



ONE CARIBBEAN MEDIA LIMITED

ADJOURNMENT OF ANNUAL MEETING

On 27 May 2020, the Company issued its notice of annual meeting which notified shareholders of an Annual Meeting in virtual format emanating from its offices at Express House 35 Independence Square, Port-of-Spain, Trinidad at 10:00 am on 18 June 2020 (the "Annual Meeting").

The foregoing was done in order to comply with the usual legal and internal corporate requirements for our meetings and to permit as many of our shareholders to participate, the Directors having taken note of the restrictions on actual gathering caused by the Covid-19 pandemic.

They have however been advised by shareholders in certain overseas jurisdictions that, in the current environment, access to the technology to read the report on the Web may pose a problem and furthermore that the postal time between receipt of the Notice of Annual Meeting and the date by which proxy forms are required to be returned may prove challenging.

The meeting will therefore not be held in virtual format but will be convened at Express House at the same date and time.

The Chairman however intends to convene and immediately adjourn the Annual Meeting which is to be held on 18 June 2020 at 10:00 am in accordance with the Company's By-Laws on the basis that such adjournment is necessary to facilitate the business of the meeting so that the business of the Annual Meeting may be properly concluded.

Notice for the date of the adjourned meeting will be issued in due course.

No business, other than the business contained in the notice given for the Annual Meeting, will be considered at the adjourned meeting.

Shareholders who have already submitted forms of proxy for the Annual Meeting and who do not wish to change their voting instructions will not need to take any further action as their forms of proxy will continue to be valid in respect of the Adjourned Annual Meeting.

Shareholders who have submitted forms of proxy for the Annual Meeting but who wish to change their voting instructions may do so.

Any proxy forms received before the Adjourned Annual Meeting will be accepted as valid and the deadlines for receipt of such forms will be stated in the notice giving the date and time of the Adjourned Annual Meeting.

Dated 6 June 2020

By Order of the Board

Karlene Ng Tang
Company Secretary

JUST RIGHT: Soft, fluffy sandwich bread. —Photo: AP

How to make perfect bread for sandwiches

THE quintessential sandwich loaf — tall and domed, with a fine, snowy-white crumb and a light brown crust — is a supermarket staple.

Since it's eaten so often, we wanted to develop a recipe that wasn't just better than bouncy plastic-wrapped bread, but an impressive loaf that was a worthy base for sandwiches.

For this bread's soft crumb we needed to include a fair amount of fat; whole milk was used for a majority of the liquid and then enriched the dough further with two tablespoons of melted butter. These amounts were enough to tenderise the bread without making it too rich.

A couple spoonfuls of honey gave the bread the faint sweetness we'd expect. But because the dough contained milk, butter, and honey, the crust was prone to browning before the inside was done. An oven temperature of 350 F gave a soft crust and avoided a doughy interior. Still, the loaf was a bit dense.

The loaf was let to proof longer, until it reached a full inch above the lip of the pan; the increased rise produced an airy crumb and a bigger loaf. This additional rise also meant one could eliminate slashing the loaf because it wouldn't expand much more in the oven.

Nixing the slashing gave the finished loaf the smooth top of supermarket bread. The test kitchen's preferred loaf pan measures 8 1/2-by-4 1/2 inches; if you use a 9-by-5 inch loaf pan, increase the shaped rising time by 20 to 30 minutes and start checking for doneness 10 minutes earlier than advised in the recipe.

AMERICAN SANDWICH BREAD

Servings: 20

Start to finish: Four to five hours, plus three hours cooling time

Rising Time 2 1/2 to 3 1/3 hours

Baking Time 35 minutes

Key Equipment: 8 1/2-by-4 1/2-inch loaf pan, water-filled spray bottle, instant-read thermometer

2 1/2 cups (13 3/4 ounces) bread flour

2 teaspoons instant or rapid-rise yeast

1 1/2 teaspoons salt

3/4 cup (6 ounces) whole milk, room temperature

1/3 cup (2 2/3 ounces) water, room temperature

2 tablespoons unsalted butter, melted

2 tablespoons honey

Whisk flour, yeast, and salt together in bowl of stand mixer. Whisk milk, water, melted butter, and honey in 4-cup liquid measuring cup until honey has dissolved.

Using dough hook on low speed, slowly add milk mixture to flour mixture and mix until cohesive dough starts to form and no dry flour remains, about 2 minutes, scraping down bowl as needed. Increase speed to medium-low and knead until dough is smooth and elastic and clears sides of bowl, about 8 minutes.

Transfer dough to lightly

floured counter and knead by hand to form smooth, round ball, about 30 seconds. Place dough seam side down in lightly greased large bowl or container, cover tightly with plastic wrap, and let rise until doubled in size, 1 1/2 to 2 hours.

Grease 8 1/2-by-4 1/2-inch loaf pan. Press down on dough to deflate. Turn dough out onto lightly floured counter (side of dough that was against bowl should now be facing up). Press and stretch dough into 8 by 6-inch rectangle, with long side parallel to counter edge.

Roll dough away from you into firm cylinder, keeping roll taut by tucking it under itself as you go. Pinch seam closed and place loaf seam side down in prepared pan, pressing dough gently into corners.

Cover loosely with greased plastic and let rise until loaf reaches 1 inch above lip of pan and dough springs back minimally when poked gently with your knuckle, 1 to 1 1/2 hours.

Adjust oven rack to lower-middle position and heat oven to 350 F. Mist loaf with water and bake until deep golden brown and loaf registers 205 F to 210 F, 35 to 40 minutes, rotating pan halfway through baking.

Let loaf cool in pan for 15 minutes. Remove loaf from pan and let cool completely on wire rack, about 3 hours, before serving.

Nutrition information per serving: 85 calories; 16 calories from fat; 2 g fat (1 g saturated); 0 g trans fats; 4 mg cholesterol; 179 mg sodium; 15 g carbohydrate; 1 g fibre; 2 g sugar; 3 g protein.

—AP