

"CANADIAN SNOW" IN MALAYSIA

More than half a million Malaysians recently stood in line to see snow — Canadian-made snow at that!

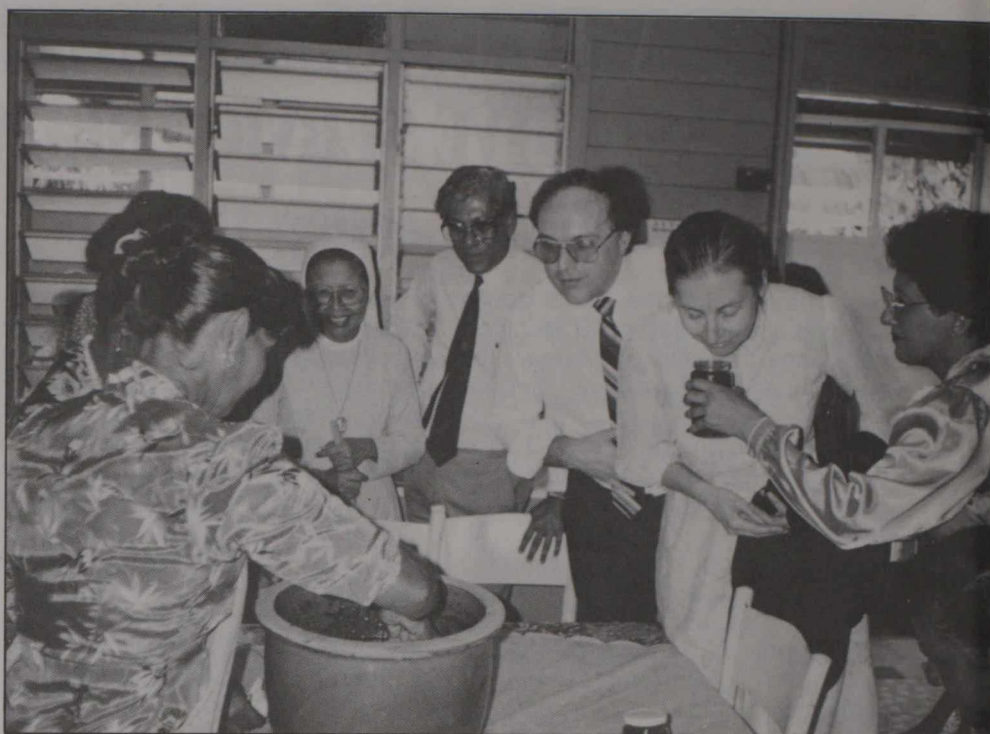
The occasion was the opening of a Canadian designed and built "Four Seasons Temperate Garden", and the first visitor was Prime Minister Dato' Seri Dr Mahathir Mohamad. The Sultan of Selangor was among the distinguished guests who visited the site in Bukit Cahaya Sri Alam Park, an agricultural park located in Shah Alam, some 25km from Kuala Lumpur.

The project was built on a turnkey basis by Hydrogarden International Ltd, the regional affiliate office of Canadian Hydrogardens Ltd. The Malaysian Government Public Works Department supervised the project on behalf of its client, the Malaysian Agricultural Research and Development Institute (MARDI).

Using various controlled environment techniques, the project is designed to carry plant growth through the four seasons as one might experience in Canada, providing MARDI with the means to carry out special research for development of various plants which might thrive, for example, in Malaysia's Cameron Highlands.

Moreover, with the capability of making "snow" during the winter season, this facility also enables the public to observe or experience a situation never before seen in Malaysia.

With this first facility, Hydrogarden started with the winter season, and just recently moved to spring. With the one facility one would move from season to season every three months, enabling the public to see each season after a three-month lapse. Consideration is being given to expanding to four houses, each displaying a different season of the year. The public would then have the opportunity to experience all four seasons of Canada, all on the same day.



Sister Dorothy explains the pickle-making process to Michael S. Conway, Counsellor (Development) — Canadian High Commission, and Mrs Myra Conway

TRADITIONAL HOME-MADE PICKLES GO COMMERCIAL

Forty women from the Portuguese Settlement Women's Group in Malacca have turned pickles, formerly made simply for their own families' consumption, into a profitable business venture. With a financial contribution of \$4,028 from the Canada Fund for Local Initiatives to purchase equipment and renovate their work area, the women are able to produce 200 jars of pickles every six weeks.

The project, under the supervision of Sister Dorothy from the Canossa Convent, began on an *ad hoc* basis when a few women sold cakes and other delicacies to friends and neighbours during the festive season. Soon the demand for the traditionally flavoured pickles grew and, at present, orders come from as far away as Singapore.

The bottled pickle is unique to the Portuguese Settlement. The women work in groups of three or four to prepare the ingredients. They first sun-dry a variety of seafish locally known as *ikan kurau*. Cut into small pieces, this dried fish forms the essence of the pickle. According to Sister Dorothy, the recipe has been passed from "mother to daughter". She said that "it has a spicy flavour with lots of garlic, ginger and other ingredients which are a closely guarded secret". Needless to say, the pickles are a local delight. Sold at M\$3.00 per jar, the pickles are considered a bargain. They are often served with meals or spread on slices of bread to make a sandwich.

The State of Malacca has largely depended on tourism and agriculture for its income. The State Government is seeking to develop the industrial base of the economy by providing incentives for investors. Rather than waiting for industry to come to them, the women involved in the Portuguese pickle-making project are helping themselves to develop a small cooperative business which can expect to be self-sustaining in the future.