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# Happenings

PPK 1507(389)/07/2008(010127)

*in Sarawak*

**DOLPHIN-WATCHING  
OFF THE COAST OF SANTUBONG**

**30 YEARS  
AND STILL FLYING HIGH**

**HOT & RAW  
FROM MOTHER NATURE... THE UMAI**

**SPORTS TOURISM  
THE UNTAPPED INDUSTRY**



Celebrating 50 Years of Nationhood

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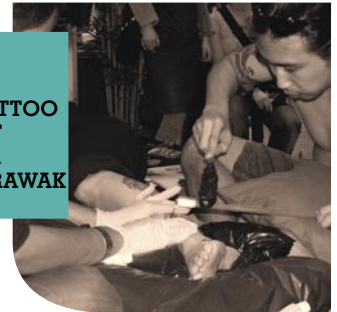
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# it begins here

## *KK Waterfront Esplanade*

Touri-Cultural Entertainment Esplanade, Jalan Tun Fuad Stephen, 88000 Kota Kinabalu, Sabah, Malaysia



Imagine waking up to the soothing sounds of nature with a majestic view of the enchanting South China Sea just outside your bedroom. Sounds too good to be true?

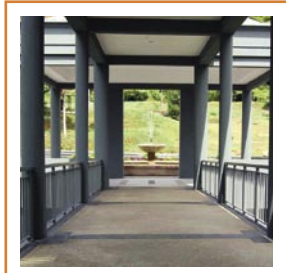
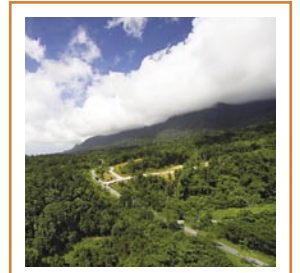
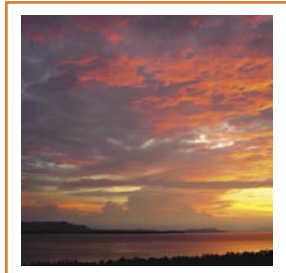
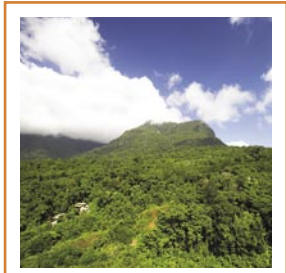
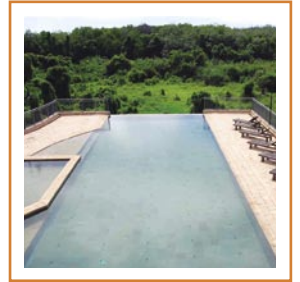
At Santubong Suites, breathtaking scenery is but just one of the many perks one experiences as a resident of the exclusive apartment complex. Views of treetops, outlying islands, mangrove forests and not forgetting the scenic Damai Golf Course and Damai beaches just a few minutes away are among the treasures each apartment owner savours everyday.

Set around Sarawak's luscious tropical rainforests and backed by the legendary Gunung Santubong with Bandaraya Kuching just a 45 minutes leisurely drive away, this superior condominium is ready for occupancy. It comprises 132 units that are incorporated in two towers, the Santubong and Sejinjang (named after two fabled mountains in the area), each at fifteen storey high.

Sited on more than four acres of prime land, the units are available in several distinctive configurations of various dimensions to serve a diversity of requirements and preferences while consistently ensuring high standards and quality of maintenance, operation and usage.

Built with the concept of strata titles and with a remaining lease term of 810 years, ownership is open to both locals and foreigners, affording each the same privacy and serenity of living in a deluxe setting like no other, while technologically advanced facilities ensure that nothing is left to be desired.

In each tower, level 1 houses unique apartments, one of which has a private garden making it an exclusively exceptional property. Levels 2 to 13 house more apartments with five units per floor ranging in area from 1408 to 1673 square feet (130 to 155 square meters), while levels 14 and 15 house two luxuriously-endowed penthouses on each floor with a spacious area of 4015 square feet (373 square meters).



## exclusive fine living at **Santubong SUITES**

The Kempas timber strip flooring at each unit exudes a warm and inviting ambience, creating a comfortable yet tranquil atmosphere for residents. Each unit is equipped with five units of split-unit air-conditioners, for the three bedrooms as well as the living and dining room. Apart from that, a hot-water cylinder, built-in wardrobes, and a built-in kitchen cabinet with granite top finish are also provided.

Santubong Suites is a security and privacy-conscious living facility. Lift lobbies and lifts, the primary access into the building for residents, require access on card for every entry thus enabling secure and covered passage from the outside world to their seaside retreat.

Visitors to Santubong Suites arrive at a reception area, common to the two towers, where they are greeted by Security and Reception personnels.

Below the reception area is the café lounge that extends to the outdoor pool terrace and swimming pool. The edgeless pool blends infinitely into the lush mangrove landscape and the sea. From here, covered linkways lead to the fully-secured lift lobbies in the two towers.

On the lower-most floor, overlooking the natural garden is a gymnasium complete with changing rooms, meeting rooms, children's play room and clubroom. The entire podium has been designed to blend with the natural surroundings or to be otherwise obscured.

The selling price starts from USD110,000 and show units are open for viewing during weekend from 12.00 noon - 5.00pm.

To experience fine living at its best, there's no other place like Santubong Suites.

For further enquiries on **SANTUBONG SUITES**, please call Ms. Alice Kon of SCIB Properties Sdn Bhd at **012-8918 698** or **082-338 028** or visit the company's website at [www.scibproperties.com.my](http://www.scibproperties.com.my)



# Batik & Art galore

1 - 22 September 2007




In conjunction with Malaysia's Golden Merdeka Celebrations, Society Atelier Sarawak, the Arts and Crafts Society of Sarawak, is presenting the "Batik and Art Galore" exhibition at their headquarters, Rumah Masra, Jalan Taman Budaya, Kuching.

The highlights of the exhibition include fine batik art pieces by renowned artists Michael Lim, Narong Daun; collage work of Ramsay Ong and other unique pieces by Magdalene Tai, Matthew Ngau Jau and Robert Yong. Fashion and textile designer Edric Ong is also showcasing his latest creations of natural dye "batik-block" in hand-woven silks and cottons.

A special treat will be the batik works of visiting Atelier member, Chinthaka Ratnayake, an artist from Kandy Sri Lanka. His creations use the traditional technique of applying wax over the entire textile surface and then dipping it in dyes. Several of his pieces also use natural dyes like indigo, mangosteen and pomegranate peel. Chinthaka will be available throughout the exhibition to explain his works.

UNESCO Seal of Excellence awardees, Bangie Embol, Nancy Ngali and the silk "pua kumbu" weavers of Rumah Garie, Ulu Kapit are also exhibiting their latest works which were shown in USA during their recent tour. Other craft works being exhibited include fine "bemban" and rattan works of Catherine Senia and the artisans of Ba Kelalan Highlands.

For more information about opening hours, please call:  
Society Atelier Sarawak tel: 6082-420 042, 246 788



Text Cherilyn Phin

# tribal tattoo

The best **SOUVENIR** from **SARAWAK**

Never leave Sarawak without a souvenir. Having said that, the best souvenir to get while in Sarawak is none other than a tattoo. This is not just any tattoo. Rather, this is a tribal Bornean tattoo, or to be more specific, designs from the indigenous Dayaks of Sarawak, traditionally done by hand with two sticks, a pin and some ink.

These days however, one does not need to go all the way to the longhouse in the interiors of Sarawak just to get a tribal tattoo. In Kuching, there are a few tattoo studios that specialized in traditional hand-tattooing. But one that's quickly making a name for itself over the past years is Monkey Tattoo & Bodypiercing Studio.

Owner and renowned tattooist Jeremy, has been in the business over the past six years, mostly as a guest artist for studios or conventions held around the world in countries such as US, Canada, Australia and Europe. It was only in 2004 that he has decided to set shop in his hometown of Kuching.

Monkey Tattoo is known for its traditional Iban hand tattooing and designs. Such tribal designs are Jeremy's specialty and they are very popular amongst his clients, both locals and tourists alike. About 80% of the studio's work comes from this, thanks to the interest and acceptance of tribal tattoos from people today.

Several years back, people used to be wary of tribal tattoos. According to Jeremy, it was once thought to be sacred or even taboo at one point.

"But these days, it is widely accepted as people had learnt about the significance of the design, its purpose and position," he said.

Perhaps it is unusual to see a young man sporting various tribal Bornean tattoos all over his body, but Jeremy is a true advocate of this Sarawakian culture. Some of the designs have been around for centuries and to have it inked on one's skin and carry it with pride on one's body does more than just making a statement. Jeremy believes this will help preserve the designs and ensure the survival of the tribal tattoo culture for years to come.

"These days people know and appreciate the value of the tribal designs as they originate from the ancient past. It is no longer about making a fashion statement," he added.

The most popular tribal design at the studio is the *Bunga Terung*, which signifies "a boy maturing to manhood and to protect him in his journey through life". This is traditionally the first tattoo a local Iban boy receives, Jeremy explained, but it is today both popular with men and women.

Monkey Tattoo's clientele comes from various backgrounds and can be as old as forty years and over. The majority of them are women, who Jeremy observed are more open to ideas and daring than his male clients. "Well, women do have a higher threshold for pain."

Other than the traditional tribal designs, Monkey Tattoos can also be customized or personalized. The studio also offers professionally-done tattoos (inked by machine),

body piercing and modifications. Jeremy's colleague, Colin, specializes in the "new school" tattoos to cater specially for those who prefer something contemporary.

If you consider getting a tribal tattoo done before leaving Sarawak, drop by at Monkey Tattoos for a consultation. The consultation part of the process is very important. This is where the tattooist/artist and client discuss and share ideas about the design. Jeremy believes that the client must fully understand the design, especially tribal ones, before they move on to the next step.

Once the design and placement are confirmed, another appointment will be made for the actual tattooing process. "We have to ensure that the client is 100% sure about the tattoo. We can't do it if he or she has any doubts. And it is not right to leave it unfinished as well. The client has to be really sure about it. This is permanent," he stressed that point.

Charges for a tattoo vary according to size and details of work done. Monkey Tattoos assures its clients that all equipments used are sterilized in an autoclave beforehand and proper after-care guidance will be given to all clients.

For more information, visit [www.myspace.com/monkey\\_tattoo](http://www.myspace.com/monkey_tattoo) or email Jeremy at [bungaterung@hotmail.com](mailto:bungaterung@hotmail.com).  
1st Floor, No. 10, Ban Hock Lane  
Tel: +6019-888 0676

Kuching Kayak Sdn Bhd

## A. RAINFOREST KAYAKING ADVENTURE

Float down a meandering river through the limestone hills amongst the tropical rain forest. Flat water punctuated with Class 1 to Class 2 rapids for a thrilling water ride. Breaks along the way to savor the beauty of the jungle and to have a swim in the cold refreshing mountain water. End either at Wind Cave for the Bau Trip or at Kg Semadang for the Borneo Highlands Trip for the return trip to Kuching. We highly recommend this; our MOST POPULAR trip.

DURATION : 6 HOURS  
FITNESS LEVEL : EASY TO MODERATE  
MINIMUM\* : 2 PERSONS

**RM\$188/-per person**

# KAYAKING

# DAY TRIP

 discover **FUN & ADVENTURE!**

## B. BORNEO HIGHLANDS KAYAKING ORANG UTANS (SEMENGOH WILDLIFE REHABILITATION CENTER) ADVENTURE

Kayak through the rainforests between the foothills of soaring Limestone Mountains. Visit a friendly Bidayuh Village along the way, traverse rapids and take a swimming and lunch break on a sandy beach bank before reaching Kg Semadang. After the kayak trip we will proceed to the Semengoh Wildlife Rehabilitation Center to see the orangutans at feeding time. A full and exciting day of fun and adventure awaits you!

DURATION : 8 HOURS  
FITNESS LEVEL : EASY TO MODERATE  
MINIMUM\* : 2 PERSONS

**RM\$218/-per person**  
*(including Packed Lunch & Entrance Fee)*



## C. DOLPHINS SPOTTING KAYAK ADVENTURE

The Irrawaddy Dolphins are considered one of the most endangered amongst the dolphins and whales in the world and Sarawak is one of the best places in Southeast Asia to view them. These rare and unusual mammals are known locally as "pesut" and to be able to spot them in the wild in close proximity floating just inches above the waters is truly a rare and privileged experience of a lifetime.

**\*ONLY OFFERED ON CERTAIN DAYS!**  
**Check with us for details**

**RM\$188/-per person**

DURATION : 4 TO 5 HOURS  
FITNESS LEVEL : EASY TO MODERATE  
MINIMUM\* : 2 PERSONS



Our trips are suitable for **BEGINNERS & CHILDREN**

[www.kuchingkayak.com](http://www.kuchingkayak.com)

For Bookings / Reservations,  
call **082-235 678** or **013-811 9669**

The day was bright sunny with a slight breeze blowing from a distance. A very favourable weather for dolphin-watching, so said our skipper as we eagerly got into the boat for the ride towards the estuary of Salak River.

As the boat set slowly but surely towards where the dolphins are usually sighted, we cannot help admiring the breath-taking scenery of the villages along the bank. In the far distance, the legendary Mount Santubong stood majestically, looking much like a guard protecting the surrounding area of the Damai Peninsula.

Very soon our sights were greeted by the open sea as we reached the river estuary. It was a sight to behold as there were fishing boats of all kinds of shapes and sizes dotting the shore line. There was also one or two luxury yachts mooring there.

Suddenly our skipper lowered the engine's sound and pointed out to the sea. In a low voice, he gestured to us to follow his finger. "There, did you see the ripples in the water? Those are made by the dolphins," he said.

Where are the dolphins?, We all wondered. We shouldn't miss them as they normally flew up into the air then dive back into the water, as we usually see on television, right?

Almost like reading our mind, our skipper quickly explained that the dolphins that thrived near the estuary of Salak River are of the *Orcaella brevirostris* species. To the layman, this specie is known as Irrawaddy or the bottle-nose dolphin.

This particular species is thriving in abundance near the Sarawak coastline. But as we were told, this particular specie is highly endangered worldwide.

Our skipper further explained that Irrawaddy dolphin do not normally fly out and dive back into the water as normally seen on television. Instead, he added, this specie will just submerge a part of its body above water for a breather then dive back into the water.

To have a good view of this rather shy marine creature, the boat has to get closer to them. Fortunately enough our skipper was very experienced in approaching the dolphins.

# Dolphin- Watching



He switched off the boat's engine and paddled slowly towards the school of dolphins. This enabled us to have a close (well, almost) look of the dolphins. What we saw were a few dolphins swimming in pairs and surfacing once in a while. They were indeed very beautiful creatures.

Our knowledgeable skipper also told us that the Irrawaddy dolphins are shy and elusive creatures and they normally approach the mammal with caution when they bring tourists for dolphin watching. He also disclosed that those dolphins were easily sighted in that area largely due to the heavy fishing activities. The dolphins feed on the fishes that the fishermen discard.

Sarawak is the only state that offers dolphin watching tours in Malaysia. This tour were introduced by our local tour operators less than 10 years ago. The demand for dolphin-watching tours have been growing steadily over the last few years. Those who go for the dolphin-watching tours are normally foreigners.

We spent almost an hour watching the Irrawaddy dolphins frolicking in the warm water. We could not help but be awed with what we saw. It was so magnificent and almost magical as the dolphins swam freely near our shore.

According to our skipper, the Irrawaddy dolphins are normally seen in the area between the months of May and October when the sea water is usually calm and there is less rain.

Soon it was time to go and our experiences with Irrawaddy dolphin-watching were beautifully captured on our digital cameras. We will surely return for another sighting soon.



g

off the **COAST** of **SANTUBONG**

Text & Photos Lily Lee



www.santubong97.com

## K1: Morning Dolphins Kayaking (9.30am - 1.00pm)

Kayak to the dolphins spotting area in just about 20 minutes. Relaxing and admiring the scenic view of Santubong. Easy to moderate fitness will do. Enjoy a swim in Pantai Pasir Panjang or Pantai Puteri Santubong. Light refreshment provided. A day full of excitement and fun.

## K2: Evening Sunset Kayaking (5.00pm - 8.30pm)

Kayaking is always fun and exciting, but sunset and night kayaking is a totally different experience. Precariously paddling along the river at night under the starry sky and enjoy the scenic night view of Santubong. Light refreshments are provided. This is not a dolphins spotting trip. Should you do encounter them, it will be an added bonus for you!

In 1855, more than 150 years ago, Alfred Russell Wallace was the first western naturalist to acknowledge the richness of the fauna of Santubong. With the hospitality of Rajah Brooke, he stayed in Santubong and collected thousands of biological specimens along the Sarawak River valley and from Mount Santubong.

In 2002, the Kuching Wetlands National Park was established by the Sarawak State Government. It covers an area of 6,610 hectares on the estuarine stretching from Salak River to Sibu Laut. The Park is mostly comprised of a saline mangrove system and is an important spawning and nursery ground for fish and prawn species. The Park is the home of a massive diversity of wildlife, including proboscis monkeys, long-tailed macaque monkeys, silver-leaf monkeys, monitor lizards and estuarine crocodiles. A range of bird life, including kingfishers, white-bellied sea eagles and other shore birds can also be found there. You may also find thousands of fireflies on "api api" trees lighting up like christmas trees. In 2005, Malaysia designated the Park under the RAMSAR Convention to be a wetland of international importance.

What's more intriguing is the frequent sightings of small groups of Irrawaddy Dolphins (Orcaella Brevirostris) at the river mouth around Santubong and Salak River. The Irrawaddy Dolphins recently received protection as endangered species under CITES (Convention on International Trade in Endangered Species of Wild Fauna and Flora). As there has been a decline across their range in Southeast Asia, you may have the time but they may not, so don't miss the rare chance to encounter the dolphins while kayaking or cruising in Santubong. Through our "Santubong Discovery", you can charter our kayaks or boats and discover all these wonderful places.

# Santubong Discovery

## C3: Morning Dolphins Cruise (9.30am - 1.00pm)

Santubong remains one of the best places to spot and watch the Irrawaddy Dolphins (Orcaella Brevirostris) in Southeast Asia. After dolphins spotting, you have the option to either go for a swim or explore the many river branches in Kuching Wetlands National Park. A wetland of international importance under the RAMSAR Convention.

## C4: Evening Wildlife Cruise (5.00pm - 8.30pm)

This is a wildlife and not a dolphins spotting trip! Our boat will explore the many river branches in Kuching Wetlands National Park. The mangrove shoreline offers sightings of many exciting wildlife, including proboscis monkeys, long-tailed macaque monkeys, silver-leaf monkeys and monitor lizards. A range of bird life, including kingfishers, white-bellied sea eagles and other shore birds can also be found there. After watching the beautiful sunset, our boat will explore further in search of estuarine crocodiles and fireflies.



>RM188 Per Person

>RM108 Per Child below 12

For booking: call 012-848 0505



**D**iancraft Industries Sdn Bhd is looking forward to do it's part to save and recycle whatever resources that can be salvaged, especially in the wood sector. Collecting discarded leftovers from the construction industry is the most common. Raw materials can be found almost everywhere if you bother to look for them. There are tree stumps of shoulder heights after the butt length have been harvested for sawmills, still waiting to be salvaged rather than be burnt down. The stump is where the buttress and the burr are. The grain texture is most beautiful in the stumps, especially of the belian tree. It lasts a hundred years even after the tree is harvested. A lot of abnormalities like burls and knots are found to be of beauty. Bringing out the beauty in the grain is similar to romancing the grain.

Part of the joy of working with wood is that no two pieces of wood even from the same tree-are even the same. Belian wood is uniquely a beautiful material-the stuff dreams are made of! Of all the gifts of nature, trees are the most wondrous. The air we breath, our homes, our furniture, our crafts, our medicines, just about everything about us is made possible by trees.

The affair begins the minute a raw material is found; perhaps one odd piece of shingle from an old house. After months of keeping them in the yard, you look at it one day and have it planed. It's an incredible feeling; the colour of the wood, the smell, the texture. Every single piece is full of promise, every single project is a lesson learnt. For example, if that piece is to be made into little jewellery box, we try to maximize the whole piece without wasting and select the best sides to fit the pieces together. Some sides are left just to show how they have withstood the ravages of time. It is also about hands-on satisfaction of learning by doing, of understanding how and why the tools do what they do. It's about the unique relationship between woods and tools.

The process of conservation actually starts from the collection and selection of raw materials especially very old discarded belian wood. The wood is washed to expose its grain and to rid it of soil and other residues. A copper brush is then used, to further clean it to make sure that all eroded wood is removed and so that the old tough belian stands out.

The belian is now ready for the process of being turned into a jewellery box, a picture frame or a wooden tray. The pieces are cut out from a bigger chunk and its sides carefully selected to blend with the other. Great pain is then taken to make sure that the surfaces are properly cut with the correct tools and glued together with a good glue. Only wooden nails are used here. The bases of the boxes will be from more recent belian shingles to provide the contrast between the old and new belian.

Materials chosen must always be complimentary and it's grain carefully matched to perfection. The end product will be one of quality toughness and one of a kind.

Diancraft Industries endeavours to gain a strong image of Sarawak's unique culture through it's product of natural environmentally friendly finishes and practices. It is base on the belief that should an item produced with this background suits a buyer, he will purchase it no matter the price. It is obvious therefore that there is a growing trend to seek originality in it's own style.

The expressiveness of each and every product differs to a customer. The process of selecting quality old pieces of belian for example, and piercing it together into a jewellery box makes each creation unique and original. Each has its own special grain and texture. The new owner can always be assured however that it is the only piece of its kind in the world. By running his fingers through the rough grain reminds him of the oldness of the wood and nature, a natural beauty without any artificial inputs like varnish or chemicals

Diancraft believes that the Craft Sector is ideally suited to respond to the needs of the International Market for authentic local products using natural and renewable materials (or salvaged ones). We want to be known for awareness of the ecological and market trends and the implications in the choice of materials.

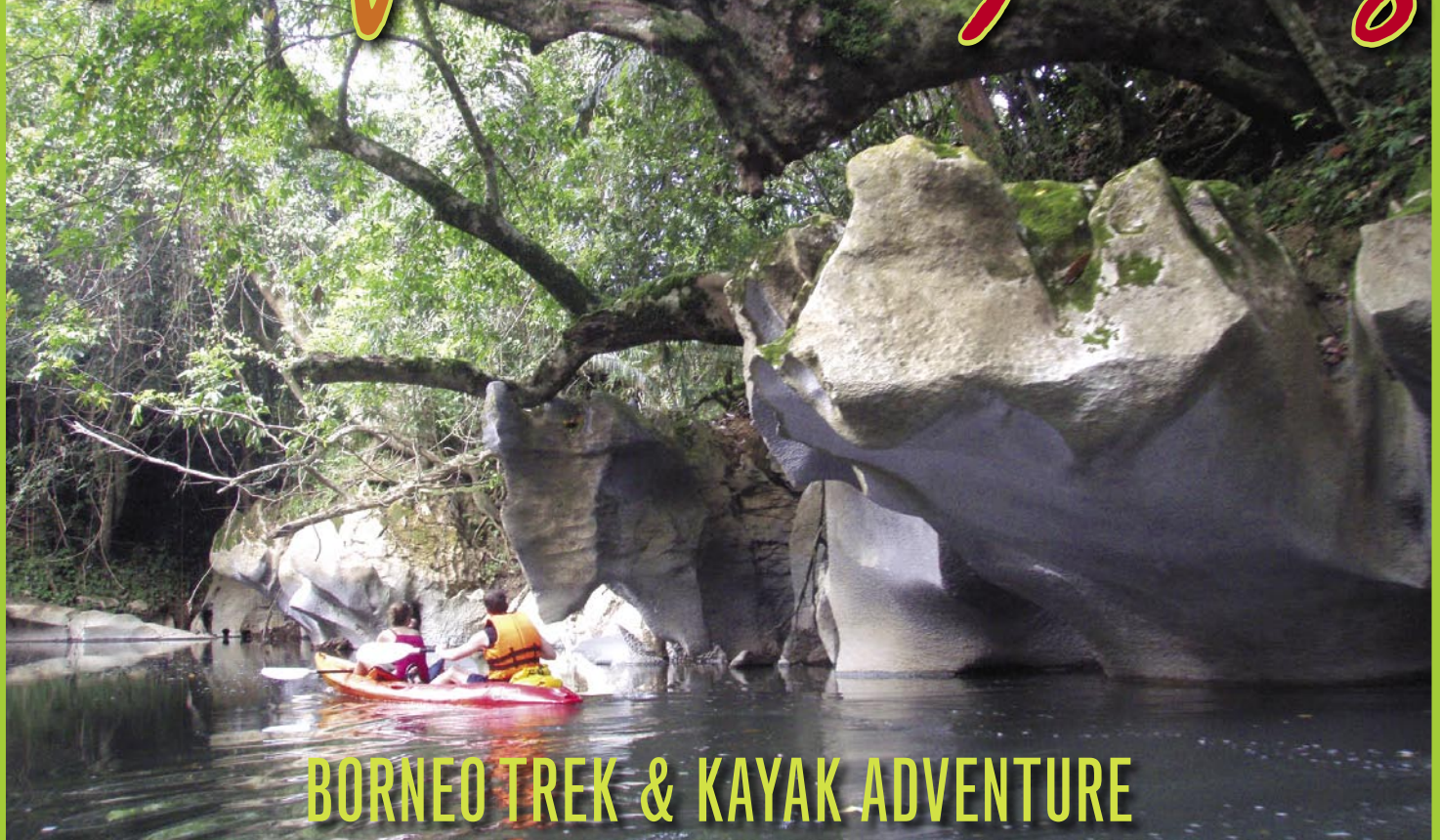
Assuredly, Diancraft's brand will be there to represent environmental friendly products well into the future.

For further enquiries about **Diancraft Industries Sdn Bhd** products, please call Christopher Chen at **019-879 0379** or email him at [ats@tm.net.my](mailto:ats@tm.net.my) or visit the factory at Demak Laut Industrial Estate and showroom "Leboh Gadung" at Greenroad.



# Nature and its Conservation

# Rainforest Kayaking



## BORNEO TREK & KAYAK ADVENTURE

**Hello! Welcome to Kuching!** Treat yourself to a fun filled Kayaking Adventure in some of the most beautiful natural settings in Kuching! Paddle leisurely downstream from the upper reaches of Sungei Sarawak. Savor the sights of unique limestone formations and ancient looking trees while enjoying the peace and tranquility of the pristine rainforest. Visit a quaint friendly Bidayuh Kampong along the way. Take a cool dip and lunch on a sandy bank. After kayaking, proceed to Semengoh Wildlife Rehabilitation Center to see Orang Utans at feeding time OR visit the famous Wind Cave and Fairy Cave.

**RM188** per person (with drinks/packed lunch)

**RM218** per person (with drinks/packed lunch/entrance fee to Semengoh Wildlife Rehabilitation Center)

**Duration** : 6 - 8 hours

**Fitness** : Easy to moderate suitable for beginners

**Minimum** : 2 persons

**WHAT TO WEAR** : T-shirt, shorts or tights over swimwear, old runners or sports sandals

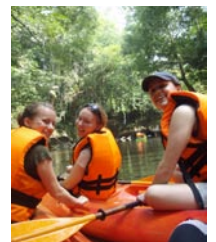
**WHAT TO BRING**: Insect repellent, Sun block, Hat, Change of clothes

For Booking Contact:

**BORNEO TREK & KAYAK ADVENTURE**

hp: **+6013-8048338** office: **+6082-240571** email: **ivy2001@pd.jaring.my**

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Experience **MALAYSIAN HOSPITALITY** at Miri's Imperial Hotel with a touch of Asia tastefully represented in every immaculately decorated and spacious guestrooms. Imperial Hotel offer 265 units of apartment suite, hotel guestroom, executive & presidential suite, specifically designed to provide you with the utmost room comfort and convenience.

Enjoy **DINING** at our café, restaurant & bar and sample exquisite menus of wine, international & Asian favorites, delightful desserts to a cup of freshly brewed coffee & tea blend with a wide selection of cakes & pastries freshly baked.

**REST & RELAX** at our leisure & recreation facilities, the fitness centre, swimming pool & sauna for a refreshing experience.

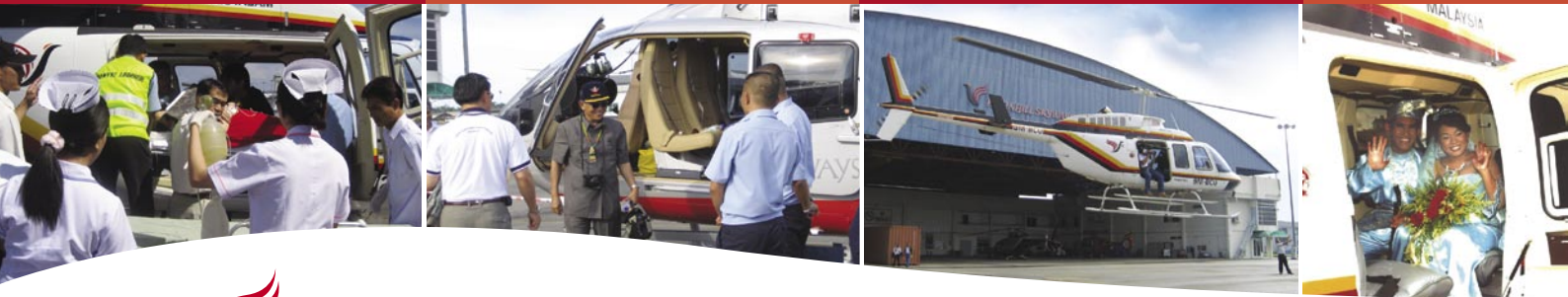


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**HORNBILL SKYWAYS** SDN BHD

# 30 YEARS and still FLYING HIGH



Text S Inn

“Hornbill is very optimistic of its future as its full potential is yet to be fully realised. It will remain persistent in making its presence felt, while keeping abreast with other major players in the aviation industry. 30 years is a long time and it has come of age and time to translate the years of experience into profitable venture.”

- Executive Chairman of Hornbill Skyways,  
Yang Berhormat Aidan Wing

**H**ornbill Skyways Sendirian Berhad (Co. No. 33377-U), established since May 10, 1977, is the main leading aviation corporation operating in Sarawak.

In early 1985, Hornbill Skyways underwent a restructuring exercise with major participation by the State Government of Sarawak, through the Sarawak Foundation and the Sarawak Timber Industry Development Corporation.

With a present staff force of over a hundred, which includes qualified and experienced local personnels in the various disciplines, the company has, since inception, been moving from the twilight to the sunshine, from a narrative to a legend.

Very capable and diligent professionals provide practical and authoritative expertise, to ensure that the industry's network maintains premium standards.

Today, the company maintains its administrative headquarters and its principal base operation at the Kuching International Airport. Its fleet of aircrafts consists of an Executive Jet (Citation X), a passenger aeroplane (Dornier 228), and a range of helicopters (EC 135, Bell 430, Bell 206 L4 and Bell 206 B3). To date, Hornbill Skyways has achieved more than 130,000 flying hours.



With its General Aviation status and a wide range of services mainly via its helicopters, it is considerably a great achievement in the aviation industry.

Through its 30 years of flying, Hornbill Skyways has nevertheless encountered several challenges and setbacks. However, its brilliantly dedicated pilots push against all the odds, flying through harsh weather conditions and hostile terrains.

Flight safety is a top priority of Hornbill Skyway's agenda. Regulatory Compliance by Flight Operation and Maintenance Schedule by Engineering Department fall directly under the watchful eyes and jurisdiction of the Department of Civil Aviation Malaysia.

Constant surveillance is performed through the official yearly audits and they are subsequently subject to spot checks throughout the year. The results from this audit will determine the issuance of the Air Operating Certificate (AOC), a license to operate.

Pilots proficiency checks fall within the mandatory requirement by law and are conducted at least twice a year. They are subject to the examination and skill tests, to ensure competency in handling of emergencies and various flight manoeuvres.

Hornbill Skyways is continually upgrading its facilities quality standards. They have implemented the DCA Malaysia-adopted

rural air strips is seen as facilitating the socio-economic needs of the local populace.

For the last 30 years of flying, Hornbill Skyways has been involved in various kind of job assignments, be it in Federal contracts and State Government contracts, or merely catering the needs of the business communities.

**SERVICES:**

- Rural Air Services
- Aerial Surveys
- Aerial Mapping
- Powerline Surveys
- Timber Surveys / Reinforcement
- Aerial Photography
- Filming and Documentaries
- Freight / Cargo Transport
- Ground Handling Services
- Underslung
- Geological
- Emergency Medical Services
- Passenger Flights
- Sightseeing Tours / Joy Rides & Golfing
- Married In The Air

**>vision >mission**

**To contribute to the development of a unified domestic and regional air services for the promotion of the tourism industry in the State of Sarawak in particular and Malaysia in general.**

- To strengthen the existing rural air services and improving its existing facilities and infrastructures.
- To study the feasibility of increasing the existing capacity through the use of bigger capacity aircraft.
- To collaborate with other key players in the industry.
- To provide the necessary infrastructure for the development of the tourism industry in Sarawak in particular and Malaysia in general.
- To develop creative packages and to create linkages with other hospitality industries not only in Malaysia but in other regions as well.
- To enhance the transfer of expertise to local entrepreneurs in the logistics and associated industries.

process to increase the level of awareness, strengthening work quality system, a Joint Airworthiness Requirement Part 145 (JAR 145) on Maintenance Organisation, which is currently undergoing discipline and personnels management culture. This quality system aims to increase and maintain the level of safety standard in all its maintenance activities.

In upgrading Hornbill Skyways fleet and services, the company is now operating 11 helicopters, four of which are twin engines. In response to the market's needs, the company is beefing up its twin-engine helicopters fleet and gradually shrinking the single fleet to a minimum, to carter for charterer's option.

Hornbill Skyways are also operating two fixed wing aircrafts of which one is dedicated to the Rural Air Service programme, complementing the existing RAS operator. The existence of various

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**Regional Office:**  
 Miri Base, Miri International Airport,  
 P.O. Box 1702, 98008 Miri  
 Tel: +6085-611066/614220 Fax: +6085-614066  
**Email: [marketing@hornbillskyways.com](mailto:marketing@hornbillskyways.com)**  
**Website: [www.hornbillskyways.com](http://www.hornbillskyways.com)**

Based on a statistics compiled through IPS questionnaires in the UK in the early 2000's, the overseas visitors to the country who either watch a sporting event or participated in amateur sports spent 1.1 billion pound sterling during their stay.

And interestingly, the figure represents some 9% of the total spending of all overseas' visitors to the UK in 2002 or 11.7 billion pound sterling.

It is also reported that the average spend per visit for these visitors in the UK was 674 pound sterling, considerably higher than the average for all overseas visitors to the country in 2002 of 481 pound sterling.

The report noted that these groups of overseas visitors (i.e. sports tourists) spend less per day - 47 pound sterling as compared to 58 pound sterling for all overseas visitors - but stay nearly twice as long - 14.4 days compared with 8.2 for all overseas visitors - as the average overseas visitor to the UK.

In the nutshell, the sports tourists spent a whopping total of 1.1 billion pound sterling in the UK's sports tourism industry.

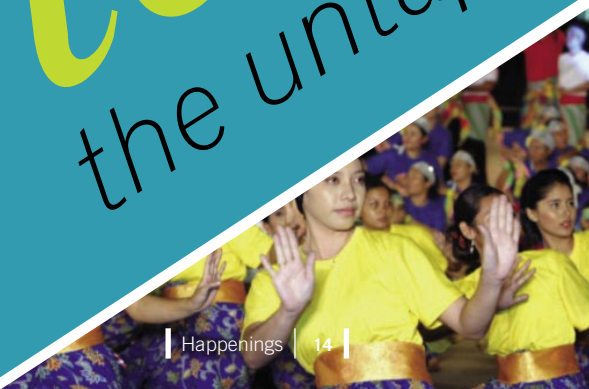
For so many years, the term sports tourism has been casually mentioned from time to time in Sarawak by so many groups of people such as ministers, politicians, sporting associations, community leaders, press, etc.

But, sadly to say that until now we have yet to see any serious effort made to tap into our own State's sports-tourism industry that has the potential to offer millions if not billions of ringgit.

As of now, the focus is mainly on the greenery aspect of our State or on its unique customs and cultures.



# Sports tourism the untapped industry





We feel proud that our virgin jungles are being considered as one of the oldest in the world; we tell all that we have the biggest cave in the world; we show to the world that some of us are still residing in wooden-made long houses in the rural areas; and we take pride that our State could be the best model of racial harmony not just in the country but possibly in the world.

However, it would be for the best interest of the State that attempts are made to add another five to 10 percent on any amount generated by the tourism industry. And sports could be the ingredient that could help boost the revenue generated by the overall tourism industry.

In this respect, sports tourism it is not strictly confined to the competitive sports as it also includes recreational activities such as diving, kayaking and mountain biking.

When we look at calendars of many sports associations, many sporting events could be highlighted as sports-tourism attractions.

We have tournaments involving tennis, gasing, silat, wushu, motor racing, golf, hockey, lawn bowling etc. that also involve non-Sarawakians.

Thus, any effort to capitalize on these sporting activities can definitely increase the number of sport tourists entering the State.

To some, sports tourist is defined as individuals and/or groups of people who actively or passively participate in competition or recreational sports, while traveling to and/or staying in places outside their usual environment (Gammon & Robinson, 1997).

May be, it is high time that the Sarawak Tourism Board establish a sports-tourism section to help boost the industry in the State.

The availability of many sporting events, including the Sarawak Regatta, presents an opportunity to the board to project Sarawak to the world as a sports-tourism destination.

Thus, in the nutshell, even a small increase in the tourism revenue is a welcome sign as it is better than not having an increase at all.

## Features

Umai is a word found in several dialects conjuring different meanings. The definition that entices my tastebuds the most is the one used by the Japanese meaning delicious. More specifically, the idea of good food reminds me of a traditional raw fish dish indulged by the native Melanau fishermen of Mukah and eaten with sago (half-centimeter, edible palm flour beads). While the Japanese also produces a raw fish dish (namely sushi), the Umai of the Melanau fisherman is radically different. Even with Umai's stark difference in taste and texture to sushi, it has gained popularity with peoples outside of its heartland. It has gone from being uniquely Melanau to a wide spectrum of Sarawakians, thanks to its incredibly robust medley of especially flavors when served with the contrasting taste and texture of the sago beads.

To prepare Umai in such a way as to maximize its enjoyment, the common fish of choice is a type of deep sea fish locally called *Pehiang* with yellow and silver colours and many tiny bones. The fish must also be very fresh so that every de-boned, ultra-thin slice has a firm texture with a shiny, springy, and semi-transparent look. Once the fish has

Not only can one enjoy the taste, texture, and freshness of this traditional cuisine, one can also desire a number of health benefits from it. When one first experiences Umai, the spicy sauce lends itself to be the most memorable. Not only is the sauce crucial in exciting the taste-buds, the broad spectrum of colorful spices serve as an excellent source of fibers, vitamins, minerals, and a variety of crucial phenolic compounds which act as powerful anti-oxidants and anti cancer agents. As for the fish used in this traditional dish, it is an excellent source of lean protein, vitamins and minerals (including thiamin, niacin, phosphorus, potassium, iron, iodine, fluoride, zinc and copper), and is low in calories, sodium, cholesterol, and saturated fats. According to the American Heart Association, deep sea fish are a good beneficial source eicosapentanoic acid (EPA), docosahexaenoic acid (DHA), and omega-3 fatty acids. Omega-3 fatty acids in particular are a nutrient essential to humans which can potentially relieve certain ailments (including cardiovascular disease) caused by a deficit of these essential fatty acids in our modern diets. Ultimately, this traditional delight is not



# Hot & Raw

from Mother Nature... the

# Umai

been de-boned and cut into slices, it is served with a special sauce made from the blend of different spices including chilli, ginger, shallots, garlic, onion, lemon grass, turmeric, and a generous amount of "*limau kasturi*" (it also can be substituted with lemon juice or, "*Assam Payak*" juice), with salt and sugar added to taste. The zippy, hot, and tangy Umai sauce plays a crucial role in bringing together the delicate flavor and texture of the uncooked fish. Hence, the non-heat-preparation preserves the freshness and sweetness of raw fish combines with the tangy hot sauce to create an explosion of flavor in your mouth. Your that appetite will be instantly ignited.

For Umai connoisseurs, complete enjoyment of the Umai cannot be accomplished without sago; more specifically, a bowl of medium-sized (the size of large peppercorns) skillfully golden-toasted sago beads especially from Dalat. I myself can attest that sago beads compliment and harmonize Umai the best largely due to the contrasting flavors and textures. If one wishes to further heighten the Umai experience, one should never forget to prepare a pot of traditional Sarawakian medium roasted "Kopi-O". With all this, it would truly be what the Melanau would call "Diea-Nyum" (meaning superbly delicious).

subject to heat from cooking which means all the nutrients, vitamins, and antioxidants are not lost or destroyed as in grilling, boiling, and deep-frying. While the lack of heat from cooking preserves many nutrients, the lack of cooking is also why Umai is not recommended for people who have weakened or compromised immune systems. Even so, the risk to healthy individuals is low if the fish is fresh and prepared under stringent sanitary conditions.

Umai, with all of its health benefits and flavors, served with sago is just a taste of the wonderful, diverse experiences one can have in Sarawak - soaking in the warm climate, enjoying the fresh atmosphere, trying delicious foods, sampling the broad selections of unique local fruits, learning about the colorful ethnic cultures, meeting friendly people, and glimpsing the vast, untouched forests. All these experiences are well reflected by the flavors, aromas, and textures of the Umai dish served with a cup of coffee, whether in the kampungs, by the riverside or by the seaside.

Features by:  
**G. S. Wee**  
Consumer Food Science  
  
GREEN QUEST



# Delicious yet Affordable

**S**anga Japanese Food, a casual eatery serving simple, homely yet affordable Japanese fare at The Food Gallery of Tun Jugah Shopping Centre is popular with students and yuppies looking to satisfy their hunger come lunch or dinner time.

So much so that the proprietors opened another branch just down the road, providing a larger seating capacity as opposed to the seats scrambling during peak hours at the food court.

Here, diners can choose to dine either in the comfort of air-conditioning or al-fresco amidst a friendly environment.

For sushi and sashimi lovers, Sanga has quite a range like the ever-popular salmon, tuna, squid and octopus just to name a few, as well as maki mono (sushi made using a mat roll), temaki (handrolls) and tempura, which is a classic Japanese dish of deep-fried lightly-battered vegetables or seafood.

Worth trying and value for money is the Tako Bushi, a popular Japanese dumpling made of batter, diced octopus and green onion, topped with okonomiyaki sauce, mayonnaise and katsuobushi (fish shavings) and Agedashi Tofu, which is a dish of silken firm tofu cut into cubes and deep-fried until golden brown before served in a hot tentsuyu (tempura dipping sauce) broth

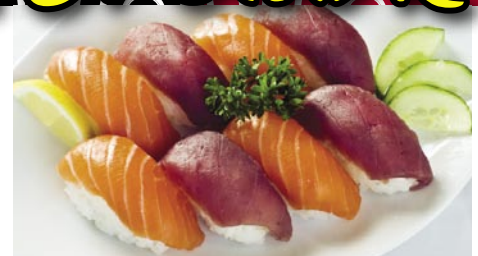
and topped with finely chopped spring onions and grated daikon.

Then there is the silken (kinugoshi) firm tofu, cut into cubes, lightly dusted with potato starch or cornstarch and then deep-fried until golden brown. It is served in a hot tentsuyu broth made of dashi, mirin, and shō-yu (Japanese soy sauce), and topped with finely-chopped negi (a type of spring onion) or grated radish. Though small in portion, these two items are real palate pleasers.

Meanwhile, their noodle dishes are also quite popular with regular customers with dishes such as Zaru Soba (chilled buckwheat noodles served with soba sauce), Spicy Chicken Udon and Beef Teriyaki Ramen.

Apart from ala carte items, the eatery also offers Japanese food sets such as Unagi (Japanese Eel) Set, Salmon Set and Tempura Set while diners are also given a hint of Korean food flair with choices of Kim Chi Set, Spicy Chicken Set and Bulgogi (thinly sliced grilled beef) Set to choose from.

The new outlet also offers an extended menu comprising set lunch meals for only RM8. Diners can choose from a wide range of set meals such as Tankatsu Rice (fried chicken with special sauce with rice), Salmon Sos Rice (salmon with special sauce, egg slices, ginger and rice) and Beef Teriyaki Ramen (fried beef with onion and teriyaki sauce, spring onion, sesame seeds with ramen) that comes with Miso Soup and



Green Tea. The set lunch is available only from Monday to Friday.

For the price you pay, Sanga is real good value for money that serves well-prepared comfort food gobsmacked in the middle of the city.

If you can't get enough of its cooking, takeaways are also available.

## Sanga Japanese Food

Lot 164, Jalan Chan Chin Ann, 93100 Kuching.  
Tel: 6082-250 433

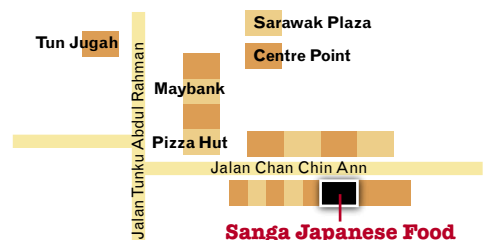
**Opening hours** – operates daily from 11am to 3pm and from 6pm to 10pm on weekdays and 11am to 10pm on weekends and public holidays

## Sanga Japanese Food Stall

14, Level 3, Tun Jugah Centre, Jalan Tunku Abdul Rahman, 93100 Kuching  
Tel: 6082-250 433

## Sanga Restaurant

Lot 151, Jalan Abdullah, 84000 Muar, Johor.



WE PROVIDE FOOD TAKEAWAY, BUFFET & THE BEST SELECTION OF JAPANESE FOOD

## Hanii's Bistro

Lot 160, Section 49,  
Jalan Chan Chin Ann, 93100 Kuching.

Tel: 6082-248 030

**Opening hours** – operates daily from  
10am to 2.00pm and 6pm to 10.30pm



Hearty food at Hanii's

**Haricot Oxtail** is quite a sought-after dish, and its not easy to find eateries that serves the best in the city. However, there is one cafe located at a prime area of the state capital that boasts its popular delicious and hearty dishes of **Haricot Oxtail** and **Oxtongue** are ever popular with Kuchingnites.

Hanii's Bistro, tucked away off the main road along a row of shophouses at Jalan Chan Chin Ann is not far from the Sarawak Plaza Shopping Complex. The Bistro has been around for the past seven years, serving both Western as well as local cuisine.

Haricot means "bean" in French though strange enough, the dish doesn't necessarily contain any bean as part of its ingredients. It is a slowly-braised concoction of vegetables and oxtail. The oxtail - imported from Australia or New Zealand - itself is usually cooked one day ahead, simmered for hours until the flesh around the joint of the oxtail softens (hence, no tenderizer is used) and its natural juices makes up the thick gravy.

If one prefer a taste of local cuisine however, order the **Tomato Kuay Teow** (thin, broad rice noodles), another must-try item at



Hanii's Bistro. The tomato-based gravy goes well without overwhelming the taste of the other ingredients like the assortment of vegetables and seafood. This item also comes with a choice of noodles/mee or beehoon.

One can opt for the Egg Omelette if one decide on a light snack with one's drink. The Bistro has several choices of omelettes from chicken to cheese. Try the Mushroom Omelette, where sliced button mushrooms and melted cheese are folded into the fluffy egg omelette. This comes together with a serving of crinkle-cut fries.

The Bistro's Chicken Pie is also highly recommended. The chef's home-made delicacy, the pie is made of chicken pieces, mixed vegetables and a heavy, creamy mashed-potato-like paste whipped up from flour and wrapped up in a light pastry. Certainly a great treat for tea.

For the easy and carefree, set menus are an attractive alternative and very special promotions on Western Lunch sets are available everyday.

Hanii's Bistro caters for brunch or lunch and dinner. The menu is pork-free. Catering services for BARBEQUE or BUFFET are also available.

# Indulge, Cheers &

There's a new cafe in town and it is fast gaining reputation among Kuchingites for its relaxing dining experience amidst an "under the sea" décor, Corallium Cafe is just the ideal place for one to wind down after a long day.

The two-storey cafe's cosy ambience is pleasantly inviting while food-wise, diners can choose from a variety of comforting food such as Grilled Chicken Chop or Grilled Pork Chop, which is served with either black pepper sauce, mushroom sauce or BBQ sauce as well as Fish & Chips, just to name a few.

A must-try dish is the Chicken Cordon Bleu, in which chicken breast is stuffed with cheese and ham, coated with bread crumbs and deep-fried till crispy and golden before finally drizzled with some BBQ sauce. The French-inspired poultry dish is also served with a generous serving of steamed vegetables and mash potatoes.

Pasta dishes are also available at the cafe and this include Spaghetti Bolognaise, Spaghetti Carbonara—a creamy pasta dish tossed with bacon bits, mushrooms and black pepper - and Pan-fried Pasta.



The cafe also serves salads (Mix Vegetable Salad, Fruit Salad and Pasta Salad) for those who are watching their weight as well as light snacks such as French Fries, Sandwiches, Chicken Wings, Wedges, Garlic Bread, Onion Rings and so on.

On the other hand, the array of drinks available at Corallium are aplenty as diners are spoilt for choice with the cafe's smorgasbord of coffees, teas, mocktails, smoothies, French sodas, fresh juices and iced blended drinks.

Among the popular beverages include Summer Night Indulgence, which is a concoction of coffee and some strawberry syrup, Tropical Smoothie and Iced Blended Nutty Butterscotch, a comfortingly delightful beverage that's rich in flavour.

To cap off the evening, one must definitely indulge in the cafe's Chocolate Fondue, which is available in either fruits or combo (fruits and biscuits) sets. Currently the only eatery outlet that offers this satisfying dessert, this dessert is a perfect treat for everyone to enjoy the slices of fruits such as kiwis, star fruits, bananas and oranges dipped into a caquelon of luscious melted chocolate.

## Corallium Cafe

No. 7, Wayang Street,  
93100 Kuching.

Tel: 6082-428 185

**Opening hours** – operates daily from  
5.30pm to 11pm on weekdays and  
5.30pm to 12am on weekends



Food therapy at  
Corallium Cafe

## Westwood Continental Cuisine

No.7, Lot 282, Taman Westwood,  
Jalan Tabuan, 93300 Kuching.  
Tel: 019-826 8282

**Opening hours** – operates daily from  
5.30pm to 10.30pm



Wholesome meals  
for the whole family

When it comes to offering good food from various cuisines, Kuching definitely has the edge.

Whether you're hungry for some local delicacies or simply want to grab a quick bite of juicy hamburger, there are plenty of food outlets to choose from when you're in this little town.

Craving for Western cuisine? No problem.

Pop by Westwood Continental Cuisine and be rest assured of an evening of scrumptious aromatic reasonably-priced Western and Continental meals.

The eatery, offers diners with an eclectic selection of wholesome, hearty dishes ranging from meaty, juicy steaks to rich, velvety pasta dishes, all suitable for a relaxing dinner with family and friends.

For instance, from the Western Influence menu, there's the choice of steak (beef imported from Australia and New Zealand) marinated in Cajun herbs and spices and served with sides of salad, potatoes and either mushroom or black pepper sauce.

Diners can also opt for their steak cooked ala continental-the steak is marinated with continental spices and served with sides of salad, potatoes and a choice of mushroom or black pepper sauce.

Another recommended dish that needs no introduction is Fish & Chips. This dish of deep-fried fish fillet served with a side of fries and tartar sauce may be all too familiar, but the legions of customers who order it every night certainly prove that the Fish & Chips here is exceptionally special.

Other delectable dishes to tuck into include Lamb Shank, Lamb Chop, Pork Chop, Beef Tenderloin, Rib Eye Steak, Almond Chicken as well as Grilled Salmon and Grilled Cod Fish using salmon and cod fish imported from Norway.

Pasta lovers, on the other hand, can relish in a variety of comforting pasta dishes such as Spaghetti Beef Bolognese, Creamy Seafood Spaghetti and Creamy Spaghetti with Mushroom and Beef.

Finally, end dinner on a sweet note with scoops of ice-cream, available in vanilla, chocolate, strawberry, mint and yam flavours.

So, if you're looking for hearty yet affordable meals and don't mind dining al-fresco, then this is one eatery you must check out.



# be Jolly



## Westin Cafe

Jalan Crookshank,  
93722 Kuching.  
Tel: 019-826 8282

**Opening hours** – operates from  
4.00pm to 10pm every Tuesday to Sunday  
and closes on Monday

The Sarawak Lawn Tennis Association (SLTA) Centre is renowned for holding international tennis tournaments such as the ITF World Junior Tennis Championship, Junior Davis Cup and the Asian 14/U Series Tennis Championship. Tennis enthusiasts are also welcomed of the popular sport in one of the available twelve tennis courts.

However, apart from tennis facilities, the centre, located at Crookshank Road here, also boasts the SLTA Cafeteria, which is owned by the very same people who helm the popular eatery, Westwood Continental Cuisine.

The menu comprises of a wide selection of satisfying dishes similar to Westwood's such as Mushroom Soup, Grilled Chicken Chop, Lamb Chop, Beef Tenderloin, Rib Eye Steak as well as the ever-popular Fish & Chips.

Pasta dishes are also available and these include Creamy Seafood Spaghetti, Spaghetti Beef Bolognese and Creamy Spaghetti with Mushroom and Beef.

While the cafeteria offers the same selection of Western and Continental cuisine much like its predecessor, the dishes available here are also pork-free.

The cafeteria is open to both members of SLTA and the general public. So all are welcomed to enjoy the delectable food here whilst watching others play tennis on the courts.



Tennis and steak, anyone?



Music Cafe • Ice Bar



# SARAWAK BORNEO 2007 NEPENTHES SUMMIT



## INTRODUCTION

Few plants capture the imagination of people more than the tropical pitcher plants of the genus *Nepenthes*. These carnivorous plants are famous for their ability to lure, trap, and devour insects and small animals, and have the tenacity to grow in places where other plants find it difficult to survive. In Sarawak, *Nepenthes* reach their pinnacle of diversity with currently 25 recognized species, of which 7 are found nowhere else on earth. New discoveries are continually being made and *Nepenthes* are now regarded as a fitting symbol for the rich biodiversity of Sarawak. Because of the vulnerable status and commercial potential of many of these species, they have also become a focus of sustainable utilization as well as an important icon for conservation efforts.

In an effort to promote public awareness of *Nepenthes* and to provide an avenue for the dissemination of international research, the Sarawak Society for Natural Science (SSNS) will be hosting the first international Sarawak *Nepenthes* Conference to be held in Kuching in August 2007. Although international conferences on carnivorous plants (by the International Carnivorous Plant Society, the Japanese Carnivorous Plant Society, and other groups) take place on an almost annual basis in Europe, the USA, and Japan, none have yet been held in a country where *Nepenthes* occur in the wild. The proposed Sarawak *Nepenthes* Conference would therefore not only be the first of its kind in Malaysia, but would be a first for the entire Southeast Asian region which comprises the natural range for tropical pitcher plants.

## GOALS

The primary objectives of the conference are:

- to bring the benefits of an international conference to Malaysia where efforts in conservation and sustainable utilization of *Nepenthes* are readily applicable.
- to aid in bridging the gap between international researchers of *Nepenthes* by helping to publicize research efforts in Malaysia and elsewhere in the region.
- to provide an overview of the current status of *Nepenthes* in the wild in the Southeast Asian region to enable the establishment of appropriate conservation goals.
- to increase public awareness of *Nepenthes* within Sarawak (and Malaysia) in an effort to aid sustainable utilization.

*For more information, please contact:*

tel : +6019 858 8817 (Mr. Ch'ien C Lee)  
email : [Conference@wildborneo.com.my](mailto:Conference@wildborneo.com.my)  
website : [www.wildborneo.com.my/conference2007](http://www.wildborneo.com.my/conference2007)



## Sarawak Regatta

1 - 2 September

Once upon a time, warring tribes of Sarawak compete in water sports to see which tribe stands tall. They were first held at the Baram River to settle local rivalries without resorting to war and headhunting.

Now, this adrenaline-rushed annual event, held on the first week of September sees friendly competitors outpacing themselves in paddleboat, powerboat and canoe competitions along the Sarawak River.

Be at the Kuching Waterfront to witness the beatings of drums from the 'warring tribes'.

### Where to go

The popular Kuching Waterfront becomes the gathering venue for thousands of people from all walks of life who come to witness this event. It is an offshoot of the Baram Regatta that was originally a contest between traditionally huge war canoes bringing daring warriors travelling upriver. Much awaited by locals and visitors alike, the excitement of war-like and bygone days is rekindled as the state's finest boatmen prove their prowess.

venue : Kuching Waterfront  
organiser : Sarawak State Governmnet /  
Kuching Resident Office /  
Ministry of Urban Development  
& Tourism Sarawak  
tel : +6082-243 301 / 422 263  
(Mr. Wayne Kalang)  
fax : +6082-243 304  
email : waynek@sarawaknet.gov.my  
website : www.kuching.net.my



The Borneo International Yachting Challenge is a Category 3 event, catering to five (5) category of boats, namely racing, cruising, sports, classic and ocean multi-hull. The highlight of the 5-day event is the 100-nautical mile Labuan - Miri Passage race in which the fastest boat is expected to finish in 20 hours.

In what is possibly the missing link for sailing events in South China Sea region, the Borneo International Yachting Challenge will complete the sailing circuit making up of the Hong Kong to San Fernando Sea Race (Philippines), President's Cup (Philippines) and the Koh Samui International Regatta (Thailand). (side

event for Dinghy boats will be held during the Miri Bay Regatta. It is opened to the Optimist, Laser and International 470 classes)

The overall winner of the Borneo International Yachting Challenge trophy will be those with the least accumulated corrected times of the Labuan Harbour Regatta, the Labuan-Miri Passage Race and the Miri Bay Regatta.

venue : Miri  
organiser : Sarawak Sailing Association  
tel : +6085-655 313 (Peter Ng)  
email : pbcmiri@streamyx.com



**Borneo International Yachting Challenge**  
3 - 8 September



## Central Sarawak 4 X 4 Family Adventure

4 - 9 September

Organised by Sarawak Tourism Board in collaboration with Outdoor Treks Sdn Bhd, this event will also allow the competitors the chance to explore Sarawak's natural beauty off the beaten trek. In fact, it is perhaps the best way to enjoy Sarawak's rainforest as competitors will have to camp along the competition trek.

To those who are keen to take up this challenge, each competitor is required to have a fully operating 4 X 4 vehicle that are equipped with all the necessary gear to overcome any obstacles.

This event is for the 4 X 4 off-road enthusiasts who are game for outdoor adventures. Divided into two categories-one for the hard core 4 X 4 off-road competitors and another for the tourers who are more inclined to enjoy outdoor attractions.

venue : Bintulu/Sibu/Mukah Sarawak  
organiser : Sarawak Tourism Board  
contact : Sarawak Tourism Board  
tel : +6082-423 600  
fax : +6082-416 700

## 4th International Borneo Tourism Conference Malaysia 2007

11th - 13th September 2007

Sarawak will be hosting the Borneo Tourism Conference 2007 on September 11 - 13th in Kuching. This is the 4th International tourism conference that is to take place in Borneo.

The conference programme, moduled after the previous tourism conferences, was specifically designed with the expertise from Professor Ross Dowling, Foundation Professor & Head of Tourism, Edith Cowan University, Perth, Australia. There will be a total of five keynote speakers.

Among the conference key objectives that will be covered are:

- \* To develop and market Borneo regions as a major international tourist destination
- \* To popularize and promote tourism related activities, programmes and events showcasing the uniqueness of the Borneo states as a tourist destination
- \* To stimulate the growth of domestic tourism
- \* To increase foreign tourist arrivals to Malaysia, Brunei and Kalimantan Borneo
- \* To consolidate best practices in hospitality services including courtesy and cleanliness
- \* To build knowledge, appreciation of natural environment, develop networks and participation among players in the tourism industry

The conference will provide an in-depth analysis that will benefit the academics, hoteliers, tour operator owners and managers, ecolodge owners, hospitality teachers and lecturers, entrepreneurs, business owners, tourism related companies and government agencies, N.G.O.'s, conservation and culture based organisations, domestic and international airlines.

venue : Kuching Sarawak  
organiser : Sarawak Tourism Board  
tel : +6082-423 600  
fax : +6082-416 700  
website : www.borneotourism.org



Sarawak Iban 'Pua Kumbu' warp ikat weavings are the most well known Malaysian textile amongst international collectors and museums. Described as 'Woven Dreams' as indeed the symbols and patterns of tradition were given by the weaving goddess Kumang to master-weavers through dreams, the ancient cloth was specially woven for rituals and festivals. The Iban woman's status in her community was traditionally dictated by her ability (or otherwise) to weave!

Since 1988, a revival in natural dye weaving of 'pua kumbu' has been initiated by Society Atelier Sarawak; and the introduction of silk yarn to Iban weavers. The successful accomplishment of silk 'pua kumbu' in natural dyes woven in the traditional backstrap floor loom has won them the UNESCO Craft Prize in 1998 and the UNESCO-AHPADA (ASEAN Handicraft Promotion and Development Association) Seal of Excellence in 2000.

A special Pua Kumbu textile exhibition curated by renowned Textile expert Edric Ong, will be launched at the Muzium Tekstil Sarawak (the old Pavilion Building) in Kuching on 15th September 2007. Entitled 'The Sun and the Moon Cloth', the exhibition will feature a collection of old 'Pua Kumbu' with the 'buah matahari' and 'buah bulan' motifs.

Such old cloth was specially woven for use in traditional rituals associated with the eclipse of the sun and the moon! It is said that when such an eclipse occurs, the shaman of the longhouse will bring out such 'Pua Kumbu' with the sun or moon motif. She will wave the cloth along the 'tanju' or longhouse deck so that the power of the wind from the cloth will sweep away the evil forces that are 'swallowing up' the sun or moon!

Modern derivatives of the sun and moon motif woven in silk will also be featured especially from the Iban weavers of Rumah Garie longhouse, along the Sungai Kain (River of Cloth) in Ulu Kapit District.

Iban pua kumbu master weavers Bangie Embol and Nancy Ngali, will be demonstrating their skills to members of the public at the exhibition. A gala fashion show will also be staged on September 12th.

Exhibition will be open for 3 weeks until 6 October 2007.



## "The Sun And The Moon"

Mystic Iban Textiles

## Inter-cultural Mooncake Festival

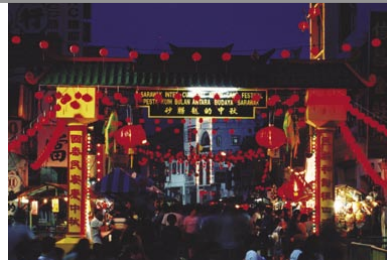
19 - 25 September

Mooncake Festival or 'Tang Lung' is a celebration of peace and prosperity. It is celebrated by Chinese around the world every year on the month of eight of Chinese lunar calendar. Legend has indicated that the secret about a plot against the Mongolians was hidden inside the mooncake and the mooncake was distributed widely. Lanterns were used at night as signals from higher grounds and hilltops.

Malaysian celebrates this festival by hanging lanterns at their houses while enjoying the mooncakes served by their hosts.

These cakes are rich, round pastries filled with a mixture of sweet red bean paste, lotus nut paste, or salted egg yolk.

In Kuching, Carpenter Street is closed to traffic throughout the celebration. Hawkers from different background sells delectable local food on the street. Different races of dancers & musicians performs on the street.



venue : Carpenter Street, Kuching  
organiser : Sarawak Inter Cultural Mooncake  
tel : +6082-452 525  
fax : +6082-455 628

During the celebration, Sarawak Cultural Village will extend special promotion entrance rates and the visitors will be served with traditional Malay delicacies at the Malay House.

venue : Sarawak Cultural Village  
organiser : Sarawak Cultural Village  
tel : +6082-846 411  
tel : +6082-846 988  
email : [info@scv.com.my](mailto:info@scv.com.my)  
website : [www.scv.com.my](http://www.scv.com.my)



**Sarawak Cultural Village**  
**Hari Raya Open House**  
13 October

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on 8 September 2007  
at 2.00pm, Hilton Kuching

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## Padawan River Safari

21 October

venue : Kota Padawan (Starting-Kpg Danu / Finishing-Kpg Git)  
organiser : Padawan Municipal Council  
tel : +6082-615 566 (En. Rangen Jamang / Mr. Barry Wong)  
fax : +6082-611 832  
email : mpp@tm.net.my  
website : www.mpp.gov.my



**20 Oct** - Open Sale at Kpg Danu  
7.30pm-8.30pm: Cultural Show  
8.30pm-12 midnight: Malam Mesra / Local Live Band

**21 Oct** - Starting Point at Kpg Danu  
9.00am: Rafting Competition & Kayak Competition

### ACTIVITIES AT KPG GIT

• Finishing point of Rafting & Kayak Competition • Open Sale / Food Fair  
• Cultural Show / Local Live Band • Traditional Games

### ENTRANCE FEE

• Rafting Competition: RM80 + Deposit RM20  
• Kayak Competition: RM60

### PRIZES:

#### Rafting Men Open

Champion: RM1000  
1st Runner Up: RM700  
2nd Runner Up: RM500  
Consolation: RM200 X 10  
(Certificate of participation will be awarded to all participants who complete the race)

#### Rafting Ladies Open

Champion: RM1000  
1st Runner Up: RM700  
2nd Runner Up: RM500  
Consolation: RM200 X 10

#### Kayak Open

Champion: RM500  
1st Runner Up: RM350  
2nd Runner Up: RM250  
Consolation: RM100 X 5

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## Sarawak Cultural Arts & Craft Festival

20 Oct - 4 Nov

The Sarawak Cultural Arts and Craft Festival 2007 will be held in conjunction with Travex at the Sarawak Tourism Complex.

Visitors can expect some 30 booths at the festival. Other related activities include craft exhibition, craft workshop, art competition, fashion design competition, fashion show and musical performance.

venue : Sarawak Tourism Complex  
organiser : Sarawak Tourism Federation  
tel : +6082-258 771 (Mr. Gerard Goh)  
email : stfsara@streamyx.com  
website : bimpegatravex.com

## Ulu Baram White Water Rafting Challenge

26 - 27 Oct

The annual Ulu Baram White Water Rafting Challenge 2007 will make a return to the interior of the second longest river - the Baram River - in Sarawak come 26th to 27th October. Starting from the Kayan village of Long Silat, participants on standard-specification rafts will complete the challenge at Long Apu, with the last finisher expected to come in 10 hours later. This year's challenge will take participants through some of the most pristine stretches of Baram River with the thrills of the occasional rapids thrown in. Participants will also experience the rich culture of the Orang Ulu community of Sarawak; especially of the Kayan and Kenyah sub-groups. A total cash prize of RM19,500 will be up for grabs. Entry fee is RM50 per team and the cost of



making each raft is RM300.00. There is only one category; mixed team to comprise of 3 ladies and 3 men. Security and safety is provided by the Search and Rescue Department, Sarawak.

venue : Kayan village of Long Silat, Miri  
organiser : Ministry of Social Development & Urbanisation  
tel : +6085-419 624 (En. Zairul Azhar B. Sabri)  
fax : +6085-434 289  
email : +6014-696 2612

## Miri International Beads Exhibition

25 - 28 October

### Activities

Sales & Exhibition • Beads Fashion Show  
Talk On Beads • Beads Competition & Demonstration  
Batik Painting Competition & Demonstration  
Cultural Performances • Blowpipe Competition  
Handicraft Demonstration • Bergendang

venue : Miri Handicraft Centre,  
Jalan Merbau, Miri  
organiser : Miri City Council and  
Sarawak Craft Council  
tel : +6085-421111 (Cr. Dennis Ngau) *Organising Chairman*  
019-8145772 (Cr. Kijan Toynee) *Vice Chairlady*  
+6085-414682 (Mr. Francis Ginda) *Officer In-Charge*  
Miri Handicraft Centre, Miri City Council  
+6085-433501 (Pn. Dayang Hairondzuriani /  
Ms. Molly Arthur) *Miri City Council*



An annual community project of SEDC Sarawak to collect gifts for less fortunate children, family and elderly folks in and around Kuching.

venue : Lower Ground Floor,  
Sarawak Plaza Shopping Complex, (Main booth)  
and other major shopping centers in Kuching  
organiser : SEDC Sarawak  
tel : +6082-416 777 / 425 210 / 414 377





**3rd BIMP-EAGA  
Travel Exchange**  
1 - 4 Nov

Kuching, the capital of Sarawak, Malaysia's largest state, is simply unique, romantic and blessed with a colourful colonial history that is well-preserved. Kuching is a cosmopolitan city, it has been ranked as the 11th Best City in Asia apart from other distinguished awards yet retaining its distinctive charms.

Strategically located within the BIMP-EAGA region, Kuching enjoys economic advancement serving as a potpourri to all trade, and thus a perfect location to host the 3rd BIMP-EAGA Travel Exchange showcasing the best of four worlds featuring Travel, Trade and Investment, Food, Fashion, Arts and Craft and etc.

BIMP-EAGA represents Asia's largest regional grouping, comprising of four ASEAN countries. It is also regarded sometimes as the fastest growing economic zone in the region considering the vast economic advancement achieved in recent years.

BIMP stands for Brunei Darussalam, Indonesia, Malaysia and the Philippines while EAGA is the short form of East ASEAN Growth Area.

EAGA comprises the entire sultanate of Brunei Darussalam; 10 provinces in the Indonesia islands of Kalimantan, Sulawesi, Maluku and Arian Jaya; Sabah, Sarawak and Labuan in Malaysia, Mindanao and Palawan in the Philippines, covering an area of roughly 1.54 million square kilometers and home to about 50 million people.



In conjunction with the Visit Malaysia year 2007 and the celebration of the country's 50 years of Nationhood, Kuching proves to be the most appropriate venue for the upcoming 3rd BIMP-EAGA Travel exchange. Its rich and abundant natural resources has created a strong foundation in attracting foreign investments. The peaceful business atmosphere and political stability accompanied with a rich pool of skill also value-add to the realization of an expanding economy.

venue : Permata Exhibition Centre, Level 5,  
Permata Carpark, Kuching  
organiser : Sarawak Tourism Federation  
Ministry of Urban Development & Tourism  
and Sarawak Tourism Board  
time : 10am to 9pm daily  
tel : +6082-240 620  
email : stfsara@streamyx.com  
website : bimpeagatravex.com

**Art Fest 2007**  
30 Nov - 30 Dec

Art Fest 2007 will be showcasing works of Malaysian artists on Contemporary paintings and sculptures.

venue : Galleria Wesberly House, Suite 1-2,  
Rubber Road West, Kuching  
organiser : Galleria  
tel : +6082-429 361  
email : siok60@streamyx.com  
website : www.wesberly.com.my



**ASIA PACIFIC MARKETING CONFERENCE  
2007**

**CREATIVE MARKETING IN ASIA PACIFIC: ISSUES & CHALLENGES**

2nd - 3rd November, 2007



Faculty of Economics and Business  
Universiti Malaysia Sarawak

The aim of the Conference is to provide opportunities for professionals, practitioners and academicians to share their insight on the development and challenges in all areas related to the field of marketing. This conference will be a gathering platform for business communities to discuss and share knowledge on current issues relating to the marketing effort in the Asia Pacific region. Through stimulations of cross-disciplinary and cross academic-practitioner discussions and networking, participants can further enhance and enrich their knowledge on the dynamism of marketing business environment. Papers describing original works in all aspects of Marketing are invited. Topics of interest include but are not limited to:

Advertising / Marketing Communication Issues • Buyer Behavior • Conceptual and Theoretical Papers  
Supply Chain Management / Pricing • Market Orientation and Relationship Marketing  
Marketing in International and Cross Cultural Environments  
Research Methodologies / Empirical Generalizations Personal Selling and Sales Management  
Services Marketing • Strategic Issues • Marketing and Information Management  
Ethics and Social Responsibility • Entrepreneurship/Innovation and Creativity/New Product Development  
E-Business Marketing/Internet Marketing/E-Commerce

venue : Holiday Inn Damai Beach Resort  
website : <http://www.unimas.my/APMC2007>  
organiser : Faculty of Economics and Business, University Malaysia Sarawak  
contact : Address of Seminar Secretariat:  
Asia Pacific Marketing Conference 2005 Secretariat,  
Faculty of Economics and Business, Universiti Malaysia Sarawak,  
93400 Kuching, Sarawak, Malaysia.  
tel : +6082-582364/2363  
fax : +6082-671794  
email : sfathan@feb.unimas.my or drernest@feb.unimas.my



**10th Chief Minister's Cup -  
ITF World Junior Tennis  
Tournament**  
5 - 11 November

With the prestigious Sarawak Chief Minister's Challenge Trophy up for grabs, the 7-days world junior tennis event is expected to attract 200 talented players aged between 13 and 18 from over 25 countries worldwide. Among the countries expected to compete in the Group 1-status event are the United States, United Kingdom, Australia, Switzerland, India, Indonesia, Philippines, Singapore, Brunei, South Korea, Taiwan, Japan, Uzbekistan, New Zealand, China, Italy, Romania, France, Russia, South Africa, Belgium and host, Malaysia.

venue : SLTA Tennis Court, Kuching  
organiser : Sarawak Lawn Tennis Association  
tel : +6082-427 118 / 245 197  
fax : +6082-244 816  
website : [www.itfsarawak.org.my](http://www.itfsarawak.org.my)

Cultural troupes from all continents will join together for three days of dance and musical celebration alongside indigenous cultural troupes from the interiors of Sarawak. This unique festival will feature dances and music from the indigenous tribal groups from all around the world.

venue : Sarawak Cultural Village  
organiser : Sarawak Cultural Village  
tel : +6082-846 411  
fax : +6082-846 988  
email : info@scv.com.my  
website : www.scv.com.my

**World Tribal Dance  
and Music Festival**

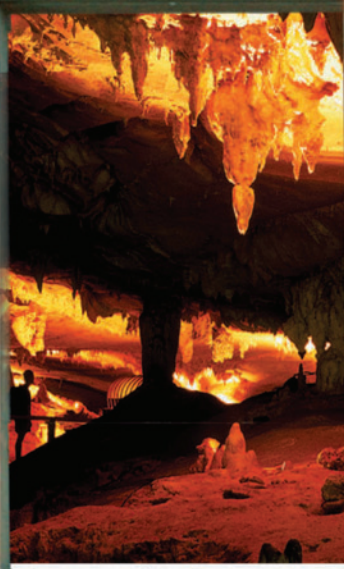
23 - 25 Nov



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