

## **DRIVE IN**

**Lindsey Bahr, AP Film Writer** 

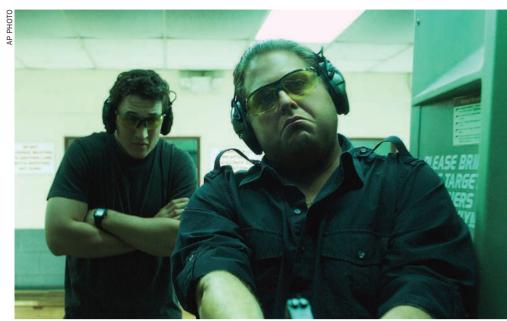
# 'WAR DOGS' TELLS A CRAZY STORY OF YOUNG ARMS DEALERS

War Dogs " is too good of a true story not to get the Hollywood treatment, even if the end result doesn't entirely do justice to the moral ambiguities and larger geopolitical implications of one of the craziest hustles in modern American history.

Essentially, in 2007, a couple of 20-something stoners from Miami Beach landed a nearly USD300 million contract from the Department of Defense to supply ammunition to the Afghan military. And, unbeknownst to the U.S. government at the time, many of the supplies they were selling were over 40 years old, manufactured in China and basically unuIt's an absolutely insane story of the ambition, delusion and megalomania of a few young strivers who managed to find a lucrative place in the international arms game. The events have been chronicled extensively in the press over the past eight years, including by journalist Guy Lawson, whose Rolling Stone article "The Stoner Arms Dealers" and book became the basis for the film.

Director and co-writer Todd Phillips, best known for chest-thumping comedies like "The Hangover" trilogy, reaches beyond his comfort zone to tell this complicated and fraught tale. The film struggles to find the right tone, and instead of consistency goes for a more disjointed kitchen-sink approach that juggles satire, bro fantasy and high-stakes thriller with varying results. Miles Teller stars as David Packouz, a struggling massage therapist who takes up with Efraim Diveroli (Jonah Hill) in a moment of desperation. A much shadier figure but a childhood friend nonetheless, Efraim has the plan to game the government contracts system and make a few bucks from the war.

David gets to play the family guy who just wants to provide for his beautiful partner Iz (a one-note Ana de Armas) and newborn daughter. The audience has to care about someone after all, and it was never going to be Efraim,



Miles Teller (left) and Jonah Hill in a scene from, "War Dogs"

a schemer who fetishizes "Scarface," money, women and guns, and who goes from general creep to all out sociopath as the film progresses. Hill makes him sleazy to the core, with a hyena-like laugh that will make your skin crawl (possibly out of embarrassment).

As with so many of these fast-rise-and-faster-fall stories, at first David and Efraim are having a "Hangover"-style blast — running from armed militia in Iraq to hand deliver Italian guns to an American outpost, and doing cocaine in the clubs with South Beach babes all around. The tone in this first part feels almost a little too light-hearted and gleeful for the subject matter. Are we supposed to think of these dudes as subversive heroes and delight alongside them in the money, the drugs and the adrenaline of engaging in something so risky? It's never quite clear.

Things do get substantially darker (and more over the top) when the guys take on the \$300 million contract that will eventually be their downfall. This is where the film, and Teller in particular, really come alive focusing more on the practicalities and headaches of the illegal business of repackaging the Chinese munitions. Bradley Cooper has a small role as a mob-like, blacklisted arms

dealer in this section, too.
"War Dogs" seems to want to be everything from "The Social Network" to "The Big Short" and while it flirts with moments of greatness, the script just can't compete with the brains of those other films. Or maybe that's because the audience is getting the story straight from David, whose real-life version has a cameo in the film and is far too valorized to be believable.

In the end, this rendition of Efraim and David's wild story probably plays a lot like the movie version they would be likely to fantasize about. It's an entertaining lark when it could have been a shattering indictment - of America, of these dudes and the military industrial complex.

"War Dogs," a Warner Bros. release, is rated R by the **Motion Picture Association of** America for "language throughout, drug use and some sexual references." Running time: 114 minutes.



## **BOOK IT**

# SCHUMER KEEPS IT REAL IN 'GIRL WITH THE LOWER BACK TATTOO'

Amy Schumer is a powerhouse in the entertainment industry, thanks to her Emmywinning TV series, "Inside Amy Schumer," and feature film boxoffice smash "Trainwreck." A comedian, actress, writer, producer and director, Schumer is on her way to adding "best-selling author" to her list of achievements with her new book, "The Girl with the Lower Back Tattoo."

Schumer is a talented storyteller. She's known for standing in a spotlight and sharing every corner of her soul with thousands of strangers. So it's no surprise that her book is packed with hilarious, honest and often vulnerably raw details of her life. Her self-deprecating essays reveal a young Amy navigating the tricky waters of adolescence, including new love, lost friendships and the accidental discovery of what the naked body of an older woman looks like up close and personal. Readers also get a peek inside Schumer's "new money" world. She starts by chronicling the



"The Girl with the Lower Back Tattoo" (Gallery Books), by Amy Schumer

better part of a decade when she hustled comedy clubs for work in order to make a name for herself. She notes that her achievements are the result of hard work, never passing up an opportunity to get on a stage, and the ability to poke fun at herself.

Schumer writes that life isn't all

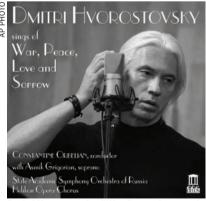
butterflies and rainbows. She's been the subject of emotional and physical abuse. Her parents' divorce was painful. Her father suffers from a debilitating disease. And she'll never forget the dreadful night when two young women were killed in a shooting while watching her movie at a theater. As a result, she's an advocate for domestic abuse and gun-violence awareness. Through all the pain, she's used each experience to grow into the version of Amy Schumer that she's supposed to be.

Readers will laugh and cry, and may put the book down from moments of honesty that result in uncomfortable realistic details from her life. More important, the essays challenge readers to harness their own stories and rest in the fact that they're good enough. Experience the world. Be bold. Love your body. It's OK to fail and make mistakes. And lower-back tattoos can only make you stronger.

Lincee Ray, AP

## **tTUNES**

# HVOROSTOVSKY SINGS OF 'WAR, PEACE, LOVE AND SORROW'



Dmitri Hvorostovsky, "War, Peace, Love and Sorrow" (Delos)

The opera world was shocked by news last year that Dmitri Hvorostovsky had brain cancer. But the beloved Russian baritone with the velvety voice and phenomenal breath control carried on, canceling some appearances but performing when he could.

"War, Peace, Love and Sorrow," his new release recorded last October during a break in his chemotherapy, reaffirms that he sounds as

Unfortunately, apart from reassuring his fans, there isn't much about this album that makes artistic sense. As the title suggests, it's a hodgepodge of scenes and arias, some of which the baritone had recorded before.

Still, there's much to enjoy. The magical opening from Prokofiev's "War and Peace" finds him in terrific form, moving from dejection to

hope as he overhears Natasha sing of her joy in life. This is followed by excerpts from Tchaikovsky's "Mazeppa" and "Iolanta."

More intriguing are two arias from Tchaikovsky's "Queen of Spades." Hvorostovsky, 53, made his Metropolitan Opera debut in that work in 1995 as the lovesick Prince Yeletsky, but here he takes on the role of the brash, cynical Count Tomsky with invigorating results. Best is the finale of "The Demon" by Anton Rubinstein. Written in 1871, the opera has all but dropped from sight outside of Russia. If this 26-minute scene is any indication, it deserves reconsideration. And with its long melodic lines, the music is particularly wellsuited to Hvorostovsky's talents.

He is ably partnered here, as in the "War and Peace" excerpt, by soprano Asmik Grigorian. The State Academic Symphony Orchestra of Russia is conducted by Constantine Orbelian.

Mike Silverman, AP



In this July 19, 2016 photo provided by WildPlay Ltd., tourists suspended above the water from zip lines make their way at speeds of up to 40 mph toward the the mist of the Horseshoe Falls, on the Ontario side of Niagara Falls

# Whee! Niagara Falls latest natural wonder to add zip line

iagara Falls is the latest natural wonder to add a zip line, offering honeymooners and everyone else the chance to take an adrenaline-pumping plunge toward churning mist at speeds topping 40 mph.

The elevated cable rides have evolved from a novel way to explore jungle canopies to almost necessary additions to lure tourists in the 21st century to established destinations. It's a trend that's exposed a rift between those who approach nature like contemplative monks and others who require an extreme, Indiana Jones-style experience. "We can't make these into museums. We have to keep the general public — the folks that these places have been set aside for — we have to keep them motivated to get out there," argued Tom Benson, co-founder and chief experience officer at WildPlay Element Parks, which built the Niagara Falls zip line. "How do you take a teenager and get them away from a game console to something that is going to capture their imagination?" he asked.

The booming popularity of commercial zip lines over the past five years — there are at least 200 in the United States alone — means more people are experiencing nature in a way that would make Thoreau dizzy.

They can ride above the tree line at New River Gorge in West Virginia, over California's Catalina Island, above lush Hawaiian landscapes and in view of Denali in Alaska.

A zip line ride in Mexico's Copper Canyon runs more than 1 ½ miles, one in Nepal has a drop of 2,000 feet and another in Sun City, South Africa, boasts top speeds of 100 mph.

"You feel all this air rushing past you, it's this great almost roller coaster-esque feeling," Quillan Brady said after riding on the new Eagle Flyer zip line at Lake George in New York's Adirondacks. "But really, what I think makes it is looking around and seeing all this natural New York beauty."

Niagara Falls-area resident Ja-

mes Bannister doesn't quite see it that way. To him, the new zip line there amounts to a "circus midway-style attraction."

"Every once in a while somebody comes along and says, 'Boy, you could build another great attraction here!' As if the falls itself wasn't enough of an attraction," Bannister said.

Zip line fans say it's still possible to marvel at nature while whizzing above it at highway

At Niagara Falls, WildPlay's Benson said his four lines angling 2,200 feet along the Canadian side of the gorge were designed to be sensitive to the local environment.

Catalina Island's zip line makes stops for presentations at designated "eco-stations." And riders of the Lake George zip line who were questioned after their rides said they had a new perspective on the natural wonder. The owner of the Lake George line, Ralph Macchio Sr. (father of the "Karate Kid" actor with the same name), said he got the idea for his attraction by gazing

out from atop the majestic Adirondack peaks.

"I thought, 'Gee, if you could look at it like you were flying like a bird and get that view, that would be an Adirondack experience,'" Macchio said. "And that's why I built the zip line."

## **MOUNTAIN VIEWS**

A ZIP line consists of a pulley suspended on a cable, usually made of stainless steel, mounted on a slope. It is designed to enable a user propelled by gravity to travel from the top to the bottom of the inclined cable by holding on to, or attaching to, the freely moving pulley. Zip lines come in many forms, most often used as a means of entertainment. The zip-wire has been used as a transportation method in some mountainous countries for many years. In some remote areas in China such as Nujiang (Salween) valley in Yunnan, zip lines served the purposes of bridges across rivers, but due to poor safety record, they were mostly replaced by real bridges by 2015.

In 1739, Robert Cadman, a steeplejack and ropeslider, died when descending from Shrewsbury's St Mary's Church when his rope snapped.

Alberto Santos-Dumont used a direct ancestor of the zip-line in spring 1906 for a method of testing various characteristics of his 14bis pioneer era canard biplane, before it ever flew under its own power later that year.

In the Australian outback, zip-lines were occasionally used for delivering food, cigarettes or tools to people working on the other side of an obstacle such as a gully or river. Australian troops have used them to deliver food, mail and even ammunition to forward positions in several conflicts Zip line tours are becoming popular vacation activities, found at outdoor adventure camps or upscale resorts, where they may be an element on a larger challenge or ropes course. The jungles of Costa Rica, Florida, Puerto Vallarta, and Nicaragua are popular destinations for zip line enthusiasts.

# PÁTIO DO SAL salt

## **WORLD OF BACCHUS**

Jacky I.F. Cheong



#### CORTES DE CIMA CHAMINÉ BRANCO 2014

A blend of 37% Verdelho, 30% Sauvignon Blanc, 18% Antão Vaz and 15% Viognier. Luminous citrine with light golden reflex, the summery nose offers tangerine peel, lemon, apricot and wet stone. Anchored by energetic acidity and clean minerality, the expressive palate delivers lime peel, grapefruit, nectarine and rock salt. Medium-full bodied at 13%, the fresh entry carries onto a fleshy mid-palate, leading to a spicy finish.



#### CORTES DE CIMA CHAMINÉ TINTO 2013

A blend of 40% Aragonez, 25% Syrah, 20% Touriga Nacional, 10% Alicante Bouschet and 5% Trincadeira. Bright garnet with cardinal-crimson rim, the affable nose presents raspberry, red cherry, spice box, tobacco leaf and sandalwood. Braced by generous acidity, rich tannins and saline minerality, the lush palate supplies black cherry, plum, allspice, game and geranium. Fill-bodied at 13.5%, the fruit-driven entry continues through a rounded mid-palate, leading to a spicy finish.



#### CORTES DE CIMA TINTO 2011

A blend of 35% Aragonez, 35% Syrah, 13% Touriga Nacional, 7% Petit Verdot, 5% Alicante Bouschet and 5% Cabernet Sauvignon. Dark garnet with cardinal-rosewood rim, the concentrate nose furnishes black cherry, mulberry, clove, cocoa and violet. Buttressed by abundant acidity, ripe tannins and clear minerality, the saturated palate provides cassis, damson, nutmeg, tobacco and rose petal. Full-bodied at 14%, the dense entry persists through a tangy mid-palate, leading to a compelling finish.



#### CORTES DE CIMA Reserva 2011

A blend of 40% Aragonez, 35% Syrah, 15% Touriga Nacional and 10% Petit Verdot. Reddish black with carmine-purple rim, the intense nose reveals damson, dried cherry, clove, dark chocolate and crushed rock. Underpinned by bounteous acidity, tasty tannins and structured minerality, the powerful palate imparts bilberry, prune, peppercorn, caffè ristretto and charcoal. Full-bodied at 14%, the imposing entry evolves into a nuanced mid-palate. leading to a lingering finish.

### The Danish Connection

For years, Cortes de Cima has been hailed as the poster boy of enterprise and innovation of Alentejo, possibly the most dynamic and progressive wine-producing region of Portugal. With hindsight, the introduction of Syrah some 20 years ago may well be a watershed moment, but as with most things in life, old habits die hard, and changes never come about without opposition. In the late 19th century, a 16-year-old Francisco Correia Sarmento sailed from Santa Cruz da Graciosa of the Azores - an Autonomous Region of Portugal, indeed an archipelago consisting of 9 volcanic islands - to Massachusetts and then California, where he settled down and married an English-American woman. Three generations later, Carrie was born. Some 100 years after Francisco Correia Sarmento first reached the United States, Hans, a Danish palm oil engineer based in Malaysia, met and wed Carrie.

Looking for adventure and their ideal lifestyle, Hans and Carrie Jorgensen reached arrived at the Vidigueira sub-region of Alentejo in 1988, some 100km off the Atlantic coast. Back then, Altentejean viticulture was a stronghold of conservatism and traditionalism. When the Jorgensen planted their first vines in 1991 at their newly acquired Cortes de Cima, they decided to use certain grape

varieties - notably Syrah - and methods that were not in line with local customs, which dated back to pre-Roman times. Cortes de Cima is nothing less than revolutionary in taking Altentejean wines forward. Portugal, and Alentejo in particular, has a long tradition of making "field blend" wines, with the time-old joke that many winemakers did not even know what varieties were grown in their vineyards. Going against the tide, Cortes de Cima was one of the pioneers of single-varietal wines in Alentejo, as well as amongst the first estates to make outstanding wines at the Vinho Regional (VR) rather than Denominação de Origem Controlada (DOC) level. This is, mutatis mutandis, "Super Alentejean".

Since their first vintage in 1996, Cortes de Cima has gone on to achieve numerous prizes on the international stage year after year. Danish idealism and American progressivism aside, Cortes de Cima is at the same time very Portuguese for making innovative blends. In their 400ha estate, of which 140ha are under vine and 50ha planted with olive trees, an extra 90ha produce cork, holm oaks, pine and carob.

Available at Grand Wine Cellar; W: www.gwc.com.hk; E: enquiry@gwc. com.hk; T: +852 3695 2389

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, classic

#### RESTAURANTS

## **CANTONESE**



#### **GRAND IMPERIAL COURT** 5pm – 12midnight T: 8802 2539 Level 2, MGM MACAU



## IMPERIAL COURT

Monday - Friday 11am - 3pm / 6pm - 11pm Saturday, Sunday & Public Holidays 10am - 3pm / 3pm - 11pm 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 Openina 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**

#### 實雅座 **AUX BEAUX ARTS**

#### **AUX BEAUX ARTS**

Monday - Friday 6pm – 12midnight Saturday – Sunday 11am – 12midnight 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 6:30 - 14:30 / 18:00 - 23:00



#### MORTON'S OF CHICAGO The Venetian(r) Macao-Resort-Hotel

T:853 8117 5000 mortons.com Open daily at 3pm Dining Room Monday - Saturday: 13:00 - 23:00 Sunday: 17:00 - 22:00

## ABA BAR

#### ABA BAR

5pm - 12midnight T: 8802 2319 Grande Praça, MGM MACAU



#### PASTRY BAR

10am - 8pm T: 8802 2324 Level 1, MGM MACAU



#### ROSSIO Rossio

7am - 11pm Grande Praça, MGM MACAU



#### SQUARE EIGHT

24 hours T: 8802 2389 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



## **P**ORTOFINO

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



#### **A**FRI**K**ANA

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:



#### Bellini Lounge

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



Macau Fisherman's Wharf Edf. New Orleans III

#### VIDA RICA BAR

2/F, Avenida Dr. Sun Yat Sen, NAPE T: 8805 8928 Monday to Thusday: 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 Monday to Thursday: 18:30 – 12:00 Friday to Saturday: 18:00 – 02:00 Sunday: 18:00 – 24:00

## RENOWNED CHEF FEEDS **RIO'S HOMELESS WITH EXCESS OLYMPIC FOOD**

welve hours ago, Fagner Dos ■ Santos ate his last meal: two hardened bread buns and coffee. For much of the past decade, the 33-year-old has been battling drug addiction while living on the streets of Rio. When he eats at all, it's usually at a grungy soup kitchen or after picking through the trash. Now he and some 70 other homeless men are feasting on a threecourse meal courtesy of one of the world's top chefs. On the menu: Ossobuco with buttery baroa potatoes topped off with a gelato dessert. "Who would've thought food made for the cream of society would be served to a group of homeless men?" dos Santos said, gazing at the open, art-filled dining room and waiters in prim orange aprons that for a short while transported him away from his tough life. The gastronomic destination is the brainchild of Italian master chef Massimo Bottura. Using leftover ingredients from Olympic caterers and other local partners, Bottura created a gourmet soup kitchen, RefettoRio Gastromotiva, that for a week now has been serving up meals to Rio's homeless population. The name is a play on the Latin word reficere, meaning "to restore," and a nod to the communal dining rooms known as refectories that are a mainstay of monasteries. With questions swirling over the USD12 billion price tag of South America's first Olympics, Bottura wanted to make a statement about the games' sustainability by taking on one symbol of Olympic waste: the more than 230 tons of food supplied daily to prepare 60,000 meals for athletes, coach and staff. "This is a cultural project, not a charity," said Bottura, who runs the Michelin three-starOsteria Francescana in Modena. "We want to rebuild the dignity of the people."

Bottura said he was inspired by

Pope Francis' advocacy for the poor and modeled his project on a similar one he organized last year in an abandoned theater during the Milan world's fair. His aim is to educate people about food waste in order to help feed the 800 million in the world who are hungry.

It's a message that resonates in Rio. Over the past year, as Brazil plunged into its deepest recession in decades, the city's homeless population has struggled. In June, facing a financial calamity, Rio's state government had to close or cutback service at 16 meal centers. The splurge on the Olympics has only heightened a sense of abandonment among the homeless, with many reporting being repeatedly removed by police from the city's recently cleaned-up Lapa district, where Bottura's restaurant is located.

In contrast to the government-run centers, where meals are served on prison-like foodtrays with throwaway cups, the Refettorio is an epicurean's delight, complete with designer wood tables, oversized photos of the staff by French artist JR and a long mural of the Last Supper dripping in chocolate by Vik Muniz, one of Brazil's top-selling

At night the space, built of corrugated plastic on a run-down lot donated by the city, looks like a lit-up

For the Olympics launch, Bottura assembled a tour de force of local and international celebrity chefs. Once the games are over, the project will morph into a lunchtime restaurant, proceeds of which will fund evening meals for the homeless. Beneficiaries are selected by groups like one that runs a shelter for transvestites who work as prostitutes on Lapa's libertine streets. Working the kitchen are graduates of local partner Gastromotiva, a nonprofit cooking school that has turned hun-



Italian chef Massimo Bottura poses for a photo at his gourmet soup kitchen Refettorio Gastromotiva in Rio de Janeiro

dreds of Brazilians from the country's neglected favelas into cooks. For many of the diners at RefettoRio, the food is unlike anything they've tasted before. But it's the royal treatment they relish most. "Just sitting here, treated with respect on an equal footing, makes me think I have a chance," said Valdimir Faria, an educated man who found himself alone on Rio's streets, in a downward alcoholic spiral, after his marriage and life in a city hours away fell apart.

As dinner service got underway Sunday, a disheveled man identifying himself only as Nilson removed a few radish slices from his eggplant panzanella salad and deposited them in a plastic bucket holding a squeegee kit.

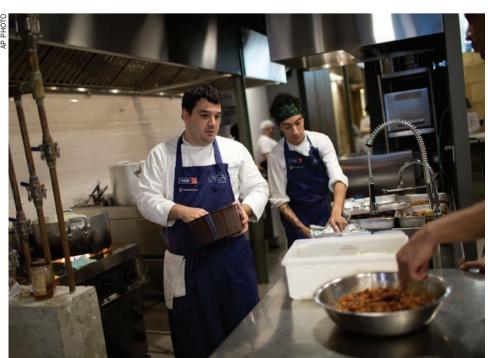
"I thought it was paper," he laughed, while trading a boisterous "grazie, grazie" with Bottura.

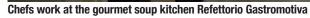
Sunday's meal was prepared by chef Rafael Costa e Silva, who normally dishes up fixed-price meals for \$150 a head at his swank Lasai bistro in Rio. While he makes a living catering to the rich, he said he'll never forget the experience of serving the poor.

As dinner wound down, Costa e Silva emerged from the kitchen to thank his guests. It was Father's Day in Brazil, and so for many of the men gathered who talked about life's wrong turns and their estrangement from family, emotions ran high.

"What you've enjoyed is a simple meal but one made with lots of love and care," Costa e Silva said before the dining hall broke into applause. He wiped a tear from his cheek and continued.

"We wanted you to feel spoiled for at least one night."







People wait to eat at the gourmet soup kitchen Refettorio Gastromotiva

# PÁTIO DO SOL sun

## WHAT'S ON





TODAY (AUG 19) EXHIBITION "GEOMETRY OF THE UNIVERSE: 3D AND MULTIMEDIA WORKS BY AKIN VONG"

The artist combines the basic geometric elements with time, rhythm, patterns, sizes, angles and hues, and creating unlimited images in these works. In the world of geometry he sees an infinite universe, which evolved from a point to a line, a plane and a cube. He thinks that the universe is infinite! Just in a single drop of seawater microscopic creatures abound. A man can be very small or very big, depending on the perspective. Everyone has his/her own value, once they found their balance point!

TIME: 10am-7pm

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

UNTIL: September 25, 2016 VENUE: Museum of Art, Av. Xian Xing Hai, s/n, NAPE ADMISSION: MOP5

(free on Sundays and public holidays) ENQUIRIES: (853) 8791 9814

http://www.mam.gov.mo



## **TOMORROW (AUG 20)**

Magic New Stars Competition 2016

"Magic New Stars Competition" is a branded event annually organized by Macau International Magician Association. In this competition, we aim to provide a stage to showcase local magic talents and also as a platform for magic hobbyists and magicians to session and grow. This year, "Magic New Stars Competition 2016" will have contestants across Asia to join us. This is an opportunity for magicians to learn from each other, a springboard to develop a better magic career and most importantly, a visual extravaganza for citizens. It is our sincere hope that this competition will be helpful to promote the magical arts in Macau and provoke more interest on the art form from the general public.

TIME: 8pm

VENUE: Cultural Centre Small Auditorium

ADMISSION: MOP60. MOP80

ORGANIZER: Macau International Magician

Association

ENQUIRIES: (853) 6627 9313

FACEBOOK: Macau International Magician

Association (MIMA)



WISH UPON OUR STARS

This is the first attempt of leng Chi Dance Association to put into reality the concept of "interactional classroom of dance and creativity for kids" and invite its young kid dancers to take part in the creation of a performance. Throughout the process, these young students contributed many unique ideas and useful materials from their own stories, drawings and interactional games.

Time: 8pm VENUE: Cultural Centre Grand Auditorium Admission: MOP60, MOP80, MOP100, MOP120,

MOP150

ENQUIRIES: (853) 2832 9229

ORGANIZER: leng Chi Dance Association http://iengchidance.wordpress.com



#### **SUNDAY (AUG 21)** Kung Fu Panda Academy

The all-new version of Kung Fu Panda Academy (1/7- 4/9) is a challenging interactive obstacle course immersing children and families in the world of blockbuster animated film Kung Fu Panda 3 to test the kids' wits, physical abilities and inner strength. You can also meet and greet your favourite DreamWorks characters, join the exciting DreamWorks Experience All Star Parade, featuring stilt walkers, dancers and puppets!

TIME: 11:30am-1pm & 2pm-3:30pm

UNTIL: September 4

VENUE: Level 4, Tian Shan Ballroom, Sheraton

Grand Hotel, Sands Cotai Central

ADMISSION: MOP 200 per child

(complimentary entry for one adult and MOP100 for

each additional adult) ENQUIRIES: (853) 2880 2000

http://www.sheraton.com



MONDAY (AUG 22) The Renaissance of Pen and Ink - Exhibition of Calligraphy and Lettering ART BY AQUINO DA SILVA

Aquino is one of the few artists using English calligraphy creatively. With a graphic design background, he became fascinated with the beauty of hand painting, the different paper textures, traces and variations of pen strokes, and even the strength applied by different parts of the body. After a few years' practice, he has brought English calligraphy into commercial use, thus giving the art more exposure.

In this exhibition at Ox Warehouse, the artist takes his art to another level by combining English calligraphy with ceramics and everyday utensils, and by using installations and partitions he merges his calligraphic work with the setting. Therefore this is rather a multimedia exhibition, than a mere showcase of English calligraphy, where every element, from wooden wares to promotional designs, has a delicate hand feel.

TIME: 12pm-7pm

(closed on Tuesdays, opened on public holidays)

UNTIL: September 8, 2016

VENUE: Ox Warehouse, intersection of Av. Coronel Mesquita and Av. do Almirante Lacerda

ENQUIRIES: (853) 2853 0026

ADMISSION: free

ORGANIZER: Ox Warehouse http://oxwarehouse.blogspot.com



TUESDAY (AUG 23)

BALLOON DINOSAUR CHARITY CARNIVAL

The Balloon Dinosaur Charity Carnival features cute dinosaurs, colourful dinosaur eggs and Guinness record holder Jeff leading local balloon artists in the creation of a 10-metre high balloon Ferris wheel and carousel. A World Beer Festival, Celebrity Cooking Charity Competition and International Youth Charity Day plus more than 30 F&B booths, fun carnival games, cultural arts products plus great shows by local artists and singers are on the menu, too!

TIME: 12pm-10pm (open on public holidays)

UNTIL: August 31, 2016 VENUE: Macau Tower ADMISSION: Free

ENQUIRIES: (853) 2835 5601 FACEBOOK: macau carnival

ORGANIZER: Macau International Carnival

Association

VENUE: Macau Tower



#### **WEDNESDAY (AUG 24)**

CONCERT OF MACAU YOUTH SYMPHONIC BAND

From Disney's spectacular animated movie to Hayao Miyazaki's animation, here is a medley of catchy songs skillfully arranged for band that create a dramatic, exciting medley showcasing the most memorable moments from the movie. The music in this impressive concert medley features: My Neighbor Totoro, Spirited Away, Beauty and the Beast and Frozen. Don't miss out on the biggest hit of the year perform by the Macau Youth Symphonic Band!

TIME: 8pm

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

ADMISSION: MOP100 LANGUAGE: Cantonese

ORGANIZER: Macau Band Directors Association

ENQUIRIES: (853) 2870 0699 http://www.ccm.gov.mo

TICKETING ENQUIRIES: (853) 2855 5555

http://www.macauticket.com



THURSDAY (AUG 25)
INK WASH OF THE FORBIDDEN CITY
- PAINTINGS BY CHARLES CHAUDERLOT

Exhibition-goers can review his footsteps in the Forbidden City through his works. Every painting in the exhibition seems to be a retrospection of his sketching and painting process. The number of exhibits this time is identical to the 81 golden doornails on the gate of the Forbidden City. Eighty-one doornails symbolise the extreme masculinity (Yang) which were the ornaments exclusively used by the majestic emperors of the past; other architecture is not allowed to overstep its authority in order to celebrate the magnificent landscape of the Palace.

TIME: 10am-7pm

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

UNTIL: April 16, 2017 VENUE: Museum of Art, Av. Xian Xing Hai, s/n, NAPE ADMISSION: MOP5

(free on Sundays and public holidays)

ENQUIRIES: (853) 8791 9814 http://www.mam.gov.mo





#### BLUE MAN GROUP IN MACAO

#### 11-28 August

#### **The Venetian Theatre**

The BLUE MAN GROUP's show is comedy, theatre, rock concert and dance party all rolled into one. The show is a combination of science, comedy, music and vibrant visual effects. With no spoken language, except for a narrator, BLUE MAN GROUP is perfect for all ages, languages and cultures.

Tickets: From MOP/HKD280, call reservations +853 2882 8818, cotaiticketing.com Show schedule: Tuesday-Friday 8pm; Saturdays 5pm/8pm, Sundays 2pm/5pm. No shows on Monday



# ALAN TAM 40TH ANNIVERSARY CONCERT TOUR 8pm, 20 August (Saturday)

#### Cotai Arena

Legendary Cantopop singer Alan Tam celebrates his 40th year in the music business. The long-awaited anniversary concert is finally coming to Macao for local fans to enjoy. By delivering his classic hits, Tam will take the audience on a journey of songs from the past four decades.

Tickets: From MOP/HKD380, call reservations +853 2882 8818 cotaiticketing.com



#### SHOP YOUR WAY TO A HOTEL STAY

Sands Shoppes, with over 800 luxury duty-free shops after the opening of Shoppes at Parisian, is your ultimate shopping destination in Macao. Shop at Shoppes at Four Seasons, Shoppes at Parisian, Shoppes at Venetian and Shoppes at Cotai Central (except dining outlets) to earn hotel offers, including exclusive hotel and dining offers at The Parisian Macao, opening in mid of September.

Shop & Stay Voucher redemption date and time: Until 16 October 2016

Monday – Sunday 10:00am – 11:00pm Redemption Locations: Information Counters throughout Sands Shoppes

Please refer to the Terms & Conditions for further details.



# PO'S KUNG FU FEAST, CHARACTER BREAKFAST WITH THE DREAMWORKS ALL-STARS

#### Until 30 September 2017

#### Urumqi Ballroom, Level 4, Sands® Cotai Central

Live your dreams like Po from "Kung Fu Panda" and experience the ultimate breakfast feast with your favourite DreamWorks All-Stars. Get your camera ready to capture the memorable moments with your beloved DreamWorks heroes and enjoy the exclusive stage performances. Book now to experience the coolest themed breakfast!

Adult: MOP238+ Child: MOP138+ Family Package (4 Family Persons + 1 Child): MOP 688+ Saturday – Monday: 10am – 11:30am | Tuesday – Friday: 9am – 10:30am Reservations: +853 8113 7915 / 8113 7916















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