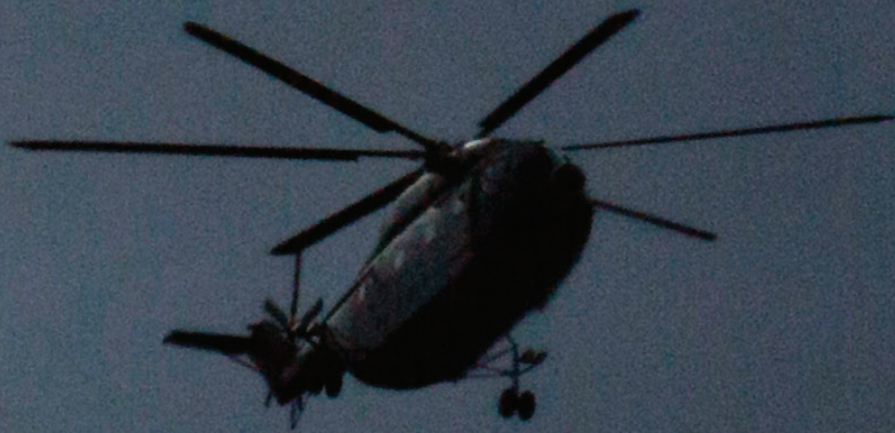




# times Extra

weekend Guide

Macau Daily Times | Edition 2392 | 03 Sep 2015



## Power Parade

When China rolls out its latest armaments today for a lavish parade commemorating the defeat of Japan in World War II, defense experts and foreign armies will be watching closely for any revelations about new military capabilities. Here's a preview inside today's Extra **X3**



- MOVIES: A WALK IN THE WOODS
- BOOKS: JADE DRAGON MOUNTAIN BY ELSA HART
- MUSIC: DEE DEE'S FEATHERS BY DEE DEE BRIDGEWATER
- WINE: THE CHINESE EXPEDITION
- FOOD: OLD WORLD SOPHISTICATION



DRIVE IN

Jake Coyle, AP Film Writer

REDFORD AND NOLTE IN BRYSON'S 'A WALK IN THE WOODS'

The lure of the wild has recently attracted an interesting batch of solitude seekers: Reese Witherspoon ("Wild"), Mia Wasikowska ("Tracks") and Robert Redford, twice. Two years after "All Is Lost," Redford has swapped the sea for the woods, and wordless isolation for Nick Nolte. It's not a bad trade. "A Walk in the Woods" is a broad and congenial comedy about two aged old friends trying to hike all 2,000-plus miles of the Appalachian Trail, from Georgia to Maine. It's light on its feet, even though its geriatric woodsmen are plodding and grunting. The story, taken from Bill Bryson's 1998 book, might

seem like the kind of hokey comedy trotted out every now and then for older moviegoers. It is that, to be sure. But Redford and Nolte are a class, or two, above the standard stars of such fare. While "A Walk in the Woods" is tame stuff, indeed, a simple, comic stroll with pleasant company is a decent way to end a movie summer where the usual pace is a Tom Cruise sprint. Redford has been trying to adapt Bryson's book for 10 years, and he's now older than the author was when he made his trip, along with his pal Stephen Katz (Nolte). It makes their endeavor, particularly on the part of the wheezing Nolte, a little incredulous.

Nolte's Katz, a former alcoholic and proud philanthropist, was never an ideal hiking companion; he's the only one Bryson could get to go with him. But Nolte, 74 and so croaky he can be hard to understand, is now more convincing as a grizzly bear than a camper. This, thankfully, is not a movie where the actors are weighing down their backpacks for the sake of realism. The germ for the trip begins when Bryson returns to his New Hampshire home after a humbling book tour where he's met with questions of retirement — likely the same kind Redford has become accustomed to fielding but happily (for our sake) ignoring. Authors, Bryson



Robert Redford, left, as Bill Bryson, and Nick Nolte as Stephen Katz, in the film, "A Walk in the Woods"

responds, don't retire. They either drink themselves away or blow their brains out.

But Bryson is instead drawn by a mysterious longing to hike the Appalachian Trail. His concerned wife (Emma Thompson — now there's a couple) insists he find a companion. When everyone he can think of turns him down, Katz, with whom Bryson had lost touch, calls him up to say he's game. After the two set out in Georgia, their adventures unfold in episodic encounters and pratfalls. Along the way, they meet Kristen Schaal (as an annoying fellow hiker), an attractive innkeeper (Mary Steenburgen) and, inevitably, a bear. But whereas "Wild" sought redemption across the coun-

try on the Pacific Crest Trail, profundity isn't the pursuit of Bryson, Katz and "A Walk in the Woods." Director Ken Kwapis ("Big Miracle"), working from the script by Rick Kerb and Bill Holderman, steers it on well-trod but pleasant buddy-comedy paths that offers few surprises other than the undiminished appeal of its ambling stars.

"A Walk in the Woods," a Broadgreen Pictures release, is rated R by the Motion Picture Association of America for "language and some sexual references." Running time: 104 minutes. ★★☆☆



Nick Nolte, from left, as Stephen Katz and Robert Redford as Bill Bryson hiding from fellow hiker, Kristen Schaal as Mary Ellen

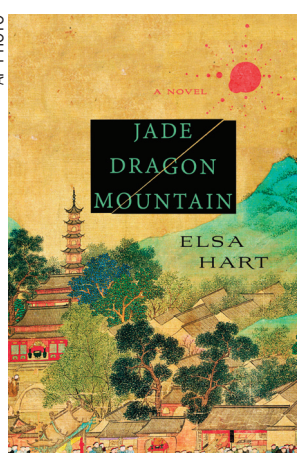


Robert Redford, from left, as Bill Bryson, Emma Thompson as Cynthia Bryson and Nick Nolte as Stephen Katz

BOOK IT

'JADE DRAGON MOUNTAIN' IS ENGROSSING DEBUT BY ELSA HART

Elsa Hart's fiction debut perfectly melds history with the mystery genre for a lush look at China on the cusp of change. Set in the early 1700s, "Jade Dragon Mountain" delivers a compelling look at Chinese politics, culture and religion, delivering the complexities of each with a character-rich story. Disgraced Beijing librarian Li Du planned to stop in the border city of Dayan only long enough to register, as required of an exile, before continuing on his solitary travels. He wants no favors from Magistrate Tulishen, who happens to be his cousin, nor does he want to spend much time in this dirty, overcrowded place near Burma. Dayan is preparing for a major festival to honor the upcoming visit of the emperor, who has announced that he will cause an eclipse on the day he arrives. The emperor will be joined by a group of Jesuit scholars that, through the years, has proved invaluable in providing the emperor



"Jade Dragon Mountain" (Minotaur), by Elsa Hart

with a calendar of astronomical events. But it was forbidden to publicly acknowledge the Jesuits' contributions so as not to "tarnish the pageantry of the Emperor's predictions." But the murder of an elderly Jesuit astronomer spurs Li Du to investigate, despite the ambitious Tulishen's wishes to blame the death on local bandits. The truth, Li Du

discovers, might derail the magistrate's career and may reinforce Dayan's reputation as "an area known throughout China only for its disease and barbarism." Li Du's investigation puts him in touch with a Jesuit botanist, the British representatives of the East India Co. that wants a trade pact, and a local woman who is serving at the magistrate's "first consort." Li Du's visits to an opulent library are pure heaven for this lowly traveler. Hart's meticulous research elevates the plot as "Jade Dragon Mountain" shows the fear of foreigners that pervaded China at the time, as well as the emperor's attempts to thwart foreign trade. Hart elegantly weaves the country's history, cultural details and complicated regimes in a thoughtful, briskly paced mystery. "Jade Dragon Mountain" proves to be one of the year's most engrossing debuts and establishes Hart as an author to watch.

Oline H. Cogdill, AP

TUNES

BRIDGEWATER CELEBRATES NEW ORLEANS ON KATRINA ANNIVERSARY



Dee Dee Bridgewater, "Dee Dee's Feathers" (Okeh/Sony Music/DDB Records)

Grammy- and Tony-winner Dee Dee Bridgewater is the most complete jazz singer on the scene today — combining superb vocal chops and the acting talent that makes her a masterful interpreter of lyrics. Her skills are fully displayed on "Dee Dee's Feathers," a joyful collaboration with trumpeter Irvin Mayfield's New Orleans Jazz Orchestra. The release celebrates the Crescent City's rich musical tradition, past and present, on the 10th anniversary of Hurricane Katrina. Among the traditional songs, Bridgewater shows her fine and mellow side on "What A Wonderful World" and "Do You Know What It Means," ballads popularized by Louis Armstrong, with Mayfield contributing some heart-tugging trumpet solos. On Hoagy Carmichael's "New Orleans," she cuts loose by making her voice blow like a trumpet. Bridgewater gets gritty on the Mardi Gras-parade staple "Big Chief," exchanging rousing vocals with guest Dr. John and engaging in a call-and-response chorus with the orchestra. The classic blues "St. James Infirmary" is updated with customized lyrics in an uptempo arrangement. The new songs are also steeped in the tradition. Mayfield's "Congo Square," a tribute to the traditional birthplace of jazz, features guest percussionist Bill Summers' African drumming, while the trumpeter's wistfully romantic ballad "C'est Ici Que Je T'Aime," celebrates the city's French tradition. Bridgewater heats up with some energetic scatting on "Treme," the exuberant theme to HBO's New Orleans-based series, with the orchestra's horns blasting away, which segues into the Rebirth Brass Band's party song "Do Whatcha Wanna." The title track also featuring Summers, draws on the rhythms of the feathery-costumed black New Orleans Mardi Gras Indians with a repeated refrain of "Hold 'em steady." Bridgewater and Mayfield conceived this project to promote their collaboration on the newly opened New Orleans Jazz Market, the city's first solely-dedicated jazz performance and education center. Located in a reconverted department store in the Mid-City neighborhood devastated by Katrina, it's a symbol of the Big Easy's rebirth and resiliency a decade after the storm.

Charles J. Gans, AP



# A preview of new military gear Beijing's showing off at parade

Fueled by booming defense spending, the People's Liberation Army is expected to showcase breakthroughs in missile technology and military aircraft that reflect its increasing focus on projecting force beyond its borders, especially adjacent seas where it competes with neighbors for territory and resources.

## PARADE BASICS

The parade will feature more than 12,000 troops, upward of 200 planes and helicopters and around 500 pieces of equipment, including tanks, rocket launchers and missiles of all sizes and ranges. China says more than 80 percent of the gear is being shown in public for the first time.

Of greatest interest are China's strategic weapons: bombers and missiles capable of attacking targets thousands of kilometers away. That's of particular concern to the U.S. and its allies in the region, especially Japan, with whom China has tussled over mineral rights and the ownership of uninhabited islands in the East China Sea.

China's rising capabilities also expose the vulnerability of Taiwan, the self-governing island democracy that Beijing claims as its own territory and threatens to conquer by force if necessary.

## MISSILES

China's missile corps, formally known as the Second Artillery, has long served as its most potent means of projecting force abroad, and new developments are always closely scrutinized. Unlike the United States and Russia, China is not bound by the 1987 Intermediate-Range Nuclear Forces Treaty and has poured resources into developing missiles with ranges of 500 to 5,000 kilometers.

Observers will be looking for an appearance by the DF-16, a short-range ballistic missile loaded two



A Chinese ZBD-03 airborne armored infantry fighting vehicle waits to take part in a rehearsal for a large military parade in Beijing

to a truck, along with the DF-21D, an intermediate-range, anti-ship ballistic missile capable of sinking an American aircraft carrier in a single strike.

A new-version cruise missile, the DH-10, and upgraded DF-31A and DF-41 intercontinental ballistic missiles would also attract interest, although it is the mid-range missiles that most concern Andrei Chang, Hong Kong-based editor of the magazine *Kanwa Asian Defense*.

Chang said China appeared to be extending the range of the DF-16 to allow it to hit U.S. assets in Guam and other targets. Any appearance of the missile at the parade might suggest it is operational.

## AIRCRAFT

Equally attention grabbing is a new-version bomber, the H-6K, based on the former Soviet Cold War-era Tu-16. China's official Xinhua News Agency says 90 percent of its on-board technology has been upgraded and has been

"independently developed for long-distance precision strikes."

Han M. Kristensen of the Federation of American Scientists said the bomber would be equipped with the DH-20 land-attack cruise missile, giving China the capability of hitting targets as far away as Australia. Only Russia and the U.S. are currently able to launch cruise missiles from the air.

China's homegrown J-10 fighters and J-11 and J-16 copies of Russian Sukhoi jets have also featured in rehearsals, along with its Z-19 attack helicopters and transport choppers. Not seen so far are the J-31 and J-20 "stealth" fighters currently in development.

China's development of cutting-edge jet fighters is set to give it an overwhelming edge over Taiwan. Estimates say China could have about 1,500 so-called fourth-generation fighters by 2020, compared to about 350 on Taiwan, according to Rick Fischer, a long-time analyst of the Chinese military at the In-

## Defense experts and foreign armies will be watching closely for any revelations about new military capabilities

ternational Assessment and Strategy Center, a U.S. think tank.

## TANKS AND TROOPS

China's 2.3 million-member People's Liberation Army is the world's largest standing military and its growth has been fueled by annual increases in the defense budget of 10 percent or more, pushing

total defense spending to USD145 billion this year, the second-most after the United States.

Beijing states that the parade is all about commemorating the past and demonstrating its commitment to safeguarding the peace. Yet the mass display of marching troops and the latest Chinese hardware seems calculated to broadcast China's rising military might, reflecting the tougher lines on sovereignty being pushed by President Xi Jinping, who also chairs the government and Communist Party committees commanding the armed forces.

"We will never yield so much as an inch of our territory to foreigners," states a new recruiting video for the Chinese navy, which recently added an aircraft carrier to its fleet. "We will never relinquish even the tiniest amount of our resources."

Among the scores of armored vehicles, tanks and mobile artillery featuring in the parade, observers will be watching especially for the latest iteration of China's main battle tank. Like much of the conventional arsenal, the MBT-3000 is geared toward the export market, where China seeks to compete with Russia and others by offering increasingly high-tech products at rock-bottom prices.

## THE TAKEAWAY

China's mighty military display may please the home audience, but is largely being shunned by the U.S., Japan and other major democracies. U.S. Department of Defense spokesman Bill Urban told *The Associated Press* on Tuesday that the parade "would not appear to be conducive" to the theme of reconciliation between former foes.

In particular, the show of short- and medium-range ballistic missiles may harden attitudes toward Beijing by casting it as a destabilizing factor in global military affairs. And while China-Russia ties appear to be warm — Russian President Vladimir Putin is scheduled to attend today's parade — China's missile deployments are fueling suspicions in Moscow about Beijing's long-term intentions, said Kristensen, of the Federation of American Scientists.

Already, China's missile capabilities are bringing it closer to being able to overwhelm the defenses of a Japan-based U.S. Navy aircraft carrier battle group, Fischer said. "This very near-term Chinese capability has dire implications for the ability of the United States to fulfill defense treaty obligations in Asia and to defend U.S. interests like sustaining global access to sea lanes in the South China Sea," Fischer said. AP



A Chinese Z-19 military attack helicopter



A Chinese military vehicle carrying what appears to be covered short-range ballistic missiles



**WORLD OF BACCHUS**

Jacky I.F. Cheong



**1421 SILVER SERIES CHARDONNAY 2010**

A single-varietal Chardonnay sourced from Fukang, Xinjiang and produced in Yantai, Shandong. Bright citrine with luminous golden reflex, the nose is lifted and refreshing, offering lemon peel, greengage and peach pit for fruits, infused with fresh herbs and Longjing green tea. Supported by crispy acidity and clear minerality, the palate is citrus-driven and invigorating, delivering lime peel, grapefruit and green apple for fruits, supplemented by rock salt and crushed rock. Medium-bodied at 12%, the tangy entry continues through a vibrant mid-palate, leading to a mineral finish.



**1421 SILVER SERIES CABERNET SAUVIGNON 2010**

A single-varietal Cabernet Sauvignon from Fukang, Xinjiang and produced in Yantai, Shandong. Dark garnet with rich carmine-purple rim, the nose is fragrant and leafy, effusing bilberry and black cherry for fruits, imbued with blackcurrant leaf, cedarwood and pencil shaving. Buttressed by abundant acidity and fresh tannins, the palate is herbaceous and lively, emanating cassis and damson for fruits, complemented by tomato leaf, tobacco and cigar box. Medium-bodied at 12%, the juicy entry carries onto an expressive mid-palate, leading to a herbal finish.

**The Chinese Expedition**

Traditionally a baijiu and huangjiu country, the concept of Chinese wine may at the first sight appear as peculiar as employing Oriental brush strokes and paper to depict biblical stories. But if the Yellow River Piano Concerto can be performed with European wind instruments, there is no reason why wine and vine cannot prosper in a country with a protracted history of viticulture and winemaking.

Chinese viticulture and winemaking are often associated with Xiyu (literally: the Western Regions). In the 2nd century BC, when the Roman Republic was busy finishing off its archrival Carthage in the Third Punic War, Imperial China under the Han Emperor Wu was preoccupied with defeating Xiongnu and projecting its power deep into the Western Regions. Envoys and missions were dispatched to the Central Asian kingdoms, many of which were Hellenised by Alexander the Great's Macedonia in the preceding century, bringing back horses and grapes to China.

When the Roman Empire was embroiled in the Crisis of the 3rd Century, China was in the midst of the Three Kingdoms period, one of the bloodiest in its history. Wei Emperor Cao Pi – son of the stereotypical Machiavellian warlord Cao Cao and elder brother of the foremost poet of the time Cao Zhi – remarked that wine tasted sweeter than cereal-based alcoholic drinks. During the Tang dynasty, wine consumption became increasingly common thanks to Pax Sinica and state tolerance

of the time – after all, the imperial Li family had non-Han lineage.

In the 21st century, both consumption and production of wine in China are on a meteoric rise. With approximately 500,000ha under vine, China is ranked top 10 worldwide by both vineyard area and production volume. Red grape varieties and red wine – particularly Bordeaux blend – represent more than 80% of all vineyards and wine production, and 90% of Chinese wine is consumed domestically. Responsible for ca. 40% of national total, the Yantai-Penglai region of Shandong is the largest wine-producing area of China, whereas Xinjiang valiantly maintains its historical status. All the while, Beijing, Tianjin, Liaoning, Jilin, Hebei, Shanxi, Ningxia, Gansu and even Yunnan are on the ascendant.

When Marco Polo reached China in the 13th century, he was impressed by wines from Turfan, Xinjiang. Some 200 years since, Admiral Zhenghe commanded seven voyages across the oceans into uncharted waters, the largest of which was the sixth voyage in 1421. The 1421 Silver Series is in various ways Chinese viticultural and winemaking history in a bottle.

To discover the hidden treasure of Chinese wine, contact Ms Bolormaa Ganbold of PREMIER Hospitality Management and PREMIER BAR; W: www.premiergroupworld.com; E: bolor@premiergroupworld.com; T: +853 6233 5262

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages

**RESTAURANTS**

**CANTONESE**



**GRAND IMPERIAL COURT**  
10:00 - 23:00  
T: 88022539  
Level 2, MGM MACAU



**IMPERIAL COURT**  
Mon - Friday  
11:00 - 15:00 / 18:00 - 23:00  
Sat, Sun & Public Holidays  
10:00 - 15:00 / 18:00 - 23:00  
T: 8802 2361  
VIP Hotel Lobby, MGM MACAU

**BEIJING KITCHEN**  
Level 1, Grand Hyatt Macau  
Opening Hours  
11:30am - 24:00



**KAM LAI HEEN**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, 2/F  
T: 8793 3821  
11:00 - 15:00 / 18:00 - 22:00  
(Close on Tuesday)

**SHANGHAI MIN**  
Level 1, The Shops at The Boulevard  
Opening Hours  
11:00 - 15:00; 18:00 - 22:30

**SHANGHAI**

**CATALPA GARDEN**  
Mon - Sunday  
11:00 - 15:00 / 17:30 - 23:00  
Hotel Royal, 2-4  
Estrada da Vitoria  
T: 28552222

**FRENCH**

**寶雅座  
AUX BEAUX ARTS**

**AUX BEAUX ARTS**  
Tue - Fri: 18:00 - 24:00  
Sat & Sun: 11:00 - 24:00  
Closed every Monday  
T: 8802 2319  
Grande Praça, MGM MACAU

**GLOBAL**

**HARD ROCK CAFE**  
Level 2, Hard Rock Hotel  
Opening Hours  
Monday to Sunday : 11:00 - 02:00  
Sunday : 10:00 - 02:00

**CAFÉ BELA VISTA**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, 2/F  
T: 87933871  
Mon - Thurs  
06:30 - 15:00 / 6:00 - 22:00  
Fri - Sunday  
06:30 - 22:00

**MEZZA9 MACAU**  
Level 3, Grand Hyatt Macau  
Opening Hours  
Dinner: 5:30 - 11:00



**VIDA RICA (RESTAURANT)**  
2/F, Avenida Dr Sun Yat Sen, NAPE  
T: 8805 8918  
Mon - Sunday  
6:30 - 14:30 / 18:00 - 23:00



**MORTON'S OF CHICAGO**  
The Venetian(r) Macao-Resort-Hotel  
Taipa, Macau  
T:853 8117 5000  
mortons.com  
• Bar  
Open daily at 3pm  
• Dining Room  
Monday - Saturday: 13:00 - 23:00  
Sunday: 17:00 - 22:00

**ABA BAR**

**ABA BAR**  
Tue-Sun: 17:00 - 24:00  
Closed every Monday  
Grande Praça, MGM MACAU



**MGM PASTRY BAR**  
10:00 - :00  
T: 8802 2324  
Main Hotel Lobby, MGM MACAU



**ROSSIO**  
Mon - Sun: 07:00 - 23:00  
T: 8802 2385  
Grande Praça, MGM MACAU



**SQUARE EIGHT**  
T: 8802 2389  
24 hours  
Level 1, MGM MACAU

**ITALIAN**

**LA GONDOLA**  
Mon - Sunday  
11:00am - 11:00pm  
Praia de Cheoc Van, Coloane,  
next to swimming pool  
T: 2888 0156



**PORTOFINO**  
Casino Level1, Shop 1039,  
The Venetian Macao  
TEL: +853 8118 9950

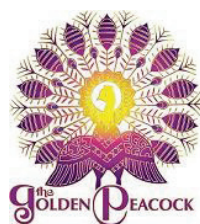
**JAPANESE**

**SHINJI BY KANESAKA**  
Level 1, Crown Towers  
Lunch 12:00 - 15:00  
Dinner 18:00 - 23:00  
Closed on  
Tuesday (Lunch and Dinner)  
Wednesday (Lunch)

**ASIAN PACIFIC**

**ASIA KITCHEN**  
Level 2, SOHO at City of Dreams  
Opening Hours  
11:00 - 23:00

**GOLDEN PAVILION**  
Level 1, Casino at City of Dreams  
Opening Hours  
24 Hours



**GOLDEN PEACOCK**  
Casino Level1, Shop 1037,  
The Venetian Macao  
TEL: +853 8118 9696  
Monday - Sunday:  
11:00 - 23:00

**PORTUGUESE**

**CLUBE MILITAR**  
975 Avenida da Praia Grande  
T: 2871 4000  
12:30 - 15:00 / 19:00 - 23:00

**FERNANDO'S**  
9 Praia de Hac Sa, Coloane  
T: 2888 2264  
12:00 - 21:30

**O SANTOS**

20 Rua da Cunha, Taipa Village  
T: 2882 5594  
Wednesday - Monday  
12:00 - 15:00 / 18:30 - 22:00

**WESTERN**

**FOGO SAMBA**  
Shop 2412 (ST. Mark's Square)  
The Venetian Macao  
TEL: +853 2882 8499

**THAI**

**NAAM  
THAI RESTAURANT**

**NAAM**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, The Resort  
T: 8793 4818  
12:00 - 14:30 / 18:30 - 22:30  
(Close on Mondays)

**BARS & PUBS**



**38 LOUNGE**  
Altrira Macau,  
Avenida de Kwong Tung, 38/F Taipa  
Sun-Thu: 13:00 - 02:00  
Fri, Sat and Eve of public holiday:  
15:00 - 03:00

**R BAR**  
Level 1, Hard Rock Hotel  
Opening Hours  
Sun to Thu:  
11:00 - 23:00  
Fri & Sat:  
11:00 - 24:00



**BELLINI LOUNGE**  
Casino Level 1, Shop 1041,  
The Venetian Macao  
CONTACT US:  
Tel: +853 8118 9940  
Daily: 16:00 - 04:00



**D2**  
Macau Fisherman's Wharf  
Edf. New Orleans III  
Macau



**LION'S BAR**  
Thursday to Tuesday  
19:00 - 17:00  
(Close every Wednesday)  
Tel: 8802 2375 / 8802 2376

**VIDA RICA BAR**  
2/F, Avenida Dr. Sun Yat Sen, NAPE  
T: 8805 8928  
Monday to Thursday: 12:00 - 00:00  
Friday: 12:00 - 01:00  
Saturday: 14:00 - 01:00  
Sunday: 14:00 - 00:00

**VASCO**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, 2/F  
T: 8793 3831  
Monday to Thursday: 18:30 - 12:00  
Friday to Saturday: 18:00 - 02:00  
Sunday: 18:00 - 24:00



**TASTE OF EDESIA**

Irene Sam

**FOOD**

**OLD WORLD SOPHISTICATION**

Thinking back to the days when I was growing up in Macau during the 1980s, I immediately recalled how I loved the traditional Cantonese dishes served in Chinese restaurants during that time. During the last century, Cantonese dishes were prepared by seriously well-trained chefs who had honed their skills for years in the kitchen. Back then, a chef's mastery was recognized not only in the way the food tasted, but also in how he or she prepared the creation. Recently, I was very happy to rediscover the taste I had known during my childhood at Man Ho Chinese Restaurant, located in Asia's largest JW Marriott, JW Marriott Hotel Macau. At Man Ho, each and every dish accentuates the precision and finesse of classic Cantonese techniques, as well as an eye for beauty with its contemporary presentation. Whether it is a sophisticated dining experience for business entertainment, or a simple memorable family gathering, guests will not fail to be impressed by the exquisite menu offering the finest in Cantonese delicacies.

The man behind such exceptional merit is Executive Chinese Chef Andy Ng, who is a well-known master in the world of Cantonese cuisine. Chef Andy is an accomplished Cantonese Chef with over 40 years' experience in the industry, 30 of which have been in management positions. He was one of the first generation of cooks at Lei Garden Chinese Restaurant in Hong Kong where he assumed the title Chief Cook and built an early expertise in traditional Chinese cuisine.

"In the 1970s, if you wanted to be a chef, the first thing you did was to help your master wash his apron. Don't even think about cutting, cooking or doing anything else. Back then, an apprentice needed to respect the master and gain his trust. That was an unspoken rule. You needed to show the master that you were extremely hard working and worthy of attention. Only then would he start to teach you anything,"

he said.

One of the first dishes that Chef Andy learned to create 40 years ago was milk curd 炒鲜奶. The main ingredients for the traditional Cantonese dish from Shunde are fresh milk and egg white.

"These days, I think we are redefining the meaning of luxury in the culinary world. Several years ago, it was all about using expensive ingredients like shark's fin. But now, the emphasis is put on appreciating the cooking techniques, exceptional craftsmanship that can only be executed by a real master. It is as if all of a sudden, the trend is like what it was before in the 1980s," I comment.

"You are absolutely correct. The key to cooking up the perfect milk curd in the wok is the right temperature and right timing. The fire 火候 cannot be too strong or too weak. The soft and smooth texture of the milk would be ruined if the fire is too strong, and if the fire is too weak, it would become watery, which is no good on the palate," Chef Andy adds.

Anyone who loves Cantonese cuisine also is aware of the fact that the broth is the essence of the delicate cuisine. For a simple dish such as organic simmered broccoli, the taste of the vegetable is exponentially enhanced with the supreme broth that is poured on top. The quality of the broth is equally exemplified in Chef Andy's amazingly prepared fried-rice, wrapped in a lotus leaf together with lobster and abalone. Personally, nothing makes me happier than appreciating authentic Cantonese dishes that are prepared by a true master who is passionate about preserving tradition.

"I am going to share all the skills that I learned with my colleagues so that authentic Cantonese cuisine can be enjoyed by future generations. That is one of my goals in life," he concluded with a big smile. Indeed, Chef Andy is a man who cannot hide his enthusiasm for his job, and for foodies, we cannot be more excited to have him around.





**WHAT'S ON**



**TODAY (SEP 3)**  
KUNG FU PANDA ACADEMY

The course includes 'Prepare to be A Kung Fu Master', 'Kung Fu Courage Training', 'Respect - Mr. Ping's Noodle Shop', 'Focus - Leaps Training' and 'Diligence - The Final Test'. Upon completing all the challenges, participants will receive a Kung Fu Panda-themed goodie bag complete with water tumbler and coloring sheet, a Po fan, headband, and certificate. Of course, little Kung Fu Masters can meet and pose with Po and Tigress, and show off their new moves, too!

TIME: 11am-12:30pm & 2pm to 3:30pm  
(1.5 hours per session)

UNTIL: September 30, 2015

AGES: Children 4 - 12

VENUE: Caspian Ballroom on Level 4, Sheraton Macau Hotel, Estrada do Istmo. s/n Cotai, Macau

ADMISSION: MOP200 per child (Complimentary entry for one adult and MOP100 for each additional adult)

ENQUIRIES: (853) 2880 2000

ORGANIZER: Sheraton Macau Hotel, Cotai Central  
<http://www.sheratonmacao.com>



**TOMORROW (SEP 4)**  
KAYHAN KALHOR & FRIENDS  
— PERSIAN MUSIC & BEYOND

Iranian master Kayhan Kalhor is taking us on a journey through the mysterious landscapes of Persian music. The four-time Grammy nominee is travelling with an acclaimed ensemble of Indian and Iranian interpreters who, playing a set of rare instruments, reproduce and reinvent thousand-year traditions. Besides Kalhor's improvisations on the Persian kamancheh fiddle, the concert adds in the fascinating sounds of the santour, the tabla and the sitar. Transporting us back to the cradles of ancient civilizations, this performance will introduce the audience to the exotic melodies of Persia's dastgah and Northern Indian raga, a blend of two musical traditions that for centuries have been historically, geographically and culturally intertwined.

TIME: 8pm

VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE

ADMISSION: MOP150, MOP200, MOP250, MOP300

ORGANIZER: Macau Cultural Centre

ENQUIRIES: (853) 2870 0699

<http://www.ccm.gov.mo>

TICKETS: (853) 2855 5555

<http://www.macaoticket.com>



**SATURDAY (SEP 5)**  
PHYSICAL THEATRE — "MISSING"

Let us discover the mysterious world of a wandering mind! Missing takes us deep into the psyche of Lily, a woman going through big changes who decides to go back in time to explore her most intimate memories. Combining an array of striking imagery and exquisite movement seamlessly interweaved with music and sound effects, this breathtaking physical theatre performance has been described by The Guardian as "a restless delirium, dense with poetic effect".

Missing was conceived by Gecko Theatre, a multi-awarded and internationally acclaimed British group who has been creating world class productions since 2001. The piece was a hit at the 2013 Edinburgh Show Case Festival and since then has been performed at numerous venues and festivals, having toured the UK and across continents, from South America to Asia.

TIME: 8pm

VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE

ADMISSION: MOP180

ORGANIZER: Macau Cultural Centre

ENQUIRIES: (853) 2870 0699

<http://www.ccm.gov.mo>

TICKETS: (853) 2855 5555

<http://www.macaoticket.com>



**SUNDAY (SEP 6)**  
THE 'INCUBAPPLICATION' WORKS EXHIBITION OF THE DIPLOMA COURSE IN FASHION DESIGN & MANUFACTURING

This exhibition presents the work of five promising newly graduated designers. Their designs feature an unrestrained, vigorous, unruly and freewheeling style that brims with talent, which fully reflects that these young designers' out-of-the-box thinking.

TIME: 10am-8pm

(closed on Mondays, open on public holidays)

DATE: September 4 to October 4, 2015

VENUE: No. 47, Rua de S. Roque, Macau

ADMISSION: Free

ENQUIRIES: (853) 2835 3341

ORGANIZER: Macau Fashion Gallery

<http://www.macaofashiongallery.com>



**MONDAY (SEP 7)**  
OX WAREHOUSE CHILDREN'S ARTLAND 2015  
— JOLLY JOINT EXHIBITION

During our lifetime, be it childhood, teenage or old age, although we tend to mostly notice like-minded people, persons of the same generation or those who share similar events, the fact is that the world is diverse and full of uniquely different creatures. For most of us, our life trajectory goes from kindergarten to college, and later a job at something we specialize in. Each of us can be good at his or her own realm and become an artist simply by using art to express different views. Mentally or physical impaired people are slightly different than us, meaning they can be more special, creative and free.

TIME: 12pm-7pm

(Closed on Tuesdays, open on public holidays)

DATE: September 5-November 1, 2015

VENUE: No Cruzamento da Avenida do Coronel Mesquita com a Avenida Almirante Lacerda Macau

ADMISSION: Free

ENQUIRIES: (853) 2853 0026

ORGANIZER: OX Warehouse

<http://oxwarehouse.blogspot.com>



**TUESDAY (SEP 8)**  
SCIENCE STUFF

By observing and interacting with Printing Impressions - Exhibition on Printing Technology (Until December 31, Gallery 2) visitors have an easy and engaging way to learn about the history, development and principles of printing technology. The Life of Trees 2D/3D (planetarium) features quirky animated ladybug Dolores and her firefly friend Mike who, with other insect pals, lead audiences on an adventurous, educational journey, exploring the world - and trees, of course - from the perspective of an inquisitive insect.

TIME: 10am-6pm daily

(except Thursdays, open on public holidays)

VENUE: Macau Science Centre,

Avenida Dr. Sun Yat-Sen

ADMISSION: Exhibition Centre MOP25;

Planetarium MOP60-80

ENQUIRIES: (853) 2888 0822

ORGANIZER: Macau Science Centre

<http://www.msc.org.mo>





**WEDNESDAY (SEP 9)**  
"BEST FILM MUSIC OF ALL TIME"  
— MACAU YOUTH SYMPHONIC BAND

A classic movie is made up of various elements, including screenplay (screenwriter), directing, video recording, editing, fine arts, costumes, and so on. A successful movie with good music will make classic scenes flood back to the minds of movie fans whenever they hear the soundtrack.

The Macau Youth Symphonic Band of the Macau Band Directors Association is presenting theme songs, under a band arrangement, from all-time-classics, including Ghost, Titanic, Crouching Tiger, Hidden Dragon, and Forrest Gump, etc.

The distinguishing feature of this concert is that it combines movie music with our original videos; it not only makes the scenes from the original movies reappear in the minds of the audience, but also creates new stories. Moreover, text and music will interact with each other, with text, human voice and music working hand in hand, telling various stories.

TIME: 8pm

VENUE: Macau Cultural Centre,  
Avenida Xian Xing Hai, s/m, NAPE

ADMISSION: MOP100

LANGUAGE: Cantonese

ORGANIZER: Macau Band Directors Association

ENQUIRIES: (853) 2825 2825 / 2825 5555

<http://www.macauticket.com>



**THURSDAY (SEP 10)**  
2015 ART TROUPE-IN-RESIDENCE PROGRAMME  
— INGENUITY EXHIBITION

This exhibition is organized by the Macau Handcraft and Creative People Association and includes works by Paradaisu, Miss Eraser, Absolute Friends Club, Argus Creative Studio, B Handmade, Mary Made Mad, Roll 'n Fun.

TIME: 10:30am-6:30pm (Closed on Mondays)

UNTIL: October 31, 2015

VENUE: 10 Fantasia - A Creative Industries Incubator,  
10, Calçada da Igreja de S.Lázaro, Macau

ADMISSION: Free

ENQUIRIES: (853) 2835 4582

<http://www.10fantasia.com>

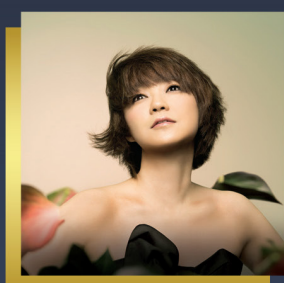
# Sands WEEKEND



**HARVEST MOON DELIGHTS -  
MID-AUTUMN CELEBRATION**

**Until 27 September, Sands Shoppes**

The Mid-Autumn Festival is one of the most important holidays in the Chinese calendar and celebrates reunion with loved ones. Enjoy this special time shopping with friends and family at Sands Shoppes, spend just MOP6,000 and earn a traditional Chinese Mooncake & Tea Set from the acclaimed Fook Ming Tea House. Redeem at our information counters in Shoppes at Four Seasons, Shoppes at Venetian or Shoppes at Cotai Central daily from 10am until 11pm. Terms and conditions apply.



**BACK TO PRISCILLA LIVE CONCERT IN MACAO**

**5 September, Saturday, 8pm**

**Cotai Arena**

One of Hong Kong's most recognisable voices, Priscilla Chan will repackage her biggest hits to let everyone enjoy their favourite songs from her extensive back catalogue in a completely new way. Chan's delicate voice has been a favourite of Cantopop connoisseurs for decades, and this concert will celebrate the special relationship she has had with them since the very beginning.

Tickets: From MOP/HKD280, call reservations +853 2882 8818



**BON JOVI LIVE IN MACAO**

**25-26 September, Friday and Saturday, 8pm**

**Cotai Arena**

Music legends Bon Jovi have a glittering history of success won over the past 30 years. The band is an icon of American rock music. Fans will be treated to an unforgettable night of Bon Jovi's huge arsenal of worldwide hits, including 'Livin' On A Prayer', 'You Give Love A Bad Name', 'Who Says You Can't Go Home', 'It's My Life' and many more. This is a concert experience that no true rock fan will want to miss.

Tickets: From MOP/HKD580, call reservations +853 2882 8818



**SUNDAY ABBONANZA -  
PIZZA PASTA E DI PIU'**

**Every Sunday: 11am-3pm**

**Portofino, The Venetian Macao**

Savour a true taste of Italy with Portofino's Sunday Lunch. All you can eat from just MOP298, plus 10% service charge!

Every Sunday, tuck into tempting Italian favourites specially recommended by our chef, including all-new Antipasti, Soups, Main Courses and Desserts. Portofino is located at Casino Level 1039

Reservations: +853 8118 9950 or email [portofino.reservation@venetian.com.mo](mailto:portofino.reservation@venetian.com.mo).



澳門金沙度假區

# Sands RESORTS COTAI STRIP MACAO





# WORLD OF WONDER

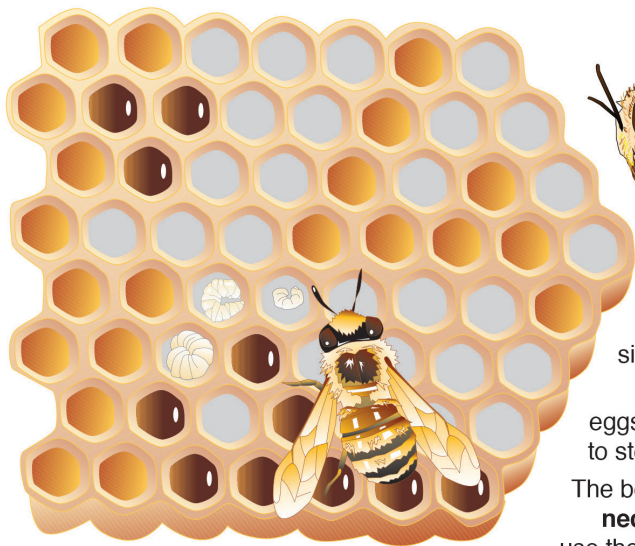
Exploring the realms of history, science, nature and technology



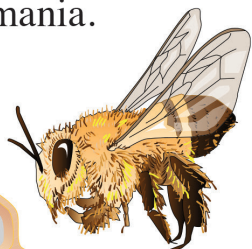
One is made by bees, the other by trees,  
but both are naturally golden, sweet and gooey.

# HONEY & MAPLE SYRUP

Honey was used as a sweetener in many ancient cultures. Honeybees came to the Americas with European colonists. English colonists also brought bees with them to New Zealand, Australia and Tasmania.



The wax of the honeycomb can be used to make beeswax candles. It is also used in cosmetics.



Honeybees make wax and shape it into **honeycombs**.

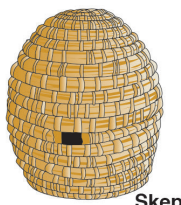
Hundreds of six-sided cells are created.

Some cells hold bee eggs; other cells are used to store honey and pollen.

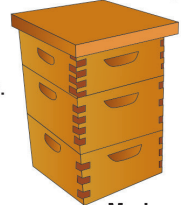
The bees make honey from **nectar** and **pollen**. They use the honey for food in the winter.

## Beekeeping

Caves, rock cavities and hollow trees are ideal natural settings for honeybee hives. When people began keeping bees, they made artificial hives of clay, mud, straw and dung. Wicker basket hives have been used for about 2,000 years. Wicker hives are called **skeps**. Today, artificial hives have wooden bars inside boxes. Modern hives allow the beekeeper to inspect the honeycomb for pests and diseases, and honey removal is much easier than with a skep.



Skep



Modern framed hive



Many beekeepers wear protective clothing to protect from stings.

## Make a honey cake from scratch

This easy cake recipe takes about an hour to make. Children, please remember to ask an adult for help when working in the kitchen and with a hot oven.

- Preheat oven to 350 degrees F (175 degrees C).
- Grease and flour a 9-by-13-inch baking pan.

### What you will need

1 cup white sugar	2 teaspoons orange zest	3 teaspoons baking powder
1 cup honey	1 cup orange juice	1/2 teaspoon baking soda
1/2 cup vegetable oil	2 1/2 cups sifted all-purpose flour	1/2 teaspoon salt
4 eggs		1 teaspoon ground cinnamon

- Sift flour, baking powder, baking soda, salt and cinnamon into a bowl.
- Add the sugar, honey, oil, eggs and orange zest.
- Add orange juice and blend into a smooth batter.
- Pour batter into prepared pan.
- Bake for 40 to 50 minutes. Allow to cool, and enjoy!



SOURCES: World Book Encyclopedia, World Book Inc.; Health Canada; USDA; Allrecipes.com; University of Vermont; <http://www.maplesource.com>; <http://beginningbeekeeping.com>

Native Americans were using the sap of the maple tree as a sweetener long before the arrival of Europeans. In the 1800s, maple sugar was promoted by abolitionists as a superior alternative to slave-produced West Indian cane sugar.

## 'Tis the season

The sap of the maple tree can be collected only in early spring when temperatures fluctuate from freezing nights to warm days. This **sugaring season** lasts from three to six weeks. Holes are drilled into the trees and tapped with a **spigot** or spout. The sap runs through the tap into metal pails, glass jars or plastic bags. The collected sap is boiled in an **evaporator** and turned into syrup.



## Making the grade

The color of maple syrup is developed during processing. Late-season sap has less sugar and is boiled longer to concentrate it, resulting in a darker syrup. Maple syrup is generally classified by color. Lighter syrups are delicately flavored. Darker syrups are more strongly flavored.



**Grade A**  
Fancy  
Golden color with a delicate taste



**Grade A**  
Medium  
Amber color with a rich taste



**Grade A**  
Dark  
Dark color with a robust taste



**Grade B**  
Very Dark  
Very deep color with a strong taste

## How they measure up

Nutritional value per 1/4 cup

	Honey	Maple Syrup	White Sugar
Calories	261	216	196
Percentage of recommended daily value			
Manganese	4	95	0
Riboflavin	2	37	1
Zinc	2	6	0
Magnesium	1	7	0
Calcium	0	5	0
Potassium	1	5	0

## Did you know?

**Vermont** is the top maple syrup producing state in the U.S. However, the Canadian province of **Quebec** produces more maple syrup than all the U.S. states together.

In 1791, Thomas Jefferson planted maple trees at **Monticello** so that he could produce maple sugar.

Maple sap runs clear. When the sap is boiled, the water in it evaporates until pure maple syrup remains.

Sap can be boiled beyond the syrup stage to make **maple butter**, **maple taffy** or **maple sugar**.

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