



# SOS BRAZIL

**ZIKA** initially was known only to cause flu-like symptoms in some people. But a surge late last year in cases of babies born with small heads in northeast Brazil set off worldwide alarm about the virus. In Brazil, in places where Zika struck hardest, moms are crying for more help. ■ x3



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- MUSIC: DAY BREAKS BY NORAH JONES
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DRIVE IN

Jake Coyle, AP Film Writer

'THE JONESES' IS ANOTHER STUDIO COMEDY MISFIRE

The modern studio comedy increasingly feels limp, suffocated by the financial imperatives of high-concept plots and desperately in search of signs of life. Greg Mottola's "Keeping Up With the Joneses" is, like many before it, fine enough. But it mostly goes down as another collection of funny people stuck in too narrowly clichéd roles in an overly familiar story. It's now been more than 10 years since "The 40 Year-Old Virgin" and five since "Bridesmaids." (Feel old yet?) There have, undoubtedly, been good comedies since, namely things with Melissa McCarthy in them, Noah Baumbach's "Frances Ha" and anything Wes Anderson is putting out. But there has been perhaps no greater casualty to the constrictions of blockbuster-

centric Hollywood than comedy. The freedom necessary for comedy to thrive is mostly found on television; the action is with "Broad City," "Atlanta," "Inside Amy Schumer" and others. Mottola, the director of "Adventureland" and "Superbad," has been at the center of comedy on both the big screen and on TV ("Arrested Development," the underrated "Clear History"), but "Keeping Up With the Joneses," written by Michael LeSieur ("You, Me and Dupree") doesn't have much of the naturalism that has distinguished his best. Zach Galifianakis and Isla Fisher play Jeff and Karen Gaffney, a regular suburbanite couple experiencing an empty nest for the first time with their kids away at summer camp. An impossibly stylish and accomplished



From left, Jon Hamm, Zach Galifianakis, Isla Fisher and Gal Gadot in "Keeping Up With The Joneses"



Gal Gadot, left, and Jon Hamm

couple moves in next door, the Joneses (Jon Hamm and Gal Gadot, taking a break from her Wonder Woman duties). He's a travel writer who can blow his own glass; she writes a cooking blog and wears cocktail dresses to neighborhood barbecues. But what makes the Joneses most jealous of them is their easy affection with one another. Though its name is taken from the status-obsessed phrase first made famous by a 1913 comic strip and coopted by the Kardashians, this "Keeping Up With

the Joneses" is a comedy about marital passion rekindled. That the Joneses are putting up a facade is evident from the start, but the movie cleverly subverts the nature of their secret identities. They are elite government spies of some sort, but not as far removed from the normal squabbles and challenges of marriage as you might think. The collision of international espionage thrills and quiet suburban life has become familiar by now thanks to the likes of "The Matador," "Mr. and

Mrs. Smith" and "The Americans." When the bullets start flying, "Keeping Up With the Joneses" has some moves of its own, thanks to the talents of Galifianakis (here playing a naive, aw-shucks character that limits him) and the always game Fisher. Only Hamm manages to create a three-dimensional character: a James Bond secretly yearning to be a regular guy. But whatever is cramping the style of "Keeping Up With Joneses" — whether it's the PG-

13 rating, the stock characters or a thin script — the feeling never leaves that everyone here could do better if they were really let loose. Alas, it's going to take more than Wonder Woman to save the studio comedy.

"Keeping Up With the Joneses," a 20th Century Fox release, is rated PG-13 by the Motion Picture Association of America for "sexual content, action/violence and brief strong language." Running time: 101 minutes. ★★☆☆

BOOK IT

READERS WILL FEEL LOST IN 'THE TOURIST' BY ROBERT DICKINSON



"The Tourist" (Redhook), by Robert Dickinson

Robert Dickinson's latest novel, "The Tourist," is billed as a conspiracy thriller, but

it's a sci-fi novel that explores various ramifications of time travel. In a future that appears bleak, people can take trips into the past. These vacations are to places such as a shopping mall where tourists can mingle with folks in the past while enjoying clear fresh air. Every aspect of the excursion is known ahead of time. Every detail of what everyone will accomplish and do in their lifetime is established. Then a tour to the 21st century comes back with one tourist missing. The records say this woman didn't go missing, so this anomaly shouldn't exist. If nothing is supposed to go wrong, what happens when the report and the facts are wrong?

Dickinson has created an interesting premise to build his somewhat vague future. Elements of the best sci-fi novels take time to explain how the future came to be, while also making the reader feel immersed in the minute details of the society. Not in this novel. Readers will feel a bit lost because the author doesn't fully build his world to make it understandable. Dickinson explains little, creating a narrative that's both a struggle and somewhat disjointed. Elements have to be familiar to establish the unfamiliar. "The Tourist" makes you feel a bit like a tourist on a bus with the guide speaking a foreign language.

Jeff Ayers, AP

TUNES

NORAH JONES RETURNS TO HER ROOTS

Fourteen years later, we're still a deeply polarized nation. Those who loved Norah Jones' breakout debut album, "Come Away With Me," will enjoy "Day Breaks." It's music for the coffeehouse crowd that prefers songs sung in an indoor voice. As for those who found Jones' early work too mellow, they're unlikely to applaud the return to her roots. She's again serving up intimate ballads in a sultry alto with hints of jazz, and while the music is pretty, it's also pretty polite. There's a disconnect when pulling down from the cloud new music so grounded in the last century, especially the singer-songwriter heyday of the 1970s. "Flipside" echoes Joe Jackson, "It's a Wonderful Time for Love" borrows from Van Morrison and "Don't Be Denied" covers Neil Young. On her original tunes Jones sings about alcoholism ("Tragedy"), deceit ("Sleeping Wild") and a relationship giving off the wrong kind of heat ("Burn"), but she never raises the temperature herself. Standout drummer Brian Blade manages to boost



Norah Jones, "Day Breaks" (Blue Note Records)

the energy level at times, as do horn arrangements on a few cuts, but Wayne Shorter's squawky soprano sax seems jarring. Jones' frequent piano solos, like her vocals, are lovely but restrained. Many listeners will likely find lovely to be plenty.

Steven Wine, AP



## NEWS OF THE WORLD

Adriana Gomez Licon, AP, Recife

# Where Zika struck hardest, Brazil moms say more help needed



As the sun dyes the early morning sky a reddish hue, Angelica Pereira carries her 1-year-old daughter out of the tiny white house sitting on a dirt road where piles of garbage float in puddles.

The driver sent to fetch her and other mothers with babies disabled by the Zika virus is two hours late, which could mean less time with the therapists who help her daughter move rigid limbs and a floppy back. While battling these logistical challenges, Pereira also struggles to find and afford expensive drugs that families must pay for because go-

vernment health plans don't cover them.

"We are always chasing something. We have to drop everything else, all our chores, our homes," said the 21-year-old. "There are so many of us with children with special needs. (The government) is forgetting about that."

Zika initially was known only to cause flu-like symptoms in some people. But a surge late last year in cases of babies born with small heads in northeast Brazil set off worldwide alarm about the virus,

which was later linked to a birth defect known as microcephaly. When the connection was made, then-President Dilma Rousseff promised that affected families would get the help they needed.

While the government has provided therapy and some financial assistance, mothers such as Pereira say it doesn't come close to meeting their overwhelming needs caring for children with severe development delays.

Some families plan to sue the government to get more families with disabled children the USD275 a month now currently provided to hou-

seholds earning less than \$70 a month. They also want the government to pay for medication for babies with epilepsy, increasingly common in children whose mothers were infected with Zika during pregnancy.

"These are women in need of financial aid, who are from remote towns and are finding new problems every day with their children," said attorney Viviane Guimaraes, who is helping several families enroll in a program for the disabled.

State-run health care in Brazil is woefully underfunded, and patients often wait months for treatment. People who can afford get care through private health plans.

Jusikelly da Silva says she is desperate to get a brain scan for her 10-month-old Luhandra, who was sitting up and eating solid foods before a seizure several months ago left her virtually motionless. Silva has tried for three months to get the radiology test and an appointment with a specialist.

"It's horrible because I feel that the longer I wait for these exams, the worse it can get, and I won't be able to take care of her," said Silva.

Many mothers end up borrowing money from relatives to pay for private hospitals and doctors for specialized treatment. Silva says that isn't an option for her; just trying to buy baby formula is a struggle. She and

her five children live on the \$250 her husband earns each month working at a warehouse.

The health secretary for Recife state, Jailson Correia, says the city has yet to receive funds from the state or federal government for a special child development division. The plan is to create a group of pediatricians, child neurologists, social workers and physical, speech and occupational therapists who treat children with congenital Zika syndrome.

Correia says the city has offered epilepsy drugs on a case-by-case basis because they are not provided through the public health plan, but that help won't last forever.

"The city's financial resources are already strained," Correia told The Associated Press. "We need the state and federal levels to take a more active role."

Federal officials didn't respond to repeated requests for additional information about how they are responding to the crisis.

The Zika crisis comes as Latin America's largest nation weathers a two-year recession that has pushed inflation and unemployment to over 10 percent. A proposal under consideration by Congress would cap public spending, raising fears about cuts for health and education.

Treating children with neurological problems is not cheap. Researchers exploring the health burden for governments fighting Zika conclude that each child with microcephaly in Brazil would cost about \$95,000 in lifetime medical expenses, a little more than half the \$180,000 it would cost in the United States.

Jorge A. Alfaro-Murillo, a researcher at the Yale School of Public Health, said the estimates are based on cases of mental disability, adding that microcephaly is a more severe condition. He said total costs, including special education and income loss, can add up to much more.

Brazil has confirmed more than 2,000 cases of microcephaly so far, and Health Minister Ricardo Barros says almost all of these babies are enrolled in rehabilitation centers to stimulate development. More than half of the children are from poor households with a monthly income of less than \$70.

Ana Carla Maria Bernardo, 24, says she had to close her beauty salon when a test taken shortly after her daughter Carla Elisabeth was born showed the child had brain damage caused by a Zika infection while still in the womb. Carla's father was recently fired from his job as a doorman, but Bernardo says the government won't provide financial aid because his former salary was over minimum wage.

Meanwhile, Bernardo says it takes her nearly two hours each way on buses to get from her Recife suburb to the rehabilitation center.

"I wish the government would help us," said Bernardo. "They have the resources. It's just a matter of them taking some interest in us."



Aedes aegypti mosquitoes, responsible for transmitting Zika,



mothers and friends hold their babies, born with microcephaly, one of many serious medical problems that be caused by congenital Zika syndrome



**WORLD OF BACCHUS**

Jacky I.F. Cheong

**The Revolutionary Precursor**



**TENUTA CANTAGALLO  
CHIANTI MONTALBANO  
2014**

A single-varietal Sangiovese. Dark garnet with carmine-purple rim, the candid nose offers black cherry, mulberry, fresh herbs and spice box. With juicy acidity and bright tannins, the fleshy palate delivers blackberry, cassis, bay leaf and cherry wood. Medium-bodied at 13%, the fruit-driven entry carries onto a lively mid-palate, leading to a tasty finish.



**TENUTA CANTAGALLO  
CHIANTI MONTALBANO  
RISERVA 2011**

A single-varietal Sangiovese. Dark garnet with carmine-rosewood rim, the fragrant nose presents cranberry, red cherry, rosemary and spice box. With generous acidity and rich tannins, the aromatic palate supplies boysenberry, raspberry, liquorice and tobacco. Medium-full bodied at 13.5%, the expressive entry continues through a vivacious mid-palate, leading to a polished finish.



**TENUTA LE FARNETE  
CARMIGNANO RISERVA  
2012**

A blend of 80% Sangiovese and 20% Cabernet Sauvignon. Deep garnet with cardinal-carmine rim, the perfumed nose effuses blueberry, mulberry, eucalyptus, liquorice and sous bois. With bounteous acidity and ripe tannins, the lush palate emanates blackberry, cassis, black pepper, coffee and graphite. Medium-full bodied at 13.5%, the herb-infused entry evolves into a spice mid-palate, leading to a lingering finish.



**TENUTA CANTAGALLO  
MILLARIUM VIN SANTO  
DEL CHIANTI MONTALBANO  
RISERVA 2009**

A blend of Trebbiano and Malvasia. Bright tawny with copper-vermillion reflex, the exuberant nose furnishes tangerine peel, mirabelle, walnut and crème brûlée. With fruity acidity, the vibrant palate provides persimmon, ume, marzipan and butterscotch. Adorably sweet and full-bodied at 15%, the plush entry persists through a chiselled mid-palate, leading to a long finish.

Without any national unity to speak of until its unification in 1861, Italy began to have its own national wine legislation – modelled after the French appellation system – only in the 1960s, with the establishment of the DOC (Denominazione di Origine Controllata) and later DOCG (Denominazione di Origine Controllata e Garantita). Within years after Italy's national wine legislation came into place, some ambitious producers, finding the official requirements at best restrictive and at worst counter-productive, began to challenge the age-old establishment of Italian wine, namely Piemonte ("Piedmont" in English), Toscana ("Tuscany" in English) and Veneto, which boast amongst themselves such illustrious names as Barbaresco, Barolo, Brunello di Montalcino, Chianti, Vino Nobile di Montepulciano and Amarone della Valpolicella.

The result was the then revolutionary and now much sought-after Super Tuscan, which has been on a meteoric rise of since the 1970s. The term "Super Tuscan" generally refers to red wines from Toscana which include a significant proportion of French varieties – notably Cabernet Sauvignon and Cabernet Franc – in their blend, with Ornellaia and Sassicaia as the poster boy. Out went the traditional large Slavonian oval barrels, in came compact French barriques. By using grape varieties back then not permissible under national wine legislation, Super Tuscan was initially labelled as humble Vino da Tavola (table wine). It was not until 1992, when IGT (Indicazione Geografica Tipica) was established, that Super Tuscan parted

company with the lowest designation in the pyramid of Italian wine classification. Albeit admirably bold and adventurous, Super Tuscan is not the first Italian appellation to embrace French varieties. The honour indisputably belongs to the tiny Carmignano DOCG, with just over 100ha under vine. Exactly 300 years ago, in 1716, Grand Duke Cosimo III de' Medici first delimited the Carmignano region and oversaw the introduction of Cabernet Sauvignon and Cabernet Franc. Hailing from the prominent Medici family, major patrons of the Italian Renaissance and which has produced numerous Grand Dukes of Tuscany, Dukes of Florence and not least Popes, Grand Duke Cosimo III de' Medici's wife was Marguerite Louise d'Orléans, daughter of Gaston de France, the third son of Henry IV of France and his wife Marie de Medici.

The Cabernet brothers have taken root centuries ago in Carmignano, which currently allows for a particularly low proportion of Sangiovese. In the early days, Carmignano wines were often sold as Chianti Montalbano, but since it achieved the DOC status in 1975 and DOCG status 1990, Carmignano now proudly holds its own as the precursor of the Super Tuscan revolution.

To discover the well-kept secret of Carmignano, contact Ms Ada Leung of Cottage Vineyards; W: [www.cottagevineyards.com](http://www.cottagevineyards.com); E: [adaleung@cottagevineyards.com](mailto:adaleung@cottagevineyards.com); T: +853 6283 3238

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**

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5pm – 12midnight  
T: 8802 2539  
Level 2, MGM MACAU



**IMPERIAL COURT**  
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Saturday, Sunday & Public Holidays  
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VIP Hotel Lobby, MGM MACAU

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**KAM LAI HEEN**  
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956-1110 Avenida da Amizade, 2/F  
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11:00 - 15:00 / 18:00 - 22:00  
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Opening Hours  
11:00 - 15:00; 18:00 - 22:30

**SHANGHAI**

**CATALPA GARDEN**  
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Hotel Royal, 2-4  
Estrada da Vitoria  
T: 28552222

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AUX BEAUX ARTS**

**AUX BEAUX ARTS**  
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Grande Praça, MGM MACAU

**GLOBAL**

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**CAFÉ BELA VISTA**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, 2/F  
T: 87933871  
Mon - Thurs  
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Level 3, Grand Hyatt Macau  
Opening Hours  
Dinner: 5:30 - 11:00



**VIDA RICA (RESTAURANT)**  
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Talpa, Macau  
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• Bar  
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• Dining Room  
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Sunday: 17:00 - 22:00

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**ABA BAR**  
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T: 8802 2319  
Grande Praça, MGM MACAU



**PASTRY BAR**  
10am - 8pm  
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Praia de Cheoc Van, Coloane,  
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**PORTOFINO**  
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The Venetian Macao  
TEL: +853 8118 9950



**AFRIKANA**  
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Lunch 12:00 - 15:00  
Dinner 18:00 - 23:00  
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Wednesday (Lunch)

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Opening Hours  
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**GOLDEN PAVILION**  
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Opening Hours  
24 Hours



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**PORTUGUESE**

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

**FERNANDO'S**  
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T: 2888 2264  
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**THAI**



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956-1110 Avenida da Amizade, The Resort  
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Fri, Sat and Eve of public holiday:  
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Opening Hours  
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11:00 - 23:00  
Fri & Sat:  
11:00 - 24:00



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The Venetian Macao  
CONTACT US:  
Tel: +853 8118 9940  
Daily: 16:00 - 04:00



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

**VIDA RICA BAR**  
2/F, Avenida Dr. Sun Yat Sen, NAPE  
T: 8805 8928  
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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



## FOOD &amp; BEVERAGE

Malcolm Ritter, AP Science Writer



## WHY TOMATOES LOSE FLAVOR IN FRIDGE: THEIR GENES CHILL OUT

If you buy tomatoes from John Banscher at his farmstand in New Jersey, he'll recommend keeping them out of the fridge or they'll lose some of their taste. Now scientists have figured out why: It's because some of their genes chill out, says a study that may help solve that problem. Cooling tomatoes below 54 degrees stops them from making some of the substances that contribute to their taste, according to researchers who dug into the genetic roots of the problem. That robs the fruit of flavor, whether it happens in a home

refrigerator or in cold storage before the produce reaches the grocery shelf, they said. With the new detailed knowledge of how that happens, "maybe we can breed tomatoes to change that," said researcher Denise Tieman of the University of Florida in Gainesville. She and colleagues there, in China and at Cornell University in Ithaca, New York, report their findings in a paper published Monday by the Proceedings of the National Academy of Sciences. They showed that after seven

days of storage at 39 degrees, tomatoes lost some of their supply of substances that produce their characteristic aroma, which is a key part of their flavor. Three days of sitting at room temperature didn't remedy that, and a taste test by 76 people confirmed the chilled tomatoes weren't as good as fresh fruit. Tomatoes stored for just one or three days didn't lose their aroma substances. Further research showed that the prolonged chilling reduced the activity of certain genes that make those compounds, Tieman

said.

Her lab is already looking into the possibility of breeding tomatoes that don't lose flavor in the cold, she said.

In the meantime, "Just leave them out on the counter, or leave them in a shaded area, something like that," said Banscher, whose farm is in Gloucester County. "A tomato has a decent shelf life."

Malcolm Ritter, AP Science Writer

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## IT'S A SAUSAGE

### US FAST FOOD CHAIN IN MALAYSIA TOLD TO CHANGE HOT DOG NAME

Hot dogs, or at least the name, will soon be off the menu for a U.S. fast food chain selling the popular snack in Malaysia.

The chain, Auntie Anne's, has been told by Islamic authorities that its popular Pretzel Dog, which contains no dog meat, has to be renamed as it is confusing for Muslim consumers.

The Malaysian Islamic Development Department has told the U.S. company to banish the word "dog" from its menu and suggested that the frankfurter wrapped in a pretzel be called Pretzel Sausage as part of conditions to obtain halal certification based on Islamic dietary laws. Dogs are deemed unclean in Islam.

"It is more appropriate to use the name Pretzel Sausage," the department's halal director Sirajuddin Suhaimie told local media.

The move is not surprising in mainly Muslim Malaysia, where conservative attitudes have been on the rise. A wide range of products have been certified halal, from mineral water to a newly launched Internet browser and household products to appeal to Muslims, who make up about 60 percent of the country's 30 million people.

Auntie Anne's said it will comply with the request. Its halal executive, Farhatul Kamillah, said on her Facebook page that the chain has proposed several new names and was waiting for the Islamic department's approval.

Other food outlets selling hot dogs face similar rules. U.S. fast food chain A&W earlier obtained its halal certification in Malaysia. In return, its famous root beer is simply called RB on its menu and hot dogs are coney and franks, short for frankfurters. **AP**





**WHAT'S ON**



**TODAY (OCT 21)**  
FIMM: ROY HARGROVE (U.S.A.)

It is not an exaggeration to hail Roy Hargrove as the crème de la crème of jazz trumpeters of the contemporary era. His exceptional talent has made him conspicuous since high school when he caught the ear of the jazz legend Wynton Marsalis. Hargrove combined Hip Hop with his music ten years ago and traversed Hard Bop, Blues, Hip Hop, R&B. All his approaches are superb.

TIME: 8pm  
VENUE: Mount Fortress  
ADMISSION: MOP150  
ENQUIRIES: (853) 8399 6699  
ORGANIZER: Macau Cultural Affairs Bureau  
<http://www.icm.gov.mo/fimm/30>



FIMM: REUNION - ADRIANO JORDÃO (PORTUGAL)

Macau International Music Festival (MIMF) is ushering in its 30th anniversary. This year, the first Artistic Director of MIMF, Adriano Jordão, an eminent Portuguese pianist, will re-visit Macau to present a wonderful recital featuring classic repertoires by German and Austrian composers: Haydn's Piano Sonata No. 48 in C Major exemplifies the delicate music of the late 18th century as well as the personality of the composer; Beethoven's Variations on "God Save the King" in his arrangement of the British anthem, reflects Beethoven's liking and exceptional skills in variations; and Schumann's Kreisleriana and Arabesque are regarded as the masterpieces of the quintessential Romantic composer. Besides, Adriano Jordão will perform Five Preludes composed by the 20th century's Portuguese composer Armando José Fernandes in distinct neo-classical style.

TIME: 8pm  
VENUE: Dom Pedro Theatre  
ADMISSION: MOP150, MOP200  
ENQUIRIES: (853) 8399 6699  
ORGANIZER: Macau Cultural Affairs Bureau  
<http://www.icm.gov.mo/fimm/30>

**TOMORROW (OCT 22)**  
FIMM: JAZZ X JAZZ (MAINLAND CHINA, TAIWAN, HONG KONG S.A.R. AND MACAU S.A.R.)

This concert gathers jazz musicians from the Cross-strait Four Regions, featuring six hours of non-stop jazz music which will provide a wonderful treat for your ears and soul, with performances by local active jazz guitarist Hon Chong Chan, Taiwanese

rising saxophonist Minyen Hsieh, Hong Kong top jazz guitarist Eugene Pao and top jazz guitarist from Mainland China Lawrence Ku on stage.



TIME: 4pm  
VENUE: Mount Fortress  
ADMISSION: MOP150  
ENQUIRIES: (853) 8399 6699  
ORGANIZER: Macau Cultural Affairs Bureau  
<http://www.icm.gov.mo/fimm/30>



**SUNDAY (OCT 23)**  
FIMM: THE RUSSIAN LEGENDS - MARIINSKY THEATRE ORCHESTRA (RUSSIA)

In The Russian Legends, a concert dedicated to Shostakovich, the Mariinsky Theatre Orchestra has deliberately chosen Symphonies Nos. 1 and 5 by the composer: the former is a graduation piece while the latter is reportedly described as "A Soviet Artist's Practical Creative Reply to Just Criticism". Both works not only reflect the tremendous change in his composing attitude and style, but also unfolds his life experience and even the landscape of Western society in the 20th century. The internal, complex form of his works and the personal fate of the composer in the specific historical context have enriched the interpretation dimension of Shostakovich's pieces. Another repertoire is the Festive Overture written in commemoration of the 37th anniversary of the October Revolution, showing another aspect of him in music composition as a People's Artist.

TIME: 8pm  
VENUE: Macau Cultural Centre Grand Auditorium  
ADMISSION: MOP300, MOP400, MOP500, MOP600, MOP700  
ENQUIRIES: (853) 8399 6699  
ORGANIZER: Macau Cultural Affairs Bureau  
<http://www.icm.gov.mo/fimm/30>

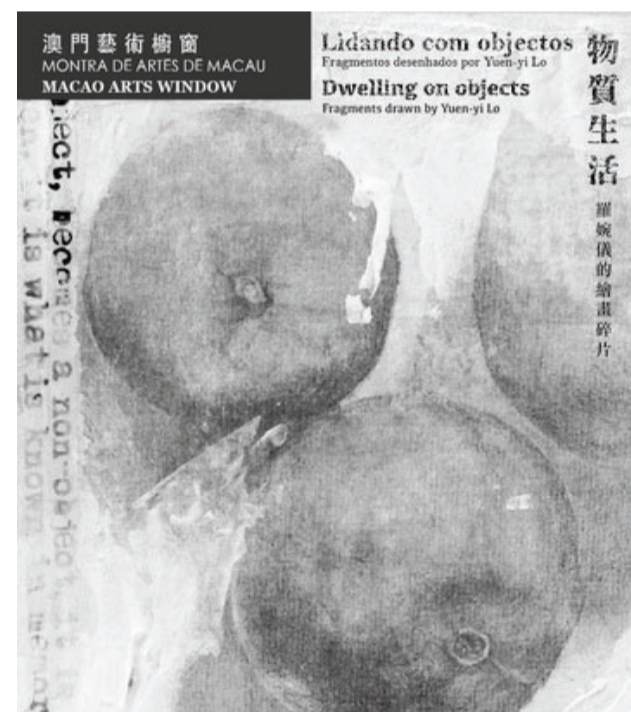
**MONDAY (OCT 24)**  
SAN FRANCISCO AND MACAU ART OF ILLUSTRATION EXHIBITION

This exhibition brings together a total of 20 charming illustrators from Macau and USA. Illustration is graphical representations of a real or

imagined world, including an array of techniques used depict, photography to painting. It is used to convey thoughts, feelings, facts and emotions. Its role is to attract attention, persuade, create context, inform, enhance understanding or entertain an audience.



TIME: 10am-7pm (Mondays-Friday)  
3pm-7pm (Saturdays)  
DATE: October 18-30, 2016  
VENUE: Avenida da Praia Grande, n° 749, r/c, Macau  
ADMISSION: Free  
ENQUIRIES: (853) 2892 3288  
ORGANIZER: Rui Cunha Foundation  
<http://fundacao-rc.org/galeriac.htm>



**TUESDAY (OCT 25)**  
MACAU ARTS WINDOW 2016: DWELLING ON OBJECTS - FRAGMENTS DRAWN BY YUEN-YI LO

Trained in the fields of Communication Design and Fine Arts in Hong Kong, Italy and Britain, Yuen-yi Lo is an artist, writer and lecturer based now in Macau and Hong Kong. Most of her artworks are in the form of drawing or visual ethnography, taking on scripts and graphics and old objects, while her writing explores such themes as art and culture, feminism and oral history. She once contributed writings about art and living on a weekly basis to Mingpao, a mainstream newspaper in Hong Kong, and 76 pieces of them have been compiled into Drawing messages across the centuries: 21 letters to Parisian artists, A room and a journal of nüshu, women's script. She has held solo shows and taken part in joint exhibitions in Macau, Hong Kong, Taiwan and Britain. She is currently teaching at the Faculty of Education, University of Macau.

TIME: 10am-7pm (no admission after 6:30 pm, closed on Mondays)  
UNTIL: December 4, 2016  
VENUE: Macau 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>





**WEDNESDAY (OCT 26)**

THE TRUMPET OF THE TIMES: POET F. HUA-LIN

This exhibition features manuscripts, poems, photographs, correspondence, newspaper clippings, music scores, song lists and other related items pertaining to the Macau poet F. Hua-Lin, who rose as a new star in the Mainland literary circles in the 1930s and 1940s, and earned the title "the trumpet of the times" during the "isolated-island period" in Shanghai. All the objects have been generously donated by relatives of the poet. This is the first time an exhibition gives an overall and three-dimensional picture of the poet, his poems and his era. With this exhibition, IC hopes to attract people's attention to the literature of Macau.

TIME: 10am-6pm (No admission after 5:30 pm, closed on Mondays, opened on public holidays)  
UNTIL: November 13, 2016  
ADMISSION: free  
VENUE: Jao Tsung-I Academy, Avenida do Conselheiro Ferreira de Almeida, No. 95 C-D  
ENQUIRIES: (853) 2852 2523  
ORGANIZER: Cultural Affairs Bureau  
<http://www.ajti.gov.mo>



**THURSDAY (OCT 27)**

INHERITANCE – EXHIBITION OF HANDMADE LEATHER ACCESSORIES AND CARVING CRAFTS BY TEACHERS AND STUDENTS

This exhibition showcases works of the four teachers and their students; the exhibition does not only witness the inheritance of the handicraft spirit of teachers to students, but also demonstrates the excellent skills of leather craftsmen of the new generation of Macau. In addition to the exhibits of leather products for practical daily use, there are also exhibits of various exquisite leather carving artworks which are worth appreciating.

TIME: 12pm-10pm  
UNTIL: October 30, 2016  
VENUE: Team Building of IFT, Colina de Mong-Ha  
ADMISSION: Free  
ENQUIRIES: (853) 2856 12 52  
ORGANIZER: Institute For Tourism Studies  
<https://www.ift.edu.mo>

# Sands WEEKEND



**THRILLER LIVE**

Until 13 November

The Parisian Theatre

THRILLER LIVE is a stunning 90-minute theatrical concert to commemorate arguably the world's greatest ever entertainer, Michael Jackson. This high-energy explosion of pop, rock, soul and disco takes the audience on a magical audio-visual journey through Jackson's astonishing 45-year musical legacy. We challenge you to stay in your seat! Thriller is the debut show of The Parisian Theatre.

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



**JIN AKANISHI LIVE TOUR 2016 AUDIO FASHION**

8pm, 5 November (Saturday)

Cotai Arena

Singer-songwriter, actor, television personality and heartthrob Jin Akanishi has begun his career as lead vocalist in the popular J-pop boy-band KAT-TUN. As a solo artist he has released three studio albums – "Japonicana", "#JustJin" and most recently "Audio Fashion". As a part of duo JINTAKA, with actor and singer Takayuki Yamada, he recently released a music video for the track "Choo Choo Shitain", Japanese slang for "kiss". In April he was awarded the title of "Asia's Most Popular Japanese Artist" at the 20th China Music Awards which took place at The Venetian Macao.

Tickets: From MOP/HKD480, call reservations +853 2882 8818  
[cotaiticketing.com](http://cotaiticketing.com)



**PINK INSPIRED – INDULGE IN A PINK AFTERNOON TEA**

3pm to 6pm daily, Until 31 October

The Lounge, Conrad Lobby, Conrad Macao, Cotai Central

Immerse yourself in our PINK INSPIRED luxury afternoon tea set with Tea WG. Tea-infused delicacies from MOP268\*. Special sets include a limited-edition PINK bear and a donation to support breast cancer research.

Price is subject to 5% government tax and 10% service charge  
Terms and Conditions Apply



**HAPPY HOUR AT PORTOFINO – A PLACE TO UNWIND**

Monday to Friday, 6pm-9pm, Spirito, Shop 1039, Level 1 (inside Portofino)

Relax with friends and put the day's pressures behind you at Portofino's Spirito Bar and outdoor terrace. Buy one beer or standard spirit and get another free, or enjoy a 30% discount on wine and cocktails. Smoking permitted.

Reservations: +853 8118 9950



澳門金沙度假區

**Sands**  
RESORTS  
COTAI STRIP MACAO





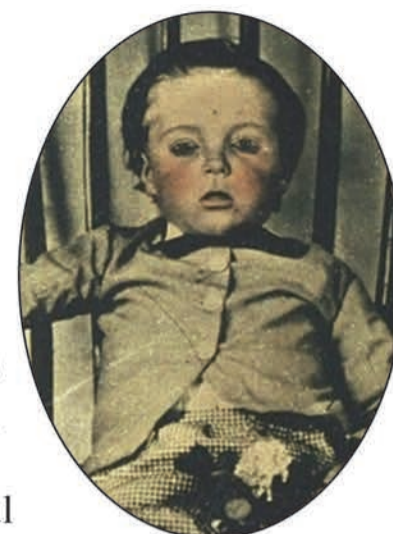
# WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

# GHOSTS

It's that spooky time of year again, when the veil between worlds is said to be thinner and the chances of experiencing supernatural events are statistically much higher than normal. Since ancient times, cultures around the world have believed that the human soul survives bodily death. Over the centuries, many a tale has been told of spirits who haunt the world they left behind.



## What is a ghost?

No one has ever caught and examined a ghost, so what people think a ghost is can vary considerably. In general, a ghost is the spirit of a dead person or animal who is trapped between our world and the next.

A **paranormal investigator** might describe a ghost as a manifestation of the "energy" of a former being.

It should be noted that ghosts are not a scientific subject, but a **supernatural belief**.

## In the eye of the beholder

Ghosts seem to come in many forms. Some ghosts appear as solid or transparent human forms. Others have a glowing, humanlike shape or a dark shadowy appearance. Orbs, blobs of light, and misty, cloud-like forms have also been explained as ghosts.

Sometimes you don't see a ghost, but you sense it. It is common to experience a cold spot or breeze in the presence of a ghost. Sometimes a ghost is associated with a particular smell. The sensations of being touched, scratched, pushed or choked have been reported. Having one's hair or clothing pulled by an unseen force may also indicate that a spirit is trying to communicate. Feeling ill, nauseous or breathless has been attributed to ghostly encounters. Sometimes a ghost will make itself known through sounds: You might hear strange voices, crying, growling, moaning or bangs and squeaks of doors opening and closing.

## Reasons why

There are many reasons why a spirit might not move to the next world. Perhaps the ghost doesn't realize that it is dead, or it has unfinished business in this world. Sometimes a ghost wants to offer guidance or a warning to a loved one.

SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.history.com>; <http://www.ancient.eu/ghost>; <http://web.randi.org>; <http://www.angelsghosts.com>

## Ghost sightings through the ages

Most cultures in the ancient world believed in an afterlife governed by the gods. Only on very rare occasions was a spirit able to cross repeatedly between the realms of life and death. Ghosts often returned to the world of living seeking retribution for an improper burial or lack of a grave. In general, seeing a ghost was never a good thing, but sometimes, if the ghost was a relative and came in a dream, it could be considered beneficial.

The ancient Egyptians built elaborate tombs for the dead. They believed that a person's spirit would live on in its tomb. Food and other personal items were entombed with the body. In case something happened to the body, a statue was also included, providing a second body for the spirit to inhabit if needed.

The ancient Roman Pliny the Younger recorded one of the earliest ghost stories. He wrote that a house in Athens was being haunted by an old man with a long beard who wandered the halls and rattled chains.

In ancient Mesoamerica, the dead were remembered in celebration. Over the centuries, these early rituals became what is known today as The Day of the Dead (El Día de los Muertos).

One of the earliest poltergeist hauntings was recorded in A.D. 856 and took place at a small farmhouse in Germany. The family living there was tormented by stones flying through the air and fires erupting for no apparent reason.

The stereotypical image of a ghost in a white sheet is probably inspired by the tradition of placing a burial cloth around a dead body.



## Types of ghosts

The **poltergeist** is a noisy, troublesome and disruptive entity. While most ghosts are considered harmless, the poltergeist is capable of moving objects and can throw something at you or even shove or push you.

An **intelligent haunting** might interact with people. These spirits seem to have an earthly purpose. They might want to say goodbye or tell someone that they are loved.

**Residual hauntings** are something like a video replaying over and over again. This kind of spirit tends to repeat an action in a place that was important to the ghost in life.

**Shadow people** are said to be mobile black masses that emit an evil presence.

An **orb** is a ball of light that may be the very essence of a ghost. Orbs are rarely observed with the naked eye, but are often seen in photographs. Orbs may simply be the result of light reflections and dust particles.

## Did you know?

A **violent** or **emotional** death may trap the spirit in the world of the living.

**Animals** are said to be highly sensitive to the presence of spirits and paranormal energy. Old **hospitals**, **asylums** and **prisons** are often haunted, possibly because they harbor painful emotional residue.

Most of what we believe about ghosts comes from **popular culture** like books, TV shows and movies.

A ghost that is seen by more than one person is known as a **collective apparition**.

**Ectoplasm** is a substance that is left behind by a ghost. It can vary in color, size and texture. It is usually a liquid and has a distinct smell.

When a ghost is present, there is usually a **cold spot** or a shift in the **magnetic field**.

Ghosts tend to drain the batteries of any equipment being used on a ghost hunt.