



2026 Desktop
Calendars

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calendars

CUSTOMISE THE CALENDAR TO YOUR LIKING!

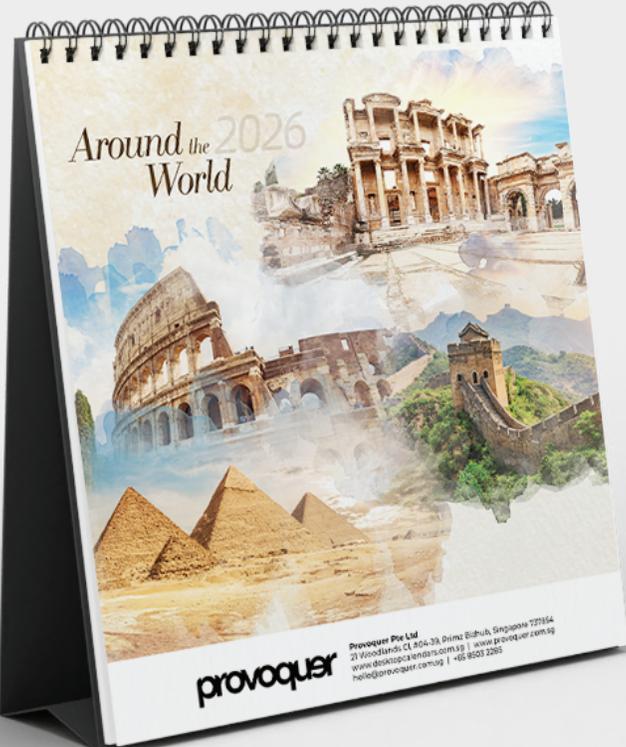


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Add Special Dates

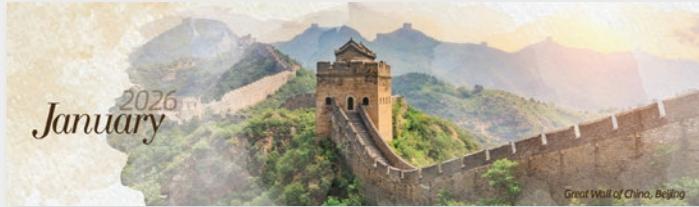
Calendar Size: 8" x 8.5"
Big boxes!

Your company logo and details
printed in full colours on every page



Around the World

A CLOSER LOOK AT Around the World





A CLOSER LOOK AT Zodiac

<p>01 JANUARY</p> <p>Rat (1960, 1972, 1984, 1996, 2008, 2020)</p> <p>Career pathways may open, but interpersonal dynamics at work could require tactful handling. Be mindful of internal politics and focus on delivering consistent performance. Financially, stability is the theme; avoid speculative investments and prioritise disciplined saving. Stress management is key – regular physical activity and short wellness breaks can greatly enhance well-being.</p> <p>Rats who take proactive steps in upgrading their skills or certifications may find unexpected doors opening in mid to late 2026. Networking – especially through industry events or online platforms – will also play a pivotal role in uncovering new career leads.</p> 	<p>02 FEBRUARY</p> <p>Ox (1961, 1973, 1985, 1997, 2009, 2021)</p> <p>Professional growth continues at a steady pace. Patience and persistence will gradually yield recognition. Financial prospects improve, particularly in the second half of the year, but conservative planning remains advisable. Pay attention to digestive health – maintain dietary balance amid Singapore's rich culinary temptations.</p> <p>Oxen who show adaptability to digital trends or evolving business needs will position themselves for long-term leadership roles. It's also a good year to cultivate stronger mentorship ties, as guidance from senior colleagues may bring fresh perspectives.</p> 	<p>03 MARCH</p> <p>Tiger (1962, 1974, 1986, 1998, 2010, 2022)</p> <p>A year that favours bold career decisions and leadership roles. Strategic risks may bring significant rewards if carefully calculated. Financial prospects are promising but avoid overindulgence in non-essential expenses. Physical activity remains important to avoid minor injuries – active hobbies like hiking or swimming can be beneficial.</p> <p>Tigers may also attract important allies or partnerships this year. Collaborative efforts – whether in business or personal projects – have the potential to amplify success if managed with mutual trust and clear communication.</p> 
<p>04 APRIL</p> <p>Rabbit (1963, 1975, 1987, 1999, 2011, 2023)</p> <p>Career progression may encounter a few roadblocks; strong professional relationships will be invaluable in navigating challenges. Financially, caution is advised; stick with stable investment instruments. Emotional wellness will be especially important – mindfulness, hobbies, and family time can offer balance and calm.</p> <p>Rabbits who focus on continuous learning and personal development will emerge stronger by year-end. Seeking advice from trusted mentors or financial advisors can also help Rabbits make wiser, longer-term decisions for stability.</p> 	<p>05 MAY</p> <p>Dragon (1964, 1976, 1988, 2000, 2012, 2024)</p> <p>2026 presents excellent career potential, with recognition and advancement highly likely for those who stay disciplined. Financial growth is attainable through well-structured planning. Health remains generally robust, but work-life balance must not be neglected to sustain energy and mental clarity.</p> <p>Dragons will benefit from taking on bigger responsibilities, especially in leadership, entrepreneurship or regional expansion roles. However, humility and empathy will be crucial to maintaining strong professional relationships and long-term credibility.</p> 	<p>06 JUNE</p> <p>Snake (1965, 1977, 1989, 2001, 2013, 2025)</p> <p>Strong networking and partnerships could unlock significant career opportunities. Financially, steady and conservative investments are favoured. Attention should be paid to rest and recovery, as fatigue may build up amid Singapore's fast-paced lifestyle. Prioritise quality sleep and moderate work schedules.</p> <p>This is also a good year for Snakes to refine their personal branding or public image, especially if they are involved in consulting, sales, or client-facing roles. Reputation management may quietly open doors to new collaborations.</p> 
<p>07 JULY</p> <p>Horse (1966, 1978, 1990, 2002, 2014, 2026)</p> <p>As it is your zodiac year, expect a year of fluctuations. Flexibility and careful decision-making will be essential as career paths may shift unexpectedly. Financial prudence is strongly advised; avoid speculative ventures and maintain emergency funds. Stress levels may rise; consider regular short getaways or wellness retreats for balance.</p> <p>Horses who focus on building resilience and emotional intelligence will ride through challenges more smoothly. Trusted friends, mentors, or support groups can serve as stabilising forces during unpredictable moments.</p> 	<p>08 AUGUST</p> <p>Goat (1967, 1979, 1991, 2003, 2015)</p> <p>A stable career year with good opportunities for professional development and skills enhancement. Financially, stay disciplined with spending and continue building long-term security through stable savings instruments. Emotional well-being is central – find time for family, relaxation, and personal enrichment.</p> <p>Goats who engage in creative pursuits or side projects may find surprising personal fulfilment or even unexpected revenue streams. Collaboration with like-minded individuals can spark new ideas and small business opportunities.</p> 	<p>09 SEPTEMBER</p> <p>Monkey (1968, 1980, 1992, 2004, 2016)</p> <p>Innovation and creative ventures may bring new professional opportunities. Financial gains are possible, though careful budgeting remains important. Prioritise regular health screenings and maintain a balanced lifestyle to keep minor health issues at bay.</p> <p>Monkeys who actively leverage digital platforms or technological trends may see accelerated professional visibility. This is a year where tapping into Singapore's growing tech ecosystem could offer fresh career breakthroughs.</p> 
<p>10 OCTOBER</p> <p>Rooster (1969, 1981, 1993, 2005, 2017)</p> <p>Proactive and adaptable Roosters will benefit from new career advancements. Financial planning should focus on building long-term resilience, with attention to insurance, investments, and retirement readiness. Manage stress through regular exercise and mental wellness practices.</p> <p>Professional visibility can increase significantly this year through public speaking, networking events, or thought leadership activities. Roosters who position themselves as experts in their field can attract valuable career opportunities.</p> 	<p>11 NOVEMBER</p> <p>Dog (1970, 1982, 1994, 2006, 2018)</p> <p>A generally smooth and stable year for career growth, supported by strong teamwork. Financial stability is present, but avoid taking on excessive debt. Regular physical activity and balanced nutrition will help maintain vitality and mental clarity.</p> <p>Dogs who cultivate stronger professional alliances and cross-department collaborations may gain new project opportunities. A willingness to mentor younger colleagues could also enhance personal leadership reputation.</p> 	<p>12 DECEMBER</p> <p>Pig (1971, 1983, 1995, 2007, 2019)</p> <p>A year of personal and career growth fuelled by new relationships and partnerships. Financial growth is steady with disciplined saving and cautious spending. Embrace wellness activities like light sports or nature walks to keep both body and mind in balance.</p> <p>Pigs who explore regional collaborations or cross-border partnerships may find fresh business opportunities, especially within Southeast Asia's vibrant market. Staying curious and open-minded will serve them well.</p> 



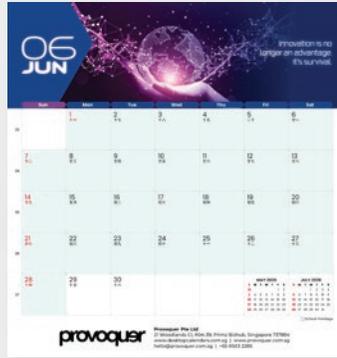
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Peranakan

A CLOSER LOOK AT Peranakan





Future of Tech

A CLOSER LOOK AT Future of Technology

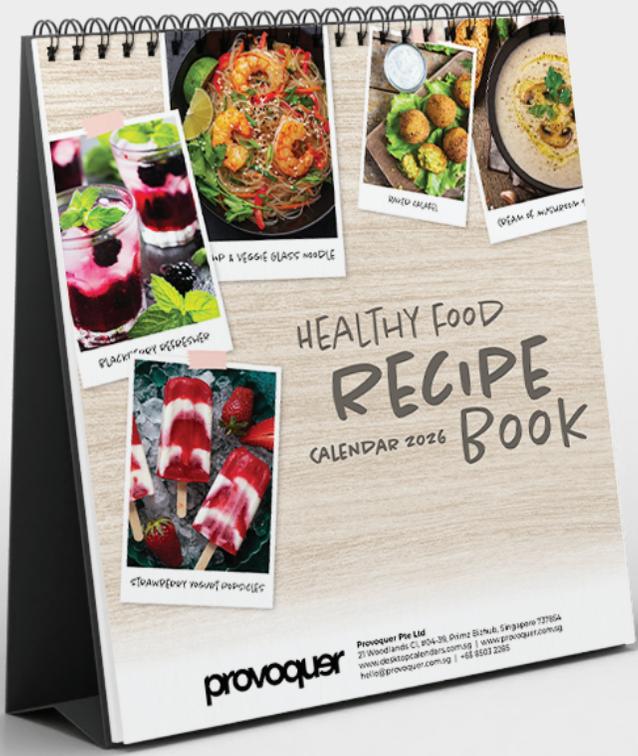




Be One with Nature

A CLOSER LOOK AT Be One with Nature





Healthy Food
(Recipe Book)

A CLOSER LOOK AT Healthy Food

JANUARY 2026



CREAM OF MUSHROOM SOUP

INGREDIENTS (SERVES 2)

- 1 tsp olive oil
- 1 small onion, chopped
- 2 garlic cloves, minced
- 250g mushrooms, sliced
- 1½ cups low-sodium vegetable broth
- ½ cup oat milk (or other plant milk)
- Salt and pepper to taste
- Fresh herbs (like parsley), for garnish
- 2 slices wholegrain toast (optional)

INSTRUCTIONS

1. Heat oil in a pot. Sauté onion and garlic for 2-3 minutes until soft.
2. Add mushrooms and cook for 8-10 minutes until browned.
3. Pour in broth, simmer for 10 minutes.

FEBRUARY 2026



BAKED FALAFEL

INGREDIENTS (SERVES 2)

- 1 cup cooked chickpeas (or canned, drained and rinsed)
- 1 small garlic clove, minced
- 2 tsp chopped onion
- 1 tsp honey or maple syrup (optional)
- 1 tsp cold sparkling water
- 1 tsp ground cumin
- 1 tbsp oat flour or whole wheat flour
- Salt and pepper to taste
- 1 tsp olive oil (for brushing)

INSTRUCTIONS

1. Set oven to 200°C (400°F). Line a tray with baking paper.
2. In a food processor, combine chickpeas, garlic, onion, herbs, lemon juice, and honey (if using) to release flavors.
3. Divide the muddled mixture between glasses. Top with sparkling water and stir gently.

MARCH 2026



BLACKBERRY REFRESHER

INGREDIENTS (SERVES 2)

- 1/2 cup fresh blackberries
- 6-8 fresh mint leaves
- Juice of 1/2 lemon
- 1 tsp honey or maple syrup (optional)
- 1 cup cold sparkling water
- Ice cubes
- Extra mint and blackberries for garnish

INSTRUCTIONS

1. In a glass or shaker, gently mash the blackberries, mint leaves, lemon juice, and honey (if using) to release flavors.
2. Fill serving glasses with ice.
3. Divide the muddled mixture between glasses. Top with sparkling water and stir gently.

APRIL 2026



BLUEBERRY MUFFINS

INGREDIENTS (SERVES 2)

- 1/4 cup whole wheat flour
- 1/4 cup oat flour (or more whole wheat)
- 1/2 tsp baking powder
- Pinch of salt
- 1 tsp honey or maple syrup
- 1 egg
- 2 tbsp plain Greek yogurt
- 1 tbsp olive oil or melted coconut oil
- 1/4 cup fresh or frozen blueberries

INSTRUCTIONS

1. Set to 180°C (350°F). Line 2 muffin cups with liners.
2. In a bowl, combine flours, baking powder, and salt.

MAY 2026



CHICKPEA & SWEET POTATO SALAD

INGREDIENTS (SERVES 2)

- 1 cup cooked or canned chickpeas (rinsed & drained)
- 1 small sweet potato, peeled and cubed
- 1 tsp olive oil
- 1/2 tsp paprika
- Salt and pepper to taste
- 2 handfuls baby spinach
- 1 small avocado, sliced
- 1 tsp sesame seeds (white or black)
- Juice of 1/2 lime (or lemon)

INSTRUCTIONS

1. Set oven to 200°C (400°F). Toss chickpeas and sweet potato cubes with olive oil, paprika, salt, and pepper. Roast on a baking tray for 20-25 minutes.

JUNE 2026



BAKED SWEET POTATO FRIES

INGREDIENTS (SERVES 2)

- 1 large sweet potato, peeled and cut into fries
- 1 tsp olive oil
- 1/2 tsp paprika
- Pinch of salt and black pepper
- Optional: dried rosemary or chili flakes for extra flavor

INSTRUCTIONS

1. Set oven to 200°C (400°F). Line a tray with baking paper.
2. In a bowl, mix sweet potato sticks with olive oil, paprika, garlic powder, salt, and pepper.
3. Spread the fries out on the tray.

JULY 2026



SALMON & AVOCADO TARTARE

INGREDIENTS (SERVES 2)

- 100g fresh sashimi-grade salmon, finely diced
- 1 ripe avocado, diced
- 1 tsp olive oil
- 1 tsp lemon juice (plus extra for garnish)
- Small handful of arugula (rocket)
- Salt and pepper to taste
- Lemon slices (for garnish)

INSTRUCTIONS

1. Dice the salmon into small cubes. Toss gently with a pinch of salt, pepper, and half the lemon juice.
2. Dice the avocado and mix with olive oil, the other half of lemon juice, salt, and pepper.

AUGUST 2026



SPINACH CREPES

INGREDIENTS (SERVES 2)

- 1 cup fresh spinach leaves (packed)
- 2 large eggs
- 1/2 cup milk (dairy or plant-based)
- 1/2 cup whole wheat flour (or oat flour)
- Pinch of salt
- 1 tsp olive oil or butter (for the pan)

INSTRUCTIONS

1. In a blender, combine spinach, eggs, milk, flour, and salt. Blend until smooth and bright green.
2. Heat a non-stick pan over medium heat and lightly grease with oil or butter. Pour a thin layer of batter, swirl to coat the pan. Cook 1-2 minutes per side until set.
3. Fold and serve warm, filled with your favorite fillings.

SEPTEMBER 2026



CREAMY GREEN VEGGIE PASTA

INGREDIENTS (SERVES 2)

- 150g whole wheat or chickpea pasta
- 1 small zucchini, spiralized or thinly sliced
- 1/2 green bell pepper, thinly sliced
- 1/2 cup green peas (fresh or frozen)
- 1 tsp olive oil
- 2 cloves garlic, minced
- 1/4 cup plain Greek yogurt (or plant-based yogurt)
- Salt & pepper to taste
- Fresh basil (optional, for garnish)

INSTRUCTIONS

1. Boil pasta according to package instructions. Drain and salt taste.
2. In a pan, heat olive oil. Sauté garlic for 1 min, then add zucchini, bell pepper, and peas. Cook for 5-7 minutes until tender.

OCTOBER 2026



FRUIT & YOGURT PARFAIT

INGREDIENTS (SERVES 2)

- 1 cup plain Greek yogurt
- 1/2 cup granola (low sugar or homemade)
- 1/2 cup mango, diced
- 1/4 cup blueberries
- 1 tsp honey or maple syrup (optional)

INSTRUCTIONS

1. Divide half of the mango and granola into two glasses.
2. Spoon half the yogurt into each glass over the granola.
3. Add the remaining mango, more granola, and finish with blueberries.
4. Delicately drizzle with a little honey or syrup if you like it sweeter.

NOVEMBER 2026



STRAWBERRY YOGURT POPSICLES

INGREDIENTS (SERVES 2)

- 1 cup fresh strawberries, chopped
- 1/2 cup plain Greek yogurt (or plant-based yogurt)
- 1/2 tsp honey or maple syrup (optional)
- 1 tsp lemon juice (optional)

INSTRUCTIONS

1. Blend strawberries with lemon juice and half the honey until smooth.
2. In a separate bowl, mix yogurt with the remaining honey.
3. Alternate spoonfuls of strawberry puree and yogurt into popsicle molds for a swirled effect.
4. Insert sticks and freeze for at least 4 hours or until solid.

DECEMBER 2026



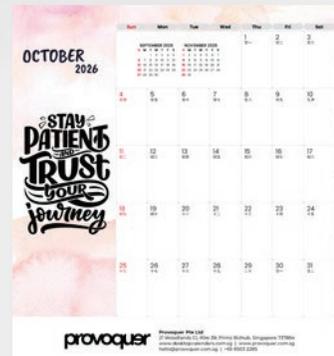
SHRIMP & VEGGIE GLASS NOODLE

INGREDIENTS (SERVES 2)

- 100g glass noodles (mung bean or rice vermicelli)
- 8-10 medium shrimp, peeled and deveined
- 1/2 red bell pepper, thinly sliced
- 1/2 carrot, julienned
- 1/2 zucchini, julienned
- 1 tbsp garlic, minced
- 1 tsp sesame oil
- 1 tbsp soy sauce (low sodium)
- Juice of 1/2 lime
- Fresh coriander, green onions & sesame seeds for garnish

INSTRUCTIONS

1. Cook or boil glass noodles according to package instructions. Drain and toss with 1/2 tsp sesame oil.



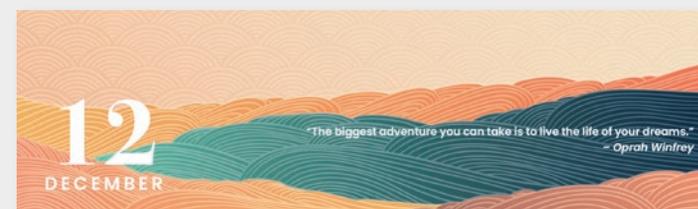
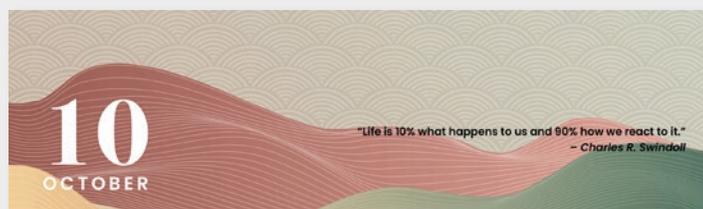
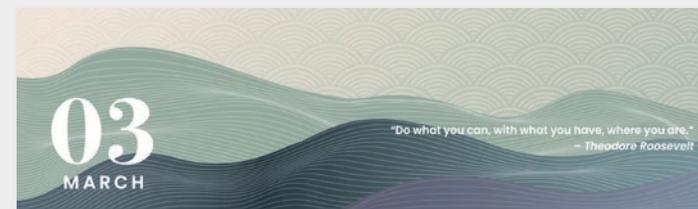
Motivational Quotes

A CLOSER LOOK AT Motivational Quotes





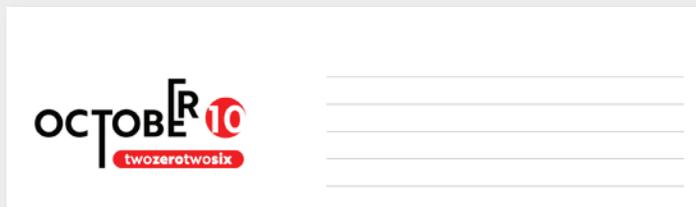
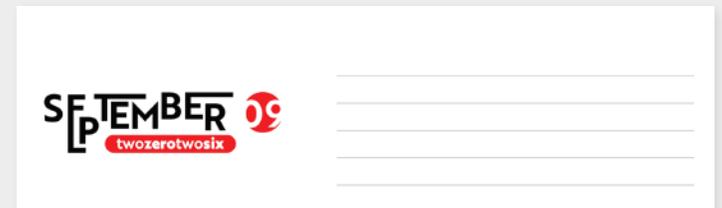
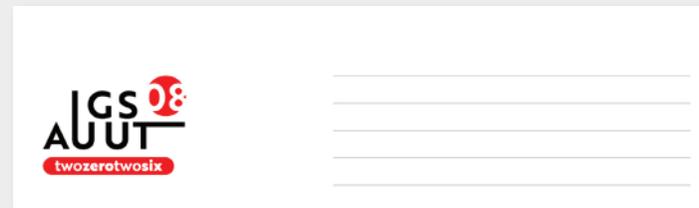
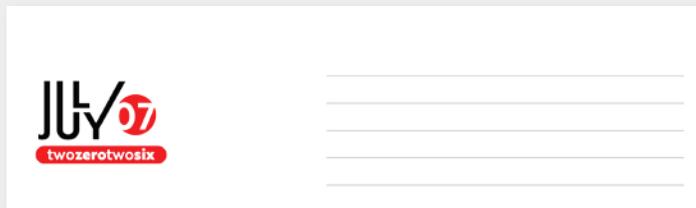
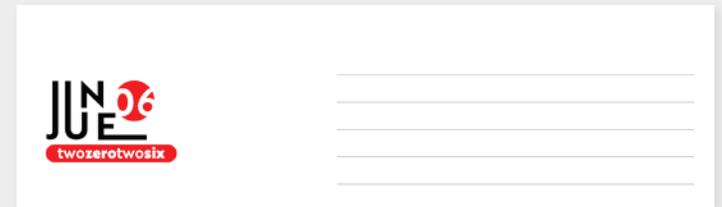
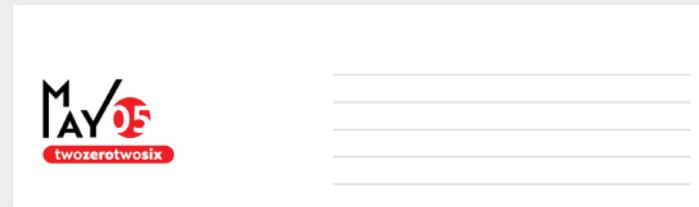
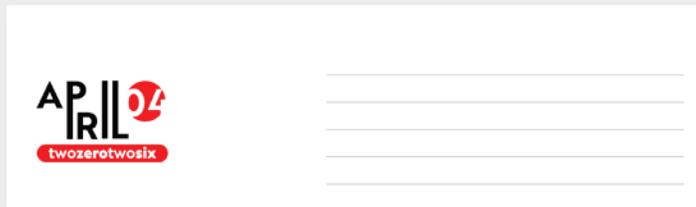
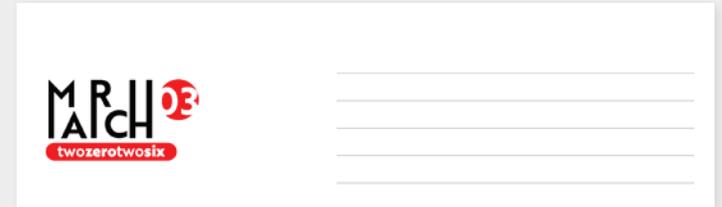
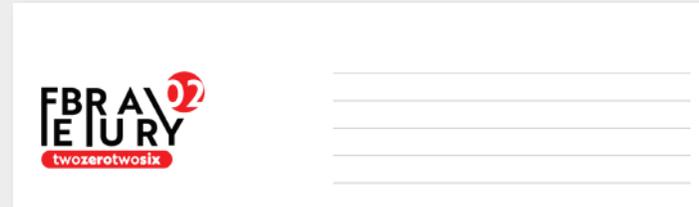
A CLOSER LOOK AT Zen





Furry Friends

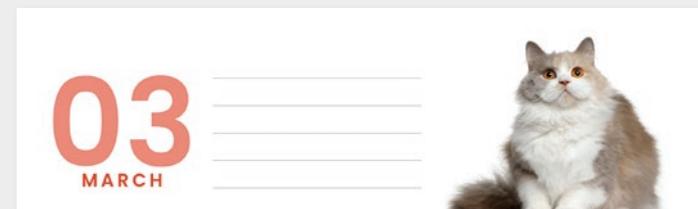
A CLOSER LOOK AT Minimalist

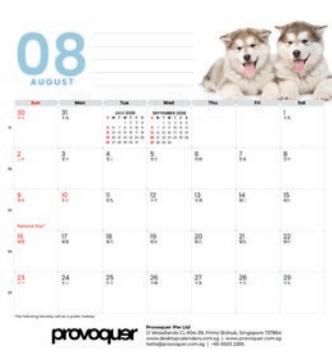




Furry Friends (Cats)

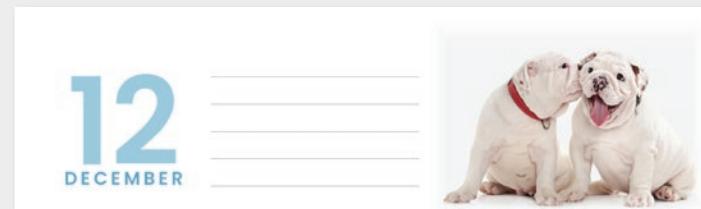
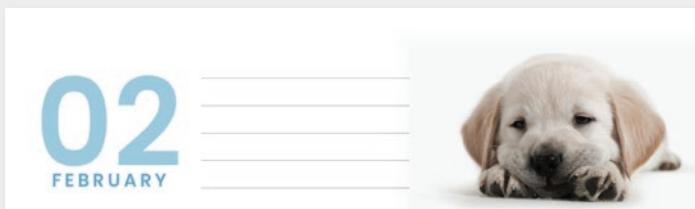
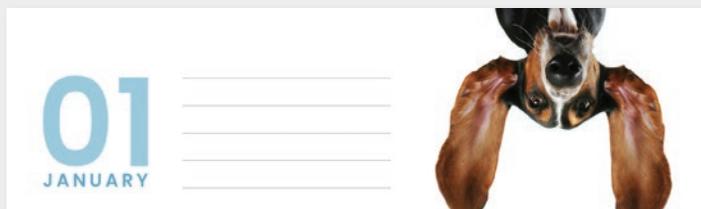
A CLOSER LOOK AT Cats





Furry Friends (Dogs)

A CLOSER LOOK AT Cats



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