

Book Tour Baba Nyonya

This longtime Malaysian fashion icon was originally a long, straight, Arab-inspired top of plain woven cotton. The Nyonyas, the women of the early Peranakan community, gradually transformed it into a shapely, embroidered, translucent blouse, fastened with a set of chained brooches and worn with a matching hand-drawn batik sarong. Sheer, romantic, alluring, yet sedate, the designs of Nyonya kebaya crosses several generations and cultures. This book showcases the collection of Datin Seri Endon Mahmood, wife of the Prime Minister of Malaysia.

The A to Z of Malaysia encapsulates the development of Malaysia from prehistory to the early years of the 21st century. It covers not only Malaysia's history but also its politics, economy, multiethnic society, multiculturalism, scientific and technological developments, and the state of its environment. A host of contemporary issues and challenges are featured, including ethnic polarization, economic equity, and polygamy; concepts like Ketuanan Melayu (Malay Dominance), "Malaysian Malaysia," "Malay," and Islam Hadhari (Civilizational Islam); and terms like "Ali Baba" business, kiasi, bejalai, and "Twenty Points." Over 500 cross-referenced dictionary entries are contained in this reference, covering everything from

ethno-historical entries to those on culinary favorites and personalities. A chronology, an introductory essay, appendixes, and a bibliography complement the dictionary entries, enhancing the authoritative and up-to-date information provided.

DK Eyewitness Travel Guide: Malaysia and Singapore is your in-depth guide to the very best of this region. Whether you want to discover the best places to spot colorful fish and jungle-dwelling animals like orangutans, or are looking to sample the incredible food in the ultra-modern metropolises of Kuala Lumpur and Singapore, this region offers an astounding range of experiences. Discover DK Eyewitness Travel Guide: Malaysia and Singapore + Detailed itineraries and "don't-miss" destination highlights at a glance. + Illustrated cutaway 3-D drawings of important sights. + Floor plans and guided visitor information for major museums. + Guided walking tours, local drink and dining specialties to try, things to do, and places to eat, drink, and shop by area. + Area maps marked with sights and restaurants. + Detailed city map of Singapore includes street finder index for easy navigation. + Insights into history and culture to help you understand the stories behind the sights. + Suggested day trips and itineraries to explore beyond the city of Singapore. + Hotel and restaurant listings highlight DK Choice special recommendations. With hundreds of full-color

photographs, hand-drawn illustrations, and custom maps that illuminate every page, DK Eyewitness Travel Guide: Malaysia and Singapore truly shows you this region as no one else can.

Discover the rarified Peranakan (native-born Chinese of Southeast Asia) aesthetics that are today highly sought-after for their beauty: distinctive furniture and ceramics, textiles and jewelry, and many other art objects. Peranakan Chinese Home displays these extraordinary objects, visible markers of a highly developed culture. The broad range of beautiful objects which the Peranakan Chinese created and enjoyed in their daily lives is astounding. Each chapter in *The Peranakan Chinese Home* focuses on a different area and presents objects used or found in those spaces. Each piece is described in the context of their utility as household objects, as part of periodic celebrations to mark the Chinese New Year and other holidays, or in important life passage rituals relating to ancestor worship, birth, marriage, mourning and burial. The meaning of the rich symbolic and ornamental motifs found on the objects is discussed in detail and key differences are highlighted between Peranakan objects and similar ones found in China. A fascinating mix of Chinese, European and Southeast Asian influences, the distinctly Peranakan identity of a people and their culture is beautifully portrayed through objects and archival photographs in this

lovely and exotic book.

The nineteen articles in this volume examine the ethnic Chinese in Singapore, presenting a fascinating cross-country comparison between the past and the present. While some issues address the issues of tradition and modernity, others trace the process of change, especially economic, social and cultural change in terms of ethnic Chinese society, politics, identity, business and literature in these two countries.

A fascinating ethnographic study of the cultural politics of urban redevelopment in Kampung Serani, one Penang community, in the 1990s. Through interviews, newspaper reports, and other records, Goh considers changing notions of culture, ethnic identity, and urban space.

Over the past two decades, Singapore has advanced rapidly towards becoming a both a global city-state and a key nodal point in the international economic sphere. These developments have caused us to reassess how we understand this changing nation, including its history, population, and geography, as well as its transregional and transnational experiences with the external world. This collection spans several disciplines in the humanities and social sciences and draws on various theoretical approaches and methodologies in order to produce a more refined understanding of Singapore and to reconceptualize the challenges

faced by the country and its peoples.

Facing challenges in an increasingly colonial world, Chye Hoon, a rebellious young girl, must learn to embrace her mixed Malayan-Chinese identity as a Nyonya--and her destiny as a cook, rather than following her first dream of attending school like her brother. Amidst the smells of chillies and garlic frying, Chye Hoon begins to appreciate the richness of her traditions, eventually marrying Wong Peng Choon, a Chinese man. Together, they have ten children. At last, she can pass on the stories she has heard--magical tales of men from the sea--and her warrior's courage, along with her wonderful kueh (cakes). But the cultural shift towards the West has begun. Chye Hoon finds herself afraid of losing the heritage she so prizes as her children move more and more into the modernising Western world.

The DK Eyewitness Malaysia & Singapore Travel Guide is your indispensable guide to this beautiful part of the world. The fully updated guide includes unique cutaways, floorplans and reconstructions of the must-see sites, plus street-by-street maps of all the fascinating cities and towns. The new-look guide is also packed with photographs and illustrations leading you straight to the best attractions on offer. The uniquely visual DK Eyewitness Travel guide will help you to discover everything region-by-region; from local festivals and markets to day trips around the countryside. Detailed listings will guide you to the

best hotels, restaurants, bars and shops for all budgets, whilst detailed practical information will help you to get around, whether by train, bus or car. Plus, DK's excellent insider tips and essential local information will help you explore every corner of Malaysia & Singapore effortlessly. DK Eyewitness Malaysia & Singapore Travel Guide - showing you what others only tell you. Now available in PDF format.

Contains over eight hundred alphabetically arranged entries that provide information about topics related to the historical development and global influence of Southeast Asia, covering politics, war, religion, socioeconomics, ethnohistory, geography, and folklore.

Debbie Teoh's Favourite Recipes is a delightful collection of 42 mouth-watering recipes, each with a theme of hidden taste sensations from one of Malaysia's most well-loved Peranakan chefs.

Classic items such as pot stickers, samosas and Vietnamese rice paper rolls, and Peranakan favourites such as pulut inti, sweet potato kuih ku and Nyonya lepat kacang, are included, while popular treats such as five-spice rolls, baked pau, rice dumplings and steamed meat dumplings are reinterpreted to offer exciting new variations.

Uncover the gems in this book and draw inspiration to come up with your own creations with Chef Debbie Teoh

This is a delightful collection of short stories, teeming with fascinating and interesting characters, unexpected twists and turns, cultural rituals, beliefs and superstitions and poignant events in the life stories of the Peranakans. Lee Su Kim's latest book brings you into another world, a world that many know little about; the world of the Babas and Nyonyas or the Straits Chinese, a colourful, flamboyant and unique community still in existence today in the former Straits Settlements of Malacca, Penang and Singapore

Malaysia is one of the most intriguing countries in Asia in many respects. It consists of several distinct areas, not only geographically but ethnically as well; along with Malays and related groups, the country has a very large Indian and Chinese population. The spoken languages obviously vary at home, although Bahasa Malaysia is the official language and nearly everyone speaks English. There is also a mixture of religions, with Islam predominating among the Malays and others, Hinduism and Sikhism among the Indians, mainly Daoism and Confucianism among the Chinese, but also some Christians as well as older indigenous beliefs in certain places. This second edition of Historical Dictionary of Malaysia contains a chronology, an introduction, appendixes, and an extensive bibliography. The dictionary section has over 500 cross-referenced entries on important personalities, politics, economy,

foreign relations, religion, and culture. This book is an excellent resource for students, researchers, and anyone wanting to know more about Malaysia.

Tourism and Politics aims to disseminate ideas on the critical discourse of tourism and tourists as they relate to politics, through a series of case studies from around the world written by specialists with an emphasis on linking theory to practice. That tourism is a profoundly important economic sector for most countries and regions of the world is widely accepted, even if some of the detail remains controversial. However, as tourism matures as a subject, the theories underpinning it necessarily need to be more sophisticated; tourism cannot be simply 'read' as a business proposition with a series of impacts. Wider questions of politics, power and identity need to be articulated, investigated and answered. While the making and consuming of tourism takes place within complex political milieux with multiple stakeholders competing for benefit, the implications are not fully understood. Literature on tourism and politics is surprisingly limited. This book will make a substantial contribution to the theoretical framework of tourism.

A Peranakan Legacy captures the rich heritage of a fast disappearing way of life and put on record many traditions and practices which were previously handed only down from generation to generation. The term 'Baba' is used to refer to the Straits-born Chinese or

Peranakans. The Babas boast a unique culture and way of life that is an amalgamation of Chinese and Malay customs and etiquette. Their culture is perhaps best captured in the beautiful clothing, stunning jewellery, pretty porcelain and other artefacts used in daily living. Girls were taught, from a young age, how to cook a variety of elaborate meals as well as crafts such as beading and embroidery. The result is a rich legacy of splendid kebayas (embroidered blouses), beadwork and various other items. Through lavish, full-colour photographs of Peranakan artefacts and clothing, this book explains the origins of the various customs and traditions. While some customs are still practiced today, other more complicated ones have disappeared as modern babas adapted to contemporary lifestyles which are deemed more convenient and practical.

This book offers a glimpse into an almost unknown but distinct community in Singapore and Malaysia: the Peranakan Indians. Overshadowed by the larger, more widespread and more influential Peranakan Chinese, this tightly knit community likewise dates back to early colonial merchants who intermingled with and married local Malays in Malacca. Most Peranakan Indians are Saivite Hindus, speak a version of Malay amongst themselves, and have a cuisine influenced by all three major cultures of Malaysia and Singapore (Malay, Indian, Chinese). Bringing together original interviews and archival material, this accessible book documents the all-but-forgotten history, customs, religion and culture of the Peranakan Indians of Singapore and Malacca.

With over 800 unique photographs, this Chinese arts

book is a feast for the eyes. Produced exclusively for wealthy Chinese communities along the Strait of Malacca in the 19th and early 20th centuries, Peranakan Chinese porcelain is enjoying a resurgence of interest among collectors. Straits-born Chinese, or Peranakans, in Penang, Malacca and Singapore, used this ornate and colorful enamelware on festive occasions such as weddings, birthdays, anniversaries and Chinese New Year. Peranakan Chinese Porcelain is richly illustrated and includes key information on reign marks and factory marks. In-depth discussion of the motifs, colors, forms and functions of Peranakan Chinese ceramics makes this an invaluable reference. Supporting photographs and text introduce related aspects of Peranakan culture including architecture, dress, cuisine and customs, making Peranakan Chinese Porcelain a wonderful contribution to the history of the Straits Chinese. Since ancient times, Southeast Asia has been an important link in the trade routes connecting China with India, Arabia and Europe. Contacts between China and the states of the Malay-Indonesian archipelago were reported as early as the fifth century AD, and Chinese tradespeople began to settle in this region in the 15th century. Chinese communities emerged in the port cities of Java, Sumatra and other islands of the archipelago, and especially along the west coast of the Malay Peninsula, in what would become known as the Straits Settlements: Penang, Malacca and Singapore. This book provides a detailed account of the development of the Straits Chinese social and material culture. The text is illustrated with many historical photographs, and a very

large selection of high quality colour plates of architecture, furniture, costumes, beadwork, textiles, embroidery, gold and silver jewellery, domestic objects and ceramics.

Lonely Planet Best of Malaysia & Singapore is your passport to Malaysia and Singapore's top sights and most authentic experiences. Enjoy some of Malaysia's best food in charismatic George Town, or sing karaoke at the Night Market, all with your trusted travel companion.

Pure reading pleasure from start to finish ... bitter-sweet, light and delicate as the kebaya, spiced with the tang of sambal belachan. From the author of the award-winning bestseller *Kebaya Tales* comes yet another amazing collection featuring the colourful world of the babas and nyonyas. In *Sarong Secrets*, Su Kim tells more tales of passion and unfulfilled love, of innocence lost, greed and betrayal, of loneliness and the search for a sense of belonging – all of which harken to the unique Peranakan culture, a heritage teetering on the brink of extinction. Filled with humour, wit and vivid details, her compelling stories will delight and excite. Interspersed amongst her stories are pictures of beautiful sarongs, accessories and artifacts from a unique community renowned for its love of colour and sumptuous material culture. About the Author Lee Su Kim is the author of nine books including two bestsellers. An Associate Professor of English at the School of Language Studies and Linguistics, Universiti Kebangsaan Malaysia, Selangor, Su Kim has a Doctorate in Education from the University of Houston. Her research interests are in Language, Culture and

Identity. She has presented papers at international conferences in Europe, the USA and Asia, and published widely on language and identity issues. In October 2010, she was an invited writer to the Ubud Writers & Readers Festival at Ubud, Bali.

Memories of a Nonya was first published in 1981. This reissue of the book is based on the 1982 edition. The late Queeny Chang was a trailblazer. She spoke English, Malay, Dutch as well as several dialects. She led an extraordinary life and in this book, she presents a vision of a way of life that has long since vanished. Her authentic biography opens the windows of time and allows the images of the old world charm of the early 1900s to be seen again. She paints colourful portraits of her family, relatives, and many friends, particularly of her strong minded but fastidious and flamboyant mother. What she had to say to her life with her famous father, the late Mr. Tjong A Fie is both fascinating and touching. Here is a story of a gentle woman, very real, warm and sincere.

Dynamism of Local Knowledge: Revisiting History and Culture give readers a critical view of history and culture through the lenses of contributors' understanding of local knowledge and its epistemology. The essays in this volume explore the various facets of Malaysian traditions, culture, history and lifestyle. The perspectives of history and culture take a dynamic turn through exploring genres such as dance, literature, traditions and language. This book will highlight the new dynamic in local knowledge through its publication as the selected essays discuss a wide range of topics that reflect the transdisciplinary research perspectives of the respective contributors.

This dictionary documents the vast storehouse of unusual words, phrases, idioms and expressions used by Baba Chinese communities in Singapore, Malaysia, Indonesia and elsewhere. It aims to help younger Babas learn and maintain this unique language. An introduction to the language, a glossary and notes on cherki (a popular Baba game) are also included.

An estimated 60,000 Chinese entered Mexico during the late nineteenth and early twentieth centuries, constituting Mexico's second-largest foreign ethnic community at the time. The Chinese in Mexico provides a social history of Chinese immigration to and settlement in Mexico in the context of the global Chinese diaspora of the era. Robert Romero argues that Chinese immigrants turned to Mexico as a new land of economic opportunity after the passage of the U.S. Chinese Exclusion Act of 1882. As a consequence of this legislation, Romero claims, Chinese immigrants journeyed to Mexico in order to gain illicit entry into the United States and in search of employment opportunities within Mexico's developing economy. Romero details the development, after 1882, of the "Chinese transnational commercial orbit," a network encompassing China, Latin America, Canada, and the Caribbean, shaped and traveled by entrepreneurial Chinese pursuing commercial opportunities in human smuggling, labor contracting, wholesale merchandising, and small-scale trade. Romero's study is based on a wide array of Mexican and U.S. archival sources. It draws from such quantitative and qualitative sources as oral histories, census records, consular reports, INS interviews, and legal documents. Two sources, used for the first time in this kind of study, provide a comprehensive sociological and historical window into the lives of Chinese immigrants in Mexico during these years: the Chinese Exclusion Act case files of the U.S. Immigration and Naturalization Service and the 1930 Mexican municipal

census manuscripts. From these documents, Romero crafts a vividly personal and compelling story of individual lives caught in an extensive network of early transnationalism.

Through the lens of Chinese food, the authors address recent theories in social science concerning cultural identity, ethnicity, boundary formation, consumerism and globalization, and the invention of local cuisine in the context of rapid culture change in East and Southeast Asia.

Why is so little known about one of the first hybrid cultures formed before the discovery of the New World? In a personal quest for meaning and understanding of his culture's early days to the present, the author stumbles across revealing forces and world events filled with intrigue. In the process, he discovers what compelled his Chinese ancestors to risk their lives and travel thousands of miles on the high seas in search of a new home in Southeast Asia. The result of their union with the local women is the formation of the Baba Nyonya Peranakan culture of Malaysia and Singapore. In this uniquely-written and image-rich book, the author ties in elements of the culture's millenia-long history with personal recollections of his family and cultural life. We are also introduced to his family members and ancestors, as well as stories and recipes of his grandmothers' legendary Nyonya cooking that is perhaps the World's first fusion cuisine.

It started out as a simple labour of love for her family, and grew to become a national phenomenon. Mrs Lee Chin Koon (1907-1980), mother of Singapore's founding Prime Minister Lee Kuan Yew, and a Peranakan by descent, spent a lifetime compiling her own collection of family recipes. She had intended to pass down the secrets of her homecooked Peranakan and local dishes, perfected over the years in her very own kitchen, to her children and grandchildren. In 1974, her heritage recipes were eventually published as Mrs Lee's Cookbook, and were embraced by an entire nation. Her book

has since seen numerous reprints, and has become widely accepted as one of the leading authorities on Peranakan and local cuisine in Singapore. Since the original version remains out of print, Mrs Lee's granddaughter Shermay Lee has faithfully reworked these well-loved heirloom recipes into two fully illustrated cookbooks, *The New Mrs Lee's Cookbook: Volume 1* and *Volume 2*, launched in 2003 and 2004 respectively. These revised editions have become well-loved classics in their own right, showcasing the richness and diversity of modern Peranakan cooking, while staying true to its traditional roots. The first volume won the prestigious Gourmand World Cookbook Awards in 2003. This second cookbook, *The New Mrs Lee's Cookbook Vol. 2: Straits Heritage Cuisine*, features a mix of Chinese, Malay and Eurasian dishes, and also includes anecdotes explaining their origins. New sections have also been added, including: *Baba Nyonya Heritage: Peranakan Weddings from a Malaccan Perspective* was written by a sixth generation Baba, who has practiced the traditions of Peranakan weddings over a span of eight decades. During the course of his life, he observed, learned and participated in every aspect of traditional Baba Nyonya weddings – from the matchmaker's arrival, to exchanges between the families, to the actual wedding, which comprises many small and intimate ceremonies of its own. Having been a firsthand witness and participant at the traditional Peranakan weddings of many family members (including his own), he is uniquely qualified to be the author of such an important cultural document. The intention of this book is to document and preserve the traditions of Peranakan weddings, both in their original form and as they have been adapted over the years, in order to ensure that future generations will continue to live up to the proverb "Biar mati anak, jangan mati adat." (Our cultural identity is more precious than our flesh and blood).

You are probably familiar with the spicy Peranakan cuisine or even have friends who are great at cooking it. But there is definitely more to the Peranakan culture than what's cooking in the kitchen. Have you ever wondered why they speak the way they do? Why are they always singing the *dondang sayang*? What is the big deal about *cherki* games? And, more importantly, what does it mean to be a Peranakan? With a heritage that combines the best of the Chinese and Malay cultures, the hybrid nature of the Peranakans has yielded enviable works of art in the realm of architecture, embroidery, beadwork and the culinary arts. Join us on a colourful journey into the history, lifestyle and unique character of the Peranakan people.

This book combines the passionate and the practical features of the *kebaya* fashion. It renews the intricate embroidery work of the past through the creative adaptation to fit contemporary demands. The outfit can be worn and cared for on a daily basis or based on creative preferences of the *nyonyas*. The book also shares tips and ideas on matching the *kebayas* with the *sarongs* (skirts) so as to achieve an amazing ensemble! Aspects of the *sarong* art is also highlighted.

If you think that most Peranakans live to eat, you may be correct. After all, good Peranakan cuisine isn't a matter of tossing just anything edible into the cooking pot. It is a carefully nurtured craft, perfected through decades and possibly centuries of trial and error. Yet, Peranakan cuisine is more than just about good food. It encompasses the customs and traditions of the Peranakans, their culture and history. This book

showcases the various aspects of their cuisine, and illustrates how food has become an essential part of Peranakan life.

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