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**Rocky time for DIC ‘marriage’**

By Gazette Staff

PHUKET: In a stormy meeting in the Dulwich International College auditorium on April 19, the school’s CEO and founder, Dr Arthit Ourairat, clearly failed to allay parents’ worries about the future of the school.

Central to the parents’ concerns is the relationship between Dr Arthit’s team and the franchise, Dulwich College, London (DCL), with several parents making it quite clear that if the Dulwich name goes, so will their children.

In his initial presentation, Dr Arthit said that he was distressed about “a lot of rumors – all out of the blue”.

Addressing these rumors, he said, “We will, now and in the foreseeable future, not break with Dulwich [London].” He added, however, “We have had problems adjusting to inter-cultural management. The system they use in London may not work as well at a school half a world away... so we have to modify.”

He also denied “rumors” that Dulwich would become a bilingual school. “It never occurred to me. It’s not true,” he stressed.

He attempted to lay the blame for the current problems on the recently-fired headmaster, David Cook, who had made an “inflammatory, unnecessary report” to DCL, criticizing the decision, finalized last week, to close down the “feeder school” on Koh Samui, and claiming low morale among teachers after they had been required to pay tax on housing and tuition fees for their children.

“These are petty things of detail,” Dr Arthit said. “We don’t understand why [they] should be reported to Dulwich in London. He stressed once again, “Now it has been cleared [up] – it’s a matter of technical detail how we can work out the problems together.”

In the ensuing question-and-answer session, however, when pushed for an answer as to how certain he was that the marriage between Phuket and London would continue, Dr Arthit said, “Ninety percent.”

For some parents this was not good enough, and they pressed for the CEO’s reasons for not bringing a DCL representative to the meeting, or for not postponing the meeting until Ralph Mainard, Dulwich College’s Deputy Master with responsibility for external affairs, could be present.

Mr Mainard was expected to arrive in Phuket on the evening of April 19.

Dr Arthit Ourairat (center) and new headmaster, Dr George Hickman (right), with members of the new Dulwich International College team, after their meeting with parents on April 19.

Mr Mainard said that he had been unaware until the previous night that Mr Mainard was coming, and added that he would not be able to meet with him because he himself had to fly back to Bangkok.

However, parents were welcome to meet with Mr Mainard themselves, he said, adding that his representatives would be talking with the Deputy Master at a meeting arranged by James Batt, Joint Managing Director of Laguna Resorts & Hotels.

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Clearly reluctant to wade into the situation, Mr Batt nevertheless cleared the fog by taking the microphone and telling the assembly that the relationship with Dulwich London was “a marriage in distress”, but that great efforts were being made on both sides to mend the relationship, with himself as “marriage guidance counselor”:

“A Phuket without Dulwich Continued on page 2

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**Similans tsunami detection station now operational**

By Sangkhao Leelanapaporn

PHUKET: The first of nine tide-monitoring stations is now operational on the Similan Islands’ Koh Mieng and the remaining eight should be ready within six months, the head of the Royal Thai Navy announced on April 20.

The project was announced by Navy Commander Admiral Surin Roengarom, who chaired a meeting with officials from all of the six tsunami-affected provinces, held at the South Sea Resort Hotel in Karon.

The island-based facilities will monitor seawater levels around the clock for sudden changes following seismic events and will issue emergency evacuation orders to coastal areas should the possibility of another tsunami arise.

Adm Surin noted that the December 26 tsunami was preceded by a 40-centimeter drop in the sea level in some locations, whereas the March 28 earthquake produced a drop of 6cm at Koh Mieng, where the monitoring station has been operational on a trial basis since mid-January.

Given Koh Mieng’s remote location, 35 nautical miles off the main coast, detection of a sudden large drop in sea level should provide vulnerable coastal areas with about 20 minutes’ warning of an approaching tsunami, he said.

He said other proposed locations for such stations included Tapao Noi and Racha Noi islands in Phuket Province; Sikow Island in Trang; Tarutao Island in Satun; and the Surin Islands in Phang Nga.
Marine Police on lookout for oil smuggling

PHUKET CITY: Despite the recent rise in diesel price of more than 20%, local authorities say there is still no sign of a resurgence of large-scale smuggling of oil into Phuket.

Pol Lt Col Prasopchai Bunleuisin, Deputy Superintendent of Marine Police Region 5, explained that most of the oil smuggling along the Andaman Coast takes place in waters off the coasts of Satun and Trang, near the border with Malaysia.

Last year, there were only six seizures of smuggled oil, all around Satun and Trang. Three of these were offshore, he said. The largest single seizure was 3,000 liters.

As of January 1 this year, there have been just three cases of diesel fuel smuggling, all in Satun, with the largest single seizure being 800 liters.

Col Prasopchai said that the Marine Police worry that fisherman may smuggle “Green Oil” into Phuket, which is sold in international waters to Thai fishing boats at a subsidized price of about 16 baht per liter.

Fishermen who smuggled the Green Oil into Phuket could resell it at a profit, he pointed out.

The Phuket Marine Police would keep a sharp eye on privately-owned vessels contracted to sell the Green Oil to ensure that no smuggling is taking place, he said.

Fishermen in Phuket went on strike on April 5 to protest the government’s refusal to fund greater diesel fuel subsidies, but the strike was called off in Phuket at midnight on April 6, Col Prasopchai said.

Motorbike taxi ‘cowboys’ to come under the law

PHUKET CITY: Motorcycle taxi drivers in Phuket will have to be registered and their vehicles fitted with yellow license plates from May 11, it was explained at a seminar at The Metropole hotel on April 18.

Regulation 13 of the Car Act of 2004 will come into force on May 11, Phuket Provincial Transportation Office Chief Technical Officer Teyaruth Prasertphol said, adding that registration of motorbike taxi drivers would start on that day and would continue until September 7.

He explained that motorcycle taxi drivers operating unlicensed after that date could face a fine, which has yet to be set.

“Licensing is a good way of controlling the ever-increasing number of motorcycle taxis,” he said.

“It can only help to increase passenger safety if we have personal information on each driver — and it makes it easier for us to prosecute them if they should injure a passenger.”

By Anongnat Sartpisut

WIN OR LOSE? Motorcycle taxi drivers, who operate collectively in groups called win, gather information about the new laws that will regulate them from May 11.

To register, each motorcycle taxi driver will be required to pay 150 baht for a three-year license allowing them to ferry passengers commercially; an annual tax on their commercial license of 100 baht; 100 baht for a yellow plate, plus 10 baht for a motorcycle test specifically for motorcycle taxi drivers and five baht for the registration form.

PPTO Chief Suraphon Tarrungruangwee said that in February statistics indicated that there were 3,483 motorcycle taxis operating from 303 win — or groups — around Phuket, although he added that the numbers are increasing all the time.

Pol Lt Col Jirasak Siansak, Inspector of Traffic Police at Phuket City Police Station, said that the new regulations could deter criminals from disguising themselves as motorcycle taxi drivers.

Col Jirasak added that the provincial authorities had tried, and failed, to control motorcycle taxi drivers, but as the authorities now had the backing of the law, this should be easier to do.

From page 1 International College [would be] a poorer Phuket,” he added.

The newly appointed Academic Director, Dr George Hickman, in his presentation, stressed his aim to maintain the school’s high standards. “There is no need to worry about discontinuation in any way,” he said, adding that his door would be open at any time to parents.

“Do we need to improve our public relations?” he asked.

“I think so. I need your help in healing that situation.”

An indication of how much healing will be needed was given by an emotional Debbie Cook, wife of the fired headmaster, who emphatically denied that her husband had compiled the damning report allegedly sent to London, and who detailed the less than subtle way in which her husband had been removed from his post.

She said that after Mr Cook had refused to sign a letter of resignation, the family had been given three days to pack and leave.

Their car had been taken away, phone service and Internet access had been cut, and the locks on the headmaster’s office had been changed. The family’s children had been barred from further education at the school, she added.

In response, Dr Arthit vowed to pay Mr Cook four months’ severance pay and to allow his children to finish the school year.

The meeting finally dissolved after Dr Arthit appealed for parents to be patient while the discussion continued.

The previous day, a meeting between Dr Arthit’s team and teachers at the school was considerably more subdued, not least because video cameras were deployed around the room and trained on the staff.

One teacher, who described the meeting as “tense”, commented, “No one was going to put a hand up and ask provocative questions.”

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Phuket Gazette
April 23 - 29, 2005
PHUKET CITY: The Phuket Provincial Administration Organization (OrBorJor) has announced that it intends to build an art gallery for the province, after the successful opening of the “Painting Phuket, the Pearl of the Andaman” art exhibition on April 8.

OrBorJor President Anchaloe Vanich-Thepburat said the art gallery would contain art and literature, and artefacts relating to the history of Phuket.

There could even be two galleries, one in Thalang and one in Phuket City, said K. Anchaloe, adding that the OrBorJor would ask the government for 300 million baht to pay for them.

However, even if the government did not approve the budget, the OrBorJor would press on with the project on its own, she said.

“Painting Phuket, Pearl of the Andaman”, which was held at Central Festival Phuket until April 20, featured 210 works by 70 artists, Thai and foreign.

Former Prime Minister Chuan Leekpai, himself a renowned amateur artist, chaired the opening of the exhibition.

“This is a great exhibition of pictures about Phuket, particularly as it reflects Phuket before the tsunami,” he said.

He also said, “It is important for society to support artists, but there are few exhibition facilities in this province.”

-- Anongnat Sartpiset

PHUKET: Two people died on Phuket roads over the Songkran period, one less than last year.

Another 359 were injured between April 8 and 13, compared with 424 last year.

The deaths occurred on April 10 and 12. Both victims were male.

The figures were well below the official target of no more than five dead and 611 injured.

This year’s ‘target’ was raised from last year’s figures to reflect the rise in the island’s population, officials had said earlier.

Speaking from the Songkran Safety Center set up at Provincial Hall to track the annual carnage during the Thai New Year festivities, Vice-Governor Supachai Yawoonsu said the network of eight major police checkpoints, manned by 304 officers, had been effective in keeping casualties to a minimum.

Police at all of the checkpoints were busy writing tickets and collecting fines from violators on a variety of infractions, including: Driving without a license 20,475; drunk driving 286; riding a motorcyclist without a helmet 6,551; riding a motorcycle without a helmet 6,551; riding a motorbike recklessly 3,624; and speeding 286.

Songkran checkpoints ‘successful’

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Andaman Sea: Six passengers and seven crew spent more than seven hours in the water on April 11 waiting to be rescued by a liveaboard diving vessel.

Within six minutes, the boat had sunk. The captain managed to send a mayday message and release an EPIRB (emergency position-indicating radio beacon), as crew and passengers grabbed life jackets and signaling equipment and jumped overboard.

However, of whom was injured, used torches and other signaling equipment to try to attract the attention of two passing fishing boats about 45 minutes later, but without success. They also were unable to alert passing fishing boats until, at 8.15 am, they were finally spotted and rescued.

The 25-meter Rhapsody was three days into a four-day liveaboard trip. Oceanic Diving Center Managing Director Mona Fristedt told the Gazette on April 12 that the cause of the sinking was a mystery. She said, “The boat wasn’t hit, there were no problems whatsoever before this happened … the sea was calm, there was no wind, there were no other boats around.”

Ms Fristedt, who has run Oceanic Diving Center since 2001, said it may become clearer what happened once insurance investigators have examined the boat. “It’s lying pretty deep, about 40 meters [down], but we’re going to have a look and the insurance company will look too, to see if it’s salvageable,” she said.

Ms Fristedt said she was reluctant to comment further because of the impending insurance investigation. However, in an email released to the diving community, she wrote, “This is a boat operator’s worst nightmare. I have to admire our guests for being so calm under such circumstances and, of course, our wonderful Thai crew, as well as the diving staff.”

Evacuation plans under discussion

PHUKET CITY: Plans for evacuating Patong and other parts of Phuket during an emergency were discussed at a workshop on April 20.

The workshop was arranged by Vice-Governor Niran Kalayanaprakorn and former Vice-Governor Pongpoo Kettongth, who is now Deputy Director-General of the national Disaster Prevention and Mitigation Department.

Evacuation plans for each district of Phuket were due to be devised at the workshop, which was expected to last two days.

Phuket Governor Udomsak Usawarangkura said that signs indicating evacuation routes should be in place before the end of the month; these will be temporary posters, and will later be replaced by permanent signs.

The new V/Gov Pongpoo said the evacuation plan for Patong should be drawn up first, as it is a tourist area.
In very poor taste

KATHU: Police arrested a 66-year-old English language teacher from Canada on charges of sexually molesting a minor, after the man allegedly enticed his five-year-old student to perform oral sex on him by covering his penis with honey.

At 9:40 pm on April 18, a team of Kathu District Police officers led by Pol Capt Serm Kwanimit entered the home of the suspect at 7/3 Moo 4, on Soi Pattana in Chalong. They had a warrant for the man’s arrest on charges of sexually molesting a child under 15 years of age.

Thus far, the man, who has been living in Thailand for six months every year in recent years, has denied the charges.

The suspect, the correct English language spelling of whose name was not available as this went to print, was allegedly hired by a 40-year-old Thai woman to provide daily English language lessons to her five-year-old adopted son at a rate of 3,000 baht a month. The lessons were held near the end of February in a government-provided apartment for employees of Patong Hospital, where the man’s Thai wife was employed as a nurse.

The boy’s mother told police she had been sending her son to study with the Canadian every day in the late afternoon. All appeared to be going well, until one day she was walking along Patong Beach with the boy when they saw a woman selling bottles of honey from two baskets suspended from a shoulder pole.

When the boy noticed the brand of honey she was hawking, he recognized it and told his mom, “that kind of honey is sweet”. When she asked how he knew this, the ugly truth was revealed.

The boy said his English teacher rubbed honey of the same brand on his penis at the end of every lesson and then put his sex organ in the boy’s mouth. The teacher then masturbated himself to orgasm, the woman quoted her son as innocently revealing.

Upon learning this, the mother immediately filed a complaint with the Kathu Police and ended the boy’s English lessons. At about the same time, the man’s wife quit her job and the pair moved to Chalong, where he was eventually arrested.

Police said the investigation into the man had to be conducted though police in Bangkok, which explained the delay in making the arrest. Police were last reported to be investigating further to see if any similar charges were filed against the suspect in the past.

Source: Siang Tai

IMMIGRATION NIGHTMARE

BANDAR SERI BEGAWAN: Visa runners in Phuket might like to gripe about having to pay 200 baht/day overstay fines, but considering the punishment meted out to a Thai man who overstayed his visa in Brunei perhaps they don’t have it quite so bad.

Wanchai Thinsombun, 38, was sentenced to six months in jail and three strokes of the cane after pleading guilty to overstaying in the country for 2,102 days.

Source: Borneo Bulletin

AWHOLE NEW

Phuket’s west coast hotels represent the very essence of the region’s most vibrant modern-day industry: tourism.

They are the heartbeat, the source of employment for thousands of locals and, in large part, the international face of Thailand and a major reason why people come to this island.

As a result, the damage they suffered from last year’s tsunami was a painful blow to the region’s financial epicenter.

Phuket’s larger hotels have always made major contributions to the welfare of the communities surrounding them, if only by dint of the fact that they create jobs, and through them, stability and security for local families.

Lately, however, some hotels – even those they have been hit hard by the tsunami’s fiscal after-effects – have played an extra role: that of unofficial distributor of relief funds to their staff and to needy communities, both in Phuket and further afield.

Immediately after the disaster, each establishment’s first obligation was to its members of staff.

Within days, the Inter-Continental Phuket Resort set up a 100,000-baht scholarship program to support promising students from three local schools.

Further north along the west coast, at Bang Tao, several of the hotels in the Laguna complex were damaged by the tsunami, but within 24 hours of the disaster, guests had already donated substantial amounts toward the rebuilding of nearby Kamala.

Within five days, a webpage and bank account had been set up by the resort chain to facilitate donations and to keep donors up-to-date with progress made.

More than 19 million baht has been donated to date, through the initiative of both guests and management.

The hotels have also added an optional US$2 onto room rates, with the proceeds going to tsunami relief.

But the hotel has kept all of its staff’s needs. One million baht went toward replacing destroyed vehicles and 800,000 baht toward the rebuilding of staff houses.

Within days, former hotel guests had sent 4 million baht for the Holiday Inn to distribute to tsunami victims.

On the insistence of former guests, some 26 small businesses outside the hotel were allocated 200,000 baht, with the promise of more to come.

The donations were not solicited; they came as spontaneous gestures of appreciation from visitors to the island who had struck up friendships with the Holiday Inn staff and local businesspeople.

The Holiday Inn, on Patong’s seafront, had almost its entire ground floor gutted by the waves, initially rendering the hotel inoperable.

But the hotel has kept all of its staff’s needs – despite the considerable financial setback – and the Busakorn Wing of the hotel reopened in April.

The hotel, in conjunction with the local Rotary Club, has also set up a 750,000-baht scholarship program to support promising students from three local schools.

The Laguna Phuket Resorts and Hotels group has decided that the funds it is raising will be used locally, and will support long-term recovery, such as the building of schools and fishing boats, rather than short-term relief.

PHUKET GAZETTE April 23 - 29, 2005

PHUKET'S HOTELS HAVE BEEN COBBLERED WITH A DOUBLE WHAMMY: many were damaged, some quite badly, by the December 26 tsunami, and all were hit by the slump in tourism that followed the disaster.

Yet, rather than turn inward and concentrate on their own woes, many Phuket hotels, within days of the wave, were working tirelessly and effectively to alleviate the suffering of the community around them and even of communities 100 kilometers or more away in neighboring Phang Nga Province. Here, Gazette staff look at the work they have done, and continue to do.
MEANING TO ‘HOSPITALITY’

In the 20-20 vision of hindsight, many observers have criticized the rashness with which donors threw money at what seemed like the nearest worthy cause, with the result that many needy souls went without, while and some smooth operators cashed in.

Debbie Dionysius, Director of Destination Marketing at Laguna, concurs. She said, “Initially, we were anxious to spend in order to prove that we weren’t holding on to the money.

“But now our attitude is different. We’re holding our breath for the moment while looking for worthy projects.”

One of these projects may well be a permanent boatyard in the vicinity of the hotels or in the Laguna grounds, to create employment for locals.

The hotel group is also currently investigating ways of setting up an alternative source of income for staff members’ families on Surin and Bang Ta Beaches until the island’s tourism industry recovers.

Whatever Laguna decides to do with the donations, it is likely it will use local labor rather than volunteers, as this will stimulate the local economy.

Many hotels in Khao Lak were devastated, including Andrew Kemp’s Sarojin Resort, which was destroyed just days before it was due to open.

Mr Kemp, the owner and executive director, has been buoyed financially and emotionally by support from friends and business associates around the world.

He also favors a slow-but-sure release of donations directly into the local community.

He said, “We have [donated] money in the bank and we’re releasing it gently, because if we give money to one particular source, others are bound to get upset.

“In matters like this, you have to start with your neighbors. We’re not big so we have to focus on immediate problems. Like everyone else, we want to see where the money goes.”

Mr Kemp is determined to rebuild his resort, although the tsunami has changed his approach to business.

He explained, “This tsunami levelled everybody here; it has had a homogenizing effect, and one of the results of these recent events is that we will run this place with a more personal touch.

“We made the decision to rebuild at 3 am on December 27, even though it will cost us 2.5 to 3 million baht a month to keep it going, but we believe it will pay off, in a personal sense.

“All of our staff received an EQB – an earthquake bonus – and were relocated to safe havens. We have told them that they don’t expect from an expat couple – and many were bused back to their respective hometowns for the duration.”

Mr Kemp’s wife, Kate, is aware of what the re-opening of the resort could mean for the revival of the area.

She said, “While the team here is still very sad, we also recognize that, with our international reach, we are in a strong position to help contribute to the rebuilding of the Khao Lak community.”

Kate Kemp, The Sarojin

‘While the team here is still very sad, we also recognize that, with our international reach, we are in a strong position to help contribute to the rebuilding of the Khao Lak community.’

Fixed his hotel – and people’s lives: Wolfgang Meusburger, Holiday Inn GM and General Manager for Resorts, Southern Asia, of the Inter-Continental Hotels Group.

Back in Patong, at the Bursari Hotel, which is next door to the Holiday Inn, Mike Inman has made a determined effort to distance the hotel from the relief effort.

“We don’t touch a penny of the donations,” he said. “We merely advise donors to give directly to the Queen’s charity or to the Red Cross.

That way, people far and wide can and will benefit.”

“After the tsunami, we drew up three priorities: to help our immediate neighbors and staff, to get the hotel up and running again, and to get people back to Phuket.

“We’ve kept all of our staff on and were even able to distribute a service charge to them for February.”

But, as has been the case with Andrew and Kate Kemp, the tsunami has been a learning experience for Mike Inman, too. He says it gave him a chance to see them “other side” of the island’s expat population.

He explained, “I’ve been on Phuket for four years, and I have to say that people are a little too prone to judge a book by its cover here.

“But what I saw after the tsunami was really impressive. People were wonderful – there were so many unsung heroes,” he concluded.
There are few better ways of cooling off during the heat of the day than by taking a dip. For those who don’t live right on the beach, this usually involves the inconvenience and expense of a trip to a swimming pool, either public or in a health club.

Some are lucky enough to have a pool in their own garden, but the 400,000-baht cost puts this out of the reach of many people.

Or at least it did, until the “Jaidi pool” arrived in Phuket. Imported from France by Fant-Asia Co Ltd in Central Festival Phuket, a Jaidi pool costs between 14,000 and 20,000 baht.

The “Jaidi” – when pronounced “jai dee” it means “kind-hearted” in Thai – is a folding pool, available in diameters of 3.6 meters or 4.6m and a water depth of between 60 centimeters and 80cm.

Fant-Asia Managing Director Wongkarn Karnjananopinit said the relatively low price of the Jaidi – a top seller in France and launched in Phuket this month – puts a pool within the reach of many families.

“Private pools are no longer only for rich people,” she said. “Now the less well-off can own them too. The Jaidi is especially good for families because parents can now relax by their pool with their children.”

The main body of the pool is made from reinforced PVC but an inflatable ring around the rim of the pool gives it flexibility.

K. Wongkarn acknowledges that the Jaidi cannot really compare with a conventional, concrete pool, but, she said, “The Jaidi is aimed at a totally different market – one where cost is more of an issue and affordability is key. “Plus, the Jaidi is more versatile. It’s easy to install – all it needs is a flat area of land – and because it is collapsible, it’s easy to move around from A to B.”

She continued, “In future, people’s lifestyles will change and they will have more time at home. But they will still work hard, get stressed, be exposed to irritations such as traffic congestion. But when they get home, they can relax in the water. “Through the pool, they can relax, and have fun with their families and friends,” she said.

Fant-Asia can be contacted at Tel: 076-264021 or 076-224444.
Deputy Interior Minister Sermsak Pongsapit as expressed support for extending closing times by one hour for venues in declared entertainment zones and in provinces designated as tourism destinations.

Sermsak, who is responsible for enforcing the closing times for entertainment venues in Bangkok, as well as the North and South of Thailand, conceded that tourism is an important issue, but said the pros and cons of such a move would first have to be studied.

“I agree with the call to be lenient on closing times for entertainment places in entertainment zones at tourist destinations. Their closing times may be extended by an hour,” K. Sermsak said.

He added that Interior Minister Chitlada Wannasatit would convene a meeting of his deputies to define a framework for enforcement after the Songkran holidays.

K. Sermsak said he would soon hold a meeting with nightspot operators in areas under his supervision to discuss how best to enforce closing times.

Currently nightclubs and bars inside entertainment zones may stay open until 2 am and pubs, discos, cafés and restaurants with live bands or cabarets, in the same zones may be allowed to stay open until 2 am and pubs, discos, cafés and restaurants with live bands or cabarets, in the same zones may remain open until 1 am.

Extortion control: Motorcycle taxis nationwide will be required to be registered from next month as part of a government policy to eradicate organized extortion rackets.

All motorcycle taxi drivers will have to register their bikes to obtain a license, after which a yellow sticker will be fixed to the motorcycles to distinguish them from other motorcycles.

Registration is scheduled to start May 11 and must be completed by September 7. Afterward, it will be illegal for any motorcycle rider to operate a taxi service without holding a license or registering his or her vehicle.

According to the statistics last updated on February 28, 2005, Thailand has 12,895 motorcycle taxi stands and 287,779 motorcycle taxis.

Crap shoot: People who eat somtum face a health risk because many ingredients of the popular papaya salad have been found to be substandard or contaminated with cancer-causing toxins, according to a food survey report released by the Medical Services Department.

“One in four consumers may contract diarrhea or other illnesses from contaminated somtum ingredients,” food researcher Prakai Boriboonsong said.

K. Prakai said his survey was based on 202 samples of ingredients and 76 samples of somtum dishes collected from around Bangkok. Some 88% of the samples from food courts were found to be unhygienic. In restaurants the proportion was 66%, while street and market stalls were the least dangerous at 33%.

Some 95% of the dried shrimp tested had been laced with food color and 15% of peanuts were contaminated with aflatoxin, a mold that can cause liver cancer.

About 20% of chilies, tomatoes and cabbages had insecticide residue.

Touch of gray: Chiang Mai housewife Parichat Wanichrungrungrengchai has opened a hair salon dedicated to plucking unwanted gray hairs from the heads of its customers.

K. Parichat, who started the business as something to do in her spare time, now runs a full-time salon that nets her 20,000 baht a month. She said the business, which is the first and so far, it seems, the only one of its kind in Thailand, is so popular that she has been hard pressed to recruit enough staff to cope with the growing demand.

The service attracts an average of 20 customers a day, who are charged an hourly rate of 80 baht. Most customers with a moderate amount of gray hair spend two hours a month at the shop, she said, and almost all of them come back for more. The growing demand.

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W

ith the Songkran festivities behind us and the begin-
nings of the low season staring us in the face, busi-
ness owners are confronted with the daunting question: “What’s next?”

Perhaps you have seen the T-shirts listing the annual disas-
ters that have befallen the tourist industry in Thailand ev-
ery year, starting with Y2K in the year 2000, 9-
11 in 2001, followed by SARS, bird flu and now the
 tsunami at the end of 2004. Oh sorry, I forgot
about the Muslim unrest in the south but I wasn’t
sure which year to file that one in.

So, what is next? What can we look forward to next year? Me-
tors? Locusts? The Black Plague? Or may-
be the government will decide to close all bars
at 11pm?

Since every year
the disaster is something
we never could have imagined, maybe we
should put our collective
heads together and try
and guess what it will be
next year.

Send your favorite
suggestion for next
year’s disaster to bu@gusinfo.
c.co.th and the winner will receive
a free copy of the best selling
book in southern Thailand, How
to Survive Bankruptcy and Still
Look Good.

Seriously, survival is a con-
cern for many busi-
nesses. Even at this
early stage in the low season, tour-

related companies are planning for ear-
ly closure, reducing hours and staff.

Several enter-
pises have closed
t heir doors for good or hung up a FOR
SALE sign. Hotels face single-digit oc-
cupancy rates and even lower yields.

Tour booking of-
cices are fighting
gainst deep dis-
counting while restaur-
tants are cutting operating
hours and menus. And only God
knows how all the tailor shops
stay in business.

So, what is next? Is this a
time of financial contraction and
a period to reserve one’s cash for
deeper days. Is it time to bail out?
Or is this the prime opportunity
to expand one’s operations?

Our crystal ball has been a
bit cloudy of late, so we thought
we would enlist
some local business-
people to gauge their
opinions of the fu-
ture business pros-
pects in the Krabi area.

We asked Vi-
chavin Wichaidit for
his view on the cur-
rent economic outlook. K. Vichavin is a
director of Hospi-
tality Management
Co, a Bangkok-bas-
ced hotel manage-
ment company with
several properties in
its portfolio. He is
doctor and Director
and Head of Real Estate Property
Management for Krabi Consult-
ants, the largest property
company in Krabi.

In both spheres of business,
K. Vichavin is guidedly opti-
nistic about future business pros-
pects.

“Hotels in many areas of
southern Thailand may benefit
from the after-effects of the tsa-
numi, as foreign tour operators
seek destinations to replace Phi
Phi and Khao Lak,” he says. He
continues to receive inquiries for
properties in the Krabi area as
well.

However, he cautions that
the financing of future projects
could be problematic if the
banks increase their risk rating
on the southern provinces, there-
by making loans more difficult
to obtain.

More cautious about busi-
ness prospects over the next six-
to-12 months is Chuan Phuaka-
luan, the ex-Mayor of Krabi
Town, owner of Krabi Resort –
the oldest resort in Ao Nang –
and one of the largest property
owners in the area.

K. Chuan has ridden the
waves of many economic cycles
over the years. Now, though, he
is concerned about possible fu-
ture tsunami activity, recurring
earthquakes and the effect these
may have on tourist arrivals.

K. Chuan is right to be
wary, as he owns large tracts of
beachfront property in the Krabi
area and on surrounding islands.

As usual, K. Chuan has several
large projects under development.

However, he feels that the
natural disasters of the tsunami
may have slowed the rise
in land prices, and K. Somkiet
thinks some people with heavy
bank obligations may be willing
to sell property at 20%-30% dis-
counts.

However, he feels too that
the perception of growing unrest
in the southern provinces and the
increasing danger of its spread to
more tourist-oriented areas will
have a much greater effect on
land prices and long-term invest-
ment psychology.

He added that he believes
the government has realized it
needs to change its policies to-
wards the south and states there
are many groups working to ad-
dress the issues and reduce ten-
den
cisons that future generations
may have on tourist arrivals.

“Such events shouldn’t af-
fect the overall level of
investment in Ao
Nang and the sur-
rounding area” says
K. Somkiet.

He believes
that with crisis
comes opportunity.
The opportunity, for
instance, future investors in
beach-area resorts and businesses will
have to face stricter zoning ordi-
nances, said K. Somkiet,
adding that the cur-
rent situation could
also be an opportu-
nity for savvy inves-
tors to make a time-
ly investment.

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numi may have slowed the rise
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Overall, K. Somkiet be-
lieves that Ao Nang is a prime
location, clean, safe and attrac-
tive to many different classes of
investors. While there may be a
temporary slowdown in some
projects, he is confident that the
area will rebound in the near fu-
ture.
NEW ZEALAND BOUND: Hotel and hospitality students Janjira Boonsob (left) and Kesara Soyson (right) of Phuket Technology School are congratulated by the college’s Chief Executive, Narong Thavakupta (center), after being accepted into the Waikiki Institute of Technology, New Zealand.

PICTURES AT AN EXHIBITION: Former Prime Minister Chuan Leekpai (ivory shirt, foreground), enjoys the ‘Painting Phuket: the Pearl of the Andaman’ art exhibition at Central Festival Phuket recently.

AUSTRIAN AMITY: (right) Dr Heidi Burkhart, MD of Hilfswerk Austria Foundation (HAF), and Anchalee Vanich-Thepabutr (left) at a signing ceremony to cement an agreement for HAF to fund – at a cost of 500,000 euros (approximately 28 million baht) – the Austrian-Phuket Community Center on Koh Sireh.

READY, CHEDI, GO! Thai and foreign children alike enjoy the delights of an art exhibition as well as a traditional Songkran at The Chedi Phuket. Exhibiting artist, Mike Kuhlmann (rear, left), and the GM of The Chedi Phuket, Daniel Meury, make sure that everyone has fun.

THE NAVY LARK: Rear-Admiral Amornchot Sujirat (rear, center) Chief of Staff of the Third Naval Area Command, leads the Charoen Pokphand Group in donating much-needed supplies to young Muslims on Koh Yao Noi, Phang Nga Province, recently.

FOR A GOOD CAUSE: (from left) Child Watch Phuket committee member Tanarat Kittiyakarn, Manager Nalitya Attapokthanakom and Director Friedrich ‘Sam’ Fauma receive a donation of US$6,000 (approx 238,000 baht) from Child Watch Germany Director, Johanna Stengel.
One thing that Phuket has but which was lacking in Penang when the Penang Heritage Trust was launched nearly 20 years ago, says Salma Nasution, is a "sense of ownership". There is a much higher level of awareness and civic pride here in Phuket. The sense of belonging is much stronger than it was in Penang, as the people who own their houses and are proud of them," she says.

The Penang Heritage Trust was formed in 1986, with the aim of preventing the destruction of Georgetown's historic buildings after rent control was repealed.

Rent control was introduced after World War II to ensure a supply of affordable housing for local people.

It meant that the owners of the buildings could not sell them to any of the legion of property developers who were descending on Penang.

But it also meant that many owners saw no reason to do any more maintenance than was absolutely necessary.

At the same time, their tenants had no real connection with their homes, and viewed them merely as places in which to live, rather than part of their heritage, and something to take pride in.

The result, says Salma, "We had tenants who didn’t own the houses, and landlords who didn’t care about them."

The trust set about raising the awareness of landlords and tenants of just how closely the houses were linked to them, their families, their culture and their heritage.

It brought about the restoration of some of Penang’s most significant and beautiful buildings, and, through guided tours, talks and heritage trails, showed residents and visitors how the original residents of the Sino-Portuguese houses in the center of Georgetown had helped shape modern Penang.

At the same time, trust members campaigned for the introduction of planning laws and conservation guidelines, which could be used to protect Georgetown and other historic assets of Penang.

One tactic was to try to show the authorities that preservation made good financial sense, too. "We explained that the buildings could help persuade tourists to stay longer," said Salma.

Singapore, for example, developed heritage attractions to make tourists stay there one day longer."

However, it looked at one
into Straits heritage

stage as though the trust had done too good a job, and that what Salma describes as “a living vernacular” would be preserved and turned into nothing more than a theme park for tourists.

The trust then had to persuade the authorities to moderate their “touristy” plans.

Now, though, a balance seems to have been struck: the historic buildings are viewed as assets which should be protected, but they are inhabited by normal people, who have “real” lives that do not depend solely on tourism.

Tourism in Penang does still generate a considerable amount of money, although tourists are encouraged to take away more from their visit than just an example of local crafts.

Says Salma, “Historical tours explain the background of the buildings, and about local traditions and crafts, such as shoe beading, but then it’s important to take visitors to, say, a sarong shop, so they will contribute to the local economy.”

Phuket was very closely linked to Penang in the early years of the 20th century; Phuket children were sent to Penang to be educated, and the architecture of the growing Phuket Town was heavily influenced by that of Penang.

Phuket Town’s first hotel, the On On, for example, was designed by an architect from Penang, who also supervised the construction.

Central and local government have been looking for ways of exploiting Phuket’s own Straits Chinese heritage since the 1970s. Just as Penang provided the model for the creation of the historic parts of Phuket City, could Penang and its heritage trust provide the model for Phuket’s reconstruction and rebirth?

“There is a thin line between restoration for the right reasons and gentrification and beautification. If [an area] changes, it should change for the better,” Salma says.

“If [the authorities] want to start doing something now, they should be looking at derelict properties and giving the owners incentives to renovate them. [The restaurant] Bang Klung Jinda is a good example of what can be done.

Building facades should be preserved, and property owners should have access to “heritage advisors” who could give technical information, such as which materials to choose and also, where appropriate, how to restore interiors as well as exteriors.

The trick, though, is to reflect the reality of the present rather than strive for some artificial recreation of history.

Says Salma: “To make the most of heritage is to make the most of what is here now, rather than hide in the past.”
The Jacques Fauroux-designed Jeanneau Sun Odyssey 37 looks and certainly feels bigger than 37 feet (11.2 meters) when moored, helped in no small part by very clever interior ergonomics and clean lines.

Even a boat kitted out for a few days’ sailing seems clutter-free, thanks to the abundance of lazarettes and lockers.

The saloon ceiling is more than high enough to allow a six-footer to stand upright, something which, although almost unnoticed in the calm confines of the Boat Lagoon, can prevent a bumped head on choppy seas.

The saloon, which is decked out in teak veneer, is spacious enough to seat six people comfortably on the starboard-side U-shaped bench. There is also a three-seater bench fore of the nav station on the port side, which can be converted to a single berth.

The cushions, importantly, are comfortable and have removable, washable covers in case of any maritime mishaps.

The navigation station has its own adjustable spotlight, in addition to the halogen lights throughout, although plenty of ports allow adequate natural light in. The chart table hinges down to create yet more space.

Access to the engine – the owner upgraded to a 40hp Yanmar unit – is behind the hinged companionway. The boat has a 137-liter fuel tank.

The Jeanneau 37 is available in two- or three-cabin configurations. This model has two, one forward and one aft. Both berths boast space – 2.06 x 1.60 meters forward and 2.03 x 2.08 meters aft and a surprising amount of storage space.

The aft cabin has removable panels that allow access to the engine, steering and batteries.

While she may feel larger than she actually is when moored, out on the open water, however, her nimble characteristics suggest a smaller vessel with, the owner reports, the well-engineered keel/ballast ratio improving her handling characteristics.

He also says that she is ideal for solo yachting. “Everything in the cockpit, and the deck hardware, is perfectly positioned,” he says.

The instrument console features a Raymarine C70 multifunction navigation display. One of the benefits of this combined chartplotter, radar, course deviation indicator and fish finder is that its seven-inch color LCD display is viewable in sunlight.

The skipper can plug in a Navionics chart for all the information found on traditional paper charts plus spot soundings, as well as port plans and service guides. The unit also has a “man-overboard” panic button.

One addition the owner has made to the console – and which he recommends for all owners – is a high-output, low-drain blue LED forward of the pedestal. “It gives just the right amount of light at night,” he says. “Why didn’t Jeanneau think of that?”

The 29-square-meter mainsail is supplemented by a 38.5sqm furling genoa and an 85sqm spinnaker, giving this cruising sailboat a fair turn of speed.

The base price, ex-factory, for a new Jeanneau 37 is 102,241 euros (about 5.25 million baht).

For more information, contact Andrew de Bruin, Lee Marine International Marine Brokerage, Phuket Boat Lagoon. Email andrewdb@leemarine.com or Tel: 66 (0) 76-238803.
How does Mauritius – the “Pearl of the Indian Ocean” – measure up to you-know-where? Well, at 2,030 square kilometers, the very Frenchified republic is the Indian Ocean’s premier playground.

You can catch a wave or catch a marlin, get married, indulge a passion for water sports or horse racing, laze on the beaches, have a flutter at the gambling tables or a flirtation in the clubs.

Vacation, honeymoon or holiday of a lifetime, Mauritius always provides the ideal location. In short, it’s well up there with Phuket in many respects.

A 10-million-year-old volcano 1,800 kilometers off the southeast coast of Africa, Mauritius has long been a stopping-off point on the trade route to Asia. Portuguese, Dutch, French and British colonial rule added to the ethnic hotchpotch that made – and makes – up the island’s population, as did waves of Chinese and Indian immigrants.

The result is an enormous range of cultures and cuisines that blend harmoniously in near-heavenly surroundings.

Port Louis is the capital and main port of Mauritius, and is a picturesque place to wander about. The best views to be had are from Edward VII Avenue and Fort Adelaide, a 300-year-old citadel, while a lively covered market in the center of town gives some idea of daily life here.

Curepipe is the island’s main urban center, a pleasant town which lacks the atmosphere of Port Louis but has good shops and restaurants nonetheless.

Beyond, on the road to Flacceul, is the spectacular Trou aux Cerfs, a dormant crater 80 meters deep and some 350 meters wide that, from the rim, grants a view of the whole island.

Near Rivière des Anguilles, in the more remote southern part of the island, is La Vanille Crocodile Park and Nature Reserve, where Nile crocodiles imported from Madagascar – some 900km west – are reared.

The site offers a vast park with a nature walk through luxuriant forest studded with freshwater springs, while a small zoo adds to the attraction.

Of course, it’s really the coast that proves overwhelmingly attractive for most visitors to Mauritius, with big-game fishing, the beach, diving – there are marvelous coral gardens just meters offshore – and paragliding.

A combination of African, Asian and European dishes makes up Mauritian cuisine. The emphasis is on seafood, with garlic, ginger, onions and tomatoes playing a large supporting role.

On the shopping front, the best buys are silk, embroidered tablecloths, pottery, jewelry and locally-made pullovers.

A wide range of handcrafted 18-carat gold jewelry, unset diamonds, other gemstones and pearls is also available.

After hours, roulette, blackjack and slot machines are all on offer at L’Amitié, one of a number of casinos. Try your luck in a different way at the discos and clubs in Port Louis. The enigmatic Secrets is reckoned to be hot.

Finally, if you plan to get married, the ceremony can be carried out in any hotel by the Civil Status Officer. Fixing the necessary papers beforehand is simple – just bring your birth certificates – and the Registrar of Civil Status can provide details.

You can then proceed to the enjoyable business of a honeymoon, followed by the marginally more tricky phase of living happily ever after.
W inemakers in New World regions recognize the importance of place of origin in winemaking, but tend to attach greater weight to the grape variety. All wines are made from one or more grape selections. Chardonnay, sauvignon blanc and syrah are a few of the grape varieties that make wines with unique flavor profiles, intensity and style—depending upon the soil and climate where the grapes are grown.

Several thousand varieties have been identified, but only about 20 are familiar to most people. Each variety has its own distinctive flavor and texture. Grape varieties possess unique personalities, and winemakers tend to become specialists in one or more because much of a wine’s personality can be predicted by the biochemistry and heredity of the grape variety. For example, most of the flavor compounds in chardonnay wine are chemically “locked” by the genetics of the grape, but can be released through chemical interactions with tannin in the wood of wine barrels.

Riesling grapes are different; their entire flavor potential in wine is present at the wine’s birth and must be conserved rather than coaxed forth by the winemaker. Over the past few decades, winemakers have searched for the varieties that make the best wines in their specific regions. Wine producers have been able to respond to changes in consumer preference by replanting vineyards with different grape varieties.

For example, when red wine became popular in Asia in the 1980s because of its reputed ability to reduce the risks of heart disease, winemakers in some countries simply pulled out their white grapevines and replanted with red varieties.

Ultimately, however, the main reason winemakers in New World countries attach so much importance to grape variety is the ease with which consumers can understand wines named for them.

With European wines, consumers are forced to learn that white wine from Sancerre is made from sauvignon blanc or red wine from Rioja is made from tempranillo.

This has given wines labeled according to grape variety an edge in supermarkets and has put pressure on European producers to continue to endorse the supremacy of place of origin over grape variety.

Steven Roberto is a winemaker and restaurant consultant from California. He is the Wine and Beverage Director for the award-winning Baan Rim Pa restaurant in Patong. Email: stevenroberto@lycos.com

Kashmir if you can

The disposable pun-head of Kashmir came to me the moment I heard that a “British-style” curry house had opened in Cherng Talay, ready to serve the needs of us refuGBs.

And mightily successful Kashmir seems to be already, breathing some much-needed life into an area of Phuket which conjures up images of bucolic cider drinkers and restaurants reminds me of a wet weekend in Bromley, Saffron London. Or is it in Kent? No one really cares.

Kashmir prides itself – boasts, in fact – that it serves British-style grub. This, in an age when “authenticity” appears to be all, may seem like a self-inflicted shot in the foot.

But what is authentic these days? It’s a question to which Trevor Fisher – the owner of Kashmir and well-known man-about-the-island – and I address ourselves.

Take the Ploughman’s Lunch, that humble meal of Cheddar cheese, bread and a pickle which conjures up images of bucolic cider drinkers from the days of Thomas Hardy. This pub favorite was dreamed up by admen in the 1960s.

Did our Neopolitan friends back in 18th century really put pieces of candied pineapple on their pizzas? Unlike

On the menu

Kashmir

By Steven Roberto

The length of time it takes for food becomes “authentic” seems to diminish with each new fad; perhaps everything is now authentic simply because it is there.

The curry so beloved by Brits, and, increasingly, by others around the world (though perhaps not the 1.1 billion inhabitants of India) is both a modern invention and a classic cuisine in its own right.

When, in 1998, British Foreign Secretary Jack Straw famously proclaimed chicken tikka masala (CTM) as “…Britain’s true national dish...”, he was in some ways – correct.

Great Britain, so often described as a difficult country for foreigners to fit into, has effortlessly embraced all cuisines into its culinary canon, and generally – the accompanying cultures.

The grand old gal may have lost an empire but she has gained considerably more in other ways. This CTM – prepared by Kashmir’s chef Raju Nivre, formerly of Lumbini in Nepal, and, sadly, formerly of Le Meridien Khao Lak – brings together all of the components craved for in this intoxicating dish.

Visually, it is a stunning red color, with a dash of cream across the top and plenty more in the sauce. The aroma caresses one’s nose, with a dash of cream across the top and plenty more in the sauce. The aroma caresses one’s nose, with

The aroma caresses one’s nose, with

Kashmir’s prawn vindaloo.

Seriously hot, seriously colorful: Kashmir’s prawn vindaloo.

A plate of poppa … or pappa … you know, those thin, flat, deep-fried crispy things with relish.

Four of them, in fact.

Kashmir is quite a warm place, even on the rare occasions when it isn’t checkful of diners.

The temperature is added to because the kitchen door is open.

I like this, actually, because it is reassuring to see how clean the kitchen is, and one also gets to smell the food while it is being prepared.

But I’m ahead of myself.

My companion and I first enjoy a plate of poppa … or pappa … you know, those thin, flat, deep-fried crispy things with relish.

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**Get your brain in gear with The Monster Quiz**

1. Who, in 1014, were defeated by the Irish in the Battle of Clontarf?

2. Who was the High King of Ireland at that time?

3. What Italian phrase derives from schiavo vostro (“I am your slave”)?

4. A demisecucentennial anniversary celebrates how many years?

5. Which Jewish festival will be celebrated on April 23, 2005?

6. Where are the Lost Gardens of Heligan?

7. What is the “real” nickname of the Michelin Man?

8. What religious organization was founded by Josemaría Escrivá de Balaguer?

9. Walking north along the Rue d’Albe, I turn right into Boulevard Dauzac. In which city am I?

10. When was the first recorded case of an actor performing?

11. Who was the author and where did the performance take place?

12. Voodoo Child, DJ Cake and Brainstorm are pseudonyms for which techno artist?

13. Marshall Bruce Mathers III is better known by what name?

14. Which author and illustrator created the character Peter Rabbit?

15. Excluding the Sun, which is the nearest star to Earth?

16. Approximately how far away is it?

17. Who is the President of Spain?

18. What is detected by using the Schick Test?

19. Of the 116 known chemical elements, how many occur naturally?

20. Which was the first man-made element, and when was it created?

---

**Never a Cross Word!**

### Across

1. Smell.

3. Member of Church of Jesus Christ of Latter-Day Saints.

8. Resistance to movement.


10. Canadian trees?


18. Di Caprio movie about Howard Hughes.


### Down


5. Material Girl.

6. Belly button.

7. River animal.


12. Caesar’s words.


15. Robin Hood’s missile.

---

**Brain Buster!!**

Ning found four baht. Putting that four baht together with the money she had before her good luck, she now had five times the amount of money she would have had if she had lost four baht. How much money did Ning have before she found the four baht?

---

**ANSWERS TO LAST WEEK’S MONSTER QUIZ**


---

**SOLUTION TO LAST WEEK’S CROSSWORD**


---

**Hidden Words**

Hidden in the grid below are the surnames of at least 20 famous golfers. The names may read vertically, horizontally or diagonally. They may also read right-to-left or down-to-up. See if you can find more than your family or friends. Score: 10 or more, good; 15 or more, very good; 20 or more, excellent.

---

**ANSWERS TO LAST WEEK’S CROSSWORD**

1. Before finding the 4 baht, Ning had 6 baht.

---

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  - Tel: 076-254199 Mobi: 081-2031931
  - email: phuket@bdphai.com
  - web: www.bdphai.com

---

**Solution next week**

1. Who, in 1014, were defeated by the Irish in the Battle of Clontarf?

2. Who was the High King of Ireland at that time?

3. What Italian phrase derives from schiavo vostro (“I am your slave”)?

4. A demisecucentennial anniversary celebrates how many years?

5. Which Jewish festival will be celebrated on April 23, 2005?

6. Where are the Lost Gardens of Heligan?

7. What is the “real” nickname of the Michelin Man?

8. What religious organization was founded by Josemaría Escrivá de Balaguer?

9. Walking north along the Rue d’Albe, I turn right into Boulevard Dauzac. In which city am I?

10. When was the first recorded case of an actor performing?

11. Who was the author and where did the performance take place?

12. Voodoo Child, DJ Cake and Brainstorm are pseudonyms for which techno artist?

13. Marshall Bruce Mathers III is better known by what name?

14. Which author and illustrator created the character Peter Rabbit?

15. Excluding the Sun, which is the nearest star to Earth?

16. Approximately how far away is it?

17. Who is the President of Spain?

18. What is detected by using the Schick Test?

19. Of the 116 known chemical elements, how many occur naturally?

20. Which was the first man-made element, and when was it created?

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**Solution next week**

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**WATERY BEGINNINGS**

No, this isn’t another of my lectures on what we should do to improve ourselves in the wake of the tsunami, although the title may give you a clue as to the topic.

If you are a native of Thailand, or simply familiar with the kingdom’s many festivals, then you may have already guessed that the word “watery” in the title can refer to just one thing: Songkran.

The word Songkran comes from the Pali language of the Theravada Buddhist scriptures (Sanskrit) and the Sanskrit word (Sankranti) for movement or change.

This is a reference to the fact that April 13, when the festival takes place, is the day that the sun changes its position in the zodiac – thus beginning a new year.

However, the celebrations are also known as the “water festival” because many people believe the water will wash away your bad luck. One can begin the new year with a clean slate.

So every year in April, many Thais return to their home towns to celebrate this tradition. Songkran also provides the opportunity for the family to come together and show their respect to the older generation by pouring lustral water onto their hands.

In return for the respect offered, the older generation wishes the younger good luck and prosperity in the coming months.

The festival starts on April 13, which is known as Maha Songkran Day, and this day traditionally marks the end of the old year. The following day is Wan Nao, and April 15 is known as Wan Thaloeng Sok, and it is on this day that the New Year begins.

However, the length of the festival can differ, depending upon which part of Thailand you live in.

Here in Phuket, the most spectacular day is Maha Songkran Day, with the celebrations on the following days being far more subdued. On April 13, all work grinds to a halt, people climb into their pick-up trucks loaded with barrels full water, ready to join in the celebrations.

Obviously, with Phuket being the tourist destination that it is, the festival has become a little more superficial and hordes of people carry – and use – large water pistols.

However, the main elements that originally made Songkran what it is still remain. The ability to unite families, friends and communities for a few days has not been lost, and the Thais do not seem to be too disheartened by the tourists joining in with the festival.

In fact, if anything they seem to agree with the old cliché – the more the merrier.

**GEMINI** (May 22-June 21): If you’ve recently given in to the urge to spy on someone, you are about to find out that two or possibly three can play that game; if you feel that mistrust is ruining a relationship then instigate a heart-to-heart conversation. It could easily turn out that the heat has been firing your imagination.

**CANCER** (June 22-July 23): The last week of April starts off on a high note for Virgoans. Disagreements are highlighted and you should play by your rules.

**ARIES** (March 21-April 20): Good work done last month will be unexpectedly rewarded. You can expect a confidence booster before this week is out. If you’ve been looking at ways to climb to the next rung of the career ladder, answers are crystal clear on Monday. Sagittarius has been wondering what makes you tick – romance is forecast to take off.

**TAURUS** (April 21-May 21): This week is the perfect time for you to reinvent yourself. Even modest changes in your routine and outlook on life will easily take seed and provide a firm foundation to develop further. On Wednesday, Pisces asks a favor that could involve more than you expect. Birthday celebrations are best unplanned – spontaneity is a keyword until the end of the month. Wear rose pink to heighten your appeal.

**LIBRA** (September 24-October

**LAYING DOWN THE LAW**

With Friedrich Sam’ Fauna

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**LIBRA** (September 24-October 20):

Youth ‘n Asia

By Lauren Moorhouse

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**LIBRA** (September 24-October 20):
An indepth look at cats and queens

Dear Momma Duck,

I think that “imagination” may be the primary ingredient here. I have never heard that this is a traditional practice, although it might be a factor in an individual family where, perhaps, a parent longs for a daughter.

Have there been many factors which influence a young boy during his childhood? For example, if a mother is the strongest role model in the family and there is only one son, then he may lean toward a feminine role, but it is only one factor, not a determinant.

I understand, from articles I have read, that the relative levels of female and male hormones and, perhaps, other chemical or genetic balances may be a factor. There may also be some cases where someone has been influenced by their peers.

Setting aside the genetic, biological and environmental factors – which we may never fully understand – it seems to me that the key issue is how parents and society understand and accept a son’s choice.

If parents force a son to change his behavior, the boy may run away physically or emotionally, and the world may have lost a creative or scientific genius.

Generally speaking, Thai society has a lot of tolerance for homosexuals, and I suspect this tolerance leads to an appearance of a society with a large number of, among others, katoey, because they are not afraid to be themselves.

Also, I must say that many of them are very beautiful and I sometimes feel a little bit envious!

Dear Momma Duck,

Over the years, I have seen many cats on Phuket small statues of “beckoning cats”, which have one paw out-stretched and another waving as if beckoning something or someone to come to them.

I have seen gold-colored, silver-colored and red ones; some with the left paw waving and others with the right paw waving. It has been explained to me that some of these cats are summoning prosperity while others are beckoning love, but I have never been told how to identify which is which.

Can you please explain to me what the different colors signify and what the different “beckoning paws” signify?

Paws for Thought, Phuket City

Dear Paws for Thought,

There is a fable about a famous cat in Japan. A very poor old lady had a beloved cat. She shared her food with it, until one day she no longer had any food for either of them.

Realizing that she might be forced to abandon the cat (perhaps to a temple), she could not sleep and cried nearly all night with grief.

When she finally fell asleep, the woman dreamed that a cat told her to sculpt a cat from clay.

The next day, she dug some clay from the river bank and fashioned it into a cat, which she put at the entrance of her house.

That very day, a passerby bought the clay cat from her, and, at last, the woman had found a way to make enough money to look after her beloved cat forever. The cat, it seemed had brought good luck to her.

I’m told that the Manekhi Naehkkoh cat – a cat with one paw in the air – originally comes from Japan. Manekhi means “beckoning” and Naehkkoh means “cat”. It is supposed to invite money and luck to the owner. This is similar to the Nang Kwak in Thailand (a female figure with a similarly raised, beckoning hand).

If the cat beckons with its left paw, it invites guests to come into the shop. If the cat beckons with its right paw, we believe money and luck will come into the house or shop.

In Japan, a cat with three colors is apparently very hard to find, and it is believed to be the luckiest one, because money will pour into the house. Japanese ladies are said to favor a black cat figure as a charm that protects them in many ways.

I couldn’t find any references to the single colors you mentioned, but since this is Thailand and these colors are traditionally considered as “lucky colours” by the Chinese (silver and gold being “money” colors and red being for general good luck), I suspect that is why manufacturers like to use them.

I believe that a Manekhi Naehkkoh in your front window or inside your shop may indeed bring good luck. Of course, we Thais are also very pragmatic and we realize that smiling service is also a very important ingredient.

Momma DUCK

By Wanida Hongyok

momma@phuketgazette.net

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10. Duangkamol, Sukhumvit Rd, Klongtoey, Phrakanong. Tel. 02-2526261.
No winners at Dulwich

Parents of children at Dulwich International College have been horrify-
ified at the possibility of a total breakdown in relations between the
school’s founder and CEO, Dr Arthit Ourairat, and Dulwich College in
London.

So, presumably, are the teachers and indeed all staff at the school, who now find themselves caught in the middle of what looks increasingly like a nasty divorce.

But the damage could spread far wider than the school alone.

Dulwich has long been a potent symbol of Phuket’s aspirations to be an “international province”.

It has attracted families from far and wide who wanted to live the lifestyle offered by a tropical island, while at the same time en-
suring that their children received a top-notch education.

The school has had its ups and downs, to be sure. But it has always managed to deliver that first-rate international education, with many pupils going on to some of the finest universities around the world.

A measure of the school’s importance to Phuket is written in red neon in the hundreds of property advertisements that boast creden-
tials like, “Only 10 minutes from Dulwich.”

The school has long served as a focal point for the island’s international community, its staff, parents and volunteers making a crucial contribution by looking after victims in the immediate after-
math of the tsunami.

It seems unlikely that the current situation can be resolved amicably, so severe does the rift appear to be.

The board of Dulwich College in London have agreed to do everything possible to support teachers, pupils and parents – but they will not allow Dulwich standards to drop.

Both the Dulwich board and Dr Arthit must now do everything in their power to hold the team together long enough to allow the baton to be passed smoothly. They owe that to the children.

At the very least, the marriage must be propped up until the end of the current school term, when many students are scheduled to take crucial exams.

Looking forward, people must be very careful about buying into the notion that a local private school, albeit one with outstanding
capabilities like, “Only 10 minutes from Dulwich.”

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tials like, “Only 10 minutes from Dulwich.”
Slaughterhouse drive

There are 10 slaughterhouses on Phuket, and none of them is registered with the Department of Livestock Development (DLD). These standards state, for example, that animals must be killed humanely, and that when a pig, for example, is killed, the carcass should not be stored on the floor. Equipment should be free of rust and there should be effective water treatment systems.

All aspects of the operation should meet DLD standards. Yes, I appreciate that meeting these standards requires considerable investment, but at the end of the day, we should have decent slaughterhouses.

Only Phuket City Municipality has asked for its slaughterhouse to be registered — and that was for its Koh Sireh abattoir. But it didn’t meet the standards, so it was not registered.

But, even though these slaughterhouses don’t meet the DLD standards, if they were to close, people in Phuket would have no meat to eat. We have discussed the issue with Phuket Provincial Administration Organization (OrBorTor). It set aside 50 million baht from its 2006 budget to build a new slaughterhouse to serve the whole province.

The problem is that now no one can decide where it should be built.

The most likely location was a plot of about 20 rai at Bang Jo, Rat Chapatsadorn [on the road from the Heroines’ Monument to Cherng Talay].

One of the biggest events in Phuket is the annual Vegetarian Festival, when a substantial proportion of the island’s population stops eating animal flesh for about 10 days. But there is a chance that, by the end of the year, residents will have had a vegetarian or semi-vegetarian diet thrust upon them, as the island will have no facilities for slaughtering animals for food.

None of the existing slaughterhouses meets standards set by the Department of Livestock Development. The island should get a new slaughterhouse, that does meet the standards, but construction is being delayed because no one can agree where it should be sited.

Sunart Wongchawalit is the Chief of the Phuket Provincial Livestock Office (PPLo) and he is becoming increasingly frustrated by the wrangling, so much so that he is threatening some drastic action...

Part of it is occupied by private individuals, but I am sure it is state land — although I’m not saying that the people who are using it now are deliberately occupying state land. But I do know that, having seen the site for myself, a lot of the land is derelict.

They said they were worried that there would be opposition from local people — even though the slaughterhouse would be a closed building, so there would be no sounds or smells.

In addition, the local people used that land for slaughtering animals for 10 years — they only stopped when work started on the housing development. The fact that it is a Muslim community is irrelevant — otherwise why would residents have been involved in killing animals there in the past?

The Sri Soontorn Tambah Administration Organization (OrBorTor) is keen to have the slaughterhouse in its area. The OrBorTor doesn’t get much revenue at the moment, but if the slaughterhouse was built there, it would earn about a million baht a year from issuing documentation related to it.

Now the government has suggested building the slaughterhouse at Suan Pa Bang Kanan, on land owned by the Ministry of Natural Resources and Environment, but I don’t see how that could work. The dog pound covers less than four rai, but the slaughterhouse would need a round 10 rai, plus the Ministry is supposed to be protecting the trees in that area. So what are the chances of them giving up land there for a slaughterhouse?

Now, we have been talking to Phuket City Municipality about putting the slaughterhouse on a 12-rai site on Koh Sireh. The Municipality seems to back this idea, and has budgeted 2 million baht for construction, and it says it could borrow more from the bank, if necessary, so cash isn’t a problem.

In fact, it would cost around 40 million baht to build a proper slaughterhouse capable of processing 50 animals an hour, which would be enough, as statistics show that on average 400 animals are eaten every day in Phuket.

If things go according to plan, we could ask for the budget next month, and the whole thing could be built within six months.

The President said, my choice still remains the site in Ratchaphatsadu, as it is in the middle of the island, so it is more accessible than Koh Sireh.

Wherever it ends up, Phuket needs an abattoir where animals can be slaughtered to international standards and which provides hygienic meat for consumers. This is an international province, after all, so we shouldn’t have a slaughterhouse that meets only minimum standards.

We only need one slaughterhouse; Phuket covers a small area, so it is easy enough to distribute.

Ideally, all the non-registered slaughterhouses would be closed once the new slaughterhouse is built, but we haven’t made substantial progress on building a new slaughterhouse soon.

Is it possible to get ADSL service in Nai Harn?

Is it possible to get ADSL at Soi Naya in Nai Harn? Our house has a TT&T phone line.

If it is possible to have ADSL, how do I apply for it? Can I register by email? How long would I have to wait for it? Does anybody have ADSL at Soi Naya in Nai Harn yet?

Roger F

Uraiwan Sukawang, of TT&T Customer Support, replies, We will have to send our staff to check whether or not it is possible.

We have a station in Rawai, and if your house lies within four kilometers of that, then we can connect up ADSL service for you.

It is not possible to apply by email; you must go in person to our branch office at Central Festival Phuket (2nd floor, opposite Kasikorn Bank).
A Microsoft beta you should download? Yes!

Those of you who read this column regularly recognize that I have this serious love-hate relationship with Microsoft. I’m a dyed-in-the-wool Windows XP fan who hates many of its shortcomings, and a Microsoft Office fan who’s been wondering why in the world Microsoft would pay to upgrade from Office XP to 2003.

At the same time, I write books about Windows and Office (Google me, please), and I get to wallow around in the muck, trying to sort out fact from Microsoft’s PR-machine-induced fantasy about what the programs actually do, and how they really work.

So it’s with no small amount of fear and trepidation that I’m going to recommend you download and install a beta test version of an upcoming free Microsoft product.

No, I haven’t lost my marbles. It’s really good, and you need it now — whether Microsoft says it’s ready or not.

The product: Microsoft AntiSpyware (which is about as lame a name as I can imagine). Microsoft acquired AntiSpyware the old-fashioned way but not the old-fashioned Microsoft way.

Microsoft didn’t steal it. They bought it — bought the whole company in fact, a group called GIANT. They made just a few tiny modifications to the original GIANT AntiSpyware product, and released a free beta test version (for Windows 2000, XP, or Server 2003) at www.microsoft.com/antispyware.

Microsoft has announced its intention to give away the final version of AntiSpyware. I think that’s a smart move for a lot of reasons, not the least of which is that Windows XP’s manifest security problems got us into this mess in the first place.

AntiSpyware not only looks for and blocks a variety of some kinds of adware, it also monitors for suspicious activity, and roots out and repairs infections.

Most importantly, it relies on the experiences of its users to update its signature files: millions of people send reports to Microsoft about bad programs, and AntiSpyware gets updated frequently.

When you download AntiSpyware, Microsoft will try to get you to “validate” your copy of Windows.

You may find it instructive to jump through the hoops to see if your copy of Windows passes muster: at some point, probably sooner than later, Microsoft will start requiring validation for most (if not all) Windows XP downloads.

If you know that your machine is running a version of Windows that’s older than Windows XP, you may get asked to validate your copy of Windows.

You’ll be able to download and install AntiSpyware without a hitch.

When you install AntiSpyware, go ahead and let it run the “Real Time Protection Agents”. Those programs watch your Windows Registry, the Windows programs, Internet Explorer settings, and other sensitive spots on your PC. If a program tries to change something, AntiSpyware asks for your permission before giving approval.

I also allow AntiSpyware to update itself automatically — something I would never allow Windows to do — because I want there haven’t been any major problems with the updates.

I remain skeptical. After all, we’re talking about Microsoft here.

Brian Livingston’s Windows Secrets newsletter (www.windowssecrets.com/050127) reported that running both AntiSpyware and a product called Webroot Spysweeper removes most known spyware.

Unfortunately, the tests were run quite some time ago — back when GIANT owned the product — and Webroot is not free. Personally, I use AntiSpyware all the time, and run the free version of SpyBot Search & Destroy (www.safer-networking.org/en/team/teams/spybot) sporadically, just to make sure I get everything that can be found.

Finally, if you’re serious about spyware, you’ll want to install Firefox (www.mozilla.org), and stop using Internet Explorer. It makes a big difference.

Windy Leonhard

The hipster turns square

Kinsey, a man of great drive, charisma, erudition and sexual appetite. Prok first enlists the college senior to help him compose a series of in-depth interviews about individual sexual histories that will constitute the core of his new survey. He also hires Milk’s wife Violet. In his garden, then seduces him and happily agrees to let him sleep with Mac, his wife.

The next member of the inner circle, the handsome Purvis Corcoran, is also seduced by Prok. Corcoran in turn seduces Milk’s wife. Iris is determined to leave Milk till Prok takes her aside for a stern reminder that Iris returns to Milk who, in return, gets to sleep with Corcoran’s wife.

As the inner circle expands, orgies are held under movie cameras. all in the midst of an oblivious college campus. Prok’s mantra is that no one is to be “sex shy”. Despite the titillating material, there is no real narrative excitement. I would have thought Boyle incapable of writing a dull novel, but he has.

Resolute in the face of Prok’s ego mania, Iris Milk is a strongly drawn character of equal force. The tale, is also the tale of an up-and-down 15-year marriage with the ability to encompass the whole of the couple’s love for each other in stark contrast to Prok’s stern quackery. The contrast comes to a head when Prok gets all excited about a sexual prodigy whom he and Milk will drive all the way out to Arizona to interview:

“He’d started his career when he was a child himself, having been initiated into heterosexuality by his grandmother, and homosexual sex by his father, and, ultimately, he had sexual contact with seventeen members of his extended family.

Over the course of his life — he was then sixty-three – he had had sexual relations with six hundred preadolescent males and two hundred preadolescent females, in addition to consuming sex acts with adults of both sexes and several species of animals.”

Iris simply thinks he should be arrested.

The moral compass of this tale, Iris stands up to Prok in a final confrontation. And Milk takes her side, concluding with the words: “I never let go of her, never once, never again.”
Economists believe that, with the current structural rigidities, the Euro Zone can at best achieve only 2% growth although, in 2005, performance will probably amount to less than this.

But not all the news is bad. Some German companies have been taking advantage of changes in labor laws to shed unnecessary staff. They have also been slashing costs and improving their balance sheets.
Goosen, Bjorn

By Andy Johnstone

PHUKET: South African Retief Goosen and Dane Thomas Bjorn clawed their way to the top of the 2005 Tiger Skins competition at Blue Canyon Country Club on April 16, emerging as joint winners of the four-player contest.

Goosen, who won the 2002 and 2003 Tiger Skins in Singapore, dominated for most of the day and held the lead through 14 holes, although an electrifying burst of shots from both players on the final four holes marked the start of an exciting title chase.

A skins game pits players in a type of match play in which each hole has a set value. The player who wins the hole is said to win the “skin,” and its worth in points or money.

Skins generally tend to be more exciting than standard match play because holes are not halved. If players tie on a hole, then the value of that hole is carried over and added to the value of the following hole. The more ties, the greater the value of the skin and the bigger the eventual payoffs.

The origin of the term “skins” is steeped in golf lore, with many aficionados – once they have reached the 19th hole – favoring the legend that it originated in the Mecca of golf, Scotland.

Furriers arriving from parts distant, the story goes, would gamble their pelts by playing a round of golf, each hole being worth a skin. Other furriers, perhaps with different interests, tended to go straight for a bath, food or a brothel.

Bjorn’s birdies at holes 15 and 16 secured three US$15,000 skins, propelling him to the top of the leaderboard. Fresh off a third-place finish at the US Masters the preceding weekend, Goosen proved himself one of the world’s best players and pounced at the 17th and 18th holes.

The South African was trailing by US$30,000 with two holes to play, but the brace of late skins was enough to allow him to finish alongside the Dane at US$85,000, although Goosen won nine skins to Bjorn’s seven.

Colin Montgomerie – once known as “Semtex” for his explosive nature – bagged two skins while South Korean Grace Park claimed none.

Said Goosen, “I knew I needed to win the last two holes to catch up to Thomas, so I was going to be aggressive. At 17 there was only one place I was aiming … straight at the flag. At 18, I pulled my drive into the rough, but I hit a great wedge in there.

“It was great to be able to at least tie and not lose. It was a wonderful day with Thomas, Colin and Grace and I really enjoyed myself,” he added.

For Bjorn, his late slump up the leaderboard was overdue. He said, “I had three birdies on the front nine, but all of those were to save halves. I was a bit more fortunate on the back nine, but that is the nature of skins play. Sometimes you play well and win nothing … that is what it is like.”

Byline: Andy Johnstone

Contact: 01-3970905 or email: phil@isaf.org

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the next Ao Yon dinghy regatta is due on May 1. For details call Philip Lawson, MD of Skiff Asia at Tel: 01-3970085 or email: info@skiffasia.com

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split Skins honors

20-footer for a birdie at the 2nd hole.

Although not equaling his opening success for the rest of the day, Montgomerie played for the crowd at Blue Canyon, chatting and laughing with fans throughout the day, with no hint of the reasons for his former nickname.

After the third and fourth holes were squared, Goosen, the world’s fifth-ranked player, snagged three skins for himself with his putting at the 8th hole.

Perhaps the shot of the day came from Goosen at Blue Canyon’s appropriately-numbered 13th hole, known as the “Canyon Hole”.

Goosen took on the challenge and belted his drive to just six feet in a shot that thrilled all. Although he was unable to make the eagle putt, not one of his three rivals could take their birdie opportunities, so the dual US Open winner’s tap-in was enough for another skin and the US$15,000 that went along with it.

Goosen missed a chance to go further ahead when he could not hole from six feet for another birdie opportunity, so the dual US Open winner’s tap-in was enough for another skin and the US$15,000 that went along with it.

Goosen took on the challenge and belted his drive to just six feet in a shot that thrilled all. Even then it was not to be.

The 2005 Tiger Skins, which was relocated from Bangkok to Phuket following the tsunami, was indeed greater than the sum of its four players.

As Bjorn said at a pre-contest press conference, “As professional golfers, we have a duty to travel the world and promote the game of golf.”

However, sometimes we need to put the focus on things more important than golf.”

Montgomerie, no stranger to Blue Canyon, said, “It’s important for us to help put Phuket back on the tourist map. We can all see how beautiful the island still is, and as far as promoting tourism goes, a picture is worth 1,000 words.”

All four players had agreed to donate all winnings to the Thai Red Cross Society for its continuing relief efforts.

“True to their word, they presented their hard-earned winnings of US$180,000 to Gen Pang Malakul, the society’s representative, at the end of a thrilling and well-organized tournament.”

2005 Tiger Skins take place at Blue Canyon Country Club from April 26 to May 1.
A pretty lily with some masochistic tendencies

There’s not much I yearn for from back home. I’m quite content living here, although I will admit to a few cravings, most of which will be understood only by other displaced Brits.

For example, I seem to be unable to eat cheese without a healthy dollop of Branston Pickle smeared on top. I’ve mentioned this to a few Americans, who really don’t understand that cheese was invented for Branston Pickle, not the other way around, as is the popular belief.

Then there’s the beer. Why can’t the rest of the world wake up to the fact that lager isn’t really beer?

Admittedly, I do drink several gallons of the stuff every week, but it’s just not the same as a beautiful, creamy, unfizzy pint of bitter from my home county of Yorkshire, in the north of England.

Similarly, one of the few plants I miss from my homeland is the humble daffodil. Most of the others are either too boring or slow-growing, or just plain insignificant. The daffodil at least has some individuality about it.

Phuket isn’t exactly the daffodil capital of the world. That honor would probably go to somewhere in deepest, darkest Wales.

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Phuket isn’t exactly the daffodil capital of the world. That honor would probably go to somewhere in deepest, darkest Wales. However, we Thailands do have something that looks vaguely similar – the clivia miniata, or kaffir lily.

Actually, the similarity is extremely vague, come to think of it. At least they both have that 90º flower-on-top-of-the-stalk thing.

Originally, clivia made its way over here from Natal, South Africa, where it grows naturally in shady, moist areas. The name of the plant isn’t the most obvious. Most people probably even pronounce it incorrectly. It was given to the plant by a botanist named John Lindley during the mid-1800s.

Lady Clive (honestly!) was then Duchess of Northumberland, and Lindley named the plant in her honor.

There are a few different species, but the clivia miniata is probably the species that grows most commonly here. Its dark green leaves are broad and strap-like and grow in an arched shape, up to around 40 centimeters long and 10cm wide.

Brilliant clusters of apricot-colored, funnel-shaped blossoms appear in clusters on strong stems rising from the center of the dense clumps of leaves.

A general rule is that plants tend to be happier in open soil, rather than being confined to a pot. The clivia buck this trend completely; it is much happier when its roots are constricted in a small pot.

Try to resist the temptation to move the plant to a larger pot as you would do for most potted plants. This one’s a serious masochist. Were clivia human it would probably be into things that should definitely be conducted behind closed doors.

Clivia roots are thick, fleshy and well-equipped for storing water. On a mature plant, the swollen mass of roots often becomes so large that it will completely fill the pot, forcing the soil in the pot up and over the rim. Only when this begins to happen should a clivia be moved to a larger pot.

Unlike many other plants, clivia can survive in bright or dim light, and in soil that is moist or dry. That said, it prefers well-drained, nutrient-rich soil in bright light, with early-morning or late-afternoon sun but shaded in between. The leaves will scorch if they receive direct sunlight. It may have masochistic tendencies, but heat isn’t among its pleasures.

The ability of clivia to survive under conditions unsuitable for most other plants makes them extremely tough house plants, particularly for people who can’t be bothered to give them a great deal of attention.

Clivia is most often propagated by separation of offsets. Even the extra stalks that grow independently from the main plant – after the plants have flowered. When an individual offset has developed three or four leaves of its own, it can be safely cut from the parent plant and placed in a small pot of its own.

Oh, you should also include some roots, too.

Daffodils may not be abundant here but at least we can make do with this distant relative. The real shame is that there isn’t a similar “distant relative” of Yorkshire bitter. Heineken will have to do for now. One can’t have everything, I suppose.

Want to know more about a plant in your garden?

Email Bloomin’ Bert at: bloominbert@hotmail.com

Most plants like their roots in wide open spaces, but not clivia, which does better with its roots tightly bound in a pot.

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This new two-story townhouse is one of four homes at Oyster Cove, a luxury development at Ao Yon, on the southeastern end of the island.

The secluded location is only a stone’s throw from the beach, and offers magnificent panoramic views of Chalong Bay and the nearby islands. The area is very quiet, unspoilt and only 10 minutes’ drive from Phuket City.

The property has been built to a high standard, with terracotta roof tiles, metal guttering, galvanized-steel railings, solid timber doors and low-maintenance aluminum-frame glass doors and windows.

The internal area is 230 square meters, including three bedrooms and three bathrooms on the upper level. Two of the bedrooms feature en-suite bathrooms and built-in wardrobes.

The lower level is open-plan and at the rear of the property is the Western-style kitchen, with breakfast bar, Smeg appliances, a large Whirlpool refrigerator and marble worktops and splashbacks.

Next to the kitchen is the dining area and the adjacent living area, which leads out onto the balcony from which there are the stunning sea views. There is also a separate study and laundry room. The floors are tiled with an attractive wood inlay surround.

The property comes fully furnished and is ready to move into. It also has a covered car parking space, which leads to the steps up to the apartment and a garden area around the communal pool.

The utilities include UBC TV, telephone, water heater, air-conditioning units, three-phase electricity and security for the estate as a whole.

The estate management charges 6,000 baht a month to maintain the common areas. The property is available for lease for 90 years, under three consecutive 30-year leases. The price is 14 million baht.

For more information contact Richard Lusted of Siam Real Estate. Tel: 076-288908. Email: info@siamrealestate.com. Website: www.siamrealestate.com.
The Heritage is more than just a name of a new development near Kathu. The name also reflects the inspiration for the design of the properties – Phuket’s own architectural heritage.

The homes are based on the Sino-Portuguese style for which Phuket City is famous. Tanan Tanphaibul, project director for developer Phuket Heritage Home Co, explained that the style not only looks good but is practical, too.

He said, “This style is perfect for the climate of Phuket. The ceilings are high and there are many windows, creating really good ventilation, which is important in a tropical climate such as Phuket’s.”

The 600-million-baht project – Phuket Heritage Home’s first development – will comprise 58 villa-style homes on 55 rai of land.

Three designs of house will be available. All have two stories, maid’s quarters, a laundry and two car parking spaces.

The Lakeside Villa is the largest, with 450 square meters of living area, four bedrooms, five bathrooms, living room, dining room/kitchen, and a terrace with a swimming pool and a gazebo, as an option.

The Clubhouse Villa is similar to the Lakeside, only smaller, with three bedrooms and four bathrooms and a utility area of 325 sqm. A swimming pool is an optional extra.

There are two types of Hillside Villa. One is designed for steeper land higher up the hill, while the other is for the hillside with a gentler slope. Both types have a utility area of 343 sqm, and both have three ensuite bedrooms, a living room and dining room and kitchen.

The project’s sales director is Suttida Tanphaibul. She said the floor plan and interior design of individual homes can be adapted to suit customers’ needs, but the exteriors will remain standard, apart from minor modifications, such as the addition of a carport.

Even these additions must be compatible with the overall design of the property and the estate.

Planners have tried to give the development a real feeling of community.

K. Tanan said that the intention is that all the homes will be bought by people who will live in them, and there are no plans to set aside properties for rent, as the company wants to create a settled community where neighbors can get to know each other.

K. Suttida added, “We hope to achieve our dream of building family homes in a comfortably-sized community.

“We hope people will get to know their neighbors well, and that it will be safe for children to ride bicycles around the estate. The pavements will be wide enough for residents to walk along easily.”

The estate will have asphalt roads and underground power cables.

Each home will have four telephone connections, a 2,000-liter reserve water tank and 1,800-liter septic tank.

Builders went on site in March 2004 and the development should be completed during 2007. House prices will start at 8.5 million baht, and K Suttida said that 50% of the properties have already been sold.

“Shade sails make roofs where there is no roof, portals temporary roofs that you can put away, when you don’t want them,” said Graeme.

He and his partner David have diverse business backgrounds, but they shared a house in Jakarta for a few years, so they got to know each other.

Graeme is a geologist by trade, and spent many years mining gold in Indonesia. He said, “We still have a project there in West Kalamantan in Borneo. David ran a helicopter charter company in Papua New Guinea servicing oil and mining companies.”

“We were actually intending to retire. We arrived here by boat and needed to get some things done, including the usual repairs to cockpit covers and so on.”

“After sitting on our boats waiting for someone to arrive (and they didn’t), we realized that there was a definite need, so we went in to the business of making marine covers – canvas work, boom covers, cockpit covers.”

“We started off with a small shop, but had to move to a bigger premises.”

Shade sails are well known in Australia, where skin cancer is a major concern because of the depleted ozone layer.

Graeme Chuck and his partner David Lourey decided that Phuket could do with some shade.

“Shade sails make roofs where there is no roof, portable temporary roofs that you can put away, when you don’t want them,” said Graeme.

Graeme Chuck and his partner David Lourey decided that Phuket could do with some shade. The developers of The Heritage are aiming to create a community of good neighbors.

The sales office for The Heritage is at 73/2 Moo 1, Samsong-Kathu Rd, Kathu, Phuket 83120, Tel: 076-321746-7, Fax: 076-321-042, email: info@phuketheritage.com; website: www.phuketheritagehome.com

By Graham Doven
Undercover operation

Graeme said, “There are many uses for shade sails: over car parks, kids’ playgrounds, walkways and so on. Many areas become usable where formerly they were just too hot.

“The type of fabric we’re using is imported polyester weave. It’s UV-resistant, so it doesn’t fade, and it’s guaranteed for 10 years. “But the manufacturers told me that they don’t actually know how long it will last; they started the company 10 years ago and the shades they installed then are still fine.”

Although shades are used primarily for cutting out the sun’s rays – they filter between 90% and 95% of the harmful UV rays – it is not recommended that they be made waterproof as this will make them lose their shape and they hold water after they stretch.

“It’s better to have non-waterproof fabric overlapping with a few spaces where the air can circulate and the hot air can rise. It’s obviously a good solution. Apart from giving shade from the sun, they also look pretty smart. Another plus for Phuket.
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3 bedrooms, 4 bathrooms. 8.5 million baht. 500sqm. land, option for extra land. Please contact for more information. Tel: 0-1-477-5306. Email: patricklambert@hotmail.com

RAWAI CONDO

Beachfront, sea view, 28 sqm. For sale: 350,000 baht, freehold. Tel: 09-4740227. Email: chotip.5@hotmail.com

CHALONG CIRCLE

Shop. 5: 650,000 baht/month. Key money: 40,000 baht/year. Tel: 076-248-626, 01-0808557. Fax: 076-248628. Email: admin@phuketdeafeagle.com

PATONG SHOPHOUSE

Long-term rent: 6,000 baht per month. 55sqm, close to new post office. Tel: 09-474-0227. Email: chotip.5@hotmail.com

IN PATONG

Detached 1-story house, 2 bedrooms with en-suite bathrooms, 3 aircons, Western kitchen. Fully furnished, TV, CVD, CD, radio, two telephones, 20,000-25,000 baht/month. Tel: 01-9680309. Email: info@houseinphuket.com

VICIOUS

House for long-term rent on Ban Janjan, 400m from beach. Fully furnished, 2 bedrooms, living room, aircon, hot water, car park, small garden. Please contact for more info. Tel: 0-1-9346654. Email: annapalms@hotmail.com

KATA APARTMENT

Available May 1, cable TV, hot water, fan, furniture. 8,000 baht/month. Tel: 06-595812, 01-9704638.

MOUNTAIN TOP

Seaview rental. Patong, 5-bedroom Thai-Balinese home now available for rent at long-term discount. Open sea views from all rooms. Maid service, swimming pool, car park. Email: poccongor@hotmail.com

KAMALA

House for rent. Aircon, cable TV, 2 bedrooms. Rent only 5,000 baht per month. Tel: 06-2746511. Email: baancoconut@hotmail.com

2-STORY SHOPHOUSE on Patong beach road (next to Banana disco) is for rent. Call K. Tim at Tel: 0-832-3451.

KATA CONDO

Large, 1-bedroom, luxury, ocean view. Quiet area, furnished, pools, spa, phone, UBC TV, DSL, 30,000 baht per month. Please contact for more details. Tel: 076-284506, 09-9726017. Email: asiasail@yahoo.com

HOTEL FOR RENT

Kata. 2 beds, 2 bathrooms, kitchen, living room, 2 aircons, furnished. 8,000 baht a month for long-term rental. Pls Call Tel: 09-2909567. www.brommathouse.com

BUNGALOW

For rent. 3 bedrooms, 2 bathrooms, in quiet soi in Rawai. 15,000 baht a month lease. Furnished, TV, UBC, aircon. Please call for more information. Tel: 076-398051, 01-8081804.

BEACHFRONT CONDO

Kamal, Patong, fully furnished, high standard. 2 bedrooms, fitted kitchen, pool, many facilities. Please call for more info. Tel: 01-8920038.

LOOKING FOR LAND

Looking to buy a quiet plot of land to build a house on 2 to 4 rai, anywhere on Phuket Island. Will pay around 500,000 baht per rai. Tel: 01-0827703, 01-0909642. Email: dellapietra@mysunrise.ch

CLASSIFIEDS
Property Gazette

Accommodation

LONG-TERM RENT
Kamala. Private, secure resi-
dence. 2 stories, 3 bed-
rooms, 2 bathrooms, kitchen, living/dining room. Aircon throughout, UBC in-
cluded. Tel: 01-8931360. Email: amos@kiosinfo.co.th

POOL-SIDE ROOMS
en-suite, with aircon and balcony in, quiet, beautiful
location just north of Chalong circle. Long-term available. Tel: 09-5943209. Email: olayby.th@yahoo.co.th

STUDIO APT PATONG
Living room with kitchenette, separate bedroom with bath. Aircon, UBC, Tel, Wi-Fi. Quiet, clean, European-
standard, furnished. Long-term rental preferred. Rent from 8,000 baht/month. Tel: 076-292345, 01-0833071.

SUVIMOL
apartments. Newly finished, on Rang Hill. Aircon, water heater, refrigerator, cable TV. All are furnished. Tel: 01-6072489.

MODERN APARTMENT
w/internet. 2-bedroom apartment off Nanai Rd. Fully-furnished, ind TV, large fridge, water fans, aircon and kitchenette, from 8,500 baht/month for long term. ADSL internet available.

Accommodation Wanted

AWESOME OCEAN VIEW
2 bedrooms, 2 bathrooms, pool, big screen TV, sur-
round sound, exercise eqip. long term. Available June 1. 50,000 baht per month. Pts contact Ben. Tel: 07-8821863. Email: penlee53@hotmail.com

PATONG LUXURY
apartment. Central Patong, 1-2 bedroom aps. Email for info & photos. Email: suites247@yahoo.com

ROOMS FROM B300
Your own hot shower, aircon or fan only, pool table, UBC TV, 24hr security. Contact for details. Tel: 057-342280, 01-9781956. Email: palm@phuket.ksc.co.th

FURNISHED HOUSE
Will pay up to 20,000 baht per month for long-term con-
tract. DSL computer access desirable, plus garden and washing machine. Must be furnished and near beach. Please leave message if phoning USA. Tel: 503-2725265. Email: ma333499@ucf.edu

VILLA WANTED
for 4 people. I am looking to rent a villa suitable for 4 people for the month of July on Phuket Island. All 2-bedroom accommodation will be consid-
ered. If you have anything which you think might be of interest please email me. Thanks. Email: macdaddy75@hotmail.com

Building Services

phuket home services
repair • maintenance
renovation • finishing
electrical • plumbing
air conditioning
tiling • painting
woodwork • stonework
metalwork • landscaping

office: 076-324400 24 hrs: 01-6060200
www.phukethomeservices.com

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SIAM HOME & CAR SERVICES
Building renovation, repairs, maintenance
• Electrical
• Aircon/lights
• Woodwork/wirework
• Stone, cement, sandwash
• Steel, aluminium, tiles
• Grass screen landscaping

Contact Khun Chuat
01-4083800, 076-325391

SPAS R US
Steam room sauna and ac-
cessories, and portable hot
tubs from USA. Quality
equipment, designed and in-
stalled for your needs. Busi-
ness and residential. Califor-
nia Spa Design. Tel: 076-
263269, 09-1950610.

FURNITURE
Bedroom and living room full of furniture (sofa and glass table, etc). Also gas cooker, fridge, etc. For sale from April 25-30. Best price for quick sale! Please contact for more details. Tel: 01-9799525. Email: thalfan1@loxi.info.co.

LOCKUP STORAGE
Individual storage units from 4 cubic meters, well ventilated, 24hr security, sensor flood-lights. Please call for more info. Tel: 01-0825707.

HOUSE SITTERS
available. Going away for the low season? Two fine young local Canadians (Dulwich Graduate and University Graduate) are available to house sit beginning immedi-
ately. Currently running production company on the island. Solid local references available. Dogs are not a problem! Please contact for info. Tel: 07-8983303. Email: drgw@mta.ca
Boats & Marine

54 FT CATAMARAN
Built 2004 in plywood, glass fiber and epoxy. 6 ft double-berth cabins (8sqm each), galley with dinette, two toilets/shower, big 20 sqm side cockpit, Engines: two 15hp outboards. Asking price: US$49,000, or make me an offer. Tel: 07-891-9620. Email: catnoina@yahoo.de

31 FT FOUNTAIN
Sport fisher.
- Fully Thai flagged
- 2 x Mercury 225hp outboards
- 210 US-gallon fuel capacity
- 16 US gallon water capacity
- Lees fighting chair (not included in the price)
- Outrigger, Penn down-rigger
- Integrated live bait well & fish box
- New canvas top
- New paint & stripes. New all-weather enclosure. Tel: 09-8126515. Fax: 02-675-8439. Email: seiry106@yahoo.com

SEADOO JETBOAT
2x115hp, 1996, 15 feet, 5 pax. New canvas; needs a little attention (carb and trailer need fixing). Very fast, fun boat. Have spares worth approx 20,000 baht. Will sell altogether for 649,000 baht, or without spares and trailer for 599,000 baht. Located at Boat Lagoon Marina, house 23/76. Tel: 01-2734000. Email: bbonello@web.de

27 FT SPEED BOAT
Sunbridge Bayliner 2755, full-deck cabin cruiser. New Mercruiser V8 (250hp). Very well-maintained. Can take up to 12 people, sleeps 5. Perfect to explore the region. Can be seen at Yacht Haven (Dock A). Price: 1.5 million baht. Please contact for more information. Tel: 01-979-9307. Email: michelburon@hotmail.com

31 FT TATSHAJI
Sport fisher.
- Fully Thai flagged
- 2 x Mercury 225hp outboards
- 210 US-gallon fuel capacity
- 16 US gallon water capacity
- Lees fighting chair (not included in the price)
- Outrigger, Penn down-rigger
- Integrated live bait well & fish box
- New canvas top
- New paint & stripes. New all-weather enclosure. Tel: 09-8126515. Fax: 02-675-8439. Email: seiry106@yahoo.com

20 FT BAYLINER
Made in America: 1996 Bayliner 262 Anniversary Edition fiberglass speed-boat with 5.7liter V8 Mercruiser. Includes trailer, Simini sun top, complete zippered canvas roof top, Raytheon depth and fish finder, West Marine VHS 2-way marine radio, Italian racing wheel, and custom fit canvas storage cover. This very fast boat is in excellent condition with the engine dyno checked @ 4,500 RPM. Price 1.5 million baht. Please contact for more information. Tel: 09-0794043. Email: southbayscott@yahoo.com

SECONDHAND LASERS
Very good condition, new sheets, etc. Come with all the accessories plus an additional sail and life jackets and trailer if required. Many extra bits and pieces. Great for beginners and expert sailors alike, and super for getting to all the islands around Phuket. Asking 50,000 baht for one and 60,000 baht for the other. If you are interested, please, call or visit during the evenings to arrange a time to see them. Tel: 07-8979 987. Email: frasergow@hotmail.com

LIVEABOARD DIVE
boat. M/V Koragot, moored in Tab Lamu harbor, sleeps 16 guests, 4 dive crew and 5 boat crew. The vessel features 3 decks, 2-bed air-conditioned cabins, hot-water showers, an extended dive deck, space for 2 onboard compressors (not included), an outdoor covered dining area, and a brand-new open-air sun deck. If you are interested, please contact us for more information or an appointment to view the boat. Tel: 076-420420. Fax: 076-420418. Email: sally@seadragondivecenter.com

PHUKET GAZETTE 31
CLASSIFIEDS
April 23 - 29, 2005

Boats & Marine

54FT CATAMARAN
Bult 2004 in plywood, glass fiber and epoxy. 6 ft double-berth cabins (8sqm each), galley with dinette, two toilets/shower, big 20 sqm side cockpit, Engines: two 15hp outboards. Asking price: US$49,000, or make me an offer. Tel: 07-891-9620. Email: catnoina@yahoo.de

31FT TATSHAJI
Sport fisher.
- Fully Thai flagged
- 2 x Mercury 225hp outboards
- 210 US-gallon fuel capacity
- 16 US gallon water capacity
- Lees fighting chair (not included in the price)
- Outrigger, Penn down-rigger
- Integrated live bait well & fish box
- New canvas top
- New paint & stripes. New all-weather enclosure. Tel: 09-8126515. Fax: 02-675-8439. Email: seiry106@yahoo.com

SENDABLE LASERS
Very good condition, new sheets, etc. Come with all the accessories plus an additional sail and life jackets and trailer if required. Many extra bits and pieces. Great for beginners and expert sailors alike, and super for getting to all the islands around Phuket. Asking 50,000 baht for one and 60,000 baht for the other. If you are interested, please, call or visit during the evenings to arrange a time to see them. Tel: 07-8979 987. Email: frasergow@hotmail.com

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Agents for Classified Advertising

PHUKET
K.L. Mart
Patak Rd, Chalong
Tel: 076-280400/3

NAVA Language School
Phang Nga Rd, Phuket Town
Tel: 076-232398/9

Sin & Lee
Thalang Rd, Phuket Town
Tel: 076-211230

Taurus Travel
Aroonsom Plaza Rat-U-Thit 200 Pr, Patong
Tel: 076 344521-2

Find more classified ads at www.phuketgazette.net!
**Island Job Mart**

The Sheraton Krabi Beach Resort, located on Ao Nang Beach, Krabi, offers excellent and challenging career opportunities in our fast-growing Asia Pacific Division.

**Landscape Manager**
Requirements:
- Male
- Minimum 5 years’ experience in landscape management (5-star hotel will be an advantage)
- Computer skills
- Strong leadership skills
- Good interpersonal skills

**Assistant Restaurant Manager**
Requirements:
- Male
- Minimum 6 years’ experience in Food & Beverage (3-star hotel will be an advantage)
- Fluent in English
- Strong leadership skills
- Good interpersonal skills
- Proactive
- Up-selling skills/computer skills

**Reservation Supervisor**
Requirements:
- Female
- Minimum 3 years’ experience in reservations (3-star hotel will be an advantage)
- Fluent in English
- Strong leadership skills
- Proactive
- Up-selling skills/computer skills

Interested persons are invited to send detailed resume, qualifications and salary expectations to:

Sheraton Krabi Beach Resort
155 Nue 2 T. Nonghule, Muang, Krabi 81000
Telephone: 075-628000 ext. 1500 Fax: 075-628038
Email: witoon.pinpimai@sheraton.com

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**INT’L SCHOOL TEACHERS**
Looking for experienced native-English speaking teachers qualified to teach primary and/or lower secondary international curriculum for September 2005. Horizons Learning Centre is a small, high-caliber English-medium school in Phuket. Please send CV, salary expectations and cover letter by email at witoon.pinpimai@sheraton.com for more information.

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**SECRETARY**
wanted. Position now open for Thai secretary in established company at the Phuket Boat Lagoon. English speaking, computer friendly, with Word/Excel. Own transport. Please contact K. Muzza for more information. Tel: 076-238946, 01-3701600. Fax: 076-238948. Email: canvass@loxinfo.co.th

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**THAI SOUS CHEF**
required for restaurant in UK. Must have 3 years’ continuous references. Interviews in Phuket or Bangkok starting Monday, April 18. Reasonable spoken English is necessary. Please contact by email at johnleach@greenclose.co.uk for more information or for further details, please see our website at: www.senspaa.co.uk

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**MASSAGE**
thearapists wanted. Phuket Home Massage in Chalong Talay is the first and only company providing top-class massages at guests’ homes anywhere on Phuket Island. We are looking for more therapists with talent and nice personalities. Please contact for more information. Tel: 01-9561901, 01-0107. Email: delliapetra@mysunrise.ch

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**LAW FIRM**
seeks accountant. Full-time or part-time. Tel: 076-261377. Fax: 076-261378. Email: scphuket@yahoo.com

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**THAI ADMINISTRATOR**
and teacher required with good English skills. Must be a hardworking person. Email: info@kajonkiet.com

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**EXPERIENCED STAFF**
wanted for property development company in Phuket. For more information check: www.immobilienplus.com.

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**PROPERTY RENTALS**
manager. Siam Home Care requires self-starting, motivated Thai manager to run successful rentals division. Must speak and write good English and have car. Only ambitious people should apply. Tel: 076-288908. Email: info@siamrealestate.com For further details, please see our website at: www.siamhomecare.com

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**CLEANING MAID**
wanted. Dutch/Thai couple looking for a maid. Some basic English would be a great plus. Good salary offered for a clever and hardworking lady. Also good working hours. Full-time job, so six days a week. Tel: 06-7866350. Email: buumark@hotmail.com

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**SALES**
Development Manager. Your core tasks are to improve conversion rates of sales and repeat customers. Salary + strong commission incentives. Come work for a smart, reputable company. Tel: 076-238616, 01-8952206. Email: sianuk@loxinfo.co.th

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**PROBLEM RENTALS**
AsiaDebit is a leading e-commerce solution provider in Asia. Due to rapid expansion we are urgently seeking experienced programmers to join our IT team in our Phuket office.

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**ISLAND JOB MART**

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**25% Discount on Classifieds for Shopper Card Holders**

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*Ads may be submitted in person or online (phuketgazette.net/classifieds), but must be paid for at the Gazette offices. The discount is not available when payment is made at our agents.

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Articles for Sale

BABY COCKATOOS
Electra parrots, sun, conures and many more birds for sale at Phuket Bird Paradise. Tel: 01-9782281, 09-474-4083.

NEW FRIDGE – CHEAP
New Hitachi fridge, metal gray. Still in original box; not open yet. New price: 5,400 baht. Come and buy for 4,000 baht. Tel: 09-809-3566. Email: leannmart@ib.com

BABY PRAM/STROLLER
3-stroller. 5 wheels sport style. Great condition and really heavy duty. 5,000 baht or nearest offer. Please call: 09-6452576.

SATTELITE DISH
Infostar, 160cm diameter, inclusive of remote & receiver. Only 5 months old. 6,500 baht. Tel: 09-2811299. Email: rawal09@hotmail.com

SPA EQUIP FOR SALE
Sauna, massage beds, ozone, aircons, and much more - all new. Tel: 09-727-4429. Email: 750,000 baht. Tel: 04-837-0461.

DRUM SET
Standard drum set with stool. Used. 5,000 baht. Tel: 04-7255590.

WANTED
Stroller. 3 wheels, sports style. Tel: 09-7302656.

Business Opportunities

BUSINESS FOR SALE
in Kata Plaza. Options 1 Internet cafe, with flat screen and ADSL + USB; motorbike & chopper rental tour counter with high turnover. Price: 750,000 baht. Tel: 04-837-4429.

BAR FOR SALE
Large, successful, established bar in south of Sai Bang for sale. Pool table, sound system plus all fittings. Please call: 06-2823285 for more information.

HOTEL FOR LEASE
Consistent income all year. Easy to manage. Tel: 01-8928284. Email: juanaworn@hotmail.com For further details, please see our website at: www.kohjovi.com/building

Restaurant/Bars

RESTAURANT/BAR
with rooms. Lease for 5 years. 1.3 million baht. Good location 100m from the beach. Price: 3 rooms and 10 rooms, for rent. Tel: 04-8448381. Email: garceyone1@hotmail.com

PUB FOR SALE
Well-established pub/restauarant for sale in Khao Lak, Patong. 3 rooms and 46 seats. Tel: 09-727-69363.

THREE SHOPS
for rent. Located at Patong Beach, near main road, 18 meters from the beach. Tel: 06-344715, 017977197.

Above: One of the numerous tuk-tuki at Patong Beach

Articles

LOAN OF PUMP WANTED
Six-inch pump or larger, preferably diesel driven, required for use in the Ban Nam Khem (Phang Nga) area. The pump will be used to empty tin ponds in the continuing search for the bodies of tsunami victims. The use of the pump will be needed for approximately 3 months. Tel: 07-266555, 07-8849964. Email: alaisal@phuketgazette.net

COFFEE SHOP/restaurant.
Starbucks style. Please contact for more information. Tel: 09-8523068. Fax: 07-284436. Email: cyril@porseland.se

BUSINESS FOR SALE
in Kata Plaza. Options 1 Internet cafe, with flat screen and ADSL + USB; motorbike & chopper rental tour counter with high turnover. Price: 750,000 baht. Tel: 04-837-4429.

For more info, please call: 09-855-4700 and 01-261-8975.

Business

THE MANGOLIGHTS
Irish/fiery fiddle and loads more. Email: garciajazz1@yahoo.com

THE ONLY BIZ
of its kind in Phuket. Visa and real estate firm, with annual turnover of 2.1 million baht, is for sale. Price: only 3 million baht. Tel: 07-3267683.

KATA CENTER
Siam Silk & Work of Art. For sale; urgent. 3 rooms and 700,000 baht. Call: 09-7987540.

COFFEE SHOP/restaurant.
Starbucks style. Please contact for more information. Tel: 09-8523068. Fax: 07-284436. Email: cyril@porseland.se

SALE OR LEASE
Guesthouse/minimart in Patong, central location. Fully refurbished to Western standards. Tel: 07-8887676. Email: homemawaypatong@yahoo.com

NO MORE
We are looking for the following.

- A driver for a bus service.
- A cook for a restaurant.
- A chef for a hotel.
- A cleaner for a guesthouse.
- A receptionist for a resort.
- A gardener for a villa.

Please call: 07-8849964. Email: phuket@porseland.se

NEED SOMEBODY TO LOVE?
Having communications problems? Questions about Thai culture? Need somebody to love?

ASK KHUN WANIDA! MOMMA DUCK
Problems with an extra-marital affair? Questions about Thai culture? Having communications problems? Need somebody to love?

No more!

Please call: 07-8849964. Email: phuket@porseland.se

TENNIS COACH/
teacher. 35-year-old French man keen to learn Thai and to live in the Phuket area. French/English speaking, in tennis and safety, 10 years’ experience. Available from June 1. Tel: 32-4859357. Email: olissol@yahoo.fr

HOUSEKEEPING
supervisor. 29-year-old Bel- gian female, French speaking, keen to learn Thai and to live in the Phuket area. Nine years’ experience in supervising staff. Please contact for more info. Tel: 24-8532711. Email: ginvilkvi@yahoo.fr

BOAT OPERATOR
Years’ experience in boat operation and tourism busi- ness management. Looking for a job based in Phuket. I speak Scandinavian languages, English and Thai. Full CV available on request. Email: erikphuket@yahoo.com.sg

Fax: 076-344715 or email momma@phuketgazette.net

Party Time

Let us cater your next party at our beach bar, pool, snooker table. Live music available. Tel: 09-5943209. Email: olebay_th@yahoo.co.uk

Health & Accident Card
Over 300 hospitals in Thailand accept this card. International company. For more info, please contact Smith. Tel: 06-6822969. Email: smith@taurus-travel.com

Navigation

Teacher. Experienced naviga- tor searching for a job teach- ing navigation in sailing schools. He is a merchant navy gradu- ate and can teach all naviga- tion courses. Please contact for more information. Tel: 06- 0594330. Email: markover2@hotmail.com

Tout, Trader & Trumpet

Island Job Mart

Classifieds

Phuket Gazette
UNISEX MASSAGE
just north of Chalong circle,
inside quiet, beautiful boutique resort with pool, sauna,
bar/food. Open 3 pm. Tel: 09-
5943209. Email: olebay_th@
yahoo.co.uk

WANT SOME ENCOURAGEMENT?
Would you like a free weekly
or daily email that will give
you encouragement or inspi-
ration? Send a blank email to
us to subscribe, or visit our
website for more informa-
tion. Email: subscribe@
thoughtforweek.net For
more info, see my website
at: ThoughtForWeek.net

BACKGAMMON
Retired businessman looking
for backgammon players on
Phuket Island. Please call if in-
terested. Tel: 076-386113,
01-5778443.

LEARN THAI
at home. Conversation and
coursework with charming
Thai lady. Course books
provided free. Also basic En-
glish lessons for a Thai girl-
friend. Please contact
Khu Christine for more in-
formation. Tel: 04-398157,
01-7971497. Email: churee77@hotmail.
com

GOOD FAMILY LADY
Attractive guy, university
degree, healthy lifestyle & fi-
nances, would like to meet a
sweet Phuket beauty who is
a warm and interesting lady.
I prefer to start as friends
but hope to find a nice girl to
share good life with. Please
e-mail: daniel29200@yahoo.
com

IN THE HIGH COURT OF SOUTH AFRICA
(TREWAVEL PROVINCIAL DIVISION)

DE GOUVEIA, RICHARD ANTHONY,
(ID: 820810 509 088)

DE GOUVEIA, ANTONIO CORREIA,
(ID: 494126 6564 080)

DE GOUVEIA, ANNA SUSANNA,
(ID: 851225 0319 081)

In re:

DE GOUVEIA, RICHARD ANTHONY

DE GOUVEIA, ANTONIO CORREIA

DE GOUVEIA, ANNA SUSANNA

In the Administered Trusts and Estates Registry

案号：2352/2006

In the Administered Trusts and Estates Registry

DE GOUVEIA, RICHARD ANTHONY

DE GOUVEIA, ANTONIO CORREIA

DE GOUVEIA, ANNA SUSANNA

Case Number: 2352/2006

Application

DE GOUVEIA, RICHARD ANTHONY,
(ID: 820810 509 088)

DE GOUVEIA, ANTONIO CORREIA,
(ID: 494126 6564 080)

DE GOUVEIA, ANNA SUSANNA,
(ID: 851225 0319 081)

Applicant

306-53-31

ORDER

DRAFT ORDER

2352/2006

After hearing counsel for the Applicant and reading the papers filed herein
the following order is made:

1. That a nolle in me be issued calling upon all interested parties to show cause on
or before Tuesday, 17 May 2005 at 10:00 as to why the following order is
not to be made a final order of Court:

1.1 That it be declared that ANTONIO CORREIA DE GOUVEIA, "Dr
De Gouveia" is presumed dead;

1.2 That it be declared that ANNA SUSANNA DE GOUVEIA, "Mrs
De Gouveia", is presumed dead;

2. That the aforementioned nolle in me is to be published once in the Government
Gazette and once in a Newspaper circulating in the area where the De
Gouveia’s are presumed to have been or about 26 December 2004;
and in a newspaper circulating in Randburg/Gauteng

3. That the aforementioned nolle in me is to be served on the Master of the High
Court, and on the Registrar of Deceased Department of Home Affairs

4. That upon the nolle in me being confirmed the appointment of the executors
granted on 22 January 2005, be extended until such time as the Master of
the Supreme Court issue letters of executorship to the executor of the
described estates;

5. That upon his appointment the executor shall take over the duties and
obligations as member of the corporation, as contemplated in Section
259(2)(c) of the Act;

6. That the costs of this application be paid out of the estates of the De
Gouveias.

ORDER

the Registrar
Wheels & Motors

SALOON CARS

HONDA ACCORD FOR SALE
at 1.11 million baht: 2.4-liter VTEC, 6 months old, 6,300 km. Owned by Kevin Cooney; guaranteed no tsunami damage. Call Nat at Tel: 01-4763242.

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