



Issue 4, October 2014

Asian Events in the US

10/12/2014	ConFest	Philadelphia, PA
10/16/2014	Procurement Connections & Fast-Growing Asian American Business Awards Reception	San Francisco, CA
10/19/2014	Volunteer for Apna Ghar's Stride Against Violence 5K Walk/Run	Montrose Harbor, Chicago
10/26/2014	Kpop All Night!	San Antonio, TX
10/27/2014	"Dark Samurai" Meyerson Conference Room	San Francisco, CA



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Korean singer, Verbal Jint



Korean singer and rapper, Verbal Jint, goes beyond what is seen and known in K-pop. His style and taste tends to stream towards Hip-hop, R&B, and Pop. He has shaped the rap scene in Korea for the past ten years, collaborating with artists such as Ivy and Sanchez. Working under the record label "Brand New Music" Jint has achieved crossover from the underground Hip-hop scene to mainstream status, in an industry dense with K-Pop.

He impacted the Korean rap scene by employing a rhyming scheme to his music. Verbal Jint has used his raw talent and brought in a fresh sound and new vibe to a hot Genre, that many fail to break into. The Hip-Hop, R&B sound of this talented young artist makes him one of Korea's most talked about entertainers. Hot and on the Spot is what you can expect from Verbal Jint.

Art Galleries, Paintings, Artists



As part of its efforts to raise awareness and appreciation of Southeast Asian artists and arts, UOB Bank has opened up its UOB Art Gallery to its Painting of the Year alumni to exhibit their latest artwork. The first Painting of the Year artist to exhibit at the new gallery is last year's winner for both the Singapore and Southeast Asian Painting of the Year Awards, Stefanie Hauger.



A designer turned artist, Hauger lives and works in Singapore. Her winning entry, *Space Odyssey* was inspired by mandalas and created using physical movements to manipulate paint. This artist, though not native to Singapore has a unique style that has helped her to carve her way into the hearts of lovers of fine art.

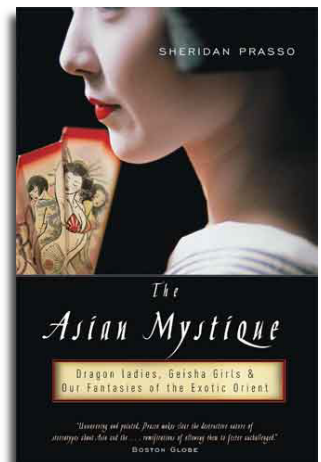
Book Reviews

The Asian Mystique, a book written to tear down the common misconceptions about Asian culture, is an amazing challenge to help one to see Asians without the fallacies and illusions caused by western propaganda.

It traces the origins of Western stereotypes in history, media and in Hollywood. Western culture has generalized Asian culture in a shade that depicts the tea-pouring, submissive, sexually available young woman, as well as the portrayal of the Asian male as effeminate and asexual.

This book gives a reality tour into the world of Asian culture allowing the reader to see the human side of Asiatic life. Allow your mind to travel to Asia's go-go bars, the middle-class homes, college campuses, business districts, and places of power.

The Asian Mystique is an excellent read for those studying Asian culture or those interacting with Asia or Asian-origin people, as well as any student or practitioner of East-West relations.



How do you turn an application into a job with no Asian experience? If you are an international prospect for the Asian job market, there are some key things to remember. Only apply if you have a great track record. It's challenging for average performers to even get an interview in Asia. Choose your recruiters carefully. Recruiters based in Asia, who frequently meet your target employers, are better than those overseas. Show commitment because as an overseas candidate, you are a potential flight risk, so during meetings and interviews you must convey your intention to move for the long term. Consider a compromise role. You may have to take an initial step back to go forward in the future. A transfer to Asia no longer triggers an instant move up the ladder, so be open to roles that are slightly less appealing than your current one. Keep these few tips in mind and improve your chances of entering the Asian job market.

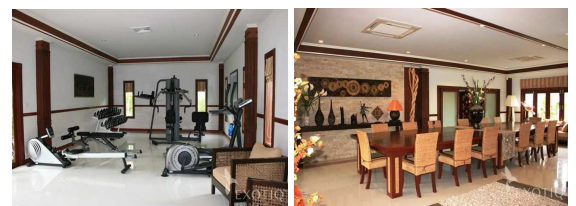
Asian Real Estate

Real Estate in Thailand

If you are considering Thailand and a place to call home, or a home away from home, then take a look at this amazing piece of architecture. This big beauty located in Thailand, is beyond the scope of what the average person looks for in a home.

This one of a kind property in Hua Hin, Thailand is the epitome of luxury with its majestic sweeping driveway that leads up to a fully furnished mansion style home. It includes an equipment stocked fitness room and a large sauna and steam room along with a Jacuzzi. All of the bells and whistles in this magnificent structure makes for a nice temptation for those looking to Thailand as a prospect for relocation.

The property also has a double garage that is encompassed by a large manicured garden, a maid's quarters a large ornamental lotus pond with a bridge to a Sala Island, and a 5x17 meter swimming pool. If luxury is what you want, then that is what you'll get with this fabulous home in Thailand.



Asian Recipes



Chicken Biryani

Ingredients:

4 tablespoons vegetable oil
4 small potatoes, peeled and halved
2 large onions, finely chopped
2 cloves garlic, minced
1 tablespoon minced fresh ginger root
1/2 teaspoon chili powder
1/2 teaspoon ground black pepper
1/2 teaspoon ground turmeric
1 teaspoon ground cumin
1 teaspoon salt
2 medium tomatoes, peeled and chopped
2 tablespoons plain yogurt
2 tablespoons chopped fresh mint leaves
1/2 teaspoon ground cardamom
1 (2 inch) piece cinnamon stick
3 pounds boneless, skinless chicken pieces cut into chunks



2 1/2 tablespoons vegetable oil
1 large onion, diced
1 pinch powdered saffron
5 pods cardamom
3 whole cloves
1 (1 inch) piece cinnamon stick
1/2 teaspoon ground ginger
1 pound basmati rice
4 cups chicken stock
1 1/2 teaspoons salt

Directions:

In a large skillet, in 2 tablespoons vegetable oil (or ghee) fry potatoes until brown, drain and reserve the potatoes. Add remaining 2 tablespoons oil to the skillet and fry onion, garlic and ginger until onion is soft and golden. Add chili, pepper, turmeric, cumin, salt and the tomatoes. Fry, stirring constantly for 5 minutes. Add yogurt, mint, cardamom and cinnamon stick. Cover and cook over low heat, stirring occasionally until the tomatoes are cooked to a pulp. It may be necessary to add a little hot water if the mixture becomes too dry and starts to stick to the pan. When the mixture is thick and smooth, add the chicken pieces and stir well to coat them with the spice mixture. Cover and cook over very low heat until the chicken is tender, approximately 35 to 45 minutes. There should only be a little very thick gravy left when chicken is finished cooking. If necessary cook uncovered for a few minutes to reduce the gravy. Wash rice well and drain in colander for at least 30 minutes. In a large skillet, heat vegetable oil (or ghee) and fry the onions until they are golden. Add saffron, cardamom, cloves, cinnamon stick, ginger and rice. Stir continuously until the rice is coated with the spices. In a medium-size pot, heat the chicken stock and salt. When the mixture is hot pour it over the rice and stir well. Add the chicken mixture and the potatoes; gently mix them into the rice. Bring to boil. Cover the saucepan tightly, turn heat to very low and steam for 20 minutes. Do not lift lid or stir while cooking. Spoon biryani onto a warm serving dish.

What's Up Singapore!

Thinking of traveling to Singapore? Singapore is a cosmopolitan vacation spot that is now one of the world's leading economic centers in shipping and banking. While most people visit for only a few days, there is an instant love with the atmosphere and surroundings. There's a lot to do with great parks by the Malaysian border, and incredible Chinese and Indian food. Singapore is also moving beyond it's sterile image and fast becoming a city with world-class nightlife. Those traveling there can expect to exciting tourist attractions and breathtaking views. Be sure to bring lots of cash because your visit will also be quite pricy.

