



Fitzpatrick's: advertisement dating from the 1950s (above); the Orchard Road store, 1958 (right).



for firecrackers to be used at certain public events, providing that prior police approval has been granted and safety precautions put in place.

fiscal policy The stated aim of Singapore's fiscal policy is to promote sustained, non-inflationary economic growth by ensuring a balanced budget over the medium term, creating a fiscal environment that supports investment, entrepreneurship and job creation. Notwithstanding this, the fiscal system has traditionally exhibited a bias towards persistent and large budget surpluses. This provides the resources to deal with the challenges of an uncertain security environment, economic restructuring and an ageing population. However, the budget was in deficit in the recession years of 2001 and 2003.

In 2005, total government expenditure was \$28.8 billion. Education, economic infrastructure, basic healthcare and national security continued to be the key priorities. As in previous years, a large part of the operating expenditure was allocated to social development (30 per cent) and security and external relations (36.7 per cent). Economic development and government administration accounted for another 4.5

and 3.7 per cent, respectively, of operating expenditure. Development expenditure was 28.2 per cent. In the fiscal year 2005, the government registered another budget surplus of \$430 million, which was about 0.2 per cent of Singapore's GROSS DOMESTIC PRODUCT for that year.

fishes See box.

fish-head beehoon Popular local dish. This dish consists of the head of the toman fish (also known as 'snake head') which is stewed in a broth with ginger until the broth turns milky in colour. Thick *behoon* (rice vermicelli) is then cooked in the broth as it absorbs the flavour of the soup. The dish is served with fresh greens like *kai lan* or *choy sum*. Some cooks add a hint of brandy to enhance the sweetness of the dish—a version known as XO fish-head *behoon*.

fish-head curry Popular local dish. This dish is believed to have been created in a curry restaurant in Singapore. The original Singapore-style fish-head curry has a spicy and sour tang to it. The curry is laced with tamarind for a piquant flavour. As for the heads, most chefs prefer those of the giant snapper fish.

While originally an Indian dish, today, Chinese and Peranakan versions exist. The Chinese version uses a lighter masala curry mix and adds dried tofu (*taupok*), brinjal and pineapple to the concoction. The Peranakans lace the curry with coconut milk for a thicker and more robust curry.

Fitzpatrick's Supermarket. In 1946, W.F. Fitzpatrick founded a ship chandler and army tender business in a small office in Raffles Place. In 1947, he was joined by George Holt, and the pair expanded into the retail food industry. Both men had worked as butchers with COLD STORAGE.

Holt took over the company after Fitzpatrick died in an air crash in Malacca in 1951. In August 1958, he opened a supermarket on Orchard Road (on the current site of The Paragon). Fitzpatrick's became popular with the expatriate com-

munity due to its range of imported produce. The supermarket also had its own shopping arcade with tenants such as Glamourette, stockist of imported ladies' apparel, and Hilda's, where textiles and made-to-measure ladies wear was sold

Holt retired in 1967, selling his stake in the business to the Australian company Woolworths. Ownership was later transferred to Malayan Credit before the company was sold in 1973 to Hongkong Land, who subsequently transferred the company's shares to the DAIRY FARM Group in July 1985. Fitzpatrick's thereafter became part of the Cold Storage chain. The acquisition of Fitzpatrick's for \$21 million—which included the company's leased warehouses in Jurong, regarded as the best food distribution centre in Singapore at the time—helped secure a dominant retail presence for Cold Storage (and hence Dairy Farm) in Singapore.

five-foot way Covered pedestrian arcade commonly, but not exclusively, found in front of SHOPHOUSES. It was modern Singapore's founder, Sir Stamford Raffles, who decreed that all buildings in Singapore should include a five-foot walkway in front of the shop, abutting the street. This meant that the second storey of each shophouse overhung its front entrance, shading it.

This 'five-foot way' (*'kaki lima'* in Malay) created a continuous covered walkway in front of the shophouse block, providing shelter against the elements. The floors of many five-foot ways featured aesthetic finishes including mosaic, terracotta and clay tiles. Tile patterns on the five-foot way would sometimes be repeated on the front wall of the shophouse.

By the 1870s, settlers began to ply simple businesses along the five-foot way, and it developed a lifestyle and social culture of its own.

five-foot way



fish-head beehoon



fish-head curry

FISCAL POLICY: GOVERNMENT EXPENDITURE

	2000	2005
Operating expenditure	18,896.9	20,674.6
Security and external relations	9,043.7	10,443.4
Social development	6,180.0	8,548.0
Education	3,901.9	4,980.7
Health	990.2	1,670.7
Community development, youth and sports	386.4	817.7
Information, communications and the arts	225.9	274.5
Environment and water resources	357.2	442.7
National development	318.3	361.8
Economic development	2,920.3	924.2
Communications and information technology	2,427.8	—
Transport	—	285.1
Trade and industry	391.3	443.7
Manpower	101.2	165.2
Info-communications technology	—	30.2
Government administration	752.9	759.0
Development expenditure	9,077.6	8,106.8

NOTE: Figures are in \$m.
Source: Singapore Department of Statistics