



## *Pansodan Art Gallery*

Long-established Lawkanat sits at the opposite end of Pansodan Road and it is also at the other end of the artistic spectrum from upstart Pansodan Art Gallery. Pansodan has become popular with young artists trying to break into the industry and their youthful enthusiasm brings more than a touch of excitement to the regular art exhibitions held here. If you're looking for a bargain, Pansodan is the place to start: be sure to get in before these youngsters become the art stars of tomorrow.

**Address:** No 286, 1st floor, Pansodan Road (upper block), Kyauktada Township

**Atmosphere:** Enthusiastic artists willing to take a few risks

**Open:** Daily, 10am to 6pm



## *New Treasure Art Gallery*

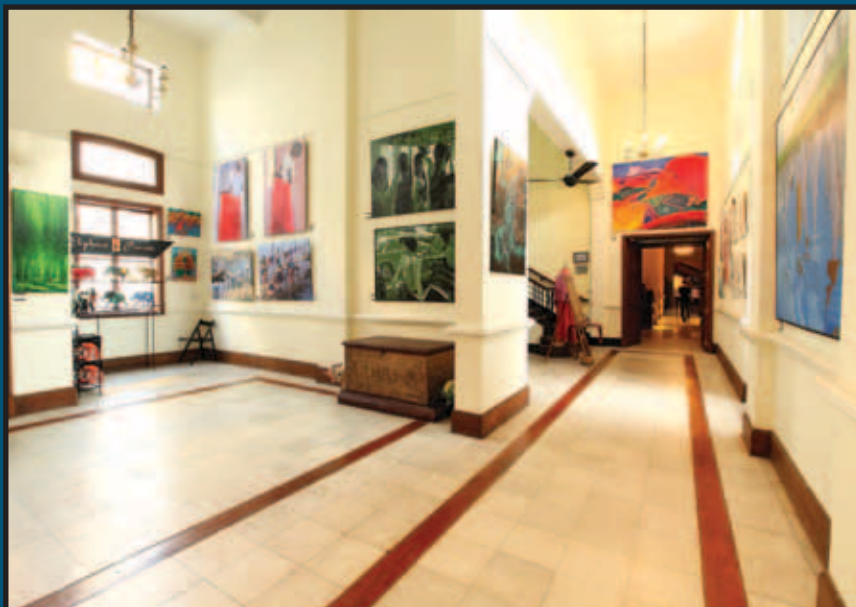
Nestled in a narrow laneway in the exclusive Golden Valley neighbourhood, New Treasure is the brainchild of renowned local artist Min Wae Aung, who has carved out an international reputation with his stark canvases of Myanmar's monks and nuns. However, the multi-storey gallery features works – paintings and sculptures – from many other local artists. New Treasure also hosts regular exhibitions, giving less well-known artists the opportunity to show off their talents to a wide variety of visitors.

**Address:** No 84/A, Thanlwin Road, Golden Hill Avenue, Golden Valley, Bahan Township, Yangon

**Atmosphere:** Chaotic and crowded, with hundreds of paintings on the walls

**Open:** Daily, 9am to 6pm





## *River Gallery*

This Strand Road-based gallery is perhaps the most exclusive in town, with paintings fetching up to US\$5000 a piece. It has works from some of the country's biggest names, including Kyee Myint Saw and Zaw Win Pe as well as younger up-and-coming artists like Mor Mor and Khin Zaw Latt, the winner of the 2008 Myanmar Contemporary Art Awards. River Gallery is housed in the beautifully renovated Strand Hotel and is a delight to wander through, even if you don't have enough room in your luggage for an artwork.

**Address:** Strand Hotel, 92 Strand Road, Kyauktada Township

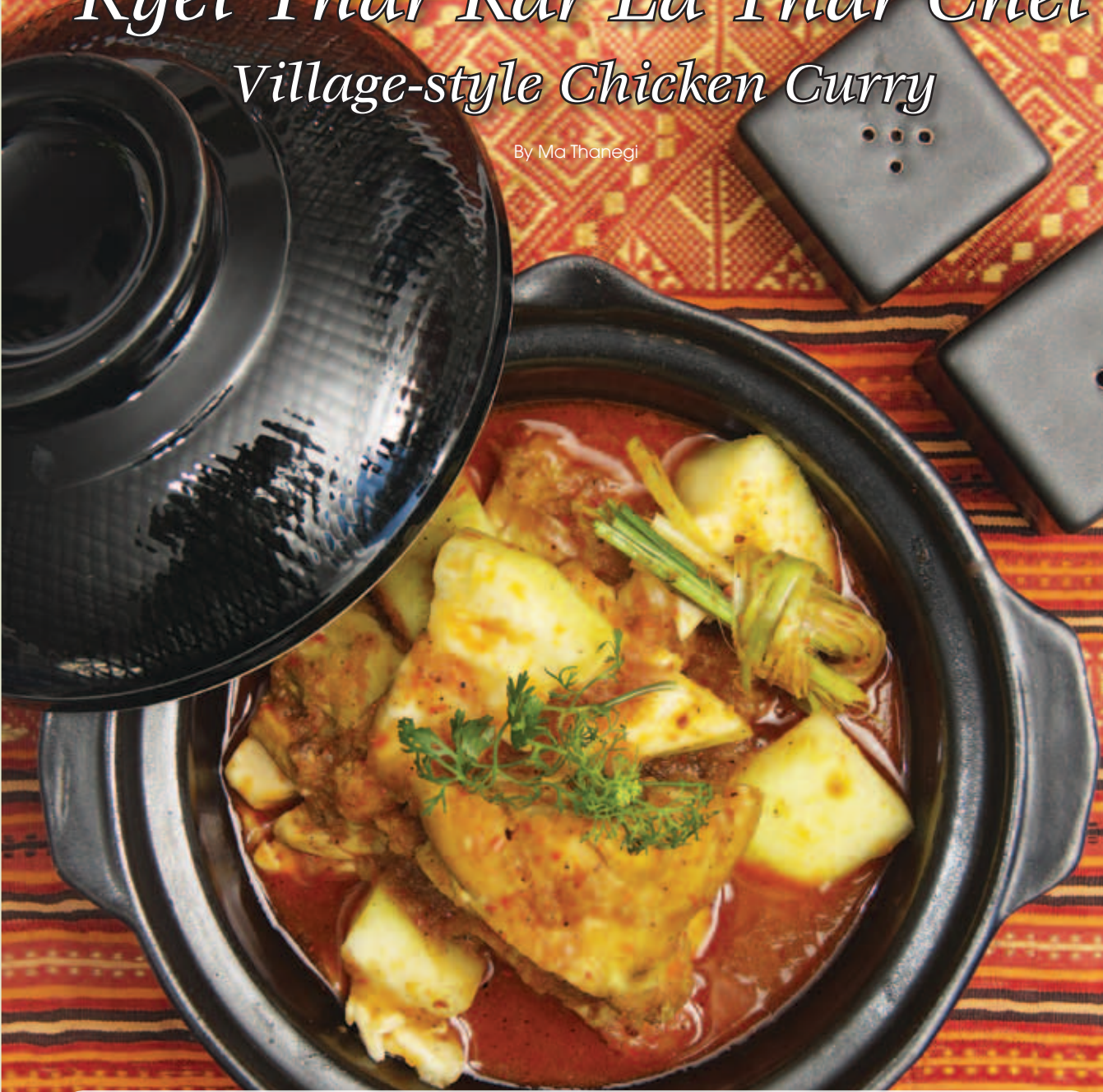
**Atmosphere:** Refined and serene, the perfect place to survey the cream of Myanmar's art scene

**Open:** Daily

# Kyet Thar Kar La Thar Chet

## Village-style Chicken Curry

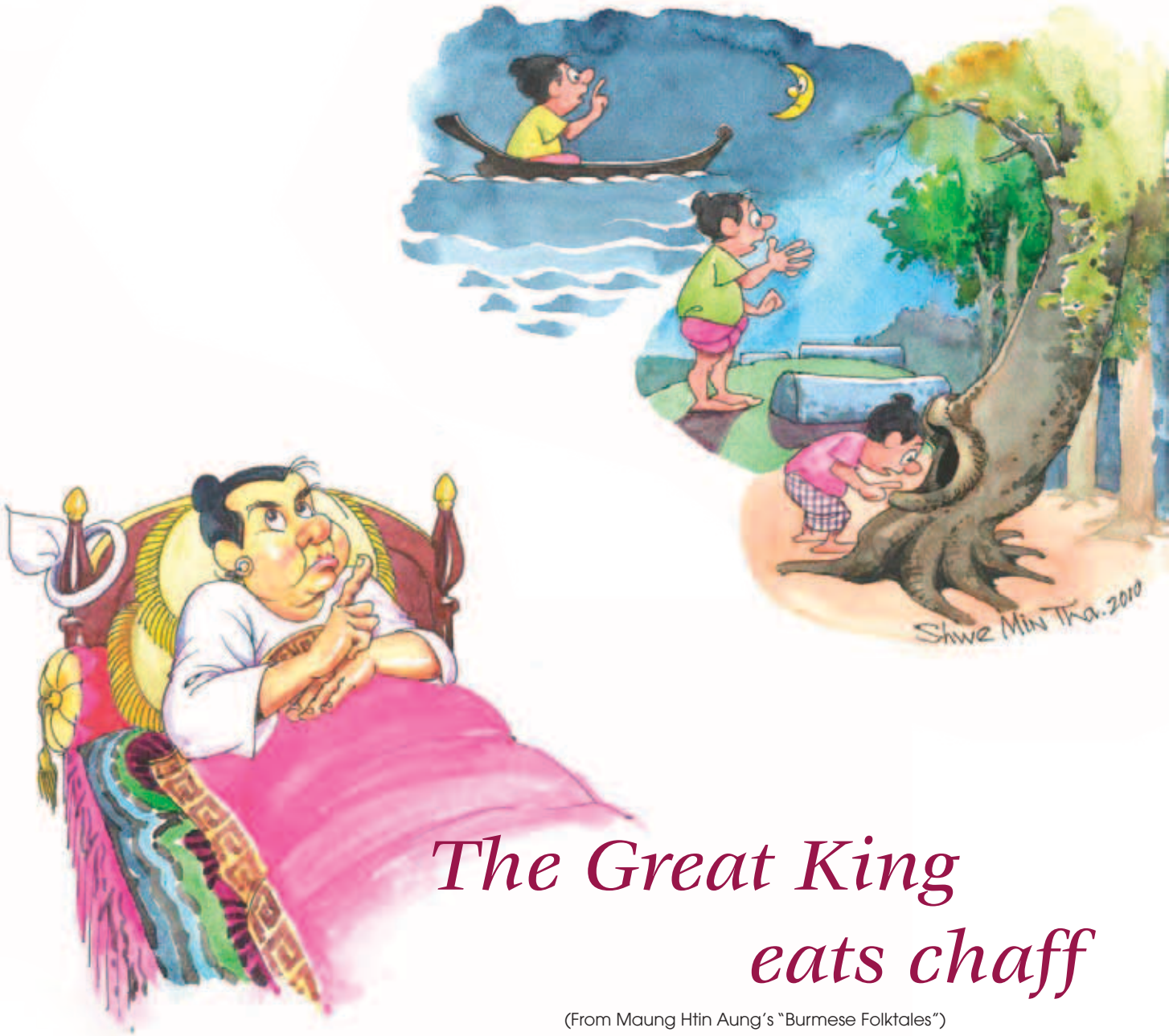
By Ma Thanegi



### Ingredients:

- 1 young free range chicken cleaned and cut into small pieces
- A quarter of a gourd peeled and cut into thick slices
- 2 onions peeled and chopped roughly
- 3 cloves garlic peeled and crushed
- 2 slices ginger
- 3 heads of lemon grass crushed
- ¼ teaspoon turmeric powder
- ½ teaspoon paprika
- ¼ cup coriander leaves chopped roughly
- 3 tablespoons oil
- Salt to taste

1. Mix all of the ingredients apart from the gourd and coriander in a pot. Knead the chicken pieces thoroughly with the seasonings. Place the pot on fire and cook, stirring, until oil sizzles and then add water to cover.
2. When the chicken is tender, add the gourd and more water as preferred and let boil again until the gourd is tender. Remove the ginger slices and lemon grass stalks, garnish with coriander.



## The Great King eats chaff

(From Maung Htin Aung's "Burmese Folktales")

**THE** great king, with only one attendant, went incognito for a stroll in his city. He stopped to watch an old woman pounding paddy. The chaff that the old woman threw away after her pounding smelt very sweet, and the king was seized with an overwhelming desire to eat it. He walked on for a few yards, and then ordered his attendant to go back and bring some of the chaff as he wanted to eat it. The attendant was shocked and protested that it was a disgraceful thing for a great king to eat chaff, which was food fit only for cows and pigs. But the king refused to see reason.

So the chaff had to be fetched, and the king ate it with relish. Then the great king said to the attendant, "If you tell about this to anyone, off goes your head."

When the attendant reached home he was seized with an itch to tell. He tried to eat, he tried to sleep, and he tried to sing, but to no purpose, the itch to tell remained. "If only I could whisper it out," he thought.

Two or three days passed, and the attendant became ill and haggard, but the itch to tell still tortured him. At last, unable to bear it any longer, he rushed out of his house in

search of a secluded spot where he could whisper out what he wanted to say, without anybody hearing him. He rowed himself in a boat to mid-river, but he thought the fishermen would hear him.

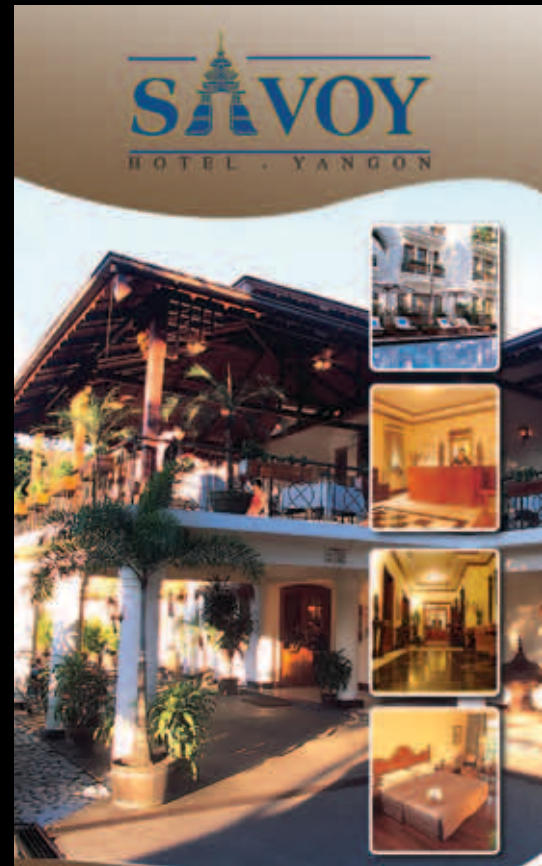
He went to the cemetery, but he thought the gravediggers would hear him. In the end, he went to the forest and, putting his head in the hollow of a big tree, whispered fervently, "The great king eats chaff. The great king eats chaff." He felt better after that and returned home.

Many months later, as the big palace drum that announced the hours to the people was becoming too old to remain serviceable for long, a new drum had to be ordered. The drum-makers went to the forest and cut down a big tree, to use its wood for the new drum.

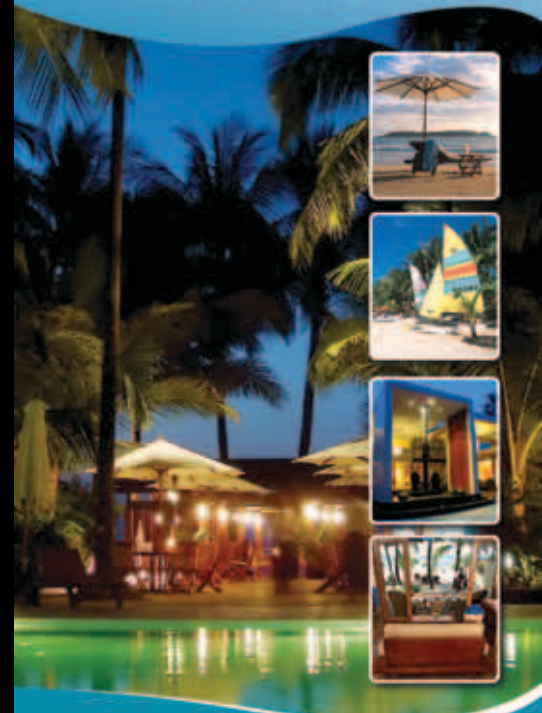
It happened that the tree they cut down was the very tree in the hollow of which the attendant had whispered out his secret. At last the new drum was ready. It was a beautiful thing. The drum-makers looked at it, the people looked at it, the palace officials looked at it, and the great king looked at it; and all were satisfied.

With great ceremony, and before a huge crowd of people, the new drum was installed; but, when the drum was beaten, it did not say "boom, boom" as is usual with all drums, but said instead, "The-great king eats chaff. The great king eats chaff."

In the end, he went to the forest and, putting his head in the hollow of a big tree, whispered fervently, "The great king eats chaff. The great king eats chaff." He felt better after that and returned home.



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