



Smog alert

Beijing's "red alert" this week has affected 460 million people, according to Greenpeace East Asia, which calculated that about 200 million people were living in areas that had experienced levels of air pollution more than 10 times above the guideline set by the World Health Organization. ■ X3



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DRIVE IN

Jake Coyle, AP Film Writer

IN 'BARRY,' A YOUNG OBAMA, LONG BEFORE 'HOPE'

Not since young Abe have the early formations of an American president inspired as much moviemaking as Barack Obama's early life. Vikram Ghandi's "Barry," a snapshot of Obama as a college student, is the second of the year, following Richard Tanne's "Southside With You," a presidential rom-com about Obama's first date with Michelle. These films may be just the start of the wave of Obama nostalgia to soon wash over the country (or at least approximately half of it). But the pleasant surprise is that both are fairly good, thoughtful films. The odds of this happening, whi-

le Obama is still in office, even Nate Silver might struggle to compute. "Barry" is set in 1981 New York and "Southside With You" takes place in 1989 Chicago, but they have much in common. Both are framed as Obama prequels but use him as a prism through which to investigate race in America. They each delight in the novelty of a more human-sized version of the POTUS-to-be: smoking cigarettes, cursing and grooving to '80s tunes. And both give a sense of a unique mind beginning taking shape. In "Southside" we see him reading Toni Morrison and watching Spike Lee's "Do

the Right Thing"; in "Barry" it's "Invisible Man" and "Black Orpheus." In "Barry," his destiny is further away. He's a little more Prince Hal. In early scenes, Obama (an excellent Devon Terrell) argues politics and Plato with young Reaganites at Columbia, but his interest in civic life hasn't yet manifested. Politics, he tells his girlfriend Charlotte (Anya Taylor-Joy), are useless. "Come on, the president's an actor," he says. Later, while strolling arm-in-arm with his mom (Ashley Judd), he talks about fleeing society and becoming a monk. "Hope" is a long way off.

AP PHOTO



This image released by Netflix shows Devon Terrell as Barack Obama, (left), and Anya Taylor-Joy as Charlotte, in a scene from "Barry"



Devon Terrell as Barack Obama in a scene from "Barry"

"Your politics are cute," says Charlotte, a wealthy white girl from Connecticut. To a certain extent, "Barry" shares the same superficial infatuation with a bachelor Obama. The film, written by Adam Mansbach, has bits pulled from Obama's memoir "Dreams From My Father," but large parts of it are invented, as are some characters. What "Barry" most captures is an Obama struggling to find his identity and his place in the world, highly attuned to his surroundings. He walks the streets of Harlem, playing pickup basketball and perusing the books of sidewalk vendors. Where is from? The answer is complicated whenever he answers it. Hawaii. Indonesia. His father's from Kenya. He's harassed both by the security guards at Columbia and

his more thuggish neighbors. "I fit in nowhere," he says. Pulling him in one direction is Charlotte, who Taylor-Joy (the breakout star of "The Witch") plays with great tenderness. Her feelings for Barry are genuine, but her understanding of race is precocious. As the two draw closer, Barry is increasingly uncomfortable in the relationship and - as we know - he'll ultimately reject the future she holds for another. With much of the detail of Obama's life from this period needing to be invented, "Barry" sometimes resorts to more clichéd scenes. In one, he's mistaken for a bathroom attendant at the Yale Club. But much of the film's reality - not its sometimes forced 1981 period detail but its representation of racial undercurrents - feels genuine.

That's partly due to the fine cast, led by Terrell but also including Jason Mitchell ("Straight Outta Compton") as a friend met on the basketball court. Given that we have two Obama dramas before the president has even left the White House, we're probably in for dozens more. They will likely tackle larger moments in his political life, and will surely trade low-key naturalism for bigger biopic moments. "Barry" and "Southside With You," more about the man than any myth, have done admirably in setting the stage. But their underlying optimism for the future that lay ahead, though, might already be dated.

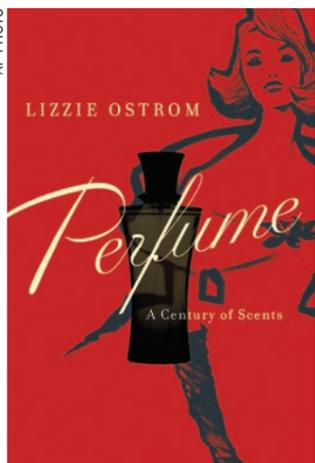
"Barry," a Netflix release, is not rated by the Motion Picture Association of America. Running time: 104 minutes. ★★☆☆

BOOK IT

'PERFUME' BY LIZZIE OSTROM
A SOLID POP CULTURE GUIDE

Fragrance has always been wrapped in social and economic issues, controversy, memories and history as Lizzie Ostrom so persuasively shows in the lively "Perfume: A Century of Scents." The 10 chapters — each devoted to a single decade — examine 10 different perfumes that influenced that decade. A sharply focused introduction to each chapter further puts the decade — and its fragrance fashion — in perspective. While "Perfume" is by no means an encyclopedia about scents, it is a solid pop culture guide that incorporates fragrance fashion into the shifting tides of society. Many of the perfumes mentioned through the decades have disappeared — a mere whiff of a memory — no matter how popular at the time. This is true not just of those from the 1920s but also those manufactured in the 1990s. Others such as Chanel No. 5 have been classics from the first day and remain favorites of all generations. Advertising fragrances isn't a new idea. In 1908, the British firm Gosnell's launched a hot air balloon shaped like the bottle of its Cherry Blossom to fling out flyers over crowds — an idea that seems modest next to perfume foun-

AP PHOTO



"Perfume: A Century of Scents" (Pegasus Books), by Lizzie Ostrom

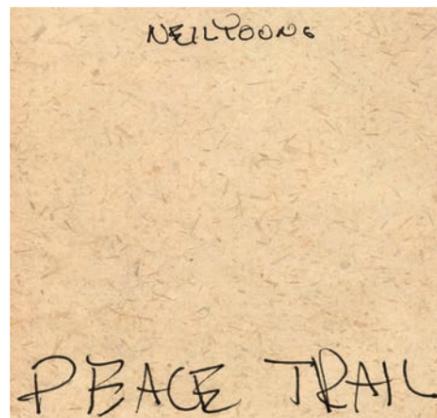
tains that threw fragrance into the air during the Victorian Era in England. What has changed is the rise of the internet and certain sites that curate myriad scents in one-stop shopping, making exotic perfumes even more accessible. Celebrities' influence on fragrance also goes back decades. Compare the Gib-

son Girls of the 1900s mentioning the "utterly obscure" Poinsettia with the avalanche of current pop stars such as Taylor Swift or Justin Bieber hawking their scents. Technology and chemistry gave companies new ways to produce scents, taking it away from the rich and elite of society and making it available to the masses. Ostrom shows that each decade had certain scents that define it. During the global depression of the 1930s, Joy by Jean Patou, "the most expensive scent ever released," was introduced and is still available today. World War II brought a new challenge as many perfumeries urged their customers to "treasure your last pinch" of fragrance as advertisers urged against buying until after the war. As a result, France ceased being the epicenter of fragrance production as more began to be manufactured in America. The return of fragrance during the 1940s was seen as a symbol of hope. That's a far cry from the "big, bad, loud-and-proud perfumes of the 1980s" when many restaurants put up signs banning Giorgio Beverly Hills, along with smoking.

Oline H. Gogdill, AP

TTUNES

NEIL YOUNG TACKLES PIPELINE, TECHNOLOGY ON 'PEACE TRAIL'



Neil Young, "Peace Trail" (Reprise Records)

Prolific rocker Neil Young is at his curmudgeonly best on "Peace Trail," bemoaning his place in the current generation while standing up for his decades-long commitment to fighting for the underdog. In that way, the largely acoustic "Peace Trail" is representative of late-career Young. It's quirky, soulful, poignant and powerful — if not a little unpolished. Young stands up for the Standing Rock Sioux and other protesters who have been fighting an oil pipeline in North Dakota on "Indian Givers." He ends the 10-song album with "My New Robot," a track that could have easily fit on his computerized 1982 release "Trans." On "My Pledge" Young sings, "I'm lost in this new generation, left me behind it seems." And, in a great touch of irony, he sings it while using Auto-Tune. Young has become quite a fan of Auto-Tune lately. He used it sparingly on his hybrid live album "Earth," released just six months ago, and it comes up again on "Peace Trail," his fourth studio album in less than three years. On "Can't Stop Workin'" Young sings that he likes to work even though "it's bad for the body but it's good for the soul." Let's hope Young, who turned 71 last month, has much more work to do in the years ahead.

Scott Bauer, AP

NEWS OF THE WORLD

Nomaan Merchant & Wayne Zhang, AP

Thick, gray smog fell over Beijing on Tuesday, choking China's capital in a haze that spurred authorities to cancel flights and close some highways in emergency measures to cut down on air pollution.

Beijing and much of industrial northern China are in the midst of a "red alert," the highest level in China's four-tiered pollution warning system. The alert has affected 460 million people, according to Greenpeace East Asia, which calculated that about 200 million people were living in areas that had experienced levels of air pollution more than 10 times above the guideline set by the World Health Organization.

Members of the public closely watch levels of PM2.5, particles measuring 2.5 microns across that are easily inhaled and damage lung tissue. The World Health Organization designates the safe level for the tiny, poisonous particles at 25 micrograms per cubic meter. On Tuesday morning, the PM2.5 reading in Beijing climbed above 300. In many northern Chinese cities, the reading has exceeded 500 micrograms per cubic meter.

State media reported that 169 flights have been canceled at Beijing Capital International Airport, where visibility fell at one point to 300 meters. Sections of Beijing's sixth ring road, the outermost highway encircling the city of more than 20 million people, were shut down in a bid to keep cars off the roads.

Authorities have even removed charcoal grills from restaurants and banned spray painting in parts of the city, state media reported.

Adding to a sense of crisis, local news in recent days reported that hospitals were encountering a boom in cases of children with respiratory problems and preparing teams of doctors to handle the surge of pollution-related cases. Photos showed waiting rooms crowded with parents carrying youngsters wearing face masks.

Outside the Capital Pediatrics Institute on Tuesday, parents voiced

AP PHOTO



A woman wearing a mask for protection against air pollution walks across a road in Beijing

Smog chokes Chinese cities, grounding flights, closing roads

■ Authorities have even removed charcoal grills from restaurants and banned spray painting in parts of the city

frustration about the toxic air for throat infections and the flu.

"He is coughing and breathing short, and always feeling sputum in his throat," said Du Renxin, an IT worker, who was with his 2-year-old, who has had to make monthly visits to the doctor.

China has long faced some of the worst air pollution in the world, blamed on its reliance of coal for energy and factory production, as well as a surplus of older, less efficient cars on its roads. Beijing and other cities have tried to improve air quality by switching power plants from coal to

natural gas and rolling out fleets of electric buses and taxis.

But despite its public commitment to reduce carbon emissions, China remains the world's largest producer and consumer of coal, with plans to build new factories and increase production. Government officials, facing rising energy prices earlier this year, lifted caps on production days for many mines.

Since the red alert went into effect, more than 700 companies stopped production in Beijing and traffic police were restricting drivers by monitoring their license plate numbers.

■ The smog has serious repercussions on the lungs and the respiratory system, and it also influences the health of future generations.

LI JINGREN
BEIJING STUDENT

Dozens of cities closed schools and took other emergency measures.

"The smog has serious repercussions on the lungs and the respiratory system, and it also influences the health of future generations, so under a red alert, it is safer to stay at home rather than go to school," Li Jingren, a 15-year-old high school student in Beijing, said Monday.

In nearby Tianjin, authorities canceled 350 flights and closed all highways in the municipality. Public transportation services were increased as restrictions on cars were imposed.

Authorities in the northern province of Hebei, which surrounds Beijing, ordered coal and cement plants to temporarily shut down or reduce production.

AP PHOTO



A pedestrian overhead bridge in Beijing as the capital of China is shrouded by heavy smog on Tuesday

WORLD OF BACCHUS

Jacky I.F. Cheong



**DOMAINE DU GRANGEON
VIOGNIER 2014**

A single-varietal Viognier from Coteaux-de-l'Ardèche IGP. Radiant citrine with shimmering golden reflex, the perfumed nose offers apricot, lychee, green papaya, balsam and lemon blossom. With rounded acidity and clean minerality, the redolent palate delivers peach, fig, coconut, sweet ginger and almond. Medium-full bodied at 13.5%, the poised entry evolves into an intense mid-palate, leading to a saturated finish.



**DOMAINE DU GRANGEON
SYRAH 2013**

A single-varietal Syrah from Coteaux-de-l'Ardèche IGP. Bright gamet with cardinal-crimson rim, the fragrant nose presents raspberry, pomegranate, cinnamon, black pepper and geranium. With ample acidity, ripe tannins and clear minerality, the spicy palate supplies plum, black olive, liquorice, black tea and fresh earth. Medium-bodied at 12.5%, the tangy entry carries onto a silky mid-palate, leading to a lingering finish.



**DOMAINE DU GRANGEON
CATHUS 2013**

A single-varietal Chatus from Coteaux-de-l'Ardèche IGP. Rich gamet with carmine-purple rim, the aromatic nose furnishes black cherry, plum, cocoa, balsam and sous bois. With abundant acidity, tasty tannins and structured minerality, the potent palate provides damson, prune, bay leaf, nutmeg and black pepper. Medium-bodied at 13%, the poised entry continues through a complex mid-palate, leading to a long finish.



**DOMAINE DU GRANGEON
CUVÉE MON CŒUR 2010**

A single-varietal Gamay vin de paille from Coteaux-de-l'Ardèche IGP. Dark gamet with carmine-rosewood rim, the flora nose effuses dried raspberry, cassis jam, bouquet garni and rose petal. With succulent acidity, juicy tannins and underlying minerality, the seductive palate emanates dried blackberry, cherry confit, potpourri and lavender tisane. Fully sweet and full-bodied at 14%, the charming entry persists through a vibrant mid-palate, leading to an endearing finish.

The Rhodanien Time Capsule

Students and drinkers of Generations X and Y know by experience the complexity – at times confusion – of EU law with regards to education and wine. At the turn of the 21st century, while the Bologna Process made wholesale changes to academic qualifications across Europe, EU Regulation No. 1151/2012 ushered in new regimes governing wine classification, namely the PDO (Protected Designation of Origin) and PGI (Protected Geographical Indication).

As is the case most EU regulation, it is for member-states to give effect via national legislation. In the case of France, the newly created IGP (Indication Géographique Protégée) and AOP (Appellation d'Origine Protégée) are now equivalent to its traditional VdP (Vin de Pays; not to be confused with Germany's Verband Deutscher Prädikats- und Qualitätsweingüter) and AOC (Appellation d'Origine Contrôlée) respectively. IGPs/VdPs are usually more flexible in terms of requirements – and indeed geographically larger – than AOPs/AOCs.

France currently has about 150 IGPs/VdPs, the majority of which are situated in southern half of the country. France has six massive regional IGPs/VdPs, including Jardin de la France (northwest), l'Atlantique (central-west), Comté-Tolosan (southwest), d'Oc (central-south), Comtés Rhodaniens (southeast) and Portes de Méditerranée (Provence and Corsica). Of the country's 100 or so départements, just over half have their eponymous IGPs/VdPs.

Situated on the west bank of the Rhône less than 100km away from the Mediterranean coast, the Ardèche département is entitled to produce wine

under three labels: Coteaux-de-l'Ardèche IGP/VdP, Côtes-du-Rhône AOP/AOC and Côtes-du-Vivarais AOP/AOC. Geographically, Coteaux-de-l'Ardèche is between Northern Rhône and Southern Rhône; in fact, Cornas, Saint-Joseph, and Saint-Peray are all located within the boundaries of the Ardèche département. Coteaux-de-l'Ardèche IGP/VdP is hence climatically very similar to Rhône in general, and also in terms of varieties used.

Viticulture and winemaking have existed in Ardèche since Roman times. Of particular interest is its indigenous variety Chatus, which has been grown since time immemorial, and was listed as one of the 38 principal French varieties by early modern scientist Oliver de Serres in his Théâtre d'Agriculture (Theatre of Agriculture) in 1600. A vigorous vine requires much labour, Chatus was decimated and largely replaced by more popular varieties after the phylloxera plague in the late 19th century.

Domaine du Grangeon is one of the leading producers of Chatus. The proprietor-winemaker Christophe Reynouard, having honed his skills as the cellar master of Domaine Georges Vernay, is now leading the revival of this time capsule of a variety. Meanwhile, his other single-varietal gems, mostly of traditional Rhône varieties, are equally impressive.

To discover the hidden treasure of Ardèche, contact Ms Ada Leung of Cottage Vineyards;
W: www.cottagevineyards.com;
E: 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

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
T: 8802 2361
VIP Hotel Lobby, MGM MACAU

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



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

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

SHANGHAI

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

FRENCH

**寶雅座
AUX BEAUX ARTS**

AUX BEAUX ARTS
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
Mon - Sunday
6:30 - 14:30 / 18:00 - 23:00



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

ABA BAR

ABA BAR
Monday to Sunday
5pm - 12midnight
T: 8802 2319
Grande Praça, MGM MACAU



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



ROSSIO
7am - 11pm
T: 8802 2372
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



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

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

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

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

FOOD & BEVERAGE

Aya Takada, Bloomberg

BLOOMBERG



Kiyoyuki Sekimura feeds mother cattle at Sekimura farm

WHEN FAT EQUALS FLAVOR, USD260 STEAKS GET JAPAN DIET MAKEOVER

Seikou Sekimura is betting that aficionados of Japan's Wagyu beef - one of the world's most-expensive meats - are ready for a diet version of the fat-laden, melt-in-your-mouth delicacy. In the rural northern prefecture of Miyagi, the 64-year-old farmer says he is producing a low-calorie beef with all the flavor of the 7-ounce prime cuts that can fetch USD260 or more at posh restaurants. The trick isn't less fat - the flesh of his cattle still has Wagyu's familiar honeycomb of taste-enhancing white tissue - but making it easier for humans to digest.

To ensure the new beef, called Kampo Wagyu, has the right kind of fat, Sekimura bred traditional Japanese cattle with an even rarer variety and fed them a concoction of herbs to supplement their normal grain rations. The result is a meat he thinks can compete with an expected increase

of imported U.S. steaks by appealing to consumers of high-end foods looking for healthier options. "As Japan's population ages, consumer taste is shifting to meat without too much fat," Sekimura said at his farm in Kurihara. Together with partners, he owns 1,200 Kampo Wagyu cattle and sends about 50 a month to a local slaughterhouse. Sekimura is the only producer of Kampo Wagyu, and output remains a tiny fraction of the 473,000 Wagyu cattle slaughtered in Japan in the most-recent fiscal year, representing a high-end meat market valued at about 370 billion yen (\$3.3 billion), Agriculture Ministry data show. But he's hoping that his relatively small investment in a low-fat variety will help him differentiate in an already rarified food category. NH Foods, an Osaka-based beef, pork and dairy producer that also owns the Hokkaido-Nippon Ham Fighters baseball team, buys

■ Sekimura feeds his animals 14 different kinds of Chinese herbs commonly used in Asia to enhance human health

about 80 percent of Sekimura's production and says it shows promise among customers. "It's a valuable product," said Manabu Inaba, NH Foods' sales officer. "The number of retailers selling Kampo Wagyu is rising in Japan. We are considering to start its sales overseas." Most Wagyu beef in Japan

already is unusual compared with meat from conventional cattle because it has what's called a low melting point, which means it can be converted to liquid more easily and the dissolving fats make the meat juicy and flavorful. The meat also contains amino acids that, when consumed, help reduce fat in the body.

FAT-BURNING

Kampo Wagyu has an even lower melting point (about 21 degrees Centigrade) and almost twice the fat-burning amino acids, including alanine and threonine, according to an analysis by the Industrial Technology Institute of Miyagi prefecture. A big reason for the difference, according to Sekimura, is that he feeds his animals 14 different kinds of Chinese herbs commonly used in Asia to enhance human health. He got the idea from a chicken farmer who was using mulberry leaves as an alternative to local feed grain. Local grain supply was tainted with radiation after the 2011 earthquake and tsunami that led to a meltdown at the nearby Fukushima Dai-Ichi nuclear station.

The accident loomed large for Sekimura, in part because contaminated livestock increased food-safety concerns among Japanese consumers still smarting from nation's first outbreak of mad-cow disease in 2001 and the spread of foot-and-mouth disease in 2010 that required culling of a record number of cattle and pigs. "I wondered what I should give to my cattle in order to make consumers feel confident in the safety of our beef," he said.

HERB FEED

After years of testing, he settled on a mix of mulberry leaves, perilla, adlay, Chinese matrimony vine and 10 other herbs that cost him 500,000 yen a month, or 3 percent of his total spending on feed. The plants are supplied by a tea producer in Ichinoseki, Iwate Prefecture. He spends about 12 million yen a month on traditional feed ingredients like imported corn, sorghum, soybean meal and wheat bran, along with domestic rice hay and malt residue from a beer brewery. Herbs aren't the only difference maker. It's also breeding. Sekimura has 65 cows from Kumamoto prefecture, which is about 1,500 kilometers south of his farm and home to Japanese Red Wagyu, a rare type of the nation's traditional beef cattle. On the hillside ranch behind his feedlot, Sekimura mates them with Black Wagyu bulls, a variety that represents about 95 percent of Wagyu in Japan. The offspring produce his Kampo Wagyu beef.

"My cattle produce better fat-muscle ratios for health-conscious consumers than Black Wagyu," Sekimura said. Selling a lower-calorie version of Wagyu could tap into changing tastes for Japanese consumers, who are

favoring more of the less-fatty red meats more common in the Americas. In the first nine months of 2016, imports of U.S. beef are up 16 percent to 142,655 metric tons, more than making up for reduced purchases from Australia, government data show.

COMPETITION

Last month, Tama, Iowa-based producer Iowa Premium LLC announced it will start marketing its Black Angus beef in Japan through an alliance with Sumitomo Corp. and its SC Foods Co. unit.

For now, the threat posed by imports hasn't affected Sekimura. He's expanding sales through NH Foods to take advantage of prices that have surged after a three-year slide in domestic beef output to the lowest since 1980. He sells each 900-kilogram (1,984-pound) Kampo Wagyu steer to a local slaughterhouse for about 1.2 million yen, about triple what he was getting five years ago.

He also opened a grilled-beef restaurant, Kounosuke, not far away from his farm. On the lunch menu is a 180-gram Kampo Wagyu sirloin steak, served with locally produced rice, miso soup and pickles, that sells for 4,000 yen.

While Japanese agricultural production has slipped as old farmers retire without successors, the beef industry was hit particularly hard by the Fukushima disaster five years ago. The discovery of tainted meat sent prices plunging. Sekimura said he never contemplated quitting, and now he sees payoffs from his investment in developing a lower-fat Wagyu beef that can appeal to consumers seeking healthier foods. "Considering the people who lost their lives in the disaster, I, as a survivor, can do anything," he said.



Dismantling Kampo wagyu inside the kitchen at Kounosuke near Sekimura farm

WHAT'S ON



TODAY (DEC 23)
THE WONDERFUL WIZARD OF OZ

This Christmas, come play at a magical land; a fantastic country hidden somewhere over the rainbow! Join dreamy girl Dorothy, her little dog Toto and cheerful friends Scarecrow, Tin Man and the Lion, on their way to meet the mighty Wizard of Oz. Japanese Theatre Hikosen's colourful play will take us through an eternal adventure that enchanted generations of little audiences and plenty of cultures around the world. Let's celebrate the festive season with an inspiring story that encourages children to persevere in the pursuit of their dreams!

TIME: 7:30pm (December 23-24)
3pm (December 25)

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

ADMISSION: MOP100, MOP140, MOP180

ENQUIRIES: (853) 2870 0699

[http:// www.ccm.gov.mo](http://www.ccm.gov.mo)

TICKETING ENQUIRIES: (853) 2855 5555

<http://www.macaoticket.com>



TOMORROW (DEC 24)
MACAO LIGHT FESTIVAL

Throughout December the city will literally be bathed in light - courtesy of the Macao Light Festival 2016 - Treasure of Light. Four video mapping shows namely 'Sailing', 'Inheritance', 'Source of Water' and 'Carrying-on' will be staged at the Nam Van Lake Nautical Centre, the Mandarin's House, Lilau Square and Barra Square respectively. Seven sets of light installations will be rolled out at various locations, such as 'Lake of Treasure' comprising 360 LED glow balls, plus five interactive games including the 'Lost Gem' played on the mobile app 'Treasure of Light' available via App Store and Google Play. Don't forget to enjoy the music and light show 'Melody of Light' by local performers!

TIME: 7pm-10pm (last Video Mapping starting at 9:55 pm)

FREE Admission

UNTIL: December 31, 2016

MELODY OF LIGHT

TIME: 7:30-9:30 (A 15min performance in every 30min)

DATE: Every Friday, Saturday, Sunday & December

8, 20, 21, 26

VENUE: Anim'Arte Nam Van

TOURISM HOTLINE: (853) 2833 3000

ORGANIZER: Macau Government Tourism Office

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



SUNDAY (DEC 25)
THE STAMP FESTIVAL

The Stamp Festival this year is the ubiquitous Pillar Box, with thematic 20- to 30-min. guided visits led by facilitators introducing pillar boxes on stamps, miniatures from other places and interesting stories about these receptacles.

TIME: 9am-5:30pm (No admission after 5pm, closed on public holidays)

VENUE: Communication Museum of Macau /

Estrada D. Maria II, No. 7

UNTIL: April 1, 2017

ADMISSION: MOP10

ENQUIRIES: (853) 2871 8063 / 2871 8570

ORGANIZER: Communication Museum of Macau

<http://Macau.communications.museum>



MONDAY (DEC 26)

EXHIBITION "TRACES AND VISION - LONGZHOU 'SHEHUO' FOLK PERFORMANCES, PHOTOGRAPHY BY WU XIAOPENG"

The exhibition features a total of 60 works by the famous Chinese photographer Wu Xiaopeng. The show displays the folk customs of Longzhou 'Shehuo' in Shaanxi Province.

Wu Xiaopeng visited dozens of villages across Longzhou in Shaanxi Province in recent years to capture images of the quaint Shehuo activities. This profound historical and cultural folk custom, of which Shaanxi Province is one of the representatives, was inscribed in the National List of Intangible Cultural Heritage in 2006. Rather than pursuing the visual aesthetics of the images, Mr. Wu showcases his endeavour to capture the villagers' spiritual demeanour and present the customs of indigenous communities.

TIME: 9am-9pm

UNTIL: January 8, 2017

VENUE: Temporary Exhibitions Gallery of the Civic and Municipal Affairs Bureau

Organizer: Civic and Municipal Affairs Bureau, Cultural Affairs Bureau

ADMISSION: Free

ENQUIRIES: (853) 8988 4100 / 2882 7103

ORGANIZER: Civic and Municipal Affairs Bureau

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



TUESDAY (DEC 27)

AD LIB - RECENT WORKS BY KONSTANTIN BESSMERTNY

This year, the exhibition Ad Lib - Recent Work of Konstantin Bessmertny will be held in the Macau Museum of Art. Thirty four sets of work, which consist of paintings, sculptures, installations and videos from Mr. Bessmertny, will be displayed here. There is not a unifying theme, just like its Latin title which means "at one's pleasure". In this generous exhibition space, the artist seems to improvise a bustling and humorous show that echoes different social phenomena, reflecting Bessmertny's personal musings.

TIME: 10am-7pm (No admission after 6:30 pm, closed on Mondays)

UNTIL: May 28, 2017

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 (DEC 28)

ARTISTIC CRAFTSMANSHIP OF OUR ANCESTORS - EXHIBITION OF ARCHAEOLOGICAL RELICS OF TAIPA AND COLOANE

Five archaeological excavations took place in Hac Sa area of Coloane Island between 1973 and 2006 with findings dating back thousands of years. The basement of the building of Islands Municipal Council in Taipa also underwent archaeological excavations during 2004 to 2005. In this exhibition, a collection of findings and relics uncovered from different archaeological excavations over the past 30 years are displayed on the ground floor. Visitors can sense the wisdom of the early inhabitants through the exhibits.

TIME: 10am-6pm Daily (No admission after 5:30 pm, closed on Mondays)

VENUE: Rua Correia da Silva, Taipa, Macau

ADMISSION: MOP5 (Free on Sundays)

ENQUIRIES: (853) 2882 5631

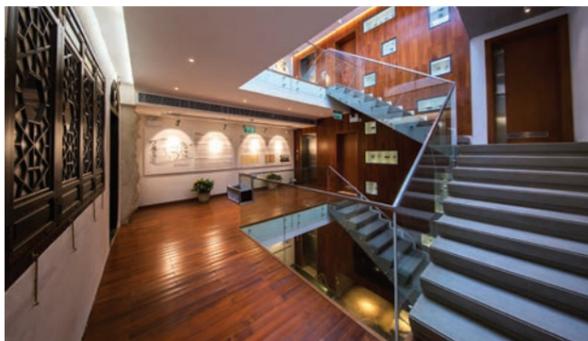
<http://www4.icm.gov.mo/cotaimuseum/en/tour.html>



THURSDAY (DEC 29)
FLOWER VESSELS FROM THE PALACE MUSEUM

This exhibition is divided into three units with six themes, including (1) usages: "Offering Sacrifice with Fragrant Flowers" and "Leisure Time Enjoyment" in which vessels for planting in ceremonies such as Buddhist praying and ancestor worship are displayed; (2) styles: "Flower-Arrangement and Potted Landscapes" and "Appreciation of Antiquities Innovation", in which vessels of different textures for flower-arrangement and potted landscape, and relics used in Qing imperial palace are displayed; (3) tastes: "The Great Emperor Qianlong" and "The Elegant Empress Dowager Cixi", in which the calligraphies and paintings handwritten by Qianlong and Cixi, poems in praise of flower vessels made by imperial orders and flower vessels used in "Da Ya Zhai - Elegant Studio" and "Ti He Dian - Hall of State Harmony" are displayed.

TIME: 10am-7pm (No admission after 6:30 pm, closed on Mondays)
UNTIL: March 12, 2017
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>



EXHIBITIONS IN COMMEMORATION OF THE 150TH ANNIVERSARY OF DR. SUN YAT-SEN'S BIRTH AND ON THE CONSERVATION OF No. 80 IN RUA DAS ESTALAGENS

Macau is the starting point for Dr. Sun Yat-sen, and it is the first place where he practiced as a doctor and the source of enlightenment for his revolutionary ideology. Though the scenery of Rua das Estalagens has been changed over centuries, the building located at the Rua das Estalagens, where the Chong Sai Dispensary established by Dr. Sun Yat-sen, remains the same. It has been the ties and witness of the close relationship between Dr. Sun Yat-sen and Macau. Built before 1892, the building at No. 80, Rua das Estalagens is a typical commercial residential premise, that is a residential building with commercial spaces on the ground floor. Upon the MSAR Government's purchase of the building in 2011 after several rentals and transfers, renovation works were carried out. The building will now open as an exhibition hall for the public and will be established as an exhibition venue applicable to specific themes in future.

TIME: 10am-6pm daily (Closed on Tuesdays)
VENUE: No. 80 in Rua das Estalagens
ADMISSION: Free
ENQUIRIES: (853) 8399 6699
<http://www.icm.gov.mo/en/News/detail/14507>

Sands WEEKEND



NEW YEAR'S EVE CONCERT

7pm, 31 December 2016 (Saturday)
Cotai Arena, The Venetian Macao

Join us for an unforgettable New Year's Eve concert featuring superstars Hacken Lee, Joey Yung, JJ Lin, Yoga Lin, Wilber Pun, Tan Jin, William Chan, Kris Wu and more, taking the stage at the Cotai Arena, The Venetian Macao, for Jiangsu TV's legendary New Year extravaganza "17 Happy Gathering - LEXUS 2017 JSTV New Year's Eve Concert".
Tickets: From MOP/HKD180, call reservation +853 2882 8818
cotaiticketing.com



**THE VENETIAN MACAO
3D LIGHT AND SOUND SPECTACULAR**

Daily until 1 January 2017
Outdoor lagoon area of The Venetian Macao

Celebrate the festive season at The Venetian Macao, which will feature wonderful decorations throughout its outdoor lagoon area, with a magnificent 48-foot Christmas tree and entrances, lampposts, arches and pillars looking fabulously festive. The highlight of the winter celebration this year will be a dazzling new 3D light and sound spectacular which will project beautiful festive images on the façade of the hotel.
Show: 6pm to 10:30pm (every 30 minutes, approximately eight minutes per show)
Admission: Free



SHOP YOUR WAY TO A PARISIAN STAY

Now until 19 March 2017

Shoppes at Parisian has more than 170 luxury and lifestyle boutiques. Here you can stroll along boulevards named after many of the French capital's famous shopping districts, such as the Champs Elysee, to enjoy a unique shopping experience. Shop at Shoppes at Parisian now to earn exclusive hotel stay, dining and massage offers at The Parisian Macao, allowing you to become part of Paris!

SPEND	PARISIAN OFFER
MOP100,000	Two nights in a Suite + An exclusive dinner for two at The Parisian Macao
MOP50,000	One night in a Suite + 30-minutes Back Massage for two at The Parisian Macao
MOP20,000	One night in a Deluxe Room at The Parisian Macao
MOP8,000	A dinner buffet for two at Le Buffet

*Terms and conditions apply.



A TASTE OF CHRISTMAS

Now - 1 January 2017 (Daily)
3pm - 6pm, Conrad Lounge, Conrad Macao, Cotai Central

Enjoy a luxurious festive season high tea in the elegant surroundings of the lounge at Conrad Macao. Choose either delicious sweet or savoury menus for snacks such as sandwiches and mince pies and a range of seasonal drink choices both alcoholic and non-alcoholic, including coffee, tea, Christmas cocktails or mocktails.

From MOP268
Reservations: +853 2882 9000



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CHRISTMAS CUSTOMS

For Christians around the world, Christmas is a joyous time of year that celebrates the birth of Jesus. Christmas festivities vary widely; they are often a reflection of cultural customs and family traditions.

The Christmas tree is a nearly universal tradition that began in Germany about 1,000 years ago, but it was not until the 16th century that the tree became an indoor custom. In Denmark, children are not allowed to see the tree until Christmas Eve. Today, the Scotch pine is the most popular Christmas tree sold in North America, followed by the Douglas fir.

Christmas is associated with many special foods. Turkey with all the trimmings is often served in North America and Australia. Goose is the traditional main course in the United Kingdom and Ireland.

Gingerbread is thought to have originated with Catholic monks (c. 1000), who baked it for special holidays.

Baking cookies and desserts is a popular Christmas tradition in many families. Shortbreads, fruitcake and pumpkin pie are popular in America.

Plum pudding is a traditional food in Canada, the United Kingdom and Ireland.

Around the world

The Christmas customs of gift giving, music, feasts, decorations, nativity scenes and church services are shared by many people around the world.

In North America, many Christmas customs and traditions were inherited from other lands.

It is not uncommon for people of different backgrounds to observe traditions practiced by their ancestors. For example, many Quebecois maintain French customs, while Spanish traditions are popular in the southwestern United States.

Placing a lighted candle in the window on Christmas Eve is an Irish tradition. Caroling contests are common in the United Kingdom.

Church services

Christians across the globe attend midnight mass on Christmas Eve. After mass, people celebrate in different ways. In France and Quebec, Christmas mass is followed by a luxurious feast called Le Reveillon. In Spain, dancing and singing in the streets is customary.

Many people also attend church services on Christmas morning. Churchgoers pray, listen to Bible readings, sing carols and celebrate the birth of Jesus of Nazareth.

Boxing Day

In many countries, Boxing Day takes place the day after Christmas (Feast of Saint Stephen); it is traditionally a day of giving money and gifts to the poor and needy.

The nativity

St. Francis of Assisi introduced nativity scenes (with living people and animals) in the 13th century. The tradition of displaying nativity scenes in homes became popular in Germany in the 1600s.

In many countries, the baby Jesus is not placed in the manger until Christmas Eve. The shepherds are added a few days after Christmas, and the three Magi are not displayed until Jan. 6 (Three Kings Day).

Spanish nativity scenes are enormous and elaborate works of art.

Gift giving

A fourth-century bishop, St. Nicholas is remembered for his charitable giving and his love of children. In Holland, Austria, Belgium and Germany, it is still a tradition for St. Nicholas to bring presents. Children leave shoes filled with straw and carrots (for his horse) near the fireplace. By morning, the presents have replaced the straw and carrots. In many Spanish-speaking nations, children leave food for the camels of the Wise Men and the Magi will leave gifts. In North America, Santa Claus brings presents, and children leave cookies and milk for Santa and a carrot for his reindeer.

Santa Claus has many names; he is known as Father Christmas in the United Kingdom and Ireland, Pere Noel in France and Weihnachtsmann in Germany.

In Italy, children receive gifts from La Befana, a good witch who visits on Christmas Eve.

Latvians believe that Father Christmas brings presents on each of the 12 days of Christmas, starting on Christmas Eve.

Today, many people complain that Christmas has become too commercial with the excessive focus on gifts.

Christmas presents are not just fun to give and receive; they are a symbol of the gifts presented by the three Magi (Wise Men from the east) to the baby Jesus.

Did you know?

It is summer when Australia and New Zealand have Christmas, and picnics or a trip to the beach are traditional ways to celebrate.

Candy canes are both a sweet treat and a Christmas decoration. They began as sticks of peppermint bent into the shape of a shepherd's crook in 17th-century Germany. Early candy canes were all white; they did not get their stripes until the 20th century.

Christmas stockings evolved from the European custom of leaving everyday socks or shoes out for St. Nick to fill.

In Germany, the Netherlands and Belgium, St. Nicholas brings gifts on the evening of Dec. 5. Presents are opened Dec. 6, St. Nicholas Day.



Merry Christmas

Holly leaves are symbolic of the crown of thorns worn by Jesus. The red berries represent the blood of Christ.

English illustrator John Callcott Horsley created the first Christmas card in 1843.

SOURCES: World Book Encyclopedia, World Book Inc.; www.whychristmas.com; www.customsofchristmas.com; www.worldofchristmas.net