

ZINE: NEIGHBOURHOOD EXPLORER

BUKIT MERAH

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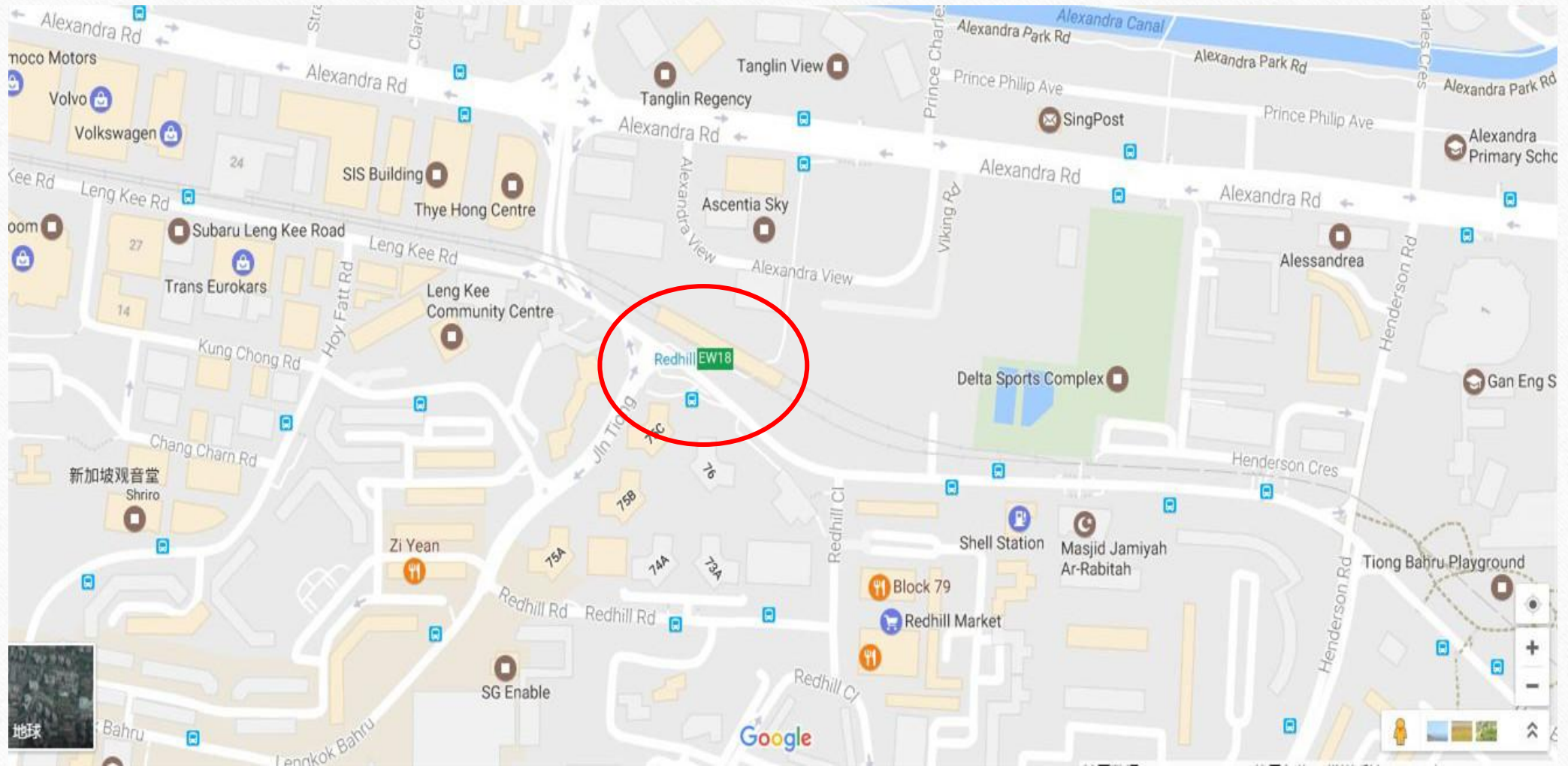
Bukit Merah

- Bukit Merah , is a planning area and residential town situated in the southernmost part of the Central Region of Singapore.
- With the earliest records of Bukit Merah's existence in the Malay Annals, the town had a huge role to play in the early maritime trade of the Kingdom of Singapura.
- The town's fertile red soil was employed to great effect, when it was a district rich in gambier cultivation during British colonial rule.
- Even before the industrialization of Jurong, Bukit Merah already had a small head start in the emerging heavy industry market in Singapore. With the first brickwork factories and mills emerging in the precincts of Henderson Hill and Redhill as early as the 1930s.

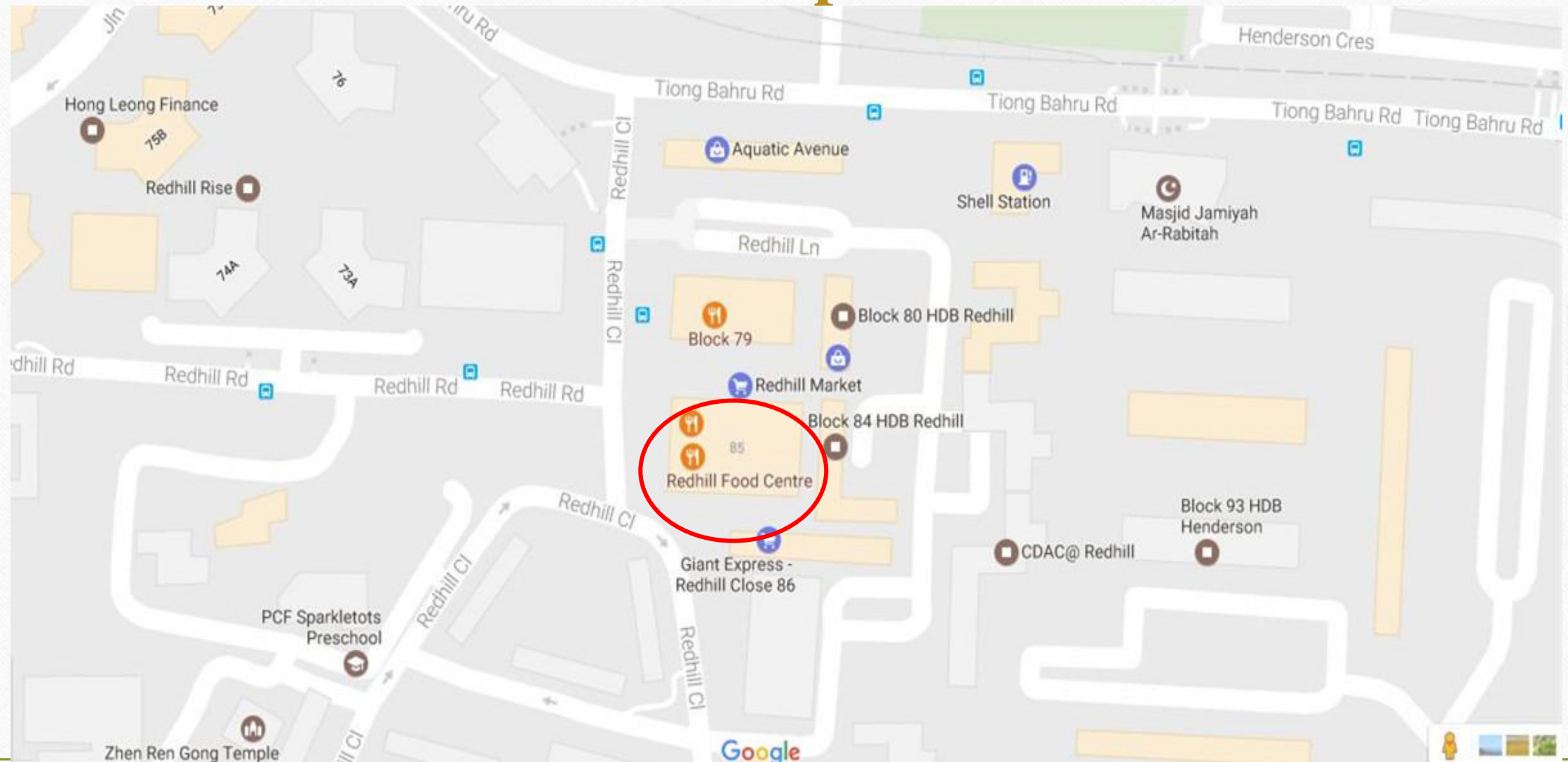
Why is it call “red hill”?

- Bukit Merah (Jawi: **بوكيت ميره** translates to "Red Hill" in Malay, and is a reference to the red-coloured lateritic soil found on the hill.
- According to the Sejarah Melayu, Singapore used to be plagued by swordfish attacking the people living in the coastal regions. A young boy named Hang Nadim solved the problem. He earned great respect from the people, but also jealousy from the rulers. The King, Paduka Seri Maharaja, finally ordered his execution, and it was said that his blood soaked the soil of the hill where he was killed, giving rise to the red-coloured hill.

Map



Map



Redhill Food Centre



- First built in 1969.
- Rebuilt several times.
- The latest rebuilt was in 2004



Xiao Long Bao-History

- Shanghai-style xiaolongbao originated in Nanxiang, a suburb of Shanghai in Jiading District. The inventor of xiaolongbao sold them in his first store in Nanxiang next to the town's notable park, Guyi Garden. From there the xiaolongbao expanded into downtown Shanghai and outward. However, Wuxi style xiaolongbao is sweeter than Shanghai style.
- Two specialist xiaolongbao restaurants have a particularly long history. One is Nanxiang Mantou Dian (Nanxiang Bun Shop), which derives from the original store in Nanxiang but is now located in the Yu Garden area. It is famed for its crab-meat-filled buns. The other is Gulong Restaurant, at the original site next to Guyi Garden in Nanxiang.

Xiao Long Bao in Redhill Food Centre



Xiao Long Bao



Ingredient and Tasting

Tip: Three Steps to eat Xiao Long Bao

- 1. Sprinkle some soy sauce, Chinese vinegar and chopped ginger into a small saucer. Using chopsticks, carefully pick up the dumpling and gently dip it into the sauce. (Warning: these thin-skinned parcels are very delicate, so handle with extreme care).
- 2. Place the xiao long bao on to your spoon, then bite a small hole on the side of the dumpling.
- 3. Let the broth empty on to the spoon or slurp the soupy goodness straight from the dumpling, then eat it. (Warning: the soup will be very hot so consume with care).



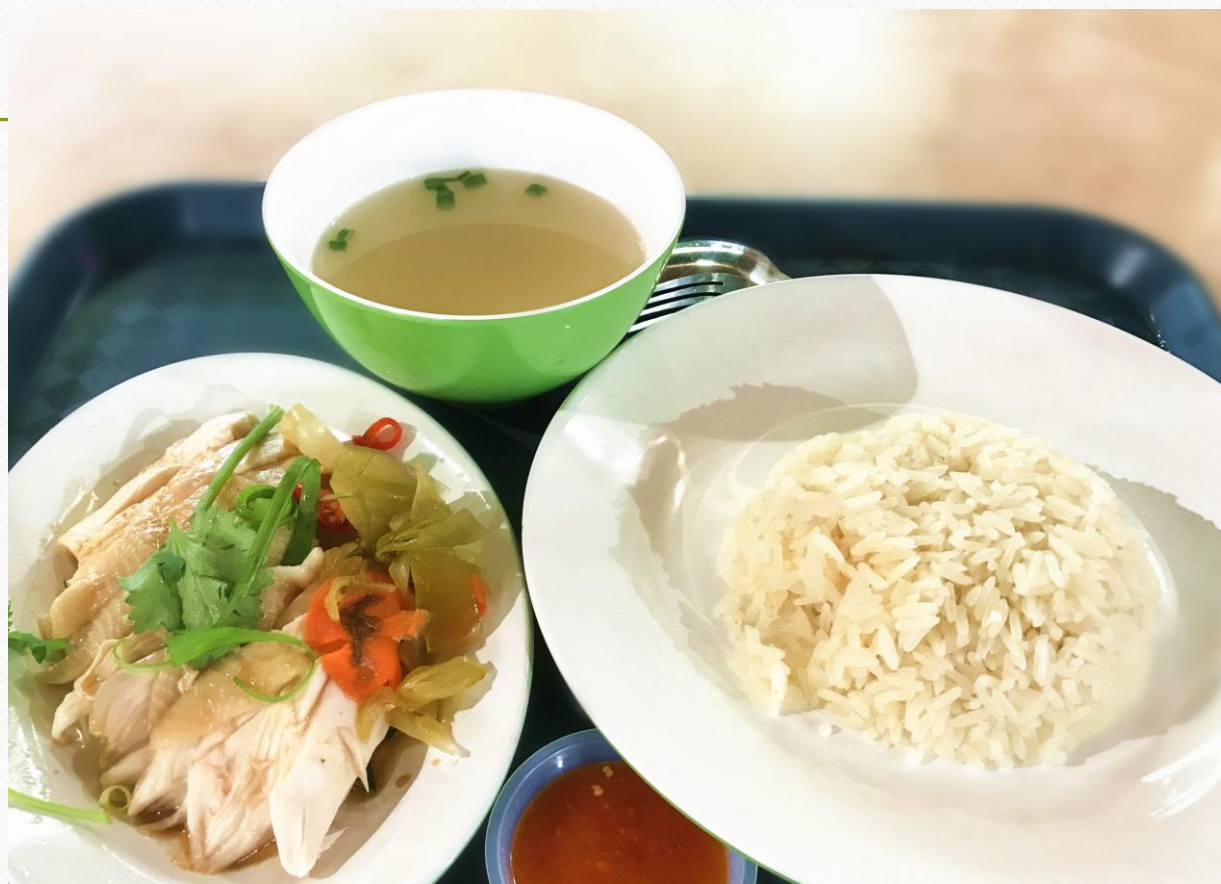
Hainanese Chicken Rice-History

- Hainanese chicken rice is a dish adapted from early Chinese immigrants originally from Hainan province in southern China. It is considered one of the national dishes of Singapore. It is based on a well-known Hainanese dish called Wenchang chicken, due to its adoption by the Hainanese overseas Chinese population in the Nanyang area (present-day Southeast Asia).
- Catherine Ling of CNN (Cable News Network) describes Hainanese chicken rice as one of the "40 Singapore foods we can't live without". It also listed at number 45 on World's 50 most delicious foods compiled by CNN Go in 2011.

Hainanese Chicken Rice in Redhill Food Centre



Hainanese Chicken Rice



Ingredient and Tasting
