

SEPTEMBER 2020



Friends of Sanon

Changing Lives, Building a Future for Myanmar Youth



Mingalaba

Welcome to Sanon's September newsletter, we hope our news finds you and your loved ones well and safe.

Due to these unprecedented times due to Covid-19 Sanon Training Restaurant have been closed since March 2020. The class of 2020 will not be taking place and our 2019 students have had their training suspended until Sanon reopens in 2021. Restaurant staff has been furloughed and students returned home. We have continued to support our students by providing them and their families money every month ensuring they have sufficient to buy rice and oil to sustain their families. Our volunteers also had to return home to their countries.

However it will be a new beginning also for Sanon Training Restaurant going forward and working within the government guidelines to ensure our customers and staff are safe at all times within the restaurant environment, when it reopens in 2021. Restaurant manager Lim has returned from Yangon and has been busy



OUR FACEBOOK

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OUR YOUTUBE

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OUR INSTAGRAM

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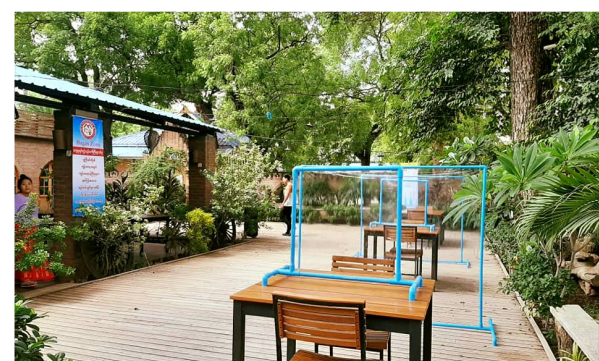


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working on maintenance work at the restaurant and its grounds, refreshing the garden furniture, making the vital changes to seating and working arrangements in line with the local government guidance and eagerly waiting for approval so Sanon Training Restaurant can reopen.

What does that mean for Sanon? An uncertain future but one we hope to be able to resume and continue to work towards our pledge of training disadvantaged students. We aim to continue with our mission of *changing lives and building futures for Myanmar youth*. We at Sanon are have plans afoot and are keen to ensure a safe return for our students to allow them to resume their training and English language tuition.



We have a good news story for you and us!

We are very proud to announce that we received a nomination for the 6th 2020 Experience Mekong showcases awards which saw us as one of the 18 finalists!

We were one of 3 finalists for Myanmar alongside Sanpan Travel and Living Irrawaddy Dolphin Project. Nominated businesses were selected for being responsible travel businesses that create a significant social impact and provide authentically local experiences. We came runners up to the Living Irrawaddy Dolphin Project and congratulations to them.



We would like to say a very big thank you to all of you who took the time to vote for us, helping raise awareness of our charity and the work we are doing to support disadvantaged Myanmar youth.

“Thank You.”

Thank you to those of you who have visited Sanon Training Restaurant and supported us via your custom in the past. If you would like to support us in making a difference to Myanmar youth so we can continue to change lives and build futures please take the time to donate to our cause ([click here](#)) or simply share what we do to further raise awareness of our cause.

All the team at Sanon Training Restaurant

GINGER & DOUBLE FRIED CRUNCHY MIXED BEAN SALAD

A popular dish at Sanon consisting of a fresh ginger with crunchy texture of twice fried mixed beans. Pickled Ginger 25gm, Round Cabbage 20gm, Tomato 40gm, Crunchy Bean 60gm, ChickPea flour 5gm, Red Onion 15gm, lime Juice 10ml, Bird Eye Chilli 3gm, Sunflower Oil 15gm, Fine salt 5gm, Black Pepper 3gm.

Our featured drink is tamarind lemonade, a refreshing drink we make freshly at Sanon and made with the pods of the tamarind tree that grows in the dry area of Myanmar as a specialty not only of the area but at Sanon Training Restaurant. If you've had the pleasure of eating or drinking either of these dishes let us know what you thought on our social media sites.

