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International Village, Kampot

About 5 kms out of Kampot towards Sihanoukville is an area informally dubbed International Village. In Khmer circles it's called Ghost Thief – *Khmaut Jai* - probably not a good name for a newly created 'village' of westerners. I put the village in quotes because it I usually associate that term with a place that includes a core of houses close together whereas there they're all spread out over a large area. I guess there are about 50 westerners scattered in 3 or 4 square kilometers, almost all living in newly built houses, many quite unique and special. Land originally sold there just a few years ago for \$5 or \$6 per meter. Now it ranges between \$12 and \$20 though if you're patient and keep your eyes open, plots can still be found in the general area for \$6 to \$8.

It's an indicator of how many expats are settling down here. The international moniker is especially poignant since the expat community includes so many different nationalities. One night at Neil's Irish bar I counted 10 nationalities out of about 15 patrons. There were the usual suspects from America, UK, Ireland and Australia; also represented was Germany, Netherlands and Belgium and then a few outliers like people from Finland, Hungary and Uruguay. If you look at a week's patrons then add France, Italy, New Zealand, Israel, Jordan, S. Africa and recently a guy from Lithuania stopped by... and I'm probably forgetting some.

It's a totally different experience from back home where everybody is just a good old fashioned American. Sure I love my friends back there, friends of a lifetime, but it's really a pleasure to be able to relate to, in fact, actually create a community of the world, escapees from the dull and mundane lives we'd be living back there.

It's also a great pleasure to be in a place where people don't separate by age: everybody can be friends here. I've gotten so used to that, the only time I notice or realize how old I am is when I look in a mirror or see a picture of myself amongst my friends. I can go to hear music and dance and not feel out of place even though I'm 40 or 50 years older than the vast majority of people around me.

Lots of people wind up going back to their home countries, but the majority are doing it temporarily to make enough cash to be able to come back and stay awhile. Some are fortunate to be able to teach or earn good wages in tech fields and the really lucky ones do tech work for western wages remotely from Cambodia. The really, really lucky ones have pensions or money in the bank, though there are pitfalls for some in not having enough to do.

It's just so easy and cheap to drink or do weed, some people forget there are other things in life and sometimes they do the harder drugs so nonchalantly, without considering the consequences, they sail on through the mortal barrier and bring tragedy to their friends and families. As I've said before, everybody has a right to their own poison, but really, it's stupid, negligent and disrespectful to those around you to kill yourself over no damn good reason. A broken heart when you're only 30 years old?

It's possible to stay here on local hospitality wages, but it's a very frugal lifestyle. Sure you get to hang around a cool easy place to live – Rough Guides recently did a survey of the friendliest places to travel and Cambodia was by far the first choice.

Well, that's why we're here, facilitated greatly by ease of obtaining long term visas, of course. The simple beauty and warmth of the place easily compensates for low wages for some. And sets back the need to return to and make the dough. According to our local immigration cop there are 700 foreigners, including Chinese, living in Kampot. It does take them a little while to catch up with newcomers – though they're very likely to find you in the end – so you can probably add another 100 or so.

One fascinating evolution here is the number of women expats. Even 5 or 6 years ago men outnumbered women about 10 to 1. Men travel easier, they're less vulnerable and have fewer worries about being taken advantage of, but the times are changing. Today I wouldn't call it even, but I'd guess at least 30% are women. That gives the town a whole new vibe, it feels very different from a few years ago. The women seem to be developing a special camaraderie and solidarity. I haven't been around the country much lately so I can't say what's happening elsewhere. The comfort they feel here in Kampot may be partly an effect of not hav-



ing any girlie bars. Whatever, it feels good having a more balanced population.

I finally got to check out the new night market near my house. First thing you encounter when you go in is a shallow wading pool for kids and there were 30 or 40 little buggers screaming and yelling and having a great time. (Digression: There are no free or low cost swimming pools in Kampot or anywhere that I'm aware of in Cambodia. Development needs to be more than bricks and mortar, it also needs to include facilities that enhance lifestyle. Sure, if you have the money to pay for pool time, you can always find a place, but the role of government is to improve the life of all citizens, not leave access up to the private sector to provide for only those with the wherewithal.)

The booths are very nicely designed but only half were occupied and really, it's just the same old clothes and stuff you find all over: nothing new and not much that's interesting. There's a big stage for music events, but as I walked past in front of it while recorded music was happening I had to block my ears from the excessive decibels. Not a problem for most locals and I'm sure they enjoy the local bands. There's a large seating area to serve the food booths, which also were only half occupied, which fronts on a wide beach. The market stretches more than 100 meters from River Road to the river in a long narrow design. They have about 40 meters of riverfront where kids were also having a

good time playing in the sand. Overall the market is nicely done, but it's in an out-of-the-way location and seeing sparse attendance and lots of empty stalls at this time of year doesn't auger well for its success. Time will tell.

It's middle of March and high season is winding down. There's still quite a few people around but not like January or February. Nowhere near enough to keep all the bars and especially the new ones occupied. After Khmer New Year in the middle of April, tourism takes a dive. A friend who owns a restaurant on Phnom Penh's riverside that caters almost exclusively to visitors said after ten years being there, his slowest month was always June. When that's combined with expats who make regular runs back home to enjoy northern summers, it gets really quiet around here between April 15 and July when there's a small uptick from people who live in northern countries who get there vacations during the summer break.

After that two month July-August mini-high season we descend into wet season in September and October when lots of establishments don't even bother to open. With 90% of people here on motorbikes there's a big incentive to stay home on rainy nights.

Meanwhile there's lots of music happening now. Almost every night there's a regular event, some nights more than one. I know, living in the capital or Sville that's not a big deal, but for our little burg, a real pleasure. And admittedly, one of the good things about being a tourist town. We expats could never support so much music on our own. Some of my friends think Kampot is too boutiquey, they prefer Koh Kong, but you miss out on variety of food and entertainment living in a backwater like KK. Sure, we're all worried about what it may become with an influx of people, but for now all is good.

The musicians who've been here a while are getting much better, like Andy, for instance who plays around a lot who've I not yet mentioned, but some of the new ones are very impressive. First there's Kat, who has been around, but who I didn't see much in till recently. Don't know if I wasn't hearing her properly or she's just improved a lot. She alternates between ukulele and guitar. She writes almost all her music and is quite a storyteller. With a slight nasal twang and a heartfelt delivery she's the essence of cleverly cute or cutesily clever; however way you look at it, she reaches my soft spot.



There's Howard (he actually has a nearly unpronounceable Scandinavian name) who plays a strong 12 string guitar with a powerful voice to back it up. One piece he does is a medley of Neil Young songs, starting with *Heart of Gold* and seamlessly segueing into *Rockin the Free World* and back. He sounds a bit like Young, but much stronger. A real asset to the music scene here.

There's Luna, who's just recently arrived, who provides a big change of pace. She plays a jazzy keyboard to back up a very strong voice with all original songs that she calls melancholy, though I would add moody, introspective, torchy to describe them. She's only 18, which duly impressed me, so I expect her to become very well known as she improves her sound.

However in a panoply of musical precious gems, Cristina takes the crown. She brings tears to my eyes, a musical friend said she gives him goosebumps. She strongly reminds me of Billie Holiday with a lilting voice that's effortlessly suspended somewhere in the stratosphere. Her depth, inflections, purity of tone are devastating. And when she needs to at crucial moments in the song, packs the power of an Aretha and the raw, gutsy, raspy energy of



a Janis. Absolutely a singer to watch because she has the potential to make it big.

Speaking of music, a few words about acoustics. For some bar owners music is like an afterthought. It's there in the background and they don't give it much attention. For me it's an important part of pubbing it. I've got lots of music on my hard drive, but I never want to listen at home, there it's only quiet that I crave. But by the evening it's just the opposite, I'm starved for good tunes and the energy and vibes memories that they often conjure up.

Therefore I'm going to gravitate at night to where the sound quality is good.

I can enjoy all kinds of music so with few exceptions that's not a problem and can tolerate more that I don't especially like, but I can't abide by motherf#*ker music. You know, Ho, ho, ho, ho, nigger, nigger, nigger, nigger, m-fucker, etc, etc, etc. Drives me crazy. Lots of times locals will play that stuff not realizing how gross and disgusting the words are. If you play more than one Ho tune, I'll ask politely for you to change it, otherwise I'm outta there.

If your seek to draw customers in with enjoyable music and quality sound, then acoustics is all important. No matter how good the sound system, if the acoustics in the room are bad, it'll sound tinny, echoey, scratchy, cloudy, the sound imprecise and garbled. That happens when the room is all hard or reflective surfaces like concrete, ceramic and glass. Good acoustics requires soft absorbent surfaces like cloth, tapestry, carpet, straw and to a certain extent wood. Good acoustics is pure sound.

You can hang materials from the walls and ceiling, or hang specially made acoustic panels from the ceiling, anything to soften the sound and give it depth. There was a new very expensive concert hall built a while back, maybe in the 60s or 70s, with terrible acoustics. After that debacle, the architectural and engineering communities put a lot of effort into understanding acoustics.

Cruise boats are back with new rules about maximum numbers and sufficient lifejackets. They're lots of fun. The beauty of a river run in Kampot is that the current minimal level of development on the river makes it a beautiful natural cruise and with Bokor mountain in the background a stunning view. It won't stay that way for long since new venues are opening up on the river all the time, but for now really pleasant.

Pop-ups are popping up all over the place. Pop-up is not a word we use in America, so I was a bit confused at first, to us it's just a mobile restaurant or food stand. The most prominent of our

pop-ups is Butz's reincarnation of Wunderbar, a successful restaurant on the Kampot scene for 5 or 6 years. Working out of a mobile restaurant, the menu is very basic, though the food is equal quality. He's set up on the sidewalk of the park strip opposite the old market, (which really should be called the new old market or something to that effect, because it's anything but old). He's got a few folding tables with accompanying plastic chairs on the sidewalk and always has customers.

Next to him, though he sometimes sets up on the riverside park, we have Yuki with his sushi rolls and home brew ales and wheat beer, it's really good stuff. We was set up at his house before, but it was in an odd location, so there's lots more people to sell to now. The beer is excellent and the sushi authentic. Zeke's got a pop-up serving nachos and tacos. Peter, the Belgian baker brings his pop-up to the river 5 mornings a week where you can get his fresh breads including tasty multigrains and an array of pastries. It's a good life.

Cambostan

Bits from the Beach

It has been an interesting if still occasionally wet month in Sihanoukville, with rains continuing to come, sometimes pretty heavily. Still it has kept the temperatures down from their usual normal humid times.

Many business owners have commented that the past month was the quietest February for quite some time, despite the boost given by Chinese New Year at the end of the month. March is also pretty quiet in terms of tourist numbers and spending. Among the Western run businesses that have close is the Blind Beggar, with yet another poorly located hotel rumoured to be built on the site.

Still this has not stopped the Chinese Investors from continuing to flood in. The huge Jai Bai casino near the Lions looks to be nearing completion and the newly opened Yadouli increasing the room numbers for their target market. The Yadouli casino has apparently leased out the Cambodia Resort beside the Golden Lion Plaza on Polaway Street. There are quite a few stories of the Chinese leasing out whole apartment buildings to house their soon to be incoming workforces, causing many Western Expats to have to move. Let us hope that this is not a repeat of a couple of years ago when the same thing happened, only to have them leave en-mass in a hurry.

On the Casino front Lion City is being renovated inside and out. Apparently the Khmer-Australian owner has entered into a partnership with a Turkish-German and hopes to revive the fortunes of this nearly dormant venture. The Lion City poker and blackjack operation is moving to Golden Sands hotel into the space above the Duty Free shop. It remains the best poker game in town according to local players. The Golden Island Casino has also been gutted and is being rebuilt and it looks like they are adding another story, hopefully the foundations are solid enough.

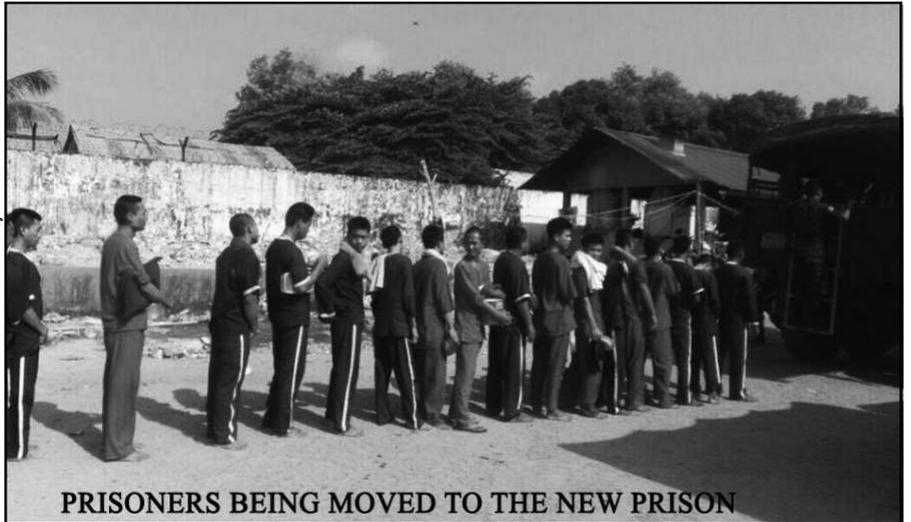
It was interesting times at Yadouli casino recently. A group of Khmers from Kampot visited the casino for a couple of days and reportedly won \$160,000. When they went to cash in their winnings they were offered a cheque and demanded cash. The Casino management reportedly promptly accused the group of cheating and detained them. They called the police the next day and reportedly offered a grainy photo as evidence. The police were not impressed that the casino had let Khmers gamble, which is against the law. The police reportedly counselled and warned all parties involved. As a result the Yadouli is the only casino operating in town that apparently has no Khmer patrons.

Meanwhile the former Chine Chulsa hotel which runs between Ekareach Street between the KFC and the roundabout through to the Karaoke places at the bottom of 333 street has been pulled down and is a massive building site. The former car yard is part of this and has been demolished. Demolition of many existing buildings is continuing apace as new and improved buildings are constructed with poor design and no improvement in infrastructure. The lack of infrastructure has not stopped the announcement of the first time share condo building that is due to commence construction "soon" and be completed in 2018. It will be 32 levels with 206 condos and prices will start at a mere \$100,000. The target market is apparently people from China, Taiwan, Korea

and Japan, but we are sure that they will take money from anyone and may even eventually deliver the project.

The Kangaroo Kitchen has been rebranded as Nicks place but it looks to be a short lived rebranding with pool table and TVs being sold and long term residents reportedly forced to find other accommodation. The quiz there also has died. Not to worry Patrick, has taken over management of Charlie Harpers and is resuming his popular Tuesday night quiz. On the quiz front the AQUA family Resort has started a very polished quiz night on Thursdays. They do a great food special before and during the quiz, give a free plate of chips and onion rings at half time and have \$5 pizza specials as well as a Cocktail special for just \$2 on the night. Food specials start at 6.30pm and the quiz starts at 7.30pm. John also donates \$1 per quiz participant to the Cambodia Children's Fund every Thursday.

The vendors and bars along the far part of Ochheateal have been given 2 months' notice yet again to demolish and move back from the beach, this time the figure of 100 metres has been men-



PRISONERS BEING MOVED TO THE NEW PRISON

tioned not the 50 metres of last year. The deadline is 20 April, right after Khmer New Year and apparently they are starting at the far end of the beach because tourists like it the most. One is not sure how much they will like it without the bars. No one knows if the Chivas Beach Club is included, or if this time it is for real. If it is like in the past, there will be protests and nothing will happen and it will repeat again next year. So far no businesses appear to be moving, which is good as 100 metres from the water would just about put them in the middle of the road. However no action is happening in Otres beach despite the business being given a couple of months' notice nearly 2 years ago.

The police have finally arrived at the Junction to Otres village and are enforcing the road rules, both real and invented in an effort to supplement their income often getting some decent amounts from terrified tourists not used to dealing with the KKK (Keystone Korrupt Kops) of Sihanoukville. Hopefully they will not become as annoying as the police at the Golden Lions roundabout. The police have also taken to doing some thorough searches of people's bikes and bas in a search for drugs. Some large on the spot fines for possession of just one joint has been reported.

Apparently a war on drugs kicked off in January and quite a few

Foreigners have been busted for drugs, with one meth operation closed down. On Kho Rong the police arrested three foreigners with 300grams of Marijuana at a party and they have been charged with "possession of an addictive plant with intent to distribute". The local prison is not like it is in the West and the judicial system is not the same either (well it is considered to be the best that money can buy) and there is not much air conditioning in the overcrowded cells and very long waits in custody before the trial and pretty poor food. You have all been warned.

The cells appear to be filling up with foreigners at a rapid rate. A 45-year-old Turkish guesthouse owner was arrested after he was accused of attempted murder for chasing and beating another Turkish man with a half-meter bamboo stick following business dispute in Sihanoukville. This person was apparently involved in the turf/business war between the Russian and Turks a couple of years ago which cumulated in several Russian's being deported.

The old prison was overcrowded to say the least now all the 792 prisoners have been moved by military trucks to the new site in Muoy commune, which was completed recently.

The new prison is roughly 20 kilometres away from the old location and will provide a fair bit more space but probably not better amenities!

Phnom Penh Pub Page

It has been another rough month – a big thanks to the Evil Publisher for being understanding this month – although I am concerned that next month the iron maiden (not the musical version) will be waiting for me if I am late again.

Continuing the tradition of leading off with the bad news and, if the Evil Publisher lets it get through, a Public Service Announcement – a number of you may know Joe Garrison (aka Tequila Joe, Sloppy Joe and Photo Joe (all well earned for reasons that shall not be put on the printed page)). What many of you may not know is that Joe has been diagnosed with a stage 3 cancer. He is currently staying in a hospital in Kuala Lumpur for a 5 week stint of pre-surgery radiation and chemo. He then comes home and gets to see his wife and daughter for a month or so before heading back for his surgery. It is a rough few months and, worse, like too many ex-pats I know, Joe did not have medical insurance to cover this. For those who know Joe, please feel free to send him a message – he can use the emotional support as the hospital is pretty lonely. For any who wish to contribute and provide some much needed financial support, there will be a fund raiser raffle in town

next month (I have been told it will be at Sharky bar and huge props to Greg and Jim for sorting this and for all those whose arms were twisted into donating some amazing prizes) please keep your eyes on Joe's or Sharky's facebook pages for news. If you don't want to wait for the raffle, Joe's friends have also set up a GoFundMe page or contact the Pub Page for more info.

Ok – that is enough of the sad stuff – time for bars – unfortunately, the bars were largely pretty sad this month (ok maybe it was my mood) but the fact is that a lot of bars were short of customers when I went walking through. This seems to have affected the staff at a lot of bars – they seem unwilling to look up from their phones once they have invested so much time in their games and correspondence. Once again I give big props to Golden Vine on 108 st for parking all the phones with the cashier. Another often repeated whine is the number of bars who have decided to mix genders and the 136 st trend of having dancing men (whose gender is cleverly, and sometimes not so cleverly, disguised). Call me a purist but I prefer to have bars that stick with a single gender for its hostesses – not for moral or even esthetic reasons but simply to make my life easier as I don't have to be concerned about the plumbing or genetic make up of those trying to get drinks from me. To be clear, this is just my preference – bar owners would not be mixing and matching staff unless they had a reason, I am just not the customer for that and I have this forum to express myself. While not tragic in the “one of my closest friends has cancer” sense of the work, I wanted to whine a bit about the fact that Mara bar on Sisowath will be shut down by the time this has been published. It has been a frequent drop by for me – princi-

pally to visit Blake of course – and I am quite sad to see it go. Best wishes to Khemera in her next ventures. Just down the block, I hear Hooters has been delayed again – where am I going to get my Wings surrounded by beautiful women in hot pants ☺.

I am informed that there are some other exits and sales in the works but I won't mention them until I am told they are official.

PSA – check. Whines – check. I know I am supposed to do something else this month but can't think of it and given the stern but friendly messages from the Evil Publisher, I better do some reviews. It will be a short one this month – sorry but the whining and sad news took a lot out of me.

First was the resurrection of Domino on 5 st. Some of you may remember Domino, for quite a while it had a pretty good expat following. It closed and a chunk of the staff moved over to Starex on 104 st. I can't even remember how long it has been under the turf, but this resurrection took a lot more than 3 days. So now Domino is back and some of the staff has made the move from 104 st. It may be my poor recollection, but I think the reincarnation looks a lot similar to the previous version. There is still a basic bar section up front, a mezzanine area for some more secluded drinking and a pool table in the back. However, to be fair, it does seem that someone has put some more cash into the resuscitation as the décor seems a bit up-



graded.

Did the 130 st. tour a few times this week – purely research of course to see how the new bars in the hood were making out – Dragonfly and Sensations. Dragonfly got reviewed last month and the Page decided a few quick returns were in order. Overall, things seem to be progressing well. The bar was not that busy the times I dropped by but service was good and I still like the feel of the place.

Sensations had its grand opening in the latter part of March. It was a nice-looking place – a few people said to me that it seemed like HoneyPot had moved down a few doors. It was spacious and down a long corridor was a good sized pool room. Draft beers were USD 1.75 and USD 6 a jug with a good selection of canned and bottled beers. Most drinks were USD 3-5 and lady drinks were USD 3.5. Actually, had more customers than most of the bars I dropped by this week. Will give it a few visits next month to see how things are going. They also have food most of the day – food, drinks, hostess – sounds too good to be true (will have to try the food I guess).

Staying on 130 st., I dropped by Fire Bar which seems to have staffed up again. All was good and Amey is still one of the best reasons to visit. I was told that she is opening a new bar on 110 St soon called Fire Lounge and it will not be a hostess bar. Am looking forward to trying out a new place.

Seriously that is it for this month – a feeble edition that will hopefully not get me axed – literally or figuratively. If you have a new bar and you want the Pub Page to visit – drop the Evil Publisher a line (he likes it when people write him).

I prefer it when people write (to) me! ED



Oh dear never mind!

The Nigerians in Diaspora Organization in Cambodia (NDOC) has stated that Nigerians are being duped into paying exorbitant amounts to gain Cambodian visas by dubious travel agents in Nigeria who have been charging them between \$800 and \$1,500 with false promises, that they would find high-paying jobs and a "better life," only to realize they had been given tourist visas upon arrival.

Now we all know that they have to pay through the nose at immigration anyway but this does have a certain sense of Karma about it.

Twenty six Nigerians were arrested during a raid on two residences in Pur Senchey district's Choam Chao commune last week.

As one long term expat put it. "If they are all here on legitimate business as they would like you to believe how come you never see them in the daytime? Yet there are plenty around night-spots after midnight!"

Go Trump!

The American Medical Association has weighed in on Trump's health care package:

The Allergists were in favor of scratching it, but the Dermatologists advised not to make any



CAMBODIAN LOWRIDER!

rash moves.

The Gastroenterologists had sort of a gut feeling about it, but the Neurologists thought the Administration had a lot of nerve. Meanwhile, Obstetricians felt certain everyone was laboring under a misconception, while the Ophthalmologists considered the idea shortsighted.

Pathologists yelled, "Over my dead body!" while the pediatricians said, "Oh, grow up!"

The Psychiatrists thought the whole idea was madness, while the Radiologists could see right through it.

Surgeons decided to wash their hands of the whole thing and the

Intemists claimed it would indeed be a bitter pill to swallow.

The Plastic Surgeons opined that this proposal would "put a whole new face on the matter."

The Podiatrists thought it was a step forward, but the Urologists were pissed off at the whole idea.

Anesthesiologists thought the whole idea was a gas, and those lofty Cardiologists didn't have the heart to say no.

In the end, the Proctologists won out, leaving the entire decision up to the assholes in Washington

HAPPY NEW YEAR!

FAUX NEWS

Lorry full of Farage's cheap grey suits refused entry to UK due to EU rules

A lorry of 300 moth-ridden suits bound for the UK has been seized by customs officials in Calais. Investigators were surprised to find that the cheap garments were destined for the wardrobe of Nigel Farage, who famously wears a different grey suit every day before throwing it away.

The clip-on clothes were made of rat fur and glue, and had been assembled in an unknown South Asian location. As a result, they posed a serious health risk and failed to pass EU regulatory standards. They were in the process of being tested for bubonic plague.

The former UKIP leader was unavailable for comment, but his spokesman attacked EU "red tape" for preventing the dodgy politician from getting his year's supply of clothes. He added, "Once we've left the EU, there'll be cheap suits like this for everyone." He refused to say how much the bargain basement rags cost.

House of Lords save ex-pats from being unwanted aliens in Europe!

If it was all down to Theresa May and her Conservative cohorts, ex-pats living in Europe would become unwanted aliens living among their European partners!

Luckily, The House of Lords have stepped in and thwart her plans to alienate Brits living in the country of their desire. They are refusing to allow Theresa to make life difficult for Europeans living and working in the UK by shooting cannonballs across her bow demanding that the European workforce in Britain retain the same rights as Brits who refuse to do the low paid, sometimes filthy jobs, that their European colleagues are willing to do.

Jaggedone sent his CIA (Cockroach Infiltration Army) reporter down to a filthy, dilapidated council estate in Birmingham to find out what the "Little People" think, and here are some of their answers:

"Mate, I aint never worked in my life and these stinking Europeans are nicking our jobs; get rid of em!"

"Fucking Romanians, Polish, Bulgarians are filth mate, I know because they have opened up 24/7 shops in our town, work their balls off, and are earning loads of bucks! Get rid of the scum!"

"I'm a born and bred Brit mate, Theresa pays my council tax, gives me kiddies allowance, unemployment money, health care, and I even screw em for a few nicker cause I do a bit on the side mate, and these F'ing Europeans want a piece of my cake! Get rid of em!"

There you have it, typical Brexit voters giving their political views after being screwed by Farage and Bojo!

Thank the Lord we have the Lords to rectify the rhetoric spewing out of Mrs May's lying gob!

Donald Trump says transsexuals need to "grow a pair"

The bathroom controversy showed no signs of stopping today, when President Donald Trump made a rambling speech on the issue. He began by saying that he sympathised with "Trans-Am" people, as he called them. He admitted that sometimes he wasn't sure which of the many gold-plated bathrooms in Trump Tower to use.

Trump also unintentionally revealed toilet problems of his own. "When I use my own private bathroom - and by the way, it's the best bathroom you have ever seen. Huge! The best. But folks, it doesn't even matter if I make a mess on the floor, or if I miss completely. A cleaner will be along to clean it up. Probably a Mexican one. Sad!"

He then confessed that he had once offered RuPaul a million dollars to sleep with him, when he mistakenly thought he was a woman. He recalled getting very angry when the two bumped into each other again in the men's toilets. "I don't like to see other men peeing," he said. "No matter how fabulous they look! Definitely not! Women peeing, now that's something else. But if a man looks like a woman while peeing in the men's toilets, then that's just confusing."

He concluded defiantly. "Really, those transgressors should just grow a pair. Learn to piss in the woods like a bear!"

Terrorists told that the only way to make Londoners shit themselves is to open a dodgy kebab shop

A dodgy 3am kebab is the only known way of making a Londoner shit themselves, terrorists have been told today.

Whilst going round blowing things up is all very well, if they want to make a Londoner's bowels really loosen, a late-night snack made from that lamb which has been rotating on a skewer for most of the last month will do the trick.

Kebab shop owner Shimonu Al-Williams told us that he has been executing a carefully planned reign of terror against Londoners for over a decade, largely by having a two-star food hygiene certificate and staying open when the clubs chuck out.

"If you want to cause a Londoner to sweat in terror as their innards coil and seethe, try feeding them one of my Lamb Supremes before putting them on the Northern Line home," he said.

"It's faster, easier, they pay me, and, more to the point, my method actually works."

"And like your methods, there's no way of knowing when the explosion will occur. All they can do is pray!" he said with a diabolical laugh.

"Would you like chili sauce on that?" he added.

"That'll be seven pound fifty, mate. Have a good night."

You're not even in our top five worries, Londoners tell extremists

LONDON residents have told extremists that they have far more pressing things to worry about.

Londoners told terror wannabes that they will never even scrape the top five of things that plague their tired, jumbled minds on a daily basis.

32-year-old accounts assistant Tom Booker said: "I already have nightmares on a rotating basis about my barely-affordable rent, work-related exhaustion, meeting a partner who isn't weird, growing older in a lonely city and a lingering stomach ache that I reckon is an ulcer."

"If terrorists think they can make me more scared than I already am, good luck with that. As far as nagging daily anxieties go, I'm afraid they'll have to take a number and join the back of the queue."

Brixton-based Mary Fisher said: "I live in a garden shed with two 45-year-old computer programmers and today I did a three-bus commute to Oxford Circus, then paid £12 for a chicken sandwich in some vaguely fancy bread."

"I deal with London bullshit every single day. I am undefeatable."

Nicola Sturgeon announces plans to rebuild Hadrian's Wall, and England is going to pay for it

SNP leader Nicola Sturgeon has announced plans to rebuild Hadrian's Wall and will make England pay for it.

Shortly after Theresa May said she would block any plans for another independence referendum, Sturgeon said she would go right ahead and build a wall to keep out the meddling English.

"We never get the best of them coming across the border. No, it's just the Tories and the other canvassing politicians - there are some good ones, too, I assume," she told reporters.

"That's why I'm going to build a wall, a great wall. It's going to

be so great.

“And best of all, England is going to pay for it. Yes, they are. They might say they’re not, but they will be. Yes they will.”

Sturgeon’s speech has been welcomed by Scottish Nationalists who are keen to believe literally anything they’re told as long as it contains an anti-English sentiment.

“She’s telling it like it is, and I think she’s great,” explained Glasgow resident Simon Williams.

“Sure, it might seem bonkers to most people, and the English might deny they’ll contribute a penny to it – but why would she lie about it?”

Building contractors have said they will need cash up front to do any building work on the wall after taking a cursory look at predictions for the Scottish economy post independence.

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“We accept anybody’s ravings—we often print them!”

TECHNOLOGY PAGE

How to use a Chromebook: Must-know tips, tricks, and tools for beginners

Chromebooks are dead-simple to use, but just like any PC a little tweaking makes your experience that much better.

1. Get to know the system

Chrome OS has some basic similarities with other desktop systems. Just like Windows, Linux, and OS X, there's a desktop area that you can customize with your own background image. But unlike the desktop in other systems, you cannot place any files here. It's merely a visual space where you can arrange open windows.

When you open an app—which are mostly websites on Chromebook—it will open in either a new window or a tab in the main browser. Open windows can be resized or split to take up half the display like in other systems.

You'll probably notice right away that your keyboard has a search icon where the caps lock key should be. This search key is a way to get at all the apps contained on your system. Tap it and a window opens with a search box, and below that you'll see several apps. Click All apps to get a view of everything you have available.

One system-critical Chromebook app that is not a website is Files. This is the Chrome OS file manager that lets you access files saved on your system, view the contents of a ZIP folder, or access items in Google Drive.

The last point of interest in our system tour is the lower-right corner of the taskbar-like shelf, called the system tray. (More on the shelf later.) The first thing you'll see is a small counter that tells you how many notifications you have. Click it and you can view and clear your notifications.

Next to that is a clock, Wi-Fi status, and a battery life indicator.

Click this area and a panel appears with basic system settings, including Wi-Fi, VPN, Bluetooth, Casting functionality, volume, help, and the shutdown button.

There's also a cog icon. Selecting it provides access to your Chromebook's settings window. Here you can set your wallpaper and add visual themes, as well as access system settings for the touchpad, mouse, keyboard, display, and meager onboard storage.

Finally, to access your Chromebook's task manager, click Shift + Esc.

2. Set up your shelf

When you first open your Chromebook, you'll see several app icons sitting at the bottom of the screen. This area is called the shelf, and it mimics the Windows taskbar. The Chrome OS shelf shows you which apps are running and provides an easy way to switch among open windows.

To make the Chromebook your own you'll want to add your commonly used apps to the shelf, and remove the ones you don't use. To get rid of something from the shelf, hover your mouse pointer over the app icon in question, tap the touchpad with two fingers (the equivalent of a right-click on a Chromebook), and select Unpin from the context menu that appears.

The easiest way to add your own apps to the shelf is to open the web app you want to use in the browser. Next, click the menu

icon in the upper right hand corner—it looks like three vertical dots—and select More tools > Add to shelf. A small pop-up window appears asking you to confirm that you want to add the web app. If you want a desktop-like experience where your shelf apps open in their own window, check the Open as window box, and then click Add.

To rearrange apps on the shelf, click and drag them to the desired position.

3. Smartphone unlock

To open a Chromebook, you need to sign in with your Google account password. That's easy enough, but if you have an Android phone this process can become even easier. Your phone can automatically unlock your computer without a password via Bluetooth.

To set this up, click the clock in the lower right corner of your desktop and select Settings. Next, scroll down to the bottom of the settings window and select Show advanced settings...

Scroll down again until you see "Smart Lock for Chromebook (beta)." Select Turn on and then follow the instructions to activate the feature.

4. Modify Google Sync

One of Chrome's key features is the ability to sync your recently opened tabs, browsing history, bookmarks, extensions, passwords, and other items across multiple devices. This syncing works on any device that runs Chrome—including computers, smartphones, and tablets—as long as you're signed into your Google account.

Syncing's on by default with Chromebooks, but you can control which items are synced and which aren't. Go to Settings, and then under "People" click Advanced sync settings...

A window will appear showing all the various items that are synced. Select Choose what to sync from the drop down menu at

the top, and then un-check anything you don't want shared with other devices.

5. Google Cloud Print

Printing documents isn't as important as it used to be, but it's still something that many people need to deal with from time to time. Chromebooks don't have the same straightforward printing capabilities as other PCs—but they can use Google Cloud Print.

This allows you to print from any

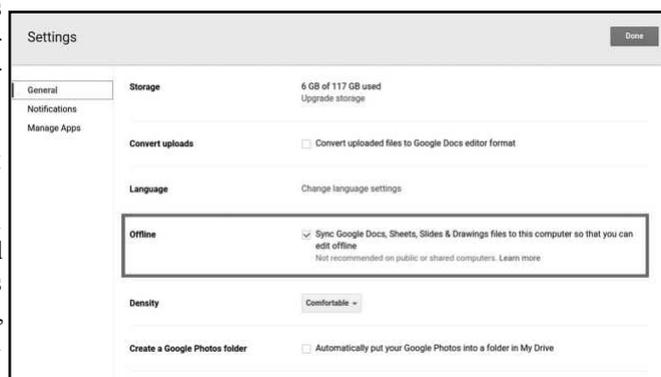
location with an Internet connection, and your print job will complete on your printer at home.

If you have a newer printer, it may come with Cloud Print capability built in. Google maintains a list of Google Cloud Print-compatible devices online. Instructions on how to add a printer to your Cloud Print account vary by device, so consult your owner's manual for more information.

You can also add a non-Cloud Print-enabled device on Google's Cloud Print site. There's a major catch, though: It requires the printer to be connected to a Windows PC or Mac to act as a print server, and that computer needs to be powered on and connected to the Internet to handle the print job.

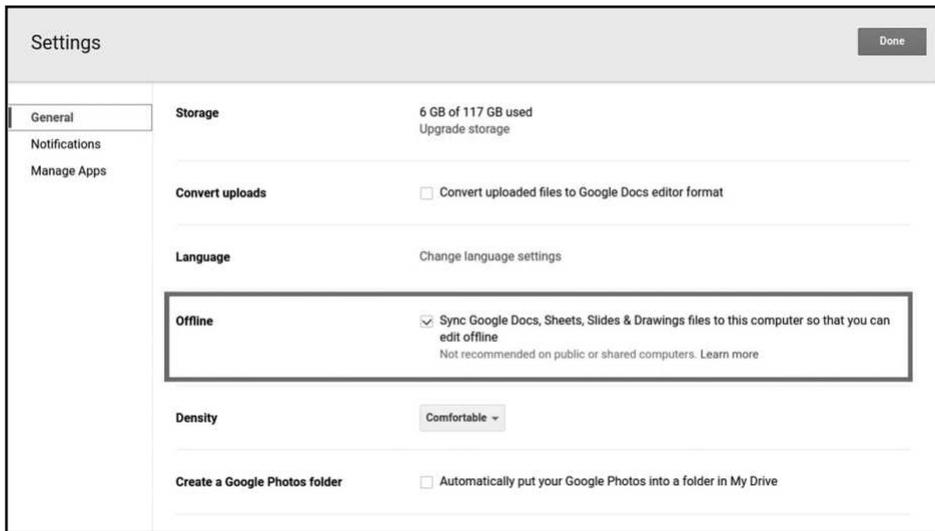
6. Enable offline functionality

Although society's close to being oversaturated with Wi-Fi, there are still times when an Internet connection simply isn't available.



That's when you need apps that can work offline. While Chromebooks are built to work from the web, they still include some offline functionality to keep you going when your Internet calls it quits. Be aware that enabling offline use requires apps to download data directly to your local storage, and most Chromebooks pack precious little space, so you may need to shuffle some things around.

Third-party apps in the Chrome Web Store that work offline will advertise the feature. Native Chromebook apps like Docs, Calendar, and Gmail need a little tweaking, and the way to enable offline mode varies from app to app.



To enable offline productivity in Google Drive, open Google Drive in your Chromebook. Click the settings cog in the upper righthand corner, then select Settings. Under the General cate-

gory, make sure the box next to "Offline" is checked. Click Done.

Now open Google Calendar and select the Settings cog again. From the drop-down menu, select Offline. In the next window that opens, click Enable.

Finally, download and install the Gmail Offline app from the Chrome Web Store. Once it's installed, open it, select the Allow offline mail radio button, and press Continue. Now give Gmail some time to download your recent mail before shutting it off.

Google Keep works offline automatically, but if you've never used it on your Chromebook you'll need to open it to allow your notes to download

7. Enable tab audio muting

One-click audio muting for individual tabs has been a hidden feature in Chrome since April, 2015—surprisingly, it's still not enabled by default. It's a must-have feature for anyone who keeps multiple tabs open. Because every site under the sun now engages in auto-playing video or audio (yes, yes, I realize the irony), you need to know which tab is blaring audio over your Spotify session.

To activate tab audio muting, type `chrome://flags #enable-tab-audio-muting` into Chrome's address bar and hit Enter. Under the section at the top labeled Tab audio muting UI control, click Enable. Then click the Relaunch Now button that appears at the bottom of the browser page to restart the

browser. Now, clicking the volume indicator that appears next to the site name in noisy tabs will silence them instantly.