank of Australia, A. Clouet and, as well as, many other corporate sponsors.

Peranakans enjoy music, their famous joget performance from our ladies and great entertainment. While the three-course meal was Western in nature, everyone got the chance to try various mouth-watering desserts in nyonya kuehs. A. Clouet, donated the famous Ayam Brand products to all diners. Thank you!

In October, our President Evelyn Tian attended the Baba and Nyonya Convention in Penang. She was joined by Dr Tony Lee and Mrs Nancy Lee. That event was a huge success with members and guests from various states in Kuala Lumpur, from Thailand, Indonesia, Melaka, Singapore, Sydney and Melbourne as well.

In November, the movie of 'Siapa Baba', a play filmed on a Singapore stage was shown at the Pennant Hills Community Centre. The play featured an interesting story-line – a typical peranakan family
environment, performed by an active baba-nyonya troupe. Afternoon tea was served to the delight of many.

2012 came in very quickly and again PAA NSW celebrates its traditional Chinese New Year dinner at the Pennant Hills Community Centre. This was a well attended affair with nyonya cuisine from the many excellent cooks providing delicacies as 'tau-ewe-bak', 'ayam curry kapitan', 'chap-chye', 'beef rendang' and many more. The food was backed up again with mouth-watering kuey-kuey -- now a standard fare at PAA NSW functions. Jerry provided the entertainment while a new Sydney member, Hawa showed her talent with a violin. The music and song encouraged many to take to the floor and show their prowess in the 'joget' and some ballroom dancing.

The first Annual General Meeting (AGM) was held in March to comply with regulations that require new Associations to hold its first AGM within 18 months of its founding.

June was chosen for a family day BBQ held at the Cumberland Forest picnic site. The cold weather and continuous rain didn't put much of a damper on the picnic, attendees appeared to enjoy themselves even if we were mainly confined under the covered area. The food was the usual BBQ affair with a touch of peranakan of course. Evelyn provided the change making 'oh-luak' (fried oysters and eggs) and there was 'chah-kuey-teow', satay and to satisfy the palette with apom balek, kueh bengka and curry puffs.

July saw us hold the second AGM to present financials from 1st July 2011 to 30th June 2012. It also served to align the Association’s financial year commencing on the 1st of July each year.

Today, 22nd September, 2012 - Peranakan Association Australia NSW celebrates its First Anniversary Ball, in the Grand Ballroom of Stamford Grand Hotel. This time, the menu is nyonya food with starters, mains and desserts of delicacies familiar to most of our members. The hotel provides ample free parking for dinner guests. This promises to be a great evening of good food, entertainment and some surprises for all attendees.

To promote drama, music, activities and culture amongst the members and to encourage and foster social interaction between members of the association.
The musical life of Peranakan community in its heyday (the first half of the twentieth century) was eclectic in nature, mixing British, Malay and Chinese musical and dramatic elements. Amateur dramatic groups were particularly popular amongst Peranakan during the 1940s and 50s. I can only relate to the Malacca Baba and Nyonya community in which I was brought up. The Victory Concert Orchestra and the Malacca Chinese Dramatic Society staged various plays based on domestic subjects interspersed with sketches and musical interludes, nowadays also known as wayang Peranakan. Minstrel groups active in Malacca during the 1940s and 50’s include the Nightingale, the Hotspurs, Ole Sayang Party and the Chaya Bulan Keronchong Party. My mother and her younger brother were members of the Nightingale group. Today’s older generation nostalgically remember dondang sayang parties held in wealthy Babas’ homes along Heeren Street to celebrate weddings, birthdays and other festivities. Many of them also reminisce about the music lessons they had in their younger days, in typically British fashion, the young ladies took piano lessons and while the young men played violin and other instruments.

Today in Malacca there is a popular Peranakan band called The Melodians who are still playing and singing songs of yester year very much like the generation before them. The leader of the band, Victor Yeo, the drummer, is a very close friend of mine, possibly related (bau bau bachang) who comes from a well known musical family. His father the late Yeo
Kwan Jin was the leader of a band called Orkes Krongchong Malindo. This brings me to the Peranakan band which was initiated by me about 6 months ago. One of the members in our band is the cousin of Victor Yeo, Collin Yeo who incidently is the drummer of our Sydney band. Collin’s father, the late Yeo Kwan Hock was the violinist and band leader of the Peranakan band in Malacca back in the 50’s and 60’s.

Another member of our band is my brother Dr Donald Tan who taught me to play the ukulele at the age of 6. I owe him a great deal for being the initiator and inspiration that led to my music experiences. Our main vocalist is Cheah Phee Huat, affectionately known as Huat, who is an old family friend of more than 50 years. Huat’s prowess is his huge knowledge of oldies. He is able to sing to you without referring to lyrics of songs way past his age group. We have in our band 2 young musicians. Hawa, our violinist, who is very versatile and she belongs to the Balmain Symphonic Orchestra. She is also a violin teacher and as an added bonus for the band, she sings as well. Jonathan is our keyboard player. He is very good at improvising on his synthesizer and is a valued member of the band. The band members thought that it was appropriate for me to be their leader since I was the one who initiated the formation. I have many years experience as a musician and singer having played with numerous musicians, singing for over 40 years. I hope my wide music exposure will be a benefit to our Peranakan band. The Sydney Peranakan band hopes to relive the great musical days of the Peranakan society of the 20th century especially today being our inauguration day!

To promote, foster and propagate amongst members, a keen interest in the Peranakan heritage and traditions.
**Recipes Corner**

**Ondeh Ondeh**

**Bibi Teo**

**Ingredients**
- 250gms glutinous rice flour (sieved)
- 18 pandan leaves (blended fine with some water to abstract juice)
- 200ml water
- 150 gms gula melaka (Shaved fine)
- 150 gms grated fresh coconut (mixed well with salt and steam for 4 minutes)
- 1/2 teaspoon salt

**Method**
1. Mix glutinous rice flour with enough pandan juice and water to form a dough. Knead well.
2. Take about 60gms, flatten dough and put in boiling water. When it floats to the top, remove and mix into the remaining dough. Mix well and leave aside for 10 minutes to rest.
3. Divide dough into equal portions, about 30 pieces. Wrap each dough with gula melaka and shape it into a ball. Place the balls on plate covered with cling wrap.
4. Boil a pot of water. When water is boiling, put some of the balls into the pot and continue to cook till they float onto the top. Remove and drain well before rolling them onto the coconut.
5. Continue making till all the ondeh ondeh is done.

**Tip.**
Seal well and do in small batches or you might end up with leaking ondeh ondeh.

To organise discussions, forums including procuring the delivery of lectures and talks on subjects relating to and of interest to the Peranakan culture and history.
Ayam Buah Keluak  
(Chicken Curry with Indonesian Black Nuts)

Lian Tan

Method:
1. Pound or blend ingredients.
2. Fry in 5 tablespoons of oil till fragrant, about 2-3 mins.
3. Take out one fifth, mix with minced pork and stuff into shell of buah keluak. Leave aside.
4. Add in lemon grass stems and meat into saucepan with the rest of ingredients. Mix well.
5. Add 3 cups tamarind juice, 1 dessertspoons sugar and salt to taste.
6. Half way through cooking, add in buah keluak. Stir now and then until meat is cooked.

Serve with plain rice.

Note:
1. Buah keluak in the shells have to be soaked in water for at least a day before use. The shells are broken and opened carefully, enough to remove the meat. The empty shells are then filled with the ingredients mixed with nut meat for cooking.
2. Buah keluak is available in dry form in a packet in Indonesian grocery shops in Maroubra. Make into balls and throw them in for cooking. Not so thrilling when you have no shells to scoop out the meat! However the taste of the chicken and sauce is still good.
With our first Peranakan annual dinner coming up, and the promise of Nonya culinary delights of great authenticity, it may be timely to reflect upon the bodily waste that you will extrude, sometimes with great difficulty and unpunctuality but hopefully more often with ease, timeliness and great satisfaction. Unfortunately, compared to the good old days when we had to squat in a most uncomfortable fashion, the sitting toilets of today, are not conducive to constant visualization of your faeces. While you may have no problems getting your pulse and blood pressure taken, or your blood sampled for biochemical and serological profiling, you hardly ever invest any effort in sampling your poo. So it is timely that you now spend some time investigating your bodily waste because it can provide very useful information about your health and wellbeing.

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**Check If Your Feces are Healthy!**

Dietary fibers and lactobacillus bifidus are essential for a healthy and comfortable life. The best feces are like bananas. They are modestly hard with no strong smell. Feces are a barometer of your health and beauty. Check the following questions to see if you have healthy feces or not.

**Do they float?**
- They float —— 1 point
- They sink —— 2 points

**How hard are they?**
- Like toothpaste —— 1 point
- Hard ———— 2 points

**How much do they weigh?**
- (2 pieces of feces a day, each about 2cm in diameter and about 15 cm in length)
  - Over 200 g —— 1 point
  - Below 200 g —— 2 points

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**How often do you evacuate?**
- Once a day —— 1 point
- Not everyday —— 2 points

**Which color are your feces?**
- Yellow ———— 1 point
- Dark brown ——— 2 points

**Do your feces smell?**
- Not much ——— 1 point
- Bad smell ——— 2 points

**How are your feces shaped?**
- Like pebbles —— 2 points
- Like paste —— 1 point
- Like a banana —— 1 point
- Very hard —— 2 points
- Liquid ——— 2 points
- Like mud ——— 2 points

**If you score**
- 7 to 9 points —— You are quite healthy.
- 10-12 points —— Be careful about what you eat everyday. Take more dietary fibres.
- 13-14 points —— Warning! If these conditions continue long, you should see a doctor.
So how did you score?

You may not realise this but making your poo habit regular and making your poo look good is a very important component of maintaining your health. If you haven’t already done so, you just have to eat the right components to achieve poo health. The first component to consume on a regular basis is a probiotic formulation containing a variety of good bacteria. Look for different Lactobacillus and Bifidobacter species and make sure that there are enough bacteria (at least a thousand million) in the capsule. Yoghurt and other milk drinks containing probiotics generally do not deliver enough numbers of good bacteria to make a difference.

The second thing you have to do is to ensure you consume enough fibre. Do not do this if you have Celiac disease or suffer from Irritable Bowel Syndrome. Two tablespoon of fibre in the form of bran with your favourite cereal including fruits and prunes will do wonders in providing the goodies that will allow the good bacteria to thrive in your colon. Take the cereal plus bran in the morning and the probiotic at night after dinner. You should feel the benefits of this regime within a week.

There are many downstream consequences with a healthy gut and good looking poo evacuated on a regular basis. As you can see from the following figure, the functionality of many different organs in your body will improve. So get serious, take a shit test and act positively to improve your life style and wellbeing.
The Benefits Of Probiotics

100 years of scientific studies have shown that probiotics have numerous benefits. In fact, recent studies have shown there are more than 100 distinct benefits of probiotics.

Many are surprised to learn that probiotics affect more than just digestion. But volumes of research have shown that every single body system is affected by the health of our probiotic colonies.

Be sure to take more probiotics so you stay healthy!

Infant Benefits
- Fight illnesses in infants
- Establish a healthy microbiome
- Reducing overgrowth in intestinal flora
- Promote growth in intestinal flora
- Improved gut conditions for formula-fed infants
- Reduce death among very low birth-weight infants

Immunity And General Health
- Improve the immune system
- Increase general well-being
- Reduce the risk of infections
- Promote healthy gut flora
- Improve overall health
- Reduce stress
- Increase energy levels
- Reduce inflammation
- Improve behavior in children

Skin Conditions
- Reduce acne
- Improve skin texture
- Increase skin elasticity
- Improve skin hydration

Lung Health
- Reduce bronchial infections
- Reduce the risk of respiratory infections
- Improve lung function
- Reduce the risk of asthma
- Decrease the risk of pneumonia

Heart Health
- Reduce atrial fibrillation
- Reduce the risk of heart disease
- Reduce the risk of stroke
- Improve blood pressure
- Reduce the risk of heart attack

Stomach Health
- Reduce heartburn symptoms
- Reduce stomach bloating
- Reduce stomach pain
- Reduce stomach cramps

Reduce Digestive Discomfort
- Reduce symptoms of IBS
- Reduce the risk of diverticulitis
- Reduce the risk of irritable bowel syndrome
- Reduce the risk of constipation
- Reduce the risk of diarrhea

Increase Nutrient Absorption
- Improve nutrient absorption
- Increase the absorption of dairy products
- Improve the absorption of iron
- Improve the absorption of calcium

Gastrointestinal Health
- Reduce the risk of yeast infections
- Reduce the risk of bacterial infections
- Reduce the risk of viral infections
- Reduce the risk of fungal infections

Vaginal Health
- Promote vaginal health
- Reduce the risk of yeast infections
- Reduce the risk of bacterial infections
- Reduce the risk of viral infections

Probiotics.org
Want to make the job of Treasurer/Events Co-coordinator/Events Manager easier?

I am sure everyone would love to lend us a hand...

We try our very best to provide a good time for everyone when we organize any event. However, our job is made easier if our guests help out too!

In our event flyer we always specify the Ref Code: Your name/1stAnniversary (usually the code name of the event). When making a payment by direct debit/cheque/cash, please follow the ref code naming convention followed by an email to events.paansw@gmail.com. The email should include details of payment and all the name(s) of guest(s) attending so that we can issue receipts accordingly. As an example, for our 1st Anniversary Dinner, we use the names provided to allocate table and provide table place cards

You may think we are asking too much but spare a thought for the volunteers behind the scenes making the event memorable and enjoyable for all.

Thank you kindly.

To facilitate, encourage and promote cooperation and affiliation with all other associations, clubs and societies, both in Australia and overseas, which have an interest in the association’s activities or which have activities or objects consistent with that of the association in order to enhance the objectives of the association.
A survey was conducted from March to May this year. Thank you to all who had taken the time to participate in this survey. The graph below shows the Top 10 favourite activities selected by you.

<table>
<thead>
<tr>
<th>Activities</th>
<th>Participate, Contribute and Volunteer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Picnic or barbeque – public parks</td>
<td>75%</td>
</tr>
<tr>
<td>Social bonding lunches/food safari</td>
<td>75%</td>
</tr>
<tr>
<td>Cooking / baking demo (e.g. nyonya food)</td>
<td>75%</td>
</tr>
<tr>
<td>Mooncake or other traditional events</td>
<td>75%</td>
</tr>
<tr>
<td>Day trips/excursions – bus/ train / self drive</td>
<td>75%</td>
</tr>
<tr>
<td>Stage shows/concerts/theatres</td>
<td>70%</td>
</tr>
<tr>
<td>Bushwalking</td>
<td>70%</td>
</tr>
<tr>
<td>Talks - learn more on Peranakan culture</td>
<td>65%</td>
</tr>
<tr>
<td>Fruit picking</td>
<td>65%</td>
</tr>
<tr>
<td>Talks – Health, business or PC clinic</td>
<td>50%</td>
</tr>
</tbody>
</table>

To organise and to provide members with the facilities for social and cultural events associated with Peranakan celebrations, in particular gatherings reflecting the seasonal festivals, cuisine, arts, culture and generally the Baba and Nonya lifestyle which form an integral part of the Peranakan culture and heritage.
Being appointed the Event Manager's position has been a great experience, with the support of all Executive Committee (EXCO) members, particularly our President Evelyn, and also our Treasurer Tracy. It's a tough job as not only do you have to have everything organised and planned, but you'll also need to be a quick thinker with the appropriate contingencies when things don't go the way we wanted.

My role, supported by all in the EXCO, is about organizing the right people to be in charge of individual areas of the event. More importantly is making sure that all EXCO are aware of the plan. This means making sure that things are kept to schedule and assisting or having backup plans if it falls behind.

Organising an event for the Peranakan Association Australia NSW Inc. has been such a learning curve for me and with great respect and appreciation, it is the help and support of my EXCO that makes my role enjoyable and manageable. There are so much to consider when organising an event and in no particular order, for anyone who might need to organise an event in the future, here is what I believe are important tasks and requirements:-

- Be calm and enthusiastic on roles provided and given
- Delegate and manage according to needs, that is, choose photographers, designers and decorators, guest speakers, marketing and journalism, sponsors, entertainers or bands, dancers or performers.
- Time management -- date of event and everything else that related to planning an event.
- Venue selection. Ensure all criterial aspects are met
- Proper budgeting and cash flow management
- Food and Beverage. Buffet or A la Carte, type of food and restrictions
- Select and organise entertainment
- Select a good Master of Ceremony (MC)
- Make sure everyone is having a great time
- ENJOY THE EVENT!

Within the PAA NSW, we do our best to provide and present to our valued members and guests what PAA NSW is all about through chakap-chakap, singing, joget and the infamous flavours of our cuisine made famous by dedicated nyonyas from the past and the present. We must also make sure that whilst our history is being reminisced and enjoyed, we must do our best to make sure that our Peranakan culture remains in existence and is maintained for many generations to come, to enjoy this magnificent and colorful culture and heritage.
Calling all members to spread the word and extend an invitation to family and friends and those interested in peranakan culture to become members of Peranakan Association Australia NSW Inc. The more members the more events can be organised to enjoy, to foster and to promote the Peranakan culture and heritage.

Feel free to print and handout the Peranakan Association Australia NSW Membership Application Form attached below.

A friendly reminder to pioneer members - if you have not yet renewed your membership for 2012, please send in your membership fee of $20 by:

Direct deposit to:
Peranakan Association Australia NSW Inc
Bank: Commonwealth Bank of Australia
BSB: 062-010 A/c no: 1034-7340
Ref code: your name/membership2012

Thank you for playing your part in supporting your Association through the renewal of your membership, and in recruiting more members.

PAA NSW Inc wishes to thank the following contributors:

Evelyn Tian
PH Cheah
Dr James Chin
Bibi Teo
Nigel Tan
Jerry Tan
Josephine Lim
Lian Tan
Gilbert Wong
Tracy Tan Holden
MEMBERSHIP APPLICATION & RENEWAL FORM

NAME: ____________________________

ADDRESS: ____________________________

SUBURB: __________________ STATE: __________ POSTCODE: __________

CONTACT: HOME: __________ BUSINESS: __________ MOBILE: __________

EMAIL: ____________________________________________

By providing your email address, you allow the Association to send you updates on members' activities.

PERANAKAN BACKGROUND (if any):

- ☐ by birth/descent/heritage – maternal/maternal/both (delete accordingly)
- ☐ by marriage
- ☐ Nil but interested in the Peranakan culture

APPLICATION FOR: ☐ NEW MEMBERSHIP ☐ MEMBERSHIP RENEWAL

☐ ORDINARY MEMBERSHIP ☐ SENIOR MEMBERSHIP (70 and over)

☐ ASSOCIATE MEMBERSHIP ☐ LIFE MEMBERSHIP

PAYMENT:

☐ $50.00 Entrance fee (payable once only per family; no Entrance fee for Senior Membership);

☐ $20.00 yearly for ORDINARY, ASSOCIATE & SENIOR MEMBERSHIP, OR

☐ $600.00 once only for LIFE MEMBERSHIP

Enclose total payment in cash (if paying personally)/cheque made payable to 'Peranakan Association Australia NSW Inc'.

Declaration:
I declare and confirm that all the information provided in this Application are true and correct and that if admitted as a member, I agree to be bound by the Constitution.

Applicant's Signature: ____________________________ Date: __________

For New Membership Only

Proposer's Name: ____________________________ Signature: ____________________________

Seconder's Name: ____________________________ Signature: ____________________________

(Proposer and seconder must be members of PAA and personally know the applicant for membership)

Payment Methods

1. Cheque made payable to: Peranakan Association Australia NSW Inc
   Post to: The Hon Secretary Peranakan Association Australia NSW Inc
   PO Box 3810 Marsfield NSW 2122

2. Direct deposit to: Peranakan Association Australia NSW Inc
   Bank: Commonwealth Bank of Australia
   BSB: 062-010 Acc no: 1044-7540
   Ref code: your name
   Bank receipt# __________ and email: events.paansw@gmail.com

For Official Use Only

Date of Approval: ____________________________
Amount paid: _______ Cash/Cheque
Cheque No.: ____________________________
Membership # assigned: ____________________________
Renewal date: ____________________________
Confusing Chinese Names

Caller: Hello, can I speak to Annie Wan (anyone)?
Operator: Yes, you can speak to me.
Caller: No, I want to speak to Annie Wan (anyone)!
Operator: You are talking to someone! Who is this?
Caller: I'm Sam Wan (Someone). And I need to talk to Annie Wan (anyone)!
       It’s urgent.
Operator: I know you are someone and you want to talk to anyone!
But what’s this urgent matter about?
Caller: Well... just tell my sister Annie Wan (anyone) that our brother
Noel Wan (no one) is involved in an accident.
Noel Wan (no one) got injured and now Noel Wan (no one)
is being sent to the hospital. Right now, Avery Wan (everyone)
is on his way to the hospital.
Operator: Look if no one was injured and no one was sent to the hospital,
then the accident isn’t an urgent matter!
You may find this hilarious but I don’t have time for this!
Caller: You are so rude! Who are you?
Operator: I’m Saw Lee (Sorry).
Caller: Yes! You should be sorry. Now give me your name!!!

Click goes the phone !!!
Peranakan Association Australia NSW Inc appreciates all its members, guests, family and friends of PAA, corporate sponsors and business partners for their kind and generous support - thank you.