SUBMIT YOUR DESIGNS HERE:

CALL FOR ENTRY

DESIGNED BY YOU

THE NEXT CREDIT CARD

SHOW US YOUR CREATIVITY!

ENTRY DEADLINE

12 JANUARY 2013

GRAND PRIZE S$1000*
2 RUNNERS UP S$500*

YOUR DESIGN COULD BE ON THE NEXT CREDIT CARD!

* Credited to your own Maybank Debit card. Terms and conditions apply. Check the Facebook app for details.

SUBMISSION THEMES [CHECK OUR FACEBOOK PAGE FOR DETAILS]:

› TIMELESS
› DOODLES
› DARE TO BE DIFFERENT

WHO'S IN CHARGE

Campus Contributors
Benedicta Jennifer
Crissie Kennedy
Kenason Loganathan
Olivia Kim
Prabha Sivam
Sharmaine Chan
Sugerman Mahaguran

Editor-in-Chief
Aaron Stewart
aaron@campus.com.sg

Assistant Editor
Samanta Perera
samanta@campus.com.sg

Creative Director | Designer
Lynn Ooi | Yan Ng

Editorial Interns
Marisa Ang, Nicole Pereira

Sales Enquiry
sd$_perera@campus.com.sg

2012: Bizzare Foods in Asia
Bring your strong stomach...

06: Wander-ful Taiwan
Sightseeing island

08: Cover Me Campus
See our 6 finalists and go behind the scenes!

11: Zombie Apocalypse
A food survival guide

12: Bike Lovers
Ranger for short-term

16: Cooking Shows
Food inspired by our writer

17: Campus Cookbook
Go behind the scenes at Palace Semblance

18: Food Blogger
An Interview with 2 Foodies

BACHELOR OF GAMES AND VIRTUAL WORLDS

ACADEMY OF INTERACTIVE ENTERTAINMENT

www.aie.edu.au/degree

Canberra Institute of Technology
Workplace • Online • Campus | cit.edu.au

Email international@aie.edu.au
Mr. Konosuke Matsushita's Lesson #17:
"If you model yourself after someone with good habits, you yourself can cultivate good habits."

FINALLY DONE! HE SHOULD BE HERE ANY MINUTE. I HOPE HE LIKES MY MEAL.

DING DONG

HE'S HERE!

HE'S HERE!

YES, AND IT'S ALL FOR YOU, SO ENJOY!

Hey! Wow! The spread looks good! Did you cook it all by yourself?

OH! HEY! HOW ABOUT LUNCH TOMORROW AT MY PLACE?

It's way too salty! I'll just pretend to enjoy it!

Hey! How about lunch tomorrow at my place?

THE NEXT DAY...

Chomp Chomp

Chomp Chomp

Does it taste good? I made lots of stuff for you to try!

Hey! How about lunch tomorrow at my place?

Wow... sorry, I've got plans already.

I'll cook you something different!

Yeah. She's from your dorm!

How did I not know this? Who is she? Is she older than me? I have to know!

Hi!

Hi!

Hey! Wow! This actually looks delicious! She must've spent a lot of time...

OH! It's no secret. I just use my trusty Panasonic rice cooker!

I just have to know your secret. Do you have a pro kitchen?

So shall we all eat?

Sure!

What does he see in her?

What is that delicious smell?

Oh! It's no secret. I just use my trusty Panasonic rice cooker!

COULD IT?

I didn't really do much. This rice cooker did it all!

Yum! This tastes so good!

She's not cute at all!

Hmm? Why are you here?

Erm... hi?

Haha.

Can I be your girlfriend too? Haha.

Could it?
BIZARRE FOODS IN ASIA

BY SHARMAIN CHAN

Singapore is home to many famous delicacies like chicken rice, laksa and chili crabs. On the other hand, we also have stranger things like the infamous durian that’s known for its strong stench and the dark green coloured century eggs opted to appeal only to acquired taste buds.

Delve into the stranger side of our local delicacies, as we reveal some bizarre foods that will make the hair on your neck stand and your stomach reflexes work twice as hard. Try not to gag as you read on to find out more about these odd foods and where they can be found.

MALAYSIA

Pig’s Brain Soup

A local delicacy in Malaysia and well known in Singapore, rumour has it that eating an animal’s brain could lead to an increase in one’s intelligence. Other superstitious beliefs also include eating fish eyes for better vision, chicken feet for stronger legs or drinking a cup of tiger penis wine to help... Well, you get the story.

Typically, a bowl of pig brain soup is drank alone just before going to bed so that the nutritional benefits of the brain and herbs can be fully absorbed. It should also not be eaten with 10 kinds of food such as orange, as it is said that it might hinder the body from utilizing its benefits.

Need to eat this test? You know what to do.

JAPAN

Shirou no Odorigui (Dancing Icefish)

It has often been said that the fresher the food is, the better it tastes. The Japanese, however, takes this to a whole new level.

Shirou no Odorigui, also known as dancing saba, are tiny transparent fishes that are best eaten alive. Ancient faces of this delicacy often associate their eating experience of this fish to drinking herbal jelly - a slight difference is that you can actually feel the fish ‘dance’ in your mouth before it glides smoothly down your throat.

CHINA

Fried Insects and Sea Creatures

You either love them, or you hate them. As you take a walk along the streets of Beijing, don’t be surprised to notice that every alternate store is abundant with the scents of... Fried insects and bugs on a stick.

Tarantula, starfishes, scorpions, centipedes and even seaweeds are just a few of the many insects and sea creatures you may find displayed on trays for tourists to gaze at in horror as the цена of small keepers joking amongst themselves. It’s worth the try but be careful though. You would not want to go back with an upset tummy.

PHILIPPINES

Balut

“Is this the food you eat? No. I’m just...”

Balut are duck eggs that have been incubated until the fetus is husky and beaky, and then boiled alive. Once you crack the egg open, you will see a small duck, with its eyes closed, veins on its belly, and small undeveloped wings protruding on its sides. The bones give the eggs a uniquely crunchy texture. It has been said if you eat something raw, it is best if it’s dipped in salt. A lot of salt. Bon appetit!

TAWAIN

Duck Tongue

An extremely popular dish among the Taiwanese and a staple menu item in their night markets and restaurants, duck tongue taste the best when it’s fried. Fried for its own sake, that is combined with a spicy sauce and creamy interior, this dish has a melt-in-your-mouth effect. A brief marinating period, followed by a quick frying in a shallow pool of oil does the trick for this dish. So next time you need to Taiwan try their all-time famous smelly duck, don’t forget to try this out too.
WANDERFUL TAIWAN

SWEET TAIWAN

PÂTISSERIES

French patisseries are all the rage in Taiwan, with many confectioneries loved by patisseries trained in France and Italy. Here's your chance to taste some of the prettiest looking desserts you've ever seen.

PÂTISSERIES SAHARI

Located at the barbecue of Pomegranate Torte House. Pâtisserie Sahari is known for its elegant, pastel-colored pastries and patisseries. The custom-made decorations on each piece give the patisserie a unique character.

Cakes and pastries of every shape!

Caramel

SEASON CUISINE PÂTISSIART

Those with a penchant for photogenic food will find Season a fun place to take your palate and eyes. Their dishes incorporate elements of both desserts and savories, resulting in a unique combination of flavors. For example, the Hollywood Chocolate combines crusty chocolate fudge, caramel and chocolate and is decorated with a calendar, giving it a cinematic touch.

Their signature dish is simply named Plant which looks like a mini potted plant with mint leaves rooted in soil. Made of crumbled chocolate and cookies, it has a sculpture of cocoa nibs and cream. An additional floral design will add more distinction to their side-orderer pastries which is assembled in front of diners.

IS TAIWAIN, IS CHOCOLATE

From a simple interior decorated with canvas bags and crafts from local artists, to Taiwan, in Chocolate retail the chocolate truffles, candies, and more. Their products are sailed to suit the local taste buds and feature ingredients like cocoa and vanilla, while their dark chocolate creations are made without butter for a less sweet flavor.

Their handcrafted chocolates aren't overly fancy, and their pricing is affordable to most, including students. Some of their chocolate creations use ingredients like earl grey tea and multi-colored chocolate, as well as lavender, rose and jasmine.
A big THANK YOU to all of you who voted!

Jun Yang
Nadiah
Ivan
Petrina
Vincent
Sophia

Our Cover Girl & Boy get a Marley Freedom Collection headphone each!

Outfits (excluding shoes) by UNIQLO at Bugis
Hair by Kizuki-LIM
Makeup by MAKE UP FOR EVER ACADEMY
Special Thanks to SunnyHills@Raffles Hotel for the venue
Photography by NOWEKO
BY ANNE O'Cruz

ZOMBIE APOCALYPSE: FOOD SURVIVAL GUIDE

CANNED FOOD

Even with the rise by and 'best before' dates, canned and jarred items have the best shelf life. Excluding the storing that might take place under certain changing conditions, canned foods are virtually indestructible. Think pickled beets and pickled cucumbers. Add them to your shopping cart the next time you go grocery shopping. But be sure to get canned goods too. If not, you're pretty much set yourself up for these restaurants.

CAFFEINATED PRODUCTS

When the zombie apocalypse does happen, there will be no time to catch a few winks, as you would always have to be up in arms and ready for any surprise lurking around the corner. Making breakfast in the best 'breakfast to keep you and your loved ones alive and hard up on all those contraband products'. From energy drinks to coffee and you could just be sipping enough to frighten away the zombies.

BRAIN CANDY

A little bit to eat, but often sold in specialized candy shops, a brain candy is your best bet to distracting the hungry zombies. Filling a crypt or two in their direction, and you might just manage to throw off the zombies for a few minutes so that you can plot your exit strategy. Besides being the best decoy, this chewy candy is also a great source for a temporary energy boost.

TWINKIES

Do not let the urban woes or Twinkies production coming to a halt bother you. From shucking up on this delicious cream-filled snack, affectionately known as the immortal delight. Twinkies are relatively easy to last for weeks. A brick of canned food - while they're definitely tasty, both nutrition is essential because you don't want to be a buttkeft when the zombies come knocking.

POWER BARS

Zombies are predacious by nature, so in case you should we encounter them, you'll want to be on the lookout for power bars. Not only can you make your energy levels will be sustained throughout your odyssey, but you can also have some energy drinks to coffee - and you could just be sipping enough to frighten away the zombies.
WINE PAIRINGS
By Marion Cey and Nicollele Pereira

RED MEAT
Red wines have a strong, distinct taste which go well with the intense flavors of beef or lamb. As the winter season approaches, try a glass of rich and fruity Bordeaux with roast lamb. For simple grilled meat dishes, pair it with a Rioja or a Chianti for its fine and delicate red from Spain. As food and wines of the same origin usually do well with each other. For more hearty dishes, go for a sweet and fruity wine such as an Australian Shiraz, but slightly more ripe. Greek syrah is non-stop, opt for a less fruity and more acidic Italian wine such as Chianti.

WHITE MEAT
Chicken is a versatile meat that can be prepared grilled, roasted or baked, and can be marinated with endless sauces. White wines have a lighter taste and less body to enhance the flavors of the herbs that are normally used in chicken dishes. For a cool glass of Chardonnay to accompany buttered chicken, or your favorite Sauvignon Blanc with a plate of grilled chicken with herb sauces.

PASTA
Pasta sauces are the key when choosing the right wine, as you wouldn't want to overwhelm the taste of the dish. Balance out a bowl of thick and creamy Carbonara with a dry, white Italian Sauvignon wine. Tomato-based sauces are slightly trickier to pair with, but the Monopoules of D'Arbois prove to be a good choice with its rich, intense taste. As with Italian food, it is best paired with Italian wines — indulge in your spicy spaghetti alle vongole and other seafood pastas with crisp, dry white wines such as the Frascati, Verdicchio or a dry melon.

CARBS
Carbohydrates are the key when choosing the right wine, as you wouldn't want to overwhelm the taste of the dish. Balance out a bowl of thick and creamy Carbonara with a dry, white Italian Sauvignon wine.
CHOCOLOGICAL CHOCOLATE BY KNIPSCHILD
At $31.85 for 60 grams, this exclusive serial is considered to be the most prized chocolate in the world, delicately made by the renowned Danish chef, Pierre Knipschildt. His culinary creation is exorbitantly priced because of the ingredients he uses, which includes Valrhona cocoa, a French chocolate manufacturer near Lyon and black truffles.

DENSOKE WATERMELON
Known to be the cheapest fruit in the world, watermelons are also hands down ubiquitous. The one exception being in the Densoke watermelon, grown only on the northern island of Hokkaido, with an estimated of 5 harvested every year. This black variant is not just grown for its unparalleled sweetness, it also breaks the bank with its price tag of $1,900.

MATISUKE MUSHROOM
Regarded as a symbol of longevity and often sent as a ceremonial gift by the Japanese, the Matsusuke Mushrooms in Japan's answer to the black truffle. Alternatively known as the Pine Mushrooms, this sturdy-looking delicacy is prized more for its unique areas of sweet and spice. Predominantly priced at $2,000 for a mere 500g, the Matsusuke Mushrooms is undoubtedly the world's most expensive mushroom.

SALVATORE'S LEGACY COCKTAIL
Valued at $10,079 and made in London, the Salvatore's Legacy is the priciest cocktail made. Created using Vert de Vigne which includes a 1970 Château d'Yquem, 1970 Kimbel Liqueur, 1860 Dubh Orange Curante and two dashes of 1950 Angostura Bitters - this heavenly elixir packs a punch as it is not only the world's oldest cocktail, it is a Guinness World Record Holder too.

C6 PIZZA
With gold trimmings and jewels, any dish can usurp the title of most expensive menu item, but with the C6, all the ingredients used do make up the large bulk of the price. Known for being a light, hearty pizza and priced at $400 each, some of its fancy toppings include lobster, truffle (a mixture of cooked lobster eggs yolk and truffle), black truffle oil and a slice of Russian caviar.

BLACK IVORY COFFEE
Bumping Kopi Luwak off the pedestal of most valuable coffee bean in the world is the Black Ivory Coffee. Priced at $31,850 per kilogram, this specialty brew is extremely rare and refined. Made from beans eaten and digested by the world's rarest animal, the Casu Marzu, this brew has been hailed as the ultimate coffee experience.

by Marion Ang and Sharmaine Chan

The World of Food Bloggers

This is the absolute dream job for food lovers - to be surrounded by endless plates of delectable cakes, hot piping bowls of noodles, mouth-watering dim sum and sizzling hotplates. This profession requires you to travel across Singapore (and maybe the world), snap photos of your meals, write about what you ate that day, and the best thing is, you are paid for it (if you’re good enough)! Digging deeper into the lives of two food bloggers, Daniel and Dawn share their take on what goes on behind-the-scenes.

Daniel Ang

Resident radio DJ and fitness instructor, Daniel Ang has been blogging about his gastronomical adventures since 2009. With humble beginnings, it started out as just a hobby on the side line but now the polytechnic lecturer has since gained a loyal following and created his own main domain, www.danielfooddiary.com to cater to all his readers.

“Morning are spent researching on new restaurant openings then I head to 2-3 food tastings in the afternoon,” says Daniel. He wraps up the day with more research, writing and photo-editing. Throughout the day, he constantly updates on Facebook, Twitter and Instagram on the go. “Just imagine how busy a food blogger can be!”

Daniel candidly hints that with regular food tastings comes a great amount of exercising too, in order to maintain his weight. “My blog is updated 4-5 times a week, excluding my own freelance writing. You definitely need the drive and passion to carry on writing, to keep delivering the best,” revealed the 44-year-old.

With plans to publish a book and open a small ice cream or cake shop, it seems that his food journey doesn’t simply stop at writing. His advice for aspiring food bloggers? “The more you do, the better you get. ‘Your taste buds, writing and photography skills have to be trained.’

Dawn Teo

If there’s anyone that loves food more than life itself, it’s Dawn Teo. A quirky, high-spirited 19-year-old with a thirst for writing, adventure and gastronomy, she began her blog at the age of 16 as nothing more than an anti-social event. However, swing by her blog today and you’ll find mouth-watering pictures of her quest to find the best-hidden finds and local delights in Singapore, coupled with her own twist for those who have a penchant for everything sweet and buttery. The unique name “Dodgydancing.com” points you to a blog for food lovers and not for the faint hearted.

Enter Dawn’s blog, and you’ll be delighted by the photographer’s clean and light-hearted pictures of her creative concoctions, all hand-written and designed on printable recipe cards for her readers. “My latest recipe was a twist to the usual pate a choux – I used a self-developed coffee cream instead of pastry cream in my profiteroles. My relatives whom I was baking for are die-hard fans of coffee”

To keep her blog fresh with new content, she looks to food apps and immerses herself in her own imagination for new-fangled ideas: “I would be in class, thinking about something in chocolate, and the next moment I would be engrossed in foodgawping on my phone (app), browsing and creating recipes in my head.

The world of food blogging isn’t just a job or career. It’s a lifestyle. For Dawn, it’s more than just capturing visuals of delectable creations. “Like remembering the great food I eat with the people I love. Every dish that I photograph carries a memory. Tantalizing cliché, but I like to reminisce about food times through vivid visuals of delicious food.”
Cooking just got easier

By Christie Kennedy

In need of quick inspiration for a meal, but clueless on where to find the best recipe to dazzle your guests? Try Paella Pasta, Seafood Pizza, Crema Brulée and Fudge Brownies, some of the many food items we enjoy preparing but endlessly ponder making. But, these different cooking shows offered me a chance to venture out and cook up a feast I never thought I could.

Having watched Nigella Express, Take Home Chef and Rachael Allen Bake, I have been spending more time in the kitchen cooking, rather than peeling into the fridge occasionally for snacks.

Could chocolate mousse be as simple to make as seen on Nigella Express? When I tried making this dessert with 2 cups of marshmallows, 250 grams of dark chocolate, 50 grams of butter and a teaspoon of vanilla extract, I began wondering how it would turn out. Once the batter had been prepared and set aside in the fridge, I excitedly awaited the end result. The night, I treated my family to a chewy and light chocolate mousse. I still enjoy making this when my friends come over.

Chocolate Mousse

2 cups of marshmallows
250 grams of dark chocolate
50 grams of butter
A teaspoon of vanilla extract

I have always thought that baking was a difficult art to master until one Christmas episode of Rachael Allen Bake featured my all-time favourite recipe: cinnamon rolls. I still remember my first attempt; though the rich cinnamon scent and taste were present, the shape and size of it looked rather funny. They looked much better the second and third time I tried it.

Madeira Cake

Ingredients are a crucial part of any dish – modify them or use them as they are. Host Curtis Stone of Take Home Chef showed me how ingredients like eggs, bacon and basil could be used to create a stuffed omelette or even a Frilatta. Excited as I was when I first tried this in my own oven, I began experimenting with more ingredients. Soon I had developed my own Frilatta fusion with spices and chunks of sausage and cheese. This has become a dish that I mostly prepare on weekends for breakfast.

Creamy bacon and sausage pasta

This dessert sparked my baking endeavours. I then moved on to making chewy nutella cookies and Cinnamon Apple Valhord Torte – the simplest recipe to bake in my opinion. It's made with flour, eggs, light brown sugar, cinnamon, walnuts, Granny Smith apples, cranberries, sugar and an optional dollop of ice-cream, and can be served as a pie or a muffin.

Though I made it as a muffin, I hope to make it as a pie by adding pecan nuts instead of toasted walnuts.

Shepherd's Pie

It's funny how I picked up cooking skills from TV now that I think about it. Through each dish and recipe I've tried, I've learned more and more. So, if you're looking for culinary inspiration, all you need to do is grab a remote and tune in. I'm sure you'd end up cooking that meal you never thought you would.

Congratulations to Cheryl & Sharmaine for the most creative way of baking winning €500 and Screamin’ Goats gift certificates.

WINNER!
Q: Tell us about the worst dining experience in a restaurant.

OliVIA KIM
http://www.ollly-goes-nz.tumble.com

It has been 2 years since my first and probably the last visit to that Shangri La version of Hell's Kitchen. That atrocious experience made me realize that CHC has to be named - restaurants and waiters I have to make their customers, no less their food and work ethic. I guess all in all, no food tastes better than a heartfelt smile. So, everybody, serve us at least appetising meals and have a good night.

My stockbrocker's dining experience happened 2 years ago at one of the supposedly most highly recommended restaurants, to date in my parents' circle, for my cousin's engagement dinner. I reserved a table for three there with no hesitation; however, my fantasy of having a Verizon dinner ended once I arrived at the restaurant. It was too crowded and the reservation made me feel very uncomfortable. After a long queue, we were directed to sit at one corner of the restaurant with a pathetically small table only because we were seen as such a petite group. Not surprisingly, I had to compete fiercely to get the attention of the waiters and evencurr her back to our table for the order. Finally, I couldn't remember how the food tasted; I believe nothing could taste good under such circumstances, especially when the waiters were busy by getting you to know when you had to leave even before you sat down. Want's all, we had to pay the 15% service charge which made me wonder for what and to whom I was paying for. I felt bad I deserved a discount for being a temporary waitress at my own table and being such an independent customer.

Express Espresso
illy's Iperespresso coffee capsules are little pockets of perfectly measured 100% Arabica coffee that only need to be slipped into the sleek Francis Rometo coffee machine to brew your coffee from capsule to cup. The coffee doesn't come into contact with the machine, so minimal cleaning and maintenance is required. The result is a perfect, richly aromatic espresso shot in an instant.

Noodles in a Cup
During exam periods, you can save the hassle of cooking with Nassim's CupNoodles. Their 2 new flavours - Carrot and Black Pepper Crab - lets you enjoy the best of both worlds - whether you feel like a simple chicken bowl or a spicy flavour with peppery crab! If you can't decide, we suggest you have both.

Instant Full Roast Coffee
For those enamoured with the aroma of freshly roasted coffee beans, the answer is UCC's Smokey Blend. Known for being robust and with an intense kick, this beverage is a must have for any coffee lover. Another of UCC’s signature found in most homes in Japan is THE BLEND 117, which is specially selected out of 300 blends for its strong but smooth flavour. Both blends are available in 50g bottles.

Healthy Honey
Manuka honey is a wonder food known for its antibacterial and health enhancing properties. Pure New Zealand UMF Honey in particular, contains an additional 'Unique Manuka Factor' (UMF) which gives it extraordinary health benefits that can be used internally and externally. It's available from Honeyspree.
OUT AND ABOUT

CLEAN AND GREEN SOUND
MARLEY FREEDOM COLLECTION
CONQUISTER: MIST

Not many headphones can be said to be eco-friendly, but MARLEY’s headphones are not only green (with bamboo made of wood and recycled aluminium), they sound very decent too.

These in-ear headphones are designed for deep bass (it’s got a frequency response of 20Hz-22kHz), and unlike many bass-specific headphones, the treme level balances out the depth for a rich music experience. The gold-plated connector and fabric-covered cord are all designed for stronger sound, and for iPhone/Pod/PC/PS users, it’s even more convenient to use as it features a one-touch button and volume control. What’s more, 5 sizes of ear tips make sure that they fit your ears perfectly.

MOO-LAH
THORDA
YOUNG URBAN RANGER

It’s time to go shopping for the holiday season, and it’s not a bad idea to flash a brand new wallet either. German brand THORDA’s little brother Young Urban Ranger has a distinctive rustic look, with its crocodile surface and hand-stitched seams. The wallet has 5 card slots along with a zippered coin compartment, and is available in brown and black.

CLOUD ATLAS
(21 January)
Cast: Halle Berry, Tom Hanks, Hugo Weaving

Directed by the Wachowski brothers, Cloud Atlas is based on the book of the same name which is an exploration of how the action of individual lives impact one another in the past, present and future. The adventure spans across continents as one soul is shaped into a killer in a horror, and a single act of kindness in the past inspires a revolution in the dance of fate. Everything seems connected, an 1849 diary of an ocean voyage across the Pacific; a rebellious clone in futuristic Korea; and the tale of a tribe living in post-apocalyptic Hawaii in the future.

WRECK-IT RALPH
(20 December)
Cast: John C. Reilly, Jack McBrayer, Sarah Silverman

Set in a video game world, Ralph (John C. Reilly) plays a 'bad guy' in a classic arcade game, but longs to be as well loved as his good guy pal, Fix-It Felix (Jack McBrayer). With the arrival of a new video game, Ralph takes it upon himself to attempt to win a medal, but instead wreaks everything and accidentally unleashes a deadly enemy that threatens every game in the arcade. Ralph’s only hope is Queen Poppy von Schweetz (Sarah Silverman), a young troublemaking 'glench' who might just be the one to transform Ralph into the 'good guy.'

11 - 12 Jun 2013 | 12pm - 9pm
LASALLE College of the Arts
Free Entry
LASALLE Open House
You’re young, you’re creative, and you’re bulging over with creative energy! If you love the arts and want to learn how to earn a living doing what you enjoy, visit the LASALLE Open House 2013 on 11 and 12 January, from 11am to 6pm. Early bird tickets availble now. Application fees waived during Open House.

11 Jan 2013 | 9pm
Excalibur Concert Hall
Tickets: $60 - $148
Two Door Cinema Club
Hailing Singapore shores for the second time, the British indie band, Two Door Cinema Club will be performing on our shores after sell-out tours in the UK, US, Europe, Australia, Japan and Southeast Asia. The band has earned a devoted following and huge critical acclaim, with The Times calling them 'The Band of the Moment.'

17 Jan 2013 | 7pm
Singapore Indoor Stadium
Tickets: $115 & $175
Swedish House Mafia
- One Last Tour
Electronic dance group Swedish House Mafia make their stop on our shores on their "One Last Tour," with hits singles such as 'One', 'Harder, Better, Faster, Stronger' and 'Save The World.' Expect to hear songs from their second and final compilation album, until now, featuring singles like 'Save The World,' 'Harder Better Faster Stronger' and 'Save The World.' Their first number one single in the US. The tour, which also makes its stop in Dubai, South Korea and the UK, has also seen sold-out concerts across the world.

1 & 2 Feb 2013 | 7.30pm
Esplanade Concert Hall
Tickets: $50 - $199
Neeme Järvi & Nicola Benedetti with the SSO
The concert features 28-year-old Scottish violin sensation Nicola Benedetti, who will be performing Erich Korngold’s Violin Concerto in D minor for under the baton of conductor Neeme Järvi, along with the Singapore Symphony Orchestra. The night will also feature Rachmaninoff’s Piano Concerto No. 3 in C minor, op. 30 by Sergei Vasilyevich Rachmaninoff.

19 Feb 2013 | 7.30pm
Kallang Theatre
Tickets: $65 - $129
Stars
Canadian indie pop band Stars are returning to the Singapore after their almost sold-out crowd of the Esplanade in 2009. The 6-piece band consists of vocalist Torquil Campbell, keyboardist Christy Tollefsen, singer-guitarists Amy Millan, bassist Evan Dasovich and drummer Pat McGee. With over 4 albums and EPs, you can look forward to an impressive show as they perform songs from their latest album The Night.

18 - 19 Feb 2013 | 7.30pm
Esplanade Theatre
Tickets: $60
Sleeping Beauty
Presented by Singapore Dance Theatre
This festival season, the magical kingdom of castles, fairy tales, forests and spells comes alive in the timeless fairy tale story of Sleeping Beauty. Expect to see specular red and gold weighing costumes on centre stage in one of the most famous classical ballets in the world. The trope features some of the finest dancers from across Asia.

11 - 17 Feb 2013 | 7.30pm
Victoria Theatre at the National
Music of the Night (SSO)
Based on the award-winning musical "The Phantom of the Opera," this musical is all about a rock group. The four seasons, which comprises of Phil, Rob, Vocals, Tommy Denby and Nick Masau, Jersey Boys, is a musical made to Asian attire by Singapore. It tells the true story of how four holdovers in the music business become one of the most successful musicians to ever perform in Malaysia with over 170 million records sold worldwide.

PRODUCTIONS

13 - 16 Dec 2012 | 7.30pm
Esplanade Theatre
Tickets: $60
Sleeping Beauty
Presented by Singapore Dance Theatre
This festival season, the magical kingdom of castles, fairy tales, forests and spells comes alive in the timeless fairy tale story of Sleeping Beauty. Expect to see specular red and gold weighing costumes on centre stage in one of the most famous classical ballets in the world. The trope features some of the finest dancers from across Asia.

18 - 19 Feb 2013 | 7.30pm
Victoria Theatre at the National
Music of the Night (SSO)
Based on the award-winning musical "The Phantom of the Opera," this musical is all about a rock group. The four seasons, which comprises of Phil, Rob, Vocals, Tommy Denby and Nick Masau, Jersey Boys, is a musical made to Asian attire by Singapore. It tells the true story of how four holdovers in the music business become one of the most successful musicians to ever perform in Malaysia with over 170 million records sold worldwide.

18 - 19 Feb 2013 | 7.30pm
Victoria Theatre at the National
Music of the Night (SSO)
Based on the award-winning musical "The Phantom of the Opera," this musical is all about a rock group. The four seasons, which comprises of Phil, Rob, Vocals, Tommy Denby and Nick Masau, Jersey Boys, is a musical made to Asian attire by Singapore. It tells the true story of how four holdovers in the music business become one of the most successful musicians to ever perform in Malaysia with over 170 million records sold worldwide.
DRINKING RULES

By Olivia Kim, Kesavan Loganathan & Nicolette Pereira

So off the moment of your party, and you wake up feeling as though you’ve won the lottery, do you regret the wine? Is it bad for your health to drink and drive? What happened? Last night, you hit it all black and white, and experience a hangover episode. Does this sound familiar? If it does, are you having a hangover?

The next thing that comes to mind is how to beat the hangover. Although there’s no instant cure, there are a few things that you can do both before and after the hangover to help save you from another bad hangover. All you have to do is to follow these ABSOLUTE RULES!

BEFORE DRINKING

**ABSOLUTE RULE #1: FILL YOUR STOMACH**

You can admit that alcohol looks better when having it on an empty stomach. So NEVER drink alcohol on an empty stomach. This is because if you do, the alcohol will be directly absorbed into your system and transferred to the liver which poses it into your body faster. Once a certain amount of alcohol goes into your body, it will only be a matter of time before you feel its effects.

**ABSOLUTE RULE #2: WHERE YOU SIT**

Your probability of drinking, why does something happen to you? but you can’t get around by staying out of it, not just you, but also if you know that there’s nobody else who gets you drunk. Your friends are probably just bringing it on, or if you want to be a part of the crowd, get out of there right away.

**ABSOLUTE RULE #3: BE LATE**

You need to be at your party about 5 hours before everyone else to wait for your friends to be there. Do this by being early and then show up late. With this method, you can be there when the party’s already in progress.

**ABSOLUTE RULE #4: DRINK WATER**

Don’t forget to drink water when you’re drinking alcohol. This is to slow down your chances of getting a hangover. The next morning, for in a half-hour, try to consume alcoholic drinks. Don’t forget to add water or a cold, delicious drink.

**ABSOLUTE RULE #5: EAT**

Food might be the best thing you need after having a hangover. But this can be the best way to increase your hungover period. Go for simple, balanced foods and drinks in the morning, such as tea and fruit juice. Try a banana as well, as it will make you feel full and energized.

**ABSOLUTE RULE #6: GO TO THE TOILET**

Because alcohol acts as a diuretic, it flushes out fluids from your body. Water helps to replenish these lost fluids. So be sure to drink lots of water and use an enema to flush out the alcohol from your body. Many water and vitamin drinks are also effective when trying to get rid of a hangover.

HOW YOU CAN PARTY SMART AND NOT TO WORRY ABOUT THE HANGOVER THAT MIGHT COME THE DAY AFTER. CHEERS!

AFTER DRINKING

So assuming that you already awake the next day of drinking on an empty stomach, drinking is over your luggage, and are already on the road. The next thing going to drink again? Here are some things you can do to minimize the effects.

FRIED MARS BALLS

Deep fried Mars Bars - often served as a whole chocolate bar dunked in batter and fried - are proof that anything can be deep fried. Fried Mars Balls are slightly different, as this tasty treat is first chopped up then fried and before being drizzled with chocolate sauce. If you think you can handle more sugar, it can be additionally served with a scoop of ice cream.

DONUT BROWNIES

Donut brownies are a combination of ingredients used in both brownies and donuts. A treat to both the eyes and the palate, this ring-shaped slice of heaven is served with a variety of gilders and toppings. Imagine the richness of a brownie in the shape of a donut, and you can imagine the sugar rush it would create.

CHOCOLATE PRATA SAUSAGE

The Chocolate Prata Sausage is a unique twist on three types of food, combining the best of sweet and savoury. With the prata pan-fried till it’s crisp, it’s then topped with dark chocolate fudge sauce and rolled with a sausage of your choice. While this dessert raises many eyebrows, you’ll be surprised at how well the ingredients go together.

APPLE CRUMBLE CHEESECAKE

Combined from two humble favourites - an apple pie and a cheese cake - the Apple Crumble Cheesecake is a medley of sweetness. With the tartness of buttery soft apples overlaiding a healthy portion of creamy cheese filling and a crisp biscuit base, this twist on two classics will soon become a common sighting on every dessert menu.

TEH TARIK ICE CREAM

Are you a Teh Tarik lover or an ice cream lover? If your answer to both categories, then the Teh Tarik ice cream is definitely for you. This frozen dessert is a local concoction hand-made using the ingredients that make up this milky drink. The next time you plan on drinking a cup of Teh Tarik, consider having it frozen to keep cool during a hot day.

FIND AT: Le Bon Vivant

FIND AT: In Island Creamery

FIND AT: Chippy

FIND AT: The Sweetie

FIND AT: Baked Evie