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Search for the next BIG thing is a nationwide search to discover the next male and female supermodels. The winners of the competition will both appear in the cover of InLife Magazine and will also both win more than \$2000 in cash and prizes which includes a free trip to the Philippines where they will appear in various TV stations!

If you feel that you or someone you know have got what it takes to be the next male and female supermodels then apply now! Applications close August 1 2012.

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InLife

SEX FOR SALE
CONFESSIONS OF A FILIPINO SEX WORKER

HOW RICH PEOPLE THINK

HOW TO THINK LIKE A MILLIONAIRE!

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MARX
CANOY HAS FINALLY ARRIVED!

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Editor's Notes



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InLife magazine would like to thank all the people who supported our very first issue which was released last February. So far we've received nothing but praises and positive feedback from our advertisers, distributors and our readers. By supporting our publication you are also showing your support to local Filipino-Australian talents and events, we'd like to encourage every single member of the Filipino-Australian community to support their fellow Kababayans in their upcoming events and endeavours. Now in our exciting second issue, InLife magazine features our very own masterchef Marx Canoy in an exclusive interview. Inlife was also present at the Wow Backtown Fiesta so we've done a feature story on Mr and Miss WOW Blacktown as chosen by InLife magazine. I would like to encourage our readers to please continue to provide us feedback, we would love to hear your thoughts on what you would like to see in our future issues so please send your feedback to me on mike@starcentralmag.com. Enjoy our second issue everyone, God bless.

Mike Ilagan



Want to advertise? Call Albert on: 0402 533 587

By: Albert Prias

This article documents prostitution from the perspective of a group of Filipino sex workers down under. We delve behind the scenes to shed light on the very hidden and mysterious world of Filipino sex workers, their customers, and the niche they inhabit in contemporary Australian society. Through numerous interviews with five Filipino sex workers (Tracy, Viviane, Samantha, Chelsea and Laura), we also examine the relationship between the image men display in the outside and the lengths to which they would go to in order to meet their most private and intimate needs.

True confessions: Inside the lives of Filipino sex workers down under



Tracy

"It all started on my frustration to find a job after I finished a course in fashion design. My pay as a casual worker didn't really help much to pay my numerous bills, I had to find a way to survive and I ended up as a sex worker. It was extremely hard at first but after a few months of doing it, somehow I began to like it. I now do it for work and pleasure at the same time, although this job is kind of risky, it pays really well so I guess it's worth the risk for me. We fulfill people's wildest fantasies; we can be a friend, a lover or even a toy All for the right price! Sometimes I get into a lot of trouble because of my job. One of my clients saved our exchange of text messages in his phone and he ended up getting busted by his partner. I then received threats and abusive calls the next day; this went on for almost a month so I decided to ditch my old number. Strangely enough, one of my long-time customers booked an appointment with me one time just to tell me how happy he was because he's back to being single again after his wife divorced him when she saw me and my client checking in to a motel in the city. I don't actually intend to be a home-wrecker, it just happens that way sometimes."

Viviane

"To get the ball rolling I had to take a few courses in massage then I started my business by advertising in the adult section of some local newspaper. Ninety percent of the inquiries I received were asking for a 'happy ending' so I studied some additional courses in tantric massage to help me earn more. I usually charge \$250 for an hour service which is more than enough for most of my clients as most of them don't even last for an hour. My 'magical tantric touches' (I call this 'prostate milking' in my advertisements) is what keeps my customers coming back for more. My tantric touch usually satisfies my customers so quickly that I end up doubling my income."

Samantha

"I won't actually be able to maintain my \$10k -15k/week earning if I do what Viviane does. Ten minutes per customer is all the time I usually need to give my customers that 'happy ending.' A whole night with me usually costs my clients around \$1,500 to \$3,000 and that's actually a bargain! Through all these years of working as a pleasure giver, I've discovered how to break people's inhibitions and tickle their fantasies. I've discovered that every man has a particular soft spot; sometimes even just sitting on their lap face to face with my breast close to their chest gets them uncontrollably excited! Strangely enough, not all of my clients are actually looking for sexual encounters though, some just want to talk. Sometimes I wonder why they don't go to a shrink to discuss their issues, instead, they prefer talking to me. Some of my clients would

talk for more than 2 hours about their girlfriends or wives in some instances. I'm just here to listen to them - I just let them talk and vent out while I do my nails or fix my hair. There are some instances where I would go shopping with some of my clients so that they can buy their favourite lingerie, ironically the lingerie is not for me but actually for THEM! Seriously, some people just have bizarre fantasies!"

Laura

"I used to work as a hairdresser; I had an unemployed boyfriend who used to always come home drunk every night and would demand that I make love with him 5 times a night! Of course I ditched that loser and I now operate in Canberra where my typical clients usually come in suits. With this job, privacy is extremely important. I've seen some of my customers in TV but I just pretend that they are total strangers and that I don't recognise them. This may sound shocking but a number of my clients are actually some of the most recognisable footy players in Australia! These guys usually want to get dominated, violated, physically hurt and to some extent - even humiliated! My goodness, thousands of people would be shocked if they only knew that some of these brawny footy players are in fact emotionally weak in the inside which is contrary to the image that they display in public. Knowing that some of my clients are famous gives me great pleasure in being regarded to as their goddess - I enjoy bossing them around! LOL!"

Chelsea

"The mining boom in Western Australia actually gave a subsequent boom to my business as well. My 'work name' used to be Victoria originally, but I've changed my name to Chelsea since then because the name triggers a sexy bell to lot of people. I definitely think people in the mining business needs some form of entertainment after a hard day at work digging treasures in the ground. I usually book a luxury hotel for a week and there is not a single day that I don't get busy. I suppose these miners' needs good sex after a hard long day at work. My schedule is so busy that I actually have to turn down a few calls every now and then, sometimes the higher bidder wins! Fat, thin, tall, short, brother, father, uncle, granny, cut or uncut - they are all one and the same to me and they only have one thing in mind and that is SEX! As long as the price is right, they all get the same treatment and satisfaction from me."

More confessions to be revealed in our next issue ...

MUST-VISIT REPUBLIC



2nd Level, Newport Mall, Resorts World Manila, 1309 Pasay City



Republic is an impressive world-class nightclub conveniently located at the Resorts World Casino and lifestyle complex in Manila. The group behind Republic were the same group behind other known Manila hot spots such as Embassy and Encore so they have a successful and proven background in the Manila nightlife scene. It has over 13,000 square feet of clubbing space and it can easily accommodate around 300 seated and 700 standing guests. It also has the latest sound, lighting and visual technology which makes it the largest nightclub in Manila and, at the moment, the undisputed number one destination for nightlife.

The access to the club is through the Atrium space on the second level of the Newport Mall at Resorts World Manila. The Republic reception area is lavishly designed and decorated, it has white velvet curtains, an eye-catching gold chromed counter and its flooring is LED lighted. There's also Cafe Republic at the front of the club entrance which is an international cafe serving breakfast, lunch and dinner daily. The main room of Republic is more luxurious than its reception area and is extremely spacious. The moment you step inside the club the first thing you'll notice is its stunning gold chromed stage complete with an enormous LED wall screen. It also has a wide collection of various equipment suspended in its high ceilings and its lighting effects are just extraordinary. It has various tables and seating booths spread around some sections of the floor space for its special guests and VIP's. The club is usually open on Wednesdays, Fridays and Saturdays but is always jam packed especially on Wednesdays and Fridays. Saturdays is house music only while the other days are mostly hip hop. If you want a table you have to book quite early as the best tables are usually already booked over a month in advance.

MUST-EAT CAFE ILANG-ILANG

A suitable venue for parties and big celebrations because of its spaciousness and luxurious decor, this classy restaurant boasts a massive selection of buffet delights.

It may be quite pricey to indulge in what this five star restaurant has to offer, but then Café Ilang-Ilang offers its diners eight live cooking stations to choose from. Let me repeat that – it has EIGHT live cooking stations to choose from so you definitely get your money's worth!

Its eight live cooking stations offer Asian, Mediterranean, European, and Western dishes. Café Ilang-Ilang also has a remarkable open Pan-Asian kitchen, Churrasco station, enticing dessert station, and an Italian kitchen with a wood fired pizza oven.

Upon entering the restaurant we were immediately greeted by attractive and well-mannered waitresses who graciously assisted us to our table. We were then welcomed by the head waiter right after we took our seats and he provided us with a brief rundown of the buffet selection. It was a brief and concise explanation so within minutes we were lined up at the buffet sections armed with our plates, spoons and forks.

The food was utterly AMAZING.

The seafood selection was crisp and fresh, the Tiger prawns were gigantic and juicy, the baked oysters were mouth-watering and the Angus steak was quite succulent and tender as well. They probably have the best Beef Indian Curry in town and the Japanese section was quite extensive and definitely out of this world!

In terms of dessert, I must say that their Bibingka was superb. It had an extraordinary aroma and it was finely textured. The puto bumbong is also worth mentioning and the halo-halo table is an entire section that should not to be missed.

It maybe a tad pricey to dine in this restaurant but it's definitely worth every penny. I can now officially confirm that it's indeed a 'gastronomic tour of the world' when you dine at the Café Ilang-Ilang.



Manila Hotel, One Rizal Park Manila, Philippines



By: Mike Ilagan

There is nothing worse than being trapped in a job that you just don't like.

It's a known fact that most of people want to actually break free from the rut of a nine-to-five job and start their own

How to think like a self-made millionaire

businesses. Why? Because with most nine-to-five jobs the pay isn't that good, the hours are long and for some, the work environment is not very friendly. Now if you are one of these people that want to finally resign from your jobs and start a new life as an entrepreneur or possibly a millionaire in the near future, then this article is for you.

Here's what a lot of people don't realize: crossing over from a typical day job to a full time business is not just a physical move – it requires a complete change in your state of mind because you will be crossing over to a completely different world from what you were used to. You have to dump the old job mentality, and instead, you have to develop an entrepreneurial outlook. If you want to be a big shot millionaire one day then you have to THINK like one.

Now if you want to cross over to the entrepreneurial world, you need to embrace the following three ways of thinking:

1. Networking is essential

As an entrepreneur, you have to realize that most of the time "it's not what you know, it's who you know." You have to interact and build relationships with like minded individuals and business contacts that you can trust and whom you feel can help you grow your business. It's a simple formula, people do business with people they like and trust, just as they are friends with those they like and trust. If you want your business to succeed then you have to realize that networking is not just about what others can do for you, it's also about what you can also do for others. Being an entrepreneur actually means helping out others and providing value when you can, not taking others down. It means creating a mastermind group of individuals you can share and discuss ideas with. You shouldn't be afraid of losing out and having others rise above you.

2. Learn from other successful people

As an entrepreneur, it's second nature to be competitive because you want to be on top. But even though you have to think big and be the best in what you do, you don't have to go as low as destroy other people in the process. You have to understand that we each have a unique outlook and value that we can offer. To get to the top you have to learn from others who are already sitting at the top. You don't look at the person in their fancy house and feel envious of what that person has, instead, find out who this person is and tell them that you admire what they have achieved and want to learn from them – usually that successful entrepreneur would agree to give some tips. Entrepreneurs understand the notion of profusion. They know what it takes to get to the top and most of them are more than happy to take the time to help someone get to the top as well.



3. You have to think BIG

As Donald Trump would say, "if you are going to be thinking anyway, you might as well be thinking big." It's true, if you are thinking small time then you'll always be small, if you can't even think of doing something big then you will never do anything big in life. There is no cost in dreaming so you might as well dream big.

As an entrepreneur you have to realize that that the road to eventual prosperity and success can be a very long and tough one. Many people start with big goals but then the moment they run into some unexpected hiccups, they get distracted and they lose sight of their goals. Keep in mind that you always have to focus on the ultimate vision. In saying that, you also have to be different from the rest of the pack – you have to think outside the square and find new and unique ways to be make money and be successful. You always have to say to yourself, "How can I make this better? How can I be unique? How can I do this in a much bigger way?"

A typical nine-to-five job employee only focuses on the task provided to them by their boss, they follow what most people are doing so they are not used to looking at the bigger picture because that vision is for someone else to worry about. Bringing this limited mindset over to the entrepreneurial world is dangerous because it can restrain your creativity and hold back your ability to cope with and solve the many challenges that will come your way. When you think outside the square, you also create things that make you move above the rest of the pack.

If you currently have a business and you haven't made much money yet, that is okay. As long as you keep your eye on the prize, focus on the bigger picture, build your brand, and network with the right people then later on you will reap the rewards. You also have to be HUNGRY for success. Hungry people are motivated people, if you are currently satisfied with what you're earning then what will motivate you to be wealthy and successful? To get to the top you should always set a higher goal for yourself.

Maynilad



INTRODUCING THE MAYNILAD BAND

Introducing the newest and one of the most promising bands to hit the local band scene – Make way for the MAYNILAD band! This group will take everyone on a journey of great live music from the 60's, 70's, 80's and through to the 90's. MAYNILAD's members are some of the most well-respected musicians who have pursued their artistry not only in Australia, but also in the Philippines and other countries where they have honed their individual talents, let's meet them:

Jerry Ico is MAYNILAD's drummer, his musical career started when he was in his teens. In the Philippines, he played at Olongapo City's "Sandmen" before he moved on to Japan and Hong Kong in 1974. He's also a versatile singer who interprets international hits including those of the Bee Gees; he was part of the "M-Seven" band from 2011 to 2012. He has also been with "The Zips," a well-known Australian show band that has been running for several years now.

Nono Remotigue is MAYNILAD's guitarist, after graduating he started playing in various clubs in the Philippines, such as those in Metro Manila and Olongapo City's "Harlem & Crystal." He spent 25 fulfilling years in Macau, Hong Kong and Japan and when he arrived in Sydney he played on board Captain Cook for several years. For the past 5 years, he has performed with Australian musicians doing the "Grease/Summer Fever," "Oz Legends," "Elvis," and "Motown" shows and he was also a member of the "M-Seven" band. At present, he is part of the Kiwi band "Akinga."

Cameron Lees is MAYNILAD's bass player and he started playing the guitar and bass when he was 12 years old. He studied electric and acoustic upright basses and jazz piano at the NSW Conservatory of Music where he graduated with merit. He joined international shows thereafter and is quite adept at jazz and rock musical. He has a vast experience as musical director and arranger and he currently teaches contemporary music at TAFE-Nirimba. He has been with the Australian show band The "Zips" since 1989.

Jojo Calabio is MAYNILAD's keyboard player, he has been a highly respected musician for quite some time. He played with a number of bands in Sydney over the years and his last

project was with the High Ground Band, playing in the Mosman Club for a couple of years. He also giggered for many years in Manly and North Sydney, among other places. Despite his busy schedule as a business executive, he has great love for his music and he shares this love with his co-musicians as well as his own children all of whom are musically inclined and quite gifted.

Tina Bangel is MAYNILAD's vocalist and she is definitely no stranger to the local music scene. She has performed in various cabaret shows, at the Star City Casino, as well as on the Captain Cook cruises – needless to say, she is a very versatile singer. She was a part of an award-winning band called "Mid Ny!" which was popular in bridal expos, weddings and high-profile corporate programs, such as NRL events and mining expos, a band that was featured on Channel 7, Tina was also briefly with the "M-Seven" band. Eight years ago, she founded a music school called "One Voice," for children. Located at Baulkham Hills, it has a branch called "Kindermusik" specializing in developing musical interests/inclinations of infants by involving their parents and caregivers.

And last but not least, Danny Garcia is also one of MAYNILAD's vocalists. He came to Sydney in the late 80's where he joined various groups that performed in a number of community functions. He was also part of various bands such as "Night Life," "Horizons," "M-Seven," etc. A smooth balladeer that he is, he renders popular standards, including songs of Michael Buble and Lou Rawls, for easy listening. He also sings at weddings and private parties together with his daughter who is an equally good singer.

So there you go folks, a promising band with a terrific ensemble. Their big debut will be this coming June 9 2012 at the Freedom Ball of the Alliance of Philippine Community Organizations (APCO) as it celebrates the 114th anniversary of Philippine Independence at Bankstown Sports Club. MAYNILAD will also be reliving entertainment at its best at the September Dance Blast on the 7th of September at Burwood RSL Club – It's guaranteed to be an evening of non-stop dancing, together with popular DJ Ray M and his collection of the finest individuals in ballroom music so this is an event that is not to be missed!

By: Kristine Aquino

On my most recent visit to the Philippines four years ago, after spending three months in the European summer, a strange thing happened to me.

In Manila, I went to a chemist to purchase some essential toiletries which had been depleted throughout my travels. When I asked the handful of female sales assistants crowding the isles of the store to direct me to where the moisturizer was located, all of them showed me to one specific isle. As I perused the shelves, I slowly realized that I was amidst rows and rows of skin whitening products.

I was bewildered at first. Not because I was unaware of the popularity of skin whitening in the Philippines, but because, I myself have fair skin. I was slightly taken aback at why they would assume I had a desire or need to make myself even lighter. But I was quick to remember that I had just spent three months frolicking under the European sun and I was indeed sporting a very brown layer of skin. After insisting at length that I was not interested in any bleaching products, the sales assistants eventually led me to the regular stuff and let me go about my day.



Filipinos & racism: The issue of discrimination based on skin tone

Whenever I tell this story, people laugh. But the exchange has stayed with me for reasons that go beyond using it as an entertaining dinner-table conversation. The recent phenomenon of skin whitening in Asia is well known, and according to a new survey by market research company Synovate, 4 out of 10 women in the Philippines use skin whitening creams. The skin whitening industry has thrived in Asia over the past decade because of such a high demand from Asian women.

However, this phenomenon is a contemporary manifestation of age-old and ever persistent issues surrounding race and colonialism: especially the idea that colonization is responsible for embedding Western concepts of beauty and status within the colonized. It has in turn produced the cultural belief that fairer complexion means superior beauty, wealth and social status. Why is this so? Because symbolically, fair skin is viewed as being closer to 'whiteness' - that is, being closer to accessing the symbolic socio-cultural and economic privilege attached to 'being white'.

In particular, this notion is apparent in the idolising of 'mestizas' or 'mestizos' in Filipino culture - switch on The Filipino Channel and you'll see what I mean. These classifications and their social value no longer just apply to those of mixed Filipino and non-Filipino background but to anyone with a combination of fair skin, a high bridge nose, and big eyes. I am not attempting here to determine what is and what is not beautiful. That is a relative and fluid concept to each individual. However, I wish to point out that the constant endorsement of these ideals personifies and strengthens the colonization of the Philippines that leads us to each internalize this past of oppression and domination.

There have been some horror stories in the Philippines about skin whitening gone wrong - especially with the market being flooded with cheap and illegal bleaching products. Skin whitening treatments have left some women with disfigured faces because of uneven pigmentation that some doctors have diagnosed as irreversible. It is evidence of the harsh self devaluation that is experienced by those who feel the need to meet these standards of whiteness.

As I admitted, I am fair skinned. On that day at the chemist in Manila, although I was not bothered per se about the sales assistants and their assumptions based on my skin tone, I was some what disturbed. Not because they made me feel inferior. But instead, because I came face to face with the reality of what I had always taken for granted: being light skinned in our culture.

But we have to understand that although skin colour, like race, may be viewed as a biological fact, therefore, forever fixed and unchangeable - the meanings attached to skin colour, like race, are socially constructed. And so, there is hope yet for these ideals to be resisted and rebuilt. We can each engage in our own de-colonization - by reworking our social understandings of beauty to include all shades of brown.

FILIPINO COMMUNITY CENTRE A NEW HOPE REVITALIZED

By Albert Prias

Last Issue I published an article about the Filipino Community Centre wherein I aired out all my doubts and disappointment about the centre, it seemed as if this Filipino centre was just an impossible dream and it was literally going nowhere. Now I actually received a lot of encouraging feedbacks on the article that I wrote last issue and I'm ecstatic that because of this article a lot of doors opened and a lot of active and influential people in the Filipino community have expressed interest in taking part in this endeavour.

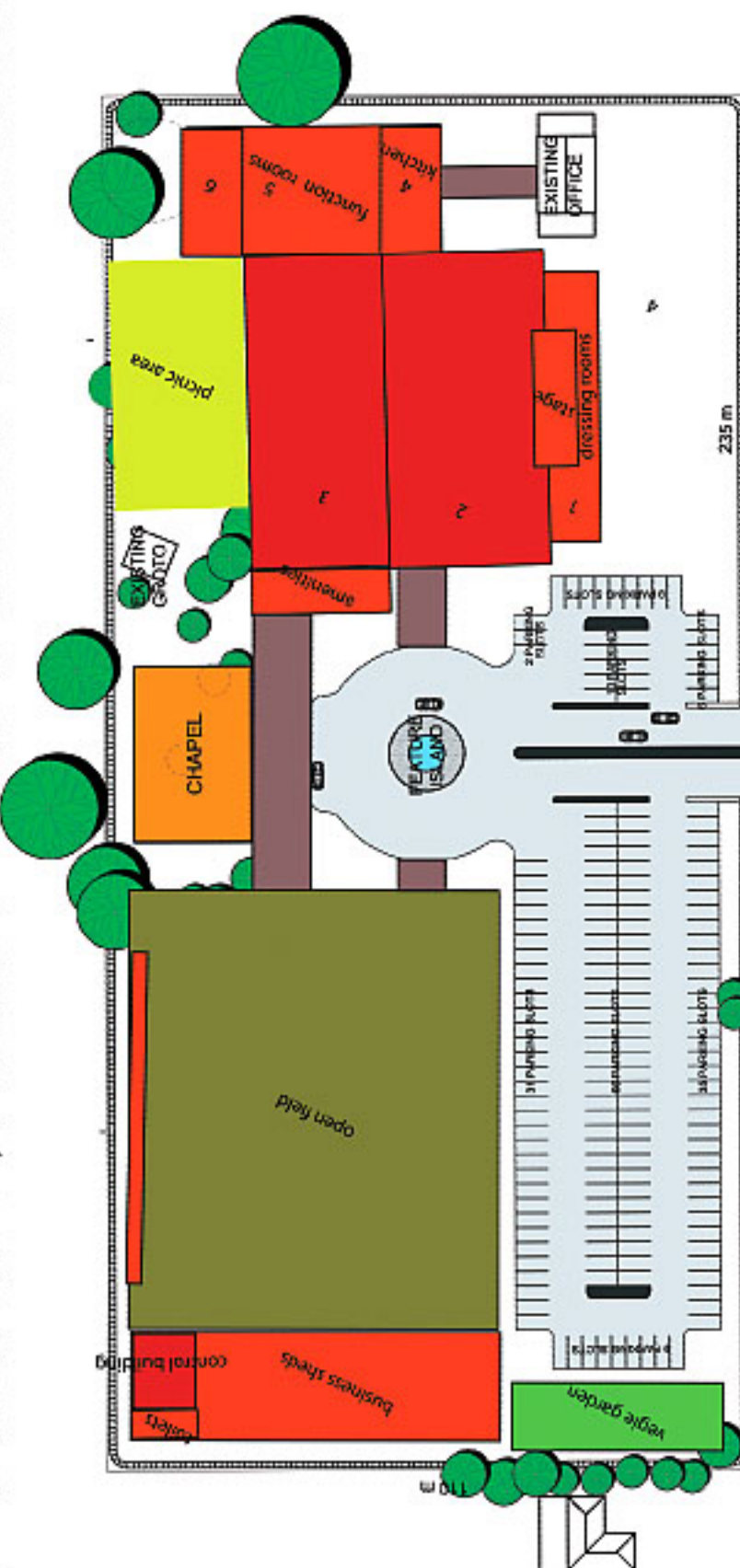
A month after my article was published, I was summoned to a private meeting with the board of directors of PACF and the CEO of the Filipino Community Centre Luz Tiqui. Together with Evelyn Zarogaza and Daisy Cummings, we met the group behind the Filipino Community Centre and discussed how to make this project progress. We submitted a proposal of activities that we can possibly carry out to promote the centre such as a beautification program like tree and vegetable planting around the property. I'm quite glad that our proposals were actually well accepted so then we moved on to talking about various fund raising activities we can hold to help build up the areas we want to develop.

To get the ball rolling, architect Rudy Reyes and I prepared a proposed Master Plan. In a few months time we plan on starting the beautification projects that were discussed as well as the demolition of a few walls inside the existing centre to accommodate various events and meetings.

The exciting news about the forthcoming development of the Schofield suburb by the Blacktown Council revitalised the Filipino community. The media are now writing good stories about the Filipino centre and the various activities that will soon be happening in the property. We're hoping that everybody in the community will financially support this project because there's a lot that needs to be done - we are relying on the "bayanihan" spirit to serve as the foundation of this project.

At the moment, the centre is currently the meeting venue and the official office of the Filipress group, but the board of the Filipino Community Centre are encouraging everyone to utilise the centre for functions, meetings and fun events. Now we've just started the ball rolling and it will no doubt take years to complete this project so we need your active participation. We need your "say" and good ideas to make this project work. If the Russians, Serbians, Hungarians, Indians, Somalians and other groups were able to put up their own community centres and event halls then why can't we right?

Let's face it, we've wasted enough time whinging but doing nothing about the Filipino Community Centre, it's time to rebuild this project! It's time to participate and actively involve yourself! It's time to get on-board!



MARX CANOY

Life and times of our very own Filipino MasterChef

By: Jenny Aluning

Marx Canoy, the local boy done good. Hailing from Sagay, Negros Occidental in the Visayas islands of the Philippines, Canoy, like many children, grew up watching their mother cook. But unlike other children, Marx didn't just eat the food, he took notice of what was in it and how it was prepared. He paid so much attention that by the age of 10, he was helping cook dishes that his mother sold to supplement the family income.

Canoy clearly had cooking in his blood. Upon arriving in Australia in 1996, he promptly continued his formal training in the food industry. Among the many diplomas and certificates he garnered is a degree in Culinary Arts from North Ryde's Sydney Institute of TAFE where he was able to train under Swiss master chef, Daniel Frutiger - owner and head chef of Frutiger's in Manly.

His career skyrocketed. Marx currently works as Executive Sous Chef at Vibe Hotel in Rushcutters Bay. He was also Senior Chef de Partie at Sofitel Sydney and has served as chef in some of the Sofitel Hotel Group's famed restaurants - one of which earned a coveted two Michelin stars (three stars is the highest ranking). He also works as events chef at ANZ Stadium in Sydney Olympic Park.

Working in such exceptional five-star hotels has meant that Marx's food has been tasted by many a VIP guest. Prime Ministers Julia Gillard, Kevin Rudd and John Howard and New Zealand's Prime Minister Helen Clark have all tasted his creations, as well as Hollywood A-listers or music moguls such as Nicole Kidman, Oprah Winfrey, Elton John, Bon Jovi, Bono, U2 and John Farnham. But his most memorable guest has been Crown Prince of Denmark, Prince Frederick and his wife, Princess Mary. Marx recalls being told by the Executive chef that he will be concentrating on a VIP guest that day. Being that this was the Sofitel Sydney, Marx was no stranger to important guests. Little did he know how 'important' his guests were! "It was so exciting...I was standing in front of the Prince while their family was eating breakfast."

Having established a successful career and earned a glowing reputation as a talented chef, Marx could be forgiven for resting on his laurels. But his drive and his passion continues to be about Filipino cooking and about reinventing it, and sharing it not only with Western diners, but with his fellow Filipinos as well. Hence, his newest creation, his own cookbook entitled: "Marx Canoy's Food Feast: Traditional to World-Class Philippine Cuisine". What sets Marx's book apart is that it includes many of the dishes that he has cooked in the past for fine dining restaurants, including French and Italian, but he would also use ingredients indigenous to the Philippines. Some of the 140 recipes includes 'Park adobo with bacon and chat potatoes', 'Chicken tortellini with paw paw and malunggay', 'Cassava bibingka and jackfruit with white chocolate and milk' and 'Profiteroles with Durian ganache'. He even has a dish named 'Boracay Twist' which is a grilled beef tenderloin with prawns and vegetable puree presented like an island on the plate.

The book also includes special sections on the history of Filipino cuisine, 'Healthy Choice' options as well as cooking tips, proper food handling, and even how to cook a perfect steak! Advice one should definitely listen to considering Canoy's reputation! The book will be released at a special event at Bankstown Sports Club on June 9, 2012. After which the book will be available online and through Filipino stores.

Marx Canoy doesn't plan on stopping with the book. With the wholehearted support of his family and friends, he plans to one day return to the Philippines to become Executive Chef at a five-star hotel there as well as opening his own restaurant where he will be able to train young Filipinos his overriding philosophy: 'Healthy food does not need to be expensive and it can come from their own backyard.' He wants to teach them to be creative about their cooking, to use fresh, local ingredients, "minimize consuming imported food and from the can", "show them how to use exotic ingredients" as an alternative "to reduce their food costs."

Always ready to take on new challenges and with an amazing talent in his arsenal, there is little doubt that Marx Canoy will remain a force to be reckoned with in both the Australian and Filipino culinary industry.



By: Jenny Aluning

Hi, my name is Jenny. I'm 35 years old and I'm an NBSB. So what's an NBSB you may ask?

I am a 35-year-old virgin saving myself for the right man

Well NBSB stands for: 'No Boyfriend Since Birth.'

"Gaspl" "Chokel" The shock! The horror! I know what you're asking. In this day and age, is that even possible?!

Does she live in a cave on a deserted island somewhere?

Does she have a great 'personality'?

Well, the answers to those questions are: No, No and definitely No (unless you mean 'personality' in its true definition, then the answer changes to "Yes"!)

So, what's the problem?

Believe me, that's my recurring question. The truth is, I'm not a hermit. I have a big group of great friends. And yes, that group of friends does include guys. But for some reason, that romantic 'click' just hasn't happened to me. I get the friendship 'click' quite a lot...I mean, I've had crushes before, but they just don't make it over that hurdle marked: Friends.

After, say, 22 years of looking for a boyfriend, that's calculating that I became a young woman at 13 and started looking at guys differently from then - but, hang on, I remember having my first crush at 9! Oh dear, make that 29 years, it kind of begs the question: "What's wrong with me?"

It's very easy to lose one's self-esteem with questions like that. When you have that special someone, to me it says that this person saw something in you, something no one else had, and it made him or her want to spend more time with you and share with you who they were with you. So when you're not in that special relationship, it's not a big leap to start thinking that maybe, you don't have something in you someone else wants to see.

Forget the fact that you're a good person. Forget that you may have a huge heart or that your friends think that you're wonderful and beautiful....when you haven't been 'chosen' by that one person, your belief in your own worth, your own value can diminish quickly.

So what's a 35 year old lonely heart supposed to do now?

Well same thing I've always done. I looked up and looked to my God. I looked to that one person I knew who loved me for who I am. All I am. His love is unconditional and eternal.

Yes I will admit that there are times when it feels like He doesn't care and that He's far away. I have experienced this. When your heart is in a million pieces and all you



want to do is curl up in your bed and howl, where is He then? Well he's right there beside you, hurling just as much, just as any parent hurts when they see their child unhappy. He is in the shared laughter between friends. He is in the wind - felt but never seen. He is in the gentle warmth of sunshine. He is in the things that remind you you're alive and in the moments that sow that little seed of peace in your heart.

"I said: "I am falling" but your constant love, O Lord held me up. Whenever I am anxious or worried, you comfort me and made me glad." (Psalm 94: 18-19)

If you need more evidence that you are loved, look to the cross and to the Son of God crucified on it. Do what I did. I looked in a mirror and remembered this: "God made this face - just as it is today."

Oh, and one more thing I remember while I wait to be 'chosen'....

I am worthy. I am valued. I am loved.

GLYSSA PEREZ

InLife Magazine's Choice

By: Jenny Aluning

Glyssa Perez could not have asked for a better start to her modeling career! The 17-year old was recently crowned Miss WoW Blacktown (she also added Miss Charity to that win) at the 2nd annual WoW Blacktown Multi Fair organized by the Australian-Filipino Business and Workers Club, Incorporated.

The inspiration to pursue modeling was planted during her Year10 formal "when a gentleman who was the head organiser of Miss Philippines Australia said to me that I had potential in becoming the next Miss Philippines Australia. To be honest I was shocked..." Intrigued by the idea, Glyssa decided to build up some experience and start putting together her portfolio. What better way to achieve that than the Miss WoW Blacktown title!

Still very new to the industry, Glyssa has found that she enjoys modeling. She has a strong belief that it goes beyond the fashion and through the poses, open up opportunities to create art. "The thing that I like most about modelling is that I can express myself through movements and poses that I create. It gives me self-confidence, and freedom to express my mood and feelings."

As she moves ahead with her chosen profession, she knows that it is to her family that she will look to, to keep grounded.

"It's always important to be humble..." and she knows that their support (she is the only girl among 4 children - two older brothers and 1 younger brother) will be invaluable in the future. "I'm truly blessed! It's really important to have supporters because that's what makes you keep going."

For now, Glyssa is focused mostly on her studies. She is in the final year of high school and preparing for her year-end exams, the HSC's. But she still fits in photoshoots when she can to prepare for her life after high school.

She finds it important to stay positive and "seize every moment." This young lover of "singing, dancing and drama" has certainly the creative edge, and drive, to take her to the next rung on the industry ladder. And when she's ready, who knows where we'll see Glyssa Perez next!



GABE AMOR

InLife Magazine's Choice

By: Jenny Aluning

It has always been said: "It's not the clothes you wear...it's how you wear them." To this year's Mr WoW Blacktown, Gabriel Perez, aka Gabe Amor, this isn't just a statement but his driving force.

He had joined his younger sister, Glyssa (eventual Miss Wow Blacktown) in the 2nd annual WoW Blacktown Multi Fair on the encouragement of his father and a family friend. At first, Gabe was hesitant "because I'm not an ordinary model who is skinny or has muscles..." But he adjusted his thinking and entered the competition with the attitude of entering "as a ROLE MODEL someone who can represent the younger generation as an inspiration and someone who is focused on fulfilling their goal..." Obviously, it was an attitude that worked.

Gabe is not used to being the one in the limelight, so to speak. His work as a fashion stylist involves him readying clients for their turn in front of the camera, not the other way around - "...It's a whole other world standing up on that stage with other amazing people..." Understandably uncomfortable at first, Gabe then repeatedly reminded himself of his motto: "Life's too short to be scared, this is only the beginning" and as the competition progressed, found himself gaining more confidence and growing as a person. A growth he also saw in his younger sister - "...one of the most key moments..."

His turn on stage proved to be a valuable life experience for Gabe and the lessons he learned will no doubt stand him in good stead as he moves onward and upward with his own fashion styling business, Gabe Amor Styling. At first, he shared his love for all things fashion via his blog, Freedom Gabriel. But in January 2012, he launched his own career. Crediting his grandmother as not only the inspiration for his passion for fashion, he also draws on her hard work ethic as an entrepreneur to drive his own. He believes that fashion serves "to inspire, to empower" and he works hard with his clients to help them find their own voice and to use it with courage.

Adding to his full-time business, Gabe is also studying "fashion design majoring in marketing" at Raffles College on scholarship. Ambition, talent and creativity - the perfect ensemble for a bright future for Gabe Perez.



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Archie K

photography





BARGAIN BITES

MILLIONE'S

By: Jade Middleton

Next time you are looking for a local restaurant which is affordable, healthy and extremely tasty, then look no further than 'Millones'. They serve a variety of dishes to suit all your taste buds, and health concerns, as they have the largest gluten-free menu available within the local area. 'Millones' offers great tasting Mediterranean and Italian inspired meals at a reasonable price in a relaxed and friendly atmosphere. Choose from a selection of fresh char-grilled seafood, juicy steaks, Italian veal and chicken dishes, pasta, risotto, pizza and sharing plates.

Over my many visits to 'Millones', I have tried almost everything on the menu and been delighted every time. The meals are all made from the freshest ingredients and the menu is so extensive, that I always have trouble deciding what I will try. My family and I went on the weekend for my father's birthday and once again I was not left disappointed by my meal choice. I decided to try the Chicken with Giant King Prawns as I saw it come out and it looked delicious. For once, the chicken wasn't topped with scrawny prawns, these were definitely giant in size and taste! The chicken and king prawns were covered with a tomato based sauce and served with fresh vegetables and potatoes. My boyfriend and sister had the Mustard chicken (as seen above), which will be my choice next time I think as they devoured theirs very quickly! If you are keen for pasta, then I suggest you try the Linguine Salmon which is amazing! I love this meal but I could never really



finish it all so I usually take a doggy bag with me. As a starter, my boyfriend and I shared the Pumpkin and Crab Soup which was a delicious pumpkin soup with a hint of crab - now, I want to try and make this myself at home!

The thing I love about 'Millones' is that the meals are made of such high quality but are still very large in size for those big eaters. The restaurant is very family friendly and cosy. It's actually a renovated sandstone cottage-style home which they have turned into a two-storey restaurant. The walls are covered in memorabilia of great sporting stars from a variety of sports including boxing, football, car racing and more, so this is bound to keep your man's eyes interested if the football on the plasma screen TVs doesn't interest him.

'Millones' is open 7 days a week at both their locations in McGraths Hill and Baulkham Hills and even for lunch on weekends. I have only been to the 'Millones' in Baulkham Hills (43 Old Northern Road, Baulkham Hills NSW 2153) I suggest you give 'Millones' a try and I assure you that you will experience mouth-watering tastes to remember!

STAR RATING

Price: entrees \$10-20, mains \$25-35 deserts around \$12
Ambience: 5/5 stars- I simply love their friendly atmosphere
Food: 5/5 stars- Delicious, fresh and definitely full of flavour
Service: 5/5 stars - They have quick and efficient service



BARGAIN BITES

PIMARN THAI

By: Jade Middleton

Guess what? I have discovered the perfect cheap Thai restaurant which offers a variety of traditional home-style Thai cooking. 'Pimarn Thai' is located in Castle Hill just near the shopping centre, Castle Towers. It is one of my favourite Thai restaurants because the food is delicious and full of flavour and the portion sizes are definitely on the large side which is great when the meals are so reasonably priced.

'Pimarn Thai' doesn't look too fancy from the outside but it's actually quite lovely in the inside.

The restaurant is dimly lit and has a modern feel to it, unlike a lot of local Thai restaurants. Another bonus is that the ambience is calm, quiet and not usually that busy, so you aren't sitting on top of other patrons and able to hear every word of their conversation.

The service at 'Pimarn Thai' matches the traditional home-style cooking as the staff are extremely friendly and helpful. I have gone to this restaurant for years with my family and I love how every time you come in, you are greeted with a big smile and some chit chat. The service is quick, efficient and polite which is why it remains so popular with the local Hills people.

When dining at 'Pimarn Thai', I highly suggest you try the



Masaman Beef. This is a traditional Thai dish which everyone always loves but they definitely do a mighty fine version of it. The beef is cooked to perfection allowing it just to melt in your mouth. My other favourite meal, which I always seem to choose, is the Thai Red Chicken Curry. This meal is not too spicy but has enough punch to keep your taste buds sizzling. And it must be good because no matter how many times I go I always choose that same dish!

This restaurant is great for takeaway or dine in and gluten free options are available too. So give it a try next time you are in the area.

'Pimarn Thai' is located at:

Shop 1A, 19-21 Terminus St, Castle Hill NSW 2154

Phone number: (02) 9899 7199

STAR RATINGS

Ambience: 3.5/5 stars
Food: 5/5 stars
Service: 5/5 stars
Price: Super cheap!



Ramon 'Mona' Ballesteros
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People and Faces

1. WOW Blacktown orgrnizer Raquel Pellero.
2. WOW Blacktown guests with InLife magazine.
3. PeraMax crew with InLife magazine.
4. Blacktown City Councilor Allan Green proudly holding the last issue of InLife Magazine - Go Councilor!
5. The Philippine Consulate General with our InLife models.
6. InLife representative Albert Prias with InLife model Charli Lewis.
7. Our InLife madels posing for the camera while waiting on some fishballs!



5

The Philippine Consulate General



4



6

Albert Prias

"Get to know who's who in the social scene Down Under"



1

Raquel Pellero



2

Blacktown City Councilor Allan Green



3

PeraMax cfrew



7

Waiting on some fishballs

The InLife Guide

Your guide to what's going on around town

Independence Day by APCO Inc

What: Freedom Ball and launching of Philippine cuisine recipe book
Where: Bankstown Sports Club, 8 Green Field parade, Bankstown
When: June 9, 4 - 10 pm
Contact: Albert 0402 533 587 or Cen Amores 0449008140

Independence Day by PCC

What: 114th Philippine Independence Day Celebration by PCC
Where: Rouse hill Gardens, Rouse hill
When: June 12, 7 - 11pm
Contact: Atoy 02 9831 4590

Ugnayan 3

What: Ugnayan 3 by PCC
Where: PCC Office in Quakers Hill
When: June 23, 1-4pm
Contact: Alic Bulseco, 0410789112

Hot Mamaz

What: Hot Mamaz- Illuminate the Night
Where: Auburn RSL Club
When: July 28, 7-12pm
Contact: Sheila Collantes 0410621865

Sharon Cuneta concert

What: Mega Concert Tour Australia 2012 featuring Sharon Cuneta
When: August 10, 6-11pm
Where: Penrith Panthers Club
Contact: Nita Christian 0437210007

Asin

What: Asin featuring Lolita and Heber Bartolome concert produced by UMAC Cargo Company
Where: Petersham RSL
When: Aug 18, 7-11pm
Contact: Albert Prias 0402533587

Maharika Dance group

What: Maharika Dance Group -Broadway Theme- Anniversary
Where: Burwood RSL
When: 31 August, 8-11pm
Contact: Rudy Reyes 0412448551

Jose Mari Chan concert

What: Jose Mari Chan Australian tour
When: 26 October, 7-11pm @ Blacktown Workers club on and 28 October, 6-10pm @ Mounlies Club Mt Pritchard
Contact: Carol Manaloto 0414625969



Your thoughts...

Love is in the air

Congratulations to Geraldine, the daughter of Larry and Cora Perez of Croydon Park and Chris Van Oord of Wollongong, the son of Gerard and Karin Van Oord – its official, finally they have proclaimed to the whole world about their endless love and commitment for each other! Geraldine looked absolutely stunning in her royal blue gown last April 21 next to her dashing husband to be Chris Van Oord. Family and friends gathered around The Palm Court Hotel in the City of Wollongong to bear witness to the occasion. The couple have announced their chosen date for the wedding and it's about time! The place was magical complete with Fairy lights, gigantic glass vases, flowers and a soft touch of blue everywhere which created an ambiance of romance and zeal. The weather was also fantastic, the food was glorious and after all the speeches, the formalities and the cutting of the cake, the evening was concluded by dancing, dancing and more dancing! It was truly a memorable event, congrats again Geraldine!

Wollongong NSW

Politicians and Politics in Australia

The Gillard/Rudd bout earlier should actually be an eye opener for the Filipino Australian community. Next time, don't just vote for who you think should be a prime minister just because that's who your friends and family are voting for. Take the time to actually educate yourselves with the possible candidates to avoid anything like this ever happening again. The Filipino Australians are a force to be reckoned with, there's more than 60,000 Filipinos living in New South Wales alone so if we all put our heads together and vote for the most qualified leader next time then we'll all live much better lives.

Rodrigo, Dural NSW

Avid teleserye fan

I admit, I'm actually an avid teleserye fan. If there's a new teleserye in TFC I'm one of those Filipinos that will be willing to stay up late just to be up to date with the latest episode. But although I'm a big TFC fan, I actually get annoyed with teleseryes that just drags

on and on until the cows come home. Take for example the 'Maria Del Barrio' teleserye featuring Erich and Enchong. I was so hooked in this series in the beginning, but then as the series progressed it just went ON and ON and you sort of get sick of the plot – is it really going anywhere?? I understand that the show must be pulling in some big ratings that's why it just kept on getting extended, but wouldn't it be better for the TV series to finish off at the top of its game so that people would remember how good the series was and not for how damn long it went on for?? It's so annoying watching something that's well over its expiry date still going with the most ridiculous plot twists; I just hate it when a good series gets wrecked because of money!

Maria Del Barya, Parramatta NSW

Wedding bells

Happy advanced wedding day to my good friend Lolita this coming June. It's good to finally see you getting hitched and I'm glad that you have ultimately found the right one whom you can spend the rest of your life with – At last, it's good to get you off my back as well, I can stop setting you up with other people now! LOL I'm sure you will have a glorious wedding this coming June and I'm looking forward to the speeches – oops! I still haven't even done mine yet=) Take care always and I am so looking forward to see you in church and walking down the aisle.

Marissa, Surry Hills NSW

Birthday greeting

Advanced happy birthday to my one and only inaanak Wendy for this coming August 1. We love you very much ihai You are truly a blessing to me and my family and we all wish you an advanced happy 16th. It was a treat to see you grow up from a cute little princess to the responsible and mature adult that you are now. You are on the right track ina so keep doing what you are doing. We will of course be coming to your special day and we will be expecting plenty of dancing, food, fun and laughter on the night! Now the big question is, when do we get to meet your special guy??=)

Tita Lucy, Rooty Hill NSW



Greetings...

Happy Birthday to my father Jose Ilagan, it's truly a blessing to have you as a father. Thanks for always believing in me and thanks for all the support that you have given me all these years - You are truly the best father in the world!

Love, Mike

To my sweetheart Alric, Happy Birthday on the 11th of June. I can't live without you!

Love, Millie

To all my country men, Happy Independence Day To All Mabuhay!

Vivian Brewington

Dear Victor, People say our relationship will not last long, but hey, we are still together! I love you.

Mhelle

Dear Pangga (Mellie C), As time goes by... We love, argue, quarrel, then love, love, and love again ... It is the essence of life... The recipe of life... Without these everyday happenings life would be dull and monotonous... So we must live with it. Nothing will change because our relationship will just grow stronger and stronger... And what of other people's comments?? Just ignore the negative and absorb the positive!

Your thoughtful husband Victor



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conceptualizing & design.council documentation.project management

Alberta Prias
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