



P E R A K TOURISM NEWS



Volume 1

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MESSAGE FROM THE HONOURABLE Dato' Hamidah Osman



I wish to congratulate Perak Tourism Management Berhad for its initiative to publish a dedicated newsletter known as the 'Perak Tourism News' as a supplement to the Ipoh Echo. This newsletter will provide information and news on tourism products, tourists' experiences and activities in Perak. It must be stressed that its publication is wholly financed by the Perak State government via the office of the State Executive Councillor for Tourism.

The timing of this publication could not have been more appropriate as the Visit Perak Year 2012 (VPY 2012) is just around the corner. In fact, it will be a good lead to the auspicious occasion as a likely curtain raiser.

It must be emphasised that tourism has the potential to contribute positively towards the economic well-being of the State. Since the opportunities are vast, I sincerely feel that if and unless those in the tourism industry optimise these opportunities, the loss will be tremendous. I therefore appeal to the good sense of all those who have an interest in the industry to make good these opportunities, which have been neglected in the past.

In order to tap the industry's full potential it requires the active participation of all stakeholders. By this, I mean hoteliers, resort operators, tour agents, tour-guides, local authorities and not forgetting Perakians as a whole. We ought to remember that the tourism industry is an infinite entity; one which is without borders or limits. Maximising these opportunities, therefore, becomes an effort of paramount importance to all and sundry.

The theme for VPY 2012 is "Green Tourism, Yours To Discover – Nature and Heritage". To ensure its success, we will have to encourage residents to think and do tourism, and create an ideal atmosphere for the growth of tourism. While imbued with this touristic spirit, they should be mindful of the green revolution that is spreading around the globe like a firestorm. Perak Tourism News will be a convenient platform to carry this message across the social spectrum. It will also keep both visitors and the industry players updated on a monthly basis. The newsletter, besides highlighting activities of interest, will promote little-known places, products, eateries, cuisines, etc. in the State, which we may have missed due to reasons of expediency. This is something I look forward to in the months ahead, as the newsletter takes shape and makes its impact.

Remember, tourism benefits everyone. Therefore, it is in the interest of everyone to support the newsletter. It bodes well for the industry, trust me.

Dato' Hamidah binti Osman

Perak State Executive Councillor for Tourism.

18 July 2011.

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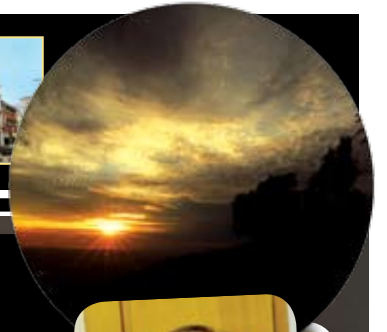
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WHAT THE STAKEHOLDERS HAVE TO SAY ABOUT PERAK TOURISM NEWS



Perak Tourist Association

The revival of this tourism newsletter Perak Tourism News is most timely. It is a good conduit to disseminate information to the public and industry players and keep them abreast of activities in their own backyard. Somehow, we seem to know more about others rather than our own. Therefore, the newsletter will be a convenient vehicle to promote tourism products in the state. We have got very good support from all the players including non-governmental organisations involved in the tourism business. I am truly indebted to the State Government for its unwavering support both in material and spirit. And being a dynamic entity, we welcome feedback from individuals and organisation on ways to improve, not only the contents but the goods and services associated with tourism in the state. Use the newsletter as your medium of communication.



Hj Mohd Odzman bin Abd Kadir
President, Perak Tourism Association

The Malaysian Association of Tour and Travel Agents

The Malaysian Association of Tour and Travel Agents will be very happy to have the Perak Tourism News published every month. The newsletter will keep all the industry players informed and aware of the latest TOURIST-RELATED news and happenings in the state. It will be useful for everyone and a means of alerting all regarding events that are being organised and promoted. It will benefit in-bound visitors as it provides them with information of the happenings in the state and in the process create interest in these activities. Being a newsletter it can be used to highlight issues affecting the tourism industry and suggests ways to improve it. The newsletter will definitely be good for the industry and members of our association.



Mr Ranjit
Chairman, MATTA (Perak Chapter)

Malaysian Association Of Hoteliers (Perak Chapter)

Thanks for giving me the opportunity to proffer a word or two. It gives me great pleasure, on behalf of the Malaysian Association of Hoteliers (Perak Chapter) board members, to write this foreword in the first edition of the Perak Tourism News. With the launch of this newsletter it will transform hoteliers' contributions towards the tourism industry by helping our members to keep abreast with the latest developments in the state. It will also be a convenient platform for creating awareness regarding hotels and the packages they offer, vis-à-vis the 10 iconic products and highlights of up and coming places of interest within the state. This also marks another milestone for the enhancement of tourism information on Perak which, I sincerely feel, will prove beneficial to both visitors and guests. In conclusion, I wish to take this opportunity to thank the Perak Tourism Association for its effort in making Perak Tourism News a reality. This goes to show that we, the tourism industry players, are committed in propelling Perak to greater heights. Thank you and best regards.



Vincent Ee
President, MAH (Perak Chapter)

Perak Tourist Guides Association

Iam very happy that a tourism newsletter, Perak Tourism News is being revived. The newsletter will be keep the industry players and people in general aware of what is taking place in the State of Perak. The initiators of this newsletter, Perak Tourism Association, Tourism Perak and Ipoh Echo, are the right combination to undertake this role considering their expertise and experiences. I look forward to this publication as I am always on the lookout for news, events, activities, products and food with a Perak soul in them. To my mind, this is the way to connect the industry players and instil awareness in them.



Roselyn Lim
Chairman, PTGA



Perak Heritage Society

It is a known fact that tourism generates income for a country, regardless of its size and complexity. The spill-over from a well-managed tourism industry will benefit other sectors in the economy, thus it is prudent to maintain the initiative and keep it alive. We should think tourism, do tourism and may be, dream tourism. That is the only way forward. The publication of Perak Tourism News is a step in the right direction as it is a convenient medium to interact, to disseminate and to collate information on tourism in Perak. The information found in the newsletter will help not only visitors but locals to appreciate the state better. It could not have come out at a more opportune moment than the start of Visit Perak Year 2012. Since green and heritage are the designated themes of the year, Perak Heritage Society's support is assured. I fully endorse the initiative and pray for its success.



Mohd Taib bin Mohamed
President, Perak Heritage Society

Lost World Of Tambun

Greetings from Lost World of Tambun, Theme-park & Lost World Hotel. Gearing towards Visit Perak Year 2012 and with the Perak state government ensuring its vibrancy and success, it is perfect timing for Perak Tourism News to emerge. This would provide the platform to bring awareness to all industries in Perak, be it big or small. It will then also encourage every industry player to promote their best products and to ensure consistency and quality. Perak Tourism News will be a catalyst for economic benefits, job openings and promoting the viability of local businesses within Perak. Syabas to Perak Tourism News!



Calvin Ho
General Manager
Lost World of Tambun & Lost World Hotel



TIN HERITAGE TRAIL IN THE OFFING



■ The last dredge in Malaysia – Tg. Tualang

This has got to be the year of heritage tours in Ipoh. Since the production of **Heritage Trail Map 1** by Kinta Heritage Group last year it is now common to see groups of visitors in Old Town Ipoh clutching the map in one hand and gesticulating with the other, as if in a frenzy. They allow their fingers to do the talking while referring to the map for assurance. It looks like a game of charades from afar.

Recently, members of the Penang Heritage Trust (PHT) stayed overnight in Ipoh to do a heritage tour. The tour took them to Papan and Batu Gajah on Day One and the Ipoh heritage trail on Day Two.

The first day tour started at noon in

Batu Gajah. The first stop was St Joseph's Church with the oft-quoted God's Little Acre cemetery in the background. They passed by old colonial buildings each with a past of its own. From there the team headed for the only standing tin dredge in the country, on the road to Tanjung Tualang.

The sight of the tin dredge fascinated the visitors, as most have only seen pictures of such structures in history books and museums. They vouched that this lone tin dredge be preserved as a fitting memorial for its contribution in the development of not only Kinta Valley, but also the state of Perak on the whole. Ho Sheau Fong, PHT Manager, felt that the dredge would benefit students in relating to the country's rich past when tin was a major source of revenue.

the only one of its kind in the country and maybe, the world.

The trail traces the beginning and the end of the tin mining industry in the Kinta Valley, the tenacity of the pioneering miners, both Malays and Chinese and the consummate yet enterprising Mandailing, Raja Bilah. It also depicts the legacy left behind by the British colonials in shaping Perak and our nation, Malaysia, to what they are today.

The towns on the outskirts may have lost their lustre but Ipoh, where fortunes from the tin industry were invested, is a



■ Rumah Besar Raja Bilah, Papan



■ St Joseph's Church, Batu Gajah



■ God's Little Acre, Batu Gajah

glaring reminder that Kinta Valley was once the biggest tin producer in the world

Can it be developed into a full-blown Tin Heritage Trail for the benefit of in-bound tourists? It definitely has the potential to be one.

James Gough



■ Inside the tin dredge a 'floating factory'

Papan, a once bustling tin mining town. Perak Heritage Society's Law Siak Hong led the visitors beginning at No. 74, Jalan Bear, the former clinic cum home of wartime heroine, Sybil Karthigasu. They then proceeded to Rumah Besar, the home of Raja Bilah, the famous Mandailing chieftain who played a significant role in the development of Papan during the time of the British colonials.

Raja Bilah was Kinta Valley's first Malay tin miner long before the coming of the Chinese mining tycoons. His Lombong Besar, during his time, was reported to be the largest Malay-owned tin mine with hundreds of workers, mainly Malays.

Equally significant was his Rumah Besar, which Raja Bilah built in 1896. The building with its intricate wood work in place still stands today. Within his estate are Rumah Asal and Masjid Kampung Papan.

The team then headed for Changkat,

The tour ended at a noted Tanjung Tualang seafood restaurant where the visitors had *air pegaga* (*centella asiatica*) and *ais lengkong jeli kuning* as quenchers before dinner. Tanjung Tualang's freshwater prawn is a delicacy known world-wide. The visitors had plenty of the crustaceans cooked in black sauce and steamed red tilapia, another noteworthy dish along with rice and vegetables.

The following morning they were taken on the Ipoh heritage trail, which was centred on Old Town. Mark Lay of Kinta Heritage Society led them through the routine, pin-pointing buildings and architectural structures of historical interest.

The significance of this heritage tour, which has a mix of both rural and urban settings, is that it provides visitors with a first hand impression of the development of Kinta Valley and the role tin played in its metamorphosis. This will probably be



■ Ipoh Heritage Walk. Inset: Mdm Ayako High with Ipoh Heritage Map in Japanese



■ Fresh water prawns, yellow jelly & fresh water fish from Tg. Tualang

KG KOH'S GASTRONOMICAL SECRET



To those who frequent Pangkor, Lumut and Sitiawan the mere mention of Kampong Koh conjures images of open-air restaurants with their oversize billboards (usually promoting Carlsberg, Guinness and Tiger) standing precariously by the roadside. These open-air eateries are synonymous with this once insignificant Chinese village better known for its numerous rubber and oil palm smallholdings.

In the good old days, getting to Kampong Koh (Kampong Cina to the locals) requires a certain measure of dexterity, as one had to navigate along dirt tracks and poorly-tarred roads, squeezing in between coconut trees, to get to the destination. But it was a trip worth going as the proverbial pot of gold at the end of the rainbow was and still is a worldly reward, gastronomically speaking.

Restoran Amu was so popular then that foodies from far and wide would make a beeline to its doors in search of delectable seafood dishes that were unique to Kg Koh. The Amu of today is a mere shade of what it was a decade ago. I guess modernity has its own ways of dealing with a proud entity that refuses to change with time reducing it to a decrepit roadside *warong* minus the trappings.

There are about seven open-air seafood restaurants operating in the area. They are all found within the space of about 5 km square. Some are open day and night some only at night.

The most visited, not necessarily the most popular, is Restoran Makanan Laut Villa. It is located on the road to Pasir Panjang and about 3 km from where Restoran Amu is.

The one thing that is striking about Villa is its vastness. The restaurant covers an area about half a football field and is tastefully decorated befitting its name – Villa. It can easily accommodate over 200 patrons at any one time. You can choose to sit outside under thatched wooden huts and be nearer to Nature or savour the tepid ambiance of the restaurant's interior.

Fish, crabs, squids, prawns, shrimps, chicken and sea cucumbers are the main fares on the menu. There are a good variety of drinks to consider. Wong Cai En, the restaurant owner, took our order. She had just

moved into the new site as her previous location was taken over by the landowner for development. Wong recommended steamed *jenahak* nonya-styled, sweet and sour crabs, *kangkong belacan* and oyster egg, one of the restaurant's signature dishes. To wash down the food we ordered fresh sugar cane juice served in a 2-litre bottle and young coconuts.

The place was beginning to be filled by the time our food arrived. It tasted good especially the steamed *jenahak* with its thick reddish-yellow nonya chilli sauce. The oyster egg was unlike the run-of-the-mill type available at restaurants in Ipoh.

The bill for our party of three came to RM72, not the three-digit figure that I had anticipated all along. The 75-kilometre ride out from Ipoh was definitely not in vain.

Fathol Zaman Bukhari

How to get there:

On entering Sitiawan head for the traffic junction at the centre of the town. Kentucky Fried Chicken outlet is on the right. Turn left when the lights turn green and go down the street for about 2 km before reaching another traffic junction. Turn right into Kampong Koh (Kampong Cina). Keep on the road for another kilometre or so till you come to a traffic junction. Cross the road and proceed to the Pasir Panjang road junction. Turn left at junction and travel for another 2 km. Restoran Makanan Laut Villa is on the left side of the road. The huge billboard by the side of the road says it all. If you are lost, call Wong on her mobile: **019-574 5915** and ask for directions. Happy hunting.

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