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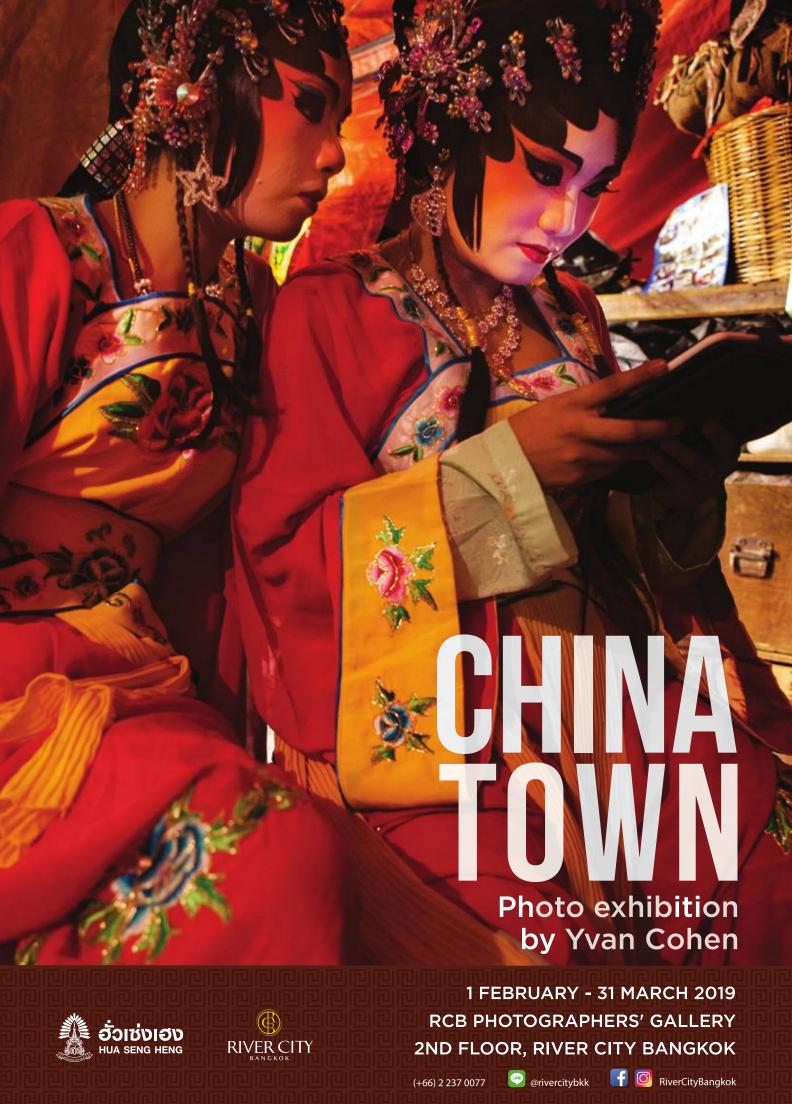
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OUR FRONT COVER

Another masterpiece by Elizabeth Romhild, exclusive to The BigChilli

■ FROM the moment she launched her career at the age of 26, Bangkokbased artist Elizabeth Romhild has been a true innovator, making her name first as a talented portrait painter, then moving on to brilliant seascapes and landscapes. Later this popular Danish-Armenian artist expanded her portfolio with a stunning collection of bronze sculptures followed by some extraordinarily beautiful artworks that appeared on a range of quality lifestyle products, from porcelain tableware to fine jewelry. Recently, her company collaborated with Bang & Olufsen to present her designs on Beoplay speaker covers.

Now multi-faceted artist has taken her remarkable career to a new level with her gorgeous hand-made mosaics, in collaboration with Sonite Surfaces, to be used either as stand-alone objets d'art or as decorative features for the home. Either way, they are amazing.

It is therefore with a good deal of pleasure that we present an example of Elizabeth's constantly evolving talent on the front cover of this month's edition of BigChilli – a beautiful mosaic portrait created exclusively for the BigChilli. As yet another expression of her wonderful artistic talent, it is a masterpiece - fun, vivid, unique and full of wonder. A joy to behold.









Our photos show Elizabeth at work in her studio and helping the Sonite team to put the final touches to the BigChilli cover shot.

Elizabeth has lived and worked in Bangkok, Thailand since 1988. Her artwork is part of private collections in several countries around the world including Denmark, Germany, Switzerland, Holland, Italy, Thailand, Indonesia, Singapore, Hong Kong, Australia and the United States



Unveiled - 'Mahanakhon SkyWalk', a new world class tourist destination









■ KING POWER Mahanakhon has launched Mahanakhon SkyWalk, Thailand's highest 360-degree observation deck and rooftop bar at 314 meters high, offering spectacular panoramic views of the city from Thailand's tallest building.

Located on the 74th, 75th and 78th floors of the King Power Mahanakhon Building, the indoor and outdoor observation deck features one of the world's largest glass tray floors, as well as Thailand's highest rooftop bar, and the country's fastest video-themed elevators, allowing visitors to ascend to the 74th floor in 50 seconds.

Directly connected to Chong Nonsi BTS station, the attraction is set to become a landmark destination in central Bangkok.



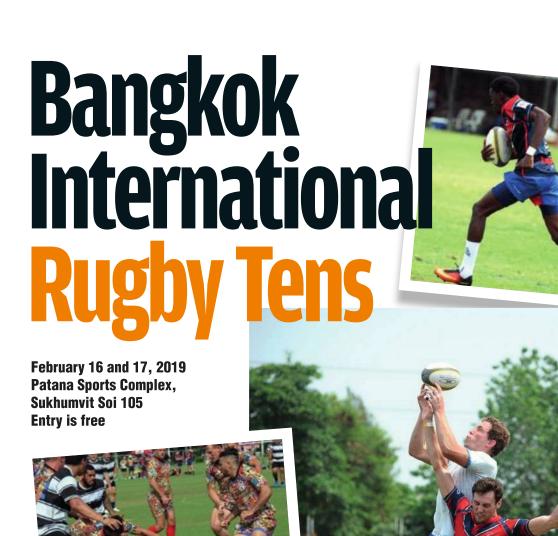
TURBO-CHARGED MARCHERITA



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■ THE largest and most festive rugby spectacle in the region is about to kick off again. The Bangkok International Rugby Tens tournament will be held on 16-17 February 2019 and will once again play host to rugby teams from around the world.

The event is organized annually to raise funds for Nak Suu, a charity that helps underprivileged children in the slums of Bangkok. Children in these areas are being subjected to substance abuse, prostitution, lack of education and poverty.

Not only does Nak Suu provide the children with a meal, English learning and something positive to look forward to, the programme also

encourages and educates children in constructive life choices, values and skills, through a sports-based programme, in this case rugby.

The core values taught in sports, such a team work, resilience, and commitment empower these youngsters and support their physical and psychological wellbeing, helping them to succeed in life. Nak Suu is a place for them to make friends, to be believed in and where they can feel safe and protected.

As the Bangkok International Rugby Tens have a great reputation for their welcoming, friendly atmosphere and for offering a wide variety of activities apart from

rugby for all age groups, the event is booked out well in advance every year. The rugby celebrities, team get-togethers, rides, games, shared meals and legendary afterparties are simply something no rugby fan, voung or old, would want to miss out on. Each year the event attracts around 100 teams from around the world competing in men's, vets', women's and children's rugby, as well as Touch. Youth games run in the morning and adult games in the afternoon.

For further information please contact Eddie Evans

E-mail: Bangkok_10s_rugby@yahoo.ca





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■ Thailand, and Bangkok in particular, is heating up as a destination for top level comics.

2019 will welcome several bigname comedians to The Big Mango to perform. January brings Australian comic Jim Jefferies to Bangkok for the first time for a sold-out show.

The Comedy Club Bangkok's Co-Creative Director, Chris Wegoda explains that the time is right for bigger names to play in Thailand's capital. "We've been involved in bringing some of the biggest names in comedy to Bangkok for years. We presented Jimmy Carr, and co-presented Eddie Izzard, who are both huge, and have also had names like Gina Yashere and Tom Rhodes play at our club.

"But 2019 will take things to a whole new level. We start the year by co-presenting Jim Jefferies with Thai entertainment giant Live Nation BEC Tero. Then in March, Live Nation BEC Tero and The Comedy Club Bangkok present American comic and TV star Jim Gaffigan. And after that, The Comedy Club Bangkok will be bringing Jimmy Carr back to Thailand. It's an 'all-Jim' year of comedy!"

And the early 2019 round-up represents a truly international collection of comics, with Jefferies from Australia, Carr from Britain, and Gaffigan as an American comedy ambassador. "The three comics all have very different styles," explains Wegoda.

"Carr and Jefferies are very edgy, whereas Gaffigan is known as a 'clean' comic."

But don't let that label fool you. Gaffigan's material cuts across a wide range of topics, and his unique brand of self-deprecating humour has wide appeal.

Gaffigan has had many successes over the years, with several Grammy nominations for his comedy albums, several books including Dad is Fat and Food: A Love Story, and was the star of his own television program The Jim Gaffigan Show. He has five Netflix specials and is one of only 10 comics to ever sell out Madison Square Garden. He even preformed for Pope Frances and over one million festival attendees in Philadelphia. So even God likes him!

Gaffigan's Quality Time Tour brings him to Thailand on March 22 at the Scala Theatre in Bangkok. This will be his first time performing in Thailand. "It's a great time for comedy in Bangkok," says Wegoda.

Even 2018 will end on a superhigh note with a special performance December 28th by Neal Brennan, the co-creator with Dave Chappelle of the highly successful Chappelle's Show and the star of Netflix special 3 Mics.

For information on these and other shows go to www.ComedyClubBangkok.com



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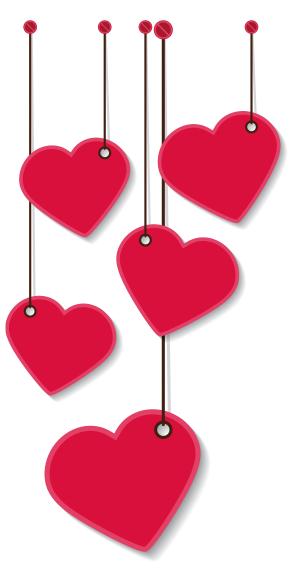








Online at:



Valentine's 2019 February 14



Four West End Superstars in Bangkok



London's West End Men is a concert bringing together some of the best of musical theatre talent to Thailand for the first time. The cast have all played leading roles in mega musicals on the stage in London, and they will perform on stage at the Thailand Cultural Centre together with Royal Bangkok Symphony Orchestra.

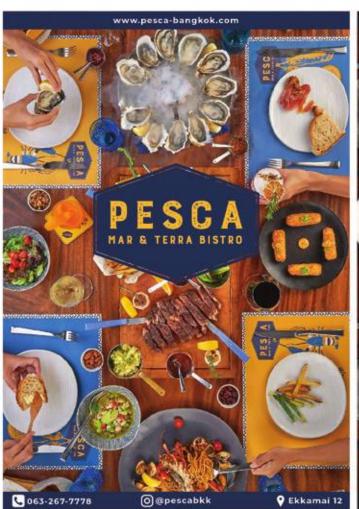
Daniel Koek starred as Jean Valjean in the London production of Les Misérables, Hugh Maynard will be repeating his epic performance as John singing 'Bui Doi' from Miss Saigon as well as songs from the Lion King and Oliver Tompsett who played in Wicked, will be arriving fresh from playing the lead in the Broadway smash hit musical Kinky Boots.

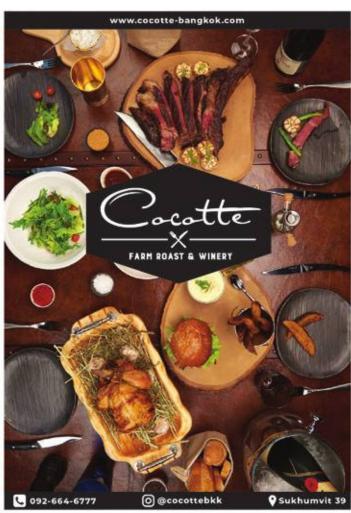
Harriet Jones who played the role of Christine in the Phantom of the Opera for three years in the London production will be a special guest star.

This talented cast will also cover classics from West Side Story, Chess and South Pacific, and the Lion King as well.

It is not often that Asian audiences can experience the magic of the West End right here in Bangkok. To see these stars singing with the Royal Bangkok Symphony Orchestra, will make this a very unique concert at the Thailand Cultural Centre, Ratchadaphisek Road.

Tickets from 500 - 4,500 baht for the concert at 19.30hrs on Saturday January 19th are available at www.thaiticketmajor or call tel:+66 (0)2 262 3456





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■ Old restaurant menus offer a wonderful reminder of a world we left behind many years ago. When the most expensive dish on the menu was actually less than a single bottle of imported water being sold in many of today's fancy restaurants.

Pictured here is a menu from Trattoria da Roberto, a once popular Italian restaurant launched in the early 1980s by Robert de Crozier, a former policeman from Macau, who is best remembered as the owner of Bobby's Arms, a famous Patpong pub from the same era.

so Bobby's Trattoria da Roberto was something of a courageous stab in the dark.

The place was described as being located in a "smart new shopping plaza on Patpong 2" with an atmosphere "reminiscent of Rome, Napes or Milan."

When Bobby's Arms went Italian with pizzas at 45 baht

Bangkok back then had only a handful of independent Italian restaurants,

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ZUPPA ALLA PAVESE

CONSOMME WITH CHEESE & EGG-DROP

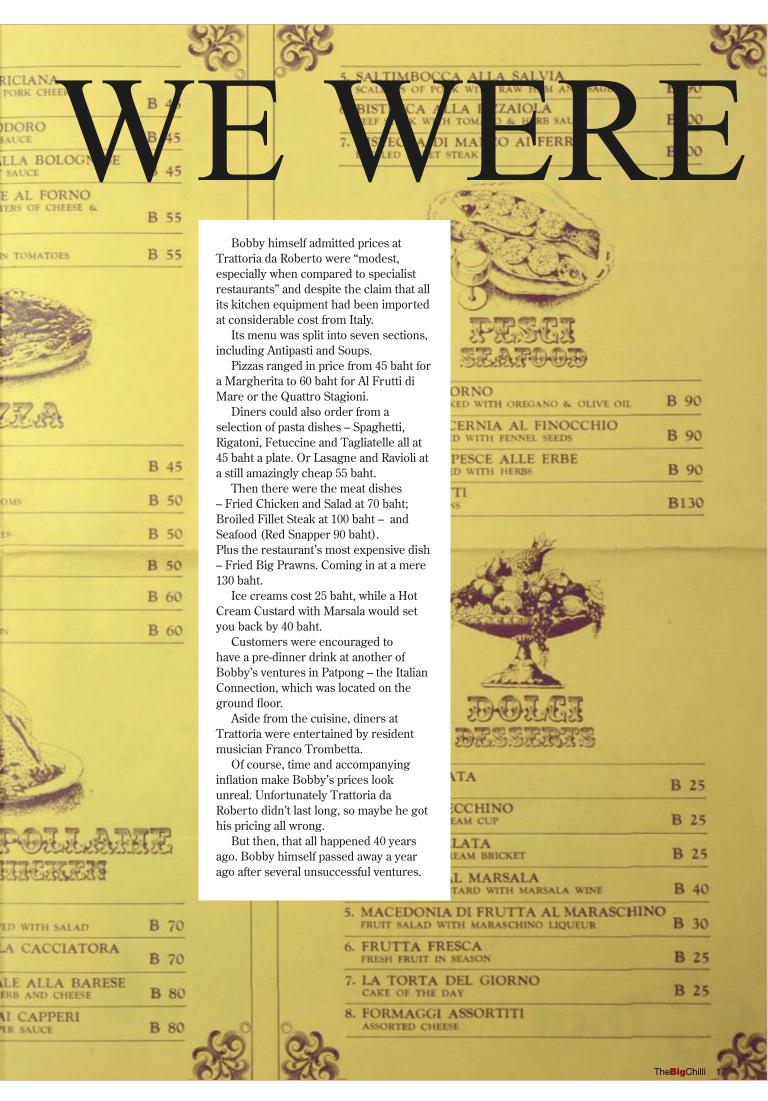
BEEF BROTH WITH EGG YOLK AND CHEESE

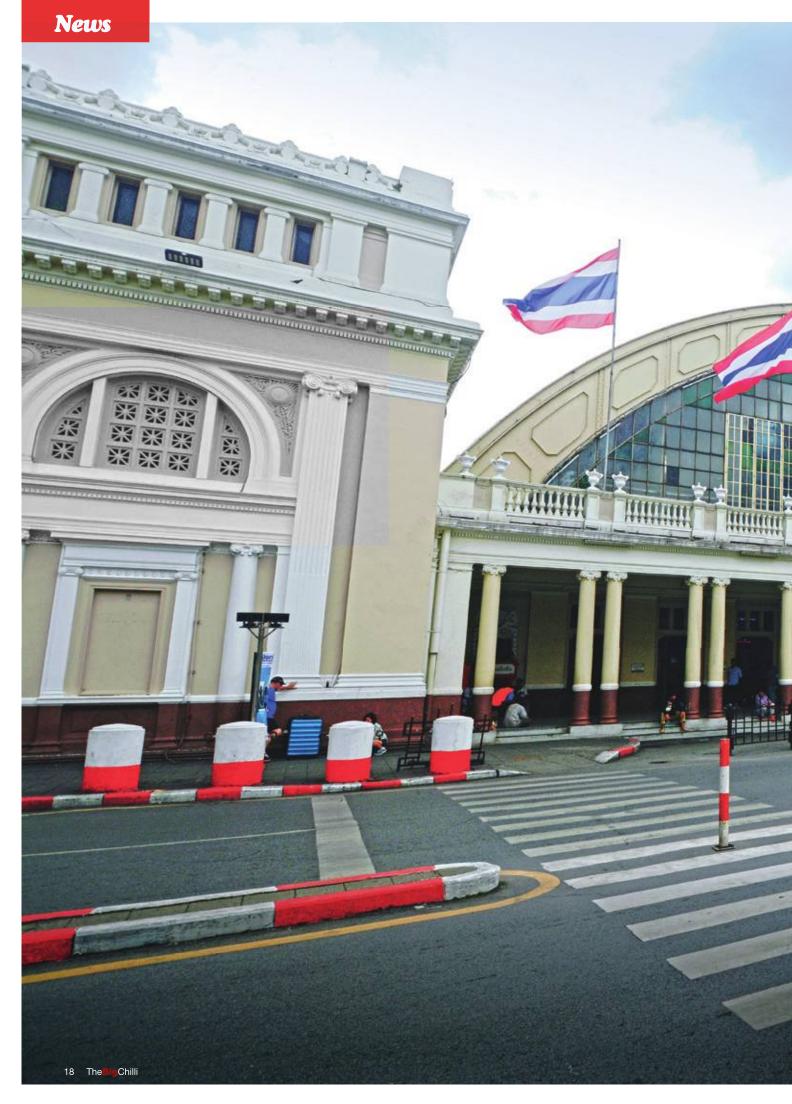
- B 45
- SPAGHETTI ALLA CARBONARA SPAGHETTI WITH CHEESE, BACON & EGG

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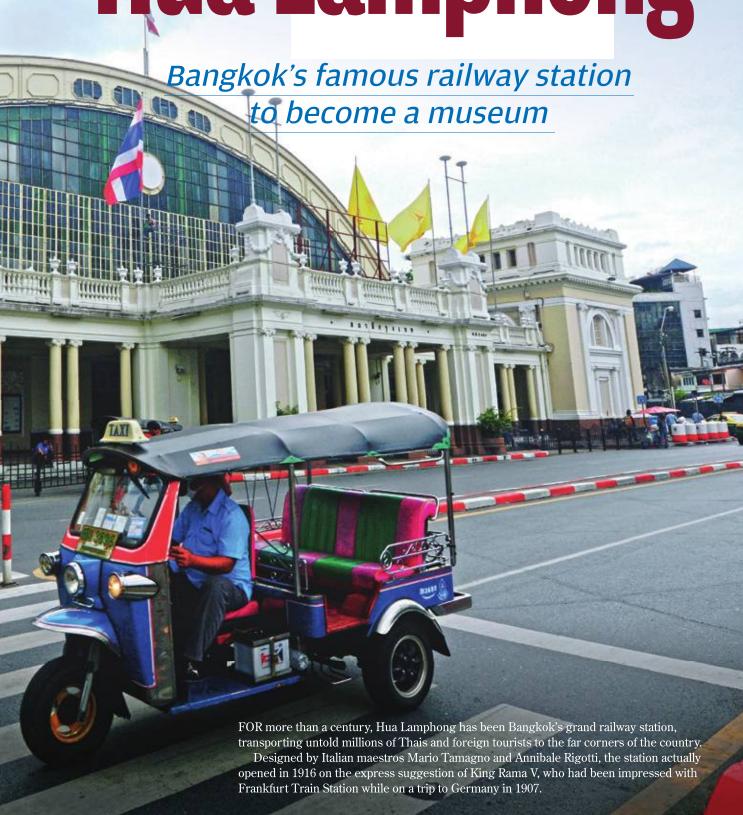








New timetable for Hua Lamphong



Chilli 19

















OHN GRAY is a giant of a man, both in reputation and personal stature. He's affectionately known as 'The Caveman' for his pioneering work in bringing the adventure sport of sea kayaking to the caves, lagoons and hongs of Phang Nga Bay in southern Thailand.

Alternatively, you'll hear him teasingly called 'Ling Yai,' literally 'big monkey' in Thai. He's certainly big (close to two metres tall and weighing 110 kilos) and indeed he is rather hairy and even aged 72, John still has great strength and dexterity, so the monkey moniker is pretty apposite!

There have been endless documentaries and films made about his exploits and his passionate stance on environmental protection. The Discovery Channel, Animal Planet, National Geographic magazine, all the big names have come calling upon the Andaman and the Cavemen's door to seek out and promote this largerthan-life personality and his amazing kayaking adventures.

John hails from southern California and had an extraordinary upbringing being totally immersed in environmentalism and adventure from an early age. John's parents met on a Sierra Club outing, and his mother was tremendously important in John's early life.

"She was the greatest influence on my life and was truly a visionary. We



THE CAVEMAN OF PHANG NGA BAY

John Gray, the internationally acclaimed Californian adventurer and Nature-lover whose passion for kayaking is helping to protect an area of outstanding beauty

By Barry Daniel

were a sixth generation Los Angeles family and I remember when I was about five that our house was the local drop off point for the Audubon Society. It was a menagerie full of birds and abandoned or damaged animals. Ma would lavish tender care on all the animals and teach us about them at the same time. My love of Nature comes directly from her."

John's mother was also a very forward looking free thinker with strong egalitarian principles. "When I was twelve," Ma said," I was old enough to go 'religion shopping'.

She took me around, Sunday after Sunday, to all the churches in the neighbourhood. She helped me understand what each religion had to offer and believed, and then left it up to me to decide for myself.

"So what religion are you now, fifty odd years later?" I asked. John laughed mischievously, "Oh, a bit of a humanist, with a dash of agnostic and a side sauce of Buddhism.'

John is currently celebrating 27 incredible years of promoting sea kayaking and environmentalism in the Andaman region and I wanted to





sit down and have a meal with him not only to focus on his remarkable achievements, but also to hear his views on the future of Phuket and the Andaman region.

aving been friends for over 20 years, I should have known better than to expect John to join me at a dinner table and actually sit still talking for a couple of hours.

"I'll book you onto one our tours into Phang Nga Bay in a couple of days and we can do some kayaking together" said the irascible monkey.

"The article's called; 'A meal with John Gray", I bleated lamely. "What about the meal bit?

"Every tour includes lunch and dinner on the waves and the food's better than most restaurants," said John. And so the die was cast!

John Gray Sea Canoe is presently doing terrific business and on the

particular steamy weekday that I went out they were running three full boats with over 120 paying guests on board. Both the company and John personally get rave reviews on Trip Advisor and John's large Thai staff have all been with him for many years.

Out on the waves amidst the stunning 260 million-year-old limestone karst topography of Phang Nga Bay, you can quickly see why.

John's hulking white-bearded presence makes him a magnet for every tourist and he greets them all with heartfelt friendliness and enthusiasm. He talks about his incredible life of worldwide adventures, kayaking, and environmentalism in a thoroughly engaging and light-hearted way and you cannot help but be charmed.

His Thai staff clearly adore their eccentric boss and tease him relentlessly in an easy-going and affectionate relationship.

"When and why did you come to

Thailand to follow your environmental and sea kayaking passion?" I asked.

"I dipped my first paddle into the turbid waters of Phang Nga Bay in 1989," he said. "In the mid-80's I became aware of the dangers to our planet caused by Southeast Asia's 'Tiger Economies' with their huge annual growth rates coupled to a lack of environmental awareness.

"When I discovered the fabulous cave systems and karst ecosphere of Phang Nga Bay, I realised that I could piggy-back on the rising boom in tourism to promote my passions for sea kayaking while also raising environmental consciousness."

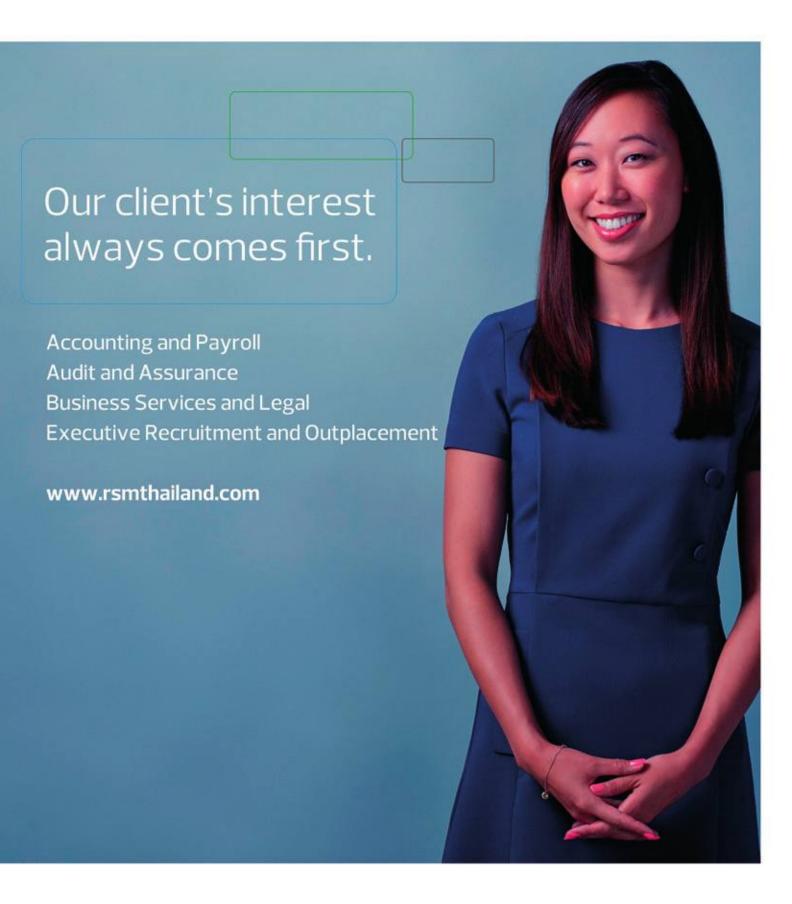
As we cruised back towards Phuket after a wonderful day of kayaking among the hauntingly beautiful ancient karsts and hongs I asked John his opinion of the future of this magical realm.

"I would say that great strides have been made in understanding and protecting this special place. While I still collect and carry bags full of plastic waste back to shore every trip, most of the tourist operators these days do understand that keeping this environment clean is their meal ticket to prosperity.

"The really big news is that after many years of lobbying, UNESCO are going to make Phang Nga Bay down to the Malaysian border the world's single biggest World Heritage Site. That will bring huge worldwide publicity, increased visitation, and, I hope, strict enforcement of best environmental practices that global fame and scrutiny engender."

Back on dry land on my way home I reflected on the unique experience this day and this very special man had brought me.

As much as his beloved Phang Nga Bay is a living treasure, so too John Gray is a living treasure of Phuket. We are very lucky to have him here.



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Remarkable life, times and untimely death of a true conservationist

Memories of Mark Graham, one of this country's greatest friends who reveled in Thailand's natural wonders but feared for their future. Sadly, his work went unfinished as he was killed in a plane crash in southern Thailand 20 years ago

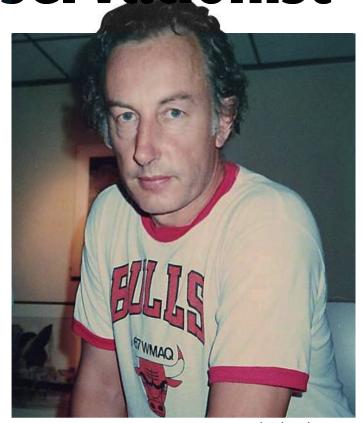


Photo by Andrew Rogers

A few weeks before Christmas 1998, a Thai Airways International Airbus A310-204 with a crew of 14 and 132 passengers left Don Muang on a domestic flight to Surat Thai airport but stalled and crashed in a rice field on its third attempt to land during bad weather with low visibility. Eleven crew members and 90 passengers lost their lives. Among the fatalities was Mark Graham, a British long-term resident who had devoted the last decade of his life exploring, photographing and writing about Thailand's pristine forests and its wildlife.

N this article, Mark's daughter Fiona Tarini Graham remembers her father's exceptional life - his schooling, family, work, extraordinary range of talents, and his unbridled passion for his adopted country

Ian Mark Seymour Graham, aka Mark, was born in Singapore to Jean Mathilda Graham shortly before WWII. My grandfather (Major Ian Seymour Graham) was posted to then British Malaya where the family lived. My grandfather was on a jungle reconnaissance in Java when the war broke out and captured by the Japanese from the word go.

Not knowing his fate, my pregnant grandmother waited with my father for news until she was forced to take the last boat out of Singapore. It took two years to get back to the UK and my grandmother gave birth to Robert Graham OBE (Mark's middle brother) in India en route.

The women and children of my grandmother's family spent the war at my grandmother's family estate in Kent and were reunited with my grandfather after the war when Mark was eight years old. He recalls meeting a frail distinguished soldier off the train (my grandfather spent the war in a Japanese concentration camp in Japan and suffered from starvation and TB. He had seen Hiroshima go off and wrote in his diary "thank God the wind was blowing the other way!'

Mark's youngest brother Dr Guy Graham was born soon after. My grandfather's health meant that he could no longer serve in the army which led him to a career with ICI.

My father had a typical aristocratic education where children were groomed in manners, etiquette, basic reading, writing, nursery literature and general knowledge by nannies at home in their early years then sent away to boarding school, especially for those serving in the colonies. My father was



Mark in search of pristine wilderness. Photo by Andrew Rogers

the fourth generation born outside the UK (his father and grandfather, and great grandfather were Scottish colonial pioneers born in India & Burma).

However, his maternal heritage is French by way of the Seymour lineage and Norse Canadian by way of the Waylands, which my uncle Robert traced our line back to a legendary Nordic warrior from the 11th century. So at home French and English were

Mark gained a deep knowledge and love of Thailand's wildlife and natural environment, a knowledge mingled with considerable despair over the mindless destruction, greed and corruption that was, and still is, taking place. He would have raged at the recent shooting of the black leopard in Thung Yai Naresuan WIldlife Sanctuary, a place he loved.

the household languages with some Scottish Gaelic punctuation and later Italian - as my grandparents had a house on the Italian Riviera where the family spent their summers.

Mark along with his brothers Robert and Guy were sent to Fettes School in Edinburgh to connect with their Scottish roots. Mark was a rebel intellectual who did not like the linear approach of the traditional school system and did not do well academically. Instead he was known for his sporting prowess and athletic eloquence.

Fettes had a nine-hole golf course, which perhaps was where he learned to become a scratch golfer (a useful skill set during his later corporate years). Riding, rugby, cricket, squash, tennis, waterskiing, snow skiing, climbing and pretty much anything he attempted in sports saw him do so with passion and flare!

Mark loved the great outdoors. My grandparents were also responsible for instilling this with traditions of hunting, shooting, fishing, walking etc. Being of aristocratic background the boys were also learned about wine, the skills of carving, calligraphy, an appreciation of art, history, artisanal craftsmanship, music and dance. The female lineage of our family were renowned embroiderers, knitters, lace and crochet aficionados.

As babies and children Mark and



A lone tiger in the grasslands of Khao Yai national park photographed by Mark in the 1990s.



his brothers were always impeccably dressed in these beautiful creations. Perhaps this is where he got his artistic side from. Mark had a natural flare for art and calligraphy.

Mark did not attend university and instead went to Florence to study art at The Accademia di Belle Arti di Firenze. After graduating, he dutifully joined The Seaforth Highlanders a historic royal line infantry regiment of the British Army. He did not enjoy the service so much when he was sent to babysit Queen Elizabeth the Queen Mother.

He recounted with more vigour his time in the Malaya jungle when a mosquito bite on his upper thigh got infected causing his leg to swell up enough to be airlifted to a hospital where it was punctured. As children he loved to gross us out by telling us how 'the puss hit the ceiling like a yellow custard fountain' and how

he was lucky to survive! This type of borderline humour was what he became known for. Mark was a great storyteller, a natural raconteur.

As much as he loved the great outdoors he was too much of an artist and free spirited romantic to be a soldier so he left the army and joined Saatchi & Saatchi in its early advertising heyday in London.

He shared a flat on Park Crescent off Regent's Park with a friend whose father David Webster ran the Royal Opera House at the time. This was the heyday of Margot Fonteyn and Rudolf Nurevev and the emergence of modern dance in ballet. Mark loved music and dance with a passion, something he shared generously with us as children, especially me.

It used to frustrate him that he was good at neither, though he relished being a fan. This was also the swinging sixties in London, a time when jazz, the Beatles, Bob Marley, Rock and Roll was blossoming against the back drop the cold war and the war in Vietnam. His record collection was pretty awesome, with everything from Gregorian monks chanting to Gamelan to experimental jazz sessions with the greatest.

Given his extensive collection of books on war, history and biographies of the various global power protagonists of the 21st century, Mark still always maintained a fascination for world history and politics - or some say he was recruited away from The Seaforth Highlanders by MI5 and later the CIA, which moved him first to Hong Kong to work for Olgivy & Mather then on to Thailand during the same week that Jim Thompson disappeared.

Allure of Southeast Asia

here is also a personal story led by the heart of how he came to Thailand. Being Singapore-born, Southeast Asia was always an allure for Mark. Being a family of three boys they were often asked to attend sixth form dances of schools close to their family home. Apparently at one of these dances at Tudor Hall, Mark met and was enamored by a young Thai lady whom



he later followed out to Bangkok. He turned up on her door step with flowers and a proposal but had the door slammed in his face by her nonnegotiable father!

He stayed on in Bangkok anyway because he fell in love with Thailand. Later that year he met my mother Channipha Krabuanrat (the daughter of Saingmaad and Admiral Somboon Krabuanrat, the King's private secretary for the Navy) at a party of mutual friends. Three months later he proposed and she accepted. However they did not get approval or the blessing of either parents who were strongly opposed to a bi-racial marriage and boycotted the wedding.

This moved some close Thai friends of Mark to informally adopt him and host their wedding in a beautiful Thai house in Bangkok. To manage the responsibilities of married life, he took on the unlikely job of Managing Director in Thailand for GD Searle, a massive US pharmaceutical company which in 1985 merged with Monsanto. At that point he became managing director for Asia & Australasia.

My parents entertained a lot and our house was an interesting crossroads of royalty, celebrities, academics, politicians, military, artists, eccentrics and commoners. Mark stayed in the job, which meant he traveled the world and wasn't home much for many years - until he had a falling out with his then boss, Company President/CEO Donald



Rumsfeld regarding company ethics and codes of moral conduct within the company and the pharmaceutical industry in general.

He resigned at the age of 50 and became a consultant and conservationist for the last seven year of his life. In those years, he wanted to do what he could to give back to a country that had given him so much.

In writing a book a year about Thailand's nature and its cultural connections before he died, he reconnected with the land, its people and traditions. He created Oxbridge scholarships for Thai students to study environmental conservation, helped formalise and recognise the value and importance of national parks of Thailand, was involved in numerous plant biodiversity and conservation projects, especially for the Tiger – the top of the forest food chain that would ensure the natural balance of life.

All of this work meant travelling the length and breadth of Thailand meeting and working with people from top to bottom. He always said Thailand had 'an inexplicable seduction'.



Mark never re-married but as a single father he gained a tribe of young people like the pied piper. As a father he would take us on adventures to the beach or jungle almost every weekend and for the holidays we'd either be trekking across the Himalayas, abseiling limestone cliffs of The Andaman, staying up late to be part of ceremonial rituals in Bali or lying low in a jungle hideout in the hopes of seeing a wild tiger.

Somehow, word got out and friends and family just dropped off their teenage children with us for the holidays. At its height we'd have to rent a coach we had so many kids! This is when he became known as 'Loong' (uncle) Mark and later just Loong. He had this unique charm

The fatal air crash

In December 1998, Mark was working with Discovery on a documentary series for the millennium titled 'The Last Living Edens'. He was one of the key consultants for Thailand. The crew had split into two parts. One had gone south to Krabi and the other were with Mark in Kao Yai. They were due to meet up and join my brother, my daughter and me with our adopted Sea gypsy family to film the wild life in Trang.

On Friday, December 11, the tech crew packed up a van in Kao Yai and travelled with the equipment by road to Krabi, while my father drove himself, the sound man 'Chip' and his wife to Don Muaeng airport, where they boarded a late afternoon domestic flight to Surat Thani. He bumped in to 'Shrimp' Patrick Gauvain, a very distant cousin, who was the last person he knew to see him alive.

Mark hated flying as he had spent too his business life on planes, and would normally have opted to go by road. That day



there was a high profile wedding in Surat Thani, with a local MP's daughter marrying a celebrity. So there were many prominent people on this flight heading to the wedding with press waiting at Surat Thani airport.

The crazy thing is, my brother and I did not know he was on this flight, We were in a remote village with one TV some distance from where we were staying. The crew in Krabi had sent a car to pick



Mark loved Thailand s wilderness, especially Huai Kha Khaeng, the largest and most diverse area of unspoiled nature in Southeast Asia.

that often as we travelled throughout the country into remote forests or far away villages, led to people embracing him as their own. It was indeed part of Thai culture to be that way but it was also the kind of guy he was. They called him 'pooyai Baan' in the outback.

In the wake of the plane crash in which he died, it took four days of going through 101 bodies and body parts in order to find him. The moment of discovery and being re-united was profound and says a

lot about how Thailand itself became part of his family.

By day 4 we had got down to bodies that were unrecognisable. Ironically they looked more like burned tree trunks than human beings. Once we had found enough matches to identify him as our own the mortuary doctor asked me who my father was, I told him he was Mark Graham. In that moment something moved him to sink into his knees and tears welled up in his eyes as he clasped his hands in a wai.



up Mark, Chip and his wife from Surat to bring them to Krabi that evening. As far as I know, there was a freak storm as the plane was about to land. The lights on the runway were broken and visibility was very poor. The pilot attempted two landings unsuccessfully.

There are many stories about what allegedly happened next. One was the pilot had requested to land in Phuket or return to Bangkok. Two, a high profile MP was in the cockpit forcing the pilot to land so that he would make it on time as a VIP guest for the wedding.

Another story has my father walking up to the cockpit, opening the door and saying "turn the fxxxxxx plane back to Bangkok." Apparently that was the moment they were attempting a third landing and almost hit the control tower. The pilot panicked, pulled the plane up and stalled it. The plane fell on its tail broke in half and about 30 people who were sitting in the middle ran away from the wreck before it exploded. A lot of this was on live TV. There was a famous photo of James, a Thai pop star walking away in his boxer shorts with a V sign, unaware that he had broken almost every bone in his body!

The rescue mission was a complete shambles - my father was involved in a mis-identification scenario which would have probably amused him. Sadly, that Christmas was going to be special one for our family as it was the first time his youngest brother Guy and his family would visit Mark in Thailand in the 30 years he had lived there. Tragically, Mark died a week before they arrived so his first trip was to come to his brother's funeral instead.

Even though his death shook us to the core and not a day goes by where we don't miss him deeply, in some ways he had a bit of a James Dean death. He always said, "I want to go fast and quick preferably as if I m on some fantastic high!" so he kind of got what he wished for.

He would have been a frustrated old man if he couldn't keep on at the pace he was used to. He had terrible gout and arthritis and I think he would have suffered a lot. So in a way it was a blessing. Mark, my father, achieved so much in his half a century but his most heartfelt self-expression came in his last seven years!

How friends remember Mark

"In the early 1970s, the Royal Bangkok Sports Club was a great centre for those of us who enjoyed sporting activities. Mark was a good squash player who I enjoyed played against more than once a week. We also had great conversations about the Bangkok scene as well.

"Our acquaintance served us well when I went to work for the Crown Property Bureau in the 1990s. We had two successful projects together. The first was a publication of "The King of Thailand in World Focus," which Mark initiated and I was able to give some support.

"The second project was the expansion of the Bangkok Nursing Home. I still recall Mark telling me eloquently about the role of His Majesty Rama V1 in supporting the BNH at its beginning and therefore that the Crown Property Bureau should continue that support.

"So I remember Mark for his great athleticism as well as his untiring effort to initiate good social projects that good





• Dr Chirayu Isarangkun Na Ayuthaya

"I must have met Mark soon after I first arrived in Thailand in 1986 on one of my infrequent visits from Huai Kha Khaeng to Bangkok. I can't remember how we met, or through whom, but our shared interest in the natural world must have brought us together. We also shared similarly awful memories of boarding school in the UK and revelatory experiences in Thailand.

"I remember his succinct and pithy portrayals of people – always kindly, humorous and forgiving – and his generous and warm hospitality. In the same way that I wonder how much more my colleague and companion Seub Nakhasathien (a Thai conservationist, who died in 1990) might have achieved had he lived longer, so I wonder what else Mark might have done with his talents had he not been killed. He had the spirit and soul of an artist and was, in fact, a skilled painter.

"The weekend before he died, on another fleeting visit of mine, he gave me a picture of his that I admired — a one-armed stone Buddha, serenely untroubled by the loss of a limb. Mark was also philosophical about life but I suspect he felt much more than he ever let on. How rewarding it would be now to camp out with him in the forest and reminisce. What laughs, what insights.

If only it were possible.



• Belinda Stewart-Cox OBE is Head of Conservation at the Elephant Family

"Mark was my friend and also neighbor for many years. He was one of the first foreigners I met when I arrived in Bangkok in the mid-1970s and of course we knew each other until his tragic death, an air crash the cause of which still remains very murky with many feeling that authorities have not come clean on what really happened and probably never will.



"To me, Mark in many ways exemplified the ideal Brit -- well-educated, well-mannered, deeply curious, with a fine sense of humor (sometimes at his own expense), not to mention his good looks. But I believe that Mark felt that he had not chosen his true course through life, although he made up for it in his final years. A successful businessman to be sure, but his heart was not in offices and boardrooms but out in the forests and mountains.

"One of the most memorable outdoor experiences of my life was the trek we took together, along with several other Bangkokians, to the foot of Mt. Kanchenjunga in Sikkim. He reveled in the pristine, remote places we trudged through, and his enthusiasm was so contagious.

"Later, we collaborated on a rather successful book on Thailand's national parks through which he gained a deep knowledge and love of Thailand's wildlife and natural environment, a knowledge mingled with considerable despair over the

mindless destruction, greed and corruption that was, and still is, taking place. He would have raged at the recent shooting of the black leopard in Thung Yai Naresuan Wildlife Sanctuary, a place he loved.

"Mark wrote or contributed to other books and amassed a large collection of wildlife photography which are part of his legacy although I fear that his photo archive was not well taken care of after his death. One hopes that his work and passion for Thailand's wildlife did not

vanish with his untimely death."



 Denis Gray, former Bangkok Bureau Chief of Associated Press

"I first got to know Mark through our mutual love of sport, especially squash. We played regularly, and he always made it fun rather than competitive, often resorting to highly imaginative gamesmanship which I found very amusing. To me, Mark was the consummate Englishman overseas, a credit to both his home country and his adopted home. We worked on several magazine projects together, including beautiful features on this nation's incredible natural resources in Thailand and Indochina Traveller in the late 1980s, as well as an interview with Thailand Tatler during my editorship 1991-98. Below is an extract from that interview:

"This was a country endowed with great natural wealth, where people never had to worry about where water, wood and food were coming from. Then, suddenly, there was an exponential increase in population, incipient industrialisation, and people just took and took, not considering there might not be an endless basket of goodies.

When I came here, forest cover was about 60 per cent - it's now no more than 20 per cent. The population was about 27 million, now it's 60 million. In a sense, that tells you the whole story.

"You just have to be positive. This is all part of the rhythm of life, it doesn't always go up, and Thailand is going to have to look for creative solutions. Every person is going to have to look in the mirror and see where the faults lie -to return to a slightly

more cohesive society not based entirely on money."



Colin Hastings,
 Publisher of The BigChilli

He said this man had done so much for Thai people more than most people who called themselves Thai. He expressed his honour to be present at his death and to be handling his body. This gave perspective on how well Mark understood the nature of the family nation of Siam that was being threatened alongside its nature.

Animal lover

Mark loved horses, tigers and dogs - animals in general really. He would even let mosquitos bite him, get malaria once or twice a year and say "well they have to eat." His brother Robert always stands amazed that his older brother turned out this way because he remembers him as the kid that burnt ants with the heat of the sun through a magnifying glass and dripped hot wax on them!



His horse was named Sterling, he was a beautiful thoroughbred, the only stallion allowed to be kept at the Royal Bangkok Polo Club! Mark rode pretty much every day of his life either to start the day or end it. He also always had dogs. In Thailand he always had Thai dogs. His last fury friend was 'Lamyai', who slept on his bed even after he died.

Nature and wildlife

I think he always loved the outdoors. The way he travelled, he was like the last of the great adventurers - always looking for the path less travelled or ideally places which were so wild he had to find his own path.



I think he loved that sense of being utterly present to life and having to read nature's signs, feel her spirit and even fear it in order to survive or find your way. He appreciated beauty, natural beauty in relation to life and he felt inspired and invigorated to be in it or surrounded by it. He had a respect and appreciation that nature was the source of a healthy existence, that trees were the other half of our lungs.

Towards the end of his life, he would pack a rucksack with water, a flask of coffee, salami, cheese, bread, a good book & a hammock, then wander into the forest for several days. I would ask him if he ever got scared. He'd say "no, the tigers are my friends.".

I think his love of nature and wild life as a conservationist came as a result of seeing these wild worlds he loved, that beauty, that majesty, that soul nourishing, life giving environment, that natural order, that magical wonderment and biodiversity brutally destroyed and disappear before his eyes.

Writing and photographing 'The Vanish Flora & Fauna of Thailand' was a big turning point for him.

I think he discovered just how

much natural treasure and how precious, vital and empowering

empowering
that connection
to nature was
for a human
being, and that
this connection
may be related to
Siam's unique culture
and position in world
history.

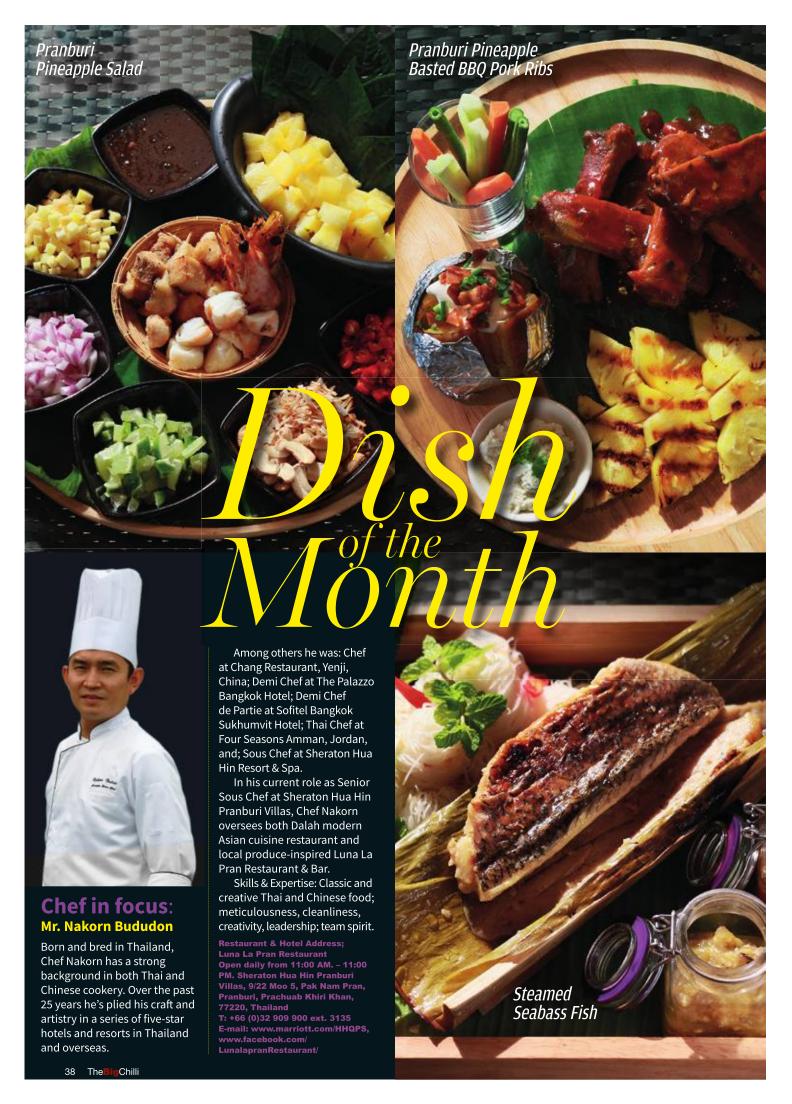
Mark felt the need to do something for the children and our children's



children to come...for he really believed Thailand was one of the last living Edens on earth and he could see that those who held and abused their positions of power, out to make a fast buck had no idea of her true wealth. For speaking out about this, I think he sometimes paid the price but I don't think he could have done it any differently.

Mark wrote seven books, one a year from the age of 50 -57 when he died.









- Ingredients -

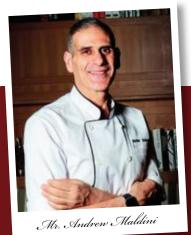
- 2 sirloin fillets (200g, cut in half horizontally)
- 2 teaspoons olive oil
- 80g mayonnaise
- 1 large red onion, halved & thinly sliced
- 1 teaspoon brown sugar
- ½ teaspoon balsamic vinegar
- 10g salt flakes (pink salt or similar)
- 5g freshly ground black pepper
- Olive oil spray
- 1 baguette
- 50ml tomato sauce

- 2-3 medium potatoes very thinly sliced
- 2 ripe tomatoes, thinly sliced
- 50g wild rocket, ends trimmed, washed & dried
- Cherry tomatoes & pickles to garnish

Method

- Pound each sirloin fillet between two pieces of plastic wrap with a meat mallet or similar until around 8mm thick
- Heat the olive oil in a small frying pan over medium-low heat. Add the red onion and cook, stirring occasionally for until golden (approx. 7-10 mins). Add sugar, balsamic vinegar and stir until onion caramelizes (approx. 2-3 mins).

- Remove from heat and season with salt and pepper to taste.
- Preheat a BBQ or chargrill pan on high. Lightly spray the sirloin fillets with olive oil spray and season with salt and pepper. Cook the beef to your liking. Transfer to a plate and cover to keep warm.
- Slice the baguette in half and place on serving plate. Spread bottom half with tomato sauce and mayo. Top with the beef, caramelized onions, sliced tomatoes and rocket. Place remaining half on top, skewer with garnishes and serve.
- For shaved potato chips: Heat vegetable oil at 160°C and fry until golden brown. Place chips on sheets to soak up excess oil before serving alongside the steak sandwich.



Chef in focus

Mr Andrew Maldini, aged 46.

Inspiration: Love! Love for the ingredients and love for the creative process of cooking. **Career:** A professional chef for over 15 years, Australia-born Andrew was most recently the Executive Chef at the Four Points by Sheraton Perth, but had also spent time in the kitchens of Holiday Inn Darling Harbour (Sydney) and the Castle Hill RSL Group. His present position at ibis Styles Bangkok Khaosan Viengtai is also his first posting in Southeast Asia. ibis Styles Bangkok Khaosan Viengtai: 42 Rambuttri Road, Banglampu, Bangkok 10200,

Tel. +66 2280 5434, h9906@accor.com,www.ibisstylesbangkokkhaosan.com





Why cooking as a career?

There's a mysterious sense of theatre that has attracted me to this industry, but ultimately, it's the human connection and instant gratification. The moments when you see customers smile, or find themselves reminded of a childhood moment — this is what brought me into the kitchen and keeps me cooking.

Two biggest influences on your career?

My mother without a doubt. I grew up in a house where we cooked and ate as a family every day. It was incredibly important to my development. Paul Liebrandt was also important. We worked together for many years, so he has influenced how I view food, cook, and work.

Best early kitchen experience?

Working in a small mountain town called Squaw Valley in California. It was simple, honest cooking free from social media, online reviews, and superficial values. We worked with local farmers and amazing fresh product. The flavors were heartfelt, simple, and thoughtful.

Worst kitchen experience?

Brunch service, all of them everywhere. Customers tend to be demanding, impatient, rude, drunk, and/or hungover from an indulgent Saturday night out.

Best meal you've ever had?

Breakfast at Tsukiji market in Japan, early winter. Sitting down with market workers, eating fresh fish, miso soup, and hot bowl of rice covered in Uni; yes please.

What's your cooking philosophy?

- Use quality ingredients thoughtfully sourced
- Flavor first, food should satisfy your hunger with a sense comfort when you're done eating
- Proper cooking technique
- Be creative with flavorful purpose
- Be mindful of how your customers eat; proportions, plating locations, utensils...
- Presentation, cook for you customers not their instagram feed
- Teach my staff something every day
- Learn something from them everyday.

Meet the Chef



Arnold Marcella

The Chef / Beverage Director

What's your signature dish?

Bunker's house-made squid pasta dish. It combines my love and background in Italian cooking with local seafood and flavors reminiscent a Northern curry.

Favorite cookbook?

Cooking by Hand, Paul Bertolli Most difficult ingredient to cook with?

Lavender, one too many flower buds and your dish tastes like a bar of soap.

How do you keep in touch

How do you keep in touch with latest food trends?

Food trends are built on commercially driven marketing that rarely has anything to do with good food or good ingredients; just go to your nearest mall food court and look for the line.

Have you ever created an entirely new dish?

In my opinion, there are only a handful of chefs in the last 100 years who can truly lay claim to such a statement. We are cooking food not curing cancer. Its like the Vanilla Ice vs David Bowie debate; is it really a new?

Greatest achievement to date?

Fatherhood.

Famous people you've cooked for.

Jay-Z, Beyonce, Wes Anderson, Robert DeNiro Harvey Keitel, Woody Allen, Philippe Petit, The Beastie Boys, Maxwell, Lauren Hill, Bill Clinton, many other celebrities,

chefs, and politicians.

Who would you like to cook for? Andre 3000, Arnel Pineda, Radiohead. Utensils you can't do without? Small off-set metal spatula.

Music you listen to while cooking?

Hall & Oates, AC/DC, Outkast, Jay-Z. **Best advice you've ever received?**

Don't be a chef, hahaha.

What's your favorite dish to cook for yourself?

Dry Spaghetti, garlic, chili, extra virgin olive oil, lemon, parsley.

What's tastier - Italian rice or Thai rice?

Thai rice, it comes in many more varieties and textures that carry much richer aromas and flavors than most Italian varieties. However, Italian rice dishes derive much of their flavour from the ingredients rather than the rice itself. **Favorite dish cooked by**

Pastrami on Rye at Katz Deli NYC.

Which restaurant above all others would you like to work for?

El Bulli in the late 80s.

If you weren't a chef, what would you be?

Dream job, Champion F1 racecar driver. Reality, Sommelier or wine maker.

What's next for you?

I'm focusing more on Filipino flavors and including them on the menu at Bunker. Exploring my heritage and allowing those flavors to shine in my cooking is new for me, at least outside of my home.



Born and raised in New York City, Chef Arnie, a Filipino-American, was classically trained in Europe, opened and worked in top New York establishments and spent a year in Italy where he not only mastered the art of pasta making, but committed himself to the Slow Food movement. His work experience includes the three Michelin stars Jean-Georges, as well as five other Michelin-starred restaurants.

His passions are Japanese food, Thai food and revisiting classic Filipino cuisine.

Bunker Restaurant

Cuisine: Contemporary American, Location: 118/2 50i Suksa (North Sathorn 12) Bangkok 10500

Hours of Operation: Everyday 5:30 pm - 12 am, Tel: +66 2 234 7749, Reservation: +66 92 563 9991 (from 2PM 10PM)

Online: reservation@bunkerbkk.com, Website: http://www.bunkerbkk.com





Cold Beers Great Food TV Sports Live Music Quiz Nights Sunday Roast (12 noon to 11.30pm) Early Bird Breakfast 199 baht Special Lunch deals

Best venue on Silom Road to relax, meet friends and enjoy great food and drinks.

Easy walking distance from the Sala Daeng BTS Skytrain station and MRT station.

O'Malley's Irish Pub Bangkok B/F, United Center Building, 323 Silom Road, Bangkok 10500 www.omalleysbkk.com

Second Mikkeller bar opens on Soi Ari

Mikkeller, an international 'Gypsy Brewer' based in Denmark, has opened its second bar in Bangkok – complete with a unique Thai twist!

Mikkeller Ari is offering 20 taps showcasing a rotating selection of Mikkeller beers, alongside its most popular Asian and Thai craft beers, plus beers in bottles and cans, craft spirits and cocktails.

The bar also offers a selection of its take on some favourite Thai dishes, as well as regional offerings from around Thailand.

In 2006, the founder of Mikkeller was a maths and physics teacher who started experimenting with hops, malt and yeast back home in his kitchen in Copenhagen. Today Mikkel Borg Bjergsł exports his micro brewed beer to 40 different countries.

Cocation: 68/1 Soi AriSamphan1, Phaholyothin Rd., Phayathai, Phayathai, Bangkok 10400, Tel: 02-101-4962 Open: Mon - Thur 5:00 -11:00 PM, Fri - Sat 5:00 -12:00 AM, Sun 5:00 - 10:00 PM









Award-winning Attico at Radisson Blu Plaza Bangkok specialises in Italian fare in a delightfully rustic setting enhanced by spectacular city views.

OCATED on the 28th floor of the hotel, Attico is the only rooftop Italian restaurant in Bangkok that boasts breathtaking vistas of the city from both the intimate main dining room, as well as two alfresco lounging terraces.

Designed to capture the casual charm of a Tuscan villa, the space highlights warm dark woods, exposed brick walls and incorporates wine barrels into the design. Front and centre is a semi-open kitchen and butcher counter with a display of Italian charcuterie, giving the place an inviting and homey feel.

The wood furniture and a semiprivate room for family style dining add a feeling of comfort and floor to ceiling glass windows framed by dark







drapery highlight the energetic city views for an unforgettable urban vibe.

Attico's cuisine is 'traditional taste. with modern techniques' while the décor provides a sophisticated yet cosy vibe. The kitchen is headed by Chef Danilo Aiassa from Italy, who puts passion into every dish and wins over every guest with his infectious warmth and charm.

The restaurant focuses on high quality imported and locally sourced ingredients and the ever-evolving menu highlights dishes that follow the seasons in Italy. Homemade pasta, seafood and premium grade imported grilled meats often take centre stage.

Favourites include the gnocchi, premium antipasti and Attico's signature home-baked breads. Guests are also treated to a well-stocked wine cellar that features an extensive selection of Italian vintages including Italian wines as well as numerous old and new world varieties. The knowledgeable staff is always on hand to offer assistance and advice.

Attico blends the best elements of wining and dining in an evocative and comfortable environment. Open daily for dinner between the hours of 5:00 PM and 11:00 PM, Exclusive hour from 5:00-6:00 PM; Attico is an ideal location for family dining, business dinners, romantic meals and unwinding with friends.

Radisson Blu Plaza Bangkok 489 Sukhumvit Road Klongtoey Nua Wattana 10110







Celebrity chefs for Sansiri residents

Sansiri has joined forces with Thailand's top celebrity chefs to launch 'Sansiri Chef Your Table' campaign, bringing exclusive dining experiences to its residents at their home. The service is available until March 31, 2019, via Sansiri Home Services app at Easy Living function and Sansiri Family website www. sansiri.com/family/th. Price starts at 20,000 baht for eight people.











Top Spanish mixologist at UNO MAS

UNO MAS welcomed renowned mixologist Manel Vehí for a Spanishinspired cocktail and tapas pairing event at Centara Grand at CentralWorld.

With views across the city from 54 floors up, enjoyed a multi-course tapas menu, with each dish accompanied by an expertly crafted cocktail. Manel Vehí is from Boia Nit, a coastal bar near the Catalonian city of Genoa. With a passion for creative cocktails made with eye-catching flair, Manel has picked up numerous awards and also has experience at the legendary El Bulli restaurant.

Manel will return from January 11-13, 2019, with his new creative cocktails at UNO MAS Chidlom, UNO MAS Centara Grand at CentralWorld and CRU Champagne bar.

For more information, contact 021006255 or email: Diningcgcw@chr.co.th



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Wishing Tree charity project continues

The Pathumwan Princess Hotel continued its annual Wishing Tree project, which this holiday season supported disadvantaged children from the Thai Red Cross Children's Home, under the royal patronage of H.R.H. Princess Maha Chakri Sirindhorn. The campaign was launched by Mr Stefan Heintze, the hotel's General Manager, who welcomed VIP guests, including Associate Professor Doctor Nuanchan Prabhpal and children from the Thai Red Cross Children's Home as well as TV celebrities Khun Kanokkorn Jaicheun, Miss Thailand World 2007, Khun Karnrawee Sritraphan, Miss Thailand Lumiere International 2018 and Khun Rusameekae Fargerlund.







Pizzazo with passion by the host

Γ was nice to be back in Pizzazo which we had visited as recently as January last. Familiar faces were to be found expertly performing the service and our host, K. New Vongasawad, was to be found everywhere - at the door, at the bar and in the kitchen.

Proceedings started with a choice of two aperitifs: Casali Lambrusco Amabile NV (Emilia-Romagna, northern Italy) and Feudo Maccari Rosé di Nero d'Avola 2014 (Sicily), neither of which elicited too many compliments from wine spokesman Roy Dean, who was reminded of Vimto and excursions to Ibiza. (As usual, all wines were selected and supplied by the Club).





However, any offended taste buds were quickly reset when we were presented with a very delicious first course of Baked Hokkaido Scallop prepared with tobiko, spicy mustard, and mozzarella that was served with wonderful crispy garlic bread. This was judged by our food spokesman, Alan Rankin, to be the most interesting dish of the day, and some of our 18 diners even suggested it would be great as main course.

It was accompanied by Lesehof Stagård Gaisberg Riesling 2016 (Kremstal, Austria) which Roy and others declared to be excellent and was heartily enjoyed by all.









Alan went on to praise Beef Carpaccio classic style with extra virgin olive oil, shaved parmesan and rocket though I thought that the beef should have been cut a trifle more thickly to secure more of its flavour.

Tegernseerhof Bergdiestel Grüner Veltliner 2016 (Wachau, Austria) was served with this: I shared Rov's respect for this first-rate wine and he reminded us that it had been served at an optimum temperature.

Lobster Soup with minced lobster meat came next with more Grüner Veltliner This was an excellent rendition of a classic soup, and while perhaps not as thick and creamy in texture as some might expect, it was more than satisfying in terms of rich flavours and received well-deserved praise from all quarters.

Our main course was a generous portion of Australian grain-fed Rib Eye Steak, cooked to order and served with potato gratin, vegetables, and a Bordelaise sauce. To accompany this delicious beef our Winemaster Thomas Boedinger had chosen Tenuta Sette Ponti Oreno 2013 (Tuscany, Italy).

It was a good choice - easy drinking and excellent value for money. Everyone agreed that "the flavours swirl around a firm core of

tannins that channel the fruit toward a long and spicy finish", but many felt Suckling's score of 97 was rather generous for this blend of 50% Merlot, 40% Cabernet Sauvignon, and 10% Petit Verdot that was aged 18 months in new French barriques.

Next was the Crispy Almond Chocolate with Vanilla Ice Cream, a deliciously rich Pizzazo favourite. Mercifully, we were served a modest but adequately-sized portion (it is usually a large dish), as we had yet to enjoy our coffee and a selection of fine cheeses.

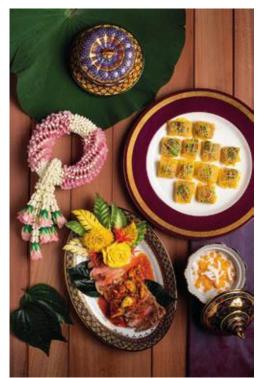
These were accompanied by an excellent Cherubino Cowaramup Cabernet Sauvignon 2013 (Margaret River, WA) that exhibited "savoury flavours, but with a bright, mouth-watering finish". Roy concluded by congratulating Thomas on his selection of interesting wines.

Our birthday boy, Danny Arn, had donated to the cause an 18-year-old Glenmorangie which was much appreciated and was rewarded by the opportunity to present tokens of our thanks to K. New and his hard-working team.

http://www.pizzazobistro.com/188 Sukhumvit Soi 16, Bangkok 10110 Tel: 02 663 8500

Food& Drink

Bangkok's hottest dining deals and news





Riverside dining through history

Praya Dining showcasing the ingredients and culture of each Siamese era from the ancient Kingdom of Sukhothai until today's Rattanakosin, has been relaunched at Praya Palazzo, the beautiful hundred-year-old Thai-Italian style mansion set on the Thonburi side of the Chao Phraya River.

Praya Dining guides diners on a culinary journey through Thai history. Each dish highlights how Thai cuisine evolved during each period of history.

Today a luxury boutique hotel, Praya Palazzo is situated directly on Chao Phraya River and is exclusively accessible only by boat. The mansion's shuttle boat provides a 24-hour service to and from either the Tha Phra Arthit Pier or Rajathiwas Temple Pier where parking is readily available.

For more information or reservations, please check out www.prayapalazzo.com or call (66) 2-883 2998 or (66) 81-402 8118 or email: reservation@prayapalazzo.com

The District's reminder of a delicious year

Treat your taste buds to a gastronomic celebration this holiday season as The District at Bangkok Marriott Hotel Sukhumvit 57 revisits 2018's best dishes. Featuring a gourmet line-up of crowd pleasers, its "blackboard best-sellers" are a reminder a delicious year.

Highlighted dishes include Brittany Artichoke Cream Soup with Winter Black Truffle, Scallop and Spanish Iberico Pork Ham Rockefeller, Snow Fish Coated White Wine Cream, Oak-Smoked Spanish Lamb Ribs, Charolais Beef Tenderloin with Pomme Dauphine & Cream Spinach and Hakata Japanese Wagyu Beef Saltimbocca. Finish your meal with Christmas Pudding with Flambe Cointreau Liquor as a sweet treat

The District Grill Room & Bar is open daily for dinner from 18:00hrs – 23:00hrs and every Sunday from 11:30hrs-15:00hrs for Sunday Brunch.

For further information and reservation, call 02-797-0000 or email to diningbangkok@marriott.com





Surf n Turf at Marriott

Bangkok Marriott Hotel The Surawongse has launched a new Surf 'n' Turf Sunday Brunch to suit every appetite. The Sunday brunch costs THB 1,588++ per person (inclusive of juice bar) and is available from noon to 3 pm on every last Sunday of each month at Praya Kitchen.

The next Sunday Brunch on 27th January 2019 is open for reservation. The brunch is free for kids under 6 years old. Children aged 6 to 12 are given a 50% discount.

For more information, call 02-088-5666 or visit www.bangkokmarriottsurawongse.com



New lunch deals at Medinii

Medinii Italian Restaurant, on the 35th floor of The Continent Hotel Bangkok, is offering a 'High Value' European business lunch buffet featuring unlimited a la minute pizzas and pastas at only Euro 20 (Baht 747 net/person). Also included are a free flow soft drinks, drinking water, juice, coffee & tea. Alternatively, eat healthy at Euro 10 (Baht 369 net/person) featuring five dishes for a quick lunch: soup of the day, salad corner, soft roll and garlic butter, mixed seasonal fruits and free flow soft drinks, drinking water, juice, coffee & tea.

Available from Monday – Friday, from 11.30 - 14.30 hrs. Contact 02-686 7000 or Email: dining@thecontinenthotel.com



Magic Formula at Traill?

EAR after year Traill
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presents to the
world another group
of well rounded,
talented individuals
as they head off to university or into
apprenticeships around the world.

Whilst we are sad to see them go, we watch with pride as they take their first confident steps into adulthood. But where do their success stories begin? That is an easy question to answer. The day they become a Traill student.

Our students come from varying backgrounds, but the moment they step through our doors they become part of our family community. Since the school opened in 1966 our teaching environment has been of key importance.

Our Founders, Mr and Mrs
Anthony Traill, wholeheartedly
believed that providing a warm,
homely and safe atmosphere for
students was crucial to producing
happy children who then went on to
become confident learners. Over five
decades may have passed, but that
same principle holds true.

Traill prides itself on the fact that over the years we have nurtured thousands of students through their school life, many of those we have taught from Kindergarten to Sixth Form. We work hard to ensure that class numbers are kept at a level whereby the teachers can provide individual attention to their students, so not only do we deal with any potential problems quickly and obtain support where necessary, but also that we are able to identify any gifted students and

adjust their individualised education plans accordingly.

Recruitment is taken very seriously at Traill. Our teachers are chosen not only for their excellent educational qualifications but also for their willingness to invest their time in our students. At sports matches or drama performances, you will always find our teachers supporting the students.

Some students are naturally talented, others are not. At Traill, all of our students are valued equally and given the support to follow their interests. We have found that by following this path our students are able to excel in a wide variety of areas.

So do we have a magic formula? We think so!





A 50 YEAR LEGACY

OF EDUCATIONAL SUCCESS

A warm, caring and supportive environment that nurtures students to develop, achieve and excel

- Student-teacher ratio of 8:1
- Plenty of individual attention
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"Everybody is somebody at Traill..."



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- A warm and happy environment of inspired learners
- Award-winning academic program
- Top in the World 2014, Cambridge A-level ICT
- Top in Thailand 2014, Across 3 A-level subjects
- High Achievement Award 2014, Cambridge IGCSE first language Japanese
- Top in Thailand 2015, Cambridge A-level Biology
- Top in Thailand 2016, across 4 A-level subjects





Traill International School

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- ★ Thailand Basketball National Champions 2014-15
- ★ Asia-Pacific Youth Basketball Champions, Singapore 2014-2016
- ★ BISAC Champions 2016-17: U17/U19 Boys Basketball, U19 Boys Football
- * BSL U18 Champions 2016-17
- 4 scholarships, Dundee United FC, Scotland1 professional contract, Reading FC, England

Outstanding sports program led by international coaches with backgrounds as professional players. Teams regularly take part in overseas tournaments in the region.























PELLEVAH

Thailand's leading leather brand featuring exotic leather in beautiful unique designs, has just opened its new flagship store at Parichat Court, Anantara Siam Bangkok Hotel. The new store reflects the brand's character with elegance and timelessness.



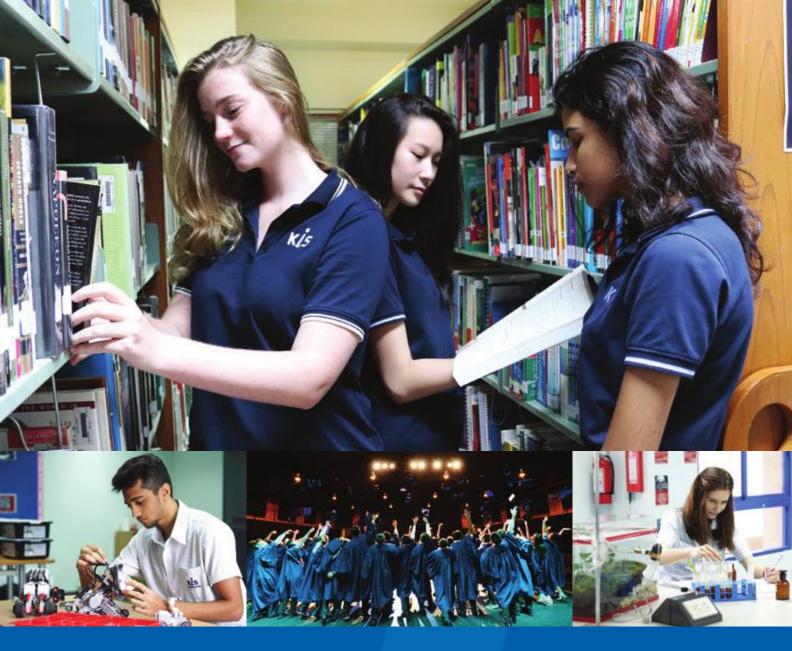
captured perfectly through active wear and casual wear with the launch of 'U-P' brand in a collection called, 'Conceal & Reveal' now available at Super Sports Zone, Floor 3, Central World.



JOIN A MORNING OF CRAFTS, GAMES, MUSIC AND FOOD AT THE BUGS AND BUTTERFLIES PICNIC

Families with young children are invited to join a morning of Bugs and Butterflies themed fun and games at KIS's Bugs n Butterflies Picnic on Saturday, February 2, 2019 from 09:00-12:00.

The picnic features lots of exciting activities including outdoor play, puppet show, games, arts and crafts. All families with young children are welcome to join and the planned activities are ideal for children from 2 to 6 years old. Entry is 400 baht per family, and food and drinks will be served. For more information about the event and the free shuttle van, or to reserve your tickets, please contact K. Ying via email umaporn@kis.ac.th.You may also sign up directly following the link at https:// www.kis.ac.th/news/bugs-and-butterflies-join-our-early-years-picnic



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PA Cenvaree, located on the 26th floor, Centara Grand and Bangkok Convention Centre at CentralWorld, is offering Kati Basti - an intensive back relief treatment that lasts for 75 minutes and features a fusion of de-stress back massage and Ayurvedic back relief therapy to relieve back tension.

Focusing on lubricating the connective tissues with herbal oils, the treatment relieves backaches while providing deep relaxation throughout the body, priced at 2,500 ++baht per person for 75 minutes.

For more information or reservations, please contact Spa Cenvaree on +66 2100 1234 ext. 6511, 6516 or email: spacgcw@chr.co.th







Photography by Tadamasa Nagayama

AWARE skates to early unblemished record

ne third of the way through the 2018-19 Sport Corner Siam Hockey League (SHL) campaign AWARE was unbeaten at 7-0 and very much looked like the team to beat.

AWARE's top three defensemen of captain Patrik Lundback plus Thai national team coach Juhani Ijas and former Israeli national team player Roman Larin move the puck around so well that it is hard for any opposing team to mount a sustained attack on AWARE keeper Patrick Leduc.

And AWARE's two teenage forwards, Phu Suwachirat and Winnie Luckanatinakorn have also put on a quick show displaying maturity beyond their years and teaming with sniper Harrison Oztemel to give AWARE a potent offensive force.

The Novotel Spitfires hold down second spot with a 5-2 record with both their losses coming to AWARE. The Spitfires have been nicknamed "the White Walkers" and their top forward line of Corry Day, Michael White and Brandon Vick is on fire with Day being the SHL's leading scorer, and White and Vick following closely in the scoring race.

Novotel has also been bolstered by the goaltending of Gabor Toth, who has played extremely well while substituting for the injured Yves Gaborauilt.

Novotel defenseman Ken Kindborn has been a force to be reckoned with at both ends of the ice; look-kreung Ken returned to Thailand from Sweden so he could play with the national team and is helping coach Ijas take that squad to new levels.

Hertz with a 2-5 record sits in third spot and their two wins have come at the expense of TRUE though Hertz's goalie Dream Ungkulpattanasuk has kept them in almost every game including a near upset of AWARE.

TRUE sits a 0-7 but that statistic is somewhat misleading as they have lost games in which they have outshot the opposition 2-1 and their goaltender has struggled at times, but on paper this is a very good squad.

SHL history was made in mid-November when two female competitors took to the ice against each other as Novotel's Carly Hill faced off against AWARE's Caley Steinert.

SHL action take place at the Rink, 7th floor, Central Grand Rama IX, and admission is free; check out the schedule at www.siamhockeyleague.com.

The SHL would like to thank the Big Chilli for sponsoring the SHL News podcast with Dom Dumais.

For a typical SHL podcast go to, http://siamhockeyleague.com



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HANDINGS

You've heard of Suvarnabhumi, Don Mueang, U Tapao, Chiang Mai, Phuket and Ko Samui airports, but you probably didn't know that there's at least another 75 places in Thailand with runways



HE most basic definition of an airport is "a place where aircraft take off and land". To the surprise of many, public records show that there are 81 or more facilities that fit this description in Thailand, at least one in 51of the country's 76 provinces - as and Bangkok and more than one in 20 provinces.

These range in size from airfields that may consist of just a single narrow landing strip and perhaps a small adjoining structure, to the sprawling complex comprising Suvarnabhumi International Airport, which in 2017 accommodated almost 61 million domestic and international travellers.

There are 24 airports with scheduled commercial service and 11 that function as international airports. About 18 airports are strictly for military use, reserved for the Royal Thai Air Force (RTAF), Royal Thai Army (RTA) or Royal Thai Navy (RTN). Fourteen others are joint public/military airports.

Six airports are operated by the Airports of Thailand Public Company Limited (AOT), a government-owned company, and apparently 30 are operated by the Department of Airports (DOA), under the Ministry of Transport. There are also a number of private airports in the country, for example three owned and operated by Bangkok Airways Public Company Limited (BA).

There are also a number of airports constructed in the 'middle of nowhere', some with relatively long runways and associated structures. Looking at these isolated aviation centers on a map, it's hard to come by a reason for their existence. An inevitable question arises: Could some of them be used for illicit activities? On a more positive note, however, it is comforting to know they are available to a pilot looking for a place to land in an emergency situation.

Airports in Thailand (in alphabetical order):



Ban Thi (Lanna) Airport is an airport in Chiang Mai province operated by Lanna Flying Club.



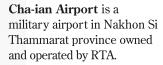
Bang Phra Airport is an airport in Chonburi province.



Bhumibol Dam Airport (Phumipol Dam Airport) in Tak province is operated by the Electricity Generating Authority of Thailand.



Buriram Airport is a public airport with scheduled commercial service in Buriram province operated by DOA.





Chantanaburi Airport is a public/military airport in Chantanaburi province operated by RTN.



Chiang Kham Airport in Phayao province, allegedly unused for decades, is operated by RTA.



Chiang Mai International **Airport** is a public/military airport in Chiang Mai province owned by RTAF and operated by AOT.



Chiang Rai International Airport (Mae Fah -Luang Chiang Rai International Airport) is a public airport in Chiang Rai province operated by AOT.



Chumphon Airport is a public/military airport with scheduled commercial service in Chumphon province operated by DOA.



Don Mueang International Airport is a public/military airport located in Bangkok owned by RTAF and operated by AOT.



Hat Yai International Airport is a public airport in Songkhla province operated by AOT.



Hua Hin Airport is a public airport with scheduled commercial service in Prachuap Khiri Khan province operated by DOA.



Kabinburi Airport is an airport in Prachinburi province is operated by Saha Group.



Kamphaeng Saen Airport is military training airport in Nakhon Pathom province operated by RTAF.

Khao E To Airport is an airport with scheduled commercial service in Prachinburi province.



Khok Kathiam Air Force Base in Lopburi province is owned and operated by RTAF.



Khon Kaen Airport is a public/military airport in Khon Kaen province operated by DOA.

Khuan Khan Airport in Satun province is operated by RTAF.



Khun Yuam Aiport is an airport in Mae Hong Son province is reportedly operated by RTA.



Klang Dong Airport is an airport in Nakhon Ratchasima province.



Koh Kud (Mai Si) Airport (Soneva Kiri Resort Airport) is an airport in Trat province operated by Soneva Kiri Resort Co., Ltd.



Korat Air Force Base in Nakhon Ratchasima province is owned and operated by RTAF.



Krabi International Airport is a public airport in Krabi province operated by DOA.



Lampang Airport is a public airport with scheduled commercial service in Lampang province operated by DOA.



Lamphun (Lampoon) Airport is an airport in **Lamphun province operated**by Saha Group.



Loei Airport is a public airport with scheduled commercial service in Loei province operated by DOA.



Loeng Nok Tha Airport is an airport in Yasothon province.



Mae Hong Son Airport is a public airport with scheduled commercial service in Mae Hong Son province operated by DOA.



Mae Sariang Airport is a public airport in Mae Hong Son province operated by DOA.



Mae Sot Airport is a public airport with scheduled commercial service in Tak province operated by DOA.



Nakhon Phanom Airport is a public airport with scheduled commercial service in Nakhon Phanom province operated by DOA.



Nakhon Phanom Royal Thai Navy Base (formerly RTAF base), in Nakhon Phanom province is now owned and operated by RTN.



Nakhon Ratchasima Airport is a public airport with scheduled commercial service in Nakhon Ratchasima province operated by DOA.



Nakhon Sawan Airport is an airport in Nakhon Sawan province operated by the Department of Royal Rain and Agricultural Aviation.



Nakhon Si Thammarat Airport is a public airport with scheduled commercial service in Nakhon Si Thammarat province operated by DOA.



Nam Phong Dam Airport. Very little information available on this airport in Khon Kaen province. According to one report "some obstructions appear planted on the runway".



Nam Phong Royal Thai Air Force Base in Khon Kaen province became an operation base for US Marine Group 15 in June 1972 and was used by Group 15 until the mid-1970s. Now it is RTAF bombing range with the runway reportedly still in use.



Nan Nakhon Airport is a public airport with scheduled commercial service in Nan province operated by DOA.



Narathiwat Airport is a public/military airport with scheduled commercial service in Narathiwat province operated by DOA.



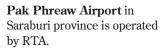
Nok Airport is a public airfield in Chiang Mai province operated by Nok Aviation Flying Club. The airfield is not related to Nok Mini or Nok Air.



Old Chiang Rai Airport is a public/military airport in Chiang Rai province operated by RTAF. The airport was reportedly abandoned in the 1990s and now used for recreational activities.



Pai Airport is a public airport with scheduled commercial service in Mae Hong Son province operated by DOA.





Pattani Airport is a public/military airport in Pattani province operated by DOA.



Pattaya Airpark is an airport near Pattaya in Chonburi province.



Phanom Sarakham Aiport is located in Chachoengsao province.

Phetchabun Airport is a public/military airport with scheduled commercial service in Phetchabun province operated by DOA.

Phi Phi Island Airport is an airport in Krabi province.



Phitsanulok Airport is a public/military airport with scheduled commercial service in Phitsanulok province operated by DOA.



Photharam Airport is an airport in Ratchaburi province operated by the Siam Technology College.



Phrae Airport is a public airport with scheduled commercial service in Phrae province operated by DOA.



Phuket Airpark is an airport in Phuket province.



Phuket International Airport is a public airport located in Phuket province and operated by AOT.



Prachinburi Airport is a military airport in Prachinburi province operated by RTA.



Prachuap Khiri Khan Air Force Base in Prachuap Khiri Khan province is operated by RTAF.



Ranong Airport is an airport with scheduled commercial service in Ranong province operated by DOA.

Rob Muang Airport in Roi Et province is reportedly operated by RTA. Aviation fuel is apparently available there, but this is unconfirmed.



Roi Et Airport is a public airport with scheduled commercial service in Roi Et province operated by DOA.



Sakon Nakhon Airport is a public airport with scheduled commercial service in Sakon Nakhon province operated by DOA.

Sak Long Airport in Phetchabun province is operated by RTAF.



Samui International Airport is a public airport in Ko Samui province owned and operated by Bangkok Airways (BA).



Sa Pran Nak Lopburi Aiport is an Army airport (army base) in Lopburi province.



Saraburi Tantawan (Sunflower) Airport is an airfield in Saraburi province.

Sattahip Airport in Chonburi province is reportedly closed at this time.



Songkhla Airport in Songkhla province is a military airport operated by RTN.



Sriracha Airport is an airport in Chonburi province operated by Saha Group.



Sukhothai Airport is a public airport with scheduled commercial service in Sukhothai province owned and operated by BA.



Surin Airport (Surin Bhakdi Airport) is a public airport in Surin province. It s the only airport in Thailand to be owned by a local government, i.e., the Surin Provincial Administrative Organisation, and is operated by DOA.



Surat Thani International Airport is a public/military airport in Surat Thani is owned by RTAF and operated by DOA.



Suvarnabhumi
International Airport is a public airport in Samut
Prakan province operated by AOT.



Tak Airport is a public airport in Tak province operated by DOA.



Takhli Air Force Base in Nakhon Sawan province is owned and operated by RTAF.



Trang Airport is a public airport with scheduled commercial service in Trang province operated by DOA.



Trat Airport is a public airport with scheduled commercial service in Trat province owned and operated by BA.



Ubon Ratchathani Airport is a public/military airport with scheduled commercial service in Ubon Ratchathani province operated by DOA.



Udon Thani International Airport is a public/military airport in Udon Thani province operated by DOA.



Umphang STOL Airport is an airport in Tak Province. As an STOL (short take-off and landing) airstrip, it requires special techniques and experience to fly in and out of.



U-Tapao Rayong-Pattaya International Airport is a public/military airport in Rayong province owned by RTN and operated by DOA.



Uttaradit Airport is an airport in Uttaradit province.

Watthana Nakhon Airport in Sa Kaeo province is operated by RTAF. The airport is a base for aircraft used in rainmaking operations, as well as the Thai Military Flying Club and Police Flying Club.

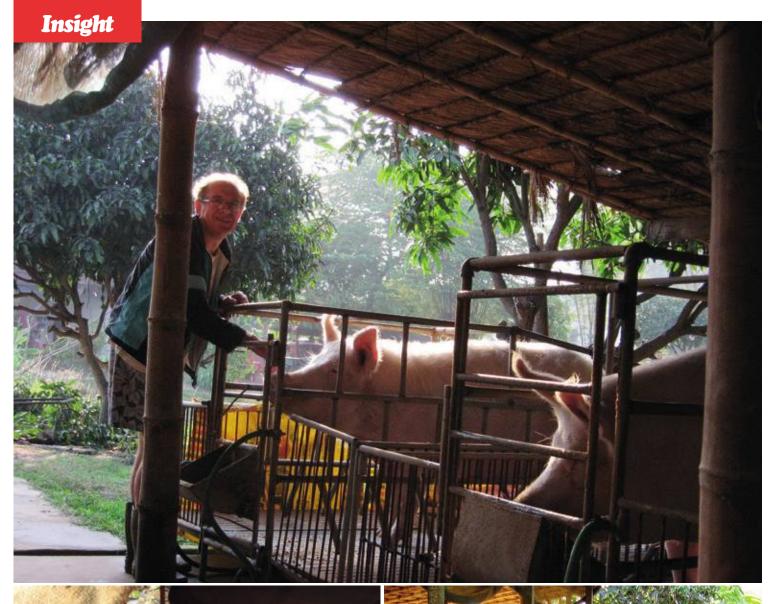


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From Bangkok travel expert to pig farming in Udon Thani - the amazing journey of an expat Brit who's eventually opted for city living

After working in the travel business in the UK and Europe, London-born Andrew Lewis came to Thailand in 1979 and eventually got a job in the same industry in Bangkok. In 2001 he and his Thai wife bought land in Udon Thani province and Andrew decided on a complete change of lifestyle – growing vegetables, farming fish and finally raising pigs. It was hard work, but Andrew enjoyed his new and successful life as an upcountry farmer. Then his circumstances changed and suddenly he was back in Bangkok.

Andrew tells **Maxmilian Wechsler** about his unusual life journey in the country he's called home for 30 years.

NDREW was born in South London and completed his schooling there. Fresh out of college he got a job with a British travel company. Later he worked in Holland and then for a couple of years in Denmark. "I came to Thailand for the first time in 1979 on holiday and returned three times. I have lived here permanently since 1988.

"I was in the process of getting a divorce from my first wife and I was between jobs, so I decided to spend some time travelling around Southeast Asia. Initially I planned to head back towards England through India, but I met a lady here. I did some more travelling in Southeast Asia and came back to Thailand. I decided I wanted to settle down in Thailand, temporarily. I never had any plan to spend the rest of my life here. This was never



Andrew Lewis

ever my intention. I just thought I would spend a little time here and see how it went, and when I felt it was time to go, I would go. That time never came.

"I had been without work for about a year and a half and I needed to think seriously about making some money. Luckily, I had a Thai friend here who ran a travel agency in Bangkok; I met him when I was working in Europe. I asked him if he could find work for me and he told me: 'I have one or two things you can help me with for a few months'. This was at the end of 1989. He gave me a temporary job which was supposed to last no more than six months. Ten years on, I was still working for him.

"By that time I was the commercial manager at the tour company, which means I was doing a bit of anything and everything. Sadly, my friend who gave me the job passed away a few years ago.

"I got married in 1991 and I kept working out of Bangkok for the same company until 2000, when I turned 50 and decided to 'retire.'"

Moving to the country

"My wife and I bought a piece of land and built a house in Udon Thani province, where my wife was from. The place we bought is about 35 kilometers out of Udon Thani city. I took up farming, growing vegetables, and I had a large fish pond. The land wasn't suitable for rice cultivation. It was interesting and I enjoyed it.

"We had just over three rai where the house was and we bought another 10 rai (one rai equals 1,600 square metres) in the hills behind the village. I worked the land with my wife and some our Thai neighbors. They would help us on our

land and we would help out on their land," explained Andrew, whose brother bought a plot of land - in the name of Andrew's wife adjacent to his and also raised fish in a large pond.

"My brother had 7.5 rai. He didn't live there and only came for holidays, so we pretty much managed that land as well. All in all we had about 20 rai we could use for different things.

"Moving up-country from Bangkok wasn't a problem for me. I am quite adaptable. It was very hard work but I enjoyed my surroundings. It was new and interesting living in a small village. After living in Bangkok for many years village life was a good change, and it was never boring."

Taking a chance on pigs

"At first we grew cassava every year, along with a variety of vegetables. Some years were very good and some very bad, depending on the market. When I hit my mid-fifties I started thinking about switching to something that would bring a better and more dependable income, and also be less work. I thought about keeping pigs or cattle. I didn't know anyone who could give me any advice about raising cattle, but I happened to know a very good veterinary doctor in Udon Thani city who grew up on a pig farm. She was looking after my five dogs.

"She is a very nice lady and she

was a tremendous help to me getting started. She gave me lots of valuable advice on feeding and housing the pigs. She told me how to make sure the pigs are fed nutritiously without it being too expensive, how to house them hygienically to avoid diseases, what they need in terms of medical care, and much more.

"We had neighbors in our village who keep pigs on a small scale, and they also gave practical tips on how to start up. I wouldn't have known where to start on my own, but with all the good advice I was getting it seemed like it was worth a shot. We started with two female pigs for breeding. With help from my friends, I built a small enclosure just big enough for the two breeding sows and their piglets. I built it close to the house so it would be easier to look after them.



"The first sow to give birth died in labour, which was very disheartening. My friends told me not to be too discouraged. He said: This happens maybe one in a hundred times. You are just unlucky it happened the first time.' Fortunately, he was correct and it never happened again.

"We never tried to go large scale. I never had more than seven breeding females and up to 50-60 porkers at any one-time getting fat to sell to the market. The numbers depended on the size of the litters. Sometimes we had half a dozen fattening up, sometimes 60. We let them get up to around 100 kilograms and then sold them. I sold them alive I didn't kill them myself. At the end we sold our pigs to only one buyer in Udon Thani. I raised pigs for about four years.

"The biggest expense with pigs is feeding them. My friend taught me how to do this economically.

About 85% of the feed was rice bran and broken grains of rice too small for human consumption. Only 15% was actually manufactured pig feed, which I bought from a company. This provided the pigs with vitamins and minerals they weren't getting from the rice. Some people are lazy and just buy the feed already mixed. This is expensive and not necessarily the healthiest way. So I mixed it myself.

"Breeding sows cost maybe 3,000-5,000 baht each depending on their age. Obviously, the closer they are to breeding age, the more expensive they are. You don't want to spend six or nine months feeding a sow before she's ready to give birth. As time went on, of course, the pig enclosures got bigger and bigger.

"I fed the pigs and cleaned everything twice a day. It was good

> exercise. I sold my pigs to the man who owned the slaughter house, and he always gave me top price because he knew my pigs were good. Not too much fat, and the meat tasty because of the natural rice diet, plus some fresh vegetables sometimes. Everything they ate was natural, whic produces a nice, lean and very tasty meat.

"Whatever the range of prices was at the time I sold my pigs, I always got the top

price, primarily because of the feed. I looked after them well and they were healthy. It means more work, of course. I was driving to the mill every week to buy hundreds of kilos of the rice. Then I had to take it back home, mix it up and so on, but it paid off."

Good times, bad times

Andrew found that raising pigs can be quite profitable, but it is never without risk. "All farming and agriculture is unpredictable. You have to be sensible as in any other business. You have to use common sense. When you make a lot of money you don't spend it all. You keep some back for a rainy day, and it's sure to come. A lot depends on the scale," said Andrew, adding that the bigger operators are insulated somewhat in hard times.

"I got to know a man who had a pig farm just outside of Udon Thani city

with 300 breeding females. It was a huge farm spread over a large area, so large that he had to give his staff motorcycles so they could get around. He made a lot of money, but not every year.

"Once I was talking to him and he said: 'I am losing one million baht a month at the moment, but I am not losing any sleep over it. I have got money in the bank. Two years ago I was making so much money I didn't know what to do with it. So I put it in the bank because I knew things would turn around. My father and I have been raising pigs for more than 35 years, and we know how it is. There are good years and there are awful bad years. If you do well and keep money back for the bad years everything is fine. I can afford to lose one million baht a month for a few months if necessary."

ike many people around the world Andrew was hit hard by the 2007-2008 global food crisis, which saw prices for basic food commodities rising drastically. "It was a real phenomenon. Prices for staple food crops skyrocketed around the world. The price for broken rice and bran rose as well, but the price for pork in shops was quite low. Every pig I sold cost me more money to feed than what I sold it for. I was operating at a loss."

Fortunately, he too had put money aside during better times and he weathered the storm. All in all, Andrew made out pretty well in the pig farming business. He has no regrets about getting into it, and is satisfied he did just about everything he was capable of to make it work. He has no regrets about giving up on pig farming either.

Back to Bangkok

"I stopped raising pigs in 2009 for two reasons: One, my marriage was basically over. We lived in the same house and that's all. And second, my former boss, the owner of the travel company I worked for in Bangkok, passed away. He was a very good friend of mine. His 28-year-old son took over the business and he really had no background in travel or tourism."

The son asked Andrew if there was any chance he would be willing to go back and work for the company. As much as he was still enjoying life on the farm after nine years, he

felt that he'd done about he could there, and with his marriage over he thought it might be a good time to make another change.

"I didn't really go back to help the son; it was more because I had an obligation to his father. If he hadn't given me a job 30 years before, I don't know how I would have made it. Without a job it would have been very difficult for me to settle down and establish myself here and become legal and legitimate. So in 2009, I went back to the same company to work as marketing manager.

"I was offered a job with another tour operator in 2012. I know the Thai owner very well. I accepted the offer and I am working as sales and marketing manager. The company



From my experience, a lot of the stories you hear about how difficult it is to do **business in Thailand** for foreigners are not very accurate. All you really need to do is just use common sense and be nice to people.

office is in Ayutthaya, but I live in Bangkok. I don't need to be in the office. I work from home on the computer. It's good to be back in the travel industry. I have never done anything else apart from farming."

During my farming years in Udon Thani, no one – not local officials nor 'mafia' disturbed us. Strictly speaking, everything I was doing was illegal because foreigners can't be farmers.

"It is a restricted occupation but of course, everything was in my wife's name. The police came sometimes, but basically these were social visits. They asked if everything was ok and how we were doing. I never had any problems with them or any of the local people.

"Thailand has changed a lot, at least on the surface, since I came here the first time in 1978. The Dusit Thani Hotel was the tallest building in Bangkok and there was no BTS or any other train system. But what has not changed is the basically good and generous nature of the Thai people, not in any way whatsoever.

"There have been a lot of changes for the better in terms of awareness of safety, health, hygiene and so forth. Just as an example, an apartment building was built last year close to where I live. All the workers on the building site were wearing hard hats, and if they were working high up they had harnesses attached to the scaffolding to prevent accidents. Thirty years ago you wouldn't see a hard hat and workers would be 50 or 100 feet above ground with no protection.

"Corruption has definitely gone down on the local, individual level. I won't talk about the government. Ordinary people on the street don't get squeezed like they did 20 or 30 years ago. The political situation is up and down all the time. Some things haven't changed very much but they do change. It is three steps forward and two steps back. On the whole, the surface changes I have seen in Thailand over the past 30 years have been positive. Underneath, the culture and the people remain the same."

When asked if he had any advice for foreigners who want to come and do business in Thailand. Andrew said: "Come if you are adventurous and if you are prepared to fight your way through the bureaucracy. There is less corruption here than 30 years ago, but probably more bureaucratic red tape. But unfortunately, this is probably true of just about anywhere in the world. Look at European countries, they are full of bureaucrats.

"Nevertheless, I have not been asked for money under the table by any government officer in all the time I have been here not for a visa or work permit or anything else. No one has asked me for anything, and I have never had any problems dealing with the authorities in Thailand."

Andrew is one of those rare expats who seem truly assimilated in Thai society. "I know very few foreigners in Thailand. All my friends are Thai people who I have worked with. I don't know of anywhere else I could possibly live. If I had no choice, I could possibly live in Laos or Cambodia, but certainly not in Europe."

LOMATS

■ Meet the people uniting nations



Her Excellency Alicia Sonschein

Career diplomat with busy agenda

Diplomat: H.E. Alicia Sonschein

Career diplomat with busy agenda

Words MAXMILIAN WECHSLER

When Her Excellency Alicia Sonschein came to Bangkok to take her post as Argentine Ambassador to Thailand she brought along her trademark enthusiasm and keen focus on the job at hand. In an exclusive interview with The BigChilli, Ambassador Sonschein outlined her approach to strengthening the already excellent relations between the two countries.

E are so far away but this is not an obstacle. On the contrary, this must be a driving force in our bilateral links," Her Excellency said at the outset of interview.

"I have the privilege to have previously been posted in Thailand. That was very useful, as I got to know the Thai idiosyncrasy, culture and customs of this country. That allowed me to start working immediately after my arrival with my old and new network of contacts of Thai people of all walks of life; public and private sector alike.

"My assignment could not be better and I put the best of my knowledge to improve even more the bilateral relations between Argentina and Thailand. I work very hard with my team at the embassy as I see a wonderful potential for this relation in the future because the two countries have decided to develop even more their links."

Ambassador Sonschein met with Thai Prime Minister Prayuth Chan-o-cha on November 16, 2016 on the occasion of the formalization of her assignment in Thailand. "The meeting was very fruitful and was the perfect kickoff to start a new chapter of the bilateral relations," she said after the meeting.

Background

"I studied political science at the Pontifical Catholic University in Buenos Aires, Argentina, with a bachelor's degree in political science and international relations. In 1980 I entered the Ministry of Foreign Affairs and graduated from the Institute of Argentine Ministry of Foreign Affairs and Worship in Buenos Aires. In 1982 I had my first post as diplomat in Switzerland. It was at the General Consulate of Argentina in Zurich," Ambassador Sonschein said.

"From the beginning of my studies I knew that I wanted to become a career diplomat and this is what I have been

doing all these years of my life. Being Ambassador of Argentina to the Kingdom of Thailand is a dream come true as I considered Thailand my second home, and I love prathet Thai and kon Thai so much!

"I arrived in Thailand for the first time in 1998 on a tourist trip with my husband, and it was love at first sight. I visited the country a couple more times and then, in 2008, I was sent as Deputy Chief of Mission at the Embassy in Bangkok. I stayed until 2012 and then came back every year for holidays passing through Bangkok to go to India or Bhutan.

"I was appointed by Argentine President Mauricio Macri as Ambassador to Thailand in August 2016. Argentine ambassadors have no set terms. When our President recalls us, we end our mission abroad. But normally the time is four to five years in the post.

"Before coming here I worked in different places at the Ministry of Foreign Affairs, as Departments of Cooperation, Politics, and Human Resources. But I spent most of my time at the Protocol Department heading the Direction of International visits, which dealt with the visits of high-ranking officials and head of states from all over the world including when our President went abroad.

"That post allowed me to travel around the world and visit places that normally tourists cannot have access to. I've been to Moscow, St. Petersburg, Canada and China, many times in the USA, Singapore, India, Japan, the Vatican, Rome, Switzerland, and several other countries in Europe as well as in Latin America.

"Normally I arrived at destinations before the president and his delegation in order to prepare and arrange all details of the official visit with the local protocol department. It was extremely challenging and risky, but I enjoyed it so much. It was very nice meeting different people from other countries and speaking other languages.

"However, my career was not homogeneous or a classic diplomatic career. I got married to an ambassador,



so I decided to follow him. When he was posted abroad I took leave of my duties as a diplomat and became an ambassador's wife. So, I swapped my 'chapeau' in Buenos Aires and started a different kind of work. I enjoyed so much being with him and complementing his posting. We were the perfect diplomatic couple. He was an outstanding senior diplomat with a lot of experience, culture and knowledge. I learned many things from him and we shared so many interesting experiences.

"We stayed in Dublin, Ireland, and actually we got married there; I have fabulous memories... Next we went to Belgrade, Yugoslavia. The first two years were very interesting, as the Balkan countries have a special charm. But then the Kosovo war started and my husband refused to leave the capital even though the government allowed us to do. So I decided to stay with him. We spent 72 days under the NATO bombardment. It was a very tough period but we survived and it was an extraordinary experience."

Personal relationship with Thailand

really like the character and culture of the people of Thailand and the superb nature of the country. I like the vibes of Bangkok and the mixture of people. I like to walk at random into the sois, and I always discover something that amazes me. It's as simple as that. I like the storms in Thailand, the temples, the Grand Palace and the unique Thai culture. As Thailand was never colonized by any Western power, it has kept its own culture and traditions, and this is very attractive and unique in Southeast Asia.

"I travel around Thailand as much as I can. Now what I am trying to do is to go off the beaten track. I mean the places that are not so touristic; such as, Loei, Nan, Pitsanulok, Udon Thani, Khon Kaen, etc. In such a way I can find the real kon Thai, practice passa Thai and enjoy more diverse experiences than what's on offer at tourist places. Of course, I love the warm and turquoise waters of the Andaman Sea, so sometimes I go there.

"As for my most important moment in Thailand, it was the passing of His Majesty King Bhumibol Adulyadej. The Great Monarch with the unique 'Barami', like the King Mongkut or Chulalongkorn, was not only the 'Father of the Nation' but also a great inspiration for the whole world. I've never in my life seen a whole country mourning the way the Thai people did. It was completely a period of gravity and I made a personal journey the whole year accompanying the Thai people in their sorrows. May the good deeds of the late King and the guidance of new King Maha Vajiralongkorn bring good fortune to the Thai people.

"In my free time I like reading French literature/novels or history. But what I enjoy most when I have time is reading the international press New York Times, Financial Times, Le Figaro, Le Monde, La Repubblica, Los Angeles Times, The Times, The Guardian, etc. It is very exciting to see how the latest news are presented in different papers. And of course I love travelling, something that is in my DNA. I do as much travelling as possible around Southeast Asian countries at this time because all are so different and fabulous. I've also been to India, Bhutan and Nepal many times. I like swimming, riding horses and walking in the forest.

"As a Tibetan Buddhist, I meditate every day and this is not a just hobby of course. Buddhism is the most important thing in my life and is another reason I feel so happy to be in a Buddhist country. I have been Buddhist for more than 12 years.

Bilateral relations

"There are only four officers from Argentina, including me, at our embassy here, as well as ten Thai staff. We are expecting two more diplomats as we are dealing not only with Thailand, but also with Laos, Cambodia and Myanmar. I am also ambassador to those countries. I find my work very intense and interesting. We have a very nice team that works in harmony which creates the perfect atmosphere to achieve our goals. We know each other very well. I am totally fascinated with the politics, economics and cultural environment of the Southeast Asian countries.

"The Governments of Argentina and the Kingdom of Thailand agreed to establish diplomatic relations in February 1955 and we have enjoyed a very cordial relationship over sixty three years of bilateral ties. Not only that, but Argentina was the first Latin-American country to establish diplomatic relations with Thailand and chose this country to open its first Embassy in Southeast Asia.

"As both are developing countries, Argentina and Thailand share similar views of the world. This enables us to act jointly in international forums on many key issues on the international agenda. These include, notably, G77 plus China and FEALAC, the Cooperation Forum of Latin America and East Asia countries. Argentina and Thailand are united by a strong friendship and this facilitates our working together bilaterally, regionally and in the international arena.

"In the more than sixty years of fruitful relationship, there have been several high-level exchanges. To mention the most relevant, President Arturo Frondizi, made the first visit of an Argentine head of state to the Kingdom of Thailand, in December 1961. On that occasion he was received by King Bhumibol Adulyadej and Queen Sirikit, as well as Prime Minister Sarit Tamarat.

"In October 1996 the then Crown Prince Maha Vajiralongkorn made an official visit to Argentina, where he met with President Carlos Menem and inaugurated an exhibition on Thailand on the occasion of the fiftieth anniversary of the coronation of His Majesty King Bhumibol Adulyadej. In February 1997 President Menem traveled to Bangkok and was received by the King and by Prime Minister General Chavalit Yongchaiyudh. Other noteworthy exchanges have taken place at the ministerial level, and besides the current King, other Thai Royal Family members who have graced Argentina with goodwill visits are Princess Maha Chakri Sirindhorn and Princess Chulabhorn.

"As Chief of Mission here I have, since the beginning of my tenure, been totally dedicated to maintaining links with the highest authorities of the Kingdom. In particular, I've had interviews with Prime Minister Chan-o-cha as well as numerous members of the Cabinet and other government bodies.

"Our two countries have joined in four political and economic consultations in recent years. The last were held in Buenos Aires in 2017, and it's expected that there will be another in Thailand in the upcoming months. In addition, it should be noted that 12 bilateral agreements have been signed in very diverse fields such as trade, culture, science and technology, among others.



While on a state visit to Thailand in December 1961, Argentine President Arturo Frondizi and his wife were graciously received by their Majesties the King and Queen.

"Cultural and educational activities are key to promoting mutual awareness between our peoples. We must ensure that, notwithstanding the distance, both peoples and societies meet and get acquainted. In that sense, our embassy has a very active cultural agenda. We've organized cinema festivals, tango performances, exhibitions, artists' visits and so on. Also, several agreements have been signed between Thai and Argentine universities in recent years.

"Furthermore, there is a growing number of Thai high school students travelling to Argentina to complete an entire academic year. Since 2001, the Embassy has granted visas to nearly 600 students under the framework of the American Field Service cultural exchange programs. There are between fifty and sixty Thai students travelling to Argentina yearly, which makes it one of the most popular destinations of the program.

"Periodically, we celebrate, with the Thai Polo & Equestrian Club in Pattaya the Polo Cup 'Embassy of Argentina'. This prestigious event is organized annually and has been very successful in promoting this famous sport, as well as Argentine gastronomy, culture, sport and tourism in Thailand. Also, Argentina has received several requests in recent years from different Asian countries, regarding in particular providing support for training trainers in football.

"Talking about tourism, around 66,000 Argentines visited Thailand in 2017. As for Thais visiting our country, that number is close to 2,000. Around 130 Argentines residing in Thailand are registered with our Embassy.

"Thailand is our most important partner in the field of technical or South-South cooperation in Southeast Asian region. We are, of course, keen on expanding this cooperation and open to receiving new proposals.

Asia has become one of the most important regions in the world, not only in demographic and economic growth terms but also due to a growing international presence. In this framework, the continent in general and Southeast Asia in particular constitutes one of Argentina's top foreign policy priorities.

"In that framework, given the undeniable regional importance of Thailand in Southeast Asia and of Argentina in Latin America, it is essential that both nations continue their efforts to further strengthen these bonds of

friendship, especially after the accession of Argentina to the Treaty of Amity and Cooperation in Southeast Asia.

"In 2019 Thailand will celebrate, according to its roadmap, general elections and will also hold the chairmanship of ASEAN, which will be a focal point of enormous importance for relations not only within Southeast Asia, but with the rest of the world. It will be an opportunity to position itself in the economic-commercial and investment levels, and Argentina is keen to be part of it.

"During the year 2017, the total trade between the two countries was approximately for a total of US\$1.7 billion. Argentine exports to Thailand were close to US\$588 million and imports to US\$1.1 billion.



Thai PM Prayut Chan-o-cha meet H.E. Sonschein at Government House on occasion of the for malization of her credentials as Argentine Ambassador to Thailand, on November 16, 2016.

"Among the main products exported during the last year stand out: Flour and pellets of soya, wheat, leather, shrimps and prawns, steel pipes, pharmaceutical products and medicines, among others. On the side of imports from Thailand, they are mainly concentrated in inputs for the automotive industry: diesel or semi-diesel engines, auto parts, among others.

"Throughout the last years, our embassy has organized several events to promote certain Argentine gastronomic products, with the aim of increasing their visibility and spreading awareness of their quality among the Thai public. As an example, numerous beef and wine tastings have taken place in important hotels and clubs in downtown Bangkok, as well as in the Official Residence of the Ambassador.

"In that framework, I must highlight the role of Argentina as one of the largest food producers in the world and one of Thailand's main trading partners in Latin America. For instance, recently, during the last THAIFEX Fair in May 2018, Argentina sent a Commercial Mission to the Kingdom of Thailand, which was headed by three governors, in company of provincial officials and agrifood companies, with the objective of increasing exports and attracting investments to the sector.

"I am very proud to say that Argentina was the 'Partner Country' of this Fair, whose pavilion was inaugurated by the Deputy Prime Minister Somkid Jatusripitak, the Argentine head of delegations, myself and other high officials.

"My country has also several investment opportunities

in multiple fields. The power of its rivers, the ocean tides, strength of its winds and the fertility of its soil are only some of the wonders offered by a wide variety of opportunities in energy generation and access.

"The ample availability of natural resources, added to the outstanding technical skills of human capital and the long-term public policies establish an excellent scenario for the materialization of investment in Argentina. This investment can stimulate employment, lead to societal transformation, develop the skill set of human capital, and create broad-based wealth, which is one of the main objectives we Argentines seek for our country.

"Let me go quickly over the largest opportunities that my country provides in this field. Renewable energies, for example, are a key sector within the country's productive strategy, as it is an industry with great export potential and different business and investment opportunities.

"Argentina has a growth plan to integrate renewable sources in its electrical matrix and foresees its share of renewable energies rising from 8% by the end of 2017 to 20% by 2025. Meeting this objective implies clear investment opportunities of US\$15 billion over the next eight years for the construction and start-up of projects for the production of wind power, solar energy, biomass plants, biogas and small hydroelectric usage.

"Among the most strategic sectors is also the oil & gas sector, which leads the ranking of announcements since President Macri took office with almost US\$50 billion, and which was revitalized after the agreement to promote Vaca Muerta (second reserve of shale gas and fourth of shale oil, worldwide).

"Mining is another of the important sectors in the strategy of attracting productive investments, where the country is becoming increasingly prominent on the global stage especially for the opportunities offered by production of lithium. Argentina's lithium reserves covers 750,000 km2 of areas of high potential for sustainable mining exploitation, being 75% still unexplored. In lithium, for example, it has the capacity to multiply the current production 11 times, going from 13,000 tons to almost 150,000 tons. Something very similar happens with copper, which has the potential to multiply its production nine times.

"The current infrastructure plan is extremely ambitious, offering more than US\$50 billion investment projects in roads, railways, water & sanitation, irrigation, ports & airports, urban mobility, telecommunications and public housing. Additionally, there is a wide range of other sectors with much potential from agribusiness to real estate and tourism which comprise more than 10 billion in investment opportunities.

"Today Argentina has an economic program based on investment and exports as engines of growth. For the first time in 10 years, it presented a budget to balance its public accounts in 2019 and to achieve a primary surplus in 2020. This will allow it to move towards a solid and autonomous economy, finally breaking the cycle of recurrent crises, permanent deficits, exchange rate instability and inflation.

"The national government is committed to this structural transformation and continues with the plan of essential reforms to boost investments, improve productivity and increase competitiveness, because that is where real quality employment exists.

"Argentina, as a member state of the Group of 20, held, throughout 2018, its presidency. In that framework, between November 30 and December 1, 2018, the leaders of the world's largest economic powers met in Buenos Aires for the G20 summit, and, at its culmination, agreed to subscribe a declaration building consensus for fair and sustainable development. The event was a success at all levels, in which Argentina assumed its place as a mediator, that required great diplomatic skills, proving to be up to such a sensitive role.

"During my years as Ambassador I will always ensure that the Argentine Embassy before the Kingdom of Thailand is focused on the importance that our government places in Asia in general and Southeast Asia in particular and, therefore, I have set clear rules to strive and to advocate for a realistic, proactive and complementary relationship with one of the most important countries in Southeast Asia, which is the Kingdom of Thailand."

CV of H.E. Alicia Sonschein

Full name: María Alicia Cuzzoni de Sonschein Place of birth: Buenos Aires, Argentina

Marital status: Widow of Ambassador Adrian Sonschein

Religion: Tibetian Buddhist

Degrees:

Bachelor's Degree in Political Science Specialized in International Relations from Argentina Pontifical Catholic University (UCA), Buenos Aires, Argentina.

Assignments:

- 1980: Graduated from Foreign Service Institute, Ministry of Foreign Affairs (MFA) and Worship of Buenos Aires, Argentina.
- 1982-1987: Consul at Argentine General Consulate in Zurich, Switzerland.
- 1988-1993: Protocol Department, MFA.
- 1994: Work at the Ministry of Economy, Buenos Aires.
- 1994-1995: Chief of Private Secretary to the Secretary of Communications of the Office of the Argentine President Government House.
- 2000: Humanitarian Aid at White Helmet Commission Department, MFA.
- 2001: Department of International Cooperation, MFA.
- 2003: Department of Human Resources, MFA.
- 2005: Department of Sub-Saharan Africa, MFA.
- 2008-2012: Deputy Head of Mission, Argentine Embassy in the Kingdom of Thailand.
- 2013: Coordinator of Social Security Affairs, MFA.
- 2016: Ambassador to the Kingdom of Thailand, Kingdom of Cambodia, Laos and Myanmar.

Missions Abroad:

• Between 1988 to 1994: Member of Presidential Delegation to various countries.

Research Works:

- New Protocol Guidelines in the Argentina Republic. National Foreign Service Institute -1995.
- International Cooperation along the Danube River Basin.
 "Gabchikovo Nagymaros: Dispute over Danube waters.
 Institute of International Politics and Economics, Belgrade,
 Yugoslavia.

Also articles in the publication of Universitas Danubiana, Belgrade, Yugoslavia.

Decorations:

- Knight of the Order of the Southern Cross of the Federative Republic of Brazil
- Knight of the Order of Merit of the Republic of Mali.

Social

☐ Last month's best events in pictures



























BCCT Young Professionals, together with AMCHAM, FTCC and GTCC, hosted the inaugural Young Professionals (YP) gathering at Inter-Chamber Young Professionals Networking Night 2018 at The Altitude Rooftop, The Westin Grande Sukhumvit Bangkok. With support from AustCham, BeLuThai, CanCham, Irish-Thai, NTCC, NZTCC and STCC, the event attracted some 400 guests. Sponsors -included Captain Hook's Smokehouse, NokScoot, BHMA Hotels and Resorts, Renaissance Pattaya Resort & Spa, Jamie's Italian Siam Discovery, The BigChilli and The Westin Grande Sukhumvit Bangkok.

























DJ Nutty Spins Fierce Beats Red Bull Thailand (European

Red Bull Thailand (European Product) announced the winner of this year's Red Bull Music 3Style Thailand Finals competition. It was DJ Nutty, Nutthadej Wattanarojkuldej, performing a creative mix and spinning his music in nine various styles. DJ Nutty showed his skills, versatility and rocked the judges and hundreds of the high energy crowd. He will represent Thailand at the World DJ Championships finals in Taipei, Taiwan.



















Le Méridien

Le Méridien
Le Méridien Bangkok,
Italasia Trading (Thailand) and
Campari Group launched the
orange Italian liqueur 'Aperol
Spritz Popo-up Bar' located in
front of the hotel, bringing the
authentic taste of Aperitivo
Italiano to Surawong Road,
featuring with the Italian
Cicchetti from Executive
Chef Marco Cammarata. The
bar will run until the end of bar will run until the end of April 2019.















Blunos Restaurant, Eastin Grand Hotel Sathorn Bangkok, recently held a dazzling party to celebrate its one year anniversary with an evening packed with celebrities, business luminaries, media and restaurant guests. Chef Martin Blunos, two Michelin star chef, with his trademark walrus moustache, has already made the restaurant thrive under the motto "Happy food for happy people". An extra special menu was served to all guests who also enjoyed free-flow drinks to a funky soundtrack courtesy of resident DJ Blackat.











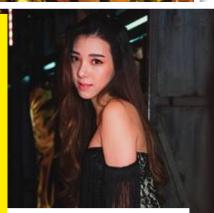






Chivas XV launched

Chivas Regal hosted an End of Year party to celebrate the launch of Chivas XV, the latest world-class luxury blended Scotch whisky aged for a minimum of 15 years. The theme was 'Unleash Your Gold.' The party featured great artists such as Wan, Thanakrit X Win Squeeze Animal, and Beer The Voice. The EDM fans enjoyed the nonstop dance songs from DJ TOB & MC BIG CALO, DJ KNATZ & MC BOAKEY222































vodka bar opens
Lebua Hotels & Resorts has opened Bangkok's newest modern and upscale Gin, Caviar & Vodka Bar. Called lebua No.3, the new Bar is located on 52nd floor of Tower Club at lebua, and offers marvelous views of the Chao Phraya River and city skyline, while bringing its unique blend of creative cocktails, fantastic food and late-night parties to the town.

For the opening, lebua partnered with The Absolut Company to

introduce an exclusive bottle Absolut Elyx lebua Limited Edition.



















Taste of great food and music Mr Camillo Pellegatta, Chairman of the organizing committee, and Ms. Alice Law, Head of Communications Alice Law, Head of Communications of Bromsgrove International School Thailand, in cooperation with the Italian Embassy in Bangkok, organized 'The Taste of Music' charity dinner and concert gala to celebrate the 150th anniversary of diplomatic relations between Italy and Thailand and to support a new charity initiative by the Camillians in Thailand 'The Home For The Aged Ratchasima.' Ratchasima.'





DINNE















Gin and tood
together tested
Gin Mare, the first and
authentic Mediterranean
Gin, in partnership with
B-Delicious and Novotel
Bangkok Sukhumvit 20, held
an exclusive Gastromixology
competition. The aim was
to discover the perfect
food and beverage pairing
creations developed by a
chef and bartender team.
Ten of Bangkok's top tier
restaurants were invited to
express their interpretation
and vision of the Mediterranean in a food and cocktail nean in a food and cocktail pairing under the concept 'Mare Nostrum'.













Singha Happy Moments Singha Beer Thailand held an exclusive party at Reunion titled Singha Moment to bring back blasts from the past. A large crowd of celebrities and Singha fans enjoyed 90s hits from legendary artists and special activities with celebrities reliving their nostalgia under the concept of "Singha Moment: Bring Back Happy Moments".







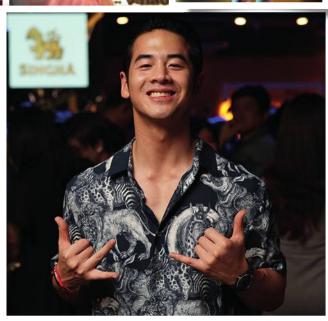




















House of Creed is here!

Quality French fragrance brand House of Creed, led by 7th generation perfumer
Mr. Erwin Creed, hosted the
opening of the first House
of Creed in Asia at The
EmQuartier. The launch was warmly attended by many celebrities who enjoyed exploring the various luxury scents, popular with many Royal courts of Europe, to find the ones that best define them.



















Stunning Projection on Magnolias Ratchadamri Boulevard

Magnolia Quality Development Corporation Limited (MQDC), one of Thailand's leading property developers, staged a thrilling festive spectacular in Ratchaprasong for the second year in a row. Called 'Beautiful Bangkok 2019: The Symphony of Happiness' by MQDC, the stunning Baht 100 million show combined creativity with technology to project beautiful works by seven leading Thai artists on to Magnolia's Ratchadamri Boulevard to amaze and delight Thais and tourists during Christmas and New Year. Some 900,000 enjoyed the show.



Meet the first NaRaYa Flagship Store and Tea Room at ICONSIAM

NaRaYa, Thai leading fabric bag and accessories brand, organized 'NaRaYa Grand Opening Flagship Store' and 'NaRaYa Tea Room' to launch its first flagship store in Thailand at ICONSIAM. It also introduced the special Thai Silk collection of 'Evangelisa NaRaYa Silk'. Experience authentic Thai products at NaRaYa Flagship Store and enjoy authentic Thai food and desserts at NaRaYa Tea Room. ICONSIAM, Suk Siam Zone, G Floor.



Doi Chaang Coffee available at Greyhound

Doi Chaang Coffee is introducing its premium Thai Pride brand in Greyhound Coffee's 'Cool Club' with three festive beverages: Winter Spiced Latte, Blueberry Ale Coffee, and Apple Cinnamon Coffee Tonic.

The collaboration is a part of an experiment in expanding Doi Chaang's coffee consumer base as well as an important marketing step for Greyhound's latest business ventures into coffee-serious cafés. Greyhound Coffee is now available at its flagship branch at Ekamai Soi 3 as well as other 12 branches nationwide.



Cordon Bleu Dusit links with Bangkok Airways

Bangkok Airways joined hands with famous culinary institutions Le Cordon Bleu Dusit for the "Blue Ribbons with a twist - Tie it up for Christmas" campaign in order to welcome the Christmas festival season in high style.

Mr Songkrot Palakawong Na Ayutaya, Director of Corporate communications of Bangkok Airways, said, "Over our 50th anniversary year, we have been involved in numerous campaigns with various brands to celebrate, as well as to thank our valued passengers for their patronage. This collaboration with Le Cordon Bleu Dusit is one the campaigns that we hope will impress our passengers. This collaboration not only showcases the best of both brands; Boutique lounges of Bangkok Airways and the world-class cooking and pastry expertise of Le Cordon Bleu Dusit -- but it also demonstrates how two brands from different businesses can work together and offer something creative."

www.bangkokair.com





'Blue Carpet Show for UNICEF' wins major support UNICEF Thailand launched the Blue

UNICEF Thailand launched the Blue Carpet Show for UNICEF, a variety charity TV programme to mobilize support for disadvantaged children in Thailand and across the world. The 100-minute live show, which raised donations of 14 million baht, brought together more than 40 celebrities who participated in short films and live performance to raise awareness on the challenges still facing children in Thailand and around the world.



Thawin P Seawtong, Krongkarn Chomanan, Chanadda Chirathivat, and Pimpreecha Deesawadi joined the event. www.baanvajra.com

Biggest Life store in Bangkok

In Bangkok
Copperwired has opened its biggest
.Life Flagship Store on the 4th Floor
of Central World, thus creating the
first Meeting Point for Modern Digital
Lifestyle. Spanning over 310 sq m, the
store's new design has been inspired by
museum exhibitions in which objects
are arranged and displayed in a way
that allows customers to experience the
products in close detail.

Ibiza brand Circoloco debuts in SE Asia at Baba **Beach Club in Phuket**

Circoloco, one of the world's most coveted party brands, is coming direct from the Mediterranean party island of Ibiza for its Southeast Asian debut at the award-winning Baba Beach Club, a luxury lifestyle hotel for music lovers located in Phuket.

The partnership will bring the sound of Ibiza's underground to Thailand for a one-day event on Saturday, January 19th 2019 that will recreate a legendary Monday at DC10.

The festival-style event will feature the powerful and immersive Funktion-One sound system. Running from 2 pm-2 am, only a limited amount of tickets will be available. A shuttle service operates to and from Phuket throughout the night. Website: https://www.bababeachclub.com/phuket/ event/circoloco/

E-mail: phuket@bababeachclub.com Tel: +66 76 429 388





Hilton Pattaya's special 'nutty' dishes

Hilton Pattaya is featuring high protein nuts as a seasonal healthy ingredient of the month, creating many flavorful dishes and desserts throughout January. They include Fried Tiger Prawn with Peanut Sauce and Cashew Nuts in Flare restaurant at Baht 950 net, Chicken Dukkah Pockets at Baht 350 net in Drift Lobby Lounge & Bar, and Seared Red Snapper with Peanut and Tamarind Sauce at Baht 950 net in Horizon Rooftop Restaurant & Bar For more information or reservation, please call +66(0)38 253 000 or bkkhp_fb@hilton.com or pattaya.hilton.com



Michelin-starred Chef Jan Hoffman in town for week-long promotion

Hua Hin Marriott Resort & Spa is welcoming the celebrated European chef Jan Hoffmann for an exclusive week-long residency at Big Fish & Bar, the resort's stylish seafront restaurant.

Chef Ian, who has worked in a number of Michelin-starred restaurants across Europe, will bring his distinctive culinary style to Asia for the first time from January 12th -20th, 2019. He has created two distinctive menus featuring unique dishes that reflect his passion for fresh produce, which will be perfectly paired with fine wines.

Diners will be able to savor a fantastic four-course dinner from Monday to Thursday, while an exquisite six-course menu will be served from Friday to Sunday. Each dish will feature ingredients rarely seen in Thailand.

To book your place at this unique dining occasion, please contact our restaurant team at huahinrestaurants@ marriott.com, call

+66 (0) 32 904 666 or visit us at www.facebook.com/huahinmarriott





Free Upgrade Package

Get a free upgrade from Superior to Deluxe Room when staying two consecutive nights or more. The package includes daily breakfast, daily exercise class, 25% discount at Well Spa and The Twist Bar & Bistro and free WIFI. Book & stay from now until 31 March 2019.



Advance Purchase promotion

Check out these

Stav in a beachfront luxurious residence and save 37% from the best available rate when making reservations at least 7 days in advance. Rates per night including breakfast start from 2,860 Baht++ for Studio Ocean View, 3,625 baht++ for One Bedroom Ocean View and 9,355 Baht++ for Family Two Bedroom Ocean View. www.whitesandbeachpattaya. com. reservation@ whitesandbeachpattaya.com, Tel. 033 005 210

Advance Purchase promotion

Stay in a Santorini-inspired resort and save 40% from the best available rate when booking at least 7 days in advance. The resort is located in a peaceful town of Bangsaray, just 20 minutes from Pattaya. The rates per night including breakfast start from 1,959 Baht++ from Superior room, 2,859 Baht++ for Deluxe Jacuzzi and 6,159 baht++ for Two Bedroom Suite Jacuzzi.

vww.costawellresortpattaya.com, rsvn@:ostawellresortpattaya.com, Tel.. 033 679885



KOH SAMUI BLISS FOR LESS 40% OFF FOR THAI RESIDENTS AT BELMOND NAPASAI KOH SAMUI

Pick the luxury accommodation of your choice from nine villa types. Rates start from 5,880 baht for Sea View Villa (40% saving) Including: complimentary daily breakfast at Lai Thai Restaurant for two persons; complimentary WiFi internet throughout the resort, and; complimentary airport transfer (one-way).

Terms & Conditions

Offer detail: (40% off from the BAR rate)
Validity: on going black-out dates may apply
Quote promotional code: SAMUI
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reservations/hotel-loading?productId=NAP&promoco
de=SAMUI&utm_source=google&utm_campaign=press_



Great dining opportunities at Edge, Hilton Pattaya

Edge Restaurant on level 14 of Hilton Pattaya offers a wide selection of allyou-can-eat seafood and well-known dishes from around the world along with spectacular panoramic views of Pattaya bay.







Sunday-Thursday: Seafood Grill at Baht 1,150 net per person

Seafood lovers can enjoy an array of seafood items; seafood on ice and on the grill including blue crab, prawns, mussel and many more. Moreover, Asian and Western menus are also available such as beef striploin, pork chop, lamb leg and dessert corner including cakes, chocolate fountain, ice-cream and seasonal fruits.

Friday-Saturday: Seafood Extravaganza at Baht 1,400 net per

Enjoy the fresh taste of premium seafood on ice menus including imported oysters, blue crab, white prawn, New Zealand mussel, whelk and seafood on the grill with a wide selection of rock lobster, tiger prawn, blue crab, squid, cockle, mussel and sea bass in banana leaf. Other highlights are Australian striploin, Australian lamb rack, spit roasted pig, live cooking station of pasta and pizza, sushi, sashimi and a variety of desserts, chocolate fountain, ice-cream and seasonal fruits.

From 6pm - 10.30pm daily. Call +66(0)38 253 000 or Line ID @hiltonpattaya or email bkkhp_fb@hilton.com



Profile

Duangrat Scrivener

FRIENDLY, funny and photogenic, K Jeab is the owner and host of Cheers Wine Bar in Hua Hin, probably the most successful outlet of its kind in the resort. Here she talks about her relatively recent love of wine, having been a keen vodka aficionado in the past.



Name: Duangrat Scrivener.

Nickname: Jeab. Born: Bangkok.

Home today: Pranburi, Hua Hin. **Education:** Bachelor degree in nursing.

Past work: Nurse, Technician for Enhanced External Counter Pulsation (EECP), Cardiac Rehabilitation, General Manager at Arun Residence hotel Bangkok, Jewelry designer.

When did you first become interested in wine?

I was invited as a guest to a Stonefish wine dinner at Anantara Hotel in Hua Hin four years ago and fell in love with wine then and ever since.

Did anybody influence you?

The wine maker from Stonefish spoke with so much passion about wine that he made me want to know more.

Before wine, what was your favorite drink?

Vodka.

Any wine recommendations?

Shiraz from Australia is a beautiful grape variety, particularly from Barossa valley. My favorite is Concerto shiraz, a full bodied wine with spice and pepper, with a soft finish

Have you ever taken a wine class?

Yes, this year at Anantara Hotel by Foundation of Australian wine Master class.

Any overseas wine journeys?

Yes, to Italy, France, Hong Kong and Australia.

Do you recommend your customers to visit Hua Hin's wineries?

Yes, the wineries are beautiful with nice scenery. Please don't forget to try a stylish Rose wine.

Twenty years ago, very few Thai people drank wine. What changed that?

I think the influx of visitors to Thailand have influenced Thai people in trying wine. Also, in my view, more Asian people in general are trying wine instead of spirits and beer.

What wines does your bar stock?

We try to provide customers with a good selection of different styles of wine from various countries. We don't carry wines that are sold in supermarkets; we prefer to promote boutique wine.

Price range?

From reasonable to expensive. By bottle or by glass.

Do you serve food?

Yes we have good quality cold cuts and cheeses.





How big is your bar?

It seats 25 people.

Who drinks more-Thai men or Thai women?

I have noticed that more women know how to enjoy life now. In the past, Thai people had little knowledge of wine. Today, because of western influences, they are far more knowledgeable.



Do you believe in red wine for red meat and white wine for fish?

It was the case for many years but I am starting to see a change with people drinking what they want and not by the food they are eating.

What wine should be ordered with Thai food?

Thai cuisine is the hardest to pair with wine, but I find the best varietal to pair with Thai dishes is Gewurztraminer.

Do you drink every day?

Why not?

How do you rate Thai wine?

Just ok.

What do you think about fruit wine?

Fruit juice.

What's the future of the wine market in Thailand?

It's very promising with the younger generation preferring wine to other beverages.

How do you stay in shape?

I don't, but I love Thai boxing and non-stop work helps.

Any beauty tips?

Wine and the beach.

You're often on Facebook, right?

Once or twice a week. My FB 'friends' are split equally between men and women. And they all respect who I am when referring to my FB photos.

Overall which country produces the best wine?

Each country produces good wine but my favorite is either Australia or Italy.

Any more Cheers outlets planned?

I hope so.

Anything else you'd like to tell us about wine?

Wine is a personal taste. It's not about price - it's about liking the wine you choose. One small point: I am very critical about the temperature wine is served. That's very important.

Meet Mr Sven Walter, GM of Mövenpick Asara Resort & Spa Hua Hin

Sven talks about his journey, his opinion and his plan for Hua Hin

How long have you lived in Hua Hin or been coming to Hua Hin? I've had visited Hua Hin earlier twice as a guest, and just last month came back to take on the Mövenpick Asara Resort & Spa Hua Hin.

What did you know about Hua Hin before you moved here?

Obviously as most would know, Hua Hin is the Summer Residence of the Thai royal family. I've been also able to experience the wine yard with some very decent wines produced, that it is a beach resort destination with excellent accommodation such as ours, well known for golfing, has water parks, lively markets, and all that along a nice stretch of beach while only 3 hours away from Bangkok.

What do you like most about Hua Hin?

Hua Hin is a charming town that has a laid-back Thai feel. Being here just for a short time, I still have to discover much but can say that I feel already comfortable here.

You've worked in many countries – which is your favorite and why?

This is not an entirely fair question in my opinion, as I learned that no matter what country you are in, you will always find nice places, wonderful people and mesmerizing cultural aspects that leaves a mark in your memory. And often it is the people that you meet, that will make the difference. Having said that and coming back to Thailand, it has become a bit of a home for me and my wife, as we simply enjoy the way of living here, its people and the many corners that you can explore here, despite the cultural aspects and its cuisine.

What do you prefer as a workplace – resort or city hotel? I do both. Currently I work in a resort; however, I do enjoy the City hotel work environment too.

Hua Hin is a popular weekend destination for Thais, so how you do you manage mid-week business?

True, the weekend is much dominated by the domestic market but not only. As for the weekdays, we do have a healthy customer mix that helps us not to be entirely depended on one or the other, while additional group business helps to balance the week.

How does Hua Hin rate in terms of affordability?

Hua Hin has in recent years clearly evolved in terms of mid-scale, upmarket, and luxury resorts, making it more competitive in product choice and pricing of which the customer can profit from. Having said that, there are different needs on different levels, and that does not only reflect the price per say.

Any progress on the plans to run regular flights to Hua Hin airport?

I believe an international airport for the region would be hugely beneficial for the destination and the tourism of Hua Hin, that could transform this area to new heights. Unfortunately I cannot comment much on the progress in that regards.

What overseas markets are you focusing on?

As already indicated earlier, it is important for us to have a healthy customer mix, and that means across Asian region, Middle East, Europe, US, Australia or Africa we want to have a footprint of ours. Having taken over the resort just recently under Mövenpick Hotels & Resorts, we are still in the building up and establishing our name in certain markets of which I am confident having a brand such as Mövenpick/Accor behind us will boost our efforts.

Is there a danger in Hua Hin (and elsewhere in Thailand) relying too heavily on the Chinese and Indian markets?

Not for us. Our resort does cater only for Suites and Villas, guaranteeing a very private and exclusive



environment, and therefore we do not tap into mass groups of any destination but selective markets. This is one of our strengths, we believe, and where guests can be sure they'll find a luxury escape they were looking for.

How can Thailand win back **European visitors?**

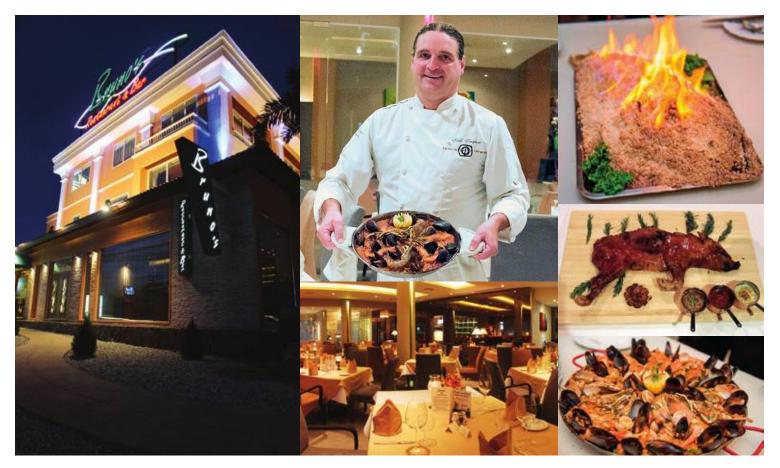
While Europe faces its own challenges,

it is important not to give up on that market. Thailand remains a preferred Asian destination for the European market, and promoting the destination with quality offers will eventually pay off. As for Mövenpick Asara Resort & Spa Hua Hin, Europe is one of the biggest markets already.

What can Hua Hin do to help itself win more quality visitors? At the moment the hotels and resorts carry much of the work in promoting not only the property but the destination. Here a strong support from the government is needed to put Hua Hin on the map and to target the right markets. Infrastructure and accessibility (including a possible regional airport) clearly would support this effort.







Bruno's Restaurant & Wine Bar Pattaya's fabulous fine dining venue.

Pattaya's preeminent restaurant is now serving spectacular Spanish cuisine prepared by Chef Jordi Franquesa from Barcelona as well as our international favorites and Thai dishes to cater for all tastes.

Our use of the finest ingredients and exacting culinary techniques blended with our comfortable environment and friendly staff has established Bruno's as a preferred dining destination for Pattaya's residents and holiday-makers since 1996.

Come to Bruno's and relax in our charming bar, dine in our exquisitely designed restaurant and enjoy wonderful Thai hospitality! Eat, Drink, Enjoy

Open for Lunch: 12.00 - 2.30 PM Dinner: 6.00 PM til late



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