



HONG KONG 2017

The City That Never Eases

20 years since the handover of power from Britain to China, Hong Kong remains a place undergoing an uneasy transition



- MOVIES: CARS 3
- BOOKS: THE ACCOMPLISHED GUEST BY ANN BEATTIE
- MUSIC: SO YOU WANNABE AN OUTLAW BY STEVE EARLE AND THE DUKES
- WINE: WINE STORAGE
- TRAVELOG: NORTH KOREA IN A TINY RESTAURANT

DRIVE IN

Jake Coyle, AP Film Writer

'CARS 3' STEERS A WELCOME IF IMPERFECT GENDER SHIFT

Three films in, it's time to ask some hard questions about the world of "Cars."

What are their interiors like? Brains and a heart or plush leather seating and cup holders? Do they pay life or car insurance? And where, good God, have all the people gone? Are they, as I fear, hidden away in the trunks?

While the cycle of life and death is movingly detailed in most every Pixar movie, particularly in the "Toy Story" series, the aluminum-thin world of "Cars" has always been the exception. The movies and their windshield-eyed cars have none of the existential soul of "Inside Out" or "Finding Nemo." They're fun enough — and still dazzlingly animated — but they're Pixar on cruise control.

Yet kids — boys especially — love them, and so Pixar keeps making them, even while reproduction, itself, remains a foggy issue in "Cars"-land. Thankfully, after the wayward European trip of the scattershot "Cars 2," there's more under the hood of "Cars 3." But despite all the colorful shine, this is still the used-car lot of Pixar's high-octane fleet. Lacking the magic of Pi-

xar's more tender touchstones, "Cars 3" mostly makes you pine for the halcyon summers of "Ratatouille" or "WALL-E," an era that unfortunately continues to recede in the rearview.

Previous "Cars" director and Pixar chief John Lasseter cedes the directing to veteran Pixar storyboard artist Brian Fee for "Cars 3," which finds an aging Lightning McQueen (Owen Wilson) getting outraced by a new pack of metrics-optimized young racers like the arrogant Jackson Storm (Armie Hammer). With retirement suddenly looming after a bad crash, McQueen endeavors to train his way back to the top, ala "Rocky III."

This is, at first, a fairly unpleasant ride. The movie is almost as loud as a NASCAR race; Wilson's McQueen — a confident winner, not a humble underdog — remains the most uninteresting of Pixar protagonists; and the whole thing, like previous installments, is nauseatingly male, without a female racecar in sight. (The first "Cars" film, while full of charming Route 66 nostalgia, sunk low enough to have twin girl cars "flash" McQueen with their high-beams.)

But redemption is belate-



Lightning McQueen, voiced by Owen Wilson (left) and Cruz Ramirez, voiced by Cristela Alonzo

dly, imperfectly at hand. After McQueen's old sponsor, Rust-eze is bought by a tasteful billionaire named Sterling (Nathan Fillion), he's assigned a trainer, Cruz Ramirez (Cristela Alonzo), who works him out like a motivation-shouting spin-class instructor. This, at first, begs an eye roll from wiper to wiper. Cruz is blandly yellow, over-eager and named like a celebrity baby. But as "Cars 3" chugs along, her story fuses with McQueen's and eventually speeds away. Her latent, untapped racing dreams emerge just as McQueen is making peace with getting older.

Pixar, a high-tech digital animator predicated on old-school storytelling, has long

made calibrating progress with tradition its grand mission. Think of WALL-E and the newer, iPhone-like model, Eve; the threat of Buzz Lightyear to a rootin'-tootin' cowboy; or the fear Riley experiences moving from rural Minnesota to San Francisco.

Now it's Lightning McQueen's turn to face a new chapter in life. "Cars 3" is at its best, narratively and visually, when the story brings McQueen to a long forgotten dirt track in what appears to be the Smokey Mountains. There, he encounters a handful of old veteran racing legends (Chris Cooper, Isiah Whitlock Jr., Junior Johnson, Margo Martindale) who school McQueen not

just on racing but on the joys of mentorship. They are old friends of Doc Hudson (Paul Newman), whose posthumous Obi-wan-like presence still steers McQueen.

"Cars" (2006) was Newman's last movie, and one of the best things about this sequel is hearing the actor's majestically gravelly voice again. His words from the original are called back numerous times, and they lend a gravity these movies otherwise lack.

Still, I'm not sold on Cruz's story line.

"Cars 3," a Walt Disney Co. release, is rated G by the Motion Picture Association of America. Running time: 109 minutes. ★★★

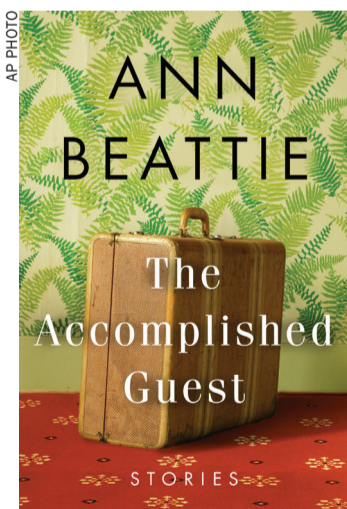
BOOK IT

CHARACTERS GET BETTER WITH AGE IN 'THE ACCOMPLISHED GUEST'

A woman drinks iced tea on the veranda with her weary parents. A husband and wife select attire for an out-of-town wedding. An uncle drives his niece to dinner. In each scenario, it seems as though things will progress normally until a heart attack, a punch to the jaw, a robbery or a sudden pouncing upon by an ex hiding behind the Christmas tree occurs. In Ann Beattie's newest collection of short stories, "The Accomplished Guest," the author transforms even the most familiar situations into jarring episodes.

From Manhattan apartments to Key West porches, characters visit, celebrate, mourn and reunite along the East Coast. Meanwhile, Beattie crawls so deeply into the psyche of her players that the simple act of arranging flowers proves hilarious, insightful, deep. While some writers forget to endear us to their flawed protagonists, Beattie dishes out oddly mannered ladies and gentlemen for whom we root instantly; and with choice words, she expertly lures us into loathing any foes. In one story, we learn Ned is the "less nice" of twin grandsons, and that is all we need in order to adequately despise him.

Brimming with details of the very best kind (like a lounging dog's ear resembling a given-up origami project), these tales deliver a precise look into what happens when, in the midst of



"The Accomplished Guest: Stories" (Scribner) by Ann Beattie

aging and thorny relationships, guests arrive. Beattie mixes biting humor, refreshing prose and unexpected detours to create a gratifying, relevant read. Keep this one around, as you can easily revel in these pieces — filled with several pairs of expensive boots, a couple of greyhounds and at least one woman selling Avon in a coffee shop — more than once.

Christina Ledbetter, AP

tTUNES

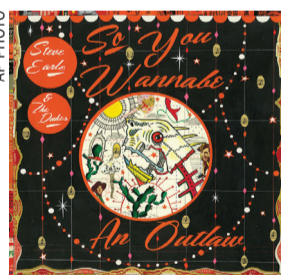
STEVE EARLE REVISITS HIS ROOTS IN ALL THE BEST WAYS

Steve Earle bills his new album as the philosophical heir to "Guitar Town," and the DNA connecting it to that landmark 1986 record can't be missed. Texas-born and Nashville-raised, at least musically, Earle reconnects with his roots in all the best ways.

Earle has ranged around musically for three decades without losing his ability to nail a great song. During that time he has arguably written the definitive song on the death penalty ("Billy Austin"), America's economic divide ("Down Here Below") and Middle East peace ("Jerusalem"), among other masterpieces, all without losing his bearings.

Now he goes back to Texas to revive the muscular style he modeled on Waylon Jennings and other legendary outlaws. But he sounds, as always, like nobody but ... Steve Earle.

The journey back is as good as anything he's put out in a decade or more. Earle is backed on the album once again by the Dukes, the rocking little



Steve Earle and the Dukes, "So You Wannabe An Outlaw" (Warner Bros.)

combo that supported much of his best work and delivers in fine form here. Miranda Lambert, Willie Nelson and Johnny Bush make appealing cameos.

The capstone is "Goodbye Michelangelo," a poignant tribute to Guy Clark, a fellow Texan and songwriting mentor to Earle and many others, who died in May.

Earle at his best rocks intensely, fearlessly confronts inner demons and wears his heart on the outside. This album, full of flaming arrows from a seemingly limitless quiver, does it all with gusto.

Scott Stroud, AP

NEWS OF THE WORLD

After UK

By midnight on June 30, 1997, the British colonial administration relinquished control of the Asian financial center to Hong Kong's new rulers, China's Communist leaders.

With a new "Basic Law" constitution and a framework known as "one country, two systems," Hong Kongers were promised that they could keep their capitalist way of life, including western-style civil liberties and considerable autonomy, for 50 years.

However, many residents are increasingly concerned about mainland China's rising influence in Hong Kong. They worry that Beijing is backtracking on its promises, putting their way of life under threat.

Mainland China's growing profile amid lingering signs of the British colonial era are seen in these photos by Associated Press photographer Vincent Yu, who used a "tilt-shift" lens to accentuate certain elements of the image and provide a new perspective.

Chinese symbols like national flags or a giant ad for mainland liquor loom over the city in some photos. Some British-era icons haven't faded over time, like a justice statue over the law courts, while others show what has disappeared, like the spot on the wall of the City Hall building where colonial insignia used to hang.



Statue of the Goddess of Democracy is displayed at Hong Kong's Victoria Park



Photos by Vincent Yu and Kin Cheung, AP

handover, Hong Kong in uneasy transition



Tens of thousands of people attend a candlelight vigil in Victoria Park in Hong Kong for victims of the Chinese government's military crackdown nearly three decades ago on protesters in Beijing's Tiananmen Square



Statue of Britain's Queen Victoria is seen at Victoria Park



Chinese soldier stands guard at the Chinese People's Liberation Army Forces building



Chinese national flag flies at the Convention and Exhibition Center



Protesters in Hong Kong carry placards with Chinese words that read: "Exonerate the June 4 Protest"



A general view from Victoria Peak

WORLD OF BACCHUS

David Rouault



**PALACIO DA BREJOERO
VINHO VERDE DOC
ALAVARINHO 2014**

Usually Vinho Verde style is meant to be drunk within two to three years. Here a nice exception with a wine showing great complexity and with an ageing potential of another eight to ten years. Pale gold colour, the nose shows a bit of petrol at first (like an old Riesling) developing to some fresh cut lemon and oyster shell. Full body on the palate with aromas of lemon and minerals, biscuit (12 months on lees), saltiness and a long finish on seashell.

Wine available in some supermarkets and at www.palatumwines.com

Wine Storage

Allow me to start with what might be breaking news, and which took me several years to convince my dad: a wine that is older does not necessarily taste better! As a matter of fact, the majority of the world's wines are crafted to be drunk within three to five years. Nonetheless the quality of storage is important even if it's just for a few months. Now that summer is in full steam in Macao and with vacation around the corner, one of the worries on returning home after a couple of relaxing weeks is to find that all of your wines have turned bad and at best can only be used for salad dressing. If you are not one of the handful (wild guess) of people owning an underground cellar or have no means to invest in a wine cabinet, here are a few tips to avoid an unfortunate end for some of your favourite bottles. The first and easiest thing to do is to protect your wine from light. The UV can damage a wine very quickly, hence most wine bottles are coloured glass, but this protection is limited. Avoid buying wines that have been displayed in the shop-window. The second and least easy thing to do, yet extremely important, is to keep your wines at a cool and constant temperature. Heat accelerates the molecule commutation, ageing the wine faster (but less interestingly) until it becomes flat. Temperatures over 30 degrees celsius will start to destroy some components of the wine. The ideal temperature is around 13 degrees. Colder than this - unless it freezes - won't be so damaging to the wine. If you are away for a couple of weeks it's probably best to keep your most precious wines in the fridge, but for no more than a couple of months as the humidity is too low. Furthermore, even more im-

portant than temperature range is to keep the wine at as constant temperature as possible. Fluctuations can make the wine expand and push the cork out, allowing air to slip in, and your wine might oxidise. We are not short on humidity in Macao and anyway unless you live in the middle of the Gobi Desert this won't affect the outside part of the cork so much. One crucial thing to do is to keep the bottles laying down so the cork is in constant contact with the wine. This avoids the cork drying out and shrinking, which also leads to oxidation. Bottles with a screw top and sparkling wines are better kept standing up, and in the case of sparkling, keeping them upright reduces the chance of them becoming corked. Two additional things to avoid spoiling your wine: do not store chemicals or strong-smelling vegetables and fruits next to it. The wine "breathes" as there is a micro-oxygenation happening through the seal, so the wine will absorb the smell of whatever is around. The other is to avoid vibrations next to the wine as it will mix the sediment and stop the wine from settling. Since we have no subway in Macao and unless you are a washing machine collector or play the drums in a heavy metal band, this will most likely not be a problem here. In the event that you wish to keep a bottle that has already been opened, store it in the fridge. And unless you have a special cork that can vacuum out the air, use the original cork. It depends on the "strength" of the wine but it will seldom be drinkable after three days. Here's one example of a wine from Portugal good to drink now or for storage.

David Rouault is a professional classical musician, part time wine consultant and full time wine lover, holding WSET Level 3, Certified Specialist of Wine and Introductory Sommelier diplomas. www.dionysos.com.mo

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

**寶雅座
ATTY DEATTY ADTC
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
Sun to Thu: 04:00pm - 01:00am,
Fri, Sat and Eves of Public Holidays:
06:00pm - 03:00am
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

THE ST. REGIS BAR
Level One, The St. Regis Macao
Cuisine: Light Fare
Atmosphere: Multi-Concept Bar
Setting: Refined, Inviting
Serving Style: Bar Menu
Dress Code: Casual
Hours: 12:00 PM - 1:00 AM; Afternoon Tea:
2:00PM - 5:30 PM
Phone: +853 8113 3700
Email: stregisbar.macao@stregis.com



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

TRAVELOG

Tim Sullivan, AP, Incheon

FINDING COMFORT, AND NORTH KOREA, IN A TINY RESTAURANT

The little restaurant isn't much to look at. It's across the street from an empty lot in a city where bland high-rise apartment buildings sprawl in every direction. Boxes of dried fish are stacked by the front window. A dirty mop stands in the corner. The walls are painted a vomitous green.

But people come from across South Korea to eat here. They come for the potato pancakes, the blood sausage and, very often, for a fried street food that many dreamed of back when nearly everyone they knew was hungry. More than anything, though, they come for memories the food brings back of an outcast homeland they may never see again.

"This is the taste of where they came from," says the restaurant's owner, a refugee who asks to be identified only by her surname, Choi. "The food here tastes the ways it does in North Korea."

More than 30,000 North Koreans now live in South Korea, having fled poverty, hunger and the relentless pressures of life in an oppressive, authoritarian state. But for most, life in the South is far from ideal. Raised amid dictatorial dysfunction, and normally poorly educated, the exiles stumble into a brutally competitive nation where they are regularly disdained by their neighbors. "Chon-nom" they are often called — "bumpkin."

That derision, combined with their own disillusionment, can churn into a stew of suspicion, resentment and ambivalence. And though they may hate the nation they left behind, many also miss it deeply. Because how can you not miss home? "Our lives here can be so difficult," said a North Korean now living in the South, and who spoke on condition her name not be used. "But finding that restaurant made me so happy." Choi has built them a tiny island of North Korean life that starts to feel crowded if it has more than a half-dozen customers. In a burst of optimism she named it Howol-ilga, "People from Different Homelands Come to Gather in One Place." "My place is a comfort for them," says Choi, 39, in a Northern accent so thick it can be barely comprehensible at first to Southerners. "When they come here and find a menu so



similar to what they ate back home, they know they can relax."

At first glance Choi doesn't seem very relaxing. Gruff and often scowling, restaurant work has left her hands patterned with small knife cuts and her forearms spattered by ugly oil burns. She has only two employees, and keeps the restaurant open seven days a week. Exhaustion is a constant. She cannot remember her last day off.

But eventually — when she finally sits down to talk, chugging a can of Georgia Original coffee — a smile crosses her face.

Choi grew up in a small town so close to North Korea's Amnok River border that you could wave to people in China. She learned cooking from her father, a onetime military cook who loved working in kitchens — rare in the North's deeply conservative culture — and from relatives who smuggled in goods from China. "They

had learned Chinese cooking there," she said.

The family was far from rich, but made enough trading in clothes, cheap electronics and DVDs of South Korean TV shows to count as middle-class. It was enough to avoid the horrors of North Korea's mid-1990s famine, which killed at least 500,000 people and perhaps well over a million. Years later, most North Korean refugees still refer to the famine by its Pyongyang-mandated euphemism.

"Even in the Arduous March we didn't suffer much," Choi says, shrugging. "It's my family's fate to escape living in poverty."

She left the North in 2012, looking for a better life for her young son, and opened the restaurant two years later.

Modesty isn't an issue for her. "All of my customers talk about how good I am," she says. "They tell me: 'When I eat in other restaurants, it doesn't taste like what I used

to eat in the North. What you cook tastes completely different!'"

A South Korean, she insists, could never succeed in her kitchen.

"A cook's appetite is different" when they come from another place, she says, leaning against one of her fake wood tables.

"They taste things in a different way. So how could they cook this kind of food?"

Food and history are as tangled at Howol-ilga as they are in North Korea, where three generations of dictators have vowed to end a relentless, centuries-old struggle against hunger.

"Socialism is rice!" the country's founding ruler, Kim Il Sung, proclaimed regularly in the 1960s, promising that everyone would soon be eating meat soup and rice every day. Instead, as South Korea became a global economic power the North lurched into its nightmare years, culminating in the 1990s famine. While the

era of mass starvation is over malnutrition remains a major problem, particularly among young children and pregnant women. And many Northerners still use food to talk about money and class differences, often saying, for example, that only the rich "eat rice every day."

One of Choi's best-loved dishes is injogogibap, a street food invented during the famine, when it was the closest thing to meat most people could afford.

Bits of leftover fried tofu, which in earlier days had been thrown away, were scraped from pots and pressed into hot dog-sized tubes that were then stuffed with rice. It's delicious and filling (though tastes nothing like meat), with the tofu absorbing random flavors from cooking pots.

At the worst of times, when the smell of frying injogogibap would waft from food stalls into streets filled with hungry people, it became an object of fantasy. Even today some exiles dream about it.

That doesn't surprise Sonia Ryang, an anthropologist at Rice University in Texas who grew up in a pro-North Korea community in Japan, and who has written extensively about the North. To smell injogogibap was to dream of filling your stomach at a time when starvation was wiping out entire neighborhoods.

"Far from not wanting to remember, they want to remember," says Ryang. "Because it was proof that they were alive."

Choi's explanation is simpler. During the famine, she says, food was something that could always make people happy. She smiles: "Eating is joyful."



WHAT'S ON



TODAY (JUN 30)

A NIGHT WITH PIANO AT THE GALLERY

The Rui Cunha Foundation, in association with Elite - Association for Creativity and Music Culture, presents a musical evening with piano. Different kinds of music will be heard from pianist, Forest Kam. He will play songs that vary from classical to western music, even including Chinese pop. The event is an open session, which means guests are invited to join and play their own songs as well.

TIME: 6pm-8pm
 VENUE: Avenida de Praia Grande, No. 749
 ADMISSION: Free
 ORGANIZER: Rui Cunha Foundation
 ENQUIRIES: (853) 2892 3288
 WWW.RUICUNHA.ORG



A GLIMPSE OF MACAU - BLACK and WHITE PHOTOGRAPHS BY JASON Lei

This exhibition showcases 49 black and white photographs of Macau. The photos document changes in Macau, along with the artist's memory of the city. Lei shares his thoughts on the city where he questioned his work as a commercial photographer. Lei entered the professional photography industry in 2005. He specializes in landscape, architecture and portraits.

TIME: 2pm - 7pm
 UNTIL: July 22, 2017
 VENUE: Creative Macau (G/F Macau Cultural Centre Building)
 ADMISSION: Free
 ORGANIZER: Creative Macau
 ENQUIRIES: (853) 2875 3282
 WWW.CREATIVEMACAU.ORG.MO



TOMORROW (JUL 1)

BOK FESTIVAL - GIVE IT A SHOT PROGRAM

This year's give it a shot program will feature three pieces of work. The first is a dance titled "Artificial Roses" by choreographer Chloe Lao. It explores the physical aesthetics and artificial material based on a short story of the same name by Gabriel Garcia Marquez. The second is a string ensemble by Opus-A. The group adapts and reinterprets Vivaldi's famous piece in 1735, "The Four Seasons Summer," by integrating classical music and modern technology. The third is a music presentation by indie electronic artist Sonia Lao Ka Ian. She will be performing "Chemtrails, Morgellons," a 'skin-gnawed' world with music and experimental video. The give it a shot program is a platform for artists from different disciplines to present their original concepts.

TIME: 8pm (Saturday)
 3pm and 8pm (Sunday)
 VENUE: Old Court Building Black Box
 ADMISSION: MOP150
 ORGANIZER: Own Theatre, Macau Experimental Theatre, Point View Art Association
 ENQUIRIES: (853) 6289 0000
 WWW.BOKFESTIVAL.COM

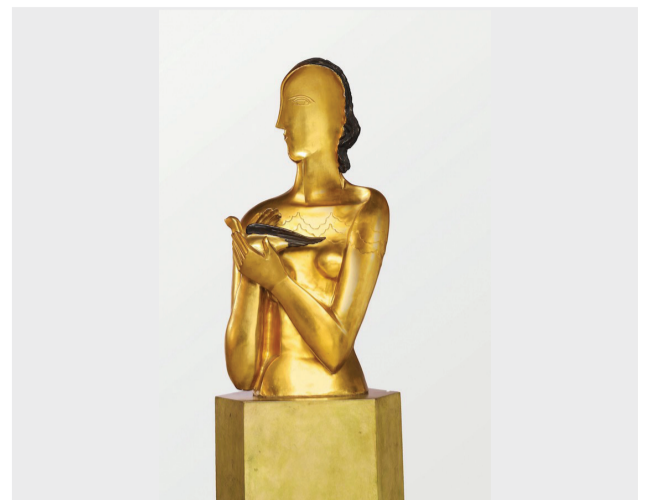


SUNDAY (JUL 2)

NOCTURNE - SOLO EXHIBITION BY FILIPE DORES

This exhibition presents 30 watercolor art pieces with the theme of Macau's streets at night. The artist's artworks of urban landscapes invite the public to revisit Giorgio de Chirico and René Magritte. Does graduated from Macau Polytechnic Institute with a degree in Arts Education. His primary focus is painting and sculpting. His work is inspired by his personal experience, a process that allows him to reveal the relationships between the "ambience" that surrounds him and "reality." Does' first solo exhibition is the consecration of the young artist winning The Leathersellers Prize (2016) and The John Purcell Paper Prize (2015) in the United Kingdom.

TIME: 12pm-8pm (Tuesdays to Sundays)
 3pm-8pm (Mondays)
 UNTIL: July 9, 2017
 VENUE: Albergue SCM
 ADMISSION: Free
 ORGANIZER: Albergue SCM
 ENQUIRIES: (853) 2836 1601



MONDAY (JUL 3)

A GOLDEN WAY OF LIFE - TRES'ORS

This exhibition showcases over 250 art pieces dating from the 17th century. The exhibition explores how the perfection and richness of gold has inspired and fascinated French artists and craftsmen throughout the ages, presenting a unique selection of creations and artefacts brought together for the first time ever. Comprising six distinctive zones, the exhibition embarks upon a unique journey from gold in art to the application of gold in daily life.

TIME: 12pm - 9pm (Closed on Mondays, open on public holidays)
 UNTIL: September 3, 2017
 VENUE: Level 2 MGM Art Space (via Grande Praça)
 ADMISSION: Free
 ORGANIZER: MGM Macau
 ENQUIRIES: (853) 8802 8888
 WWW.MGM.MO



TUE (JUL 4)

LOVE OF MACAU - PHOTOGRAPHS BY LEE KUNG KIM

In this exhibition, 150 excellent documental works under the theme of Macau were specially selected and divided into the series patriotism and local customs, showing the life aspects in Macau in the 1960s and 1970s and reflecting a true piece of Macau's history, and conveying to the public deep impressions of the city. Lee Kung Kim (1930-2015), an experienced Macau photographer, was born in Meizhou and started taking photographs in the 1950s. He was the President and Chairman of the board of the Photographic Society of Macau, the consultant of the China Photographers Association as well as the Honorary President of a number of photographic associations. He was dedicated to photography for over half a century and won awards in many international photography competitions.

TIME: 10:00am to 7:00pm (closed on Mondays)
 UNTIL: July 9, 2017
 VENUE: Macau Art Museum
 ADMISSION: Free
 ORGANIZER: Macau Art Museum
 ENQUIRIES: (853) 8791 9814
 WWW.MAM.GOV.MO



WEDNESDAY (JUL 5)

ABSTRACT PAINTINGS FROM THE MAM COLLECTION

This exhibition features 30 art pieces representative of the abstract collection including installations with rich painting qualities. The painting media and techniques used include ink wash, mixed techniques, oil paints and acrylic. The variety of art forms has fully resembled the laborious navigation of abstract art languages explored by Macau artists since the 1980s, whose art pieces feature open-minded artistic characteristics of the Sino-Western cultural integration in Macau. The collection fully expresses the exploration of abstract paintings in Macau.

TIME: 10am-7pm (Last admission at 6:30pm, closed on Mondays)

UNTIL: September 17, 2017

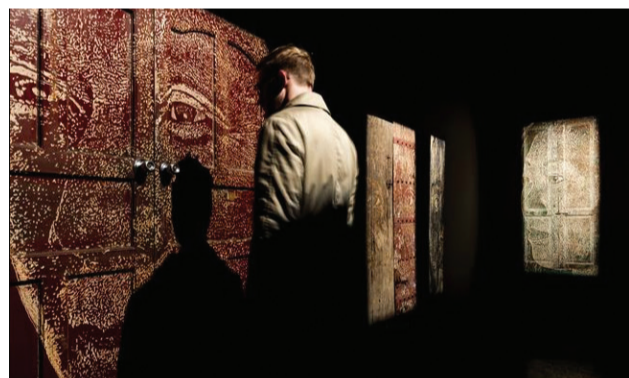
VENUE: Macau Art Museum

ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8791 9814

WWW.MAM.GOV.MO



THURSDAY (JUL 6)

DEBRIS - WORKS BY ALEXANDRE FARTO AKA VHILS

This exhibition features over 20 art pieces, including four new murals inspired by Macau in the public space. This exhibition intends to be a multi-site initiative with the purpose of establishing a connection between the body of works presented in the indoor exhibition venue and a series of art interventions in the territory's public space, encouraging visitors to explore and reflect on the nature of the urban environment. Using the city and its components both as subject matter and prime materials to delve into the essence of present-day urban societies across the globe, Vhils dissects, deconstructs and rearranges the images and tropes intrinsic to urban life to form a reflection on how individuals are shaped by and help shape their surrounding environment. The exhibition will present forgotten urban collective memories and history from the artist's perspective, revealing the specific moments of the globalization process, and the artist's personal experience, identity and attention.

TIME: 10am-7pm

UNTIL: November 5, 2017

ADMISSION: Free

VENUE: Navy Yard No. 1

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

WWW.ICM.GOV.MO

Sands WEEKEND



INTRODUCING THE ANYWHERE, ANYPLACE, ANYTIME CARD: THE ICBC SANDS LIFESTYLE MASTERCARD

Sign-Up Now: www.sandslifestyle.com

Take advantage of our special introductory offer for the new ICBC Sands Lifestyle Mastercard. The card offers great opportunities to earn points everywhere with special bonuses for spending within Sands Resorts Macao. For a limited time only, there is a special welcome offer for retail spending in first three months:

- Spend MOP5,000 for 2 round-trip Cotai Water Jet tickets
- Spend MOP10,000 to earn MOP500 Sands Resorts Macao dining credit
- Spend MOP25,000 for one complimentary Sands Resorts Macao room night



THRILLER LIVE

Until 3 September
The Parisian Theatre

Back in Macao by popular demand, THRILLER LIVE, which features Michael Jackson's timeless songs and signature dance moves, has been seen by more than four million people in over 30 countries. THRILLER LIVE is a 90-minute, high-energy explosion of pop, rock, soul and disco that takes the audience on a magical audio-visual journey through Michael Jackson's astonishing 45-year musical legacy.

Tickets: From MOP 180, call reservations +853 2882 8818
Times: 8pm (Tuesday-Friday); 2pm and 8pm (Saturday); 2pm and 6pm (Sunday).
No shows on Monday.
cotaiticketing.com



CLASSIC FRENCH AFTERNOON TEA SET

Daily 3pm-5:30pm
Brasserie restaurant, The Parisian Macao

Enjoy a classic Afternoon Tea Set with savoury treats including mini Croque Madame with sunny side-up quail egg; smoked salmon and avocado tartlet; artichoke and spinach salad; and sublime sweets like mini Eiffel Tower Champagne truffles; red bean chouquettes; "French Tricolore" macarons (blueberry, vanilla and raspberry); raspberry and pistachio financiers; coconut panna cotta flowerpots; and dark hot chocolate with Grand Marnier.

Price: MOP 268* for two, includes one cup of tea or coffee per person



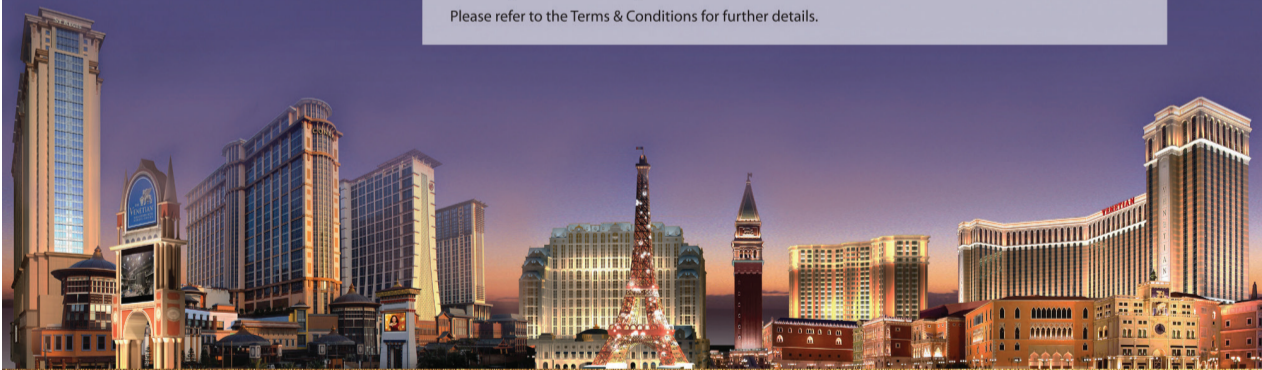
PARISIAN SHOPPING DELIGHT

10am to 11pm, Daily, Until 30 June

Sands Shoppes offers the most extensive range of luxury duty-free shopping experiences in Macao. Simply spend at Shoppes at Venetian, Shoppes at Four Seasons, Shoppes at Cotai Central and Shoppes at Parisian to earn up to MOP2,000 worth of Shopping Vouchers to be used in Shoppes at Parisian participating shops. Every shop in Shoppes at Parisian tells a story, discover the newest brands now and shop the Parisian way with your earned vouchers!

Spending	Earn Parisian Shopping Vouchers
MOP8,000	MOP200
MOP15,000	MOP400
MOP30,000	MOP1,000
MOP60,000	MOP2,000

Please refer to the Terms & Conditions for further details.



澳門金沙度假區

Sands
RESORTS MACAO



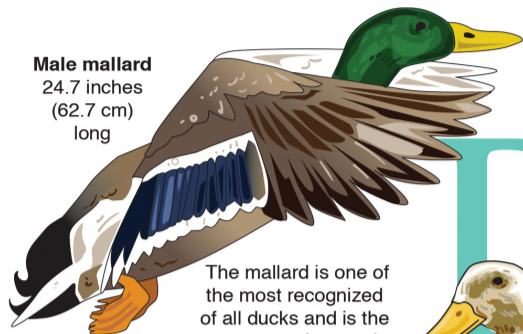
WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

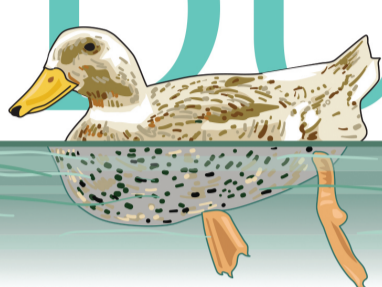
DUCKS

Canvasback ducks nest on prairie marshes with plenty of vegetation, such as cattails and bulrushes.

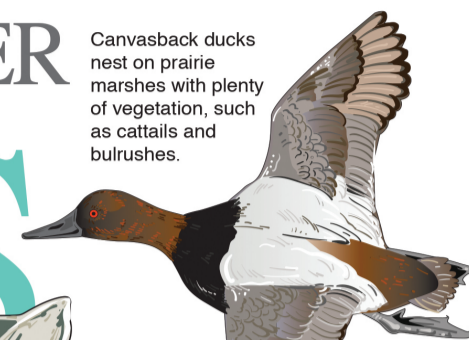


Male mallard
24.7 inches (62.7 cm) long

The mallard is one of the most recognized of all ducks and is the ancestor of several domestic breeds.



Female mallard
23 inches (58.4 cm) long



Male canvasback
21 inches (53.34 cm) long



Female canvasback
20 inches (50.8 cm) long

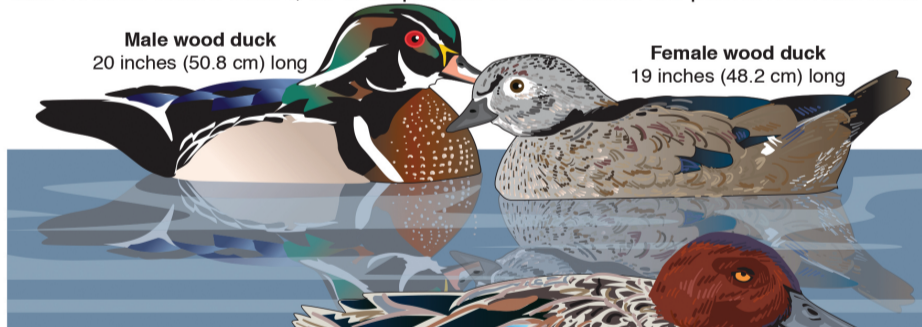
Ducks are waterfowl, closely related to geese and swans. There are more than 120 species of duck. Most are aquatic and live near sources of water.

DABBLERS

Dabbling ducks, also known as puddle ducks, are generally found in shallow waters, such as swamps and marshes. They sit high on the water with their tails held up. Dabblers feed by skimming the water. Sometimes, they tip and upend themselves in order to reach food below the surface. Their legs are centered midway on their bodies, allowing for greater mobility on land. When taking flight, dabbling ducks spring into the air instead of pattering across the water like diving ducks do.

Wood ducks

Wood ducks breed across most of the central and eastern United States, southeastern Canada and the Pacific coast from California to British Columbia. Females nest in tree cavities or nest boxes and lay an average of 12 bone-white eggs. In the eastern and western United States, 30 to 75 percent of wood ducks are permanent residents.

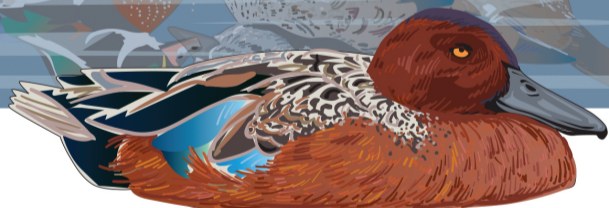


Male wood duck
20 inches (50.8 cm) long

Female wood duck
19 inches (48.2 cm) long

Cinnamon teal

Teals are mostly found in the western United States. They nest in grassy areas, often on small islands. They are fond of eating the seeds and leaves of rushes, salt grass and pond weed. They also feed on aquatic insects and mollusks.

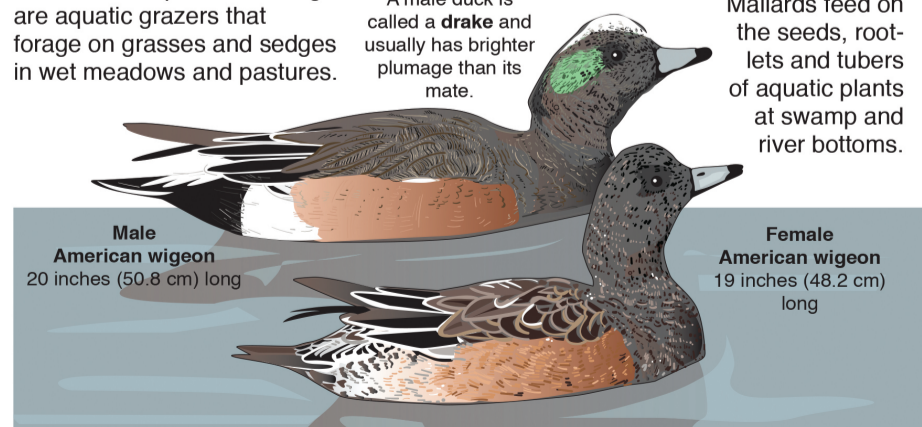


Male cinnamon teal
16 inches (40.64 cm) long

American wigeon

The American wigeon nests in the far north of Alaska and northwestern Canadian provinces. Wigeons are aquatic grazers that forage on grasses and sedges in wet meadows and pastures.

A male duck is called a **drake** and usually has brighter plumage than its mate.



Male American wigeon
20 inches (50.8 cm) long

Female American wigeon
19 inches (48.2 cm) long

Mallards

Mallards (shown top left) have one of the most extensive breeding ranges of any duck in North America. They live in a variety of habitats, including dry agricultural fields, shallow marshes and forested wetlands.

Mallards feed on the seeds, rootlets and tubers of aquatic plants at swamp and river bottoms.

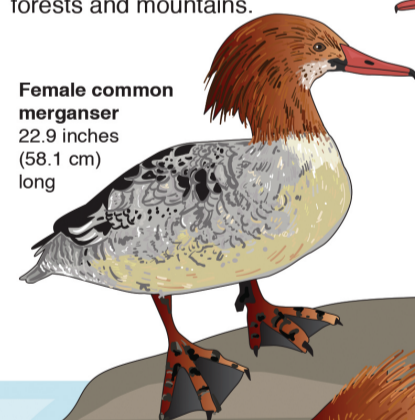
DIVERS

Diving ducks, or sea ducks, tend to live near and on large, deep lakes and rivers, coastal bays and inlets. As their name suggests, these birds dive for food, whereas dabblers rarely dive. To fly, most of them will patter along the water before taking wing. They also have a more rapid wing beat than most dabblers. Divers have legs set toward the backs of their bodies, which gives them a distinct waddle on land, but helps them swim faster and with more control.

Common merganser

Common mergansers are seen across North America. They nest in tree cavities, nest boxes, cliff crevices and on the ground, usually close to freshwater rivers near forests and mountains.

Female common merganser
22.9 inches (58.1 cm) long



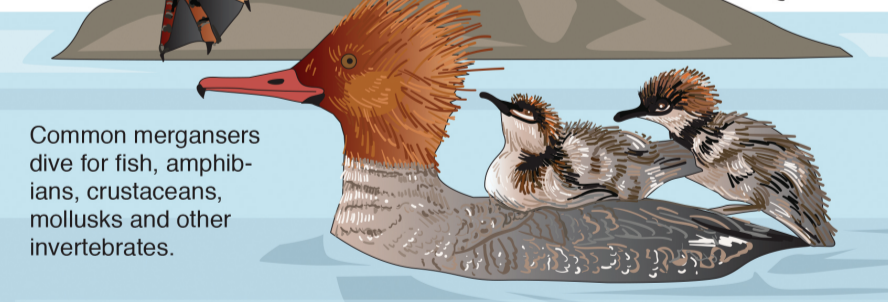
Canvasback

Canvasbacks (shown top right) breed in the prairies of North America. Populations of this duck are improving since the late 1980s and early 1990s, when they suffered greatly due to loss of habitats and lead poisoning (caused by eating bits of lead shot).

Male common merganser
25.5 inches (64.7 cm) long



Common mergansers dive for fish, amphibians, crustaceans, mollusks and other invertebrates.

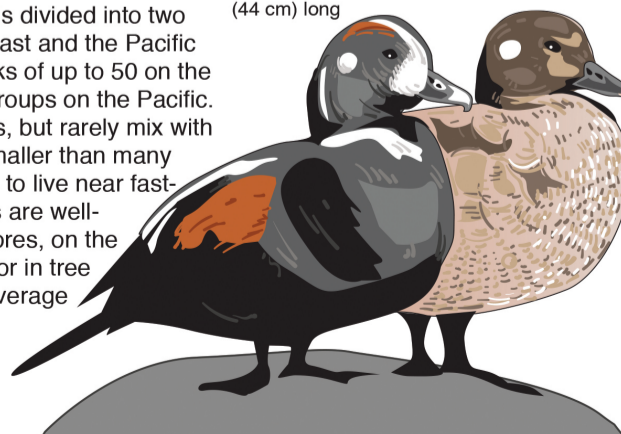


Harlequin

The harlequin's range is divided into two regions: the Atlantic coast and the Pacific coast. They live in flocks of up to 50 on the Atlantic and in larger groups on the Pacific. They are sociable birds, but rarely mix with other duck species. Smaller than many ducks, this bird prefers to live near fast-moving water. Its nests are well-hidden along rocky shores, on the ground, on small cliffs or in tree cavities. They lay an average of five yellowish eggs. Harlequins feed on mollusks, shellfish, insects and small fish.

Male harlequin
17.3 inches (44 cm) long

Female harlequin
15.8 inches (40 cm) long



SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.ducks.org>; <https://www.allaboutbirds.org>;

Chat with the author and like us on Facebook — www.facebook.com/worldofwonder2014