

watercolours

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EVERYTHING UNDER THE SEA

Aqua Green fish farm + private dining
Scrumptious seafood meals at Straits Quay
Penang's marine eco-engineering

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ISSUE 13 | September 2017



THE COVER

From beer-battered fish to Louisiana-style seafood boil, it's a feast of the freshest catches.

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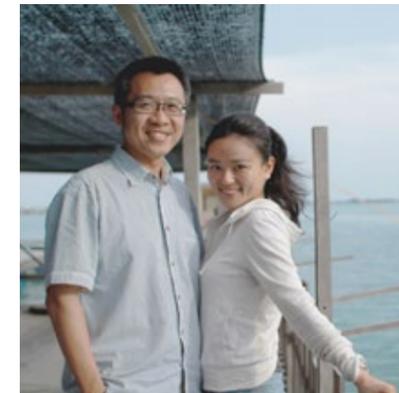
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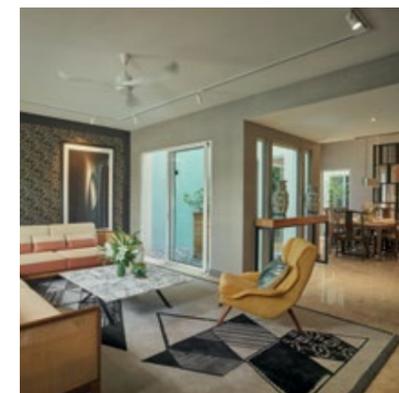
Ocean's Bounty

Satisfy your seafood cravings at these restaurants.



This Sea We Call Home

Sean Cheah and Doris Tang want to feed you only the best, and do their bit for marine conservation and awareness.

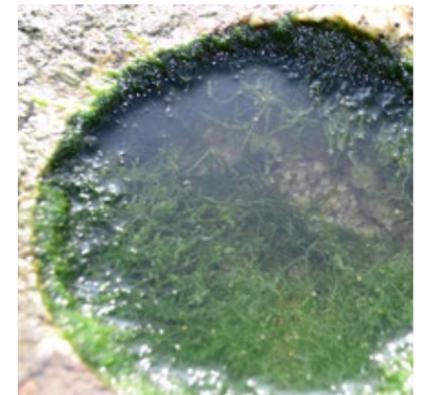


Seafront Sentiments

Amaris Terraces By-The-Sea® recalls the charms of Penang's old townhouses.

PENANG'S MARINE ECO-ENGINEERING AT STRAITS QUAY

The terms 'coastal development' and 'sustainability' don't usually go hand in hand but a pioneer project along Penang's waterfront is helping to bridge that divide.



"I've seen people wash their feet in the pools!" Dr Chee Su Yin says with an exasperated laugh, referring to the crevices that were manually drilled onto rock revetments at three spots along Penang's coastline, including the E&O Hotel waterfront and Karpal Singh Drive. Measuring 15cm in diameter with depths of either 5cm or 12cm, they are meant to add texture or complexity to the otherwise-flat surfaces so that they will be conducive for organisms to colonise them. "The boulder fields are usually hot and dry, whereas the pools provide shade and moisture."

The drill-cored pools were put in place two years ago under the Eco-Engineering; Design with Nature project led by Dr Chee, who is attached to Universiti Sains Malaysia's (USM) Centre for Marine and Coastal Studies (CEMACS), and funded by Rufford Small Grants. She is backed by a team of experts who include USM's Prof. Dato' Dr Aileen Tan Shau Hwai, Dr Cheah Chee Ban, and Dr Louise Firth

of Plymouth University, whom she credits as being pivotal to the project.

A Penang native, Dr Chee was motivated to initiate this very first marine eco-engineering project in Malaysia upon observing the amount of development taking place on the island. "As a child, I used to collect seashells along Gurney Drive," she recalls. "That remains as a memory ... I feel that we're losing our heritage, and I really wanted to do something for Penang."

The key objective of eco-engineering is to turn waterfront development into something sustainable, integrating humans with the natural environment to have the best of both worlds. As a pioneer project, the team didn't know what to expect. Dr Chee herself was new to the subject—both her Masters and PhD studies were in the genetics of coastal organisms—so she took about a year to read up and make sense of everything.

"I'm very thankful that USM and CEMACS accepted such a novel idea and had faith in me," says Dr Chee. "Agnes James, a consultant with Think City, was also instrumental as she was one of the first to believe in me and helped pave the way." Their trust was not misplaced, as the results showed up pretty quickly. Within a month or so, the pools started to turn green as they became populated by algae, and gastropods began laying eggs in them.

Besides artificial rock pools, settlement plates made of eco-concrete and transplanted with oyster spats have also been installed in the waters off Straits Quay. Before loading them into the water, the plates are first affixed onto aluminium frames, which need to be mended every month due to strong waves at the marina. The plates are either flat or have ridges, as different textures attract different organisms. It's working; the oysters are growing well along with thousands of green mussels

THE KEY OBJECTIVE OF ECO-ENGINEERING IS TO TURN WATERFRONT DEVELOPMENT INTO SOMETHING SUSTAINABLE

CLOCKWISE FROM FACING PAGE: Dr Chee Su Yin; Straits Quay Marina is one of the project sites; the pools are drill cored manually; green algae in the pools is a good sign; clams are among the coastal organisms found in the pools.

WELCOME TO WHERE THE OLD WORLD MEETS THE NEW

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THE OYSTERS ARE GROWING WELL ALONG WITH THOUSANDS OF GREEN MUSSELS

and barnacles, while crabs and prawns are spotted regularly.

Similar plates, imported from Sydney and sponsored by Plymouth University, have also been installed at Penang Port under the World Harbour Project, a global effort with 15 countries participating. This is one of two subsets of Dr Chee's project, with the other being the Flowerpot Project which saw containers, designed by Dr Cheah, engineer at USM, attached to Straits Quay's breakwater wall. Installed several months ago, these are hoped to attract bigger and more mobile organisms. Already, the plates are drawing Asian green mussels, besides providing hiding spots for smaller ones to grow while the pots have attracted marine fishes.

The Flowerpot Project is jointly supported by USM, E&O Property (Penang) Sdn Bhd, and Macro Dimension Concrete (MDC) Sdn Bhd, who contributed RM100,000, RM75,000 and RM25,000, respectively. E&O also provided RM8,000 for the World Harbour Project and offered Straits Quay Marina as one of the locations for Dr Chee's experiments.

While the project is scheduled to end next year, Dr Chee plans to keep up with the monitoring for as long as she can. It's no small undertaking, as she has a very lean team—just three students assisting her while scientific officers from CEMACS help out when they can—and the process involves keeping track of 17 parameters. But as nature has shown by way of the rock pools, where the marine life is flourishing despite the human disturbances, there is no obstacle if one is determined to succeed. 🌿

CLOCKWISE FROM TOP: A team member is submerged in the water to monitor growth and progress; the settlement plates are flourishing with a variety of organisms.



OF DEWDROPS AND THE OPEN SEA

Catch Malaysian artist Louise Low's installation, *Garden by the Sea*, at the E&O Visitor Centre



AN ABSTRACT MANIFESTATION OF A TRANQUIL OPEN SEA ON THE FRINGES OF STRAITS QUAY MARINA

They flutter ever so gently on the cords that hold them vertical, strung up above the winding staircase at the E&O Visitor Centre in Straits Quay, where floor-to-ceiling windows looking out to the Andaman Sea serve as its backdrop. It's certainly befitting of the installation by Malaysian visual artist Louise Low Seok Loo, best known for her *Fatal Attraction* 'bra art' project at George Town Festival 2014 that was meant to convey the determination, perseverance, and optimism of women.

What resembles fragile floral petals from a distance are, in fact, paper plates that have been dyed in complementary hues of turquoise, ocean green and yellow – inspired by nature's own palette, as seen in verdant forests and sun-dappled seas. Called *Garden by the Sea*, Low's art piece represents precisely that, an abstract manifestation of a tranquil

open sea on the fringes of Straits Quay Marina. Look closely; in between the paper discs are small crystal orbs that shimmer softly when they catch the light. Think of the tips of leaves in the early morning, dotted with dewdrops and you will get the reference.

It's a subtle nod to the locale, a seamless bridging of the lighthouse's interiors with the promenade where it is located, that both delights and mesmerises. 🌊

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18
 EAST
 ANDAMAN



CLOCKWISE FROM LEFT: Louisiana-style seafood; lobster is among their specialties; freshly-shucked oysters.

OCEAN'S BOUNTY

Its scenic waterfront location makes Straits Quay the ideal dining spot for seafood lovers. Book a table at these three restaurants to indulge to your heart's delight.

SOUTHERN SENSATIONS

Inspired by Southern American cuisine and emphasising a tagline of 'fresh seafood around the world', expect nothing short of the finest at Crabs & Lobsters Seafood Oyster Bar. In fact, theirs are all live seafood and portions are generous, so bring your healthiest appetite.

Start with oysters; choose from Irish (Premier, Trageanna Bay, Gallagher Special) or French (Fine de Claire). A squeeze of lemon and a dash of Tabasco sauce onto the briny molluscs, and it's a party in the mouth! That will set the tone for a Louisiana-style feast that's served right on the table, which promises to be messy but satisfying. Put on the bib and gloves provided before wading into the steaming mound swimming in your choice of sauce: Black Pepper, Chilli Crab, Garlic Butter, Dry Curry or Signature.

The latter is recommended if you like tomato-based dips that are rich in garlic and herbs. Decide the level of spiciness to pair with your preferred combo, which can include Boston lobsters, Alaskan King crab legs, brown crabs, mud crabs, sea prawns, scallops and clams, with corn, Australian red skin potatoes, and sausages. Mop up the chunky sauce with fried mantou and Cajun-spiced fries, and wash it down with a beverage from their extensive selection: Over 100 types of craft beer, imported colas, and organic drinks.

CRABS & LOBSTERS SEAFOOD OYSTER BAR

3A-G-7, Straits Quay
T +604 899 2828
 12pm-11pm | Monday-Thursday
 11am-11pm | Friday-Sunday



CLOCKWISE FROM TOP LEFT: Prawn Spaghetti Aglio Olio; Seafood Galore; Breaded Fish Salad; Chicken Chop Sandwich.

FRESH FAVOURITES

Beer-battered or breaded? You can have it either way at Blue Reef Fish & Chips where, true to their name, the classic English favourite takes centre stage.

Stick to tradition and you get a moist, tender piece of fillet—either tilapia, barramundi, red snapper, grouper, or halibut—coated in a crispy batter that will soak up the fresh lemon juice and gourmet malt vinegar to moreish effect. Dip the fish into their homemade tartar sauce for a tangy lift. Ask for breaded fish, which you can also have as a salad with malt vinaigrette, and you get more textures with every morsel.

If you're sharing a meal, order the Seafood Galore, where the fish and chips

are accompanied by soft shell crab, prawns, calamari, chips, and house salad. A more manageable serving for one would be the Prawn Spaghetti Aglio Olio, an easy favourite done well with lashings of garlic, anchovy paste, chilli flakes and fresh parsley-infused olive oil.

For a departure from seafood, the Chicken Chop Sandwich will not disappoint: Two thick slabs of deep-fried chicken chop resting between freshly baked panini supplied by their sister eatery, Golden Crust, drizzled with a homemade Marie Rose (also known as Thousand Island) sauce that packs great flavours. The contrast between the crunchy chicken and pillow-soft bread delivers a balance of textures that's satisfying to the last bite.

BLUE REEF FISH & CHIPS

3A-G-20, Straits Quay
 T +604 899 8127
 10.30am-10.30pm | Monday-Friday
 9am-10.30pm | Saturday-Sunday and public holidays/eve of public holidays



CLOCKWISE FROM LEFT: Tian Jin Salad with Crispy Cheese; Kah Ba in Special Sauce; Deep Fried Crispy Salanx Chinensis.

REGAL REVELRY

Marking its third anniversary this September, SeaQueen continues to uphold its popularity as a Chinese seafood restaurant with banquet facilities that has served many weddings. Their reputation is stellar, dating back to founder Madam Loh Yeng's foray into the wholesale seafood supply industry. She went on to found Harbour View Restaurant, the biggest in Penang.

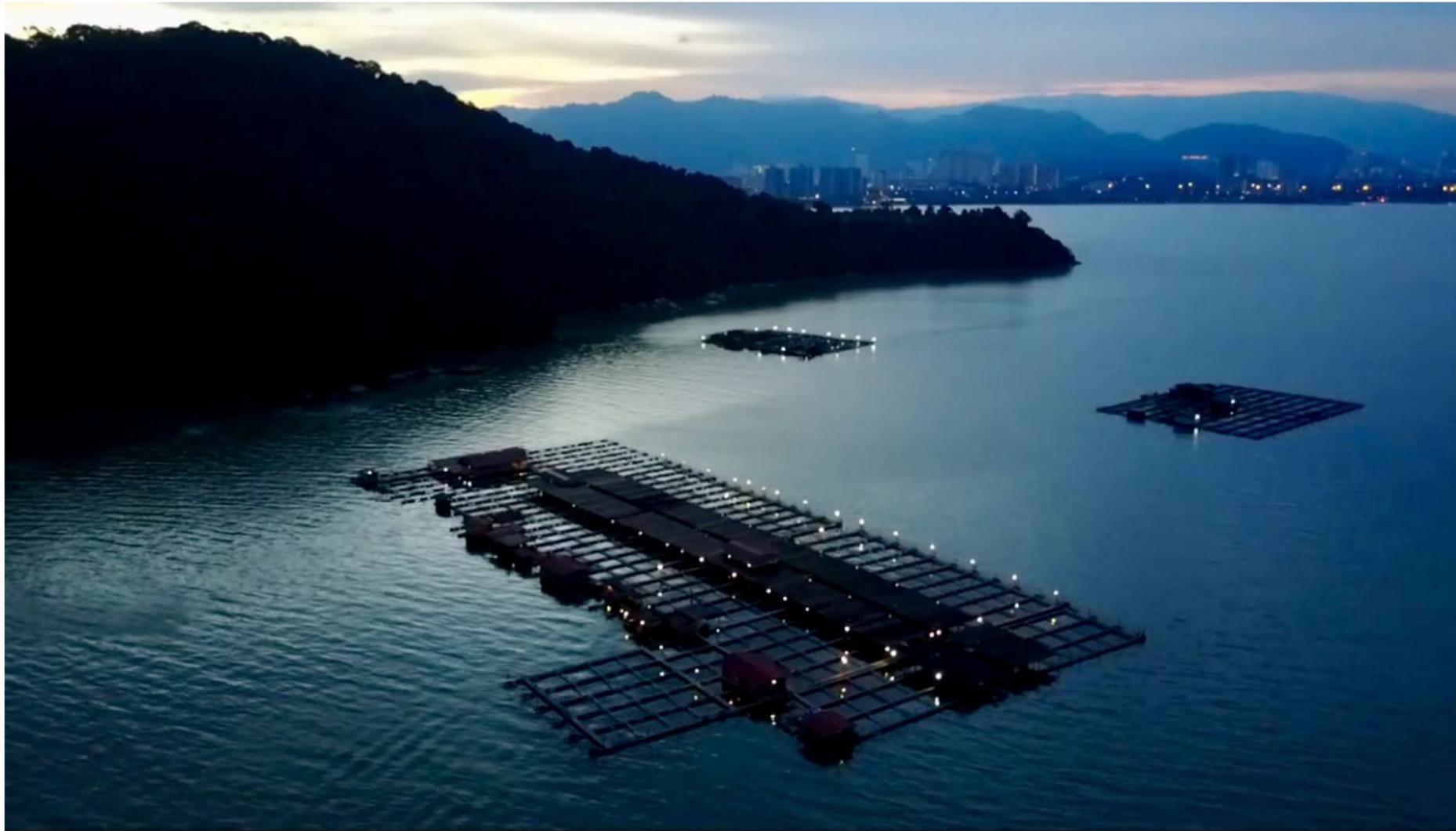
SeaQueen's menu is extensive, to say the least, which can be a good problem to have when you're celebrating special occasions or have guests to impress. Their offerings run the gamut from fresh sea creatures to dried seafood, and every other protein in between, besides a myriad vegetables. Cooking styles are just as varied; a plethora of traditional Chinese styles as well as techniques inspired by Western cuisines, with interesting pairings to boot.

Heard of *kah ba*? It's a type of clam that's bigger than the everyday *lala* and with thicker shells, which they serve stir-fried in their special sauce, an appetising concoction that's sweet, spicy and savoury all at once. Try the Tian Jin Salad with Crispy Cheese too, deep-fried plump prawns dressed in flavoured mayonnaise enhanced with *cili padi* and curry leaves, garnished with fried shredded cheese.

If you're having a beer with your meal, you'd want to pair it with the Deep Fried Crispy Salanx Chinensis. Its scientific name is a mouthful to say or you can call it by its Chinese moniker, which translates into 'white rice fish'. Fried to a golden finish, the tiny fish is seasoned with pepper, salt and five-spice powder then tossed with aromatic minced garlic. 🍷

SEAQUEEN RESTAURANT

G3 & 3A, Straits Quay
 T +6010 404 0299/405 0299
 11am-2.30pm, 6pm-10.30pm | daily
 11am-10.30pm | public holidays



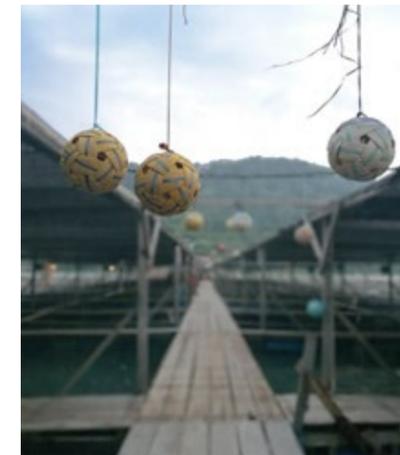
THIS SEA WE CALL HOME

At their Aqua Green floating farm, Sean Cheah and Doris Tang go beyond breeding popular fish species to do their bit for marine conservation, education, and healthy eating.



WHEN YOU COME HERE, YOU WILL NATURALLY LET GO AND RELAX.

CLOCKWISE FROM FACING PAGE: Sunset over Aqua Green; the floating farm is a short 10-minute boat ride from Batu Uban; relax to soothing views; a whimsical welcome sign; their workers haul up all kinds of rubbish from the sea and sometimes turn them into décor items.



The boat pulls away from Batu Uban jetty and speeds towards Pulau Jerejak. Soon, the sight of wooden shacks supported by floating platforms come into view. These are floating fish farms, and there are about 30 of them in this part of the waters.

One of the earliest to find their footing here is Aqua Green, owned by Sean Cheah and his wife Doris Tang. "We started five years ago," Sean reveals, "There were only two other farms back then." The couple are not new to this line; their first venture was at Nibong Tebal, the biggest aquaculture spot in Malaysia that's home to about 150 fish farms. When they started Aqua Green, the couple wanted to do things differently.

"People were always saying that wild caught fish is always better than farmed fish. We wanted to show that fish that are farmed without chemicals or antibiotics can yield the same satisfying taste and nutrients," says Sean. Thus began their journey into all-natural fish farming, for which they conducted their own research.

Sean, who studied aquaculture in Taiwan, turned to his friends and former

lecturers for help and to share resources. Wanting to keep things as organic as possible meant that they were up against multiple challenges—and skeptics, including the Fisheries Department, who told them it was impossible—not to mention higher costs. The pellet feed that they use, for example, are imported from Taiwan and are about 40 percent more expensive than regular feed. They also have to monitor the fish closely and watch out for signs of parasitic or bacterial infections.

Their efforts were slow to bear fruit and Sean admits that they lost a lot of money in the first two years. In the beginning, they could only operate on a small scale, producing enough for their own consumption. But word of their tasty, healthy fish began to spread and demand poured in. These days, they farm about 10 types of fish, including barramundi, red and golden snapper, garoupa (pearl, tiger, giant, and regular), and threadfin. Place your order at least one day in advance and they'll prepare clean, gut, vacuum pack and freeze the ready-to-cook fish for delivery. They cater to customers outside of Penang too; basically anywhere in Malaysia where Cool Ta-Q-Bin's temperature control delivery service is available.



CLOCKWISE FROM TOP: Sean and Doris; one of the farm's resident cats; their private dining is available for up to 10 persons at a time; Doris serves only the best and organic produce.

If you're not adept at handling seafood, you can have Doris cook for you at their farm. A self-admitted foodie, she's had no formal kitchen training but cooking comes naturally to her. "Cooking is an art, you put your heart and soul into it ... and everyone cooks differently. You can try to learn from someone many, many times but that still doesn't mean you can create the exact dishes," she explains.

Currently, their private kitchen is available on weekends only, for six to 10 guests, and advance reservations are a must. There is no fixed menu; you can expect fish and other seafood, but the rest of the meal (five to six courses) depends on what Doris gets her hands on. An advocate of healthy eating, she uses as much organic produce as she can from trusted sources. Even the hand soaps and detergents she uses are free of chemicals.

Doris likes to keep things fluid, preferring to get to know her guests before she starts cooking. "Human interaction is

very important, we must understand each other so that I know how to cater for you," she says, adding that "Here, you get only the best ingredients ... with good produce, the dish is already halfway to success." She counts grilled fish as one of her signatures along with gluten- and sugar-free cakes. Doris intentionally created an open kitchen so that guests can watch and chat with her while she cooks. Feel free to sample her pastes and ingredients, or ask about her methods or the utensils she favours. She's happy to share what she knows, and that extends to other areas of their farm.

"We see ourselves as a platform for awareness and education; we welcome kids to come and swim, help out on the farm, learn to fish—the emphasis is not on catching, but on learning patience and compassion. We also take them to the nearby islands to pick up rubbish." At times, their friends from Taiwan, who are trained social workers, would fly over to help run educational programmes. On Sundays, farm workers haul up garbage

floating around the farm and transport them to land to dispose of properly. Sean's dream is to work with local universities to study and research marine life and conservation in the area.

In the meantime, the couple is kept busy running the farm and catering to private diners. Guests usually comprise families or groups of friends, who tend to stay for hours to soak in the soothing ambience and laidback vibe. "When you come here, you will naturally let go and relax. It's akin to meditation. Even the simplest things that others do not see value in can be precious to you, the simplest food can be the best meal you ever had," Doris reasons, "If you're rushed for time, don't come here; you won't benefit from the experience." 🍷

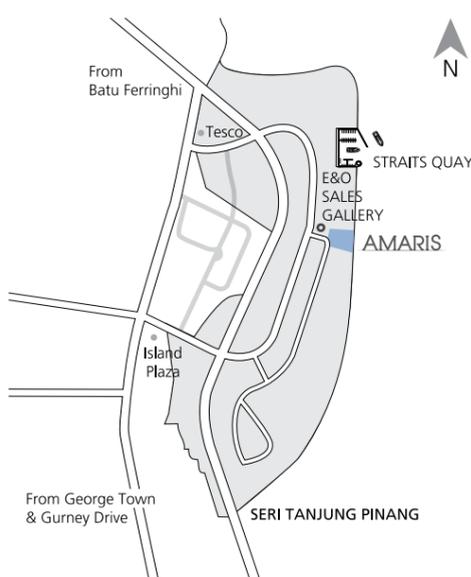
To arrange for a visit, book a private dinner or place an order, contact Sean or Doris via their Facebook page (Aqua Green) or WhatsApp +6012 490 1386.



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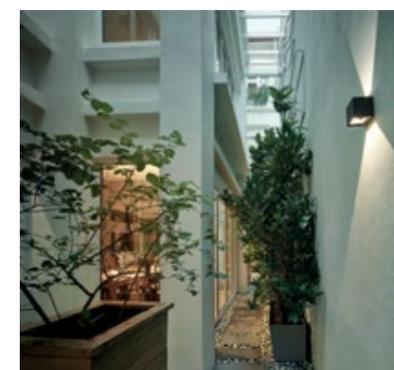
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IT'S A SMALL WORLD AFTER ALL

These young residents tell us what they like most about Quayside Waterpark.

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We ask some of Quayside's youngest residents about their favourite features and what would help boost the fun factor.



Sisters **Kaho** (6 years old) and **Haruka** (3 years old) **Nagayama** moved from Yokohama, Japan to Penang a year ago. Kaho names the slide pool as her favourite thing at the Waterpark, while Haruka loves getting on the swings at the park. When asked what they would add to the park to make it even more fun, **both agreed: "A chocolate shop!"**



Lee Jaemi (11 years old) is a Year 7 student at an international school not far from Quayside. Her favourite activity is swimming, and she loves all the pools at Waterpark. She also enjoys the playground, which she visits about once a week, usually with a couple of neighbours or with her cousins. "I like having things to climb!" she says. "I think it's already nice as it is ... buy maybe just have some food, like doughnuts and other sweet stuff."



Iber (6 years old), **Tiare** (5 years old), **Leilani** (3 years old) and **Roberto** (1 year old) **Bolignano** are of Italian-Japanese parentage. Iber and Tiare were born in Italy while Leilani and Roberto were both born in Malaysia. Roberto is obviously too young to field our questions but his older siblings knew exactly what they liked about Quayside Waterpark.

Iber My favourite is the slides, and also the climbing wall at the playground.
Tiare I like them too, we like to play together!
Leilani The swings!

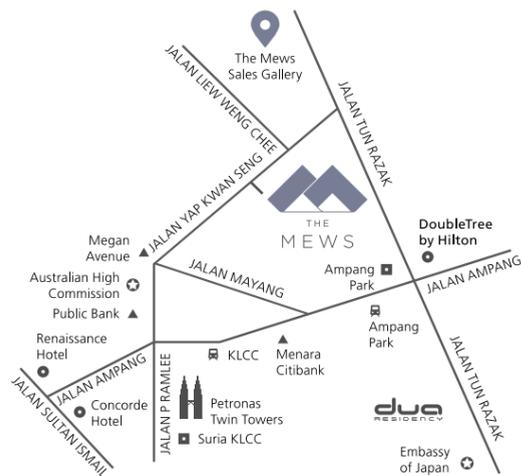
And what would they like to see at the Waterpark?

Tiare An ice-cream and candy store.
Leilani I like lollipops, pink and yellow lollipops.

I THINK THEY SHOULD ALSO PUT A CLIMBING WALL IN THE POOL



Actual photograph of living space at the two bedroom show unit.



Waze / Google Map: The Mews Sales Gallery

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Developer: KCB Trading Sdn Bhd (23546-V) • Developer's Address: Level 3A (Annexe), Menara Milenium, 8 Jalan Damansara, Damansara Heights, 50490 Kuala Lumpur, Malaysia. Tel: +603 2095 6868 Fax: +603 2095 0293 • Developer License: 10700-2/02-2018/148 (Valid Period: 05/02/2013 - 04/02/2018) • Land Tenure: Freehold • Expected Completion: August 2017 • Approving Authority: Dewan Bandaraya Kuala Lumpur (Reference No.: BP 13 OSC 2012 2155) • Sales & Advertising Permit: 10700-2/06-2018/01537/P (Valid Period: 20/06/2017 - 19/06/2018) • Land Encumbrances: RHB • Total Units: 256 units • Selling Price (RM): RM2,307,000 (Min) RM7,207,000 (Max) • Property Type: Apartment.

TIP: CHILL THE VEGETABLES AHEAD AND YOU GET INSTANT, ICE-COLD TREATS!

DETOX DREAM

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1 SPOONFUL OF HONEY

1 THUMB-SIZED KNOB OF GINGER

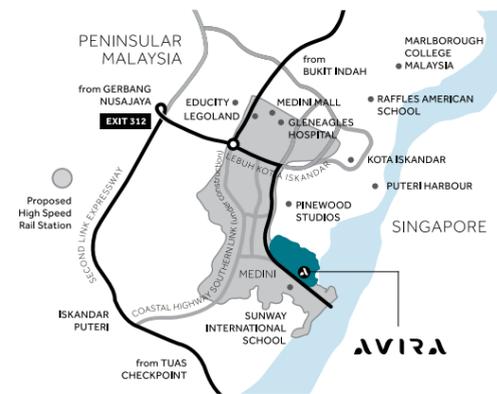
JUICE OF 1 GREEN LIME

JUICE OF 1 KEY LIME

1/2 STICK OF CUCUMBER (PEELED)



Photographed at the Type B show unit.



A 207-acre development, AVIRA is a masterplanned community made up of landed residences, serviced apartments, condominiums and commercial units; a series of urban hubs amidst green spaces that come together in perfect harmony to ensure your physical, mental and spiritual well-being.

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AVIRA Medini Iskandar, brought to you by Eastern & Oriental Berhad and the wholly-owned subsidiaries of Temasek Holdings (Private) Limited and Khazanah Nasional Berhad.

Waze / Google Map: AVIRA Medini by E&O

- 05 km to MALAYSIA - SINGAPORE SECOND LINK
- 06 km to GLENEAGLES MEDINI HOSPITAL
- 07 km to EDUCITY
- 10 km to PROPOSED HIGH SPEED RAIL STATION
- 28 km to JOHOR BAHRU CITY CENTRE
- 33 km to SENAI INTERNATIONAL AIRPORT
- 45 km to CBD SINGAPORE
- 65 km to CHANGI AIRPORT



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1 TABLESPOON OF OATS

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UPCOMING EVENTS

PETS FIESTA
9 SEPTEMBER 2017

If a Guppy Beauty Contest and Furry Grooming Contest sound like your idea of fun, make a date with this one-day carnival that promises to keep the whole family entertained. There will also be a display of exotic pets, educational talks on taking care of your pets, and lots of other fur kid-friendly activities.

STRAITS QUAY LANTERN WALK
1 OCTOBER 2017

It's time to bring out those lanterns and join our annual walk to celebrate the Mid-Autumn Festival. A Southern lion, dragon, and 'Chang Er' will be a part of the parade while live music performances and lantern riddles round up the evening's programme. Children below 12 can collect free paper lanterns from Straits Quay (limited to first 200 only, one lantern per child).

JUNIOR KOLAM MAKING COMPETITION
7 OCTOBER 2017

Open to children aged 7-12 competing in groups of threes, the aim is to transform a plain white board into a unique work of elephant art using vibrantly-coloured rice, in the style of the traditional Indian art of kolam. Let their creativity and imagination run loose!

ALL TIME FAVOURITE TRICK OR TREAT
29 OCTOBER 2017

Quirky costumes are the order of the day for the 300 kids who will embark on a candy quest with their 'Trick or Treat' passports. The first 100 to complete the task will receive a mystery goodie bag. Come in your best, funniest, and most eye-catching get up!



THRILLING THROWBACKS

Straits Quay residents have been living it up in the last few months!

1 STRAITS QUAY COMMUNITY TALENT SEARCH
8-16 APRIL 2017

They sang, they danced, they took to the stage like seasoned professionals—the Straits Quay community proved they are a truly talented bunch, mesmerising judges and the audience with one sterling performance after another. There were 27 contenders altogether, who not only took home attractive prizes but also valuable advice from the judges and a priceless experience.

2 90 MINUTES ZUMBA FITNESS PARTY
13 MAY 2017

Mother's Day took on a heart-pumping spin as we celebrated it with a Zumba Fitness Party. Mother-child pairs turned up in matching costumes and bonded while dancing to exhilarating salsa beats for a good 90 minutes. Their energy and enthusiasm were palpable throughout the session, and the three Best Dressed Mum & Child were awarded cash prizes.

3 HAPPYTHON FOR PEACE & HAPPINESS
17 JUNE 2017

About 1,000 yogis enjoyed a relaxing stretching session by the sea at Straits Quay under the guidance of professional instructors. Some lucky participants also received prizes from lucky draw sessions held throughout the event.

4 IBUMIE CHALLENGE MEE COOKING COMPETITION
6 & 7 JULY 2017

Ten pairs of cooking enthusiasts took cooking instant noodles to a whole new level, showing off skills and creativity to transform ordinary ingredients into extraordinary dishes.



GREEN ASPIRATIONS

E&O hosts Aidilfitri Open House and launches Think Green booklet.



In conjunction with Hari Raya, Eastern & Oriental Berhad (E&O) hosted an Aidilfitri Open House at Seri Tanjung Pinang for about 2,000 guests comprising residents, community leaders, school teachers, expatriates, and dignitaries, including Bukit Bendera MP Zairil Khir Johari.

The crowd, which started building up before noon, feasted on local delights such as satay, kambing golek, briyani rice, ais kacang, and cucur udang. While they tucked in with gusto, students from SK Tanjung Tokong and Tadris Ar-Rasyiddin performed traditional dances, adding to the festive atmosphere.

At the event, E&O also unveiled its Think Green booklet, a colourful 72-page volume that captures the community education programme from its inception in 2013 until now. It serves as a tribute to the people, groups, and establishments



that have supported E&O's efforts towards building a long-term focused and meaningful engagement programme in Penang.

In launching the booklet, E&O Property (Penang) Sdn Bhd general manager Zawawi Yusop thanked Think Green's outreach partner, the Consumers' Association of Penang (CAP), and permaculture design partner, Cultivate Central, for helping to shape and drive the food garden and programme. Zawawi also attributed its success to the schools involved: SK Tanjung Tokong, SJK(C) Hun Bin, SJK (T) Azad, Tadris Ar-Rasyiddin, SMK Tanjung Bungah, and SK Pendidikan Khas Persekutuan Pulau Pinang. "We hope the ideas and activities shared within the booklet will be beneficial to anyone wanting to create green urban spaces, grow food in small spaces and cultivate community spirit with children," he said. 🌱



PLANTING THE FUTURE

E&O completes mangrove replacement planting programme in Nibong Tebal



E&O delivered on its pledge to plant 1,500 mangrove saplings under a programme that was launched in May 2016, as part of the company's commitment to inculcate eco-consciousness and foster community spirit at the same time.

The third and final installment saw the last 500 saplings of *Rhizophora Apiculata* (bakau minyak) and *Rhizophora Mucronata* (bakau kurap) being planted in Sungai Acheh, Nibong Tebal together with community leaders from Tanjung Tokong (who were represented by the Fisherman's Association of

Tanjung Tokong, Paramount and Persiaran Gurney Fisherman), parent-teacher associations of various schools, and residents' associations from the area. Penang Forestry Department officer Mis Maizura Amat Kaulan was also present at the event.

Before the planting commenced within the mangrove forest, the Penang Inshore Fishermen Welfare Association (PIFWA)—one of two partners of the programme, with the other being the Penang Forestry Department—gave a briefing on the significance of mangroves in sustaining coastal ecosystems. 🌿



HUNTING FOR NATURAL TREASURES

Students pit their eco knowledge in a 'green' treasure hunt.

Nine teams, 81 students, five game stations, three winners—the annual Think Green Treasure Hunt, a collaboration between E&O Berhad and Consumers' Association of Penang (CAP), that took place at Straits Green public park in March was filled with cheers and excitement.

Students from SK Tanjung Tokong, SJK (T) Azad, and SJK (C) Hun Bin had to perform a variety of tasks that included

nature quizzes and physical challenges. They also drew upon their knowledge on recycling and composting, in meeting Think Green's objective of raising eco-consciousness and awareness.

The top three teams walked away with cash prizes of up to RM1,000 and a colouring set each. Penang Agriculture, Agro-based Industry, Rural Development and Health Committee chairman Dr Afif Bahardin gave away the prizes. 🍀

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