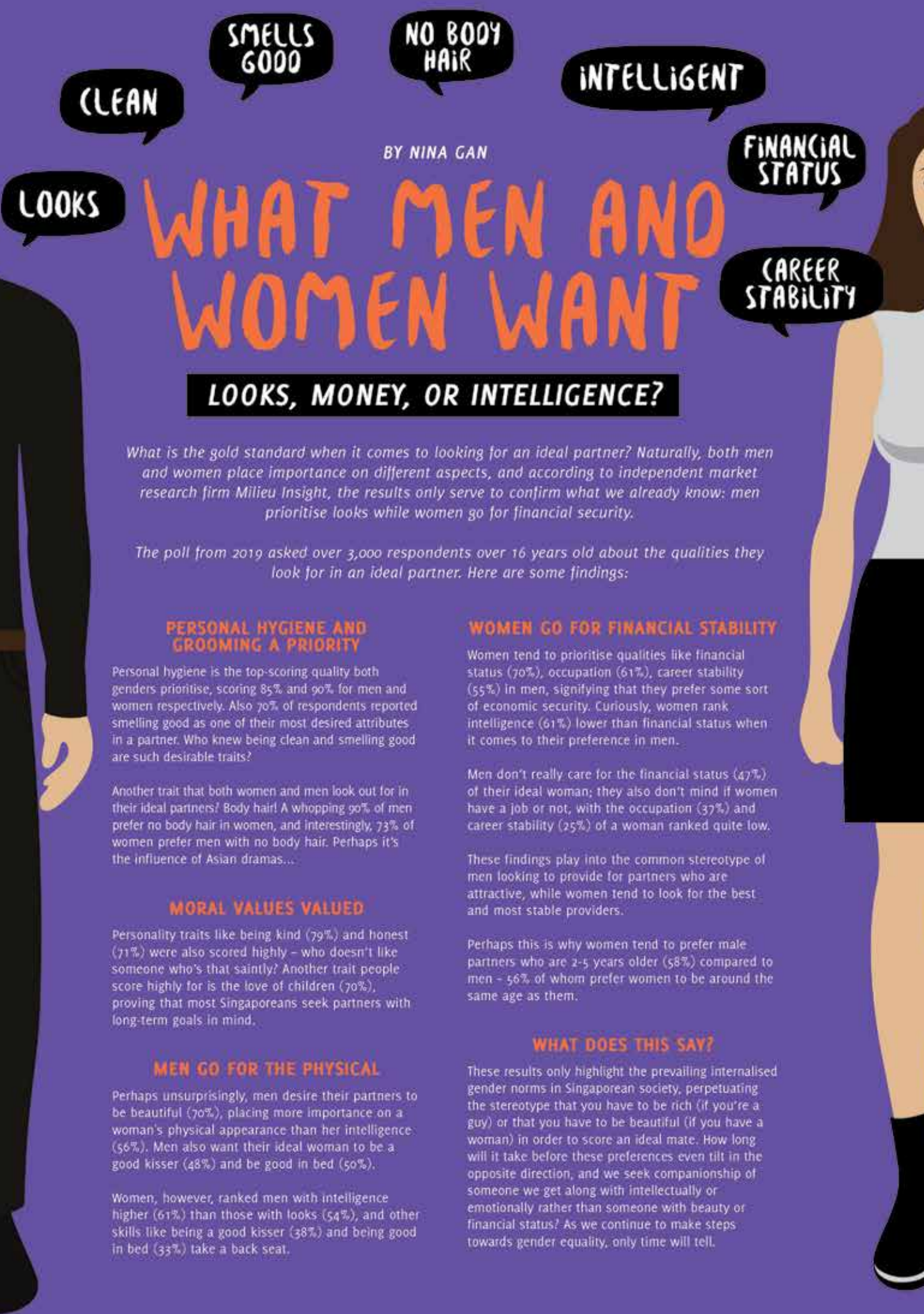


SINGAPORE ISSUE





LOOKS

CLEAN

SMELLS
GOOD

NO BODY
HAIR

INTELLIGENT

FINANCIAL
STATUS

CAREER
STABILITY

BY NINA GAN

WHAT MEN AND WOMEN WANT

LOOKS, MONEY, OR INTELLIGENCE?

What is the gold standard when it comes to looking for an ideal partner? Naturally, both men and women place importance on different aspects, and according to independent market research firm Milieu Insight, the results only serve to confirm what we already know: men prioritise looks while women go for financial security.

The poll from 2019 asked over 3,000 respondents over 16 years old about the qualities they look for in an ideal partner. Here are some findings:

PERSONAL HYGIENE AND GROOMING A PRIORITY

Personal hygiene is the top-scoring quality both genders prioritise, scoring 85% and 90% for men and women respectively. Also 70% of respondents reported smelling good as one of their most desired attributes in a partner. Who knew being clean and smelling good are such desirable traits?

Another trait that both women and men look out for in their ideal partners? Body hair! A whopping 90% of men prefer no body hair in women, and interestingly, 73% of women prefer men with no body hair. Perhaps it's the influence of Asian dramas...

MORAL VALUES VALUED

Personality traits like being kind (79%) and honest (71%) were also scored highly – who doesn't like someone who's that saintly? Another trait people score highly for is the love of children (70%), proving that most Singaporeans seek partners with long-term goals in mind.

MEN GO FOR THE PHYSICAL

Perhaps unsurprisingly, men desire their partners to be beautiful (70%), placing more importance on a woman's physical appearance than her intelligence (56%). Men also want their ideal woman to be a good kisser (48%) and be good in bed (50%).

Women, however, ranked men with intelligence higher (61%) than those with looks (54%), and other skills like being a good kisser (38%) and being good in bed (33%) take a back seat.

WOMEN GO FOR FINANCIAL STABILITY

Women tend to prioritise qualities like financial status (70%), occupation (61%), career stability (55%) in men, signifying that they prefer some sort of economic security. Curiously, women rank intelligence (61%) lower than financial status when it comes to their preference in men.

Men don't really care for the financial status (47%) of their ideal woman; they also don't mind if women have a job or not, with the occupation (37%) and career stability (25%) of a woman ranked quite low.

These findings play into the common stereotype of men looking to provide for partners who are attractive, while women tend to look for the best and most stable providers.

Perhaps this is why women tend to prefer male partners who are 2-5 years older (58%) compared to men – 56% of whom prefer women to be around the same age as them.

WHAT DOES THIS SAY?

These results only highlight the prevailing internalised gender norms in Singaporean society, perpetuating the stereotype that you have to be rich (if you're a guy) or that you have to be beautiful (if you have a woman) in order to score an ideal mate. How long will it take before these preferences even tilt in the opposite direction, and we seek companionship of someone we get along with intellectually or emotionally rather than someone with beauty or financial status? As we continue to make steps towards gender equality, only time will tell.

LARGE AND IN CHARGE

Contributors

Bhawna Sharma
Cheryl Tan Kay Yin
Foo Rong En
Lindsay Wong
Lydia Tan
Nina Gan
Yin Loon
Yuki Koh
Zhiqi Wang

Editor-in-Chief

Aaron Stewart
aaron@campus.com.sg

Creative Director

Lynn Ooi

Designer

Yun Ng

Sales Enquiry:

ad_query@campus.com.sg

Lennox & Ooi Media Pte Ltd

11 Paya Lebar Road #02-12 S409050
Tel (65) 6732 0325

Campus is a publication of Lennox & Ooi Media Pte Ltd (Singapore). All articles published are in good faith and based on bona fide information available to The Publisher at the time of press. The Publisher accepts no responsibility other than that stipulated by law. The Publisher also accepts no responsibility for unsolicited manuscripts, transparencies or other materials. All rights are reserved and no part of this publication may be reproduced in part or full without the previous written permission of The Publisher. Neither can any part be stored or recorded, by any means. The opinions expressed in The Publication are those of the contributors and not necessarily endorsed by The Publisher. This publication and the name are owned solely by Lennox & Ooi Media Pte Ltd, 11 Paya Lebar Road #02-12 Singapore 409050. Email: interns@campus.com.sg. Campus is published bimonthly and distributed throughout Singapore. Trademarks and copyrights for all other products, logos and depictions contained herein are the properties of their respective trademark and copyright owners. All colour separation and printing by Stamford Press Pte Ltd, Singapore.



Join us as an Intern!

Our doors are always open to those who want to learn the ropes about publishing from all aspects. If you love to write, you'll not only get your articles published both in print and online, you'll also get first dibs at any events (ie. concerts) we're invited to. We've also got space for designers and marketing peeps – you'll get to dabble in all our social media and handle our website.

ISSUE 66 | JUN '20 CONTENTS

Check our website
www.campus.sg
campus.singapore
campusSG



REGULAR STUFF

12: The List: Made in Singapore Movies
16: Cheat Sheet: SG Architecture

02 Building a La La Land for Ourselves

Can pursuing the Arts pay off in Singapore?

03 The Seen but Unheard

COVID-19, Singapore, and migrant workers

04 The Three Rs

How sustainable is Singapore?

11 On-Screen Obsessions

Singapore & Asian dramas

05 Food Heritage

5 oldest restaurants in Singapore

13 F&B of the Future

Food tech in Singapore

06 Singapore's Folklore

From giant turtles to our own Hercules

14 Putting the Sin in Singapore

Intersection of tech & perversion

07 Same Same but Different

Singaporean vs Malaysian dishes

17 Twitcher

Birds of Singapore

08 Just Follow Law

Singaporean laws you may not know

18 Under Pressure

Mental health in SG schools

09 Food Origins

Singapore food history in 5 dishes

19 Brand Singapore

Exporting our nation's expertise

10 OK, Let's Go

Misogyny and how women's bodies are silently conditioned

20 Colour Me Blind

The issue of racism

Student contributors always welcome!

Want to get into the crazy fast-paced world of publishing, or do you just have a thirst for writing? If you're passionate about the art of word and love your research, then we'd love to hear from you.

Be one of our Contributors!

Don't have time for a full-time gig at the office? Fret not. You can be one of Contributors – you'll get to write for both the website and the magazine, and still get to attend events we get invited to. You won't have to be in the office at all – join our network of Contributors who come from schools all across Singapore.

If you're interested in coming onboard, do drop us an email with your CV. We'd love to get to know you! Email us at interns@campus.com.sg

Building a La La Land for Ourselves

BY YUKI KOH

CAN PURSUING THE ARTS PAY OFF IN SINGAPORE?

La La Land is a musical film that sings of tragedy and happiness, the ups and downs, and the real struggles of artists today. The story mainly focuses on Mia and Sebastian who pursue their passions in acting and music respectively, yet find themselves getting rejected at almost every turn. And if you compare America to Singapore, you suddenly realise this profound truth: if it's hard over there, one can't imagine how hard it will be here. Is pursuing a career in the Arts worth the while, and is it viable? The answer to that is hard to gauge – so it's both a yes and no.

'WORTH' IS SUBJECTIVE

To most artists, it means pursuing something you love and excel at because you want to, and because it will add value to your life. Many artists choose to freelance because life would otherwise be meaningless or unbearable. Even if some do recognise that they are running on unstable income, art has become such an integral part of their lives that income becomes secondary. As such, whether art is a worthwhile career depends on what the person values and prioritises. If someone values a steady income, they may simply go for a safe degree.

In Singapore, you will find that many Singaporeans opt for safe and stable jobs that can feed themselves, mainly because of their 'kiasu' spirit and pragmatic mentality. Many consider income as their first priority, and find it hard to venture down dangerous paths like being a dancer, artist, designer, or singer. This is in line with

the "doctor" and "engineer" prospects that many parents project on their children.

In spite of all this, the Arts can be a potentially safe job if one can find a steady job at a firm or entity – such as a marketing firm, design firm, or a dance company. However, beyond securing a job, many other factors come into play, such as sustaining creative rigour, having to handle bureaucratic limitations, and dealing with physical exhaustion, especially for those in the performing arts.

For instance, the lifespan of a ballerina's career is around two decades before she will have to transition to a different career. Those who choose to stay find themselves losing passion for the very thing they pursued, which is both frustrating and self-defeating. Regardless, whether the Arts is worth the while, will always depend on the individual themselves, and in particular, their outlook.

VIALE OR NOT?

Despite all these, we cannot deny that pursuing the Arts is in every practical, rational, and realistic sense, impractical, irrational and unrealistic, especially in a scientifically- and technologically-inclined Singapore. As Eugenio Montale romantically put it: "you can't eat poetry".

As much as the Arts nourishes the soul and feeds our minds, it cannot feed our body and sustain us in the real sense. While some artists do achieve fame or recognition and are able to sustain themselves, most of the time, many artists find themselves slipping through the cracks and struggling to make a living. This frustrating outcome probably lies in the fact that Singaporeans remain largely unexposed and therefore, unappreciative of the Arts. Thus, while the value of an Arts career is subjective, in an economy and society like Singapore, an Arts career is definitely not the most viable option.

BUILDING TOWARDS AN APPRECIATION OF THE ARTS

In Singapore, the government has implemented programmes like Arts in Your Neighbourhood, free Esplanade programmes, Singapore Art Week, and more. However, this isn't increasing the number of people interested in the Arts. In many ways, the government is approaching the Arts the way it approaches Science; it isn't the best way to go about achieving an increase in appreciation of the Arts.

We may not see much change with today's measures, but maybe decades from now, we might see a Singapore that treasures, sponsors, and feverishly adores the Arts. Even if the road ahead is foggy, we can only hope that we will achieve that someday, and build a La La Land of enchanting music, wondrous dancing and dramatic acting. Particularly in this time of adversity, the Arts can be the flame that guides us in uncertain times, become the connection between one another even when we're socially distanced, and inspire the belief that we can pull through this crisis.



THE SEEN BUT UNHEARD

COVID-19 and Singapore's complex relationship with migrant workers

Just when Singapore thought it had braved the worst of COVID-19, the second wave returned with swift vengeance. This time, 400,000 marginalised yet economically- indispensable migrant workers housed in large-scale dormitories scattered across the island-city would feel the domino effect. Despite being warned repeatedly about an imminent outbreak among workers, Singapore failed the very men who toiled day and night to build its futuristic skyline.

Having exposed Singapore's problematic treatment of migrant workers, the country's COVID-19 planning is now being intensely debated, revealing the sordid foundations of economic growth and efficiency.

Privilege and Discrimination

The dark undertones of race and privilege surfaced when headlines about the first major outbreak at dormitory S11 splashed The Straits Times' Facebook page. Scrolling through the comments section, one will find keyboard warriors calling for migrant workers to be sent back home. They are also quick to assume that foreign workers practice poor hygiene, are culturally-backwards, and do not deserve government protection funded by taxpayers' money. Most saddening were the reactions to healthy foreign workers being shifted to cruise ships, as netizens complained about the government pampering them at the cost of Singaporeans.

These reactions are neither new nor surprising. They represent an ideology that has defined Singapore since its founding days: stripping social policy down to a cost-benefit analysis in the pursuit of efficiency. Too many migrant workers getting infected from COVID-19? Just send them back home. Not enough land? Let's make a floating city for them (aka, a neoliberal dystopia). For a country that is the gold standard in Southeast Asia, any deviation becomes a nuisance—even the dignity of thousands of migrant workers.



Singapore's Response: the Good and the Bad

The rapid response of the Singapore government in erecting make-shift facilities, conducting extensive testing, and providing wifi for migrant workers is indeed impressive given how the outbreak snowballed in a matter of days. But even then, it is difficult to ignore the dehumanising aspect of using unused car-parks and void decks as temporary facilities—especially since there are plenty of hotels with vacancies around. It is strangely contradictory how on one hand, Singapore claims to not leave its foreign workers behind, but on the other, subjects them to humiliating conditions.

Minister of Manpower's Josephine Teo also displayed poor tact when she remarked that no migrant worker personally demanded an apology. Once again, the marginal utility of an apology was measured by its cold, pragmatic necessity.

Employers and Dorm Operators

The new cluster has further raised concerns about the crowded nature of dorm rooms.



While many have accused dorm operators of greed and lax practices, the bigger picture is more complicated than that.

Dorm operators argue that they are simply adhering to government guidelines; employers stress that they are equally limited. According to one dorm operator contacted by Rice Media, employers have to juggle multiple costs such as levies, accommodation, and salaries, all within a fixed budget. Reducing government-set levies, which can cost up to \$700 per migrant worker, may potentially free up some margin for improving housing, pay, and food.

The Way Forward

Singapore's relationship with its migrant workers is a complex one characterised by ignorance, oppression, and pity. That is why even though migrant workers are physically visible, they are psychologically invisible.

Firstly, we need to change the way we think about workers from cogs in a capitalist machinery to human beings living far from home in search of a better life. Only then will the government, employers and dorm operators understand the seriousness of providing better living spaces.

Social awareness may take one generation—or two—before migrant workers no longer attract the condescension of Singaporeans.

On the bright side, the new generation are advocating change. From keen social activism on Instagram, to creating a website with Bengali translations for medical teams, millennials are showing extraordinary empathy towards and support for migrant workers in an otherwise unforgiving society.

For now, let us hope that when things blow over, the welfare of migrant workers is finally given the attention it deserves.

BY CHERYL TAN KAY YIN

THE THREE R's

HOW SUSTAINABLE IS SINGAPORE?

From the 3Rs (Reduce, Reuse, Recycle) to waste management to alternative renewable resources. Is what we're doing enough, or do we need to do things differently? On the world's Environmental Performance Ranking, Yale University and the UN placed Singapore at 17th globally and first in Asia. It's a decent global ranking, but can we do better as a nation with a growing population with limited land resources?

SUSSING OUT SOLAR ENERGY

To manage our country's steps towards its low-carbon future, we're looking to the sun. Given our city's year-round tropical climate, solar energy looks to be the most reliable renewable resource to create energy.

As such, Singapore has assembled one of the world's largest floating solar photovoltaic test-bed, operating in the north of the island. This S\$11 million experiment aims to implement the most effective way to garner energy from the sun with the application of pioneering 'active-cooling' panels in which water is pumped into the solar cells to help cool and enhance their performance; and bi-facial solar panels which enable sunlight to be absorbed from both sides, optimising efficiency.

WAR ON WASTE

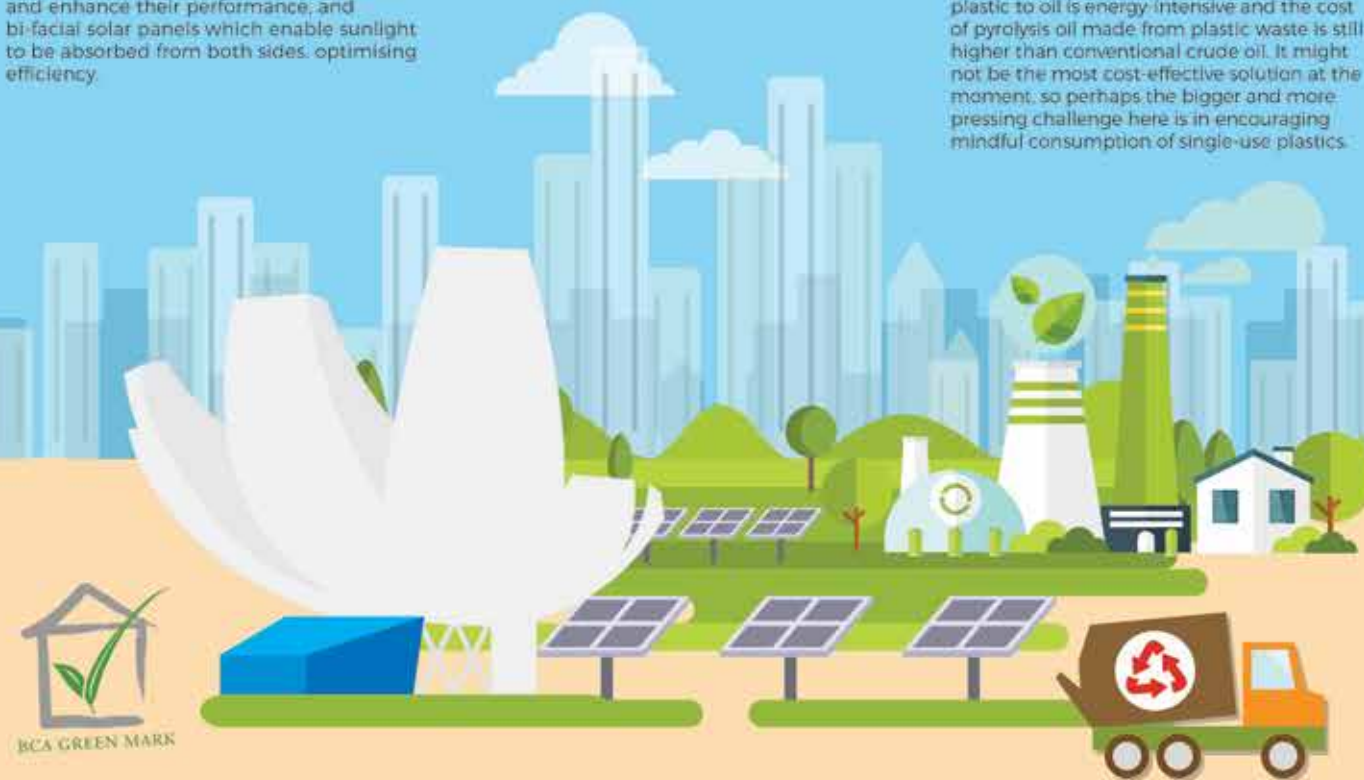
Where does all our rubbish go? Once the recyclables are sorted for processing, up to 90% of the waste is incinerated. The ash and other non-incinerable waste end up in the Semakau Landfill - Singapore's only landfill site. By 2035, Pulau Semakau will be completely full.

However, the push for innovative waste management has turned incinerated bottom ash (IBA) into NEWSand to be used on road construction projects - the field trial is a stretch of 3 sections along Tanah Merah Coast Road. NEWSand has also been used in the construction of footpaths.

PRESSING PLASTIC PROBLEMS

Single-use plastics, a perennial issue around the world and one that Singapore's convenience-based, take-away lifestyle is not immune to. To address the growing volume of plastic waste, the Ministry of Environment and Water Resources (MEWR) and the National Environment Agency (NEA) are looking into recycling contaminated plastic bags and single-use plastics into synthetic fuel known as NEWOil. Pyrolysis oil (bio-oil or synthetic fuel) could potentially be used as a feedstock for Singapore's petrochemical sector.

However, here's food for thought: converting plastic to oil is energy-intensive and the cost of pyrolysis oil made from plastic waste is still higher than conventional crude oil. It might not be the most cost-effective solution at the moment, so perhaps the bigger and more pressing challenge here is in encouraging mindful consumption of single-use plastics.



GREEN MARK CERTIFICATION BY 2030

Singapore aims to have 80% of our buildings achieve the Green Mark Certification which ensures sustainable developments have reduced carbon emissions and energy consumption whilst still providing quality living for its residents. One such landmark structure that has achieved this rating is Marina Bay Sands. So what features did they implement to get the Green Mark?

Integrated infrastructure: The hotel has implemented several smart strategies like smart sensor lighting that dims or brightens according to the weather outside and hot water supplies piggy-backing on the heat emission from air conditioning units.

The Water Cycle: To battle food wastage, all the food scraps that turn into almost 2,500kg worth of daily food waste is compressed by giant digesters and turned into recycled water. Rainwater is also collected on the roof of the accompanying ArtScience Museum and reused in the building's washroom system.

There are many other initiatives and campaigns Singapore has rolled out in our quest to be a zero waste, low carbon nation. It is hoped that these initiatives will inspire you to explore more innovative ways that we can turn our waste into functional use, our infrastructure into integrated systems, and finally closing the loop in our recycling strategies.

BY FOO RONG EN

FOOD HERITAGE

5 OLDEST RESTAURANTS IN SINGAPORE

While many of us tend to hunt for the newest cafes to Instagram, let's not forget some of the oldest restaurants in Singapore that have served a variety of cuisines - from Russian and Peranakan to Muslim and Chinese food - for decades. In addition to serving time-tested dishes, most of these heritage restaurants are still run by the original owners or their descendants.



SHASHLIK

Opened in 1986, Shashlik was founded by 9 employees from the legendary Troika Restaurant (closed in 1985). Its namesake is a nod to Troika's famous dish, Shashlik: meat skewers served on a sizzling hot plate.

Brimming with old-world charm, signature classics include the Borshch soup (a hearty Russian stew) and Chicken a la Kiev, a breaded chicken thigh stuffed with rich parsley garlic butter. A unique item is the Egg Millionaire - housed in its own shell, the finely-diced boiled egg is encrusted with parmesan cheese gratin and bacon bits.

Their Russian Coffee is a potent blend of brewed coffee with Tia Maria (coffee liqueur), flambéed with vodka and topped with whipped cream. A favourite dessert is the Baked Alaska - a delectable ice cream-and-sponge cake encased in meringue, flambéed with dark rum.



ISLAMIC RESTAURANT

Established in 1921 in the historic Kampong Glam district by the head chef of the famous Alsagoff family, the restaurant is currently managed by the third-generation owner. The restaurant has had the privilege to serve the likes of our first President Yusoff Bin Ishak and MM Lee Kuan Yew, as well as Prime Minister Lee Hsien Loong.

The restaurant's star dish is their legendary Biryani, a decadent combination of juicy meat (from chicken to prawn and mutton) and basmati rice. They also serve crowd-favourites like palak paneer (Indian cottage cheese cooked with spinach and spices) and butter chicken with tomato cream sauce. Mop up the gravy with freshly-made naan and wash down the meal with a refreshing, yoghurt-based mango lassi. They also serve a variety of mamak favourites, like Mee Goreng and Nasi Goreng.



GUAN HOE SOON RESTAURANT

Nestled in a quaint shophouse in the Peranakan enclave of Joo Chiat, Guan Hoe Soon Restaurant is the oldest Nonya restaurant in Singapore, serving up traditional Peranakan dishes since 1953. The shophouse dining room stocks a mini-museum of vintage tableware at the back.

They take pride in making their own rempah (spices) from scratch, which imparts rich flavours to dishes such as beef rendang and udang assam pedas (prawns in spicy tamarind sauce). A signature is their ayam buah keluak - tender chicken braised in an inky-black sauce made from rempah and the flesh of Indonesian buah keluak nuts. End any meal on a sweet note with a refreshing chendol drizzled with gula melaka.



BEAULIEU HOUSE RESTAURANT

Fancy having tze char in a colonial black-and-white bungalow overlooking the Strait of Johor in Sembawang Park? Beaulieu House Restaurant has been in operation since 1981, housed in the historic Beaulieu House which was built in 1910 as a holiday home.

With enchanting neo-classical features, diners today can still see the original terrazzo clay tiles and colourful floor tiles with beautiful geometric patterns in the halls. Hand-wrought Victorian cast-iron detailing throughout the house adds to its charm.

The menu features Chinese cuisine with an array of seafood dishes, coupled with a smaller selection of Western favourites. Signature dishes include de-shelled prawns with salted egg and pumpkin, chilli crab, and braised pork knuckle with dried oysters. Their homemade creations include silky beancurd topped with shimeji mushrooms and yam paste in coconut cream.

KOMALA VILAS

Opened in 1947, Komala Villas is one of Singapore's oldest Indian vegetarian restaurants. It first served South Indian cuisine before North Indian cuisine was introduced to the menu.

Its traditional South Indian rice meals offer a dizzying variety of accompaniments, including masala potato and raita (cucumber yoghurt), with a slew of curry-based dips to elevate your meal with creamy or tangy flavours; served on freshly cut banana leaf. For a lighter meal, the idly set comprises steamed rice cakes begging to be dipped in sambar and chutney; the paper dosa (lentil and rice flour pancake) is a hulking yet impossibly crispy pancake with a trio of dips. The classic North Indian dish is the Gobi Mutter, which takes fried cauliflower to new heights with its caramelised sweet and sour Indian-Chinese sauce.

BY LINDSAY WONG

Giant Turtles, Loving Siblings and Our Very Own Hercules SINGAPORE'S FOLKLORE

Despite being just a little dot on a world map, Singapore has some interesting folklore that laid the foundations of this country. Lots of stories have been passed down from generation to generation and retold in a variety of languages and dialects. While you may be familiar with the most famous tales like Sang Nila Utama and Sentosa (Pulau Blakang Mati), there are other interesting stories about Singapore that you might now know about.

SINGAPORE

SELEGIE

Selegie is notable for being the site of many battles in Singapore's history during the 14th century. The king of Singapore used Selegie Road to flee during the sacking of Temasek in 1377 when the Sri Vijayan army from Indonesia invaded the island. A few centuries later, Selegie was a valuable place in terms of trade, flanked with spice trees and bamboo. It was named Selegie in the later years, after a Bugis pirate tribe known as Orang Selegie, where they made Mount Sophia their home.

RED HILL

Hundreds of years ago, the southern coast of Singapore was teeming with swordfish – so much so that fishermen feared they would be attacked if they came close to the waters. The villagers requested assistance from the Sultan, but he had no solution. However, a little boy proposed the idea of setting up a barricade made of banana tree trunks along the coast so that the swordfish would pierce the trunks and get stuck. The plan worked and the villagers felt immensely grateful to the little boy. The Sultan, feeling threatened, ordered his soldiers to kill the boy. When he died, his blood stained the hill where he lived. This is how Bukit Merah (meaning "red hill") got its name; the location of the barricade is now Tanjong Pagar (meaning "cape of stakes").

SISTERS' ISLAND

Long ago, there were two sisters, Linah and Minal, living on the southern coast of Singapore. They were so close that they decided to marry two brothers so they could continue living close together. One day, Linah encountered a group of pirates and caught the eye of the pirate chief who was so determined to marry her, he kidnapped her. Minal swam after her but drowned. Linah then escaped and threw herself overboard so she could be with her sister for eternity. The next day, a pair of islands emerged at the place where the sisters died. The islands, located south of Sentosa, were named Sisters' Islands in their memory.

BADANG

Badang, considered the Hercules of Singapore, was once a fisherman. One day, he managed to trap a genie that had been stealing his fish; the genie promised to grant Badang any power to be set free. He was granted superhuman strength and became the imperial warrior of the Sultan. Other kingdoms sent warriors to challenge Badang; he defeated the strongest man in India by hurling a huge rock, now known as the Singapore Stone, towards the Singapore River. Although it was blasted to pieces by the British several centuries later, a fragment of it survived and is on display at the National Museum of Singapore.

KUSU ISLAND

The legends about Kusu Island vary, but they all have to do with the friendship between a Malay man and Chinese man. One legend has it that when two holy men were on a pilgrimage to Kusu, the Chinese man became ill; the Malay man prayed for him fervently. Suddenly, a boat stocked up with food and essentials appeared in front of them and saved their lives. Another legend says that a giant turtle popped up in front of Malay and Chinese fishermen who were drowning because a storm had wrecked their fishing boats. The turtle turned itself into an island so that the fishermen could be saved. In both legends, a Chinese temple and Malay shrine were built to express gratitude to the island.

BY ZHIQI WANG

SAME SAME BUT DIFFERENT

Singaporean vs Malaysian dishes

Put Singaporeans and Malaysians together, and food wars inevitably erupt. Many times, we would often make fun of each other's food culture, hinting or even outrightly implying the superiority of our own. This issue is a contentious but delicious one, so here's a highlight of the differences in some dishes from these two amazing food cultures.

Historically, the hotchpotch mix of cultures in Malaysia and Singapore gave rise to some unique shared dishes, since both

countries were under the same colonial rule. The dishes came largely from the hawker culture, where migrant families would bring their best recipes out onto the street to hawk. What was born from necessity to make ends meet soon became national delicacies, and over the years, both countries deviated in their styles of cooking. Today, you often hear about the differences between two dishes with the same name, sometimes with different origins.

SINGAPORE



NASI LEMAK

This is a national treasure of both Singapore and Malaysia. The fatty part of the rice comes from the use of coconut milk, and both are served with sambal. In Malaysia, nasi lemak is often taken as a breakfast item, with a hard-boiled egg and ikan bilis – sometimes with added sides like sambal squid, sambal fish, chicken/beef rendang, or vegetables. Singapore's version is more of a main meal and usually comes with acar, fried egg and usually a fried chicken wing, luncheon meat, ikan kuning, or otak.



BAK KUT TEH

The Malaysian version is darker, prepared using a variety of herbs and spices as well as light and dark soy sauce. The Singaporean version has a lighter soup made with garlic and lots of pepper. Also, the Malaysian version may sometimes include vegetables, like mushrooms or cabbage, in the soup. The bak kut teh in Malaysia has Hokkien origins and was first served in Klang in the early 20th century, while the Singaporean cousin is a Teochew-style bak kut teh that was developed in the Clarke Quay area in the 1940s after WWII.



HOKKIEN MEE

A staple in Singapore, Hokkien Mee is a filling mixture of rice noodles and yellow noodles, often cooked with egg, prawns, and slices of pork. The Malaysian Hokkien Mee uses dark soy sauce and thicker egg noodles, creating a dark, sweeter dish cooked with pork and prawns. The Singapore version is slightly on the moist side, while the Malaysian version has the fragrance of the dark sauce. Both are Hokkien in origin, the Malaysian version originally developed in Kuala Lumpur's Klang Valley, while the Singapore one was created along Rochor Road after WWII.



LAKSA

Singapore's Katong laksa – which originated from the Katong area in the 1960s – is slightly sweeter and has the fragrance and thickness of coconut milk, cockles, and short, thick rice noodles that make chopsticks unnecessary. The Malaysian Penang laksa, aka Assam Laksa, has quite a twist, using tamarind to produce a clear-ish tangy-sour soup that is chock full of mackerel flakes. It's typically garnished with shrimp paste and pineapple bits. While both laksa versions have different flavour profiles, both are Peranakan dishes.



CHAR KWAY TEOW

While both versions are rice noodles stir-fried over high heat with bean sprouts, prawns, cockles, and eggs, the Malaysian version – thought to have originated in Penang – uses only flat rice noodles. The Singapore version also uses a darker, sweeter sauce and has a combination of flat rice noodles and egg noodles.

MALAYSIA



While many of our dishes are named the same but taste and look different, some may have different names but taste and look exactly the same – like our roti prata, which is Malaysia's roti canai. No matter which version is the best, one thing is for sure: some Singaporeans will always prefer the Singapore versions of the dish, and vice versa.

JUST FOLLOW LAW

Singapore laws you may or may not know

We're no stranger to a slew of new rules and laws pertaining to Covid-19 measures, but even before the emergence of recent events, Singapore is no stranger to making plenty of laws. Here are some rules and laws that you may or may not have heard of, so try not to break them!

ANNOYING SOMEONE WITH A MUSICAL INSTRUMENT

Have you felt annoyed by someone who really sucks at playing a musical instrument in a public place – like someone playing a violin so badly they sound like they're castrating a cat, perhaps? The thing is, any person playing an instrument in a public place that causes annoyance can be punished by fines of up to \$1,000!

SELLING CHILD SEX DOLLS

Sex dolls may be a fetish, but child sex dolls – basically any anatomically correct doll, mannequin, or robot with features that resembles someone under 16 – are downright illegal. They're not something you get at Toys-R-Us, and sickos who get caught selling them can be punished with a prison term of up to 2 years, or fined, or both.

SINGING OBSCENE SONGS

Every time you feel like belting out lyrics to songs like "Bickenhead" by Cardi B or "NSFW" from Psychostick, you'd better think twice. If you're caught in a public space singing obscene songs, you'll face a punishment of imprisonment for up to 3 months, a fine, or even both, for annoying others.

STEALING WIFI

Stealing someone else's Wi-Fi network is tantamount to hacking, according to Singapore's Computer Misuse and Cybersecurity Act. If you're caught, you can be fined a whopping \$10,000, sent to prison for 3 years, or both. Just tap onto one of the many free public Wi-Fi networks around!

NO SMOKING FOR UNDER 20S

Since the beginning of 2020, it's become illegal for those under 20 to buy, use, or sell tobacco (it's the second step to their 3-year plan of pushing the legal age to 21). Those caught doing so could be fined up to \$300.

NAKED IN YOUR OWN HOME

Wandering around in your own home where people can see you naked is illegal. It violates Section 27A which is considered a nuisance – nobody wants to see your naked butt! Be sure to close the curtains whenever you're naked around the house, or you'll land a fine of \$2,000, or sent to prison for 3 months, or both!

DISTRIBUTION OF OBSCENE MATERIALS

Everyone knows that distributing porn and other obscene materials is illegal in Singapore – that includes everything from figurines to photos and videos (basically the phone contents of guys who illegally film upskirt videos and shower stalls). It'll net you up to 3 months in prison, a fine, or both. If contents are distributed to any person under 21 years old, perpetrators will be punished with a prison term of up to one year, a fine, or both.

SHARING FAKE NEWS

Known as POFMA, everyone should know this law by now. Singapore has zero tolerance when it comes to fake news, and in 2019 the law passed to enable the government to disrupt the spread of fake news that disrupt national order and harmony or threaten national security.

FEEDING PIGEONS

It's actually illegal to feed pigeons in Singapore, and if you do get caught feeding one, it'll cost you a \$500 fine. There's no official explanation on why only pigeons are mentioned, and not other annoying birds like crows or mynahs which also tend to hang around coffee shop tables as well.

FOOD ORIGINS

BY LINDSAY WONG

SINGAPORE'S FOOD HISTORY IN 5 ICONIC DISHES

Many of our favourite local dishes have appeared on CNN World's 50 Best Foods, but our cuisine is more than just sustenance. The origins of certain dishes in Singapore can teach us a lot about the history of a place, such as the flows of immigration a few centuries ago, and the local ingredients available. Local favourites like chicken rice, laksa, fish head curry, feng, and kaya toast all have their origins in settler cultures of the different ethnicities in Singapore.

Hainanese Chicken Rice

CHICKEN RICE

Hainanese chicken rice is made up of steamed or roasted chicken, fragrant rice, and garnished with black sauce, chili, garlic, and ginger. Chicken rice was brought over to Singapore by the country's earliest immigrants who came from Hainan. Singaporeans adopted the dish with some variations: while the Hainanese used pork-bone and chicken-bone stock, Singaporeans preferred to only use the latter. The preparation of chicken rice has been inspired by the Cantonese, who used white cut chicken to prepare the meal. Now, the dish is a blend of the original Hainanese recipe and Cantonese cooking style.



Soft boiled eggs

LAKSA

Singapore has historically been a popular port where trade flourished, attracting immigrants of different origins. Laksa originated from intermarriages between Chinese traders and local Malay women, who started adding local ingredients like chili peppers and coconut milk into Chinese noodle soup. The laksa we know now is a medley of noodles, prawns, fishcakes, tofu puffs, and blood cockles in a spicy coconut-based broth. There are other variations like curry, Siamese, and the Penang Assam which come from different parts of Southeast Asia – this fusion dish is born from the blending of Chinese and local culture.



Laksa

Fish Head Curry



FISH HEAD CURRY

The early 20th century saw a wave of Indian goldsmiths immigrating to Singapore, following in the footsteps of earlier Tamil settlers. Fish head curry was invented in Singapore in 1949 by M.J. Gomez, an Indian restaurateur known for his spicy dishes. To cater to his Chinese customers, Gomez incorporated fish head into curry. The main ingredients are red snapper fish head and vegetables, mostly okra and eggplant. His restaurant, Gomez Curry on Selegie Road, was popular while it lasted – even Lee Kuan Yew ate there. Even though Gomez eventually gave up his business and returned to Kerala, his legacy lives on.

KAYA TOAST

One of Singaporeans' favourite breakfast items, kaya toast is charcoal-toasted bread with kaya (pandan coconut jam) and butter, usually served with coffee and soft-boiled eggs on the side. Kaya was created in the 1930s by Hainan Chinese immigrants who used to work as cooks on British ships. They tried to replicate fruit jam but had limited options, so they made do with what they had – coconuts, eggs, and pandan leaves. The economic downturn of the Great Depression created new opportunities for Chinese immigrants to rent cheap buildings, where they opened kopitiams which have since become a staple of Singaporean food culture.



Kaya Toast

FENG

Characterised by rich flavours, Eurasian (Kristang) cuisine is a result of intermarriages between the Portuguese and Asians, and has the influence of both cuisines which follows the European habit of marinating food with lime, lemon or vinegar, and the Asian introduction of chilies, galangal, and lemongrass into their curries. Feng is a spicy and tangy Kristang stew of diced pig offal, originating in the 17th century when the Portuguese conducted their first sea expedition to Asia. The scarcity of food back then meant that no part of livestock was wasted, so they ended up in stews with spices to preserve them.



Feng



By Bhawna Sharma

Ok, let's go:

misogyny and how women's bodies are silently conditioned

Misogyny has reared its ugly head yet again, and this time, President Halimah Yacob would be vocal about it. Local Spotify podcast OKLETSO (OLG) has come under fire for its lewd and objectifying banter about women in what is supposedly an attempt to cover taboo topics. In one podcast, for instance, the DJs describe virgins as 'fresh meat' and non-virgins as 'stale meat' when discussing a private Telegram group sharing pornographic material and sexual services.

These callous remarks reflect the tragic extent to which objectifying women's bodies is considered harmless (in this case, even entertaining). Women's bodies are constantly reduced to sexual objects—it is monitored and conditioned by society in the most subtle ways since childhood. A woman's body is also never truly hers, and upon digging deeper, one feels as if this is covertly reinforced in the way public policies are designed.

Peeping Toms: Why do they get away with it?

A recurring theme in OLG's podcast is the sexualisation of women both as objects and as passive fulfillers of men's sexual needs. In a particularly disturbing episode, for example, the DJs ask a woman details about her clothing when she was nearly sexually assaulted at a party, adding that it would enable them to better visualise the scene. This subtly feeds into the very common belief that women were "asking for it" based on their choice of clothing.

The tendency to reduce women as objects to be acted upon is silently reinforced through the state's legal system in recent cases of molestation and peeping Toms. Last year, an undergraduate from NUS who had been charged of molestation on multiple occasions was given probation for 'minor intrusion' offences (it seems that "a brief touch on the thigh" is minor; never mind that her trauma can manifest itself years later). Another mitigating factor was his "potential to excel in life", notwithstanding that the offences were carried out several times.

By detaching a perpetrator's actions from the lived experiences of victims, the law indirectly perpetuates the abstract idea that a woman's body is a legitimate sexual centre to violate. Irrespective of whether the perpetrator has propensity to reform or an otherwise clean record, victims are sent the saddening message that the onus of keeping safe squarely falls on them.

The intrusive realm of family-planning

Singapore is well-known for its emphasis on the nuclear family. In maintaining the traditional family structure, however, the state inevitably finds its way into a woman's reproductive capability.

A curious manifestation of this dogma appeared in 2013, when a website sponsored by the National Family Council showed a series of cartoons encouraging women to have children. In a rather humiliating allusion, the "egg-making device" of a goose was described as becoming "rusty and old" over time. Besides reducing women to baby-making machines, such illustrations completely strip and sanitise the otherwise complex emotions involved in family-planning.

Even today, people start questioning independent women after they hit a certain age, as if it is fundamentally wrong to be single. While it is true that men are also pressured into finding a suitable partner, the burden is far more palpable for women whose "biological clocks are ticking". By denying single unwed parents eligibility for flats and housing grants under the Families Grant scheme, Singapore's HDB policy further penalises those who fall outside the "family nucleus".

Two steps forward, two steps back

Although Singapore is one of the leading countries in Southeast Asia when it comes to gender parity, OLG's comments remind us that the equality project still requires significant work. Just as we take two steps forward, we easily fall two steps back. Debasing stereotypes and messages about women's bodies continue to cloud not just our minds, but also the media we consume. It is no wonder, then, that Singapore's first woman President urges us to respect and value women's contributions to society instead of treating them like "dirtbags and punching bags".



By Lindsay Wong

On Screen Obsessions:

SINGAPORE AND ASIAN DRAMAS

There is no doubt that Singaporeans are obsessed with Asian dramas. On public transport, during meals, waiting for others - there is a likely chance that someone will be watching an Asian drama on their phone or tablet, be they Korean, Chinese or Taiwanese. 'Meteor Garden' (Taiwan), 'Descendants of the Sun' (Korea) and 'The Untamed' (China) were the talk of the town when they aired. Singapore is a major viewer hub for Asian dramas, but how did this come to be?



CREATING AN IDEAL WORLD

Viewers of Asian dramas, particularly women, who form the biggest demographic, live vicariously through characters. They identify with the female protagonists and are transported to a fantasy, fairytale, and ideal world when watching these dramas. For example, in 'When the Weather is Fine', Park Minyoung struggles with her job and has family issues, but she lives in a rural countryside town and works at a bookshop owned by the handsome Seo Kang-joon. This kind of peaceful lifestyle that is portrayed in the drama is the ideal world for a lot of viewers. Of course, dramas with handsome lead men never fail to draw fans. Dramas allow viewers to forget about their real-life troubles and indulge in a fictitious world from a distance, without worrying about the consequences.

The on-screen depictions of pure romantic love and interpersonal relationships in dramas are some of the biggest reasons people love watching dramas. Whether it's will-they-won't-they, love triangles or enemies-turned-lovers, romance is usually a huge element of dramas, as titles like 'The King', 'Love Alarm' or 'I Am Not A Robot' prove.



A HISTORY OF ASIAN DRAMA IN SINGAPORE

Television was not available in Singapore until the 1960s, and the first Asian dramas to penetrate the industry were Chinese costume-period dramas from Taiwan in the 1980s. These melodramas featured storylines of suffering within extended families, which usually ended in triumph.

From 2001, Channel U started broadcasting imported Asian dramas, with one of the first ones being Korea's 'Dae Jang Geum'. Since then, East Asian dramas have been an integral staple of programming on television stations in Singapore. Furthermore, the easy accessibility of cable channels and streaming services like Viu and Netflix has enabled more Singaporeans to watch Asian dramas.

THE COMFORT OF BEING ASIAN

The notion of cultural proximity - cultural similarities which determine viewing preferences of imported products - has helped to popularise Asian dramas in Singapore, especially in terms of the themes depicted. Many dramas convey Confucian ideals in their dramas, such as filial piety ('Boys Over Flowers'), that Singaporean audiences can identify with. Korean dramas in particular portray sexual relationships in a conservative manner ('What's Wrong with Secretary Kim'), which have resonated with Singaporeans as they possess similar ideals.

Singaporean audiences are attracted to the "foreignness" of imported dramas, like 'Extraordinary You' (set in a fantasy world of comics) and historical dramas like 'Scarlet Heart Ryeo'. The beautiful scenery of these foreign settings are now popular tourist destinations.



Before Korean dramas blew up, trendy Japanese dramas like 'Tokyo Love Story' were popular in Singapore - they portrayed men and women as young professionals living in cosmopolitan cities by themselves. The 'art imitates life' scenario provides a sense of escapism that viewers can relate to.

In recent years, Thai dramas have also started to gain popularity outside its home country, thanks to a new crop of young actors.

THE LOCAL MEDIA INDUSTRY

Singapore's small domestic market and multi-racial and multilingual society makes it difficult for the local media industry to produce dramas that cater to the whole population as each demographic has its own values and culture.

There is a lack of demand for Singaporean dramas, which are less popular than those from Hong Kong, Taiwan, Korea, and Japan. Mediacorp produces a handful of English and Mandarin dramas, but they don't tend to have a large fanbase.

East Asian dramas blend a modern lifestyle with traditional virtues, making them highly attractive to Singaporean audiences. With handsome actors, gorgeous leading ladies, idols, dramatic storylines, scenic backdrops, and cute couples, the appeal of foreign Asian dramas is unlikely to die down anytime soon.



THE LIST

SINGAPORE-MADE MOVIES

Films made by Singaporeans may not be something most people would watch at local cinemas - most people prefer watching Hollywood big budget flicks - but here are some noteworthy movies that have made waves at prestigious film festivals around the world. Chronicling the many aspects of life in Singapore and its multifaceted population, these films offer a window into situations you may be familiar with.

WET SEASON (2019)

Wet Season is a story that tells the life of Ling, a Mandarin-language schoolteacher who deals with infertility and a husband who grows distant while she has to care for her infirm father-in-law. She finds herself slowly drawn towards a promising student who seems to have been abandoned by his parents, and a dangerous relationship grows - will she survive her marriage, and what will come of her student-teacher relationship?

LAND IMAGINED (2019)

This film noir production tells the story of Lok, a weary police investigator who is investigating the disappearance of Wang, a Chinese migrant worker working at a land reclamation site. The investigation leads him to the disappearance of another worker - Ajit, a Bengali national who was on good terms with the missing worker. As Lok retraces their steps, he uncovers the dirty secret behind the employers of migrant workers in Singapore.

RAMEN TEH (2018)

After the death of his father, Masato, a young ramen chef from Japan, comes to Singapore to find his birth mother. Hoping to piece together the story of his life with just a notebook left by his father, he meets a food blogger and his maternal uncle. He also finds his grandmother, Madam Lee, who holds the key to his parents' turbulent love story - together, they find salvation in the kitchen where the meals they cook become more than just sustenance.

A YELLOW BIRD (2016)

Siva, a Singaporean ex-con, has a hard time adjusting to life outside prison after his release. Unable to find forgiveness from his mother for contraband smuggling, he embarks on a journey to find his ex-wife and daughter, and along the way finds himself confronting various women, including an illegal Chinese prostitute who makes him confront the unbearable truth about his family. How far will he go to find redemption?

THE APPRENTICE (2016)

Aiman, a young correctional officer, is recently transferred to a top prison where he meets Rahim, a 65-year old veteran sergeant who is a long-serving chief executioner of the prison. The two form a close bond, and through a twist of fate, Aiman becomes Rahim's apprentice just as Aiman discovers that his father was executed by Rahim. Will he overcome his conscience to take over as the next chief executioner?

IN THE ROOM (2015)

Spread over several decades, the film is a compilation of six stories featuring six different Japanese, British, and Chinese couples who spend the night in Room 27 of the once-glamorous Singapore Hotel. The story begins just after the surrender of the British to Japanese troops in 1942, and chronicles all facets of the human condition: love, joy, fear, cruelty, depravity, and redemption. With sex as the theme, it's Singapore's first erotic film.

ILO ILO (2013)

Set in Singapore during the 1997 Asian financial crisis, Ilo Ilo tells the tale of a 9-year old brattish boy, Jiale, who forms an unlikely bond with a new Filipino domestic helper, Teresa, who was hired by his stressed-out parents. As an outsider, Teresa struggles to find her footing with the family and managing Jiale's antics at first, but as she becomes an unspoken part of the family, unforeseen circumstances in the economy will challenge the status quo.

POP AYE (2017)*

Set in Thailand, this debut film by Kirsten Tan follows the touching homecoming journey of Thana, a middle-aged architect who's disillusioned with work and marriage, and an elephant called Pop Aye, his childhood companion. After a chance meeting in Bangkok between the two, Thana decides to journey back to the rural village in Isan where they both grew up so that he can return the elephant to his uncle's care.

* the film is not set in Singapore, but it's made by a Singaporean



LAB-GROWN MILK

TurtleTree Labs

The dairy industry is fraught with animal welfare controversies and environmental risks. TurtleTree attempts to change that with their new technology by producing stem cell-based milk, and their patented process can produce the milk of any mammal. They have even produced the world's first cell-based human breast milk. Their "clean milk" aims to achieve the same flavour and composition of real milk while significantly saving resources.

INDOOR FARMING

In a small country like Singapore, it is hard to find land for farms. This is why we have resorted to new ways to grow crops sustainably, like vertical farming. One such method is controlled environment agriculture, which allows Sustenir to grow "impossible produce in impossible places" using 95% less water than traditional farming. This lets them grow temperate crops like kale and strawberries in a hot country like Singapore.



CELL-BASED SHELLFISH

ShiokFoods

While many companies around the world are experimenting with lab-grown meats like chicken or beef, ShiokFoods aims to become the first company in the world to bring cell-based shrimp, grown from stem cells. The minced shrimp produced is clean, with no antibiotics, heavy metals, microplastics or animal cruelty associated with traditional shrimp farming. The company hopes to produce lab-grown prawn, crab, and lobster flesh in the future.



SOY-BASED ALCOHOL

SinFooTech

The alcohol market is full of brands trying to create their own unique concoctions. Local startup SinFooTech brings to the plate their own eco-friendly alcohol called Sachi, made from unwanted soy whey from tofu production. Their alcohol is said to taste like sake but with a fruity undertone and a lighter taste, with only 7% alcohol content. Since Sachi uses food waste, it reduces the environmental footprint of the food manufacturing industry.



BY LYDIA TAN

F&B OF THE FUTURE

Food tech in Singapore

As food resources are on a decline due to overpopulation, countries around the world are finding innovative ways to make food sustainable for the long run. For a small country like Singapore, our limited resources has led to the growth of the food tech industry, creating alternative food sources for the future. Here are some examples of local food tech companies contributing their solutions to our food shortage problems.



ALCHEMY FIBRE

Alchemy Foods

Carbs are considered the bane of many people's diet plans due to their effect on blood sugar levels. Alchemy Foods' latest innovation, known as Alchemy Fibre, is a plant-based slow-digesting carbohydrate (SDC) that is high in dietary fibre. When Alchemy Fibre - which comes in either powder or grain form - is incorporated into daily staples like breads, rice, and noodles, it can help lower your blood glucose and keep you satiated for longer.



WHOLE PLANT-BASED MEAT

Karana

Plant-based meats has become a popular meat alternative in recent years, spreading beyond the vegetarian and vegan communities. Karana's version is made from young jackfruit, which is rich in fibre and other nutrients. Its naturally stringy texture resembles pulled pork or shredded chicken and it tends to absorb flavours very well. The jackfruit plant is also known to be very sturdy and is easily grown in the tropics.

As technology continues to evolve, its increased use in food technology means that what we eat will constantly change as well. The situation is similar to genetically-modified foods; it was unheard of just a few decades ago, but now GMOs make up most of what we eat every day without even realising it. With Singapore's commitment to the "30 by 30 strategy", which means we are aiming to produce 30% of our food locally by 2030, can you imagine what our future generations will be eating?

Putting the Sin in Singapore

Intersection of tech and obscene materials in Singapore

A survey conducted by Touch CyberWellness in 2016 revealed that 9 in 10 teenage boys in Singapore have watched or read pornographic materials within the past year, with some being exposed as young as 6 years old.

In this day and age, it may be difficult to find someone who hasn't had any exposure to porn – it may be accidental or intentional. Everyone who has access to the internet has access to porn, but what's interesting to note is that porn is no longer something people consume – it's now something people are creating. This is creating a huge problem in terms of consent and harassment, and this problem is somehow linked to the technology we consume.

BY NINA GAN

Tech aids invasion of privacy

The proliferation of porn has been tied to its steady adoption of tech – so much so that spycams and phone cameras are taking voyeurism to new heights. Many of the photos and videos taken secretly or stolen are then disseminated to the masses with the click of a button.

In Singapore, an average of 100 police reports on upskirt crimes have been filed annually since 2013. More than 500 insult of modesty cases – peeping tom incidents – are recorded every year, on average, since 2015.

Psychologists are seeing at least one new case a month, on average, for voyeurism – many clients, some as young as teens, haven't been

reported to the police but are referred to by concerned parents, schools, or employers. Gender-equality group AWARE reported an overall rise in cases involving technology-facilitated sexual violence, from 46 in 2016 (out of 338 total cases), to 124 in 2018 (out of 808 total cases). These include revenge porn, a crime commonly committed by an intimate partner.

So how did a country like Singapore – one with a squeaky clean image – become such a hotbed of sin when pornography is illegal?

From consumer to creator: evolution of tools

Up until about two decades ago, pornography was spread via the technological means at the time: porn DVDs. Illegal DVD sellers hawking their wares from hidden alleys were often credited for the propagation of the perversion among the local masses. Created by professional

studios, these videos established a one-way street on the consumption of porn.

That all changed in the past 2 decades or so with the release of high resolution cameras which were lightweight, and people started recording private videos. Things started to cross the non-consensual line when tiny spycams came along, making it a bane for women in public toilets and changing rooms. Things really escalated when mobile phones began sporting decent cameras; discreet and portable, they became the new recording tool of choice.

Sometimes, there is no need to record content at all, thanks to photo-editing tools. Anyone's face can be Photoshopped onto compromising or sexually explicit photos – and when deepfakes came along, the sky became the limit when it came to visual deceit. However, these tools become truly dangerous when paired with another tech innovation: high-speed internet.

Porn and the internet: partners in crime

The internet allowed anonymity and gave viewers a huge range of options when it came to viewing whatever porn tickled their fancy. In order to get around government blocks to porn websites, people turned to proxies to bypass the geographic content restrictions and monitoring. With VPN, viewers have access to an encrypted network which makes their online footprints harder to be tracked. Some users bypass the blocks by changing their DNS into one of many free public DNS servers by Google and Cloudflare.

The plethora of porn options allowed fantasies to run wild. One of the most popular genres of porn involves voyeurism – hidden cameras, upskirt videos, and the like. The realism of these videos proved to be a bigger turn-on than the controlled environment that came with professionally-produced videos. The combination of recording technology (ie. smartphones) and high-speed internet became a one-two punch: men realised they could record their own version of perversion and disseminate it onto the world wide web.

The one-way street of porn consumption truly ended with the advancement of the internet – it injected porn with a sense of community with early online bulletin boards and forums like Reddit and SBF that allowed people to share user-generated pornography, while maintaining distance and anonymity.

When file-sharing sites like Dropbox and Mega came round, perverts started storing lewd files onto the cloud, thus freeing space from their

own harddrives. These services allowed contents of women in various states of undress or performing sex acts to be easily shared through forums or social media.

However, nothing gave porn more access to the masses than online streaming. Much of the non-consensual content makes its way to porn websites; one particular site claims to have 30 million visitors a day, with at least 70 videos showing Singaporean women in various stages of undress in public places like toilets and changing rooms. It's not just peeping tom videos that get uploaded – increasingly, there are sex tapes leaked by vengeful exes, or obtained from hacked phones.

In fact, even a simple Google search will yield thousands of obscene videos. Based on a list of Singapore's top websites, the country's most-visited sites are Google, Youtube, Facebook and adult site xnxx – along with xvideos, xhamster, and Pornhub. They were even more popular than sites like Whatsapp Web, Singapore Pools, and Netflix, proving that people love porn more than social media, online shopping, and striking the lottery.

Another online space is the dangerous darkweb, which is hidden from what Google (and other search engines) can find. With anonymity networks (darknets) like Tor, one can be truly anonymous while searching for the most illegal of activities – including the trade of narcotics, firearms, and of course, the worst excesses of porn.

The law and technology: playing whack-a-mole

Our nation's high-speed internet has fueled the adoption and innovation of new technologies, and in the rush to develop technological prowess, many failed to consider the flip side of this advancement – that the power meant to positively impact our lives is also used to fuel a desire for the dark side.

Although invasion of privacy is non-physical, it doesn't discount the fact that someone's dignity has been taken away; in some cases victims have been blackmailed with their video footage. Technology is not the villain here because it's merely a medium. With the widespread ability of recording technology and our 24/7 channels of communication, these invasions of privacy are getting increasingly damaging and widespread.

Laws on cyber crimes in Singapore targeting voyeurs, upskirters, and revenge porn just came into effect on Jan 1 this year, punishing perpetrators for illegally keeping, distributing or selling pornographic materials digitally. Punishment includes imprisonment, fine, caning, or both, while offenders who commit a crime against someone who they are in an intimate or close relationship with will be liable for double the punishment.

However, arrests don't deter perverts because the need for something new to satisfy desires is stronger – in the case of the SG Nasi Lemak group, members were advised to keep burner apps to avoid detection, and frequent contributors were invited into a more 'exclusive' group. Even if a perpetrator is convicted, the content

Social media: private yet public

While social media has revolutionised the way we communicate with each other, it also paved a new way for non-consensual porn to be disseminated. Surprisingly, Twitter became one of the platforms for people to share and consume non-consensual porn, and some of them can be surprisingly graphic, especially on a very public platform.

Social app Telegram was in the spotlight recently thanks to the fact that administrators from two groups – one of them being the now infamous SG Nasi Lemak – were charged in court for circulating obscene materials that were mostly shared via file sharing sites like Dropbox.

Anyone can join a private Telegram group chat via an invite link, or is added by someone already in the group. One reason Telegram is popular is because of the high level of privacy it offers users. Even Whatsapp groups can be used to spread obscene content thanks to its encryption.



could still be hosted on various sites. It's like a digital whack-a-mole.

Regulating the sale and use of tools like spy cameras or smartphones is not feasible either. Even if one person gets caught for recording illegal videos, dozens more manage to evade capture. Even if the laws are updated frequently, technology has a way of helping offenders get away with their crimes simply because the law can't keep up with the speed of technological advancement.

Until we find a more advanced technology – like AI – to tackle the spread of non-consensual porn, women will need to be extra vigilant when using public facilities, and resist the pressure to film nudes with an intimate partner.

From Jewel Changi to Marina Bay Sands, Singapore may be on the world map for some of its stunning modern architecture, but here's a look at the evolution of architecture through some of the country's other iconic but often forgotten buildings.

Cheat Sheet

#66 SG Architecture



ART DECO

The decorative lines of Art Deco architecture dominated the world, including Singapore, prior to the beginning of WWII. Dating mainly from the 1920s to the 1930s, this pre-war style includes apartment blocks, shops, and offices built with Art Deco elements like reeding and fluting around doors and windows, geometric forms like chevrons, and curved walls. In Singapore, these buildings usually feature flagpoles and the date of construction inscribed prominently on the building.

EXAMPLES:

- Asia Insurance Building
- Kallang Airport
- Ford Factory
- Cathay Building



INTERNATIONAL STYLE

Singaporean architecture moved into a strictly functional and unadorned style of modern architecture, dubbed the International Style, after the war. With their clean, stark, and simple forms devoid of ornamentation, this style was preferred during the post-war austerity where public buildings - schools, clinics, factories, housing - can be standardised. Popular from the 1950s to the 1970s, it was adopted by public housing buildings where massive blocks of up to 10 storeys were built, with the units accessible by a common corridor that ran along the length of the block.

EXAMPLES:

- Selegie House
- Blocks 45, 48, and 49, Stirling Road

BRUTALIST

Popular in the 1970s, the Brutalist style coincided with urban renewal and building boom periods in Singapore's history, making them a common architectural style across the island. The Brutalist style refers to massive, monolithic buildings of stark simplicity and a 'blocky' appearance, with raw edges - a primary feature is unfinished concrete as well as bold and wacky colours, with visible structural elements over decorative design. Singapore's own take on Brutalist can be referred to as "Singapore modernist".

EXAMPLES:

- People's Park Complex
- Golden Mile Complex
- OCBC Centre
- Singapore Land Tower

OCBC Centre

People's Park Complex

MODERN TROPICAL

From the late 1970s, the 'modern tropical' or neo-tropical architectural style proliferated in Singapore. The neo-tropical style subscribes to Critical regionalism, an approach to architecture that adapts the building design to geographical context. Taking the country's tropical climate in consideration, the goal is to create buildings that celebrate living sustainably and blur the lines between the inside and outside. These Modernist buildings often feature lush landscaping, courtyards, and sun-shading instead of glass walls which trap the tropical heat.

EXAMPLES:

- Parkroyal Collection Pickering
- School of the Arts
- Oasia Hotel Downtown
- Marina One



School of the Arts

Oasia Hotel Downtown

Twitcher

By Yin Loon

BIRDS OF SINGAPORE

It's often joked that Singapore's national bird is the 'crane' - due to our construction frenzy - but thanks to the circuit breaker measures, we've been seeing a lot more of other types of birds. We're not talking about the common pigeons, mynahs, sparrows, or crows that are constantly seen everywhere. From bright green parrots to noisy koels, here are some other common birds that we may not have noticed before.



Asian Koel

If you've ever been annoyed by a constant 'ku-oo' noise at dawn, then it's the koel. The males resemble crows, but with red eyes, while the females have a brownish plumage with white spots. These birds are horrible parents - they lay eggs in the nests of other birds (usually a crow) and let them take care of their chicks until they become adults!



Blue-eared Kingfisher

This pretty kingfisher can often be seen at dusk, especially near water sources like rivers or lakes where it can be seen diving for fish, shellfish, and dragonfly larvae. Identified by its bright plumage - blue upper parts and orange belly - it's also known for its loud, high-pitched shrill.

Blue-crowned Hanging Parrot (Malay Lorikeet)

This green parrot is distinguishable by bright red markings on its rear and chest, and a blue dot on top of its head. Like its namesake, it hangs upside down when sleeping and when feeding on fruits. With a distinctive squeaky call, they feed in large groups at dusk in central and eastern parts of Singapore. It's sometimes found together with the similar-looking Rose-ringed Parakeet which has a longer tail.



Yellow-rumped Bulbul

This brown bird has a flash of yellow on its face and underbelly, plus a hint of yellow on its rear end. It's a pretty little songster - it has a rolling, bubbly chirp - that's commonly seen almost everywhere in Singapore, and is so used to humans that it sometimes nests in gardens.



Oriental Pied Hornbill

These giant, majestic birds sometimes appear on balconies when they come into inhabited areas to feed on fruiting trees. This endangered species can normally be found in forests, especially in Ubin and the East Coast, it's a big bird (about 70cm tall) with black-and-white plumage and its signature large yellow bill.



Common Flameback

The Common Flameback is one of 8 species of woodpeckers found in Singapore and it's easily distinguishable by its golden back feathers, black-and-white striped face, and a crown of red (males) or black (females). Their drumming can be heard from a distance, and they have a loud, raucous and repetitive call. Often found in pairs, they're the only woodpecker species with 3 toes on each foot.

Black-naped Oriole

This bright yellow bird with black markings and red eyes is common across Singapore. It was featured on Singapore's \$500 currency notes of the 'Bird Series' (1976-1984), and was one of five contenders for Singapore's national bird. This pretty songbird can get aggressive, attacking other smaller species and killing their young.



Little Egret

If you live near a body of water, then you're no stranger to the little egret. Sometimes it hunts by spreading its wings to create a shadow to lure fishes in, and sometimes it uses its foot to stir the water. Egret feathers used to be fashion accessories - an ounce of plume (which took 4 birds to produce) was worth twice that of an ounce of gold in 1903.



Pink-necked Green Pigeon

This prettier version of the common pigeon displays a rainbow of pastel colours, with a mostly green plumage that's tinted with orange, chestnut grey, and of course, its namesake pink neck. It's a fruit eater and rarely comes down from trees, except to drink. This species is an important fruit seed disperser thanks to its unique gizzard.



Large-tailed Nighthawk

This nocturnal bird is usually identified first by its call, which sounds like 'churr churr churr' - some compare it to the sound of a car lock. Usually found roosting on the ground or perched on low branches in search of insects buzzing under street lamps, it has a patterned brown plumage.

by Nina Gan

UNDER PRESSURE

MENTAL HEALTH IN SINGAPORE SCHOOLS

Going to a good school and achieving good grades are typical goals for Singaporean students, and one that – at least in the eyes of the masses – is supposed to guarantee a certain success later in life. But what many don't see is the toll it can take on young, formative minds. A thread on Quora titled “What is Singapore's biggest flaw in your opinion?” garnered a number of replies from students of elite schools that highlight the adverse mental effects from this constant pursuit of perfection.

FEAR OF FAILURE

Singapore may sit at the top of the world in terms of academic achievements, but what lies beneath this shiny veneer is the struggle it takes to get there.

Quora user Teo Zi En describes the toxic competitiveness that is rampant among students in elite schools, in addition to pressure from the school and parents to do well in exams. In such an environment, “failure is unheard of” and that “B's are not well received either”. That Singapore is obsessed with grades is not a secret. Joshua Jones describes in the thread how he was rejected by all 4 universities he applied to simply for having a bad score in his A-Levels despite the fact that he thrived in the Air Force and even got a sponsorship from the SAF.

Having perfect scores is not enough at some elite schools. Jonathan Tang, a student at Raffles Institution, stated that “teachers would drill into students' heads that students must be perfect, mature, and intelligent, but never care when students crash due to overwork.” According to a survey he did, more than half his class only slept about 4 hours a day due to homework and other commitments.

THE DARK SIDE OF SUCCESS

Ilya Lee, also in an elite school, shared that it's not uncommon to find Singaporean students struggling with clinical depression, anxiety, self harm, and suicidal thoughts as a result of school stress. She herself was recently admitted to IMH's child psychiatric ward for suicidal attempts and a history of depressive episodes due to the stress of keeping up with studies and other things.

It didn't help that her brother killed himself a few years ago, partly due to pressure to perform well. During her time in the ward, she met at least 4 students from top secondary schools and JCs who either attempted suicide or seriously self harmed as a result of school stress. Zi En has also witnessed students threatening suicide, while Jonathan has a friend with a self-harm issue.

These students attend elite schools and are from upper middle class families, and a common thread is that none of their families took their mental health seriously.

THE STIGMA OF MENTAL ILLNESS

Common remarks like “I never heard of depression when I was younger” or “mental illness is fake, it's all in the mind” are often thrown around by those in authority, hinting that mental illness is an excuse for being lazy or weak.

Students with mental illnesses are also most likely stigmatised, which makes some too scared to talk about it.

Despite the fact that Singapore's healthcare system is stellar, it falls behind when it comes to treating mental health. The Institute of Mental Health's (IMH) Child Guidance Clinics sees about 2,400 new cases of patients, mostly teens from top schools, seeking treatment every year between 2012 and 2017. However, it's not easy to seek psychiatric help in Singapore.

The Health Ministry revealed that there are around 4.4 psychiatrists and 8.3 psychologists per 100,000 people here. Across public hospitals, the median waiting time for a new appointment for subsidised consultation is 27-28 days. NMP Anthea Ong highlighted in a recent survey that many respondents indicated “grave dissatisfaction” with the quality of public mental healthcare – mainly due to a lack of empathy from professionals simply because they were overworked.

So what can overstressed students do? The first step is to recognise and voice it – many schools have implemented a peer support system to motivate students to look out for and encourage one another to seek help.

BY YIN LOON

BRAND SINGAPORE

EXPORTING OUR NATION'S EXPERTISE

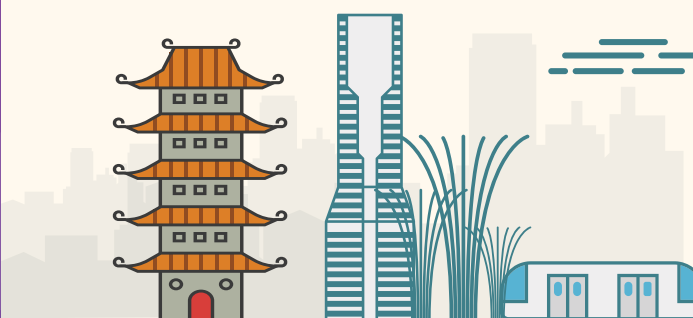
“Brand Singapore” may sound like just another slogan, but the nation's success in transforming from a Third World to a First World country within 50 years has given Singapore an enviable position in the world. So much so that the Singapore model is one that many countries emulate or adopt in order to achieve their own successes. Here are some examples of how “Brand Singapore” has an unexpected foothold in many countries around the world.



CHANGI AIRPORT OVERSEAS

Our multiple-award-winning Changi Airport has been the envy of airports around the world for a while now, but many still don't know that Changi Airport International (CAI) which manages Changi Airport also operates some airports around the world.

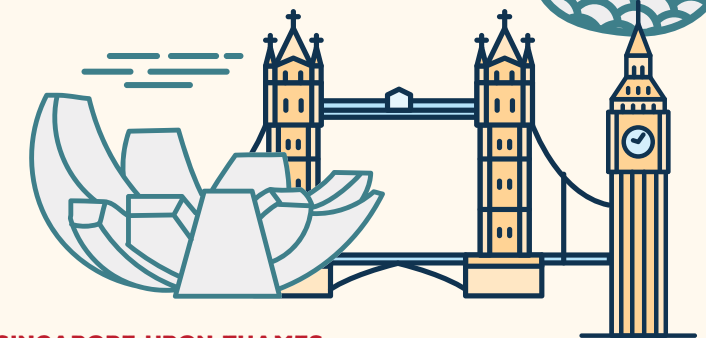
CAI's airport management expertise – with services ranging from airport design to traffic forecasts and more – have been commissioned by airports around the world, from Saudi Arabia and China to Rome and Rwanda. In addition, CAI has also invested in and manages airports in Brazil (Tom Jobim International Airport) and Russia (Sochi, Anapa, and Vladivostok), and it also took over operations of Japan's Fukuoka Airport in 2019.



SINO-CHINA RELATIONS

Having seen the success of Singapore, policymakers in other countries have also adapted Singapore-style public administration to suit their own needs. One of the first adopters was China – after Deng Xiaoping's first visit to Singapore in 1978, he “found orderly Singapore an appealing model for reform” and sent many Chinese officials to Singapore to “learn about city planning, public management, and controlling corruption.”

Ever since Deng's visit, the term “Singapore Model” was coined and adopted in China, and has since undergone huge changes. This is reflected in collaborative industrial projects based on the “Singapore Model”, such as the Suzhou Industrial Park, Sino-Singapore Tianjin Eco-city, Sino-Singapore Guangzhou Knowledge City, and Singapore-Sichuan Hi-Tech Innovation Park. These have helped introduce the Singapore experience to Chinese soil.



SINGAPORE UPON THAMES

In a post-Brexit Britain, PM Boris Johnson's vision of its future is one that is akin to a European “Singapore of the West” – basically turning Square Mile (London's major business and financial centre) into a “Singapore upon Thames”, which is shorthand for Britain becoming a low-tax and lightly regulated economy that stands out from the over-regulated Eurozone.

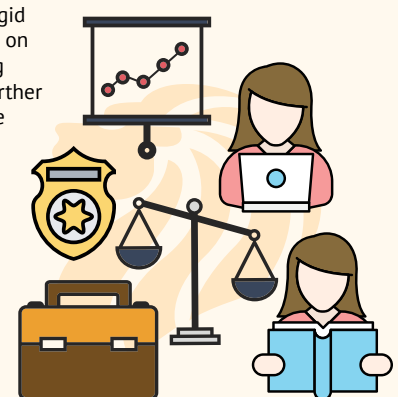
Johnson's proposal of the “Singapore scenario” envisions, among other things, an ultra-business-friendly environment with low or zero corporation tax, vestigial welfare provisions, and a significant temporary migrant non-citizen workforce (around 30% of the total workforce).

THE “SINGAPORE OF AFRICA”

Mention “Rwanda” and those old enough may remember the 1994 genocide, but fast forward 26 years later, and it's a country that's truly made great leaps in terms of economic growth and infrastructure. Today, many see Rwanda as a role model that other African countries should follow.

Rwanda's also dubbed the “Singapore of Africa” and its long-serving President, Paul Kagame has been drawing parallels between the two countries for years. He's cultivated Singaporean expertise in everything from urban planning to the police, and even replicated the island nation's emphasis on cleanliness.

Like Lee Kuan Yew, Kagame laid out a rigid development strategy for Rwanda based on trade, finance, and services, with a strong emphasis on being business-friendly. Further emulating the Singapore model, Kagame has also focused limited resources on education, health, and information technology to great success. In addition, Rwanda's also successfully curbed corruption and cultivated the rule of law, in stark contrast to its neighbours. In many ways, Kagame is often compared to LKY, and his adaptation of the Singapore model could become even more influential in the years ahead for Rwanda.



From Singapore's development presence in China to the adoption of Singapore-style public administration around the world, it's clear that the prestige of “Brand Singapore” has made an impact around the globe.

COLOUR ME BLIND?

by Yin Loon

SYSTEMIC RACISM & XENOPHOBIA

Remember the infamous NETS blackface ad that drew a backlash online for its stereotypical portrayals of the different races in Singapore? In it, the actor darkened his fair skin to mimic an Indian character and a Malay woman. While they did later apologise, how can an organisation as big as NETS not realise what they did wrong?

Recently, playwright and former Raffles Institution student Alhan Sa'at posted his own experience with racism while at RI, together with a 2016 photo of ex-students posing in blackface to celebrate their Indian friend's birthday.

Ask any minority in Singapore and you'll hear plenty of incidents of racism – there's the name calling and the (c)rude jokes. These micro-aggressions often start at school, and when these are pointed out as racist or insensitive comments, the most common response is: "Why can't you take a joke?"

Sadly, it's so common that people probably don't realise they're doing it. Even Straits Times was guilty of perpetuating racial stereotypes in their Lifestyle article titled "Home-based learning – a look at three households" in which we saw a Chinese family seizing the opportunity to "impart life skills and values", while minority families were relying on loaned devices and government assistance schemes.

You can always find unabashed racism and xenophobia whenever it comes to talks about FDWs and construction workers. Trawl through Facebook posts on these migrant workers, and you'll find comments ranging from the insensitive ("I don't want to have a dormitory in my neighbourhood") to outright insults ("they're so dirty").

Such casual racism, if allowed to fester, can develop into more severe acts of violence we are more accustomed to seeing outside of Singapore. Take the recent case of a 19-year-old Temasek Polytechnic student who was arrested for posting several alarmingly violent threats against Muslims on his Instagram account.

THE ISSUE OF RACISM

It's an issue everybody knows exists, and depending on their race, class, gender, and religion, their experience of racism varies greatly. In June, MP Ong Ye Kung publicly stated that "acts of racial insensitivity or micro-aggression against a person of another race, exist in every society, including Singapore."

ELITISM AND MORE

Under the racism umbrella, we also have elitism and the so-called "Chinese Privilege", which arguably starts with SAP schools – colloquially referred to as "Chinese schools" because they're catered towards developing "effectively bilingual (Chinese and English) students" who are "inculcated with traditional Chinese values" from primary school age. Boasting heavy funding, SAP schools are naturally elite institutions desired by both parents and students, but its admission is exclusive to Mandarin speakers, and therefore serve to further the racial divide and Chinese privilege in Singapore.

The privilege doesn't stop there; simply look at job opening ads and you'll find many specifying Chinese candidates, even if the job doesn't require speaking or writing in Chinese. Another arena where Chinese candidates are preferred is in home tuition, where many ads on LearnSeeker (a platform affiliated with NUS Enterprise) sought Chinese-speaking tutors for subjects like Physics and English.

HOW IT BEGINS

Arguably, habits like these often start at home – how many parents mingle regularly with friends of different ethnicities and backgrounds? How many Chinese parents only want Chinese tutors for their children? This hardwired preference often spills over into school, where homogenous cliques are formed. Of course, it's only natural to mingle with people they're familiar with, but when enough people exercise a "preference" that disadvantages others unfairly, it becomes discrimination.

Singapore is often portrayed as a multicultural paradise of racial harmony, with many policies to safeguard against racism. However, no policy can control inner thoughts and prejudice that comes from prolonged exposure to certain racial preferences, which on their own could be innocuous, but done at scale become something more.

People need to understand that casual racism can actually harm and affect others – just because they don't tell you off doesn't mean they're OK with it. Imagine being targeted for being different when you travel or study overseas. Casual racism is still racism, and sure, racism can go both ways, but the effects of racism don't – because those with more social capital puts them in positions of power that gives racism a more "legitimate" veneer. We can do better, and should do better.

STRESS RELIEF

During the Circuit Breaker, our local flora thrived, bringing colourful diversity to our usually-clean-cut green spaces. However, some of these fast-growing local wildflowers have actually been used in traditional medicine for a variety of ailments. Let's appreciate what nature has gifted us with, and try to match the flower names with their descriptions!

Mimosa Pudica "Touch Me Not"

Aka the Sensitive Plant, it collapses to the touch, folding its leaves up and its stems slacken and wilt. Mimosa pudica is used in Ayurvedic medicine as a powerful gut cleanser, parasite killer, and is also used to stop bleeding and treat skin issues.

Tridax Procumbens "Coat Buttons"

Traditionally, this plant – aka Coat Buttons or Tridax Daisy – has been in use in Ayurvedic medicine for wound healing (boils, blisters, and cuts) as well as an anticoagulant, antifungal, and insect repellent.

Ipomoea Cairica "Morning Glory"

Commonly known as Railway Creeper, the plant is medicinally used as an antioxidant, anti-inflammatory, and antiviral – it's also highly potent against malaria. In Brazilian folk medicine, it's used for rheumatism and inflammation.

Melastoma malabathricum "Straits Rhododendron"

Also known as Senduduk, this plant is used as a decoction made by boiling its roots is used as an anti-vomiting medicine, while the leaves are rubbed against a leech bite to stop the bleeding. It also treats indigestion and fever.

Emilia sonchifolia "Cupid's Shaving Brush"

This edible plant is used in the treatment of bowel complaints and in combination with Justicia secunda, it lowers blood sugar levels. The juice of the leaves is used to treat eye inflammations, night blindness, and cuts and wounds.

Match the plants with their descriptions!

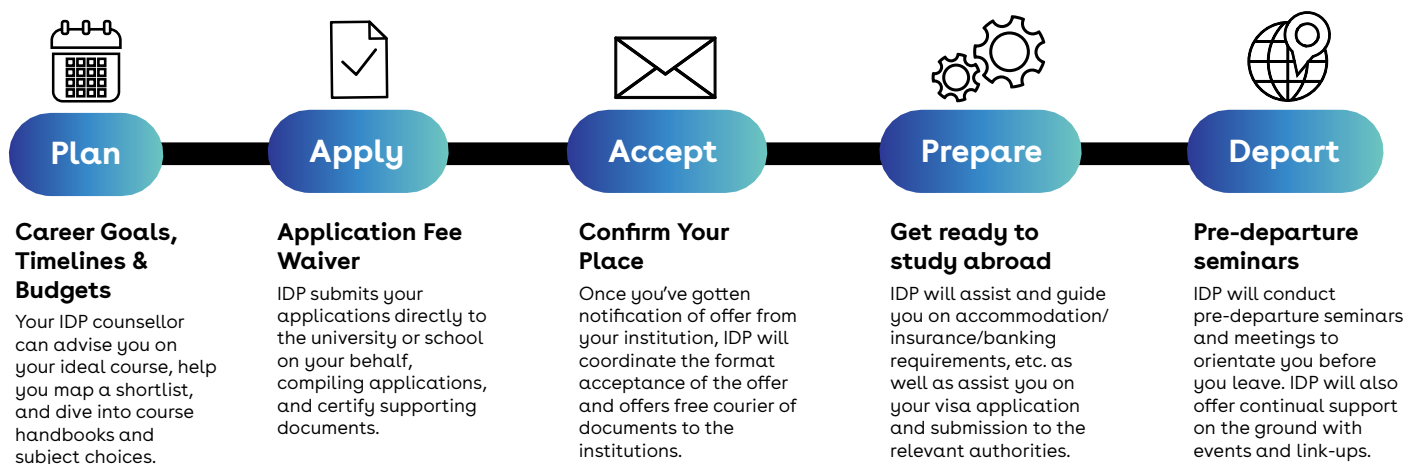
Can you guess correctly?

When planning your overseas education,
you're planning for a lifetime, not just today

We can help you from
start to finish

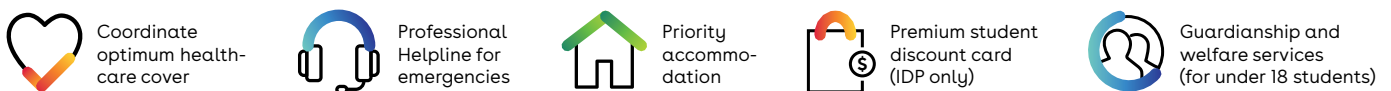
Chart your journey abroad with the IDP advantage.

IDP has helped over 30,000 students like you to study abroad from Singapore since 1987.



Wherever you go, we'll make sure you're safe and sound.

IDP conducts pre-departure seminars to prepare you for studying abroad while providing exclusive services to our students, like:



IDP represents

More than **700** universities globally

Over **180,000** programmes & courses



Australia
300+

institutions, incl
40 universities &
the Group of 8



UK
91

universities incl
Russell Group
Universities



Canada
85

institutions &
universities



NZ
42

institutions
including 8
universities



Ireland
5

institutions &
universities

www.idp.com/singapore

IDP Education Singapore

2 Handy Rd, #02-08 The Cathay, Singapore 229233 Tel 6819 0560

Monday - Friday: 10.30am - 5.30pm | Saturday: 10am - 2pm

IDPSingapore idpsg IDP Singapore 9827 8469



PROUD CO-OWNER OF IELTS