



WHAT'S NEW?

**Cooking classes for the season opens
on October 30 2007**

**Special New Year's Eve Happening, December 31st
THE NAKED CHEF'S NIGHT!**

**Since it was so much fun last year, we are bringing
back this special event.**

**Here is a chance for the men to show off their culi-
nary skills!**

**The guys do the cooking, then serve their tasty
work-of-art to the ladies.**

Program:

- The men begin cooking at precisely 5 p.m. (the ladies can relax at the beach bar)

Menu:

BBQ chicken & scampi satay with a fresh cucumber salad

3 types of mussel dishes;

- Thai style (lots of fresh Thai-herbs and a spicy dip)
- French style (cream, white wine and lots of garlic)
- Spanish style (tomato-based, red wine)

Garlic bread

Coconut soup w/chicken (lots of fresh Thai-herbs, lime)

Dessert: Sticky rice with mango

- Dining on the beach, fireworks and bonfire
- A special night to remember!



Reserve your tickets in advance. Limited space!

Price: 1200 Baht per person

(FREE coconut soup for children under 12 years)



WE HAVE RENOVATED OUR BUNGALOWS

• Wireless high-speed internet connection is now operational on our premises. No longer do guests with laptop computers need to hassle with noisy and ineffectual internet cafes. Hangout in your hammock while surfing the net, e-mailing friends—or even getting some work done.

Best of all – IT IS FREE for guests staying with us.



All bungalows have:

- Mini refrigerator
- Working desk in each room
- Your own hammock on your bungalow balcony
- One SEA VIEW bungalow with hot shower and 4x3 meter balcony, big glass sliding doors, is now also for rent (Junie, the owner has moved nearer her adopted dogs)

For more information check out [OUR BUNGALOWS](#)



THE TIME FOR LIME RESTAURANT!

Many of our cooking “students” have commented: “This is the best and most beautiful food we have had on Koh Lanta—and even in Thailand. Why don’t you have a restaurant?” So, we decided to take that advice and started our own small beachfront restaurant last year with very good feedback.

Starting November 2007 you can also enjoy a meal or cocktail in our newly built Tree-Top restaurant, where you can relish the sunset breeze while peeking at what our cooking “students” are creating down below.

The Time for Lime restaurant will serve dinner every day except the first of every month, from 6 p.m.-10.30 p.m. We will have a daily “surprise menu” in addition to a small fixed menu.

For more information check out [OUR RESTAURANT](#)



FRUIT/VEGETABLE CARVING ON MONDAYS!

A relaxing, and almost meditative, experience.

Location and time: Time for Lime beachfront, 4 p.m. to 6 p.m., while enjoying the sunset, best accompanied by a glass of chilled wine... or maybe a Mojito?

Cost: 600 Baht.



TIME FOR LIME’S longtail boat trips along the west coast with squid fishing and BBQ.

You can now enjoy a longtail boat trip with a REAL local fishing sea Gypsy, captain Bow (the husband of Kor: one of the girls who work here)

He will take you along the west coast of the Island.

- You can see and stop by 6 different beaches, enjoy the swimming and the sun

- You do your own squid fishing (Mr. Bow knows where to fish)

- Enjoy delicious thai and fusion food prepared by Time for Lime, packed in organic banana leaves and served in coconut bowls (no styro-foam box with fried rice here)

- Chilled Italian wine and beer is available to purchase on the boat for a reasonable price.

- BBQ the squid when returning to TIME FOR LIME, plus a crash course how to prepare fresh squid and make a spicy sea food sauce, that accommodates the squid – totally yummy!

- Water, fruit and of course safety gear is on the boat. (children under 4 years is not allowed, sorry)

We will offer:

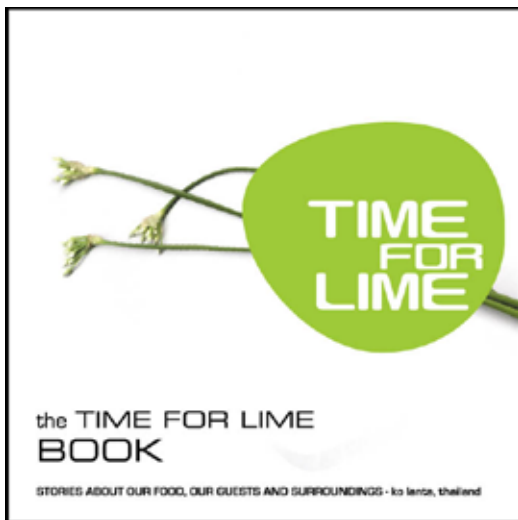
DAY TRIPS

SUNSET / EVENING TRIPS

- Price 1100 THB PP, minimum 4 people. Maximum 6.

- Special requests are accommodated, e.g.. Trip to Phi –Phi, Ko Ma, Beach Cooking Class, e-mail us!





“the TIME FOR LIME BOOK”

- recipes and stories about the food, the people and surroundings

Again after many requests from our guests (“where is your cook-book?”) I have finally managed to realize that dream. A contract has been signed with the publisher CAPPELEN in Norway for the Norwegian version of the cookbook.

This version will feature a large range of recipes, from good, authentic Thai dishes to refreshing Fusion dishes, all contributed from TIME FOR LIME, our neighbors and friends.

An English version is also due out in 2008 under my own direction. This version will also include stories about our guests, staff, adopted dogs, and perhaps funny memories similar to your own from your visit to Thailand. This version will also be a helpful guide for those who have not yet had a chance to visit “the land of many smiles,” both food-wise and culturally. Publishers are more than welcome to show interest in this, or versions in other languages.

If you have any comments on this concept, or you are interested in the book whatever version, please e-mail me at Time for Lime so I can send you ordering information.

- Writer: Yngve Ekern, Junie Kovacs - Photo: Nancy Bundt
- Concept and graphic designer: Junie Kovacs

lanta  *animal*
welfare



LANTA ANIMAL WELFARE

Is a volunteer and non-profit “organization”. Our mission is to help solve the overpopulation and suffering of stray dogs and cats by first and foremost humane sterilization programs. There are no government or charitable agencies to protect them from abuse – only a few local animal lovers who house large numbers of them, using their own funds and manpower.

We need volunteers and donations!

PLEASE, Please help us, veterinarians and “regular” people, or if you could be so kind to give a donation, or help us getting founding (which is very important at this start-up faze to buy equipment, cages, medicine, food etc. etc)

Please contact Junie at TIME FOR LIME
Who at the moment houses 16 “homeless” dogs, and feeds and try to help. many more