

ISSUE 15



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CAMPUS

MICA (P) 252/07/2010

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Illustration by Nurfarahiah Saparwan, LASALLE College of the Arts

the
food
issue

Eat, Drink & Be Merry!
PEACE, LOVE AND SOUP
Literary Nibbles



FATAL FOODS Good Food, Good Design

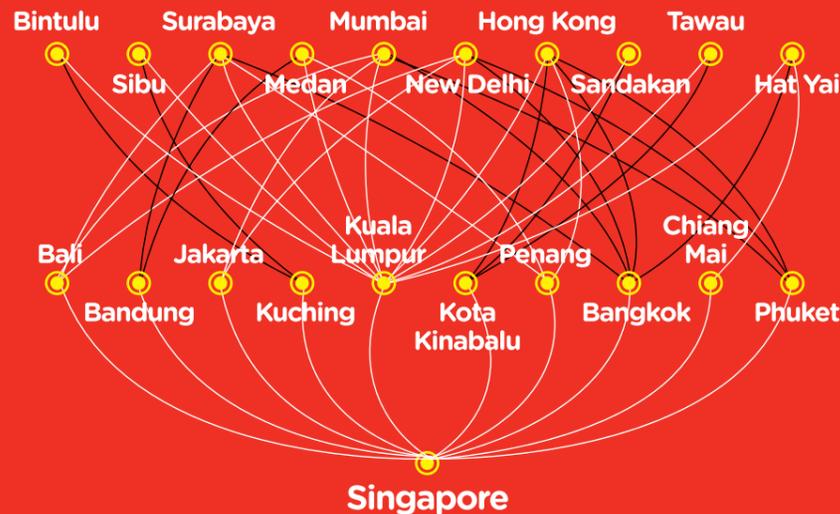


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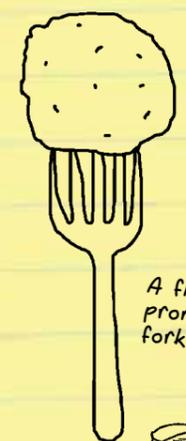
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FOR GOODIES!



A five-
pronged
fork?



REGULAR STUFF

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merrily

Looking for interns:

* **Fine Arts:** To create layouts, covers and amusing caricatures of other colleagues

* **Graphic Design:** To assist in conceptualisation and layout for print and web

* **Web Design:** To help us develop, expand and enhance our site

* **Writing & Reporting:** To conceptualise, research and write original stories

* **Beverage Dispensing & Affiliated Services:** To operate complex, multi-function automated coffee dispenser, have a working knowledge of basic Italian (espresso, grande etc.), and remember which mug belongs to whom.

Fringe benefits include a shared table space, free Red Bull, pizza during deadlines, unlimited use of in-house exercise facilities (our office is a 3rd floor walk-up). We can accommodate flexible hours, since we're always working. You should be creative, confident, and able to take direction, but still develop your own voice within a piece of work. Our work environment is fast-paced. What we are is a goal-oriented team of chronic workaholics, looking for other like-minded, impressionable young talents, to mold into our own, twisted image. We are not hiring right now, so don't ask. But we are looking to nurture and develop future talent.

Anyone not put off by the above should email 75 words or less about themselves and what position they'd be keen to fill to campusinterns@gmail.com.



Konosuke Matsushita
 Founder of one of Japan's
 greatest corporations,
 Panasonic, known to many
 as "the God of management"
 and a top world industrialist.

Mr Konosuke Matsushita's LESSON #1:
 "You cannot fail if you keep going until
 you do succeed."

Somewhere in Fairytale Land...
 Blondies fight against the Frizz Zombies
 who terrorize the kingdom by frizzing
 everyone's hair...



Wow!

10 MINUTES LATER...

YES!

FOR LONGER LASTING STRAIGHTNESS AND HEALTHIER CUTICLES.

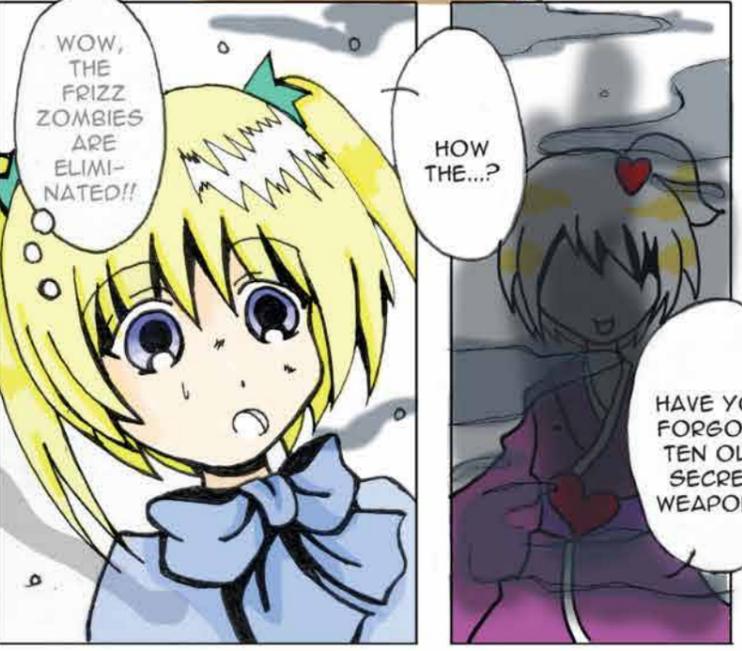
Manga by Shizuka Nakabayashi | Ngee Ann Polytechnic School of InfoComm Technology, Multimedia & Animation



Panasonic
 ideas for life

EH-HS70 PLATINUM ION STRAIGHTENER

- * PLATINUM NEGATIVE ION WITH TWIN EXTERNAL OUTLETS
- * EVEN HEAT PLATE, QUICK HEAT UP
- * 5 TEMPERATURE SELECTIONS WITH LED TEMPERATURE LEVEL DISPLAY



WE'VE GOT THE EH-HS70!

Cheat Sheet by Prabhu Sivam

#15 Impress Your Party Buddies



Part of knowing how to being a bar crawler involves knowing your way around a bar. Whether you're a teetotaler, a social drinker or borderline alcoholic, knowing your alcohol can earn you brownie points the next time you try to act all suave and sleek at a bar. You may not particularly care about what you're drinking, but it's always a useful fall-back conversation topic.

Here's a quick-and-concise guide to most popular tipples in the world.



Bin numbers are like addresses

MALT-TEASERS

The centerpiece of any Italian mobster movie, whiskey is often segregated to 3 basic malt types which include blended malt, single malt and grain malt. Blends include an accurate mix of barley, rye, wheat and maize. The most infamous of these subtypes include Scotch (which originates in Scotland) which is the sentimental and defacto choice of whiskey amongst whiskey enthusiasts and of course, mafia bosses.



Matured in casks, not bottles

THE BIN

In the bar world, a bin actually refers to the storage area in a wine cellar and is not connected in anyway with rubbish collection points. With successful harvests each year, wines are allocated the same bin areas and numbers citing lady luck. Over time, bin numbers have become infused with wine types - you have your Shiraz Bin 50, Chardonnay Bin 65 and Semillon Bin 777. Therefore, bin numbers became brand names depicting a style of wine, and have absolutely nothing to do with the origin of the grapes or type of harvest.

BLACK VELVET

When the gritty stronghold of stout met the elegant, high browed champagne the Black Velvet was born. The love child of 2 alcohol types at extreme ends of the social strata. Black Velvet is a beer cocktail made from stout beer (usually Guinness) and traditional champagne. Preparation is easy: take a tall champagne flute, fill to half with chilled stout beer and drizzle champagne over a spoon turned upside down over the top of the glass so that the liquid runs gently down the sides rather than splashing into the lower layer and mixing with it. There you have it, royalty in a glass.



For those who want the best of both worlds

CHAMPAGNE SUPERNOVA

Depicted in films and novels as being the tipple of choice for those living "The Good Life", people will drink champagne just to prove they're having a good time, never mind the fact that a good bottle of bubble will set you back by \$150.

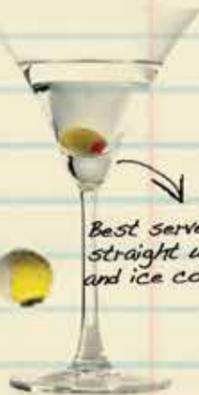
Champagne actually refers to a region in France, and authentic champagne must come from it, to be labeled and distributed as so. Everything else is sparkling white wine. Grab yourself a bottle of Moet + Chandon or Dom Perignon this festive season and understand why it has been hailed as the "fluid of the fairies".



Be wary of being hit by one of these during celebrations

SHAKEN NOT STIRRED

Immortalised by the thick Scottish accent of Sean Connery in the first installment of the James Bond series, the "shaken not stirred" line has etched itself into the cornerstone of bar lingo. James Bond has probably given birth to more martini drinkers than all the bar joints in the world. So why did he want his martini one way, and not the other? A traditional martini is made with gin, vermouth and topped off with a peel of lemon. A vodka martini, substitutes vodka with gin - the kind Bond guzzles down. In a vodka martini, cold is key: a vodka martini that is not ice-cold tastes like lighter fluid. So you shake them in ice. Simple, no?



Best served straight up and ice cold!

WORD ON THE WEB: CAMPUS BLOGGERS HAVE THEIR SAY

Q: WHAT WAS YOUR MOST EXTREME DINING EXPERIENCE?

Campus Magazine hunted down four popular youth bloggers to capture their opinions on the hot topics of the moment. Check back here for the next few issues where Yingzi, Jen, Yong Wei, and Gaya share their thoughts on a topic related to our issue's theme. This time around, it's food, and here's what the bloggers had to say about the question we proposed.

About 2 years ago, I went to Hog's Breath at Chimes with a buddy, and we told the waiter to give us 5 minutes to look through the menu. Just as we settled down, a group of ang mohs came in. As they entered, the waiters and waitresses pretty much kept sticking to them, they ordered half a dozen pints, and were served quickly. Patiently, we waited, we waved to the 2 or 3 waiters, but they just simply gave us a gesture that said, 'please wait, I'll be back' over and over for almost 45 minutes.

My buddy and I got fed up, so we simply stood up and walked away - down to Harry's to have some wine to chill it off, and that was the worst dining experience I had.



YONG WEI

> IN AN ASPIRING FILMMAKER AND ACTOR, FULL OF FUN, FUN, FUN. I LOVE MAKING FUN OF EVERYTHING AND GETTING A LAUGH FOR EVERYONE.

HTTP://YONGWEI.SG
WHAT TO EXPECT: EXPECT THE WTH-NESS, EXPECT ME TO POINT OUT ON ISSUES, AND READ UP ON MY RECOMMENDATIONS.

GAYATHIRI

> I LOVE RAIDING THRIFT STORES FOR MARVELOUS DEALS AND I DREAM ABOUT BURNING ALL CROCS SANDALS AT A STAKE SOMEDAY.

HTTP://POPSPOKEN.WORDPRESS.COM
WHAT TO EXPECT: ALL THE LATEST, HOTTEST & MOST DANGEROUS IN POP-CULTURE, ENTERTAINMENT, LIFESTYLE & FASHION. IN OTHER WORDS: CRACK.

If you're a Singaporean who lives to eat and not one who eats to live, you'd be aghast at the dining experience that I encountered. During a hot and sticky evening, my friend and I were looking for a place to have dinner at. We came across an alfresco cafe that had seats under trees. The place was quite packed so I got a Caesar salad and he, waffles. It took half an hour and our table candles to extinguish before our orders arrived. The waiter upset my first drink and had to get me another (coke and non-existent ice cubes). The food was horrible: my salad a congealed mass of wilted romaine lettuce and olive oil, while the waffles, akin to concrete slabs! We could hardly down our food. While we were getting ready to leave, a cleaner flung his dirty cloth in our direction and sent a sprinkle of food debris on my hair and my friend's face! The horror! Needless to say, we're never going back there again.



JEN

> I REALLY LIKE CATS, COINS AND LOOSE CHANGE ANNOY ME.

HTTP://JEMHAWEL.COM
WHAT TO EXPECT: MY BLOG BASICALLY DOCUMENTS MY TRAIN OF THOUGHTS, AND THE RAILWAY ISN'T LINEAR, SO IF YOU FOLLOW ME YOU PROBABLY ALSO ENJOY RUNNING AFTER TAXIS AND EATING YOUR RICE WITH HONEY.

My own dining experiences have been relatively normal-sure, I've had my share of surprisingly fantastic food and disappointingly expensive yet tasteless dishes, but they're all relatively run of the mill. My friends though, they're a wealth of Fear Factor and Reality TV fuel. I had a particular schoolmate from back when I was still in secondary school who used to eat wanton mee everyday. One inconspicuous Wednesday, when she was halfway into her mee, she found a roach grinning back up at her. Needless to say, she shrieked and overturned her drink onto - surprise surprise - me, who was sitting opposite her. On second thought, that was a pretty extreme experience for me too.



YING ZI

> A BUBBLY, FUN-LOVING GIRL WHO'S OUT LOOKING FOR ADVENTURES IN ALL PARTS OF THE WORLD.

HTTP://WHIRLWIND-DREANZ.BLOGSPOT.COM
WHAT TO EXPECT: A BLOG ON ALL SORTS OF INDULGENCE IN LIFE AND LIVING IT TO THE FULLEST. NO REGRETS, FOR WE ONLY LIVE ONCE.

One of my worst dining experiences was at Plaza Singapura. Some friends and I visited the Chinese cafe and found one of the dishes to be too salty. We got it changed but it was still as bad as before. So when the bill came, we were naturally unhappy when we were made to pay for the distasteful dish. As we stood outside wondering what we should do, we saw a camera flash at us, snapped by one of their staff. Angered, we took out our cameras. Before we could even do anything, the manager came rushing out and shouted at us to delete any photos that we might have taken. The last straw came when he challenged us to call the police. So we agreed. He went to get the phone but instead, called someone on a higher level. He came back with a honeyed voice and told us leave our contact numbers so that they can call us back to rectify the situation. As the saying goes, 'Customers are 95% right.' I guess it doesn't apply here.

YOU DON'T WANT TO MISS THIS.



Many will think and many will choose, but there's only enough room for one victor. Leave no vote unturned because the only way for your favourite cutie, hottie and brands to walk away with our wicked frisbee awards is through YOUR approval. You have until 17 December to vote at www.mideayouthchoice.com, so act now.

Also, join us at the **midea Youth Choice Awards 2012** at **Zouk** (voted Favourite Nightspot last year)! Lined up are your favourite celebs strutting down the red carpet, incredible performances by local artistes and lucky draws with great prizes! We're setting up an unforgettable night for all youths and the young at heart!

When: Friday the 13th January 2012
6pm - 9pm

Where: Zouk (Official Venue Sponsor)

Admission: Free

First 200 to RSVP to the event on our website www.mideayouthchoice.com will receive a goodie bag worth \$200 and a non-alcoholic drink!

An Irish Affair



Speaking the "International" language :)

English-speaking and EU

There's a popular misconception that Ireland's not English-speaking. Well it is English-speaking. It just might take a few minutes to get your head around a good, thick Irish accent. But with a little bit of effort you'll be a pro in no time.

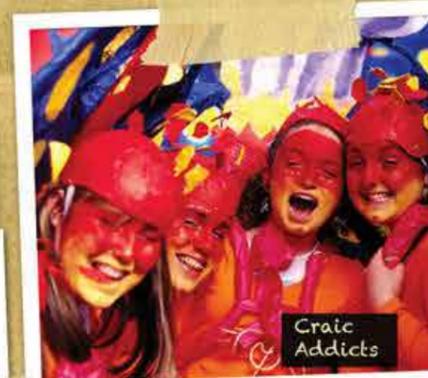
Top 5% Globally

All of Ireland's universities plus the Dublin Institute of Technology are ranked in the top 5% of schools worldwide, which means chances are no matter which school you choose, you probably won't go wrong. And it seems that 9 out of 10 of the world's top technology MNCs (read: your future employers!) couldn't agree more: putting their EU Headquarters in Ireland including Google, IBM, HP, Twitter, Facebook and Pfizer to name a few.

Work Hard, Play Hard

Whether it's at the pub or hanging out with friends on campus, Ireland's always been famous for friendly locals, who'll be more than happy to introduce you to "Craic" - the Irish catch-all for "having fun". A good dose of the craic is the reason why the Irish are so fun-loving.

And there's no better place to experience it than the pub, where the average Irish goes to unwind - which it's worth noting need not involve alcohol - have a laugh with friends, make quite a lot of new friends, listen to music and (possibly) drink some Guinness.



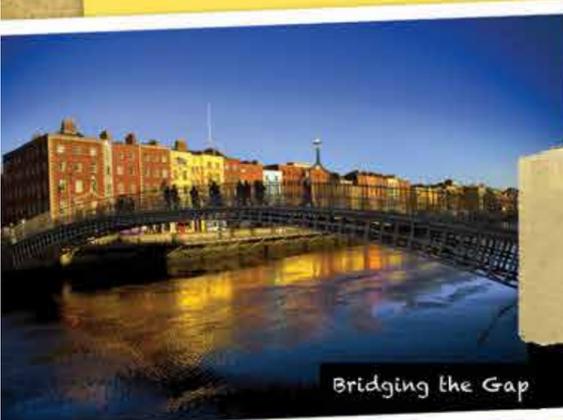
Craic Addicts

Feeling Lonely?

Not for long, when you come to Ireland. The Irish are some of the youngest people in Europe, with 35% of the population under 25. They're also not surprisingly, the friendliest people in the world - according to Lonely Planet in 2010. So it's a pretty safe bet you'll make new friends fast when you come to Ireland. Add to that Ireland was recently voted the #1 country to live in for quality of life as well as the 5th safest in the world, and it's easy to see why some many international students are happy to call Ireland their "home away from home".



Studying outdoors without breaking a sweat



Bridging the Gap

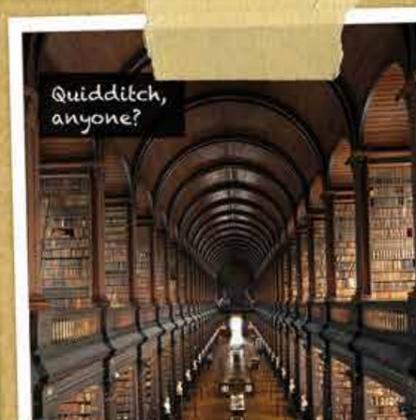
Employability

With so many major corporations wanting to hire Irish grads, it's no wonder that Ireland's produced more than its share of CEOs and industry-leaders.

Ireland has one of the highest rates of post-grad employability in the world, meaning that with an Irish cert in hand, more doors will open for you in your future career wherever that may take you, from high-tech lab to high-powered boardroom.



Your future office



Quidditch, anyone?

Old School

Ireland's been a leader in higher education since the middle ages, with some of its universities dating back centuries. And while Irish students have long since traded their parchment and ink wells for high-tech and world-class, one thing's remained the same and that's Ireland's reputation for academic excellence.

For more of what Ireland's all about visit www.discoverireland.ie
Wanna kickstart your academic life? See www.educationireland.ie

Peace, Love and Soup

By Prabhu Silvam

Hunger is a beautiful conundrum. It knows no class, no religion and no age. From the dainty suburbs of Milan to the refugee camps of Rwanda, its empowerment is universal. It is also the impetus behind billion dollar food empires and the driving force that enables poverty to flourish in abundance.

The Many Masks Of Poverty

The changing face of poverty has meant that hunger is a social epidemic no longer exclusive to war ravaged societies or disaster-prone populations. It has seeped into the affluent surroundings of urbanised cityscapes in economically potent nations. A 2011 pilot study by the Food and Agriculture Organization revealed that 35% or 19 million people living in poverty hailed from developed nations, an alarming figure that has put governments of developed nations in the social spotlight.

The significance of Soup kitchens cannot be overemphasised in times such as these. Soup kitchens are a measure of society. By administering healthy, fresh food at no cost at all, Soup kitchens serve as a beacon of hope to many on the downside of privilege.

Beyond Meals

The hierarchy of most Soup kitchens compose of volunteers, donors, the unemployed and the underprivileged who help buy, cook and administer food aid. The ideology of a Soup kitchen transcends above the primary objective of filling empty bellies; they recreate lives.

By allocating the unemployed with menial tasks like collecting herbs and chopping vegetables, it makes them feel socially significant. And by distributing it to friends and neighbours, they feel part of an organised movement and breaks them from the depression of unemployment.

Soup kitchens are more than social measures; they are harbingers of hope and safe havens for the destitute, revolutionising food as a medium for change, action and social empowerment.

ONE (SINGAPORE)

Another group that is making waves in the regional war-against-hunger movement is ONE (SINGAPORE) - a grassroots advocacy and campaigning organisation committed to providing food and medical aid to countries in extreme poverty. ONE (SINGAPORE) organizes regular food donation drives aimed at supplementing local beneficiaries with healthy, wholesome food. To find out more about how you can contribute, visit the ONE (SINGAPORE) website at www.oneSingapore.org.

The Soup Kitchen Project (Singapore)

The Singapore chapter of The Soup Kitchen Project is a non-profit initiative aimed at feeding the homeless and needy. Every Monday afternoon, a volunteer crew of graying activists, cyclist punks and academics convene to clean, cook and distribute wholesome organic, vegetarian dinners to all beneficiaries - satisfying 100 happy bellies every week for the past 5 years. For more information on how you can help, check out their Facebook page at [TheSoupKitchenProject\(Singapore\)](http://TheSoupKitchenProject(Singapore)).



GANBAROU NIPPON: TASTE OF JAPAN

BY MELLISSA ANG

In March 2011, the back-to-back bombardments of earthquake and tsunami attacks hit the birthplace of sushi badly, causing severe repercussions on Japan's economy. Due to its dependency on overseas ventures of fresh food exports for economic stability, the Japanese food and beverage industry was not spared the brunt of the disaster.

The Oishii Japan 2011 trade show, which was initially scheduled for earlier this year to promote the local Japanese food scene, had to be postponed in light of the disaster. As a result, the Ganbarou Nippon: Taste of Japan 2011 event was held between the 27th-29th October 2011 at the Suntec City Convention Hall as a prelude to next year's Oishii Japan 2012 trade show.

Ganbarou Nippon: Taste of Japan 2011, which loosely translates into "Stay strong, Japan!" showcased Japanese food exhibitors keen on attracting local Japanese restaurateurs and visitors. It was an attempt to regain consumers' and industry partners' interest to further develop the quality and variety of Japanese cuisine in Asia, especially during a time when the Japanese economy is on the path to recovery. The exhibitors from different parts of Japan, like Okinawa and Kagoshima, worked doubly hard in an attempt to make up for lost time through the three-day event which was held in Singapore.

Master Chef Yoshio Nogawa, dubbed as the "father" and pioneer restaurateur of local Japanese cuisine, commented that he was confident about the future of Japanese food culture in Asia during one of the many business seminars which graced the event. According to him, Japanese food culture was not always celebrated in Singapore, citing the challenges he faced when he first brought sushi to our sunny island more than 30 years ago. During the period when Singapore had only four Japanese restaurants, many

Singaporeans found the concept of sashimi and sushi bizarre. Over the past few decades, Singaporeans' perspective of sashimi, sushi and Japanese cuisine in general has changed as there are over 500 Japanese restaurants located in Singapore today. Just eight months after the earthquake and tsunami disasters hit Japan, Master Chef Yoshio Nogawa is confident that Japanese food and beverage products would continue to grow in Singapore as Japan recovers from the aftermath of the disaster.

In spite of Master Chef Yoshio Nogawa's optimism, business has not been smooth-sailing for locally-based Japanese restaurants. Due to the tight control on imports of fresh Japanese ingredients into Singapore regulated by the Agri-Food and Veterinary Authority of Singapore (AVA), local Japanese restaurants are looking towards alternative sources for permissible ingredients in order to retain their customers.

Nevertheless, Thomas Ng, an exporter of Japanese seafood from Indoguna Singapore Pte Ltd, reassures industry partners and consumers about the safety of seafood brought into Singapore. He addresses the current suspicions towards possible dangers wild Japanese seafood possesses by highlighting his Japanese exporter, The Marina Food Corporation's specialty of rearing sea-food safely and effectively in Japan fishery farms. With quality Japanese seafood guaranteed by importers, exporters and the AVA, the availability of these key ingredients ensure the continual development of Japanese food culture in Singapore. Most importantly, Singaporeans can do their part and express their love for Japanese food by supporting local Japanese restaurants with the 'Ganbarou Nippon' spirit!



Prepare to be blown

THE LIST

Fatal Foods

If you're an avid food explorer, you should know there are some foods that might give you nasty illnesses, while others can cause death. You have been warned...

BLOWFISH (fugu)

Poison: Tetrodotoxin
Risk: death

Everybody knows this deadly fish, which can kill if not prepared properly.

MUSHROOMS

Poison: various toxins
Risk: death

A handful of deadly mushrooms, including the Death Cap, can kill you.

RAW OCTOPUS (san nak ji)

Poison: none
Risk: choking to death

Try swallowing this live octopus when its tentacles are sucking on the inside of your throat!

POLAR BEAR LIVER

Poison: Vitamin A
Risk: severe headache, blurred vision, death

While the meat is safe, just 500g of the liver contains enough Vitamin A to kill a human.

GIANT BULLFROG

Poison: various toxins
Risk: kidney failure, death

Bullfrog legs are safe, but eating the entire cat-sized frog can kill you.

CASSAVA OR TAPIOCA

Poison: cyanide
Risk: death

If it's not properly dried or cooked, the leaves and roots can kill even in small doses.

APRICOT SEEDS

Poison: cyanogenetic glycoside
Risk: death

Seeds from the rose family (cherry, apple, plum) release cyanide when ingested, but only a mega-dose kills you.

POTATOES

Poison: glycoalkaloids
Risk: diarrhoea, coma, death

Wild potatoes often contain the toxins, but to be safe, avoid any potato when they turn green.

CASU MARZU CHEESE

Poison: none
Risk: diarrhoea, vomiting

This goat's cheese is prepared with live maggots, which are eaten alive and survive in your intestines before they exit your body.



Eat this & you'll croak

Casu Marzu

See the maggots?

Seeds of despair



A staple for Inuits

Underground menace: Cassava & Potato



Death Cap mushroom



Want some san nak ji?



Literary Nibbles

What some famous authors eat to fuel their brain juice:



LORD BYRON
Vinegar (mostly as an appetite suppressant. He had eating issues)



FRANZ KAFKA
Milk



TRUMAN CAPOTE
Shots of coffee, mint tea, sherry and martini



MARY ROACH
Near raw beef pho



F. SCOTT FITZGERALD
Canned meat and apples

WAL WHITMAN
Oysters and meat



JOHN STEINBECK
Cold toast and stale coffee

DANIEL HANDLER (AKA LEMONY SNICKET)
Raw, unpeeled carrots



These are what some of our contributors eat to get creative:



JESSICA TEH
"My favourite literary nibbles will be a spoon of pure peanut butter. And why do I love it? First, because it is creamy and sticky like an ice-cream, but it will not melt. Second, no wasted energy on biting and chewing. How awesome the invention of peanut butter was =)"



JULAILAH LUCKER
"Combs Cheddar Cheese Crackers make a lovely companion while writing long and tedious articles. A fun and fulfilling childhood snack best enjoyed with ice-cold lemonade!"

ROSHNI KAPUR

"It tends to get rather frustrating when you have piles of work to finish (writing, editing etc) and you cannot afford to snack on high calorie food like chocolates, cakes or a packet of chips. So a packet of almonds or sunflower seeds is the best remedy. Plus studies have also shown that almonds are good for the brain! (even better when you need your creative juices to start flowing!)"



AMANDA LEE

"I love to nibble on a packet of Maltasers! Simply because it is my favourite chocolate brand and chocolates make me happy! With Maltasers, I am able to let my brain juice flow as I write! :)"

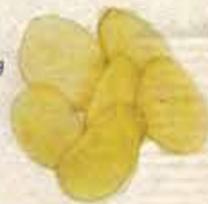


PRABHU SILVAM

"I can go through 2 packets of mixed fruit and nuts in a blink while writing and rarely, if ever, turn to my stash of Darjeeling Tea to keep my spirits up. A serving of sliced avocado and salt helps break up lazy afternoons."



EUGENE SOHI
"I like munching on potato chips while editing photos! Calibee hot and spicy."



ABDUL AZIM

"Food for my literary spirit comes in little triangles. Punctuating poems with sharp crisp crunches, and flavouring my prose as I chew in deep thought. Presenting the hearty Corn Chip!"



CLARA LOCK

"My love for icy cold tauhuhey (soya bean curd) at ungodly hours runs deeper than a thousand oceans."



RATNA MASAYU
"Nothing like a can of Malta that helps keep the sparks going with my 'masterpiece'. Perfect for non-coffee drinkers like me since Red Bull has long stopped giving me wings."



KYLIE CHIA

"I chow on oranges whenever doing work or chilling in front of the computer. It keeps me awake and stimulated while I increase on my Vitamin C intake (otherwise I can't donate blood)."



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Look out for the red stickers to see what you can win!

3 PAIRS HEADPHONES



MEELECTRONICS HEADPHONES

Over-the-ear design makes the M6 perfect for use during activities such as running, cycling, and other exercises where other earphones may fall out. Even if you just want supreme comfort, or that stage monitor look, the M6 will deliver, and sound great also! The sound is perfect for movies, pop music, and electronic, retailing at \$49.90 each. We're giving away 3 pairs of M6 (2 black, 1 clear)!

up for grabs

MOVIES



NEW YEAR'S EVE
(8 December)

Cast: Halle Berry, Robert de Niro & more

Romantic comedy "New Year's Eve" celebrates love, hope, forgiveness, second chances and fresh starts, in intertwining stories told amidst the pulse and promise of New York City on the most dazzling night of the year. The star-studded cast includes Halle Berry, Zac Efron, Katherine Heigl, Ashton Kutcher and Robert de Niro.

3 PAIRS TIX



THE MUPPETS
(8 December)

Cast: Kermit the Frog, Miss Piggy

When Walter, the world's biggest Muppet fan, his brother Gary (Jason Segel) and Gary's girlfriend Mary (Amy Adams) discover the nefarious plan of oilman Tex Richman (Chris Cooper) to raze the Muppet Theater, they help Kermit reunite the Muppets to stage a telethon and raise the \$10 million needed to save the theatre.

1 PAIR TIX

MOVIE TIX
UP FOR GRABS



THE GIRL WITH THE DRAGON TATTOO
(5 January)

Cast: Daniel Craig, Rooney Mara

Based on the best-selling Swedish book, journalist Mikael Blomkvist (Daniel Craig) and his female associate - hacker Lisbeth Salander (Rooney Mara) - get tangled up in the underworld when they are hired to solve the 40-year old mystery of a missing girl from a powerful family.

1 PAIR TIX



UNDERWORLD AWAKENING (3D)
(2 February)

Cast: Kate Beckinsale, Bill Nighy

After awakening from a fifteen-year coma, Selene (Kate Beckinsale) discovers she has a 14-year-old vampire-Lycan hybrid daughter and that they must stop a bio-tech company from creating an army of super-Lycans.

1 PAIR TIX

PLAYING HOUSE 3D SOFTWARE AIDS ARCHITECTS IN INTERIOR DESIGN



Set to release their first product in December 2011, Benjamin Chia, 25, and Shawn Loh, 24, have developed software to allow architects to provide their clients with a 3D image of potential room designs. The two co-founded the start-up Sheer Industries and went on to receive a grant of S\$50,000 from Spring Singapore to progress the technology further.

With the software, clients can view the proposed room design using augmented reality on an iPad. This allows architects to be able to incorporate feedback from the client on the fly with simple maneuvers on the device instead of having to use valuable time to re-render images. Currently, the company is in the midst of plans to market the product to architecture firms.

1 PAIR TIX



9 January 2012, 8pm | Early bird \$88
Fort Canning

Scissor Sisters

Making their first Singapore appearance, this infectious pop group from New York is bringing their humorous, controversial, and outright transgressive performance to Asia. Holding true to the belief that music will set you free, they'll be bound to make you dance. Tix via SISTIC.

concert tickets
up for grabs!

HAPPENING

9 December 2011, 8pm \$ 10 December 2011, 6pm
Tix \$218 (Mosh Pit) | Singapore Indoor Stadium

2011 Girls' Generation Tour

Topping even SHINee, Girl's Generation is the most expensive K-pop act held in Singapore at S\$1.8 million! Complete with LED screens, elevated platforms, trapezes and laser beams, these girls are set to put on one exciting show.

1 PAIR TIX



8 February 2012 | Tix \$98
Fort Canning

Kasabian & The Vaccines

Fresh off a world tour, indie rock outfit Kasabian hits local shores with an electrifying live concert. Expect nothing less than unforgiving riffs and exhilarating synthesizer play by the lads from Leicester. Catch the band that brought you anthems like 'Fire' and 'Switchblade Smiles'. London-based indie band The Vaccines will be opening for them. Tix via SISTIC.

31 December 2011 - 1 January 2012
Tix \$25 (sold at door) includes 1 drink
*SCAPE Playspace

GET THE FUNK OUT: 2011/2012 at *SCAPE

The largest street rave / New Year's Eve party of the year! GET THE FUNK OUT 2011 / 2012, Singapore's largest NYE Street Rave Event of 2011, celebrates her 2nd edition with guest and special appearances and performances from all sectors of Singapore.

1 PAIR TIX

20 February 2012 | Early bird \$125
Fort Canning

Judas Priest

After storming the world for over 40 years with their special brand of heavy metal, this concert is the only show in Southeast Asia on their EPITAPH Farewell World Tour. It's your last chance to catch the band that has been dubbed as the "Gods of Metal". Tix via SISTIC.

8 January 2012 | Tix \$28
LASALLE College of the Arts

HIBIKIYA Taiko drum concert

Tenku, a Japanese taiko drum performance group based in Singapore, will be holding a live concert along with guest performer, Miyakejima Geinou Doushikai (a well-known traditional Japanese taiko troupe from Japan), to demonstrate the real spirit of a Japanese Matsuri, or festival.

27, 28, 29 January 2012 | Tix \$25
Chijmes Hall

Real Escape Game

Popular in Japan & China, this game full of puzzles & riddles is now coming to Singapore. The objective is to escape within a fixed time. The catch? Would you be willing to work with your competition to get out alive? For more info, search for "Real Escape Game Singapore" on Facebook.

12 February 2012 | Tix \$138
Fort Canning

St. Jerome's Laneway Fest

Laneway Festival is back for its second year in Singapore and is set to feature 14 bands and artists, 5 more than last year. All equally talented, the bill features a mix of the ground-breaking, the genre-bending, your recent discoveries and soon-to-be new favourites. Check singapore.lanewayfestival.com.au.

WHEN THE SUN GOES DOWN

Among hundreds of screaming teenage girls, Campus Magazine's Update Your Mate winner, Alton Keh, braved through the Sundown Festival Fan Meet at Novena Square. In addition to a pair of Sundown Festival concert tickets as his first place prize, he got to jump into the press ring at the fan meet for the event. A few artistes performing at the festival attended including Japanese band ViViD and Zhang Yun Jing, plus the up-and-coming Korean group TEEN TOP.



Remember Alton? :)

ZHANG YUN JING



Originally from Taiwan, Zhang Yun Jing, or just Ah Jing, was catapulted to stardom upon winning the competition Super Idol in her home country. With three albums under her belt to date, she has received various awards across Asia.

ViViD



This five-member Visual Kei group from Japan was formed in Tokyo in 2009. If you haven't caught them live - with their dramatic theatrics and over-the-top performances - just watch the anime "Bleach", where their single "Blue" was used as the opening theme song for episodes 317 to 342.

Lead singer Shin giving his killer pose



TEEN TOP



Seems he was too busy with his bling, so here's a better shot!

Still new to the scene, TEEN TOP's six-member boy band from South Korea got their start in 2010. The boys, ranging from 16-19, are known for their live vocal abilities and killer choreography earning them the nickname, "Choreography Knife."



1. At a place where life takes a slow pace, unwind from your school stress and cycle through the *Yilan Dongshan River Bike Path*. The fresh air and refreshing scenery will do you good and if you think it's a lil too slow to your liking, race down the 8km track with your pals - the path is wide enough for you to have your own version of Taiwan Cup - the Less Fast and Less Furious version.



2. Take a breather at the end of the bike path and take a leisure stroll around the *National Center for Traditional Arts*. Immerse yourself in the culture, the panoramic view of its surroundings, and walk down the quaint little cobbled streets lined up with interesting shops from the typical souvenirs to quirky finds you can boast to your friends back home.



3. For the food-lovers especially, head on down to *Luodong Night Market*, the famous must-go spot in Yilan. Feast yourself with mouth-watering local snacks and enjoy a quick retail therapy with its fashionable shops!



YILAN IS A COUNTY ON THE NORTHEAST COAST TAIWAN WHOSE NAME COMES FROM THE ABORIGINAL KAVALAN TRIBE. SURROUNDED BY MOUNTAINS ON THREE SIDES, THE COUNTY IS HOME TO A WEALTH OF COLD AND HOT SPRINGS, AND DIVERSE ABORIGINAL ATTRACTIONS, MAKING IT AN IDEAL PLACE TO ESCAPE THE HECTIC CITY LIFE.

NATURE'S BEST TAIWAN'S YILAN COUNTY

BY RATHA MASAYU

HOT DEALS WITH THIS CARD

CHEAP EATS

- Shi-Jia Dessert (Taipei) - 10% off own product
- Wei Ching Hai Sunny Cake (Taichung) - 12% off products

INTERNATIONAL STUDENT IDENTITY CARD



Studies at | Étudiant à | Est. de Enseñanza
University of Singapore
Name | Nom | Nombre
J. Su
Born | Né(e) le | Nació(a) el
01/02/1989
Validity | Validité | Validez
Sep 2010 to Dec 2011

FOR DISCOUNTS VISIT:
statravel.com.sg/isic-discounts

CHEAP SLEEPS TAIWAN

BEST WESTERN (TAIPEI) - NT\$100 OFF PER NIGHT
CHINA YOUTH CORPS ACTIVITY CENTER
- 15% OFF ACCOMMODATION.

- NATIONAL PALACE MUSEUM (Taipei) - 50% off
- TAIPEI 101 OBSERVATORY - Cardholder rates
- TAIWAN RAILWAY ADMINISTRATION - 20% off

CHEAP TRIPS TAIWAN

statravel.com.sg/isic



IS GOOD FOOD A PRODUCT OF GOOD DESIGN?

-Text and layout by Amrita Sareen

Designers all around the world are constantly molding and pushing the boundaries of design by introducing visually scintillating concepts in areas like fashion, communication and interior design. Another integral aspect of design involves something that is both essential but often overlooked. It is infused

FUNCTIONALITY Is The Design Relevant To The Purpose Of My Food?

Every designer will attest to the fact that the basis of any design is to fulfill a certain functionality. Food is no exception. The structure, shape and ingredients utilized in the preparation of food are all cleverly crafted to add to the visual aesthetics of the particular food type.

The most cited example of this is bread - a staple dish that is featured in almost every culture. Having been baked, steamed and fried for the past 30,000 years, it has woven itself into cultural and political stances and manifested itself across various shapes, sizes and textures in different regions across the globe.

CUISINE	NAME	FUNCTION
Indian	Chapati	A flat round bread, its used to accompany and scoop up gravies and curries that are a standard in Indian meals
Chinese	Wonton	Noodle-dough dumplings from Asia that are filled with spiced meat that are boiled in soup or fried and eaten as an accompanying side dish
Mexican	Tortillas	A thin unleavened bread, its essentially a wrap, combined with meat to create dishes like enchiladas, burritos and quesadillas
French	Croissant	A buttery, layered pastry that is tasty enough to be eaten on its own or with complimenting spreads. Often hailed as a healthier, tastier response to American fast food.
Bagels	American	A sweet and chewy ring shaped bread, bagels continue to play an integral role in American street food.

in our day-to-day lives and is also a welcomed savior to many - food! In a nutshell, Good Design is defined by 3 basic parameters: Functionality, Desirability, and Commercial Conduciveness. By applying these parameters to the basis of culinary arts we will be able to find out their effectiveness in promoting the field of food design

DESIRABILITY Does It Make My Food More Desirable?

It has been scientifically proven that we associate food with emotions. Our memory receptors identify key emotions with specific food types. For example, as a child, the smell of freshly toasted nutmeg emanating from my kitchen could only mean one thing- spicy apple pie. In this case, my brain has been programmed to associate the smell of nutmeg with a fond, nostalgic childhood moment thus explaining my weakness for scrumptious apple pies..

Food often allow people to inculcate strong associative feelings and memories towards them. The craving for hot tortellini soup on a rainy day, caramel popcorn at the movies and pepper crabs after a long trip overseas are just some of the common examples. Have you ever wondered what Christmas would be without a generous slice of sugar plum cake?

COMMERCIAL CONDUCTIVENESS Is It Cost Effective?

Food has become a medium for aspiring designers to express their creativity. Apart from serving as a visual and culinary treat, it has integrated itself into a holistic experience for the senses. This includes extravagant ingredients like the sprinkling of edible gold flakes onto your dish of Crème Brûlée as well as risqué dining which involves food being served atop partially decomposing matter.

One does stop to question, if it is justifiable to be paying twice or even thrice of the actual cost price for something that has been beautifully packaged and presented. I guess its just as stupefying as spending a sizeable chunk of your salary on a designer bag over a regular one!



BLOWING IN THE WIND

by Prabhuvilvam
Photos by Desmond Lim



The past is never past in Petain Rd. It rusts away at colonial shop house gates and drapes onto lackluster, homemade laundry lines. It finds sanctuary in long-neglected postboxes and is posted on weathered signs: Chew's Chinese Medicine Dispensary, Hussein & Sons Tailoring and Alteration services, and Chow Kee Paper & Co. - a 3 storey walk-up shop house specializing in religious paraphernalia and Vedic astrology. It even simmers in a pot of Jiaji- a concoction of braised duck simmered in thick vegetable broth devised by 18th century Hainanese sailors, en-route to Singapore.

Once blanketed by a canopy of Tembusu trees, Petain Rd now stands bald in the face of modernization. Dwarfed by gargantuan 24hr mega malls vying for aerial supremacy aside peaking apartments, it sits uneasily in concrete wonderland. Traditional spice shops have made way for niche restaurants, homebrew coffee houses have morphed into spas and dock houses have been redeveloped to house ubiquitous art galleries. In the pursuit of modernity, the fate of local food joints remain indifferent.



Mr. Hock, a 73 year old grandfather with a cumulous cloud of white hair and stern grey eyes reminisces. "In the 50's, the entire stretch of road along Petain to Jalan Besar housed Chinese cafes who pulled in large crowds for breakfast and lunch. You could see lawyers and clerks from the Supreme Court making their way here for a bite. On Sundays, my brothers and myself would rush over to Farrer ground to watch the British play cricket." These days Mr. Hock, a third generation Singaporean and

food stall owner keeps busy by tending to his hyperactive grandchildren who fidget tirelessly throughout our conversation.

Singapore's diverse ethnicity has made for a smorgasbord of culinary delights. We have been gratefully bombarded by a mishmash of tastes,

cultures and culinary influences. Being in the epicenter of gastronomic delights from a variation of origins across the Asian peninsula have provided us with glimpses into history. Indian, Malay, Chinese and Eurasian dishes have thronged our palates and defined our taste buds. One has to embrace the realisation that a dish possesses the ability to transcend time. It serves as a fragment of history, a throwback to a time before ours. It is a culmination of intricate skill, delicately planned spices and centuries-old techniques which offer us a glimpse into the days of yesteryears.



"My great granddad started a push cart business in 1916. After the war, we moved to Kampong Bahru where my dad opened a tiny drink stall. In 1976, because of cheaper rent we moved over here. Both my daughters are lawyers. After I am gone, my stall will be no more," he says matter of factly. His words half drowned out by the rhythmic pile driving from the construction of a new mall nearby.

Once coveted for local delights, we are on the brink of losing them forever along with their historical significances intact. These days, flashy capitalist fast food joints with jaw-dropping value meals pry away relentlessly at the livelihood of generations-old local food stalls.

As Mr. Hock bids farewell, I recline back into a stretch of hardened old school cement chairs that have ash trays in the arm rests, a throw back to a time when people smoked in public places. The transistor radio at the back blares an irreverent mix of static and Chinese opera, filling the lazy air with nostalgia. A nostalgia that is shortlived by the looming ruckus of construction across the street. Almost ominously, like a foreboding of things to come.



Häagen-Dazs

Review by Jessica Teh, Photos by Valencia Winata and Haagen Dazs



Among my many childhood wishes, I had always hoped to ride a reindeer with Santa and watch Christmas from the sky. That wish came as true as it ever could with Häagen-Dazs' "Journey of Indulgence". A 45-minute ride through the decorated streets of Singapore on a Häagen-Dazs themed bus complete with ice-cream, chocolates, champagne, and live Christmas music turned out to be a much sweeter grown-up reality.

At the final location of the Esplanade, we were presented with 3 main selections: Royal Fondue, Love in Paradise and Christmas Cassata. All of them paired with irresistible ice cream and chocolate cake. The 3 dishes are just a few of the Christmas delights available across all Häagen-Dazs outlets until January 2.

All Häagen-Dazs outlets
W: www.haagendazs.com.sg



Café Cartel

Review by Ying Zi, Photos by Melissa Ang



The lighting and decorations along Orchard Road hint that Christmas is on its way! Continuing this festive feeling, I was greeted with a homey ambience of warm lighting and jovial Christmas songs as I stepped in to Café Cartel. The atmosphere immediately gets your appetite ready for indulgence.

Café Cartel offers 3 new bubbly drinks for Christmas: Frosty Lime Spritzzy, Spritzzy Mango and Santa Berry Spritzzy.

They're a sweet mixture of soda and sugary syrup. As for their food menu, currently they are offering 1 for 1 pasta deals every weekday from 2pm-6pm. I tried the Seafood Cream Pasta while Melissa got stuck into the Chicken Italian Sausage Pasta that was covered in tomato sauce. Both were quite yummy.

All Café Cartel outlets
W: www.cafecartel.com.sg



A.Venue

Review by Prabhu Sivam, Photos by Chione Zhung



The first thing about A.Venue that captures your attention are the rows of shiny, upholstered seats. The picket fence surrounding the dining area adds an outdoor theme to this restaurant, creating an ambience that is reflected in its food - casual, quirky and utterly affordable.

A.Venue's Buffalo Wings, a quintessential pub grub, is a finely dressed basket of fresh chicken drumlets coated in a flavourful

batter that will leave a spicy twang in your mouth. The batter sits perfectly on the drumlets and doesn't leave a big mess on your fingers - so dig in, picnic style.

The Mozzarella Cheese Sticks are a light appetiser that is perfect for a party of 3 or more. Accompanied by a generous serving of rocket and green salad, it helps whet the appetite without being much of an overkill.

Another must try is their rendition of the proverbial Root Beer Float. An ice-cold root beer served in a tall sundae glass topped off with a heavenly dollop of vanilla ice cream, it is the perfect accompaniment to any dish on the menu.

Cathay Cineleisure
Orchard #03-06A/B
T: 6733 2270



Delcie's Desserts and Cakes

Review and Photos by Melissa Ang



Cakes are a highlight of any birthday party. Sadly, finding one to suit every palate and dietary requirement is not an easy task. That's why Delcie's Desserts and Cakes came up with an answer to these special requests, so now everyone can enjoy desserts.

Ms Delcie, baker-owner of Delcie's freshly opened flagship store in Upper Serangoon, has established a new stage in the evolution of cakes: they are organic, egg-free, dairy-free, sugar-free and guilt-free.

In their pursuit of providing healthy yet high-quality pastries, Delcie's has earned the 'Healthier Choice Bakery' award - the first ever mark of approval from the Health Promotion Board Singapore for a bakery.

951 Upper Serangoon Road
W: www.delciesdesserts.com
T: 9789 2309



EAT, DRINK & BE MERRY

From the scrumptious to the divine, here are reviews of some student-friendly joints where you can stuff yourself this festive season

Spinelli

Review by Amrita Sareen, Photos by Spinelli



With the holidays just around the corner, Spinelli has joined the festivity with its special seasonal menu. The palate is warm and wholesome with generous servings of cinnamon, nuts, flaky pastries and all things Christmas!

They have infused local flavours with their Green Tea and Sesame Mallow Log, a new twist to the classic Yule Log cake. The Berries tart is a great desert option;

the buttery, semi-sweet base contrasts well with the rich fruity jelly glaze on top.

Keeping the spirit of Christmas alive, be sure to stop by with a friend or two (it'll give you an excuse to sample a bit of everything).

All Spinelli outlets
W: www.spinellcoffee.com.sg



Marble Slab Creamery

Review by Laila Humairah, Photos by Selina Tan



This Christmas, Marble Slab Creamery introduces their newest creations: 6 tantalising flavours of Ice Cream Wafflecakes - Double Chocolate, Peanut Butter Cup, Strawberry Cheesecake, Strawberry Fudge, Vanilla Brownie and Turtle's Cup. The chocolate-coated waffle bowl is served fresh and generously filled with their signature ice cream flavours, topped with rich frosting. Available from till 29th Feb 2012, at \$17.80 for a set of 3.

There are also 2 new ice cream flavours exclusively for Christmas (only in December) - Double Chocolate Banana (a rich dark chocolate ice cream with fresh bananas and strawberries) and Root Beer Cheers (root beer with M&M's, waffle crumbs drizzled in caramel).

Finally for Christmas, the Rocher Log Cake is prepared using smooth chocolate cream, fresh roasted hazelnuts and a touch of sugary icing.

All Marble Slab Creamery outlets
W: www.marbleslab.com.sg

Strictly Pancakes

Review and Photos by Julialah Lucker

Breakfast lovers, rejoice! Weekend Breakfast: Eggs-A-Way is a favourite here, with delicious seasoned scrambled eggs, black pepper mushrooms and juicy sausages. This meal is an instant pick-me-up.

Another must-try is The Druggie - fluffy and delicious chocolate pancakes, drizzled with homemade chocolate sauce. This dessert goes extremely well with their very impressive homemade Rum & Raisin butter. A must-try for choco lovers! Also, not forgetting their heavenly Nutella Milkshake. Thick, creamy and oh-so-chocolaty, this shake is to die for.



At affordable prices, the dish servings are extremely generous and the charming ambience and lovely staff make it hard for you to leave this gem of an eatery. Plus, they have student specials and discounts every weekday!

44A Prinsep Street
W: www.strictlypancakes.com.sg
T: 6333 4202



Sauce

Review by Clara Lock, Photos by Eugene Soh!



Get saucy on Wednesdays with the pre-party set menu, priced at \$18 for students with a tertiary student pass, comprises 4 mains, a homemade soup, and a glass of tittle to kick off the evening - either a glass of house wine, or half a pint of Asahi Super Dry.

The Mentaiko Pasta is the heartiest of the lot. Cooked in cod roe and tossed in olive oil, it is topped with shimeji mushrooms and bursts with umami. The Classic Dog, a garlic pork sausage encased in fluffy toasted buns drizzled with hotdog radish sauce, does not fare too badly either.

For a lighter start, the Grilled Chicken Salad is a refreshing affair. A bed of crisp romaine lettuce is laden with grilled chicken chunks doused in zesty barbecue sauce. A generous sprinkling of potato chips and cashew nuts lend a satisfying crunch.

The soup of the day varies according to the chef's mood, and the Cream of Broccoli is a smooth, olive green concoction perfumed with hints of the flower-headed vegetable.

Helmed by the owners of The Butter Factory, Sauce is a primarily alfresco joint, with quaint outdoor furniture perched on a carpet of turf. With its affordable menu and laid-back atmosphere, it is an ideal pit stop for party animals to fuel up before hitting the clubs.

Esplanade Mall #01-10/12
W: saucebar.com.sg
T: 6837 2959





BOLLYWOOD VEGGIES

BY CHERYL TAN KAY YIN

A GEM IN THE FAR NORTH



Bollywood Veggies grows over 20 different kinds of bananas. These are Lady Finger bananas aka Pisang Mas.



Otah Omelette



BOLLYWOOD VEGGIES Singapore



- Clockwise from front
1. Warriors Chicken Curry
 2. Vegetable Harvest
 3. Warriors Banana Masala
 4. Assorted Vegetables in Curry
 5. Tofu Surprise



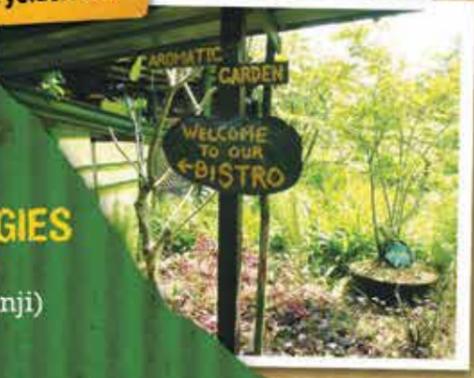
Iced Fig Tea

Homemade Lemongrass drink with aloe vera

How to get there: Take Kranji Express (yellow bus, comes in intervals of 1.5 hours) from Kranji MRT Station from 9:00am to 6:00pm. \$1.00 for students!

Website: www.kranjicountryside.com

BOLLYWOOD VEGGIES
 100 Neo Tiew Road,
 Singapore 719026 (Kranji)
 Tel: +65 6898 5001
 Website:
www.bollywoodveggies.com



It is not everyday where we Singaporeans get to see the sprawling grounds of a vibrant vegetable farm, especially with skyscrapers and highways surrounding almost every part of our tiny island - except of course the Kranji Countryside.

Enter the beautiful and wild side of Singapore. Bollywood Veggies, an organic farm and bistro that is dedicated to hiring Singaporeans as employees and proudly serving the freshest produce that is either grown on the farm or purchased within a 2 hour radius.

Lim Ho Seng and Ivy Singh-Lim are the proud owners of this 10-acre large plot of land and their philosophy is to bring Singaporeans back to the basics. The kampong days may have been long forgotten by the new generation of Singaporeans, but Kranji Countryside, especially Bollywood Veggies is here to change the mindsets of locals who think farming is a backward, traditional, boring lifestyle.

Through Poison Ivy Bistro's food menu, the farm tour (a showcase of the farms with large varieties of fruits and vegetables), the Bollywood Food Museum and even the cooking school, Ivy Singh and her team of friends, family and employees have made it their mission to promote sustainable farming and educate the public on further development of organic farming as more than a trend, but a lifestyle.

While exploring the Kranji Countryside, I grabbed dinner at the Bistro and had a chance to try these organic, fresh delights for myself. The warrior curry here is the house specialty and with the variations in curry textures you'll be spoilt for choice. For the base, you can choose to go with white rice or brown rice. As for the drink, be surprised by the light yet refreshing taste of the Iced Fig Tea. I also recommend the Otah Omelet packed with fleshy fish meat and spices, and the Banana Masala for anyone who has never eaten banana AND curry together.

After the food, you can burn off the calories by paying \$2 per person to walk around the farm if it's not too hot.

STRESS RELIEF

So school's out and you're itching to do more than just hanging out with your buddies. It's that time of the year when most of you will be thinking only of partying. How about a playing a game that combines drinking and making fun of each other?

DO THIS FIRST

1. Cut out the 2 dice and assemble them. Or use a real dice if you have one.
2. Prepare all the ingredients listed on the board.

Created by Jessica Teh

8 SWAP YOUR DRINKS	9 DOOMED BY WATER	10 SWEETIE, BLEND IT WITH ICE CREAM!
7 DEATH BY JUICES CRANBERRY, ORANGE AND LIME.	6 SPIN FOR 5x	11 TIME FOR LIME
5 GET 7-UP AND A SPOON OF HONEY	4 LET'S TOAST EVERYONE!	12 MIX YOUR OWN
3 COKE ONLY, PLEASE...	2 KISS THE PERSON TO YOUR LEFT	GOT 6? MAKE IT DOUBLE

WHAT'S YOUR NUMBER?
 Count the players. 1,2,3,4!

- Now each player pick their own poison
- Settled? Roll the dice and cross your fingers. You are permitted to pray, too.
- Next, look at the dice again and mix your base according to the number you've got.
- Satisfied? No? Keep rolling with the dice and add up the ingredients.

Warning:
 No changes or negotiations for the selected number!

EVER **DREAM** OF STUDYING IN IRELAND?

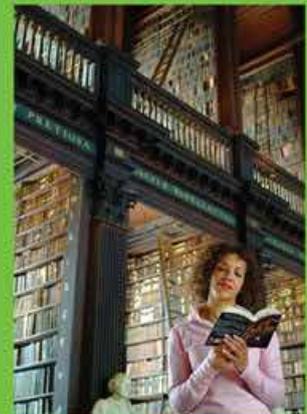


Every year thousands of international students choose Ireland for some of Europe's most prestigious schools and top programmes. This year, one of the best reasons to choose an Irish education is employability.

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The choice is yours.



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