



Imagine you're behind the wheel when your brakes fail. As you speed toward a crowded crosswalk, you're confronted with an impossible choice: veer right and mow down a large group of elderly people, or veer left into a woman pushing a stroller. Now imagine you're riding in the back of a self-driving car. How would it decide? 📌 X3

# Driverless cars: Who lives or dies?



- MOVIES: THE FOUNDER
- BOOKS: 'LITTLE DEATHS' BY EMMA FLINT
- MUSIC: DELBERT MCCLINTON AND SELF-MADE MEN, 'PRICK OF THE LITTER'
- WINE: THE INNOVATIVE SPIRIT
- FOOD & DRINK: VEGEMITE GOES HOME: OREO MAKER SELLS TO AUSTRALIA'S BEGA

DRIVE IN

Jake Coyle, AP

**IN 'THE FOUNDER,' CUTTHROAT  
BIG BUSINESS, SUPERSIZED**

Ketchup, mustard, two pickles. In John Lee Hancock's "The Founder," about Ray Kroc and the making of McDonald's, the ingredients for success are ruthlessly simple. When Kroc (Michael Keaton), a struggling traveling salesman selling milkshake mixers, first beelines to San Bernardino, California, in 1954 to get a look at Dick (Nick Offerman) and Mac (John Carroll Lynch) McDonald's burger joint, he stands agog at the counter. Moments after he orders, Kroc is handed his burger and fries in a bag, but he might as well have been flame-grilled by lightning. "But I just ordered," he stutters.

Kroc quickly recognizes the revolutionary power of the McDonalds' restaurant and becomes its franchise-driver and the pre-eminent proselytizer of an empire built on burgers. The arches, an invention of Dick's just like its other innovations, will spread "from sea to shining sea," Kroc vows. As a gathering place for families, it will be "the new American church, open seven days a week," he says. "It requires a certain kind of mind to see the beauty in a hamburger bun," wrote David Halberstam of the minds behind McDonalds in "The Fifties." Of course, the genius behind McDonald's lied largely with Dick McDonald, who

engineered the "speedee service system" of its assembly line-like kitchen, designed its layout and focused its tiny menu. But the ironically titled "The Founder" is not about him. It's about Kroc, a hard-drinking, slightly shifty Illinois salesman who took the idea of the McDonalds and spread it around the world through sheer (and sometimes unscrupulous) force of will and savvy standardization. In the opening scenes, Kroc, struggling to eke out a living on the road, faithfully listens to Norman Vincent Peale's "The Power of Positive Thinking." "Persistence, determination alone are all powerful," Kroc absorbs.

"The Founder" is a quintessentially post-war American story about a self-made man largely made by others. Kroc, who died in 1984, fashioned himself as the "big picture" visionary to the McDonald brothers' enterprise. Though McDonald's had by 1954 already sold 21 franchises, Kroc's zeal for expansion was compulsive and it turned him into a billionaire. The McDonald brothers quickly realize, as Dick says, that they've let a wolf in the hen house. They begin fighting over issues that in their world are of massive importance, like milkshakes. Defending his high standards, Dick warns of "crass commercialism" infecting the franchise, and somewhere, Ronald McDonald chokes on a Big Mac.



Michael Keaton (center) in a scene from, "The Founder."



John Carroll Lynch (left) and Nick Offerman in a scene from, "The Founder."

But Kroc outmaneuvers them and eventually takes control of the company, leaving the run-over McDonalds to stare blankly at the yellow-and-red Frankenstein they've created. "I'm national," a swelling Kroc declares. "You're local." Yet if there's any tragedy in "The Founder," it's not in the fate of the McDonald brothers but in Kroc's success. The film is penned by Robert D. Siegel, whose "The Wrestler" and "Big Fan" also reflected the dark underbellies of American dreams. But "The Founder," like its subject, is a little mechanical and a little too timid to really take a bite out of McDo-

nald's. It's less a full meal than a drive-thru order. Hancock's film stays laser-focused on Kroc, and with the naturally appealing Keaton playing him, our sympathies initially slide toward him. But unease steadily creeps in, especially as Kroc, while espousing the virtues of family, callously jettisons his quietly steadfast wife (Laura Dern) for another man's (Linda Cardellini). The bad taste of day-old McNuggets begins to form in our mouths as our hero turns villain, and a successful one at that. Keaton chomps on the role, a Willy Loman who strikes it rich. Like Bryan Cranston on "Breaking

Bad," we can see the wheels turning behind his eyes in his step-by-step drive for power, albeit selling a slightly healthier product than Walter White peddled. The frightful thing about "The Founder," though, is that for all Kroc's back-stabbing and double-crossing, he's right. Remorseless brutality, just like fresh buns, turns out to be a necessary ingredient in business. Would you like fries with that?

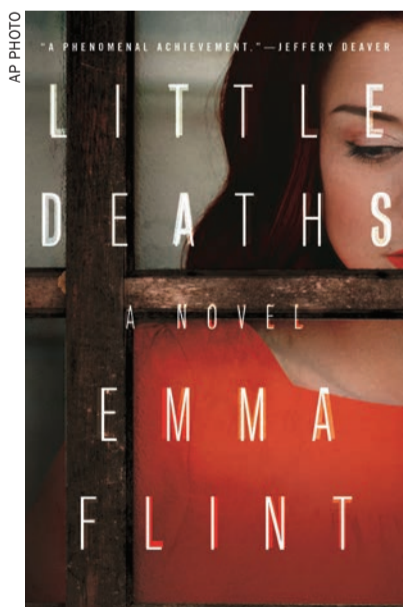
"The Founder," a Weinstein Co. release, is rated PG-13 by the Motion Picture Association of America for "brief strong language." Running time: 115 minutes.



BOOK IT

**'LITTLE DEATHS' BY EMMA  
FLINT IS MESMERIZING**

Little Deaths, Emma Flint's mesmerizing debut, works well as a look at misogyny, gossip, morals and the rush to judge others when a child goes missing. The novel opens with Ruth Malone in prison, convicted of killing her two children, Frankie, almost 6 years old, and Cindy, age 4. Ruth was the immediate suspect — single mothers were an anomaly in 1965, especially those who work as a cocktail waitress. Most neighbors in her working-class area of Queens, New York, shunned Ruth for defying convention by leaving her seemingly hard-working, faithful husband, Frank. The police, especially Sgt. Charlie Devlin, are even more dubious about Ruth when they find her trash overflowing with empty liquor bottles, a suitcase full of letters from men, many of them married, and provocative clothing strewn around her apartment. That she's out drinking and dancing days after the deaths of her children further cements their disgust and their belief that she's guilty. After Ruth's conviction, cub reporter Pete Wonicke begins to wonder if she was convicted because of her character, rather than real evidence. Author Emma Flint captures the loneliness, struggles and ennui of the residents of working-class Queens in the mid-1960s, especially the women who, for the most part, are stay-at-home moms.



"Little Deaths" (Hachette Books), by Emma Flint

While Flint bases her novel on the real case of Alice Crimmins and her controversial conviction, she turns "Little Deaths" into a poignant look at a woman fighting for her emotional independence, who keeps her grief, heartbreak and frustrations deep inside her soul.

Oline H. Cogdill, AP

TTUNES

**DELBERT McCLINTON, AT  
76, BRINGS IT ONCE AGAIN**



Delbert McClinton and Self-Made Men, "Prick of the Litter" (Hot Shot Records/Thirty Tigers)

Few singers illustrate the gulf between live and recorded music better than Delbert McClinton, whose gruff voice and blues-infused rock have always sounded best in a beer-splashed nightclub. But McClinton, now 76, also plies his trade in studios, and while his latest album won't win converts as readily as his live shows, it sure won't hurt him. McClinton has always blended influences, from Texas roadhouse blues to gumbo-flavored jazz to rhythm and blues. Here he nudges things in a new direction, toward the crooner stylings of singers like Johnny Mercer and Nat King Cole. But he gets there with a singing style more sassy than silky, and without abandoning the eclectic assortment of influences he's absorbed over the years. And, oh yeah, he's still having fun. Whether confessing that he left his heart in San Miguel or playfully explaining why he gave up meat for salad and jazz for ballads, McClinton always looks to surprise. His bandmates do, too, backing his catchy hooks with exceptional musicianship, from the gentle electric guitar that adorns "Middle of Nowhere," the album's best love song, to the trombone solo in "Rosy," the album's optimistic closer. Sure to please his devoted followers, "Prick of the Litter" is a natural next step in the long arc of a career that has floated beneath superstar level — more than likely because not enough people have gone out to see him play.

Scott Stroud, AP

## NEWS OF THE WORLD

Matt O'Brien, AP



A member of the media test drives a Tesla Motors car equipped with Autopilot, which is considered a step toward the vision of autonomous or self-driving cars.

## For driverless cars, a moral dilemma: Who lives or dies?

Researchers at the Massachusetts Institute of Technology are asking people worldwide how they think a robot car should handle such life-or-death decisions. Their goal is not just for better algorithms and ethical tenets to guide autonomous vehicles, but to understand what it will take for society to accept the vehicles and use them.

Their findings present a dilemma for car makers and governments eager to introduce self-driving vehicles on the promise that they'll be safer than human-controlled cars. People prefer a self-driving car to act in the greater good, sacrificing its passenger if it can save a crowd of pedestrians. They just don't want to get into that car. "There is a real risk that if we don't understand those psychological barriers and address

them through regulation and public outreach, we may undermine the entire enterprise," said Iyad Rahwan, an associate professor at the MIT Media Lab. "People will say they're not comfortable with this. It would stifle what I think will be a very good thing for humanity."

After publishing research last year surveying U.S. residents, Rahwan and colleagues at the University of Toulouse in France and the University of California, Irvine, are now expanding their surveys and looking at how responses vary in different countries.

They are also using a website created by MIT researchers called the Moral Machine, which allows people to play the role of judging who lives or dies. A jaywalking person or several dogs riding in the driverless car? A pregnant woman or a ho-

meless man?

Preliminary, unpublished research based on millions of responses from more than 160 countries shows broad differences between East and West. More prominent in the United States and Europe are judgments that reflect the utilitarian principle of minimizing total harm over all else, Rahwan said. The thought experiment is familiar to ethicists, who have grappled with such dilemmas since British philosopher Philippa Foot in the 1960s presented a similar question about a runaway trolley. But it's too unrealistic for some focused on how the vehicles act in ordinary situations.

Just 5 miles from MIT's Media Lab in Cambridge, the first self-driving car to roll out on Massachusetts public roads began testing this month in Boston's Seaport District.

"We approach the problem from a bit more of a practical, engineering perspective," said NuTonomy CEO Karl Iagnemma, whose Cambridge-based company has also piloted self-driving taxis in Singapore.

Iagnemma said the study's moral dilemmas are "vanishingly rare." Designing a safe vehicle, not a "sophisticated ethical creature," is the focus of his engineering team as they tweak the software that guides their electric Renault Zoe past Boston snowbanks.

"When a driverless car looks out on the world, it's not able to distinguish the age of a pedestrian or the number of occupants in a car," Iagnemma said. "Even if we wanted to imbue an autonomous vehicle with an ethical engine, we don't have the technical capability today to do so."

Focusing too much on the stark "trolley problem" risks marginalizing the study of how best to address self-driving ethics, said Noah Goodall, a scientist at the Virginia Transportation Research Council. Engineers already program cars to make moral choices, such as when they slow down and leave space after detecting a bicyclist.

"All these cars do risk management. It just doesn't look like a trolley problem," Goodall said. Rahwan agrees with self-driving enthusiasts that freeing vehicles from human error could save many lives. But he worries that progress could be stalled without a new social compact that addresses moral trade-offs.

Current traffic laws and human behavioral norms have created "trust that this entire system functions in a way that works in our interests, which is why we're willing to fit into large pieces of metal moving at high speeds," Rahwan said.

"The problem with the new system it has a very distinctive feature: algorithms are making decisions that have very important consequences on human life," he said.

**WORLD OF BACCHUS**

Jacky I.F. Cheong



**BELLA RIDGE ESTATE  
KYOH0 2010**

Made with 100 percent Kyoho, a black table grape variety originated from Japan, indeed a cross between vitis vinifera and vitis labrusca. Bright tangerine with rich amber reflex, the delicate nose offers fresh grapes, grapefruit and paperywhite. With ample acidity and traces of tannins, the fruity palate delivers clementine, white peach and garden herbs. Off-dry and medium-bodied at 11percent, the musky entry carries onto a sweetish mid-palate, leading to an adorable finish.



**BELLA RIDGE ESTATE  
CHENIN BLANC 2010**

A single-varietal Chenin Blanc with measured oak influence. Pale citrine with light golden reflex, the clear nose presents apricot, hami melon, light cream and lees. With lively acidity, the focused palate furnishes nectarine, cantaloupe, garden herbs and white oak. Medium-full bodied at 12percent, the fleshy entry continues through a toasted mid-palate, leading to a clean finish.



**BELLA RIDGE ESTATE  
TEMPRANILLO 2010**

A single-varietal Tempranillo. Rich garnet with carmine-ruby rim, the fragrant nose provides mulberry, red cherry, tobacco leaf and sweet oak. With bright acidity and rich tannins, the sturdy palate supplies bilberry, black cherry, coffea arabica and charcoal. Medium-bodied at 14.5 percent, the tangy entry persists through an energetic mid-palate, leading to a long finish.



**BELLA RIDGE ESTATE  
GRENACHE SHIRAZ  
MOURVEDRE 2008**

A classic GSM blend. Rich garnet with cardinal-crimson rim, the perfumed nose effuses raspberry, redcurrant, balsam and geranium. With animated acidity and tasty tannins, the scented palate emanates cranberry, red cherry, bouquet gami and iris. Medium-full bodied at 15 percent, the fleshy entry evolves into a harmonious mid-palate, leading to a lingering finish.

**The Innovative Spirit**

Not for nothing is Australia – officially the Commonwealth of Australia – called the Island Continent. Covering just under 7.7 million sqkm, Australia alone is equivalent to around 75 percent of the size of Europe in its entirety. The country is administratively divided into six Federal States, three Federal Territories and seven External Territories. Excluding the far-flung exclave of the Australian Antarctic Territory, the single largest administrative region of Australia is the State of Western Australia, covering some 2.5 million sqkm, more than five times the size of Spain. Known for being unpretentious, the Aussies do not call their states “the Great State of so-and-so” as would the Americans; in the case of Western Australia, it is simply “WA”. “By the Grace of God”? No mates (pronounced: /maits/)... Despite its sheer size, much of WA is either uninhabitable or uninhabited. Some 75 percent of its population lives in Perth, the only urban centre in WA, otherwise known as “the world’s most isolated city”. In terms of viticulture and winemaking, WA represents merely 8 percent and 5 percent of Australia’s vineyards and production. However, moderated by the southern Indian Ocean and the northern Antarctic Ocean – a unique combination the

world over – WA has established itself as one of the leading cool climate regions from Down Under. The northern part of WA’s viticulture region is significantly warmer and more prolific than the southern part; indeed, the southern tip of WA is said to be as cool and wet as the South Island of New Zealand, home to numerous thrilling cool climate gems such as Sauvignon Blanc, Pinot Gris and Riesling. In terms of grape varieties planted and wine produced, WA has a very balanced portfolio comprising Chardonnay, Cabernet Sauvignon, Shiraz, Sauvignon Blanc-Semillon (a.k.a. “SBS”), Cabernet Sauvignon-Merlot and Riesling, with none representing more than 20 percent of total output. Situated in Swan Valley, WA’s oldest wine-producing area, Bella Ridge Estate was established in 2003 by Alon Arbel and his wife Jodi. Essentially a boutique winery, Bella Ridge Estate has but 10ha under vine, but its fine produce has been received critical acclaim from leading Australian wine critics, including James Halliday, Huon Hooke and Peter Forrestal. To discover the hidden gems of Western Australia, 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**  
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 &amp; BEVERAGE

Rod McGuirk, AP



## VEGEMITE GOES HOME: OREO MAKER SELLS TO AUSTRALIA'S BEGA

Vegemite, the salty, brown spread beloved in Australia, is going home, purchased by an Australian dairy company from the maker of Oreos. Mondelez International Inc. said

Wednesday it was selling Vegemite and other Australian and New Zealand grocery products to Bega Cheese in a deal worth about USD345.3 million (460 Australian dollars).

Deerfield, Illinois-based Mondelez said it plans to focus on other products like Oreo cookies and Cadbury chocolate. The sale was welcomed by many Australians who complain

that iconic Down Under brands, including Foster's beer and Speedo swimwear, have been sold to foreign companies. "This is the best news I've heard for a long time," Australian entrepreneur Dick Smith, who developed an Australian-owned yeast extract alternative called OzEmite, told Australian Broadcasting Corp yesterday. "To bring Vegemite back into Australian hands after over 60 years of it being in American hands, it's great because it means the profit will stay in Australia." A byproduct of brewing beer, Vegemite is introduced in the 1920s and is an Australian household staple. Those who haven't been brought up on the spread, long marketed as a rich source of Vitamin B and ideal for healthy children, often find it a difficult taste to acquire. President Barack Obama once said: "It's horrible." Australians abroad commonly bemoan how difficult Vegemite is to find outside their country. Although it remains by far the country's most popular yeast-based spread, its market share and sales have slipped in recent years, according to Euromonitor International. Last year, Vegemite's sales in Australia were \$78.5 million, down from \$86.9 million in 2011. Barry Irvin, Bega Cheese's executive chairman, attributed the recent declines to changing breakfast habits. He described Vegemite and Bega as a natural fit: Cheese and Vegemite are a popular taste combination on sandwiches. "The wonderful heritage and

values that Vegemite represents and its importance to Australian culture makes its combination with Bega Cheese truly exciting," Irvin said in a statement. Bega shares rose on the news on the Australian market in early trading yesterday more than 5 percent from AUD4.84 to AUD5.09. Mondelez had licensing rights for Kraft's products overseas after it split with Kraft Foods in 2012. Mondelez says it is holding onto Philadelphia cream cheese in Australia. The sale also includes other local Australian grocery products, peanut butter and salad dressings that use the Kraft name under licensing. Bega Cheese makes Kraft cheeses for Mondelez and was looking for opportunities to grow beyond dairy. The diversification "adds stability to Bega Cheese," Irvin said. Michael Mitchell, a Mondelez spokesman, said about 200 employees will be offered roles "on comparable terms" with Bega Cheese. He said a manufacturing plant will transfer to Bega, but that there will be no closures. For non-Australians, the mention of "a Vegemite sandwich" in Australian band Men at Work's 1983 hit song "Down Under" may be their only exposure to the stuff. Not so back home, where it can be found in 90 percent of Australian households. An Australian prime minister once claimed that more Australians know the lyrics of a Vegemite advertising jingle written in 1954 than know the Australian national anthem.

The sheer waste of food had been bothering teacher Marijke De Jongh for so long that two years ago she set up a pop-up restaurant to serve perfectly good groceries and meat that were approaching their expiry date. With her Rekub team, she followed it up with an app that brings thousands of consumers to retail shops where they can buy food closing in on its sell by date. Still, the efforts of a small group of conscientious consumers are no match for the masses that still waste food from farm to fork. The European Court of Auditors this week chided the European Union's executive branch in a report, "Combating Food Waste," that decried the bloc's lack of effort in reducing the food waste. It estimated the EU wastes 88 million tons of food a

year for a population of 510 million. "The Commission is not combating the food waste effectively," said ECA member Bettina Jakobsen, noting a lack of strategy and inspiration being used to tackle the problem. The report said more efforts should be made all along the food chain and special precautions should be taken when setting farm policy to make sure that less produce is discarded. An EU study, however, shows about half that waste can still be tied to households, not policy. The ECA also recommended making food donations easier, since they are still mired in legal and tax issues that sometimes become a disincentive for food producers

to give food away. It said with better EU regulations that could be turned around. The European Commission complained the ECA had overlooked recent efforts the member states and the executive had made. "This commission is fully committed in the fight against food waste and maybe some of these efforts were a bit overlooked," European Commission spokesman Enrico Brivio said. At the same time, De Jongh continues to try to make a difference at a local level in Antwerp, northern Belgium. After her pop-up experiment in 2015, she is planning a permanent Rekub eatery now. "We have to keep this moving and put it on everyone's radar," she said. AP

## 88 MILLION TONS A YEAR: AUDITORS DECRY EU FOOD WASTE



**WHAT'S ON**



**TODAY (JAN 20)**  
16TH MACAU CITY FRINGE FESTIVAL: SEVEN'S UP - VIVEK (HONG KONG) AND MACAU ARTISTS

Hong Kong stand-up comedy champion, Vivek Mahubani, comes to Macau with his friend Chan Lok Tim. Together with Macau artists Cheng Man Cheng, Jose Chan Rodrigues, Leng Weng Hou, Leong Chi Long, Ho Weng Kin, they are here to win audiences' hearts. The "Superb 7" are collaborating and competing at the same time and vow to make the audience roar with laughter!

TIME: 9pm (January 20-21)  
VENUE: Premium Kidult Club Bar & Karaoke  
ADMISSION: MOP50  
ORGANIZER: Cultural Affairs Bureau  
Enquiries: (853) 2836 6866  
[http:// www.ccm.gov.mo](http://www.ccm.gov.mo)  
TICKETING ENQUIRIES: (853) 2855 5555  
<http://www.macaoticket.com>



16TH MACAU CITY FRINGE FESTIVAL: GIVE IT A SHOT SERIES: FLYING WITH BROKEN WINGS IN THE DARK – VINCI MOK

The bloody broken wings are protecting those fading memories. Environmental Butoh, performance art, lighting, an image of trees and graveyards in Tainan and the forgotten visions of Macau... With all these, the performance will break the frame of our imagination of art while carrying out pictures of vivid description and the borrowed sense of belonging.

TIME: 8:30pm (January 20-21, 2017)  
VENUE: Ox Warehouse  
ADMISSION: MOP50  
ORGANIZER: Cultural Affairs Bureau  
ENQUIRIES: (853) 2836 6866  
<http://www.icm.gov.mo/en>  
TICKETING ENQUIRIES: (853) 2855 5555  
<http://www.macaoticket.com>



**TOMORROW (JAN 21)**  
PIANO ENCOUNTER - MEET ALICE

With acute musical sensitivity and a distinctive interpretation of music, Ott, whose performance style and selection of album pieces are in no way similar to the classical music virtuosi's, has become one of the hottest of discussion in today's musical world. Schumann's most famous work, Piano Concerto in A Minor is chosen, to be played under the baton of Music Director Lü Jia and with Ott's exceptional skills, to present a fabulous show for music aficionados.

TIME: 8pm  
VENUE: Macau Tower Auditorium  
ADMISSION: MOP150, MOP200, MOP250  
ENQUIRIES: (853) 2853 0782  
ORGANIZE: Macau Orchestra  
<http://www.icm.gov.mo/om>



**SUNDAY (JAN 22)**  
CONNECTION - MACAU ARTFUSION

Nothing in the World stands by itself. The life of the Universe and its history lie on an infinitive web of "connections", essential condition for the dynamic balance of different places, objects, people and cultures. The work connects dance and theatre to express the creative and conceptual images associated with the meaning of the word "Connection".

TIME: 3pm  
VENUE: Anim'Arte Nam Van  
Admission: Free  
ORGANIZER: Cultural Affairs Bureau  
ENQUIRIES: (853) 2836 6866  
[http:// www.ccm.gov.mo](http://www.ccm.gov.mo)



**MONDAY (JAN 23)**  
LEONG WAN SI ART EXHIBITION

Young local artist Leong Wan Si established her credentials in a resounding manner by winning the prize for the 2008 Macau Annual Visual Arts Exhibition. In "Destiny is a Matter of Choice for Yourself - Leong Wan Si Art Exhibition", her works seek to employ the metaphor of strong contrasts to express the joys, and inevitable sorrows of life. Leong conjectures that even if the road ahead is full of thorns, humankind should face it with optimism as our desire for happiness lies very much in our own hands.

TIME: 11am-6pm (Closed on Mondays, open on public holidays)  
UNTIL: February 2, 2017  
VENUE: 10 Fantasia - A Creative Industries Incubator, Calçada da Igreja de S. Lázaro, no.10  
Admission: Free  
ENQUIRIES: (853) 2835 4582  
<http://www.10fantasia.com>



**TUESDAY (JAN 24)**  
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>



**WEDNESDAY (JAN 25)**

INK WASH OF THE FORBIDDEN CITY – PAINTINGS BY CHARLES CHAUDELOT

In conjunction with the grand annual exhibition co-hosted by the Palace Museum, namely The Magnificent Palace – Imperial Architecture of the Forbidden City, the Macau Museum of Art is holding the current exhibition themed Ink Wash of the Forbidden City – Paintings by Charles Chaudelot, showcasing 81 ink wash paintings depicting the scenery of the Palace Museum in the hope that Macau residents can admire the architectural beauty of the Forbidden City comprehensively through various art expressions.

TIME: 10am-7pm (no admission after 6:30pm, closed on Mondays)  
UNTIL: April 16, 2017  
VENUE: Macau Museum of Art Gallery of Special Exhibitions 2/F / Av. Xian Xing Hai  
ADMISSION: MOP5 (Free admission on Sundays and Macau public holidays)  
ENQUIRIES: (853) 8791 9814  
ORGANIZERS: Cultural Affairs Bureau, Macau Museum of Art  
<http://www.mam.gov.mo>



**THURSDAY (JAN 26)**

AD LIB – RECENT WORKS BY KONSTANTIN BESSMERTNY

This year, the exhibition Ad Lib – Recent Work of Konstantin Bessmertny is going to 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>

# Sands WEEKEND



**SEASONS OF PROSPERITY**

19 January - 14 February 2017  
Lagoon, The Venetian Macao

Don't miss our exciting Chinese New Year celebrations. See the 3D Light and Sound Spectacular "Seasons of Prosperity" and witness one of the world's biggest light show events this holiday season and will be shown nightly until 14 February outdoors at The Venetian Macao lagoon area. You can also make your Chinese New Year wish under a gorgeously lit 30ft giant peach blossom tree. Another highlight of the Chinese New Year celebrations will be The Parisian Macao's dazzling Eiffel Tower Grand Illumination Chinese New Year Show.

Admission: Free



**WYNNERS NEVER SAY GOODBYE LIVE 2017 IN MACAO**

8pm, 21 January (Saturday)  
Cotai Arena, The Venetian Macao

Wynners are one of the most popular ever groups in Hong Kong, with their success spilling over to include a television show and movies, the members went on to enjoy successful solo careers. However, such is their enduring popularity that they continue to sell out venues whenever they reunite to perform. "Wynners Spirit" is the main theme of this concert. Welcome in the Chinese New Year with Wynners Never Say Goodbye Live 2017 in Macao!

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



**RIVERDANCE THE 20<sup>TH</sup> ANNIVERSARY WORLD TOUR**

24 January - 5 February 2017  
The Venetian Theatre

The international Irish dance phenomenon RIVERDANCE – THE 20<sup>TH</sup> ANNIVERSARY WORLD TOUR comes to Macao. Drawing on Irish traditions, the combined talents of the performers propel Irish dancing and music into the present day, capturing the imagination of audiences across all ages and cultures in an innovative and exciting blend of dance, music and song. Weekday shows at 8pm, no show on Mondays. Saturday shows at 2pm and 8pm, Sunday shows at 2pm and 6pm.

Tickets: From MOP/HKD 288, call reservations +853 2882 8818  
[cotaiticketing.com](http://cotaiticketing.com)



**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.



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

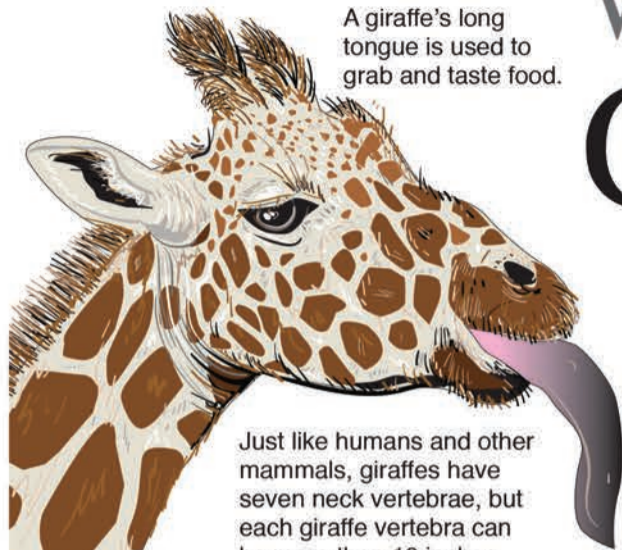


# WORLD OF WONDER

Exploring the realms of history, science, nature and technology

# GIRAFFES

By Laurie Triefeldt



A giraffe's long tongue is used to grab and taste food.

Just like humans and other mammals, giraffes have seven neck vertebrae, but each giraffe vertebra can be more than 10 inches (25 cm) long.



In the early 1800s, the first giraffe arrived in Europe. It was so popular that men began to wear coats with spots, and women did their hair in a "giraffe" style.

## In a word

Scholars believe the word "giraffe" is derived from the Arabic word "zarafa," or "fast walker."

Female giraffes are called **cows**, males are called **bulls** and babies are called **calves**. A group of giraffes is called a **tower**.

## Where in the world

Giraffes live primarily in the plains and savannas of **southern and eastern Africa**. Smaller populations can be found scattered across the rest of the continent.

Giraffes like semi-arid, open woodlands with trees and bushes.

## The species

Recent genetic tests concluded that there are four distinct species of giraffe. Previously, just one species was recognized, with nine subspecies: the Nubian giraffe, the reticulated giraffe, the Angolan giraffe, the Kordofan giraffe, the Masai giraffe, the South African giraffe, the West African giraffe, the Rhodesian giraffe and the Rothschild giraffe.

## What's for dinner?

Giraffes are herbivores and spend most of their time eating. They are particularly fond of the buds, leaves and branches of **mimosa** and **acacia** trees. A giraffe can eat up to 75 pounds (34 kilograms) of food per day.

Giraffes get most of their water from the vegetation they eat, and can go for weeks without drinking.

Just like cows, giraffes are **ruminant mammals** and have a stomach with four compartments that digest the leaves they eat. When giraffes aren't eating, they're chewing their **cud**. Cud is food that has been swallowed and sent to the stomach and then returned to the mouth to be chewed again.

Now listed as vulnerable on the threatened and endangered species list, the world's tallest land animal has lost nearly 40 percent of its populations over the past 30 years. In 1985, there were between 151,000 and 163,000 wild giraffes. Today, that number has dropped to less than 97,500, with about 1,144 in captivity.

During mating season, male giraffes take part in a battle called "**necking**."



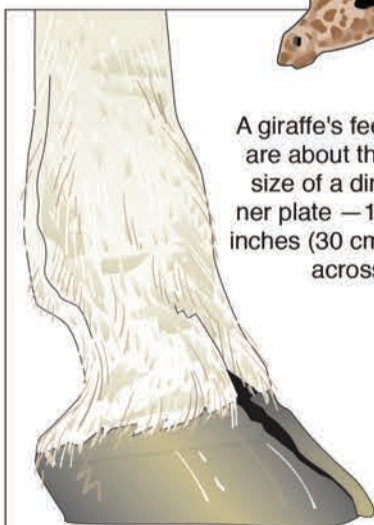
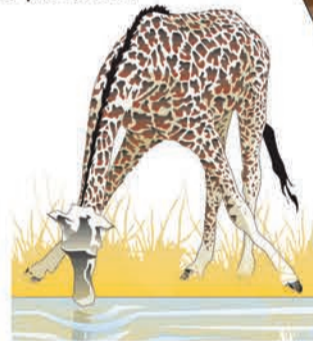
Giraffes have 32 molars that they use to grind and chew leaves and twigs.

Female giraffes grow up to 14 feet (4.3 m) tall and weigh up to 1,500 pounds (680 kg). Males grow up to 18 feet (5.5 m) tall and weigh up to 3,000 pounds (1,360 kg).

Giraffes have a small hump on their backs and have a spotted pattern similar to that of a leopard. There was a time when people called the giraffe a **camelopard** because they thought it was part camel and part leopard.

The legs of a giraffe are about 6 feet (1.8 m) long. The back legs may look shorter than the front legs, but they are about the same length.

To drink, giraffes spread their legs and bend down low, making themselves vulnerable to predators.



A giraffe's feet are about the size of a dinner plate — 12 inches (30 cm) across.

Giraffes are even-toed **ungulates**, which means they have two weight-bearing toes on each foot. They are in the order Artiodactyla, which also includes antelopes, cattle, goats, sheep, caribou, moose, hippos and pigs.



Giraffes have hornlike bumps on the tops of their heads called **ossicones**. These protrusions are made of hardened cartilage covered by skin and fur.

## Threats

Adult giraffes are rarely attacked or killed by other animals on the savanna; hyenas and lions prefer easier prey. However, **Nile crocodiles** have been known to ambush fully grown giraffes and drag them into the water.

Humans are largely to blame for the declining giraffe populations. People are moving into and farming areas that have traditionally belonged to the giraffe.

Poaching and disease also play a role in this animal's declining numbers.

## Did you know?

A giraffe's 6-foot (1.8 m) neck weighs about 600 pounds (272 kg).

The heart of a giraffe is 2 feet (0.6 m) long and weighs about 25 pounds (11 kg). Its lungs can hold 12 gallons (55 liters) of air.

A giraffe in the wild can live to be 25 years old. In captivity, they can live to be much older.

Just like human fingerprints and the stripes of a zebra, the pattern of a giraffe's coat is unique.

Giraffes do not sleep much. Staying awake most of the time allows them to be alert for predators.

They tend to get their sleep in short power naps that last just a couple of minutes. It is estimated that giraffes sleep 20 minutes or less in 24 hours.

Giraffes are often seen with birds on their backs. These birds are called **tick birds**. They eat bugs that live in the giraffe's coat and chirp loudly if they sense danger. Giraffes communicate using noises that are too low for humans to hear.

Their long legs make giraffes very fast. They can't run far, but can reach speeds of up to 35 mph (56 kph).

The closest living relative of the giraffe is the **okapi**. It is about 6 feet (1.8 m) tall and has zebra-like stripes on its legs.



SOURCES: World Book Encyclopedia, World Book Inc.; International Union for the Conservation of Nature; www.livescience.com; http://animals.about.com; PBS Nature; Giraffe Conservation; African Wildlife Foundation; http://animals.sandiegozoo.org; www.reference.com

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