



FIGHTING FOR A BIRTHRIGHT

STEVEN P C YEE

FIGHTING FOR A BIRTHRIGHT

争取出生权

SYNOPSIS

We often take for granted many things in our midst until their very existence is under threat. Then we realise how important and essential they are to our lives and cannot imagine going about our daily routine without them.

The ubiquitous hawker centre is one such thing for Singaporeans. For over two hundred years since first wave of immigrants arrived in Singapore on its founding as an international trading port in 1819, street food hawkers played a major role in feeding people. They were part of a people that came from all over Asia in search of work as the British administrators at the time started building a colonial settlement.

How and where they sold food evolved over time. Initially they did business at roadsides and alleyways. After Singapore attained statehood as an independent sovereign nation in 1965, the work to locate them under one roof began in designated residential areas across the island began in the 1970s. This is the form they've taken and maintained until the present day.

A few years ago, I realised food hawkers face a dire problem of finding successors to take over their trade. A better educated generation of Singaporeans has opted for other vocations that paid far more in a country that is now one of the most advanced in the world.

This humble and venerable institution was facing the real risk of extinction, which was made worse when the Covid-19 global pandemic restricted social interactions and disallowed dining in. This event hit hawker centres hard and the earnings of food sellers. Several among them, especially those of the elderly, saw no point in continuing and opted to retire.

I was convinced even more then that it was my duty to record their trade through my camera lens for the benefit of future generations. My work involved shooting fleeting moments at hawker centres and during the pandemic when service was restricted only to take-outs and then gradually allowing people to dine in again as the danger of infections waned.

As food at hawker centres cater to a multi-ethnic population of Chinese, Malay, Indian and Eurasian people, I strived to photograph the different cuisines on offer and the people they serve. In taking on this project I was mindful not to interrupt the work of food hawkers or the privacy of their customers. This is regardless of the fact of Singapore's strict personal data protection laws that prevent photographers from harassing their subjects.

The images in this exhibition show only part of my ongoing work. There is still much to record, including the life of hawkers: when they start preparing food while the country is still fast asleep before toiling away the entire day.

Just as important is the hope among a few from a younger generation who have stepped up to take over their parents' legacy or start afresh as Singapore's new street hawkers. They were attracted to a recently formed Hawker Training School that provided cooking know how through courses and assistance in how to run their businesses. All to keep this venerable institution alive.

This group of enterprising food hawkers are even breaking new ground to serve non-traditional food and employing the latest technologies in their operations that resonate with a more sophisticated crowd.

I hope this exhibition gives you more insight about Singapore and what her people are passionate about: their food that is so easily available everywhere at prices that anyone can afford. It is, after all, their birth right that was nurture over two centuries, one which they are more than willing to fight for.

我们常常想当然地认为，我们中间的许多事情都是理所当然的，一直到它们的存在受到威胁。然后，我们意识到它们对我们的生活是多么重要和必不可少，无法想象没有它们，我们的日常生活会如何进行。

对新加坡人来说，无处不在的小贩中心就是一个例子。自1819年第一批移民抵达新加坡成为国际贸易港口以来，两百多年来，街头食品小贩在养活人们方面发挥了重要作用。他们是来自亚洲各地寻找工作的人的一部分，因为当时的英国行政人员开始建立殖民地定居点。

随着时间的推移，他们销售食品的方式和地点发生不断变化。起初，他们在路边和小巷做生意。1965年新加坡成为独立主权国家后，将他们安置在一个屋檐下的工作从20世纪70年代开始在岛上指定的居民区进行。这是他们采取并保持至今的形式。

几年前，我意识到食品小贩面临着一个严峻的问题，那就是寻找接班人接管他们的行业。受过良好教育的一代新加坡人选择了其他职业，而在这个如今已是世界上最先进的国家之一的国家，这些职业的报酬要高得多。

这个卑微而古老的机构正面临着真正的灭绝风险，当Covid-19全球大流行，限制了社会交往并禁止就餐时，情况变得更糟。这一事件对小贩中心和食品销售商的收入打击很大。其中有一些人，特别是老年人，认为没有必要继续工作，选择退休。

我当时更确信，为了子孙后代的利益，我有责任通过我的相机镜头记录他们的交易。我的工作包括在大流行期间的小贩中心拍摄短暂的时刻，那时的服务仅限于外卖，然后随着感染危险减弱，逐渐允许人们再次进餐。

由于小贩中心的食物迎合了华人、马来人、印度人和欧亚人的多民族人口，我努力拍摄不同的美食和他们所服务的人。在进行这个项目时，我注意不要打断食品小贩的工作或顾客的隐私。这与新加坡严格的个人数据保护法有关，该法律禁止摄影师骚扰拍摄对象。

这次展览的图片只是我正在进行的工作的一部分。还有很多要记录的，包括小贩的生活：当他们开始准备食物时，而整个国家还在熟睡，然后辛勤劳作一整天。

同样重要的是，来自年轻一代的少数人希望继承父母的遗产，或者重新开始成为新加坡新的街头小贩。他们被最近成立的“霍克培训学校”所吸引，该学校通过课程提供烹饪知识，并协助他们经营业务。这一切都是为了让这个古老的机构继续存在下去。

这群有进取心的食品小贩甚至正在开拓新天地，为非传统食品服务，并在经营中采用最新技术，与更老练的人群产生共鸣。

我希望这次展览能让你更深入地了解新加坡和新加坡人民所热爱的东西：他们的食物随处可见，价格人人都能买得起。毕竟，这是他们与生俱来的权利，是两个多世纪以来培养出来的，他们非常愿意为之奋斗。

ABOUT STEVEN YEE

I've been a photographer since 1991. After eight years of work I started to focus on travel and then made the plunge into photojournalism in 2005. It was in the spirit of adventure that I embarked on these journeys to capture for posterity the diverse cultures and colours of Asia: from Bali, Chiangrai and Angkor Wat to Rajasthan, Mandalay and Shangri-La. I chose this geographic area of the world as Asia is rapidly changing as the economies of many of its countries make great strides. I photographed what I saw might be lost in time in an effort to preserve them for future generations.

My collection over three decades includes people of diverse traditions, and the beautiful landscapes and nature in their midst. In reviewing the images a couple of years ago, I wondered if I could revisit and shoot them with a different perspective. The objective is to give my audience a new experience of familiar images in order to invoke in them a fresh sense of drama, exhilaration and even reverence. This search to continuously wow audiences anew is what professional photographers, much like our counterparts in the performing arts, strive for.

The images that you now see are the result of this endeavour.

A little bit more about me. I have always been an admirer of 17th century Baroque art because of its liberal use of drama, rich, deep colour, and intense light and dark shadows that are evident in the works of artists during that period. They skilfully employ these in exuberant detail to create a sense of grandeur, surprise and of awe. That era and its artistic exponents greatly influenced my photography style and post production work.

Another factor, though, has also played a significant role in how I see the world through my lenses. As an engineering graduate, I was trained to search for creative solutions to problems and this pushed me to find better solutions to take my shots. This drive for optimal results has attracted high profile clients to engage my services such as the Ministry of Defence, Marina Bay Sands' ArtScience Museum in 2015 and MediaCorp in 2007 to cover

its documentary, "Delhi the Dump".

My work has since been featured in Discovery Channel magazine in the United Kingdom, Singapore's Silkwind inflight magazine, and as part of a permanent collection of the contemporary section at the International Photography Museum (MIF) in Spain. In 2006, Discover Nikon gallery also exhibited a selection of my photographs and described them as one of the finest in Asia.

I am a Fellow (Professional and Applied Section) of The Royal Photographic Society of Great Britain and other institutions. I also founded the Asia Photographers Union and Photovivo, which runs a monthly international photography competition and organises international trips.

For more information about me and my work, visit: <http://www.stevenyee.sg/about-me/>



关于史蒂文 · 余培鍾

我从1991年开始当摄影师。经过八年的工作，我开始专注于旅行，然后在2005年投身于新闻摄影。正是本着冒险精神，我踏上了这些旅程，为后人捕捉亚洲不同的文化和色彩，从巴厘岛、清莱和吴哥窟到拉贾斯坦邦、曼德勒和香格里拉。我选择了世界的这个地理区域是因为随着许多国家经济的飞速发展，亚洲正在迅速变化。我拍摄了我所看到的可能会随着时间流逝而消失的东西，以便为后人保存它们。

我的收藏超过三十年，包括不同传统的人，以及他们中间美丽的风景和自然风光。在几年前回顾这些图像时，我想知道我是否可以重新审视并用不同的视角拍摄它们。目的是让我的观众对这些熟悉的图像有新的体验，以便给他们带来一种新的戏剧感、兴奋感甚至敬畏感。这种不断让观众惊叹不已的搜索，正是专业摄影师们和我们在演艺界的同行一样所追求的。

你现在看到的图像就是这种努力的结果。

多说一点关于我的事。我一直是17世纪巴洛克艺术的崇拜者，因为他们对戏剧的自由运用、丰富而深沉的色彩以及强烈的明暗阴影在那个时期的艺术家作品中是显而易见的。他们巧妙地运用这些丰富的细节，创造出一种宏伟、惊奇和敬畏的感觉。那个时代及其艺术代表极大地影响了我的摄影风格和后期制作工作。

不过，另一个因素也对我如何通过镜头看世界起到了重要作用。作为一名工程专业的毕业生，我接受过寻找创造性问题解决方案的培训，这促使我找到了更好的解决方案来拍摄。这种追求最佳结果的努力吸引了知名客户参与我的服务，如国防部，滨海湾金沙艺术科学博物馆在2015年和MediaCorp在2007年报道其纪录片“Delhi the Dump”

此后，我的作品在英国的《探索频道》杂志、新加坡的《丝风飞行》杂志上登载，并成为西班牙国际摄影博物馆（MIF）当代版块永久收藏的一部分。2006年，我发现尼康画廊还展出了我精选的照片，并将其描述为亚洲最好的照片之一。我是英国皇家摄影学会和其他机构的研究员（专业和应用科）。我还创立了亚洲摄影师联盟和摄影协会，每月举办一次国际摄影比赛，并组织国际旅行。

有关我和我工作的更多信息，
请访问：<http://www.stevenyee.sg/about-me/>

As dawn approaches across Singapore, the hawkers are ready to feed a nation.

随着黎明的临近，新加坡各地出现了一大批厨师，他们准备为一个国家人民提供食物。



Supplies arrive to make sure there is enough for the men, women and children who will arrive shortly for their biggest meal of the day.

食物商家送货到达，以确保有足够食物提供给大家，准备一天中最重要的每一餐。



Noodles are a perennial favourite, whether for breakfast, lunch, tea or dinner.

面条是很多人常年的最爱，无论是早餐、午餐、午茶还是晚餐。



These women and men toiling away to prepare a wide variety of distinctive cuisines are the legendary but humble food hawker.

这些小贩辛勤劳作，准备各种各样的独特美食，确实是传奇的小贩。



Attention to detail in preparing every ingredient is what endears them to their patrons.

在准备每一种烹饪材料时，注意细节是吸引顾客的关键。



The work is tedious, hence having breaks every now and then are essential to keep their energy levels up.

这项工作是乏味的，时不时地休息是保持他们的能量水平的关键。



Food hawkers have been around since Singapore's founding in 1819, initially selling cheap fare by roadsides and alleyways, but today are found mostly at the ubiquitous hawker centres all over the island.

自1819年新加坡成立以来，小贩一直存在。最初在路边和小巷出售便宜的食品，但如今在全岛随处小贩中心可见。



Indulging alone in their favourite food is a common sight, but it helps to keep them focused on their meal.

独自享用自己喜欢的膳食。



Ageing hawker gaze at the corridor, taking a rest. Not many hawkers see their descendants taking over their business.

年迈的小贩凝视着走廊，休息一下。没有很多小贩的后代要接管他们的生意。



Hygiene and cleanliness, though, are hawkers' top priorities to keep their food safe to eat, especially during a pandemic such as the ongoing Covid-19 global outbreak.

然而，卫生和清洁是小贩们的首要任务，以确保他们的食品安全，尤其是现在全球疫情期间。



Self-service is the norm now and food is collected on trays that patrons discard at designated points after consuming the meals.

自助服务是现在的常态，顾客在用餐后把餐具放在指定地点。



Bowls and chopsticks are a common sight and used across all ethnic groups.

碗和筷子是常见的景象，在所有种族群体中使用。



When the crowds finally arrive, they are usually orderly and wait their turn to be served.

当人群最终到达时，他们通常井然有序，排队买食物。



Such patience allows the hawker chef to serve meals that are well worth the wait for their customers.

小贩厨师细心的准备客人的饭菜。



Roasted chicken is one of Singapore's all-time favourites and usually consumed with rice. Some hawkers hail from famous restaurants.

烤鸡是新加坡人的最爱之一，通常和米饭食用。一些小贩来自著名的餐馆。



新明日報

传 米其林一星油鸡饭老板 师承1女师傅 在同大厦开档

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林应源 摄影



有其一星油鸡饭
店,有米其林一星油鸡饭
的师傅定会关注,在
其中心开档,其师傅
主,曾在对方的店内
炒头手,但油鸡饭
师傅,并非多野
博。

本报记者采访,
今年九月间小坡中心
“了凡茶楼”开业,在
其中心开档,其师傅
主,曾在对方的店内
炒头手,但油鸡饭
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与澳门歌星结缘 名字当招牌

梁燕燕表示,由于自己长期
在澳门知名歌星阿姐,一
次到阿姐家吃饭,两人结缘成
“师徒”。

梁燕燕的店名加上“阿姐
家”,而“阿姐”则是为了保
证顾客好评,制造话题性。

她表示,9岁开始在阿姐家
工作,至今已30载,“五十年如
一日”。

“我年轻时曾看阿姐,若
有人愿意买40万我的油鸡饭
五次也能安心退休,有兴趣的
人,我也愿意收徒弟。”

当时任意炒厨师 没烹制油鸡

梁燕燕表示,当年师傅在“厨
上”工作,她那时上“厨”时,
“师傅说要有真功夫,对方在平
时的炒鸡饭,她都不同意。”

不过,她坦言,自己27岁前炒鸡饭
用的油与现在不同,那时的油是
没有烹制油鸡。

For hawkers and their helpers, a simple quick meal suffices before they resume serving their customers.

对于小贩和他们的帮手来说，在他们为顾客服务之前，简单的一餐就足够了。



The hawker centre also serves as a place for family and friends to socialise.

小贩中心也是家人和朋友社交的地方。



Sometimes a hot beverage of tea or coffee is best consumed without any interruption.

有时，独自饮用热饮茶或咖啡也是一种满足。



A hearty meal can sometimes bring about the sniffles but it's a sign the food is probably second to none.

饭菜可以带来嗅觉，也可证明这道美食是首屈一指的。



Food, though, is best eaten when it is steaming hot, even in Singapore's humid weather.

然而，即使在新加坡潮湿的天气里，食物最好在热气腾腾的时候食用。



A good, satisfying meal is often paired with a quick nap and nothing beats grabbing it next to the food stalls, in case another round of food or cool drink is needed later.

一顿丰盛、令人满意的饭菜通常与快速小睡搭配，没有什么比在食品摊位旁边抓个小觉更可取的了，过后可能需要另一轮食物或清凉的饮料。



As a public facility, hawker centres are designed to give access to everyone and allow anyone to partake of the food they offer.

作为公共设施，小贩中心让所有人能够进入，并允许任何人分享他们提供的食物。



Nothing is ever strange in Singapore's favourite food paradise because like these long springy noodle dish, they usually rise to the occasion to satisfy the hungry.

在新加坡的美食天堂，没有什么奇怪的。像这些长长的面条，他们通常满足客人的饥饿和对美食的欲望。



A big part of a food hawker's service is take-away food for those who prefer to eat at home or in the office and for those who are on the go.

小贩服务的一大部分是提供外卖食品给那些喜欢在家或办公室吃饭的人，以及那些外出的人。



No dress code is required at hawker centres and this informal atmosphere is a big draw for Singaporeans.

小贩中心不需要特别的着装要求，这种非正式的气氛对新加坡人来说是一大吸引力。



The cavernous structures with their ceiling fans help to keep customers cool during all hours of the day.

小贩中心独特的洞穴结构，加上大电风扇，有助于让客户保持凉爽。



So cool, airy and relaxing is the environment at these food centres that they sometimes lull their customers to sleep.

这些小贩中心的环境非常凉爽、通风和放松，顾客有时会入睡。



The Roti-Prata or Indian unleavened flat bread that is eaten with curry sauce is one of Singapore's national dishes and available at almost every hawker centre.

印度飞饼加上咖喱酱食用，是新加坡的美食之一，几乎每个小贩中心都可找到。



Satay, an ethnically Malay meat dish roasted over hot charcoal, is another national cuisine that is a must eat for any foreign visitor to Singapore.

“沙爹”是一种用热炭烤制的马来式烤肉，是新加坡美食，是任何外国游客到新加坡必吃的。



Teh Tarik, or pulled tea, is usually preferred over normal tea and the technique is to cool the hot beverage before it is served.

印度拉茶，通常比普通茶更受欢迎。



Whether it is Chinese, Malay or Indian food, each is highly treasured by all Singaporeans at hawker centres but affordable to everyone.

无论是中式、马来还是印度美餐，都是新加坡人非常珍惜的小贩中心的食物，每个人都能负担得起的。



When the day is nearing the end, tables are a good place to rest the head for a hard-earned respite.

当一天即将结束的时候，小贩可以休息一下。



Due to Covid preventive measures, work of sealing off the place begins, even as customers stream in for a last-minute bite.

由于疫情的预防措施，封锁工作已经开始，客户在最后一刻蜂拥而至。



Others opt for packed food to take home and eat at their leisure.

另一些人则选择打包外卖回家享用。



As the last customers return home, hawker centres fall asleep, too.

当最后一位顾客回家时，小贩中心也慢慢收场。



And then others find their way to these quiet institutions in the hope of picking up leftovers for free.

然后其它客户到来，希望捡到免费剩菜。



The first Hawker Training Centre. You can learn how to be a hawker. In the past, it is about apprenticeship or skills handed down from generations.

第一个小贩培训中心。你可以学习如何当小贩。在过去，是靠当学徒学习或技能从几代人传下来。



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BOON KENG ROAD

Project Dignity

Probably

THE FIRST HAWKER TRAINING CENTER
IN THE WORLD

也许是世界上第一家小贩培训中心

to build & return dignity to the disabled & disadvantaged through vocation with passion
以热忱工作 让弱势和残障人士 建立和重拾尊严

The cooking instructor teaches the potential hawkers making different types of food.

烹饪教练教未来的小贩制作多样的美食。



MAINTAIN QUALITY CONTROL PROCEDURES
8/9/21
Trainer: MR. Eric Chiam
CE 1: Follow Quality Control Procedures
CE 2: Follow F&B Hygiene & Safety Guidelines
Follow Portion Control Guidelines
Maintain Quality Control of Food Products
Demonstrate Plating/Presenting Food.

Hygiene, as always, is a top priority and food preparation areas are cleaned thoroughly first.

卫生是重中之重，食品制备区首先要彻底清洁。



As this apprentice prepares laksa, another of Singapore's favourite comfort food, it's time to feed the nation once more.

当这位实习厨师准备新加坡最受欢迎的美食“拉萨”时，再次养活国家人民，带来新的希望。



