



**20 YEARS IN JAIL FOR A CRIME HE DIDN'T COMMIT**

# Convictions questioned

Richard wiped at his face and smiled as a judge threw out his conviction in a 1996 New York City shooting that happened while he says he was in Florida. On Wednesday, after 20 years in prison for a crime he didn't commit, Richard Rosario walked out of jail a free man. Thirteen alibi witnesses confirmed he was in Florida. It's the culmination of one-too-many legal sagas in which NYC court convictions are being questioned. **X3**



- MOVIES: BATMAN V SUPERMAN: DAWN OF JUSTICE
- BOOKS: MRS. HOUDINI BY VICTORIA KELLY
- MUSIC: PATCH THE SKY BY BOB MOULD
- WINE: THE QUINTESSENCE OF JAPAN IV
- FOOD: SENSATIONAL CHARACTERISTICS

**DRIVE IN**

Jake Coyle, AP Film Writer

**WORLDS COLLIDE IN 'BATMAN V SUPERMAN'**

Zac Snyder's thundering and grim "Batman v Superman: Dawn of Justice" offers the kind of blunt, mano-a-mano faceoff usually reserved for Predators, Godzillas and presidential candidates. And just as has often been said of this election year, "Batman v Superman" takes a once almost charming tradition and plunges it into the gutter. Long gone are the telephone booths, corn fields or any other such tokens of innocence. And given the prevailing climate, Snyder may have judged the rock'em-sock'em moment wisely. Gentlemen, keep your fists up and your capes neatly tucked. "Batman v Superman," as heavy and humorless as a Supreme Court decision, is an 18-wheeler

of a movie lumbering through a fallen world. It hurtles not with the kinetic momentum of "Mad Max: Fury Road" nor the comparatively spry skip of a Marvel movie, but with an operatic grandeur it sometimes earns and often doesn't. This is "Paradise Lost" for superheroes. It twists and grinds two of the most classic comic heroes, wringing new, less altruistic emotions out of them until their dashing smiles turn to angry grimaces. After a handsome, impressionistic montage of Batman's iconic childhood, the film picks up where Snyder's Superman reboot "Man of Steel" left off but from a different perspective. Bruce Wayne (Ben Affleck) is driving through the falling

debris of Metropolis while Superman (Henry Cavill) careens carelessly above. Snyder has channeled the backlash over the high death-toll finale into Wayne, who bitterly watches Superman from the dust-filled air on the ground - a cheap evocation of Sept. 11 designed to add solemnity where there isn't any. Months later, the two are still distrustfully circling each other. Snyder, working from a script by Chris Terrio ("Argo") and David Goyer ("Man of Steel"), delves into their opposite natures: one a godlike power from another planet who favors primary colors, the other a well-equipped human prone to a darker palette. At a party thrown by Lex Luthor (the badly miscast Jesse Eisenberg), the billionaire-inventor who's secretly weaponizing Kryptonite, their two alter-egos are surprisingly passive aggressive. Kent, the reporter, queries Wayne about "the bat vigilante problem," while Wayne, citing the laudatory coverage of Superman in the Daily Planet, voices his distaste for "freaks who dress like clowns." Both are combating a new environment for superheroes best articulated by none other than astrophysicist Neil DeGrasse Tyson, who, on TV, describes supermen as altering man's assumed supremacy in the universe like Copernicus' discoveries did. "We're criminals, Alfred," Batman, fresh from torturing a foe, tells his butler (Jeremy Irons, adding an icy flare to the character). "We've always been criminals." Luthor's plot gradually brings the heroes into the same orbit, along with Wonder Woman (Gal Gadot). But it's the genuine rigor of Snyder's engagement with the psychology of Super-



Ben Affleck (left) and Henry Cavill in a scene from, "Batman v Superman: Dawn of Justice"

man and Batman that keeps the film grounded and the rivalry plausible. Seeing the two warp toward villainy may be a trick, like "Seinfeld's" Jerry and Kramer switching apartments, but "Batman v Superman" is serious about contemplating the curious positions these all-powerful beings occupy in a world that has grown to resent their might. It's in some ways an ideal film for Snyder, an exceptionally un-subtle filmmaker with the sensibility of a car crash. But as the director of "300," he knows his way around a ramming collision. And unlike Marvel films, DC Comic adaptations have, for better (Christopher Nolan's "Dark Knight" trilogy) and worse ("Man of Steel"), been works of distinct directors. Snyder's command is less sure when it comes to, well, normal life. "Batman v Superman"

would rather spend its lengthy running time in the throes of myth than somewhere like the offices of the Daily Planet, where the eminently pert Amy Adams (Lois Lane) breezes in and out. As for the much discussed casting of Affleck, Keaton and Bale have little to worry about. But Affleck is a worthy heir to the part, albeit with a chin that's a dead giveaway in the suit. If anything, there's only so much room for individual performance here; when armored, Affleck's already beefed-up Batman looks like a tank. There's an elemental fun in positing the winners of superhero square offs. Is the Flash faster than Superman? Is Aquaman or Wonder Woman the better tipper? Is everybody just kind of weirded out by the Silver Surfer?

Such debates are predicated on their inherent silliness, something the self-serious "Batman v Superman" ignores. Snyder's task is considerable in that he's marrying the realistic crime world of Batman and the more fantastical realm of Superman, plus providing the requisite cameos (including Jason Momoa's Aquaman and Ezra Miller's Flash) to tease movies to come. But what's there to fight about anyway? The most important battle was already decided: Batman, long our favorite, already has top billing.

**"Batman v Superman: Dawn of Justice,"** a Warner Bros. release, is rated PG-13 by the Motion Picture Association of America for "intense sequences of violence and action throughout, and some sensuality." Running time: 151 minutes. ★★☆☆

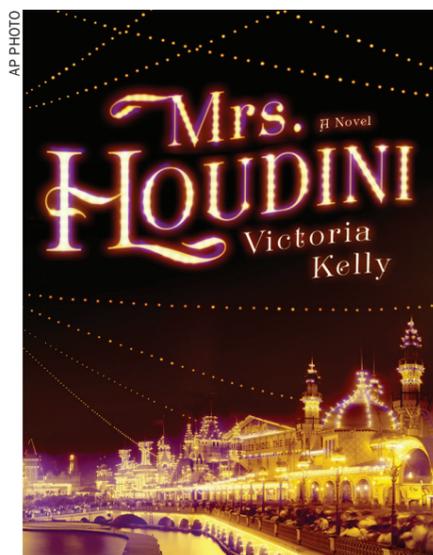


Gal Gadot (left) and Ben Affleck

**BOOK IT**

**'MRS. HOUDINI' OFFERS READERS A ROLLICKING RIDE**

Set in the first half of the 20th century, Victoria Kelly's debut novel, "Mrs. Houdini," is a marvel that gallops through time and space. Based on the true story of illusionist Harry Houdini and his wife, Bess, it vibrates with plot-driven energy, unforgettable characters and unpredictable twists. Kelly says she was inspired to write the novel when, on Halloween, the anniversary of Harry Houdini's death, she learned about his widow's attempts to contact his spirit. She then undertook massive research into their lives, work and relationship. What she produces in "Mrs. Houdini" is an engaging portrait of an unexpectedly modern partnership — business and personal. "Mrs. Houdini" offers a rollicking ride from a Coney Island music hall and a traveling circus in the 1890s to Hollywood and Atlantic City, New Jersey, in the 1920s. It's a ghost story, a love story and a great tale of suspense. Learning that Kelly is a poet will come as no surprise as readers get swept up in her gorgeous word choices and lyrical prose. She describes looking out a hotel lobby window at a snowy landscape: "Harry looked, too, searching the emptiness as if waiting for a parade of spirits to march into view, dissol-

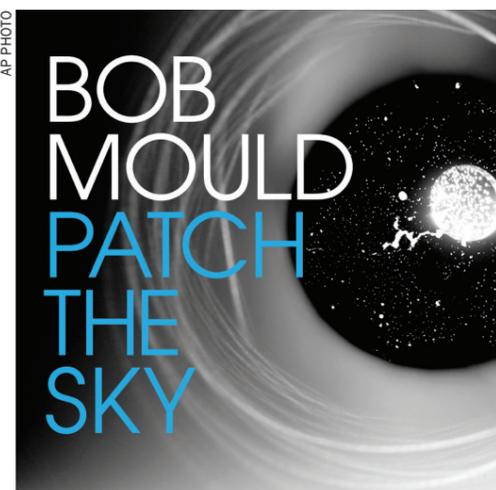


"Mrs. Houdini" (Atria), by Victoria Kelly

ving like icicles into the frozen earth." Without a single misstep, "Mrs. Houdini" is a pure delight from the first page to the last. **Kim Curtis, AP**

**TTUNES**

**BOB MOULD DEEPENS THE SEARCH ON 'PATCH THE SKY'**



Bob Mould, "Patch the Sky" (Merge Records)

Bob Mould says "Patch the Sky" is the darkest and catchiest album he's made recently ("Silver Age" and "Beauty & Ruin" are the others in this cycle) and he's right on both counts. "The words make you remember, the music makes you forget," Mould says about the adversity he's gone through, including "more death, relationships ending, life getting shorter." Without sounding forced, the happy/sad contrast between melodies and lyrics puts a roll cage around the listener and makes it possible to survive sentiments like "It's the end of things, the end of everything" on "The End of Things" and "A complicated grief, I need to find relief" on "Hands Are Tied," and avoid getting crushed through the record's 42 minutes. Joined again by drummer Jon Wurster and bassist Jason Narducy, Mould expertly layers the guitar distortion into a heaviness which would sound convincing even unplugged. Still, it's an appreciated respite when Mould eases back on "Losing Sleep," whose intensity is more Echo & the Bunnymen than Husker Du or Sugar. A couple more like that would have been welcome. As it is, Mould is a pioneer of self-exploration and "Patch the Sky" is a rewarding listen if you are able to withstand the intensity of the search.

**Pablo Gorondi, AP**

NEWS OF THE WORLD

Jennifer Peltz, AP, New York

# Thirteen alibi witnesses, 20 years in prison - and now, freedom

When questioned about a murder, Richard Rosario named 13 people he said could back an alibi 1,000 miles long. But he spent 20 years in prison before the conviction was overturned, freeing him — at least for now.

Rosario wiped at his face and smiled yesterday [Macau time] as a judge threw out his conviction in a 1996 New York City shooting that happened while Rosario says he was in Florida. Both his lawyers and prosecutors now agree his then-attorneys didn't do enough to track down Rosario's alibi witnesses and enlist them in his defense. "I've been in prison for 20 years for a crime I didn't commit," said Rosario, who had lost multiple appeals. "My family didn't deserve this. I didn't deserve this, and nor did the family of the victim."

Rosario hasn't been cleared: Bronx District Attorney Darcel Clark agreed to recommend dismissing his conviction, but not the charges themselves, while she reinvestigates the killing of 17-year-old Jorge Collazo, also



Richard Rosario (center) is joined by his lawyer Rebecca Freedman as he smiles while his handcuffs are removed in court before his conviction is overturned

Prosecutors have disavowed over 25 convictions from NYC's high-crime 1980s and '90s in the last five years

he listed over a dozen people he said had seen him there. Police didn't contact those people, according to Rosario's current lawyers. And his own court-appointed attorneys at the time didn't fully explore the alibi witnesses, either.

After phoning the witnesses proved difficult, his initial attorney, Joyce Hartsfield, got a judge's OK to pay to send a private investigator to Florida but then never dispatched the investigator, according to a 2010 appeals court decision. Another lawyer, Steven Kaiser, took over before Rosario's trial, mistakenly thought the court had nixed funding for the investigator's Florida trip and didn't pursue it further.

Kaiser said that he was "absolutely thrilled" at Rosario's release but declined to comment further. Hartsfield didn't immediately respond to phone and email messages.

The couple who said they'd hosted Rosario testified at his trial and said they had good reason to remember his presence and other details from the day of Collazo's killing: Their first child was born the next day. But the trial prosecutor urged jurors to discount them because of their friendship with Rosario.

During Rosario's appeal, a judge said additional alibi witnesses wouldn't have added significantly to his defense. Rosario's lawyers argue otherwise, noting that some of the witnesses weren't close with Rosario and so might have been more difficult to discredit. Several of them did ultimately participate in the case, testifying at an appellate hearing in 2004.

For now, Rosario headed home Wednesday with his wife and their two children, both born before he was arrested. He declined to talk about his case as he left court.

Instead, he called for freeing other people who are fighting their own convictions.

I've been in prison for 20 years for a crime I didn't commit. My family didn't deserve this.

RICHARD ROSARIO

called George Collazo. Prosecutors could ultimately decide to retry Rosario or to drop the charges.

"A modicum of justice has occurred today," said one of his lawyers, Glenn Garber of the Exoneration Initiative. But "he's not been fully vindicated, and we hope he will be soon."

Rosario's release came two months after Clark succeeded 27-year DA Robert Johnson and days ahead of a planned release of a "Dateline" digital series

on NBCNews.com on the case. It adds to a roster of over 25 convictions from New York City's high-crime 1980s and '90s that prosecutors have disavowed in the last five years.

Rosario's attorneys called his case an illustration of unreliable eyewitness testimony, bungled defense and the difficulty of fighting a guilty verdict.

Collazo's sister, however, said her family was stunned at Rosario's release and remains convinced of his guilt.

"All we want is the truth, and it is time that Richard give up the cries of innocence and confess," Guanica Collazo said by email. Rosario, now 40, was arrested after two witnesses identified him from a police photo book as the man who'd shot Collazo in the head after an exchange of words on a Bronx street on June 19, 1996. No forensic or physical evidence tied Rosario to the crime.

He said he'd been staying with friends in Deltona, Florida, and



Richard Rosario (center) and his lawyers Glenn Garber (right) and Rebecca Freedman, of the Exoneration Initiative, listen as a judge overturns Rosario's conviction



Richard Rosario (center) is joined by his daughter Amanda (right) and wife Minerva as he leaves Bronx state Supreme Court

**WORLD OF BACCHUS**

Jacky I.F. Cheong



**KAMOIZUMI NAMA JUNMAI GINJO**

Made with rice at 58% polishing ratio. Transparent clear with beige hues, the floral nose offers honeydew, rock sugar and ginger blossom. Medium-bodied at 15% with a delicate texture, the refreshing palate delivers loquat, chive and mochi, leading to a sweetish finish. Best served chilled.



**KAMOIZUMI SHUSEN JUNMAI GINJO**

Made with rice at 58% polishing ratio. Light citrine with pale marigold reflex, the potent nose furnishes chive, daffodil and cured meat. Medium-full bodied at 16% with a sturdy texture, the bucolic palate supplies hami melon, rice bran and seawater, leading to a saline finish. Can be served chilled, at room temperature or warm.



**KAMOIZUMI ZOKA JUNMAI**

Made with rice at 68% polishing ratio. Transparent clear with yellowish hues, the candid nose presents longan, leeks and paperwhite. Medium-full bodied at 15% with an oily texture, the piquant palate provides pitaya, daikon and rich cracker, leading to a spicy finish. Can be served chilled, at room temperature or warm.



**KAMOIZUMI KOJYU DAIGINJO**

Made with rice at 35% polishing ratio. Translucent clear with beige hues, the airy nose effuses honeydew, springwater, wet stone and frangipane. Medium-bodied at 17% with a weightless texture, the graceful palate emanates mirabelle, sweet ginger, rice sponge and jasmine, leading to a pristine finish. Best served chilled.

**The Quintessence of Japan IV**

(Continued from "The Quintessence of Japan III" on 4 March 2016)

Although independently conceived, Japanese sake classification and German wine classification bear an uncanny resemblance to each other. Whereas the latter anchors to must weight and minimum alcohol level, the former hinges on rice polishing ratio and whether or not brewer's alcohol is added, in a way that is loosely similar to chaptalisation. The practice of adding brewer's alcohol probably began in the 17th century, when tojis (brewmasters) discovered that adding small amounts of alcohol helps extracting flavours and enhancing mouthfeel. Due to food shortages during WWII, the practice became necessary rather than optional. To this day, a clear majority of sakes is still produced with added brewer's alcohol. Those that do not contain added brewer's alcohol belong to the junmai (pure rice) category. In ascending order, the basic level is called futsu-shu (ordinary sake), equivalent to German Qualitätswein. Corresponding to German Prädikatswein is tokutei meisho-shu (specifically designated sake), and that is where complexity increases exponentially. In the German wine classification system, there are 5 designations: Kabinett, Spätlese, Auslese, Beerenauslese and Trockenbeerenauslese. In the Japanese classification system, there are 4 designations: honjozo-shu (house brewed sake) / junmai-shu (pure rice sake), tokubetsu honjozo-shu (spe-

cial house brewed sake) / tokubetsu junmai-shu (special pure rice sake), ginjo-shu (special brew sake) / junmai ginjo-shu (pure rice special brew sake) as well as daiginjo-shu (very special brew sake) / junmai daiginjo-shu (pure rice very special brew sake). For conciseness, the stem "-shu" is often omitted. The higher the level, the lower the rice polishing ratio, and generally the higher the price. Somewhat counterintuitively, sake competitions in Japan tend to judge daiginjo rather than junmai daiginjo, since the production and application of brewer's alcohol reflect an additional aspect of the brewmaster's skills. As far as breweries are concerned, futsu-level sakes are the workhorse and economic mainstay, whereas tokutei meisho-level sakes are akin to demonstrations of quality and skills, or indeed works of art. Established in 1912 in Higashiroshima, Hiroshima, Kamoizumi is a standard-bearer of junmai sakes. Most of its fine produce, often lightly-coloured, is brewed without using carbon filtration to preserve natural flavours, hence its distinctive style.

To be continued...

To discover the charm of Japanese sake, contact Mr John Ng of Agência Superar; E: john@superar.com.mo; T: 2871 9978; F: 2871 7936; A: Rua dos Pescadores 76-84, Edifício Industrial Nam Fung Bloco II, Andar 4G.

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



**JADE ORCHID**  
Mon - Sun  
11:00am - 3:00pm & 6:00pm - 11:00pm  
Mezzanine Floor, Harbourview Hotel, Macau  
Fisherman's Wharf  
T: (853) 8799 6315 | (853) 8799 6316

**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



**PRAHA RESTAURANT**  
Mon - Sun  
6:30am - 00:00am  
Mezzanine Floor, Harbourview Hotel, Macau  
Fisherman's Wharf  
T: (853) 8799 6606

**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



**AFRIKANA**  
Monday to Sunday  
6:00pm - 3:00am  
Location : AfriKana, Macau Fisherman's Wharf  
Telephone Number : (853) 8299 3678

**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

**WESTERN**

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

**THAI**



**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**  
Macao Fisherman's Wharf  
Edf. New Orleans III  
Macao



**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 Tuesday: 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**

**SENSATIONAL CHARACTERISTICS**

This April, MGM MACAU's signature French bistro Aux Beaux Arts brings the sensational milk-fed lamb from the Basque Valley, the soul of the Pyrénées-Atlantiques in the southwest region of France to Macau. The lambs are fed on the mother's milk only, and the exclusive diet gives the meat its unique characteristics. As the lambs graze on the most flourishing meadow in springtime, the baby lambs thrive during this season. The meat is tender and delicate, with an exceptional taste and aroma. The diet influences the color of the meat, which is light pink. Elie Khalife, Chef de Cuisine, showcases his creativity using the finest cuts of shoulder, rack and. In haute cuisine, Parmentier consists typically of a mixture of potato and braised meat. Elie's braised lamb shoulder served in Parmentier with potato mousseline, potato allumette and green salad presents the shoulder meat with four layers of surprising mouthfeel. The collagen slowly melts into the broth and infuses the distinctive flavors as the meat tenderizes. A touch of crispy potato allumette, handpicked green salad are added on top of

the creamy potato mousseline and melt-in-mouth meat blended with alluring maroon colored reduction sauce. Another delight is the roasted lamb rack with crust and served with chick pea puree, warm vinaigrette and lamb lollipop. The tender texture of the lamb is expressed through a color palette that is inviting and flavorful. The rack is coated in an aromatic crust of finely chopped garlic and herbs. A contemporary touch is added to this classic French meal by accompanying chick pea puree and warm vinaigrette made with diced tomatoes, shallots, herbs and pequinillo peppers. An appealing smoky tang is enhanced by the roasted pepper dressing. Moreover, the dish is accompanied with minced lamb pan-fried into lollipop shape. Chef Elie blends the stuffed Mediterranean lamb saddle served with white beans and salad with cultural elements. The slow-cooked lamb saddle is stuffed with tomatoes, mushroom, basil and pine nuts. It's moist on the inside, while having a nice brown grilled crust on the outside, beautifully displayed on a delicious bed of white beans in garlic tomato sauce.



**WHAT'S ON**



**TODAY (MAR 25)**

MACAU FOUNDATION PRESENTS PERFORMANCE FOR THE CITIZENS - "REFLECTIONS"

Let the beauty and sorrow of destiny be poured out through physical language, re-enacting the emotions and memory intertwined between two cities.

Waves surged by revolving and stepping, while echo vibrated by clapping beats, calling memory of the ocean, savoring the emotions buried long time ago. Let dance purify our spirit, recognizing our true selves through reflections from others, inter-relating or not, re-enacting the stories tangled between these two cities by the sea.

TIME: 8pm

DATE: March 25-26, 2016

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

ADMISSION: MOP120

ORGANIZER: Stella & Artists

ENQUIRIES: (853) 2870 0699

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

TICKETING: (853) 2855 5555

<http://www.macauticket.com>



**EASTER CONCERT**

This year, Macau Orchestra's annual Easter Concert has invited distinguished conductor Peter Tiboris, who has performed frequently in the Carnegie Hall, to present the audience with Ludwig van Beethoven's Mass in C Major.

The programme includes Schubert: Stabat Mater, D. 175, Schubert: Tantum ergo, D. 962 and Beethoven: Mass in C Major Op. 86.

Tickets will be distributed one hour before the performance at the concert venue. Distribution is limited to a maximum of 2 tickets per person.

TIME: 8pm

VENUE: St. Dominic's Church

Admission with free ticket

ORGANIZER: Macau Orchestra

ENQUIRIES: (853) 8399 6699

<http://www.icm.gov.mo/ochm>

**TOMORROW (MAR 26)**

WHERE THE WORLD HERITAGE SHINES – PHOTOGRAPHY EXHIBITION OF THE HISTORIC CENTRE OF MACAU

The exhibition features 100 photographs of the world heritage listed Historic Centre of Macau taken

by local photographer Chan Hin Io, revealing the beauty and vitality of Macau's cultural heritage and showing the charm of this small city through various angles.

The photography works in this exhibition offer new perspectives of the city's World Heritage sites, including photographs taken from high altitude and long distance, taken through different angles and shooting times, which allow the public to get to know the Historic Centre of Macau through the eyes of Chan Hio Io and the vicissitudes it went through.



TIME: 10am-8pm

UNTIL: April 16, 2016

VENUE: Old Court Building, Avenida da Praia Grande, Macau

ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau & Macau & Cultural Heritage Reinventing Studies Association

ENQUIRIES: (853) 8504 0802

<http://www.icm.gov.mo/cn/Default.aspx>



**SUNDAY (MAR 27)**

2ND MACAU PRINTMAKING TRIENNIAL

As one of the four great inventions of ancient China, it is well-known that printing has had a historical significance. The art of printmaking which can trace its history to over a thousand years ago is therefore of great importance and has become a prevailing artistic medium nowadays. To promote printmaking art, in succession to the first eminent Macau Printmaking Triennial, the Cultural Affairs Bureau of Macau S.A.R. will present its second edition in Autumn 2015. The Triennial seeks to provide an overview of the latest aspects and innovations of contemporary printmaking throughout the world. As a platform for printmaking experts from various countries, it also offers great opportunities to encourage exchange and advancements in the genre of printmaking.

TIME: 10am-7pm

(No admission after 6:30 pm, closed on Mondays)

UNTIL: April 10, 2016

VENUE: Macau Museum of Art, Av. Xian Xing Hai, s/n, NAPE

ADMISSION: MOP5

(Free on Sundays and public holidays)

ENQUIRIES: (853) 2836 7588

ORGANIZER: Cultural Affairs Bureau

<http://www.triennialmacau.com>



**MONDAY (MAR 28)**

HEART CARVING - XUE YIHAN'S SCENES OF MACAU PRINTMAKING EXHIBITION

This exhibition includes 30 priceless Macau-related prints by Xue Yihan which unveil images of bygone days. Xue Yihan (1937-2008), leader of the South China Sea fine arts school, began his printmaking activity in 1957, producing from that time several works portraying sailors enlisted in the Navy and participating often in military exhibitions throughout the country in all provinces. In the 1990s, he came to Macau several times, where he created works that, through a skilled technique of colour print in boards that allowed him to insert delicate colours into his designs, reveals a unique vision and style.

TIME: 12pm-8pm (Tuesdays to Sundays); 3pm-8pm (Mondays, open on public holidays)

UNTIL: April 22, 2016

VENUE: Albergue SCM, Calçada da Igreja de São Lázaro No.8, Macau Gallery A2

ADMISSION: Free

ENQUIRIES: (853) 2852 2550 / 2852 3205

ORGANIZER: Albergue SCM



**TUESDAY (MAR 29)**

ACADEMY OF ST. MARTIN IN THE FIELDS (U.K.)

The programme will open with two iconic pieces by Mozart, the superb Haffner Symphony and the majestic Piano Concerto No. 25 delivered by the skilful hands of Angela Hewitt a master pianist who will be revisiting Macau after her recital at CCM back in 2008. The concert will close to the sound of Bizet's vibrant Symphony in C Major, a composition demanding the virtuosic performance that made the Academy's name.

TIME: 8pm

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

ADMISSION: MOP180, MOP280, MOP380, MOP480

ORGANIZER: Macau Cultural Centre

ENQUIRIES: (853) 2870 0699

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

Ticketing: (853) 2855 5555

<http://www.macauticket.com>



**WEDNESDAY (MAR 30)**  
ONE CENTURY OF AUSTRIAN ART 1860-1960

The exhibition compiles the masterpieces of the iconic Austrian artists of the 19th and 20th Centuries, including prominent figures like Gustav Klimt, Egon Schiele and Oskar Kokoschka. Through these works, not only can we discern Austrian artists' aesthetic philosophy and cultural background but also glimpse the development of modern European art as well as the social, environmental and historical advancement over the century. Assorted exhibits will be displayed, including drawings, sketches, oils, crayon paintings and watercolours, etc., with themes varying from portraits to landscapes to still life.

TIME: 10am-7pm  
(Closed on Monday, no admission after 6:30 pm)  
UNTIL: April 3, 2016  
VENUE: Macau Museum of Art,  
Av. Xian Xing Hai, s/n, NAPE  
ADMISSION: Adult MOP5  
(Free admission on Sundays and public holidays)  
ENQUIRIES: (853) 8791 9814  
ORGANIZER: Macau Museum of Art  
<http://www.mam.gov.mo>



**THURSDAY (MAR 31)**  
THE CHARMS OF FLOWERS – EXHIBITION OF  
TRADITIONAL CHINESE FLOWER ARRANGEMENT

As an art form for more than 3,000 years, traditional Chinese flower arrangement is regarded as the origin of Oriental floral arrangement with profound influence. To promote this cultural essence of China, Jao Tsung-I Academy and the Macau Academy of Flower Arrangement Designer jointly present The Charms of Flowers – Exhibition of Traditional Chinese Flower Arrangement. Featuring assorted seasonal blossoming flowers exquisitely arranged in six types of traditional Chinese containers, this exhibition gracefully presents the unique charm of the art of flower arrangement, and provides the visitors with a better understanding of this valuable Intangible Cultural Heritage in China, in a direct yet aesthetic way.

TIME: 10am-6pm (no admission after 5:30 pm,  
closed on Mondays, open on public holidays)  
UNTIL: July 31, 2016  
VENUE: Avenida do Conselheiro Ferreira de  
Almeida, No. 95 C-D, Macau  
ADMISSION: Free  
ENQUIRIES: (853) 2852 2523  
ORGANIZERS: Cultural Affairs Bureau & The Macau  
Academy of Flower Arrangement Designer  
<http://www.ajti.gov.mo>

# Sands WEEKEND



**JOLIN TSAI <PLAY> WORLD TOUR 2016 - MACAO**  
**8pm, 30 April (Saturday)**

**Cotai Arena**

Pop diva Jolin Tsai has been praised for her use of cutting edge special effects, amazing stage production and spectacular costume designs. The show takes place with an elaborate stage setup that sees Tsai move through a range of costumes and settings, including as Medusa, the Greek mythological character with snakes for hair. The stage also transforms into a Chinese inn, a European-style cabaret and an enchanting underwater world where Tsai dresses as a Mermaid. This is a musical spectacle you won't want to miss.

Tickets: From MOP/HKD280, call reservations +853 2882 8818  
[cotaiticketing.com](http://cotaiticketing.com)



**SHREK THE MUSICAL – THE BROADWAY  
SMASH HIT SHOW**

**22 July - 7 August**

**The Venetian Theatre**

SHREK The Musical, the smash hit show from New York's Broadway, brings the hilarious story of everyone's favourite ogre to life on stage. During its Broadway run, SHREK The Musical played over 500 performances, garnered eight 2009 Tony Award nominations. Now the hit stage version is coming to Macao this summer. One show daily on Tuesday to Friday, two shows daily on Saturday and Sunday.

Tickets: From MOP/HKD180, call reservations +853 2882 8818  
[cotaiticketing.com](http://cotaiticketing.com)



**FABULOUS EASTER FEAST**

**25-28 March**

**Bambu, The Venetian Macao**

Celebrate Easter at Bambu with traditional hot-cross buns and fun Easter eggs. Visit our Asian buffet this Easter holiday.

Time: Lunch: 11pm-3pm | Dinner: 6pm-10pm  
Adult: MOP228 (Lunch)/MOP298 (Dinner)  
Child: MOP115 (Lunch)/MOP148 (Dinner)  
Reservations +853 8118 9990



**MACAU LOVES LOCAL**

**Daily until 31 March**

**Sands Resorts Cotai Strip Macao**

Show Your Card And Save!

Simply present your Macao ID at any of our resorts and be instantly rewarded and delighted with extraordinary special offers crafted exclusively for you and your family. From the non-stop thrills of concerts at Cotai Arena, family attractions to relaxing spas and dining at Michelin-starred restaurants. Sands China is giving away over 1,400 free gondola rides and more than 1,000 Shrekfast tickets, and will host a daily lucky draw which includes prizes such as free hotel stays and food and beverage gift vouchers. There are free offers and discounts galore, including deals on Cotai Water Jet.

For details visit [www.venetianmacao.com/promotions/macau-loves-locals.html](http://www.venetianmacao.com/promotions/macau-loves-locals.html)



澳門金沙度假區  
**Sands**  
RESORTS  
COTAI STRIP MACAO



# WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

# MONGOLIA

About the size of Alaska, Mongolia began as a 13th-century empire ruled by Ghengis and Kublai Khan. This country has a harsh climate, with very little rainfall and extreme temperature variations. Its winters are long and cold.



Nomadic Mongolians traditionally keep eagles as pets, and many hunt with them.



The Mongolian national flag was adopted in 1992. It has three vertical bands of red, blue and green. The Soyombo symbol on the flag, created in 1686, is Mongolia's national symbol.

## What's in a name?

The word **Mongolia** is derived from the word **Mongol**, which comes from the word "mong," meaning "brave."

Ninety percent of the population speaks Mongolian. This language has its own unique alphabet and is also spoken by many people in northern China.

## Way back when

In A.D. 1206, Mongolian tribes were united by a warrior named Temujin, who became known as Genghis Khan. He and his successors conquered most of Asia, the Middle East and Russia.

The Mongolian Empire began to weaken in the 14th century.

In 1691, the Manchus, founders of China's Qing Dynasty, conquered Mongolia. Mongolia was a province of China between 1691 and 1911, and from 1919 to 1921.

Russia encouraged Mongolian nationalism, and the country declared its independence from China in 1911. Mongolia became a communist People's Republic under Soviet influence in 1924.

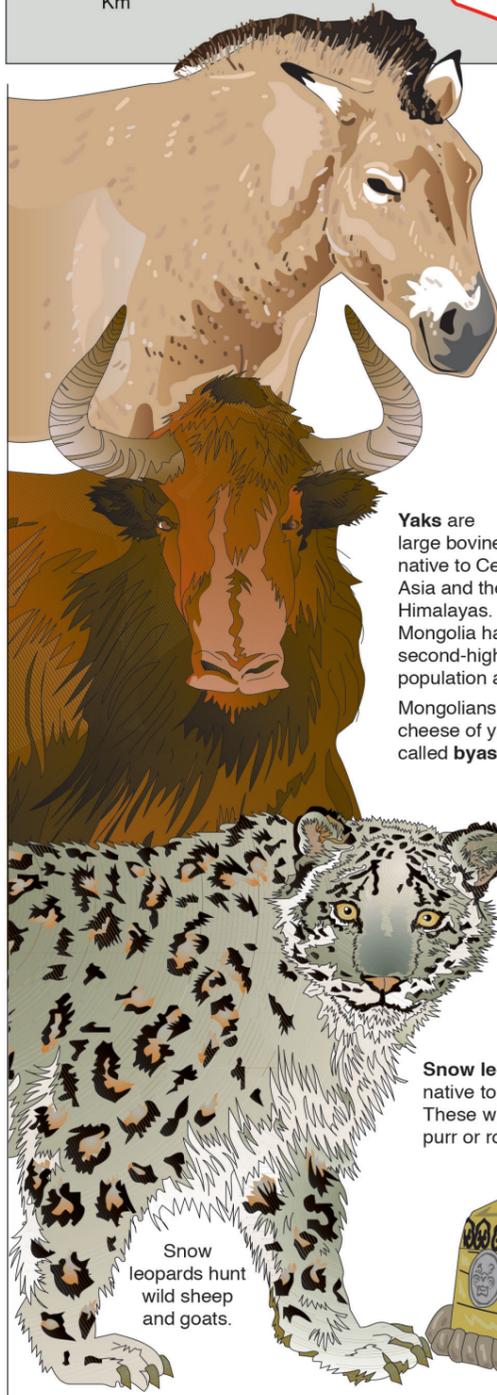
For decades, Mongolia was caught in a tug of war between the Soviet Union and China.

Mongolia joined the UN in 1961. In 1983, under Russian influence, Mongolia expelled many of its ethnic Chinese citizens.

The U.S. and other nations did not recognize Mongolia as a formal country until 1987. In the late 1980s, Mongolia saw many large-scale, pro-democracy protests. The first democratic presidential election was held in 1993.

Since its transition to a multi-party system and a market economy, Mongolia has been growing steadily.

SOURCES: World Book Encyclopedia, World Book Inc.; CIA World Factbook; www.infoplease.com; http://www.mongolia-travel-guide.com; http://asianhistory.about.com

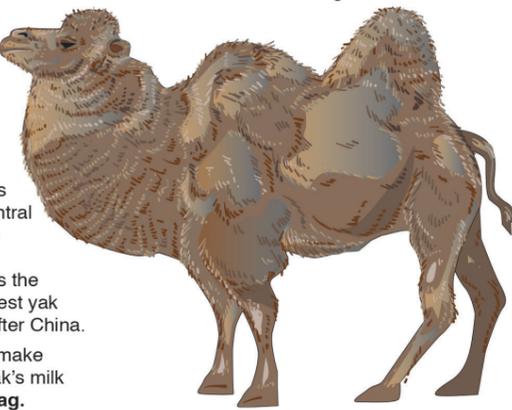


The stocky and solid **Mongolian takhi wild horse** (also known as Przewalski's horse) was native to Central Asia and the Gobi Desert. Today, these horses can only be found in captivity and small breeding populations in Mongolia and China.



This **state emblem** was adopted in 1992 after the fall of the Communist government.

**Yaks** are large bovines native to Central Asia and the Himalayas. Mongolia has the second-highest yak population after China. Mongolians make cheese of yak's milk called **byaslag**.



The **bactrian camel** has two humps and is native to Mongolia. This camel has a high tolerance for cold, drought and high altitudes and has been used as a pack animal since ancient times.

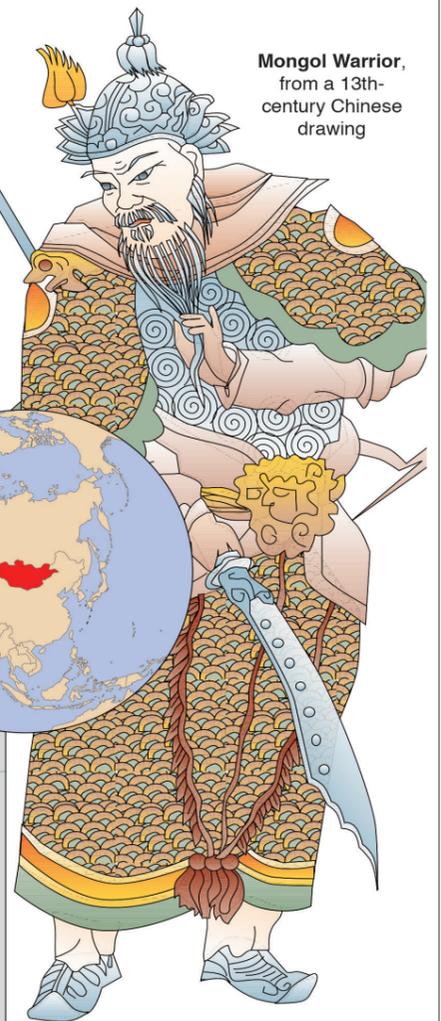


**Gerbils**, also known as desert rats, are found in the wilds of Mongolia.

**Snow leopards** are native to Mongolia. These wild cats cannot purr or roar.

A **ger**, also known as a **yurt**, is a portable round tent still used by about 30 percent of the people in Mongolia.

**Snow leopards** hunt wild sheep and goats.



**Mongol Warrior**, from a 13th-century Chinese drawing



## Just the facts

<b>Total area</b>	603,909 sq. mi. (1,566,000 sq. km)
<b>Population</b>	3,042,511
<b>Capital city</b>	Ulaanbaatar
<b>Highest elevation</b>	Mount Khuiten 14,350 ft. (4,374 m)
<b>Lowest elevation</b>	Hoh Nuur 1,837 ft (560 m)
<b>Agriculture</b>	Wheat, barley, vegetables, sheep, goats, cattle, camels, horses
<b>Manufacturing</b>	Food and beverages, animal products, cashmere and natural fibers
<b>Mining</b>	Coal, copper, fluorspar, tin, tungsten and gold
<b>Monetary unit</b>	Tugrik

## Did you know?

The capital city of **Ulaanbaatar** was once a nomadic monastery that moved three times a year. Ulaanbaatar is the coldest and windiest national capital on Earth. "Ulaanbaatar" translates as "red hero."

Mongolia has many salt lakes. The Gobi Desert was once a sea, and many marine and dinosaur fossils can be found there.

Mongolian lakes and rivers contain more than 75 unique fish species. Mongolia has 13 times more horses than humans, and sheep outnumber humans 35 to 1. Mining is a major industry in Mongolia, and minerals represent more than 80 percent of Mongolia's exports, a number that is expected to grow.