O. BOX 81105, SAN MARINO, CA 91118-1105 W W W. MASCUSA.COM June/July 2006 Volume 06-06



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Message From The President

Selamat Kawan Kawan,

Time really flies and your board has been in business for six months. It was a busy six months with the return of monthly potluck and the addition of Makan Makan. Monthly potluck is usually held at a member's home and is very enjoyable. We have home cooked food, karaoke and just having Malaysian type fellowship. Unfortunately, due to some negative behavior your board had to suspend this for two months and ended camping for this year. By popular demand from members, your board is working very hard to bring these back. The target date for monthly potluck to be reinstated is the first Saturday in August/September.

Makan Makan is a gourmet type eating outing. We visit a selected restaurant and makan makan on gourmet food. This is on the third Saturday of the month. So far we have visited a Burmese restaurant, Singapore Banana Leaf and Laksa. Akan Datang - Indian Buffet, Thai, Korean, Ethiopian, Salvadorean, Cuban, Middle Eastern, and any suggestion from members.

Membership has increased by 50% and attendance at activities has increased significantly. We have a brand new website which is choke full of all sorts of things and is updated frequently. If you have not seen it you are missing out. It is top quality and has attracted several responses from out of state and from Malaysia. Your business can be one of our sponsors and have a presence on our website with a link to yours or just as an advertisement. Check the website or contact our webmaster Ping for details. Our website is also your source of information on activities and events. Often we use it to make last minute announcements. There is a photo gallery with photos of past events, an archive of past newsletters and banyak, banyak lagi-lah.

We have also instituted e-mail as a chosen means of communications with our members. This is fast, save money (this keeps our membership dues low) and efficient, especially when we run out of time. For those who do not have e-mail or if we have a wrong e-mail address for a member, we will snail mail. Boleh-lah, come join the electronic age. If you think we have your e-mail and you are receiving snail mail instead of e-mails from us then you can conclude that we do not have an e-mail for you. In such times please help us by contacting us through all and any means, even by bullock cart.

Your board has also decided to post the newsletter on the web and not slow snail mail. When a newsletter is published your efficient publicity/newsletter director will notify you by e-mail with an attached copy of the newsletter if it is not too big. If you still want a hard copy to file we will be happy to send you one. Just let us know. Again, those with no e-mail or wrong e-mail we will certainly snail mail.

Your board is also working hard on incorporation and non profit status. Your board will be coming out with a new set of Bylaws patterned against the old. Your board has also decided to require all attendees at events sign a waiver releasing the board and other members from liability and assuming responsibility for their children. Your board is working on the details on how to do this with the least inconvenience and distaste to members. This is the only way that your board feels comfortable in bringing back potluck and camping. Your board seek comments, help and understanding in this matter.

Akan datang events which your board is looking into are: Las Vegas type trips, day hikes, shows, concerts and other public events like jazz festival/Pageant of the Masters, and suggestions from members.

Stop to smell the roses and be positive.

Love & Peace Mama Ean

AGM Discussed Vital Issues

MASC held its annual general meeting on June 24, 2006 to discuss several important issues. For the first time, it was also held in conjunction with the monthly Makan Makan event. The venue was the new Malaysian restaurant Laksa Café in Artesia.

The AGM was well-attended with about 48 members present. Our president Pek Ean Chong, introduced the board, including the two new directors, Ping Lew who is the webmaster of the MASC website, and Tony Lioe who is the board's social director.

After a brief summary of coming events, members were asked what kind of events would they like MASC to offer. A member suggested that the club organize outings to destinations such as Las Vegas. "We also need members' help in organizing more events. We hope to form committees and involve our members," Ean said.

The AGM proceeded to the key agenda item which is the suspension of the monthly potluck. The members were informed that the misbehavior of children and lack of supervision by parents at the potluck were causes for concern. It could lead to an accident or injury, and lawsuits. Thus the potluck had to be suspended till a solution was found.

The Board had decided that the best way to resolve this issue is to have a liability waiver that each member has to sign before any event, or a contract to similar effect. Before this matter is resolved, there will be no resumption of the potluck.

Several members gave their views. One member would like to know how other social organizations handle this matter, and another member suggested a verbal contract as a first step. The board replied that it would research further into these queries. Several members voiced out their agreement that parents need to be more responsible.

Ean also explained the definition of a member: "Under MASC bylaws, you can either be an individual member or family member. A family membership includes both spouses, and any children under 18 living in the same household. When it comes to voting, each family member has only one vote, regardless of the number of people in the household."

After that, it was time to enjoy the Malaysian cuisine which included chicken curry, prawn sambal, roti canai and chow fun. All in all, it was an afternoon of fruitful discussion and fun dining.

Note: All members are encouraged to give comments and suggestions on the waiver and upcoming events. Please email them to any of the board members. Your views are strictly confidential.





Jottings—Editor's letter (tales from balik kampung)

Welcome to the summer issue of the newsletter. On a trip home recently, I noticed that the modern kopitiam is now a part of life in Kuala Lumpur. It is almost everywhere; one recently sprouted in Central Market. The décor incorporates elements of the traditional coffee shop like the marble tables, and the best part is that you get to enjoy old favorites in air-conditioned surroundings. Quite a few of us still remember the roti kaya and the local brew of tea and coffee that the neighborhood coffee shop served. For those not familiar with it, roti kaya is toasted bread spread with a thick layer of kaya (jam made from coconut milk and eggs) and butter.

Another plus is that the modern kopitiam makes the drinks in the old way, using the "sock" strainer to hold the tea and coffee powder. In the old days, the bread was held in a small "grill" and toasted directly over the fire. Well, now no one has time for that, but at least the bread is toasted over a kind of grill that tries to simulate the effect and taste of the old method.

The aroma of the brew, the sweet kaya and the nostalgia make an unbeatable combination. Okay, I confess that I once had roti kaya and local tea for breakfast three days in a row, but, hey who doesn't indulge when you balik kampung. Don't forget to spend time at the modern kopitiam when you make a trip home.

Our member Susan Liew also had a good experience on her trip home. Susan, the cooking enthusiast, was amazed and happy that the supermarkets now stock so many kinds of spices and seasoning mixes for Malaysian dishes. Whether it's seasoning for laksa, or chicken rice, you name it, they have it, she said. Any balik kampung tales? Share it with us in the newsletter!

Happy Summer, Sharifah



Makan Makan Reviews



I am sure many of you are aware of this new monthly event on the third Saturday of every month. It has been a very successful event in the past and we have been having about 30 attendees per event. We always enjoy great ethnic food and indulge in the popular Malaysian past time of makan banyak, chapak banyak; kawan banyak and balik kampong. The future food for this event will be Indian, Korean, Thai, Ethiopian, Cajun, Cuban, Salvadoran and any recommendations from members.

Our first Makan Makan was to a Burmese restaurant on 713 E. Garvey in Monterey Park called Yoma Myanmar -Thai Restaurant. It is not a Thai place even though they sell Thai food. Don't order Thai food because they don't know how to do it well. They are closed on Mondays and opening hours are 10 am to 9 pm.

Yoma is a hole in the wall place run and owned by Burmese who cannot speak English well. But the food is great and they have Burmese patrons who only speak Burmese. Recommended dishes are #1 - Mont Hinn Ga; #12 - deep fried small fish; #26 - goat curry; #27 - Steam tuna curry fish; #48 - fried bean; #60 - hydrocotileasistica salad, #79 - spicy fried cat fish and Dan Pawk which is an Indian type chicken bryani and is served only on Saturday. Personally, I also like #87 - Shan noodle soup and #21 Indian pea soup but these were not the favorites of the group. Don't order Burmese or Thai tea as they are too expensive and is a far cry from our tea-tarik.

Our second Makan Makan took us to the Singapore Banana Leaf at the Farmers Market at 6333 W. 3rd Street, Farmers Market Stall 122, L.A. This is a hawker stall setting and the place is owned by Eurasians from Singapore. A family run restaurant. They serve good and interesting tasting food from the Malaysian/Singapore Eurasian angle. Everything we ate there was good except for the chendol. The majority opinion was that it had too much coconut milk. The poor owner made this special for us herself and she was disappointed that we did not like it. The recommended dishes were Rojak (the best); banana leaf wrapped Indonesia Salmon; Mee Goreng, and Lamb Stew. A bonus to this location is that you are near to a great mall, the Grove. So, you can go jalan, jalan-lah

Our third Makan Makan took us to Laksa at 11622 1/2 South Street, Artesia. This is again a hole in the wall. They are closed on Sundays and the opening times are 11 am to 3 pm and 5 pm to 9 pm. The chef/owner is from Sarawak so the food has a distinct taste from that area. Very good food with a different taste. Bobby the owner comes from a family of restaurant owners and chefs. The family still run successful restaurants balik kampong.

Recommended dishes are Roti Canai; Laksa; Curry Chicken, Hokkien Fried Mee; Penang Style Fried Noodles and Sambal Shrimp. The Roti Canai is very different from the ones we are used to but they taste better. The bread is heavier like chapati and the curry is very aromatic and has a buttery taste - out of this world. The Laksa is lemak with chicken, shrimp and egg. The important part about this dish is that it has a Sarawak taste and to make it better, ask them to mince the cilantro, and not just in big pieces. Than you can mix cilantro into the soup and the taste is enhanced all through rather than a bite of cilantro. Do not try the Ice Kacang - a wash out and the Mee Goreng - I can do better.

Happy Makan Makan. Hope to see you at the next one which is on July 15, 2006. - Mama Ean



Merdeka Picnic

Mark your calendar for our Merdeka Picnic on August 26.

Home is in the heart. We will celebrate the day with great Malaysian food, games and best of all, fellowship and berbual bual among members.

See MASC website and watch your email for latest details of our Merdeka Picnic.

Welcome New MASC Members

Alvarez-Salazar, Josephine and Oscar Joanne Chan Polly Chan Patrick Chin Menon, Pradeep Stephanie and Eric Mok Shoon, Swee Pen Tan, Mok and Anh Thai Yeow, Belinda and Lester Jung



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Quote of the Month

"Change your thoughts, and you change your world."

Norman Vincent Peale

Editorial Board

Sharifah Varnum

Pek Ean Chong

Calendar of Events

August: Merdeka Day Picnic

September: Moon Cake Festival

November: Thanksgiving Dinner

December: New Year's Eve Party

2006 OFFICERS

• **President:** Mrs. Pek Ean

Chong

• Vice-President: Mrs. Sally Wong

• Secretary: Mrs. Lina Is-

• Treasurer : Mrs. Mimi

Lioe • Social Director: Mr.

Tony Lioe • Membership Director: Mr. Wayne Choo

• Public Relations Director: Mrs. Sharifah Varnum

• Webmaster : Ms. Ping Lew

7-15-06: 6 pm Shahnawaz

- Indian Buffet 12225 Centralia, Lakewood

Upcoming Makan Makan Calendar

8-19-06: 6 pm Korean Downtown, Los Angeles

9-16-06: 6 pm Pita Pita

- Veggie Mediterranean Pasadena

10-21-06: 6 pm Newport Seafood -Vietnamese Chinese San Gabriel

11-18-06: 6 pm Ethiopian TBA

12-16-06: 12 noon Tirupathi Bhimas - Indian Veggie 18792 Pioneer Blvd, Cerritos

All events are subject to change. Please check website and email for latest updates.

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