



HELLO!  
WE MADE IT!!!  
♥ THE TUCKSHOP GUNIANGS

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## HELLO!

In March 2020, The Theatre Practice had to close our show *Four Horse Road 2020* after two public shows. Likewise at Practice Tuckshop, the uncertainty created by the COVID-19 pandemic made it impossible to proceed with the majority of our 2020 events, which were designed to bring people together in our little space.

So we *pivoted and re-imagined*.

Recognising that we all need a dose of “kampung spirit” now more than ever, Practice Tuckshop did not stop, even as we were forced to close for 3 months. Instead, we tried various ways to deliver the soul of Practice Tuckshop through a different medium.

Reshaping our in-person programmes for digital platforms, we built connection and community

while ensuring the safety and wellbeing of artists, communities, patrons and staff. Together, we experimented, innovated and continued to bring artists and audiences together.

We enter 2021 standing strong, despite the uncertainties ahead. Bolstered by the unwavering support of our partners and friends, we remain committed to supporting the Singapore art industry in whatever way we can, be it through incubation initiatives, great food or excellent company!

Most importantly, we will continue to make space.

See you in 2021!  
Tuckshop Guniangs

# ABOUT PRACTICE TUCKSHOP

Welcome to Practice Tuckshop - a key programme of The Theatre Practice (Practice)

Located at the heart of the Waterloo Street Arts Belt, Practice Tuckshop is a cafe that celebrates the Practice kampung hospitality. Friends, families and creatives can gather over a cup of tea or coffee, cosy up with a selection of books by local celebrated playwrights, hold brainstorming meetings, or just drop by.



As a creative playground within Practice, programmes at Practice Tuckshop are curated around unexpected intersectionalities. Past examples include: Food meets Storytelling! Differently-abled dancers meet Intimate cafe quarters!

The possibilities are endless. Practice Tuckshop's programming is also artist-driven, hoping to cultivate a space where different communities can converge. With an open-door policy, we really mean it when we say: All are welcome!



Since its opening, Practice Tuckshop has been an advocate for sustainability in green practices. As this is an on-going effort, we constantly revise how to green-up our act!



“Up”

**Vision:**

Practice Tuckshop aims to be a creative playground, bringing together artists and audiences in a community atmosphere.

# POWERS OF PRACTICE TUCKSHOP

More than a physical space, Practice Tuckshop is a COMMUNITY and a RESOURCE. After an exciting 2020, we take a closer look at our adventures from the past year.

By supporting us, you are supporting our four powers.

Here at Practice Tuckshop, we:

1

We love bringing people together! This year, we went beyond physical space to create opportunities for connection and community ONLINE.

REDEFINE COMMUNITY  
LIFE IN THE NEW  
NORMAL



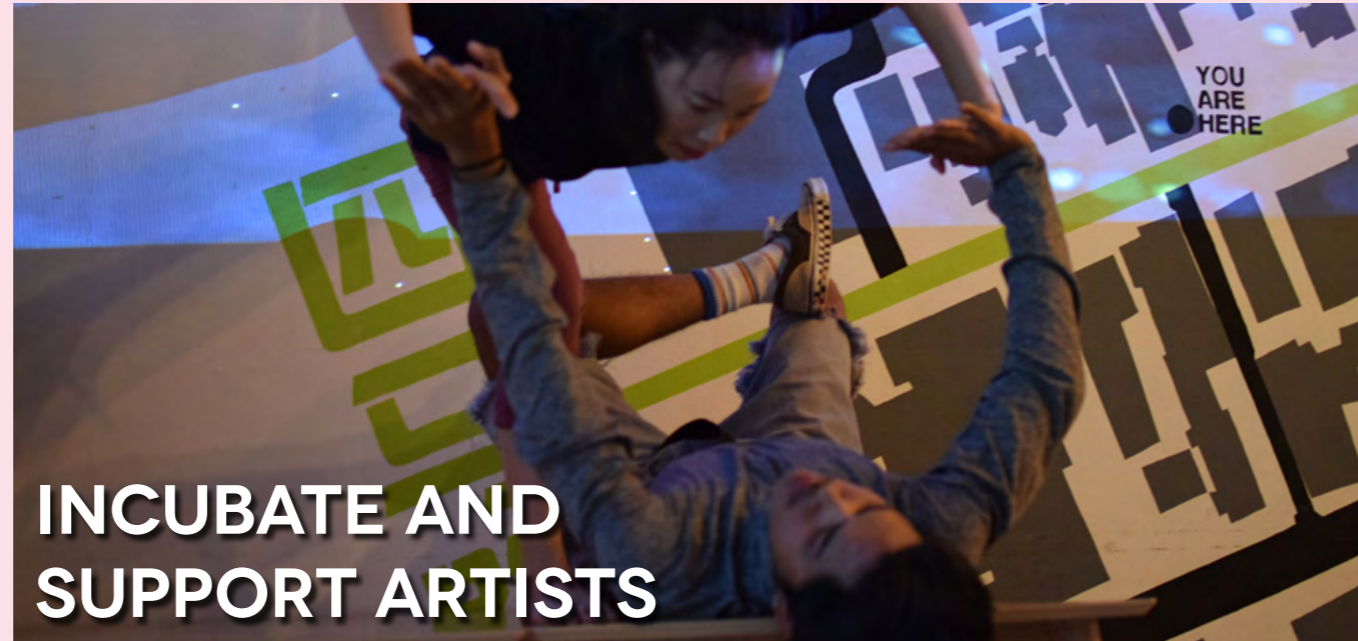
2

Unexpected, dynamic and accessible, our signature programmes explore exciting new ways to tell stories. Whisking audiences away from a conventional stage, we provide alternative perspectives of what "art" can be.

PLAY WITH THE  
BOUNDARIES OF ART



**3** We strongly believe that art-making is an on-going process. Working closely with our artist-partners, Practice Tuckshop is committed to developing works of all stages, and supporting the growth of industry professionals through various initiatives.



### INCUBATE AND SUPPORT ARTISTS

**4** Through our art, we open up conversations on topics like food waste and sustainability. We also implemented eco-friendly practices in our cafe operations like phasing out single-use plastics, recycling coffee grounds and eggshells, and designing our menu to eliminate easily perishable ingredients.



### ADVOCATING FOR SUSTAINABILITY IN GREEN PRACTICES



# TUCKSHOP IN FOCUS

## **TUCKSHOP IN FOCUS:**

Diverse and dynamic, join us and take a closer look at some of our programmes in 2020.

### **Programmes**

- Recess Time (Partnered with SG Food Rescue)
- Online Recess Time
- Online Recess Time with HeritageCares@Home
- Practice Sight-Reading

### **External Collaborations**

- Four Horse Road Mural
- Play with... Flavours
- c o o p

# RECESS TIME

10.01.2020 - 27.03.2020

## Synopsis:

Recess Time is a lunch party at the heart of the Singapore arts district – 58 Waterloo Street! On selected Fridays, Makan Masters put their creative expressions on a plate, while foodies gather over a delicious, yet affordable meal. Limited reservation slots are available via our Facebook page.



**A Meal From the Heart:** Enjoy a yummy three-course meal and drink, and get to know our chefs. You'll never guess what these Makan Masters will be serving up!

**Eat For A Cause:** Combat food waste with our Makan Masters, who are challenged to incorporate rescued produce into their cooking.

**Pop-up Communal Dining:** Leave with a full stomach and meet our Kaypoh King/Queen, as we swap stories about our favourite memories associated with food!

Supported by  mccy  
istry of Culture, Community and Youth

## Creative Team:

Original Concept  
**Ang Xiao Ting, Sim Xin Yi**

Facilitators  
**Ang Xiao Ting, Zoea Tania Chen,  
Joey Cheng, Sim Xin Yi**

## Hall of Makan Masters:

<b>Ang Xiao Ting</b>	<b>Megan Hon</b>
<b>Zoea Tania Chen</b>	<b>Imran Kidd</b>
<b>Joey Cheng</b>	<b>Priscill Koh</b>
<b>Anna Guo</b>	<b>Sim Xin Yi</b>



## Impact

“ Sharing tables with other people and getting to know them makes up a huge part of the communal dining experience — everyone comes to the table with different experiences, preferences, and reasons for being there. That's what makes Recess Time so fun! — Ruth, Reviewer (Alvinology)

It is very commendable of them to step up and help reduce food wastage in Singapore...By gaining a new perspective on discarded produce, we can all play our part in reducing food wastage. — Vanessa, Reviewer (GoodyFeed)





Raising awareness on food waste, our Makan Masters took part in “veggie rescue” missions where they salvaged unwanted produce and incorporated them into their dishes. Continuing our partnership with SG Food Rescue, the 2020 sessions shifted from Pasir Panjang Wholesale Centre to the Bangla Square grocery stores, which serves the Bangladashi community. By exposing our Makan Masters to a wider variety of produce, it also trained them to adapt familiar recipes for unfamiliar ingredients.

With the momentum gained from the last two years, we were able to sell out most sessions and grow our base of repeated attendees. Additionally, we extended our pool of Makan Masters by converting existing attendees (Megan Hon, Anna Guo) and inviting back returning chefs (Imran Kidd, Priscill Koh).

“ I really enjoyed getting to know the community and chef over a delicious and affordable lunch. Pleasantly surprised by the experience!  
– Benita, Attendee ”



## Press:

**0 (Zero): F0od and Art:** Recess Time and the Tuckshop Guniangs were featured in an episode of “0 (Zero)”, a VOICES documentary series exploring the little ways people help the earth.



Recess Time has also been featured in:

### **Blueprint:**

<https://mailchi.mp/18a0e814a6b3/blueprint-issue-09-seeding-clouds>

### **A-List:**

<https://www.a-list.sg/eatery-where-rejected-veggies-are-the-stars/>

### **Alvinology:**

<https://alvinology.com/2019/07/04/eat-to-your-arts-content-at-practice-tuckshops-recess-time/>

### **The Goody Feed:**

<https://goodyfeed.com/at-this-pop-up-eatery-you-can-pay-whatever-you-want-for-good-food/>

### **BakChorMeeBoy:**

<https://bakchormeeyboy.com/2019/03/12/a-creative-space-to-work-create-and-collaborate-practice-tuckshop-reopens-to-go-full-time/>

### **Social Space Mag:**

<https://socialspacemag.org/from-liveable-to-lovable-city-the-role-of-the-arts-in-placemaking-singapore>

# ONLINE RECESS TIME

24.04.2020 - 29.11.2020



## Synopsis:

“Travel” with the Tuckshop Guniangs and let us take you on a world tour!

Online Recess Time is a lunch party at an online chat platform! On selected Fridays, Makan Masters from all over the world put their creative expressions on a plate, while foodies gather over a delicious, yet affordable meal. Register for entry by joining the Facebook event. The Zoom meeting link will only be sent to registered attendees.

Practice Tuckshop is proud to be a partner with the leftovers in your fridges for Online Recess Time! Combating food waste – one recess at a time! memories associated with food!

Supported by  mccy  
istry of Culture, Community and Youth

## Creative Team:

Original Concept  
**Ang Xiao Ting, Sim Xin Yi**

Producer  
**Joey Cheng**

Facilitators  
**Ang Xiao Ting, Joey Cheng,  
Sim Xin Yi**

## Makan Masters:

**Priscill Koh**  
**Jamie Lewis** (Melbourne, Australia)  
**Eng Sze Kee** (Johor, Malaysia)  
**Hao Wei Kai** (Kaohsiung, Taiwan)  
**Nathaniel Tan** (London, UK)  
**Audrey Luo** and **Yvette Ng**



Thank you everyone for organising this meaningful project. I think it's a good chance to look back on my life and the relationship between my family.

– Hao Wei Kai, Makan Master



## Impact



I think what I really enjoyed was the sense of community definitely, especially during the Circuit Breaker period. You were able to bring that homely communal feeling of being at Recess Time onto Zoom, and it really felt like I was still eating with my mates even if we were in our own dining rooms.  
– Adey, Participant



Had the delight of attending Practice Tuckshop's bilingual Online Recess Time session. Wei Kai met us live via Zoom right at his grandma's bao shop in Taiwan, and showed us how to make the cutest 豆沙包 ever, 葱油饼, and 花卷! Loved hearing Wei Kai's stories of growing up and I also appreciate that he opened up to share his family's struggles when their roles as colleagues and family become blurred. It's such a meaningful activity, and was well worth the hour spent!  
– Lin Xin (My Story Treasury), Participant





Online Recess Time ran for seven sessions across eight months.

Responding to a desire for connection and community during isolation, the original Recess Time programme was reworked into Online Recess Time— a cooking demonstration and lunch party over Zoom.

Travel has the power to open up different perspectives, and our audiences “travelled” to different countries to meet our overseas Makan Masters. The sessions offered a look at how the pandemic affected these individuals— from a Malaysian pineapple farmer struggling to fulfil deliveries during lockdown, to a doctor working in A&E during London’s first wave of infections.

While the original Recess Time centres the discussion on food waste around rescue missions, we were able to expand the conversation to include eco-friendly home practices through interactive segments like polls and quizzes. Online Recess Time also reflected the difficulties of programming in 2020. While earlier sessions had a healthy attendance,



numbers dropped significantly in Phase 2. This reflected a larger trend across the arts scene, where a crowded digital space and “zoom fatigue” reduced a desire for digital programmes.

## Press:

### Spiffy Dapper’s Circuit Breaker Sessions:

The Tuckshop Guniangs joined Abhishek C George (Spiffy Dapper) to chat about Online Recess Time and how Practice Tuckshop has adapted in the new normal.



# ONLINE RECESS TIME WITH HERITAGECARES@HOME

05.11.2020, 12.11.2020, 19.11.2020



## Synopsis:

Meet the Tuckshop Guniangs and join us for a delicious trip down memory lane!

*Online Recess Time* is an interactive gathering on Zoom. Guest chefs, known as Makan Masters, share their favourite home-cooked dishes while we swap stories about our favourite memories associated with food.

What were things like in the past? What has changed, and how does that affect us now? Let's find out what we can learn from each other in this hour, as we uncover stories and recipes passed down across generations.

Supported by 

## Creative Team:

Original Concept  
**Ang Xiao Ting, Sim Xin Yi**

Producer  
**Joey Cheng**

Facilitators  
**Ang Xiao Ting, Joey Cheng, Sim Xin Yi**

Makan Masters  
**Eng Sze Kee** (Mandarin)  
**Sim Xin Yi** (English)

## Impact



It is our pleasure to join this programme and kudos to all the facilitators for keeping our elderly engaged... our residents enjoyed and most of them reminisced their younger days as most of them do cooking for their families.

– Sree Narayana (English session)



Live-streamed to five senior activity centres, HeritageCares@Home (partnership with Practice Tuckshop): *Online Recess Time* ran for three sessions (two Mandarin sessions, one English session). This was Practice Tuckshop's first programme created specifically for seniors, and a key opportunity to reach a new community.

Adapting the existing *Online Recess Time* format, we increased the interactive elements to ensure sustained engagement, while carefully scaffolding the experience so the participants had an easy entrypoint. Conversation was facilitated by the Tuckshop Guniangs and participatory segments include conversations with Maken Masters, a senior-led tutorial on basic kitchen skills and a sing-a-long.

While most participants were shy initially, many seniors felt comfortable enough to join in the conversation by the end of the session. Additionally, they were seen engaging each other in discussion. Feedback from the centres' carers reported sustained interest and participation even for seniors who typically do not engage with the programmes.

## PRACTICE SIGHT-READING

23.09.2019, 11.12.2019, 18.02.2020,  
19.11.2020

### Synopsis:

Practice Sight-Reading invites small groups of professional theatre actors to practice cold readings in a casual atmosphere. Before each session, a selection of scripts are curated by Practice Associate Artist Isabella Chiam and participants are encouraged to vote for their script of choice.

### Impact:

The first edition of Practice Sight-Reading ran for four sessions across 2019-2020.

As an arts space and incubator, Practice Tuckshop is committed to partnering with like-minded arts leaders to nurture practitioners. Conceptualised and facilitated by Practice Associate Artist Isabella Chiam, Practice Sight-Reading is a targeted initiative that trains cold reading — a key skill needed by professional performers.

Practice Sight-Reading will continue in 2021 with three English sessions planned (curated by Isabella) along with an additional three Mandarin sessions (curated by Practice Associate Artist Ng Mun Poh).



## FOUR HORSE ROAD MURAL

March 2020 onwards

### Synopsis:

“it was a surreal environment... like another world of sleaze and lights and sound”

Located at the Victoria Building in the 1980s, the Melon Garden Night Club was remembered by students in the area for its eye-catching mural of women dressed in bikinis, holding melons in their arms.

While the original mural was lost forever during the building’s demolition, its legacy lives on here! Practice Tuckshop is one of the locations in Four Horse Road 2020, The Theatre Practice’s promenade theatre experience. Find out what happens in Practice Tuckshop after night falls...



### Impact:

Working with Malaysian illustrator Iron Loi, an iconic part of Waterloo Street history was brought to life as Practice Tuckshop’s new feature wall. The hand-painted mural has now become an integral part of Practice Tuckshop’s visual identity and reflects the space’s use as an art space.

“**U**”

Artist:

**Iron Loi**

(Iron Loi Illustration)



# PLAY WITH... FLAVOURS (M1 PATCH! 2020)

07.08.2020



## Synopsis:

*“Without dumpster diving, I wouldn’t have been able to develop my palette.”*

What can go into a cocktail? Much more than you may think!

Bartender Johnny Rosle (Oriental Elixirs) brings you on an unforgettable flavour journey as he shares his passion for transforming leftovers and food waste into gins infusions. From oolong to octopus, sample his creations before using them to create your very own unique cocktail.

*Play With... Flavours* is an online experience and includes a set of workshop materials. As alcoholic beverages will be consumed, participants must be over 18 years old to attend.

“Up”

## Creative Team:

Creator/Performer  
**Johnny Rosle**

Dramaturg  
**Sim Xin Yi**

Producer  
**Cecilia Chow**

## Impact

“

Excellent idea to have a moderator (Xin) to manage the audience chat, which allows for more engagement and frees up the host (Johnny) to lead the talk. This was a very interactive and engaging event, and the above setup had a lot to do with it. Audience engagement is such a hallmark of The Theatre Practice’s productions. Well done!  
– Toby Kwan, Participant

”



Returning for a second year after a sold-out run, *Play With...Flavours 2020* featured Johnny Rosle (Head Bartender, Oriental Elixirs), who was coincidentally introduced to us by a 2019 participant.

As a mixologist passionate about transforming food waste into gin infusions, Johnny’s “why not” attitude towards experimental flavours advocate for a more mindful approach to unwanted and unfamiliar ingredients, while his gin infusion tutorials opened up new uses for leftovers.

Supporting this work allowed us to continue building relationships with talented individuals beyond the boundaries of “theatre”. We were also able to refine our process collaborating with creatives from vastly different disciplines. This provided a strong base when we were forced to adapt the original in-person format to a digital home-experience. We were able to keep its highly interactive nature by sending individual kits to the participant.

# c o o p (M1 PATCH! 2020)

July 2020 onwards



## Synopsis:

c o o p is a little reminder to embrace the present and enjoy the moment.

Tucked away in the bustle of Singapore's urban district, this multi-level outdoor installation offers an opportunity for relaxation, mindfulness and fun.

Featuring different interactive elements, it encourages creative use and open-ended play amongst children and adults alike. Climb and jump around, or take a moment for yourself to reconnect with the outside world... you're welcome to do anything you want! No version of c o o p is the same. Created by DO Agency with support from Nanyang Polytechnic, this reusable modular architectural system empowers communities to build their own interventions. It was awarded the COLA Environmental Sustainability Merit Awards (2018) and the Singapore Good Design Award (2019). Previous editions have also been presented at Build Eco Xpo Asia Exhibition 2018 and 2019, and Archifest 2019.

“Up”

## Creative Team:

Concept and Creation  
**DO Agency**

Producer  
**Cecilia Chow**

## About DO Agency:

c o o p by DO Agency, Diploma in Architecture, School of Design, Nanyang Polytechnic Diploma in Architecture provides a holistic learning journey that incubates humanistic and poetic hearts with technical minds and environmental consciousness. To give students a sound grounding in purposeful architectural design and capability in advanced technology with appreciation of vernacular and old wisdom. Building resilient characters with a heart to make our world a better place.



## Impact

“

My son loves to swing, climb and play with the fishes. Whenever he's upset, climbing and swinging helps him relax and enjoy himself. There is a huge smile on his face whenever he plays on the swing. As a mother, that smile warms my heart.  
– Mandy, Parent

”

Integrated into the entrance of Practice Tuckshop, the installation offers a space for interaction, relaxation and fun by encouraging unstructured free play. As part of the Waterloo Street urban landscape, c o o p is enjoyed daily by adults and children alike.

Observing how users used the original installation, PATCH! 2020/2021's c o o p was redesigned to optimise usage. We kept our fishy friends (a firm favourite for younger guests), increased seating and added additional swings and a rope climbing element.

c o o p also reflects our long-term commitment to green practices. The installation was built using biodegradable strand-woven bamboo and herbs from the solar-powered aquaponics garden are regularly incorporated into our daily menu and Recess Time dishes. Additionally, eggshells and coffee grounds from our cafe operations are also composted for the garden.

# COLLABORATIONS

Throughout the year, Practice Tuckshop works with like-minded companies and organisations to support our programmes and curate an exciting selection of offerings for our audiences.

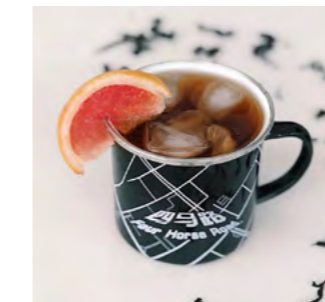
## Our Cause:

- Create opportunities for engagement and outreach
- Support Singapore merchants by offering a platform to showcase their products
- Provide a testing ground for new ideas

## 茶 (CHA) CHAMBO COCKTAIL

Practice 54 Tea • Tanqueray Gin • Grapefruit • Soda Water

Created specially for *Four Horse Road 2020*, the cocktail featured a blend of Tanqueray Gin, grapefruit, soda water and Practice 54 tea— an exclusive tea blend created for The Theatre Practice by long-term partner Pek Sin Choon.



## Impact:

Extending the *Four Horse Road* experience, Practice Tuckshop sold cocktails made by the Tuckshop Guniangs, dressed as 1980s bar hostesses, at the end of each show. The cocktail marks another successful R&D project using Practice 54 tea, the first being the innovative sparkling tea drink, which is still served at Practice Tuckshop.



## INDIE SINGAPORE “BALIK KAMPUNG” TOUR STOP

Practice was the final stop of Indie Singapore’s “Balik Kampung” Tour, which covered the Kampung Glam and Bugis area. Guests enjoyed a cold drink in Practice Tuckshop as they were introduced to the theatre company’s history.

### Impact:

As The Theatre Practice’s “storefront”, Practice Tuckshop creates opportunities for non theatre-goers to access the arts in fun and casual ways. Being a part of this tour introduced Practice Tuckshop and Practice to a wider group of domestic and international tourists. We were also able to share stories and anecdotes from Practice’s 55 year history with the guides, who incorporated them into their talking points.

The Indie Singapore team has since become avid supporters of our programmes and Practice Tuckshop’s key stakeholders. Our partnership has extended to other projects including Practice Tuckshop’s inclusion in their upcoming arts and cultural walking tour commissioned by the National Heritage Board, and founder Wei’s involvement as a key creative for *Crossroads Alive!*.



## UPCOMING: CROSSROADS ALIVE! (COLLABORATION WITH TRAFALGAR TOURS)

Jan 2021 onwards



### Synopsis:

*Crossroads Alive!* is a one-of-a-kind walking tour that uncovers the neighbourhood’s forgotten stories in a fun way. Our Local Specialist will pull back the curtain on Waterloo Street’s pivotal role in developing Singapore’s arts and culture scene.

With historical anecdotes compiled during the creation process of Practice’s *Four Horse Road 2020* production, you will learn about the diverse communities that once lived, studied, worked and worshipped on Waterloo Street.



Programmer  
**Sim Xin Yi**

Original Concept  
**Sim Xin Yi,**  
**Toh Thiam Wei**  
(Indie Singapore Tours LLP)

Facilitators  
**Sim Xin Yi**  
**Joey Cheng**  
**Toh Thiam Wei**  
(Indie Singapore Tours LLP)  
**Eunice Hong**  
(Indie Singapore Tours LLP)

Our Local Specialist will regale you with the eventful multicultural history of Waterloo Street, that has in turn inspired countless artists and theatrical productions including *Four Horse Road 2020*.

After the tour, enjoy an exclusive peek into the inner workings of Singapore's longest running bilingual theatre institution with an intimate "makan session" at The Theatre Practice's Practice Tuckshop.

Hosted by the friendly "Tuckshop Guniangs", guests enjoy a delicious lunch while learning about Singapore's illustrious theatre scene and Practice's storied past and its role in shaping Singapore's cultural landscape. You will also get a behind-the-scenes tour of Practice's home, a historic conservation shophouse.



## Impact

“ This tour of Waterloo Street uncovers a side you never knew about. Participants get insider access to enter some of the heritage buildings, paired with historical anecdotes from The Theatre Practice – Time Out ”

Extending our outreach efforts to attract more Singaporeans to the theatre, we partnered with Trafalgar Tours to create a walking tour experience for domestic tourists. Centered around Waterloo Street and the surrounding area, the tour highlights the forgotten communities in the area and highlights the street's role in Singapore's arts and cultural development. Anecdotes shared during the makan session and backstage tour also gave participants insight into the art-making process in a fun and accessible manner.

Beyond introducing Practice and our works to a wider group of Singaporeans, we were also able to highlight some of our stakeholders along the street including Centre 42, Objectifs, Stamford Arts Centre and NAFA. The media preview was held in November 2020, with sessions planned until June 2021 (as part of SingapoRediscovered).

## Press:

### Time Out:

<https://www.timeout.com/singapore/news/this-tour-of-waterloo-street-uncovers-a-side-you-never-knew-about-113020>

### Peak Magazine:

<https://www.thepeakmagazine.com.sg/gourmet-travel/trafalgar-placemaking-tours/>

### The Straits Times:

<https://www.straitstimes.com/life/travel/waterloos-rich-multicultural-and-arts-history-highlighted-in-new-crossroads-alive>

### Super Travel Me:

<https://supertravelme.com/deals/trafalgar-offers-a-6-hour-singapore-arts-and-cultural-gems-tour/>

### Black Fly Bird:

<https://blackflybird.com/2020/11/25/how-to-spend-the-singaporediscovered-vouchers-based-on-your-personality-type/>

**OUR SPONSORS:**

Pek Sin Choon  
Three Legs Brand

**OUR PARTNERS:**

Frozt  
Two Degrees North Coffee Co.



## PEK SIN CHOON

Pek Sin Choon Pte Ltd has a history of over 90 years in Singapore as a wholesaler/retailer of tea leaves. It was established in 1925 by the late Mdm Zhuang together with her son Mr Pek Kim Au. It is one of the oldest tea merchants in Singapore and the “Cowherd Boy On Buffalo” trademark has been its symbol of quality Chinese Tea ever since. The Company is one of the remaining few tea merchants in Singapore which blended their own tea leaves using the traditional method.

In addition to blending our beloved Practice Tea 54, Pek Sin Choon has also been a long term partner of The Theatre Practice, creating many exciting tea products to celebrate our mainstage productions.

A selection of these projects including the Four Horse Road Board Game and Lao Jiu Mini Puppet Tea'tre is available for sale at Practice Tuckshop!



## THREE LEGS BRAND

Since the Three Legs brand was founded in 1973, it has always been their mission to serve the community by reducing total health-care costs and promoting healthy living with our natural health products. As such, Wen Ken Group, the company behind the Three Legs brand, has focused on the production and marketing of traditional health drinks, Chinese Proprietary Medicine (CPM), Over The Counter (OTC) and health supplements. Of these, the most well-known product is the Three Legs Cooling Water.

Going forward, Wen Ken Group will continue to innovate, progress, and do better, because their vision is firmly anchored on the values of Gratitude, Trustworthiness, and Empathy. These values challenge them to always put the needs and well-being of the people they serve first, as they plan to be here for another 80 years and beyond.

## FROZT

Glen and Terence began their journey in the ice industry with a shop dedicated to a healthier re-invention of our local speciality: Ice Kachang. They then discovered an alternative product in the form of their favourite childhood snack: Sng Bao! With a mission to bring a smile to everyone's faces, this is a Sng Bao like no other. Healthy, with a modern twist, team Frozt continues to experiment with bold flavours, while offering staples that appeal to what Singaporeans love when it comes to dessert!

The anatomy of a Frozt:

- Made with real fruits
- 100% dairy-free and vegan friendly
- Halal-certified
- No preservatives

## TWO DEGREES NORTH COFFEE CO.

Two Degrees North Coffee Co is an award-winning progressive specialty coffee roaster based in Singapore. Complex and aromatic, Tuckshop visitors can enjoy these beans as hot freshly brewed coffee or a refreshing cold brew.

## OTHER PARTNERS:

SG Food Rescue, The Harmony Fund (Ministry of Culture, Community and Youth), National Heritage Board





“UP”  
RENT OUR  
SPACE

### Practice Tuckshop is open for private rental.

Located on the ground floor of a historic conservation shophouse, Practice Tuckshop is a cosy and atmospheric cafe space located in the heart of Singapore’s downtown district. It serves as the perfect location for workshops, meetings, group gatherings, corporate events, networking sessions, product launches and more!

Event package rates and rental rates available upon request. Email [tuckshop@practice.org.sg](mailto:tuckshop@practice.org.sg) for more details.

# COME PLAY



# WITH US!

Practice Tuckshop is always on the lookout for creatives and local vendors to collaborate and partner with. If you are interested, or know of anyone keen to join us, drop us a message and say hi. We can’t wait to meet you!





# 休息 RECESS 实间 TIME



## Recess Time Dates

(More dates to be released later)

Reservations via Practice Tuckshop  
[Facebook Messenger](#) only.  
Limited walk-ins available.

08.01.2021  
22.01.2021  
19.02.2021  
26.02.2021  
19.03.2021  
26.03.2021  
(PATCH! Edition)

09.04.2021  
(PATCH! Edition)  
23.04.2021  
14.05.2021  
28.05.2021  
11.06.2021  
25.06.2021

## Join Us As A Makan Master in 2021

Put your culinary skills to the test and share your food stories as one of our Makan Masters in 2021! All are welcome!  
To find out more, contact us here: <http://bit.ly/MakanMaster>

# CREDITS

## Practice Tuckshop Annual Report 2020

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**Designer:** Teh Xiang Her

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Choy Chee Yew (Partnerships)

Joey Cheng (Producing)

Sim Xin Yi (Branding and Communications,  
Programming (Associate))

Fiona Soh (Operations)

### **With Support From:**

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Quotes have been edited for length and clarity.

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