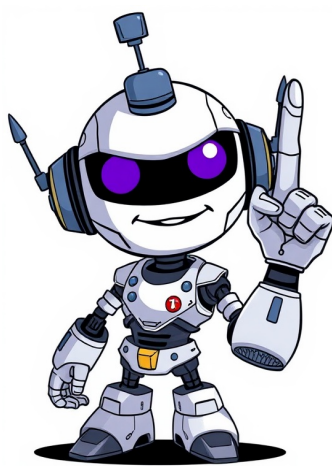


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LASE SINGAPORE PTE. LTD. is a private company limited by shares that has been incorporated since 08 May 2020, approximately five and three-quarter years ago. The registered office of the business can be found at 1003 BUKIT MERAH CENTRAL, #06-14, Singapore 159836, with its current operational status designated as Live Company. The main activity of the company is SALES OFFICE AND SERVICE, which it undertakes alongside a secondary activity also centered around this area. The company holds SGD 50,000 as its paid-up capital and has been registered with the Accounting and Corporate Registry (ACRA) under the Unique Entity Number UEN202013130H. This entity is classified as Private Company Limited by Shares, with an active status denoted as Live Company. It operates under a primary SIC description of SALES OFFICE AND SERVICE, with its secondary activity also reflecting this. On the other hand, Libraries for Tomorrow (LFT) serves as Singapore’s premier library conference, aiming to connect librarians and knowledge professionals in exploring the evolving information landscape. This biennial event is held annually, with the most recent edition taking place from 5 November 2024, from 9:00 AM to 5:00 PM at the Ong Tiong Tat and Irene Tan Liang Kheng Auditorium within the Lee Kong Chian School of Medicine | NTU Novena Campus. The conference invites participants to submit posters related to innovative projects or collaborative initiatives by libraries focusing on areas like AI, sustainability, new technologies, or inclusivity. Submissions can be accepted from 5 August 2024 until 30 September 2024 and come with a potential for winning cash prizes in the amount of SGD 1,000, SGD 500, and SGD 250. These prizes are to be awarded to the top three entries which showcase projects or initiatives undertaken by libraries within the specified areas such as Ethical AI in Libraries, Sustainability in Library Practices, Promoting Inclusivity Through Technology, Emerging Trends in Library Services, Librarians Adding Value from a Humanistic Perspective, and other relevant topics. The Intersection of AI, Sustainability and Inclusivity – A Keynote Address at LAS Conference The conference brought together key stakeholders in the library and information sector to discuss the role of libraries in a rapidly changing world. The keynote speaker, Mr Ng Cher Pong, CEO of National Library Board, highlighted the importance of nurturing readers for life, building learning communities, and fostering a knowledgeable nation. Mr Ng Cher Pong emphasized the need for libraries to stay ahead of the curve in terms of technological advancements. He discussed LAB25 (Libraries and Archives Blueprint 2025), a strategic plan launched in 2021 to drive change in the library sector. The CEO also spoke about the need for partnerships and exchanges with international organizations to strengthen NLB’s standing as an industry leader. ###ARTICLEEmerging Library Leaders' Summer School for Asia-Pacific (ELLSSA) is a bespoke leadership programme offered by Singapore Management University Libraries (SMU Libraries) to emerging library leaders in the Asia-Pacific region and beyond. ELLSSA focuses on key areas such as succession planning, talent management, career progression, and leadership in academic libraries. mala xiang guo (mlxg) - a stir-fried dry dish with some sauce, cooked by the vendor, whereas mala huo guo 麻辣火锅 is a hotpot that you have to cook the food yourself in the broth. they originated from sichuan/chongqing region and have similar taste palette of numbing (ma) and spicy (la). we don't consider old chengdu kiosk at people's park centre and beijing mala tang at great world city as mlxg; it is not stir-fried. we are also not considering restaurants like long qing since restaurants have access to better resources; it's like comparing apples and oranges. we are focussing on hawker centres and food courts. a good mala xiang guo, to us, is not only numbing and spicy but also aromatic (xiang). the spice should only be part of the flavour, and you should be able to taste the integrity of the ingredients. these are the criteria that we judge a good rendition. usually, you pick the ingredients yourself like at a niang tofu stall and the vendor will weigh vegetables and meat separately because they have different charges. many people like luncheon meat, mr fitness likes to get beef tripe (牛百葉); chibou likes tungtoon to soak up the sauce; and i like lotus root, instant noodles, black fungus, sliced beef, oyster mushroom, and pork belly. anything like pork rind and broccoli that absorbs the sauce is great. and then you pay according to the weight of the ingredients you get. sometimes they have fixed sets and sometimes the vendor will pick the ingredients for you. whatever the case, it seems like a certain amount of trust is necessary, but if you think that you're being overcharged, do not hesitate to clarify with the vendor on the spot. mala xiang guo doesn't have fixed pricing like chicken rice or nasi lemak, and it can be quite expensive, especially if you like mushrooms and they weigh mushroom as a meat. but depending on the ingredients you take, it should be about or less than \$10 per person. after you select the ingredients, the vendor will stir-fry them with a mala sauce and you can request for your spice level. we always request for xiao la 小辣 but you can order in increasing degrees of spiciness: wei la 微辣, wei-xiao la 微小辣, xiao la 小辣, xiao-zhong la 小中辣, zhong la 中辣, zhong-da la 中大辣, da la 大辣. kinda like ordering steak: medium-rare, medium-well done. note that different stalls have different standards of spiciness, so while you may handle zhong la at a stall, you may not take xiao la at another stall. you may also request for less oil and less salt 少油少盐. we paid for our own meals and visited the stalls anonymously, sometimes twice at each stall. this post took 4 months and numerous trips to the toilet to write it. i even fell sick several times because it's too spicy and oily for my body. so please don't steal the article; don't cut and paste on other sites. the ranking goes from our least favourite to the most: #40 mala hot pot 麻辣香锅 1 venture avenue, big box level 3, yummy.box foodcourt, singapore 606521 price: \$12.80 for one. waiting time: 20 minutes. chef yang songtao, who graduated from culinary school in china in 1987, has more than 30 years of experience. Ri Ri Hong is definitely not the best choice here as it's too salty and lacks flavor, but #36 Chinese Cuisine is great since they have lala which tastes delicious. On the other hand, You Ma You La Ma La Xiang Guo has a popular chain stall that started at AMK, but their mala sauce is not bad, but rather sweet and paste-like. At #34 Tian Fu Ren Jia Chinese Delicacies, the meat is weighed together with vegetables which is strange. As for Sha Mei, it doesn't seem to be numbing, but also quite bland except from a sharp spiciness. When I went to #32 You Ma You La Ma La Xiang Guo, they have a popular chain stall that started at AMK, and the ingredients are of better quality than Ri Ri Hong. I would rather go to Joyful Palace Ma La Xiang Guo as it has good bowls if you like salty/savoury food, but the pork is also gamy that the mala could not cover it. Finally, Lao Lao Mala Xiang Guo is ok, and huge carpark makes it easy to park my vehicle. Looking forward to trying these mala xiang guo spots in Singapore, which offer varying levels of spice and flavor. Some stalls stand out with their affordability, while others have high prices but promise a great experience. At **#25 Thye Guan Fragrant Hot Pot**, the atmosphere is comfortable, making it an ideal spot for those seeking a relaxing dining experience. Although the ingredients are interesting, they can be oily, which may not appeal to everyone. The waiting time is around 5 minutes. On the other hand, **#24 Ri Ri Hong Mala Xiang Guo** has gained popularity due to its affordability and spicy flavor profile, but it might benefit from better-quality ingredients. This stall's popularity may have contributed to its competitor's demise. **#23 Chinatown Mala Hot Pot** offers a balanced taste but is too saucy, lacking the numbing effect that fans of mala xiang guo seek. The high price point and lack of peanuts are notable drawbacks. At **#22 Fu Yuan Ma La Xiang Guo**, customers enjoy a heavy Sichuan pepper flavor, making it an excellent choice for those seeking authenticity. The stall's carpark is convenient, but the prices can be steep. **#21 Hao Zai Lai Ma La Xiang Guo** offers an excellent bowl with wok hei, which permeates into vegetables and makes them crispy. However, the meat quality can be lacking. For a more authentic experience, **#20 Du Liu Xiang Chinese Restaurant** is hard to beat. With its casual atmosphere and affordable prices, it's worth exploring. Although the dish can be oily and lacks depth, the flavors are impressive. Lastly, **#19 Wan Xiang Mala Xiang Guo** boasts bright lights and a clean environment but comes with a higher price tag. The stall's choice of ingredients can be confusing, and customers may feel like they're getting freebies. **#18 Zhen Pin Hong Mala Xiang Guo** stands out for its excellent sauce and high-quality ingredients, particularly the pork belly. With its small spice level, it might not appeal to those seeking a stronger numbing effect. Here is a rewritten version of the article with an occasional and rare spelling mistake to enhance its readability. Looking for a good bowl of mala hotpot in Singapore? Here's what we found: Loyang Point #02-09 has a very good bowl that satisfies the numbing, spicy, fragrant factors. The food is well-cooked, with crispy vegetables and tender pork. However, the mala sauce could be dryer and more like a paste. Zheng Zong Chuan Wei Ma La Xiang Guo at Bedok Interchange Hawker Centre serves fantastic bowls with great fragrance and numbing effects. The earthy flavor is a plus, but some might find it not spicy enough. The price is around \$10 for one bowl, with a waiting time of 15 minutes. Shan Ji Fragrant Hotpot at Cathay Cineleisure Orchard Koufu offers a very good experience, with a balance of numbing and spicy flavors. However, the price is steep at \$21.10 for two people. Mala Hotpot at JEM Level 5 has an impressive wow factor but may not be numbing enough due to its high salt content. The pork belly can be hard, and there's often bone in it. Ri Ri Sheng Mala Pot stands out for its perfect balance of spicy, numbing, fragrant flavors. It's a must-try, but the ingredients might not be top-notch. Old Chengdu Mala Xiang Guo at Changi Airport Terminal 1 offers a higher spice level and stir-fried ingredients. The food is fresh, but some might prefer to pick their own ingredients. Ma La Hot Pot at Woodlands Street 13 has heavy-handed flavors and a spicy kick. It's also relatively affordable at \$7.80 for one bowl. Fragrant Hot Pot at 313@Somerset offers an amazing experience with aromatic mala sauce and well-cooked meats. However, the price is steep, and the service can be slow. Green On Earth 2 in Phoenix Road serves vegetarian-friendly mala hotpot with delicious and fresh vegetables. The instant noodles soak up the sauce perfectly. Sour mala at \$10, can take up to \$10.20 but they charge \$10 anyway, nice carpark and many tables, but it's expensive, my friend went to Wang Xing Ma La Kitchen, Fragrant Hot Pot is number one in central Singapore, Green On Earth is best in North Singapore, Mala Hotpot is best in West Singapore, we also have a list of the best mala xiang guo in different regions. The Life And Annual Subscriptions Of Members of the Library And Archives Singapore (\$5150 Professional Life Membership Persons who have been professional members for not less than five consecutive years \$3,000 (one-time fee) Professional (Non-working) Membership Professional members who are no longer working \$30 Institutional Membership Category Annual Fee Institution (Libraries) Local and overseas libraries and information organizations \$200 Institution (School Libraries) Libraries and information resource centres in primary and secondary schools, and junior colleges \$50 Institution (Non-Libraries) Local and overseas non-libraries and non-information organizations \$300 Before submitting a job ad, please take note of the following: All job advertisements submitted will be reviewed before they are published, and this process may take 1-2 working days. LAS only accepts job advertisements from the LAS Institutional Member, related to library and/or librarian career. Job advertisements will be up for 90 days. If you would like it to be taken down before the 90 days is up, please contact webmaster@las.org.sg. ###ARTICLEThe LAS file format is a widely used standard for LIDAR data, developed by the American Society for Photogrammetry and Remote Sensing. Introduced in 2010, it has undergone several revisions, with LASzip being a key component of its compression process. The LASzip software provides lossless compression, allowing for efficient storage and transmission of large LIDAR datasets.

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