

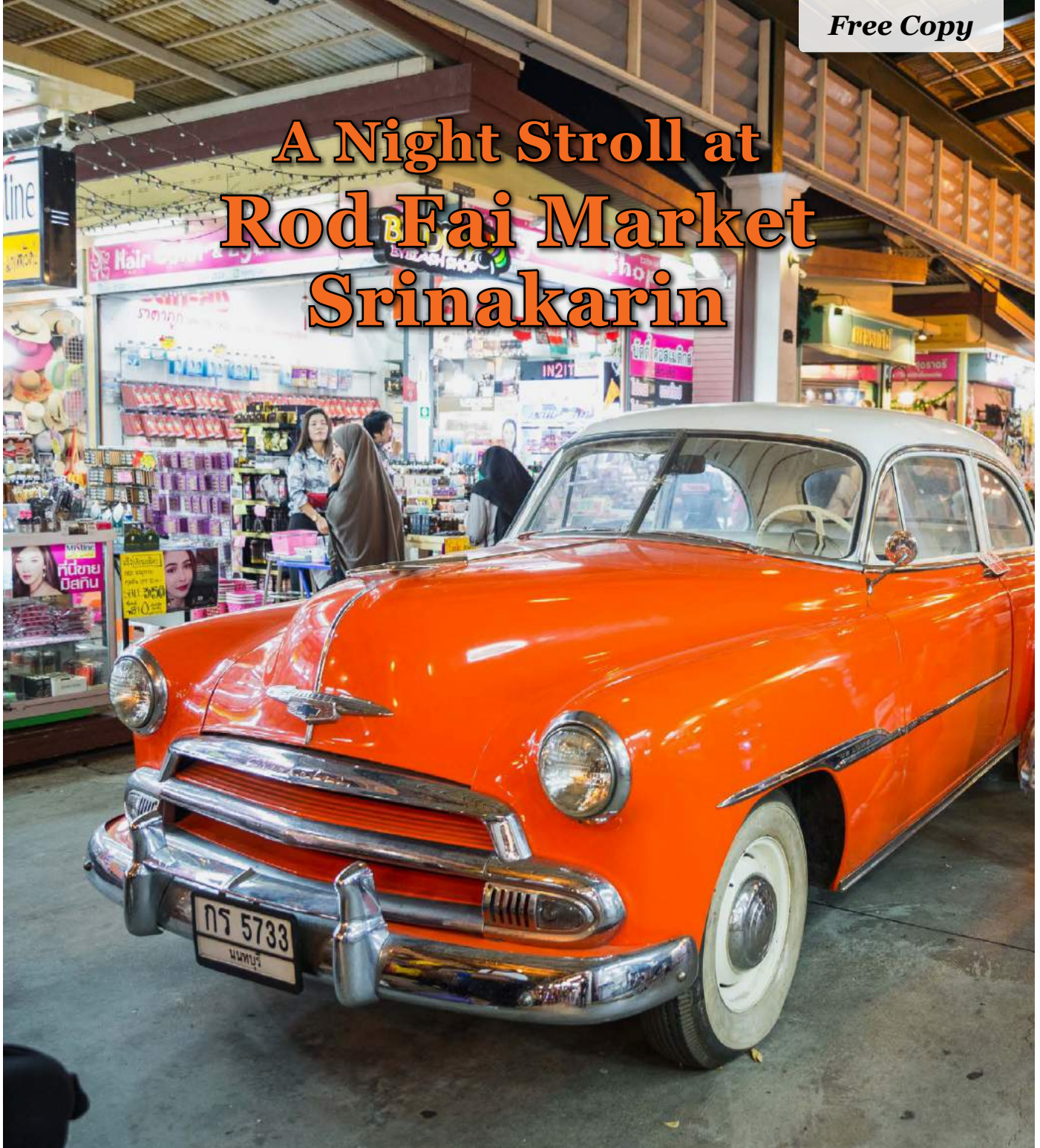
URBAN AFFAIRS

B A N G K O K

NO.3 VOL.3 | MARCH 2019 ISSN 2586-9191 WWW.URBANAFFAIRSMAGAZINE.COM

Free Copy

A Night Stroll at Rod Fai Market Srinakarin



Wynwood Kings

Graffiti artists showcase their art on the wall at Los Atico

Saawaan

A Michelin-awarded restaurant rustles up heavenly Thai cuisine

Baan Dinso

A city hostel defies the passage of time

Best Of British



1. HEINZ BAKED BEANS SNAP POTS 800 G.
2. HELLMANN'S REAL MAYO SQUEEZY 430 ML.
3. JACOB'S ORIGINAL BAKED TWIGLETS 150 G.
4. NESTLE CHEERIOS HONEY 375 G.
5. TYRRELLS CIDER VINEGAR & SEA SALT 150 G.
6. BARR IRN BRU 330 ML.
7. BARR IRN BRU SUGAR FREE 330 ML.

8. OLD JAMAICA GINGER BEER 330 ML.
9. RUBICON LYCHEE SPARKLING 330 ML.
10. MCVITIE'S DIGESTIVES ORIGINAL 250 G.
11. MCVITIE'S MILK CHOCOLATE DIGESTIVES 200 G.
12. MILD COLOURED SLICES 250 G.
13. CATHEDRAL CITY EXTRA MATURE CHEDDAR 350 G.
14. MILD COLOURED CHEDDAR 180 G.

VILLA MARKET
WORLD OF FOODS SUPERMARKET
ONLINE SHOPPING
www.villamarket.com / Live chat at villamarket.com

NOW AVAILABLE IN
BANGKOK
HUAHIN
PHUKET



Accumulate 15,000 points
with in 1 year Upgrade to
Diamond Card
สะสม 15,000 พอยท์ ภายใน 1 ปี สามารถอัพเกรดเป็นบัตร Diamond Card

20 THB = 1 POINT

Earn reward discount points

Spend 20 Baht Get 1 Point
Redeem Discount 500 Points For 100 Baht
ทุกการใช้จ่ายที่ร้าน Villa Market 20 บาท = 1 พอยท์
สะสม 500 พอยท์ ใช้ส่วนลดได้ 100 บาท



Earn ROP miles
4 Points = 1 Royal Orchid plus mile
สะสม 4 พอยท์แลก 1 ROP miles จากการบริโภค

4 POINTS = 1 ROP

WWW.VILLAMARKET.COM / TEL : 02-779-1000



@VILLA.SUPERMARKET



VILLA MARKET



VILLA.SUPERMARKET

Editor's Letter

Thailand is in dire need of a real change. We have a lot of work to do to improve life on virtually all fronts: quality of education, social etiquette, security, law enforcement, equality, wellbeing, transportation, accessibility, the environment, politics, healthcare, you name it. Although blaming everything on the government may seem like the most convenient reaction, we are all somehow part of the problem and it is our collective responsibility to take appropriate actions to help find solutions.

First and foremost, we have to take the upcoming election seriously. It doesn't matter if this election will be rigged or manipulated, as some have suggested. Do your homework, learn as much as possible about who your candidates representing your constituency are, do some more research about their parties and policies, and vote for the best candidate, or in political science speak, "vote for the lesser evil".

Given the circumstances, many people are fed up with the political system and just don't want to go out to vote. But it is a duty as a citizen to cast a ballot. Many countries have gone through hell and back for the right to vote. Ours was handed down peacefully, and so we sometimes take it for granted.

Is this why we always end up with a military coup? The general answer is "not always", but most of the time it's a "yes", no?

Democracy, which hinges on fair electoral systems, itself might be a questionable system. Some say you need educated and well-informed constituents to make this system work. However, democracy works best, for now, because it allows people to fulfil their political aspirations by picking politicians to represent them, evaluating their performance during the four years, re-electing them if they are good, or voting them out if they are not.

Has it always worked that way? The general answer is "not always". However, "not always" is better than an outright "no", yes?

Elections allow us to voice our opinions in a civilized way. If your candidate or party wins, great. Keep an eye out to make sure they deliver on their promises. If your candidate did not win, you still have to keep an eye out to make sure they keep their promises, but you also have to accept the truth and honor the majority's choice, get on with your life, and wait for another four years to go to the polls once again.

Is it always that simple? The general answer is "not always". But it should.

-VT

Publisher & Editor
Vasu Thirasak

Copy Editor
Manoj Tripathi

Fashion Editor
Pekky The Angel

Graphic Designer
Unyanun Punkaew

Digital Media Designer
Raquel Villena Mogado

Photographer
Teerarat Yaemngamluea

Advisor
Anyamanee Chan-Oum

Circulation Director
Nithi Thirasak

Marketing Director
Sunida Thirasak

Editorial Assistant
Monthira Amornboonyakrit

Printer

JAM Printing, Tel. 02 738 4891

Contributors

Dave Stamboulis is a travel writer and photographer based in Bangkok. In addition to working as the updating writer for *Fodor's* guidebook to Thailand, Laos, and Cambodia, he is the "Bangkok expert" for *USA Today's* 10Best website and a regular contributor for various publications throughout Southeast Asia.



Born and raised in Bangkok, **J. Pakchuen** studied English and translation at Chulalongkorn University. Currently, she lives in Washington, D.C. where she works as a translator, interpreter, writer, and tour guide.



Based in Bangkok, **Ploylada Sirachadapong** started her writing career as a food critic, and after eight years of visiting restaurants around Bangkok she now expands her writing genre to include travel, fashion and architecture.



Pekky The Angel is a fashion, beauty and lifestyle expert and blogger. Visit her page at www.facebook.com/pekkytheangel/ or www.pekkytheangel.com.



Born and based in Bangkok, **Naam Sombatanantakorn** is one of the co-founders of Viajente, a travel agency that offers various natural and cultural travel programs. She is a lifelong learner and loves to travel.



Born in England, **Christopher Scott Dixon** is now based in Bangkok and is an experienced writer and ex-BBC radio reporter/presenter. He has contributed many features to a variety of publications in Thailand and in the UK. He has also written 18 books across different genres and is a qualified teacher.



Swisa Ariyaprichya was born in Switzerland and spent her childhood growing up in Belgium, Poland, Thailand and the USA. She is multilingual and speaks four languages. Apart from her work as a central banker, she began her lifestyle blog *Having "Me" Time* in 2010 and has since continued to write in her spare time. She is also co-founder of Booster Education Co., Ltd. and Booster Analytics Co., Ltd.



Pick a copy at:

Villa Market, Mezzo Coffee, Creamery Boutique Ice Cream, Pacamara Coffee Roasters, Ceresia Roasters, Gallery Drip Coffee, The Hive Thonglor, Hubba Thailand, KliquesDesk, The Work Loft, Never Say Cutz, Bumrungrad Hospital, Bangkok Hospital, Broccoli Revolution, Evergreen Place Bangkok, The Residence on Thonglor, Asoke Residence, Alt Hotel Nana, Ari Hills, Ladprao Hills, Virgin Active Fitness, and many more.



@urbanaffairsmagazine



urbanaffairsmagazine

www.urbanaffairsmagazine.com info@urbanaffairsmagazine.com



PHOTOGRAPHS: TEERAT YAEMGAMLU EA



Rod Fai Market Srinakarin

BY CHRISTOPHER SCOTT DIXON

There is something special about markets at night, they seem to possess a unique appeal and Talad Rod Fai Srinakarin, aka Train Market Srinakarin (*talad* means market, *rod fai* means train), is no exception.

Based close to the Seacon Square mall on Srinakarin Road, Soi 51, in the southwest center of Bangkok in Prawet district, the market is open from Thursday to Sunday, from 5 pm to about 1 am and is well worth the effort to travel to. To reach there you can take the BTS to On Nut or Udomsuk stations and then a taxi ride of around 20 minutes to arrive at the market, of course, depending on traffic conditions. If you are more familiar with the area, you can take one of the many red *songthaews* (literally means “two rows” of seats on the red passenger pickup trucks) from the stops on Soi Udomsuk which are a short walk from the nearby BTS station.

When you reach your destination, you will enjoy what is regarded by many as the second largest market after Chatuchak Weekend Market. Here is an engaging diversity of old and new items from trendy clothes and second-hand garments to furniture, trinkets, barbers, a fascinating range of antique vehicles in excellent condition, home décor, and (it sounds a terrible cliché, but) so much more.

There is only one pedestrian entrance and things can be a little confusing on your first visit. The layout is not a single style, but a combination of sheltered areas, pop-up tents, rows of shop houses, warehouses, etc., but it all adds to the unique charm of the market.

Enter through a mix of small shops close to the main road and at the southern end of the market, and prepare to discover the antique section at the back. Although it can be crowded, there is a buzzing atmosphere and one factor which sets Rod Fai Market apart from others is that many of the antique shops are operating from fixed buildings rather than stalls.

The night market is famous for its “vintage” theme and has a multitude of items from the '50s to '80s on display and plenty of opportunities to take pictures with the classic cars. The cars and props decorated throughout the market

belongs to Paired “Rod” Roikaew, the owner of the market – a successful businessman who started his career as a dealer of antiques in Chatuchak market. Business was so good he expanded from one store to several, and had enough money to rent out an old warehouse yard with train tracks located adjacent to Chatuchak from the State Railway of Thailand to start his own night market with a vintage theme.

In 2013, the expansion of the BTS line forced its closure and many feared the worst for the market’s future. However, Paired’s decision to move to its current and more developed home in Srinakarin has seen the Rod Fai Market rise again. The trains may have gone, but the name remains.

There are numerous bars dotted around the place, some on rooftops and most of them with live performers trying to entice visitors to their particular venue. They are a prominent feature at the Rod Fai Market where you can chill out and lean against an actual wall of a permanent drinking establishment or perch on a stool and almost rub shoulders with a camper van which has been cleverly converted into a temporary cocktail outlet.

Food stalls abound and for some reason cheese appears to be a specific culinary theme with cheese balls, chips – as in fries (I’m English) – dipped in cheese, and even cheese-covered chicken wings. I do recommend the delicious and refreshing smoothies. Expect to see and taste the usual great breadth of Thai dishes from stir fries and curries to papaya salad and yummy desserts.

Rod Fai Market is well patronized by locals while still relatively unknown to tourists so the ambience is more of a traditional, yet contemporary Thai night market. The cool air, funky tunes and retro areas make for memorable vibes. Prices are generally cheaper than other more conventional markets with many displaying how much things are, reducing the need to keep asking for the price.

Talad Rod Fai Srinakarin is a fun mix of trendy, traditional, tasty and tremendous, and believe me, it demands more than one visit, back with a bang in Bangkok!



1



2

PHOTOGRAPHS: COURTESY OF BAAN DINSO, TROK SIN

Baan Dinso

Where Yesterday's Style Lives On

BY PLOYLADA SIRACHADAPONG

I always admire timeless art and designs and wonder what was on the artist's mind when they created a work of art. Did they ever wonder if their art will last forever or become outdated someday?

I visit the old-town quarter of Bangkok quite often and I can't help but find myself totally impressed with Baan Dinso, the two-story colonial-style house tucked away on Trok Sin (literally "small alley" + "art"). Baan Dinso has been welcoming tourists as a boutique hostel since 2007 and as a hub for those seeking for its nostalgic charm.

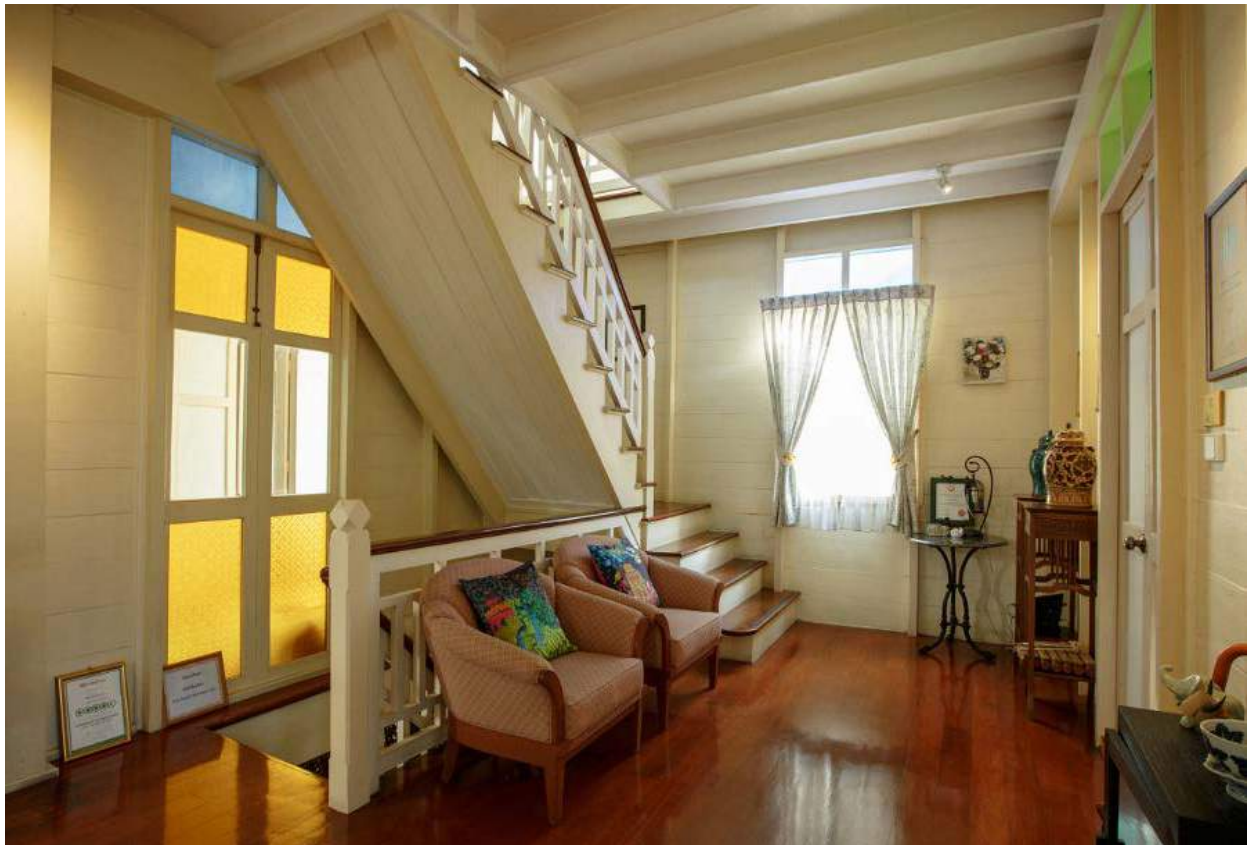
Built with golden teak, Baan Dinso is located right in the heart of the Rattanakosin area of Bangkok where some of the famous buildings and monuments built during the Industrial Revolution still stand to this day. It is a perfect location where traditions of yesteryear still live and breathe.

Despite its obscure origin, the well-preserved house is estimated to have been built at least 85 years ago during the

reign of King Chulalongkorn (Rama V). Since 1922 Phraya Wisesongkram had held the title deed to the property, and in April 13, 2006 the house was sold to the current owner. The house was carefully renovated and reconstructed around its main structure and style, with the purpose of preserving the ancient house for posterity as the epitome of traditional Thai architecture of the Rattanakosin era.

After stepping into the main entrance marked with its carved wooden doors and a small roof, most guests are likely to be captivated by the antique floor tiles at the porch that are decorated with a 1950s Thai design. The main building is painted creamy white, with green decorative mirrors and copper doors which have been carefully repaired and replaced with the same materials as the original.

The original elevated front area of the house functioned as a Thai-style open basement. However, due to the threat of annual flooding, the ground level has been raised further, resulting in the basement looking deeper below the building.



3

PHOTOGRAPHS: COURTESY OF BAAN DINSO, TROK SIN



4

To maximize its space utilization, the basement has been transformed into an internet room and a kitchen that provides meals for guests in the dining zone in front of the hostel.

The original teak stairs are situated right in front of the house to welcome guests to the main foyer. The hostel's interior has an amped up 1950s vibe. Every piece of furniture has been thoughtfully selected to preserve the original style of the house such as the Turkish-style lamps, antique sofas, shiny wooden floors, and the old-style shuttered windows.

There are four types of rooms: the deluxe (with a queen-size bed and a private bathroom), twin, single and family rooms, the last three offering a shared bathroom. Each bedroom tells a story of the hostel's storied past through its white teakwood paneling, wooden desk and bedside table, and soft white curtains. The color scheme of white and wooden brown fits well with the décor. The rooms come with modern amenities such as air conditioning, a DVD player, and high-speed internet connectivity.

Baan Dinso is a hostel that continues to draw travelers with its relaxed yet cozy hospitality. In case anyone is curious to find out how Thai houses used to look like back in the 1950s, the hostel is the best place to see for themselves how a classic design is here to stay.



5

Baan Dinso, Trok Sin

113 Trok Sin, Dinso Rd., Pranakorn Bovornnivate
www.baandinso.com
Tel. 096 565 9795

1 Baan Dinso's 1950s exterior look.

2 The hostel's alfresco dining area.

3 The interior is decorated with antique furniture on wooden floors.

4 The deluxe room is spacious with a queen-size bed.

5 The hostel's shared bathroom.

冰紅茶

iced Black Tea

果汁 Fruit Juice

Strawberry
草莓

Passion Fruit

百香果



100 % Natural

(R) 75 / (L) 95

รูปภาพปรับแต่งเพื่อการโฆษณา



mezzo.CO



mezzocoffee



mezzocoffee

Saawaan

A Slice of Heaven

BY DAVE STAMBOULIS



1

While the job of a food critic might sound appealing, at times it leaves plenty to be desired. Often an exercise in excess, the fine dining, fine wines, and quite often pretentious food or surroundings leave one hankering for a bowl of noodles on the street. Thus, it is all the more wonderful when a truly special restaurant rears its head, and a recent trip to Saawaan reminded me that there really are some eateries in Bangkok that get absolutely everything 100% right, and also lets me know that I am living in the world's greatest foodie nirvana on the planet.

Saawaan, which means “heaven” in Thai is most aptly named. Chef Sujira “Aom” Pongmorn heads the well-trained kitchen team here, who expertly show off the best of all Thai cooking concepts in an intimate fine

dining establishment. Chef Sujira has a stellar track record when it comes to creative cooking, with stints at the Mandarin Oriental, Sra Bua, Issaya Siamese, and House on Sathorn in her repertoire, basically a list of some of the best dining establishments in Bangkok.

More recently, she was the face behind Baan Phadthai, which elevated humble *padthai* to royal status and even received a Michelin Bib Gourmand award for her efforts. Today, Chef Sujira has fulfilled her dream to run a Thai restaurant that has taken all the elements of street food and Thai cuisine as a whole, and turned them into exquisitely presented mouthwatering delights, and she and Saawaan have been awarded a Michelin star by the recent second edition of the *Michelin Guide Bangkok* for her extraordinary talents.

Saawaan welcomes its guests with a dimly-lit interior that features dark tones, hanging chandeliers, and golden cloud decorations on the walls, perhaps symbolizing just how close to heaven you are about to get. There are just 24 seats here, set back from a small open counter from which the chef and her team work from.

From the outside, the large windows display what looks like a very inviting shophouse restaurant, albeit a bit more elegant than the norm, but the Suan Plu neighborhood is known for its chic eateries these days. The restaurant's Michelin plaque is tucked away over the back counter, so those not in the know just walking in are often surprised to see there is just a ten-course tasting menu, yet if they choose to walk away, they don't know what they are missing.

PHOTOGRAPH: COURTESY OF SAAWAAN

PHOTOGRAPH: DAVE STAMBOULIS



2



3

The tasting menu at Saawaan is based on the entire repertoire of Thai cooking techniques and ingredients. The dishes come out in the order of “raw, dipped, fermented, boiled, steamed, stir fried, charcoal (grilled), and curry,” along with a traditional “*miang*” leaf-wrapped snack as well as dessert to finish up with.

The opening dish, which isn’t even on the menu, lets you know exactly what lies ahead, as the presentation, in what looks like a bird’s nest, is astounding. The dish is an amuse-bouche “*kai luk koei*,” a sous vide egg served with cream, tamarind sauce and chili oil. It’s small and delicate, but you stir up the ingredients inside and are hit with an overpoweringly wonderful combination of tart, creamy, and bold flavor once you spoon out a bite.

Up next, servers bring out raw amberjack fish, which they expertly pound right at your table, all the while explaining the ten different Thai herbs and flavorings, from toasted sticky rice powder to kaffir lime leaves to chilies that they mix the fish with, leaving a wonderfully aromatic and delectable salad.

PHOTOGRAPHS: COURTESY OF SAAWAAN



4

1 Chef Sujira “Aom” Pongmorn at work.

2 Kai luk koei, a sous vide egg served with cream, tamarind sauce and chili oil.

3 Miang made from fermented wild tea leaves. 4 Free-range Chicken Curry with Forget the Husband Rice.

5 - 7 A glimpse of Saawaan’s interior.

PHOTOGRAPH: COURTESY OF SAAWAAN



5

The next course, the dip, was even more sublime. This dish comes from rural Thailand, where farmers would make grilled paddy crab fat into a “*nam prik*” chili dip and eat it with sticky rice. Here, Chef Sujira has mixed the paddy crab fat with Thai herbs and grilled them in the crab shell, and it gets served with coconut steamed sticky rice.

Everything served at Saawaan is a winner, but there were a few unbelievable standouts during our meal. The “*gai kati khao luem pua*” takes free-range Nakhon Pathom chicken, flavors it with a Thai curry sauce, and it comes served with pineapple and bamboo shoot, alongside of what is known as the “forget the husband” rice, so called because the rice is so good that the housewife serving it would forget that her husband was also at the dinner table while she was eating it!

Also, of note was the “boiled” selection, which was a “*tom klong*” soup made with Jean-Paul oysters, Shimeji mushrooms, palm heart, and smoked fish, along with the usual piquant chili, tamarind juice, and galangal that gives this soup such a punch. Spices weren’t toned down on this either, something nice to see at a Bangkok restaurant in which plenty of foreign guests venture into.

Along with probably the best selection of wine pairings I’ve experienced anywhere in Bangkok (you can also opt for fancy tea pairings if you don’t want to imbibe), you’re pretty much going to be well-sated at the end of a meal here, but do leave room for dessert.

Working alongside Chef Sujira is Chef Arisara “Papier” Chongphanitkul, the pastry chef extraordinaire from Issaya Siamese, graduate of the Gastronomicom culinary school in France, and the face behind the new Ici

patisserie, who lends her sweet-tooth abilities to the team here, creating a wonderful custard made with Thong Ampai pumpkin puree and coconut milk, as well as a closing tray of petit fours, that featured a *som saa* tart and durian-flavored chocolate to make a final imprint on your palate.

For the chance to sample totally authentic and creative Thai cuisine in an intimate fine dining venue from one of the country’s leading chefs, Saawaan exceeds beyond all expectations. You’ll truly find a slice of heaven in this most deserving Michelin-awarded establishment.

Saawaan

39/19 Soi Suan Plu, Sathorn Road
www.saawaan.com/restaurant
 Tel. 02 679 3775-6

Open Wednesday - Monday, 6 pm -
 midnight (last orders at 9:30 pm)



6



7

PHOTOGRAPHS: DAVE STAMBOULIS

Sustainable Finance for a Dust-Free Future

BY SWISA ARIYAPRUCHYA

In the past few months there has been a new phenomenon in Bangkok and other major cities around the country: public awareness and knowledge with regard to air pollution has grown exponentially and people are demanding that action be taken. The public began a much-needed discussion about how to tackle the problems of air pollution and other environmental issues – all aspects are being scrutinized, from our currently lifestyles, to the way we conduct business. One element crucial to driving change is financing and this is where sustainable finance comes into play.

Sustainable finance is a concept that is gaining momentum and being embraced by the financial industry. It refers to any form of financial service that takes into account environment, social, and governance (ESG) criteria in their business or investment decisions. These decisions also look at the long-term objectives and public benefits rather than just the bottom line.

For example, decisions should be geared toward sustainable development that does not lead to social inequalities, or market distortions. In practice, this includes the concept of “green” finance where investors and capital raisings are geared toward projects and products that are environmentally and socially beneficial.

The EU has estimated that to be able to realize the Sustainable

Development Goals – the blueprint for sustainable development adopted by United Nations member states in 2015 – annual investments in sustainable infrastructure worth around 4.7-6.7 trillion euros are needed across countries, sectors and industries until 2030. Globally, this number would be significantly much more.



As such, investors around the world are also becoming increasingly focused on the role of financing in supporting the development of innovative products that help economies as they transition toward a new economic model. Many have policies that now only permit them to invest in projects that meet the ESG criteria.

Sustainability is currently a growing trend and the United Nation's Intergovernmental Panel on Climate Change (IPCC) report published last year highlighted the urgency with which we must tackle the issue of climate change. We have only around 12 years left before the trend is irreversible. Thailand should jump on the opportunity while, for the first time, it is not just fashionable, but a necessity to be environmentally conscious.

New job opportunities linking environmental scientists and sustainability engineers to the financial sector will gain traction. Environmental experts will work more closely with businesses and the financial industry. In transitioning to the new economy, technology will also be needed to develop innovative solutions in sectors such as energy and transport.

In other words, this new economy would entail a whole new ecosystem and those whose jobs were previously threatened by AI technology may find themselves with new job opportunities.

For now, let's hope that our children would not have to grow up living indoors, surrounded by air filters and face masks. Let's hope that the sum of our actions will result in a future with less dust and clearer, sunny skies. Unlike other fads and trends that come and go, for once, let's hope this sustainable finance trend is one that is here to stay.

PHOTOGRAPH: ANDY KIRBY / UNSPLASH



SATI

IS A NONPROFIT THAT MINDFULLY
FOCUSES ON IMPROVING HEALTHCARE
AND EDUCATION FOR UNDERSERVED
CHILDREN IN THAILAND.



SatiNonprofit



Satifound



**A FAST CASUAL
VEGAN RESTAURANT**

Organic cold-pressed juice and Smoothie bar



PHOTOGRAPHS: NAAM SOMBATANANTAKORN

Kilen Teck Heng Yoo Museum

BY NAAM SOMBATANANTAKORN

For many centuries, Siam was regarded as Suvarnabhumi or the “golden land”, one of the most favorite destinations for migrants fleeing war, famine or starvation in their countries. Siam’s abundance was evidenced by this famous Thai saying: “*nai nam mee pla, nai na mee khao*” (there are fish in the water and rice in the fields). Thanks to its bounties of nature, Siam experienced waves of immigration and became home for many Chinese immigrants in search of a better future.

Like other Chinese immigrants, Peh Sae-Lim found his new home in Bangkok in 1879 and made a living by running a small grocery store. The business grew, and in 1891, he founded Kilen Teck Heng Yoo (the *Kilen* is a mythical dragon-headed unicorn) in Sampeng, Bangkok’s Chinatown, which sold various groceries, including imported goods and traditional herbal medicines from China.

Over time, Sampeng played host to a rapidly growing Chinese community and became very crowded with small alleys and shops utilizing every inch of the area. During the early 1900s, public health and hygiene was in poor condition especially in Bangkok’s crowded quarters like Sampeng that witnessed several outbreaks of dysentery and cholera resulting in viral illnesses and deaths.

Seeing that this was a critical problem in the community, Nai Peh (*nai* means mister) drew on his knowledge of Chinese medicine and created his first herbal liquid medicine for a stomach upset called “Krisana Kran” (agarwood extract). By combining Chinese herbal remedies with a low price, his traditional cure proved to work wonders and was widely recognized during World War I when Nai Peh donated his medicine to Wild Tiger Corps in response to a dysentery outbreak within the corps. The medicine helped save a lot of lives.

King Vajiravudh (Rama VI) later recommended Krisana Kran in his medical handbook titled *Kan Puay* (which means prevent illness) and awarded Nai Peh the Wild Tiger Corps pin for his dedication. Soon after, the King granted Nai Peh a Thai family name, Osathanugrah, which means “a medical sponsor”.

In 1932, Nai Peh moved his store to Charoenkrung Road and expanded the business with various product lines of traditional herbal medicines. Finally, in 1949, he founded a new factory in Soi Lang Suan and his company was renamed Osotspa Teck Heng Yoo, which went on to become one of the country’s leading pharmaceutical companies at that time.

To bring old memories back to life, CEO Petch Osthannugra of Osotspa, now a listed public company, has established the Kilen Teck Heng Yoo museum at Lhong 1919, a 19th century Chinese mansion located on the banks of the Chao Phraya River. After extensive renovations, the mansion has been turned into a shopping and heritage attraction. The museum’s permanent exhibition charts the history of the company with captions in English and Thai, showcasing the various traditional herbal medicines from the past until the present. There’s a section that replicates Nai Peh’s working area with a desk and an old medicine cabinet.

In the exhibition, a collection of ingredients for Chinese cures are on display to illustrate the procedure for making the Krisana Kran drug which has remained the same as it was 128 years ago. The current owner says that as the production method remains unchanged, the company can only produce 100,000 bottles of Krisana Kran per year, which are highly accessible at THB 26 per bottle.

The museum aims to tell a story of an enterprising clan that has engaged in producing traditional Chinese drugs to save people’s lives for more than a century. Despite its compact size, the museum is well worth a visit to learn how a family of Chinese immigrants helped improve the wellbeing of others and worked their way up from humble beginnings to become one of the most successful and richest Thai-Chinese families in Thailand today.

Kilen Teck Heng Yoo Museum

Lhong 1919, 248 Chiang Mai Rd.

www.facebook.com/KilenTeckHengYoo/

Tel. 02 351 1000



PHOTOGRAPHS: DAVE STAMBOULIS



Los Atico's Art on the Walls

BY DAVE STAMBOULIS

Sukhumvit Soi 11 is reinventing itself as a food mecca, with last month's opening of its new community mall, featuring a slew of chic new eateries and bars. One of the coolest of the bunch is Los Atico, a Mexican-styled speakeasy set up above the Cali-Mex Bar & Grill, which you ought to check out, not just for its margaritas and signature "Tequila Makes My Clothes Come Off" cocktail, but for its incredible artwork, done by three cutting-edge American artists, who recently brought their talents to Bangkok to do the colorful décor for the bar, showcasing their flair and sharing some of their storybook history and background as well.

Ruben Ubiera, (aka Le' Creep), and Golden are three unlikely comrades

from a tight artist community that are at the forefront of the nouvelle American art scene, combining graffiti and urban art, and putting it on the radar worldwide. Ubiera, the mouthpiece of the group, is at ease among crowds, probably due to his varied background. He grew up in the Dominican Republic, attended fine art schools and settled down in Massachusetts, later working as an art director. He moved to Fort Lauderdale to study graphic design, but ended up on the advertising end of things, chasing big contracts.

This all changed when his mother died from breast cancer, as during his grieving process, Ubiera remembered her belief that he would always become an artist, and he soon started painting on salvaged wood,

cigar boxes, discarded doors, and any other recycled materials he could find, eventually using up his savings and becoming the "starving artist" his mom had predicted. A strong work ethic though and his unique "Postgraffism" style, combining surrealism, graffiti art, and his formal art school techniques gave Ubiera a leg up, and he was voted Best Street Artist in Miami in 2016.

Golden had no background in art, but met Ruben by chance in the streets when he saw him painting a mural and was so enthused that he asked if he could be his assistant. Golden helped Ubiera with computer art and graphics, and eventually quit his job to become a full-time artist, picking up a spray can for the first time and creating marvelous works.



Orgie, the third member of the trio, grew up in Miami, and had an early obsession with graffiti art, drawn to the secretive and rebellious lifestyle that the “spray by night” painters tend to have. The three met in Wynwood, a working-class Puerto Rican neighborhood in Miami, that was becoming a forlorn slum, infested with drugs, crime, and violence. Despite its downfall, the area served as a haven for street artists as the cops were too scared to come and harass anyone in the middle of the night, and thus a wave of young renegades began to cover the walls of buildings with their work.

The art grew and grew, and eventually a few intrepid gallery owners bought warehouse spaces there due to the cheap rents, and renegade galleries began to function. The artists of Wynwood began gaining publicity, and eventually, an entire area of building walls that were drenched in graffiti became known as the Wynwood Walls, which soon started attracting tourists and art-lovers alike, which in turn morphed into designer cafés, restaurants, and up-market establishments moving in and turning the formerly impoverished slum into re-gentrified hot properties.

Graffiti went from being seen as vandalism to being more appreciated as an art form, and during this time, Ubiera says he saw Orgie’s work and realized that art with the spray can was not only more practical (one can cover in a few days what would normally take weeks), but that it was spontaneous and free of many of the rules he’d learned in art classes.

“You don’t need a traditional flat white canvas to create art. You can paint on a door or an old piano, and you are free of boundaries. Other than Native American art, all American art

in the past has come from elsewhere, from the French, from the Dutch, but this is the first totally unfunded and original American art movement,” Ubiera explains.

As the trio’s work became more known, and as Wynwood became *the* place for prominent street artists from around the world to have their murals displayed, this translated into bigger and more lucrative commissions. Orgie painted for Ludacris, the American rapper and actor, at the Art Basel exhibition, and soon his motto of “This isn’t getting me anywhere but I love it” had become passé, as he’d become one of the most requested artists in Miami.

For Cali-Mex, the artists designed both their Hong Kong basement bar and the new Bangkok attic bar, utilizing their influences from Mexico and its distinctive culture. The theme “Day of the Dead” prevails behind the bar, while large murals of colorful skeletons and *campesinos* (Latin American farmers) grace the staircases. Additionally, a giant glow in the dark mural sits outside on the entire back of the building.

Ubiera, Orgie, and Golden know the sky is the limit for their art right now. They are traveling the world, sharing their culture and learning about new ones, and as they all say, “modern graffiti art is the gorilla in the room,” in that nobody talks about how powerful it can be and while it is only now gaining respect in the world’s public eye, it looks to be here to stay and make an indelible mark on the art world.

Los Atico

26/8, B Bldg., Soi Sukhumvit 11
(Rooftop Fl. of Cali-Mex Bar & Grill)
Tel. 02 015 8100



PHOTOGRAPHS: DAVE STAMBOULIS



PHOTOGRAPHS: ERIC WANG / UNSPLASH & 4133 / PIXABAY



Thai-Style O-Hanami

BY J. PAKCHUEN

Around late March and early April, the denizens of the northern hemisphere are looking forward to the arrival of spring with eager anticipation. This is when the weather gets warmer and towns are filled with beautiful blooming flowers of different kinds. The first time I did the *O-Hanami* (Japanese for “flower viewing”) was in Washington, DC. The city came alive thanks to the breathtaking beauty of the cherry blossom or sakura that drew lots of flower viewers like those in Japan. The experience brought back lots of my childhood memories of the ubiquity of colorful indigenous flowers in nature that felt like paradise.

The following are some of the notable home-grown flowering plants that provide almost year-round visual delight in our own neighborhood without the need to fly out of the country:

Ton Khoon/Ratchaphruek

Ton Khoon, formally called *Ratchaphruek*, is a flowering tree well known for its bright yellow hanging blossoms, which are also considered Thailand’s national flower. Also known as the golden shower tree and Indian Laburnum, *Ton Khoon* is native to South Asia and Southeast Asia where it can be found in Myanmar and Thailand.

Ton Khoon is considered an auspicious tree thanks to its symbolic golden color and name – *ton* means tree and *khoon* is a homophone of the Thai term meaning “multiply”. It’s believed that the plant will multiply its grower’s riches.

Ton Khoon is a medium-sized tree that grows to a height of 10 - 20 meters and is in blossom during the summer time. This plant loves the sun and grows well in sun-soaked Thailand. *Ton Khoon*’s dark old pods make for an excellent laxative when boiled in water. Its young pods are used as a popular herbal remedy for removing phlegm from your throat. The flowers can help treat gastric ulcers.

Dok Bua

Dok Bua (*dok* means flower, *bua* means lotus) is the term used to call both the lotus and water lily, while in English these two terms refer to different types of aquatic plants. The main difference of these two plants is the fact that the leaves of the lotus (*Nelumbonaceae*) rise above the water while those of the water lily (*Nymphaeaceae*) float on the surface.

While the white water lily is the national flower of Bangladesh and the blue water lily is the national flower of Sri Lanka, the lotus is known in Buddhist countries as a sacred flower due to its association with the Buddha’s birth. Lotus flowers emerged from the ground when the Buddha was born and bloomed under his feet during his first steps. Also, the lotus blooming above the water symbolizes the stage of enlightenment when the mind is clear and soul awakened, resulting in the realization of the truth of life.

While the flowers are used as offerings to the Buddha, many parts of *Dok Bua* can be used as food and medicine. Its seeds

are an energy source, high in protein and possess antioxidant properties. Its leaves are used to wrap steamed rice and its edible stems end up in a Thai curry. An infusion of lotus roots is a natural sore throat and cough remedy.

The best time of year for *Dok Bua* flower viewing is from December to February and the best place to see a sea of red water lilies is at Nong Han Kumphawapi Lake in Udonthani province.

Nang Phaya Sua Krong

During the “winter” time in Thailand, you can experience Thailand’s own “sakura” without having to fly overseas. In Chiang Mai, as in some other northern provinces, you can view *Nang Phaya Sua Krong* or the wild Himalayan cherry (*Prunus Cerasoides*) that usually grows higher up in the mountains at an elevation of 1,000 to 2,000 meters above sea level. The flowers can be found in parts of China and India as well.

In Chiangmai, you can find these beautiful pink flowers at many places such as Doi Inthanon, Doi Chiang Dao, Huay Nam Dang, etc. The blossoms of *Nang Phaya Sua Krong* are at their peak during December to February. This is when the landscape is entirely covered with the sweet pink flowers looking similar to the sakura blossoms in Japan, hence its nickname “Thai sakura”.

Commercial Flower Viewing

There are many types of indigenous or exotic flowering plants commercially grown for tourism, especially in the north and northeastern of Thailand where the weather is cold enough to maintain the vitality of the flowers. One of the most popular destinations not too far from Bangkok is Lopburi where you will find bright orange sunflower fields starting to show off their beauty from November. After a day out taking pictures of the flowers, you can also indulge in shopping for healthy sunflower seeds prepared from the previous season.

The lovely pink cosmos flowers garden at the Jim Thompson Farm in Nakhon Ratchasima is also something you may not want to miss, although the farm is only open exclusively in December every year. Another must-see is the Floral Park at Wang Nam Khiao, also in the same province. This is where you will find a wide variety of local and exotic flowering plants in the farm’s beautiful rustic landscape.

For those who love tulips, there’s no need to travel far to the Netherlands anymore. Just fly or drive up to Chiang Rai province during December or January when the Chiang Rai Municipality welcomes visitors with a field of colorful tulips to promote its renowned annual Flower Festival.

Flowers are symbols of hope and a new beginning. In Thailand, there’s no shortage of magnificent flowers. Just take a break and venture out to soak up the beauty of a field of flowers near you. These wonderfully fragrant, colorful gifts of nature can surely lift your spirits and enliven your day.

Cartier Precious Garage

BY PEKKY THE ANGEL



Cartier recently celebrated its iconic Juste un Clou and Écrou de Cartier jewelry collection inspired by nails, nuts and bolts by bringing the “Cartier Precious Garage” to Bangkok. The art installation, with a gold shipping container and a gold Corvette as the centerpiece, was designed by New York-based visual artist Desi Santiago to showcase a creative twist on everyday objects.

The Cartier Precious Garage installation had toured many cities, including New York, Milan and Sydney with every exclusive launch party bringing together celebrities and socialites from all circles. For more info, visit www.cartier.com.



PHOTOGRAPHS: COURTESY OF CARTIER

Queen's Cup Pink Polo 2019

BY PEKKY THE ANGEL

Dr Harald Link, President of B. Grimm Group and Thailand Equestrian Federation, and Nunthinee Tanner, Thailand's first female polo player, co-organized the "Queen's Cup Pink Polo 2019" adventure polo racing and charity to support the Queen Sirikit Centre for Breast Cancer Foundation. The 11th edition of the women polo match attracted many famous faces and socialites.

In addition to the ladies polo competition, there was a Vintage Flea Market, Fancy Dog fashion show by Yorkshire Terrier Club Thailand, a horseback fashion show supported by U.S. Polo, and awards given for Best Hat and Best Dress. The opening match was between 1003 Polo Team from China and the host Thai Polo Team, where the latter won after four chukkas with scores 7-3.



PHOTOGRAPHS: COURTESY OF THE QUEEN'S CUP PINK POLO

Cali-Mex Bar & Grill opens 3rd Bangkok branch

BY PEKKY THE ANGEL

Sukhumvit Soi 11 is now a vibrant nightlife hot spot with new F&B outlets springing up like mushrooms. Cali-Mex has just opened its third and latest Bangkok outlet, Cali-Mex Bar & Grill, with an upscale bar concept and an expansive selection of Mexican cuisine favorites, including Spinach and Artichoke Dip, Chilli Con Carne, Grilled Chicken Parmigiana, Beet Battered Fish & Chips, and Prime Rib-Eye Steak – all prepared using the freshest produce.

Located on the top floor is the Los Atico, a Mexican speakeasy offering a variety of can't-miss seasonal cocktails, tequila and margaritas, served with street-style tacos, ocean-fresh *ceviches* and tableside *guacamole*. The art on the walls of Los Atico was created by three renowned Miami-based graffiti artists – Ruben Ubiera, Orgie (aka Le' Creep) and Golden – bringing out a fantastic vibe of fear and love in this tequila lovers' paradise. For more information, visit www.cali-mex.co.th.



PHOTOGRAPHS: COURTESY OF CALI-MEX BAR & GRILL

March

Thailand Coffee Fest 2019

To support and promote the Thai coffee industry, the Thai Specialty Coffee Association in conjunction with The Cloud is organizing “Thailand Coffee Fest 2019” from **Mar 14-17** at IMPACT Exhibition Halls 5-6. There will be guest speakers from the coffee industry, and over 190 domestic and international coffee shops attending with lots of products and services related to coffee and coffee production on offer. For more info, visit www.thailandcoffeesfest.org/en/.



‘Once on This Island’

The Bangkok Community Theatre is debuting “Once on This Island” in Bangkok on **Mar 22, 23, 29, and 30** at M Theatre, Creative Industries. The 90-minute one-act musical opened on Broadway to great acclaim in 1990 with eight Tony Award nominations. Set on a Caribbean island, the musical is reminiscent of “Romeo and Juliet” crossed with “The Little Mermaid”. It concerns a peasant girl on a tropical island who, guided by the island gods, uses the power of love to bring people together. Tickets are priced at THB 850. For further details, visit www.bangkokcommunitytheatre.com.

Disney on Ice Presents ‘Mickey’s Super Celebration’

To celebrate 90 years of Mickey Mouse, Disney On Ice is staging “Mickey’s Super Celebration” from **March 28-31** at Impact Arena, Muang Thong Thani. This production honors Walt Disney’s legacy by bringing acclaimed stories like “Moana” and “Toy Story” to life on the ice. Tickets from THB 700 are available at all ThaiTicketMajor outlets. Visit www.thaiticketmajor.com.



Coffee, Tea, Drinks, Bakery and Ice Cream

One of the most recognized focused show in the region, Thailand Coffee, Tea & Drinks 2019 and Thailand Bakery & Ice Cream 2019 are effective platforms for manufacturers and distributors of coffee, tea, bakery, ice cream equipment and supplies to meet and launch new products to the target buyers. Running from **March 28-31** at BITEC Bangna, the event is represented by about 150 exhibitors and set to draw 35,000 visitors. The show also offers many activities to attract decision makers such as world class barista competitions, workshops and seminars. For more info, visit www.thailandcoffee.net/2019/home.

Elephant Boat Race & River Festival 2019

Join the inaugural Elephant Boat Race and River Festival next to the Anantara Riverside Bangkok for an exciting water competition in the form of elephant boat races and a weekend of enormous entertainment set to run from **March 29 to 31**. Guest can watch from the banks of the Chao Phraya River as international teams participate in the age-old cultural tradition of dragon boat racing, paddling unique elephant themed and designed boats on Bangkok’s most famous waterway. Tickets start from THB 200. Visit www.bangkokriverfestival.com or call 02 431 9234 for more info.



47th National Book Fair and Bangkok International Book Fair 2019

The Publishers and Booksellers Association of Thailand is organizing the “47th National Book Fair and Bangkok International Book Fair 2019” from **March 28 to April 7** at the Queen Sirikit National Convention Centre. A plethora of books will go on sale while bookworms are welcome to attend workshops, seminars, and other interesting family-friendly activities. For more info, log on to <https://pubat.or.th/bkkibf2019/#> or call 02 954 9560-4 ext. 101.

*Submit news, updates and press releases to: info@urbanaffairsmagazine.com.



KH M L N N K

PRIVATE ISLAND

*Cast away on your
private island*

A haven of peace and relaxation off the coast of Rayong, only three and a half hours from Bangkok. Accessible only by our private boat, our resort is the only one on the island surrounded by untouched forest and pristine white sand beaches. An idyllic setting that is endlessly peaceful, this island is all about you and the sea.

The islanders are waiting!



GS Grand Seiko



Provoking a New Sense of Aesthetics

GS Grand Seiko

Seiko Since 1881

grand-seiko.com

SEIKO (Thailand) Co., Ltd.

Located at Central Chidlom, 3rd floor / Central Ladprao, 1st floor / The Emporium, M floor / Siam Paragon, M floor / Isetan 1st floor / Siam Takashimaya 2nd floor E-mail: contact@seiko.co.th Tel. 02-255-1245 [f](https://www.facebook.com/grandseikothailandofficial) [grandseikothailandofficial](https://www.facebook.com/grandseikothailandofficial)