

AP PHOTO



times Extra

weekend Guide

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- MOVIES: LADY MACBETH
- BOOKS: ANCIENT BREWS: REDISCOVERED & RE-CREATED BY PATRICK E. MCGOVERN
- MUSIC: FUNK WAY BOUNCES VOL. 1 BY CALVIN HARRIS
- WINE: WINE SERVICE
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THE FIESTA OF A LIFETIME

This year's San Fermin festival in Pamplona is still ongoing. A veteran photojournalist shares his memories of the mythical fiesta, which he describes as "an immense circuit of color, but also one of non-stop emotion."

DRIVE IN

Jake Coyle, AP Film Writer

IN 'LADY MACBETH,' A YOUNG WIFE'S BLOODY REBELLION



Naomi Ackie (left) and Florence Pugh in "Lady Macbeth"

"Unsex me here" was Lady Macbeth's plea to the spirits for manly ferocity in Shakespeare's tragedy, but the protagonist of "Lady Macbeth" has no such designs on shedding or subduing her already perfectly potent femininity in William Oldroyd's austere but thick-blooded drama about a young, 19th-century woman's unrepentant rebellion. Having been sold in marriage for some land to a wretched and arid family in rural northern England, Katherine (the extraordinary newcomer Florence Pugh) finds herself effectively imprisoned in a drab and creaky house surrounded by foggy, desolate plains. Stay indoors, she's urged more than once. Katherine pays these suggestions and others no heed. Out in the fields she scans the landscape like a desperate explorer looking for any sign of life at all. Among her new family, she might as well be an extraterrestrial. Smooth-skinned, youthful (Pugh was 19 at the time of filming) and fresh, she's the direct inverse of her craggy and cranky husband Alexander (Paul Hilton) and her even craggier and crankier father-in-law Boris (Christopher Fairbank). The latter presides miserly over the estate, ordering Katherine to see to her wifely

duties with "more vigor." At one point he admonishes her: "You have no idea of the damage you can cause." Oh, really? Katherine, it turns out, is far more aware of her considerable power for destruction than he. While they are away, she encounters a charismatic and rowdy farmhand named Sebastian (Cosmo Jarvis). They promptly commence an affair that begins audaciously and quickly grows ever-more brazen. She makes no effort to hide their very audible lovemaking from the staff — most notably the housemaid Anna (Naomi Ackie) — nor, upon their returns, from the men who would be her keepers. Vigor? She's got plenty. This being 1865, certain roadblocks naturally arise for her and Sebastian's love affair, but none that Katherine can't resolve with a bit of poison or something rougher. So reckless is she that she hardly bothers to bury the bodies. She's got better things to do. The tale, slightly shortened here, comes from Nikolai Leskov's 1865 novel "Lady Macbeth and the Mtsensk District," which Shostakovich turned into an opera in the '30s and the Polish filmmaker Andrzej Wajda adapted into the 1962 film "Siberian Lady Macbeth." (The Shakespeare reference is in name and

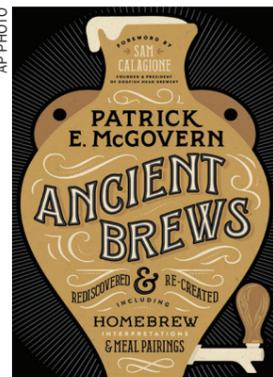
bloodiness, but is mostly a jumping off point.) The direction of Oldroyd, a theater veteran making his feature-film debut, from Alice Birch's intelligently minimal script is spare and economic. It opens with fleeting images of their wedding and, moving quickly into her new life, largely dispenses with backstory. The house's exterior we never even see, as an inmate wouldn't know the outside of his prison. We also don't know from where Katherine's resolute spirit flows, but we know, and feel, the constriction — as tight as the bodice she's laced into — that suffocates her. The performance by Pugh is calm and certain; it's one of the more exciting breakthroughs of the year. Her flaunting of propriety is at first almost comic in its boldness, and she carries it to increasingly dark ends. Questions of her methods surely arise as the body count piles up. But as in a slave rebellion, her righteousness is never in doubt. Team Katherine forever.

"Lady Macbeth," a Roadside Attractions release, is rated R by the Motion Picture Association of America for "some disturbing violence, strong sexuality/nudity and language." Running time: 89 minutes ★★★★★

BOOK IT

'ANCIENT BREWS' REVEALS TASTY HISTORY OF ALCOHOL

It's easy to find cold brews on summer days, but here's a twist: a journey back to the alcoholic beverages that people drank thousands of years ago. Patrick McGovern, a renowned scientist and passionate lover of fermented beverages, brings the history of ancient brewing alive with this fun, tempting and thought-provoking book. McGovern is director of the Biomolecular Archaeology Project at the University of Pennsylvania in Philadelphia. For more than three decades he's been a pioneer in archaeological chemistry — a field that combines old-school fieldwork with cutting-edge technology such as mass spectrometry and DNA analysis. The new lab tools are able to identify the chemical makeup of astonishingly small beverage traces that remain on ancient artifacts, such as the stains on beverage containers found in the Egyptian pyramids. McGovern and other researchers then match the chemical fingerprints to various grains, fruits and spices, and come up with a kind of reverse recipe, brought to life thousands of years after the original beverage was originally consumed. "Ancient Brews" is a geeky and tasty way to learn about ancient history, and the science of booze. McGovern explains the chemistry of fermentation, the molecular components of alcohol (two carbon atoms, six hydrogen, one oxygen) and how our love of alcohol probably originated more than 100 million years ago in the Creta-



"Ancient Brews: Rediscovered & Re-created" (W.W. Norton & Co.) by Patrick E. McGovern

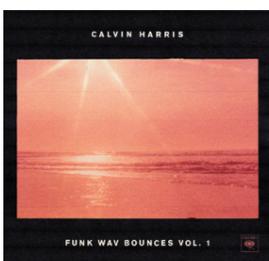
ceous Period, when flowering plants appeared and fruit flies developed specific genes to process alcohol. (Humans still have some of those same genes, by the way.) But McGovern isn't entrenched in the past. The book contains numerous recipes for home brewers, created in collaboration with Sam Calagione, founder of Delaware's Dogfish Head Brewery. There are also food suggestions based on archaeological findings, such as a lamb and lentil stew that was consumed around 800 B.C. at what was probably King Midas' funeral feast in what is now Turkey. The recipe for the accompanying beverage (also available bottled through Dogfish Head as Midas Touch) has some familiar beer ingredients (malt extract, honey and hops) but also twists: saffron threads and grape juice. That's a theme in the book: McGovern shows

that people had exotic tastes thousands of years ago, all over the world. They weren't just chugging alcohol for the buzz, though that was certainly appreciated, perhaps originally in religious ceremonies. Numerous archaeological sites now reveal that ancient people often combined what we call beer (fermented grains) with wine (fermented grapes), and also experimented by adding a vast range of local herbs and flavorings. "Ancient Brews" includes history, science and recipes for several other drinks: Kvasir, inspired by evidence from a 3,500-year-old Danish tomb, uses meadowsweet (or mead wort), yarrow, birch bark and lingonberry. Ta Henket, inspired by ancient African beverages, includes crushed wheat, flour, hops, dried dates, Irish moss, chamomile, Za'atar (a Middle Eastern spice) and a touch of salt. Theobroma, suggested by Olmec sites in Honduras dating to 1200 B.C., is made with fermented corn, coffee malt, cocoa, dried ancho chile, annatto seeds and honey. Chateau Jiahu goes farthest back in time, to 9,000 years ago in northern China, where people made a beverage that combined fermented rice, grape juice, honey, hawthorne and orange peel. McGovern's mix of gee-wiz science and thoughtful historical context makes "Ancient Brews" a refreshing read, for the summer or any other season.

Kevin Begos, AP

TTUNES

CALVIN HARRIS GETS SOME STARRY HELP ON TERRIFIC CD



Calvin Harris, "Funk Wav Bounces Vol. 1" (Columbia Records)

A photo of a sun-kissed, empty beach is on the front of DJ/producer Calvin Harris' new CD and there's a palm tree on the back. That's appropriate for what is a strong contender for album of the summer. The 10-track "Funk Wav Bounces Vol. 1" is a slick triumph for Harris, who has brought 21 of his superstar friends along to make a CD as cool as a Popsicle and as sticky as a pool-side cocktail. "Release, let go, and have a good time," is a lyric that sums up the record. It kicks off with "Slide," featuring a moody Frank Ocean and the hotter-than-hot group Migos. The gorgeously layered song signals Harris is pushing beyond previous club hits like "This Is What You Came For." If we're judged by the company we keep, then Harris is a musical magnet. In addition to Migos and Ocean, the album also features Future, Katy Perry, Ariana Grande, Big Sean, John Legend, Khalid, Nicki Minaj, Travis Scott, Lil Yachty, Young Thug, Snoop Dogg and two appearances by Pharrell Williams. An album with so many guests would presumably topple over, but somehow Harris weaves all the voices, styles and grooves into a coherent, breezy hip-hop and EDM tapestry. It recalls Moby's 1999 monster hit-collection "Play" — the last time an insular techno techie became a bona fide music god. "Heatstroke," with Grande turning her angel voice up to 11, is pure shimmering pop, and "Rollin'" is a hypnotic slow jam, combining Khalid's soulfulness, Future's unique rap style and little electronic shards that Harris scatters across the album. Minaj goes Caribbean flirty in "Skrt On Me," and Jessie Reyez turns in a great "Hard to Love." Perry's appearance on "Feels" seems destined to continue the Great Feud of Our Age, namely the beef between her and Taylor Swift. Harris is an ex-boyfriend of Swift's and the reggae-flavored song seems to throw shade on a pill-popping, emotionless bed jumper. One line goes: "Goddamn, I know you love to make an entrance/Do you like getting paid or getting paid attention?" Meow. Yes, the CD has a curious title. But at least it offers some hope — that there's a Vol. 2.

Mark Kennedy, AP Entertainment Writer

TRAVELOG

Alvaro Barrientos, AP

Pamplona's festival, the fiesta of a lifetime

Even 20 years after I first started covering the San Fermin running of the bulls festival in Pamplona, Spain for The Associated Press, the same sense of anticipation haunts me on the eve of July 6. The night before the launching of the "Chupinazo" rocket that kick-starts the festival is always one of sleeplessness and more than a few jitters. A small city like Pamplona, with its narrow, winding streets, is transformed in a matter of 24 hours. A sometimes overwhelming tide of peo-

ple, most dressed in white clothing and red neck scarfs, floods the city's old quarter. Street musicians are everywhere. Colors of every hue fill the streets, as do aromas and smells of every type imaginable. Smiling faces from every corner of the globe converge in a melting pot of languages, all brought together for the exhilarating daily "encierro," or bull run, at 8 a.m. In the old days, I used to stack up the fridge with rolls of film months ahead of time to keep them fresh. The

film was like gold nuggets during the 9-day frenzied fiesta on account of the great demand by photographers, professionals and amateurs alike. Developing chemicals had to be kept in stock and at the proper temperature too. And every day the bulls were running, at 4 a.m. I would go in search of the best spot on the course barriers, particularly on the famous corner between Mercaderes and Estafeta streets, where bulls and runners often crash into each other. Each bull thundered past faster than a shutter.

For the press photographer, San Fermin is an immense circuit of color, but also one of non-stop emotion.

Like all my colleagues, I would be loaded down with cameras, lenses and monopods. Many used on the dangerous curves or corners would end up thrashed by the impact of the 500-kilo, swift-footed animals.

But an adrenaline-pumping morning of shooting was just the start of the working day; still to come was the developing, editing and transmission of the best shots. With luck, the photographs would be on the editor's desk by noon.

Then the digital age transformed how we covered this most colorful festival, enabling us to shoot much more quickly. We would also place cameras in multiple locations and snap by remote control.

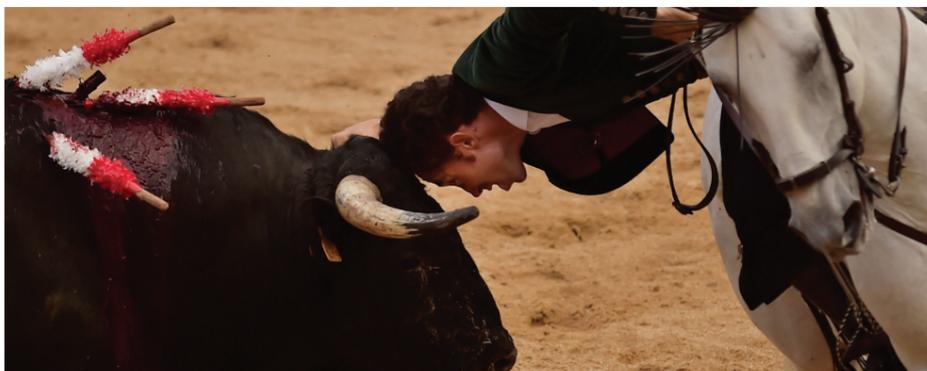
For the press photographer, San Fermin is an immense circuit of color, but also one of non-stop emotion. There are the songs and smiles, but also the pain when participants are fatally gored. The "encierros" offer new friendships and unrepeatably experiences, but also tragedy. Very much like life itself, albeit condensed into nine days.



A participant called "Recortador" jumps the barrier while being chased by a calf during the "Recortadores" festival



Spanish bullfighter Roman is gored by a bull



Bullfighter Leonardo Hernandez leans to touch a bull's head with his own



Boys run next to a toy bull imitating the running of the bull



Revelers run in front of Jandilla's fighting bulls during the running of the bulls at the San Fermin Festival



Two gorings, 6 more injured on Day 7 of San Fermin festival

Two Spaniards were gored and six more runners also injured during the seventh bull run at Pamplona's San Fermin festival, medical officials said yesterday.

All eight — seven men and one woman — were admitted for treatment, Navarra Hospital doctor Jon Arizeta said. He said the gorings affected leg areas, while two of the patients sustained head injuries. None of the injuries was life-threatening, medical officials said.

Yesterday's run was considered fast, as a speedy bull named "Fundador" (Founder) led the pack of bulls and leading steers along the 850-meter cobbled-street course.

The animals extended the run's official length to 2 minutes and 40 seconds by lingering in the bullring before entering the pen.

There appeared to be fewer people on the course than in previous days, yielding better opportunities for seasoned runners to show their courage and speed as they raced before the horns of the six fighting bulls.

There had been no gorings since the first two days of the festival, Friday and Saturday, when four Americans and a Spaniard had to be treated for injuries. Most people are hurt in falls or by being trampled on by bulls.

Pamplona, a city of around 200,000 inhabitants increases its population five-fold for the nine-day festival brought to world fame by Nobel literature laureate Ernest Hemingway. Following the tales in his 1926 novel "The Sun Also Rises," many foreigners arrive in the northern Spanish city to experience or witness the running of the bulls and participate in hundreds of activities. Dancing, food and alcohol are main attractions.

The bulls face matadors and almost certain death in afternoon bullfights. Bull runs are a traditional part of summer festivals across the country.

Twelve people, including four Americans, were gored at last year's festival. In all, 15 people have been fatally gored at the festival since record-keeping began in 1924. AP

WORLD OF BACCHUS

David Rouault



QUINTA DA ROMANEIRA DOURO DOC RESERVA 2015

Blend of white grapes with the Malvasia Fina being aged in oak for six months. This is a full-bodied white that should be served at around 13 degrees. Rich nose of exotic fruits with a fugitive brioche scent. Vivid acidity with ripe lemon, chalk and yellow grapefruit, and a long finish of crushed seashells.



QUINTA DA ROMANEIRA DOURO DOC 2011

Blend of Touriga Nacional, Touriga Franca, Tinta Roritz and Tinta Cao this is a full-bodied red with a serving temperature of about 17 degrees. Very rich nose of cherry jam, cocoa bean, Italian leather, black fruits and dark wood. Lively palate with youthful tannins, spices and red fruits. Better after decanting for one hour.

Wines available in some restaurants and at www.vinomacwines.com

Wine Service

A very important part of fully enjoying your wine and understanding the etiquette, is how to serve it well.

The first step is to make sure your bottle is at the right temperature. Too cold or too warm and you could miss a whole spectrum of aromas and flavours. Deciding the ideal temperature for your wine can be summarised by one rule: the lighter the wine, the cooler; the heavier, the less chilled.

some of the lightest wines are sparkling and they will be served around 8 degrees celsius. Some might like it even cooler, especially for very dry ones like "Extra Brut" (0 gram sugar supposedly) as the more chilled the more you feel the fresh acidity. Then around 10 degrees for vintage sparkling, "Blanc de Noirs", as well as for light aromatic whites like Sauvignon Blanc. For full-bodied white wines (Chardonnay, blends from Portugal or the South of France) and light reds (Gamay, Nebbiolo or New World Merlot) serve at around 12-13 degrees. Going up to full-bodied reds (Bordeaux blend style, Touriga Nacional, Northern Rhône Syrah), these can be served from 15 degrees up to "chambre" (room temperature) which is about 18 degrees. Too cool will see a decrease in the fruitiness, and emphasise the tannins' astringency.

Now that your wine is at the right temperature, you are ready to open it. For sparkling, just make sure that after freeing the cage your thumb is on the cork at all times. A cork will pop from the bottle at a speed of around

40km/h and accidents are still too frequent. For still wines first choose your "weapon" for opening it as corkscrews come in many different styles. I will apply what is often true in life, "the simpler, the better" and will recommend the "Sommelier" type: not cumbersome and very efficient.

First cut the metal cap under the edging - far enough from the top so the metal and any impurities are not in contact with the wine. Use a serviette to brush off the neck in case of mould or uncleanness (side note: excessive mould does not mean that the wine is bad). Place the screw tip in the middle of the cork and turn straight and firmly almost until the end of the stem. Pull the cork gently and upright using the lever for about two thirds. Finish screwing down and lever again until the cork is out. Brush off the neck again in case of residue.

In a restaurant it is customary to place the cork in front of you to check its condition and make sure it is not corrupted. I personally like to smell the part that was in contact with the wine, even if it reveals little about its quality.

Serve a little to your glass first to make sure the wine has no faults. Then serve your friends/guests (ladies first) and, after pouring when you lift up the bottle, do a twisting movement with the wrist so no drops end up on your friend's favourite white shirt.

Decanting? That will be the topic of our next chapter...

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

ABA BAR

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



甜點
PASTRY BAR
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 THAI RESTAURANT

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

FOOD & BEVERAGE

Spike Carter, Bloomberg

BEER BREWED WITH S'MORES? LOBSTER? IT'S POSSIBLE—AND DELICIOUS



The “German Beer Purity Law” (Reinheitsgebot) of 1516 codified that beer could only be made with barley, hops, and water (updated to include yeast a few hundred years later, when French microbiologist Louis Pasteur discovered what had been responsible for fermentation all along). There’s no such dogma in the contemporary world of craft brewing, however, where producers have been perversely pushing the envelope with adjunct ingredients into the infinite.

Here are seven delicious examples of uniquely bizarre beers that incorporate unorthodox ingredients into the fermentation process, including bacon, tobacco, frozen pizza, and even money.

**Stay Puft | Barreled Souls Brewing Co. / Slab Sicilian Street Food**

Barreled Souls in Saco, Maine, is one of the more exciting microbreweries in the country, exclusively utilizing oak barrels with its impossibly small-batch Burton Union fermentation system (an antique method developed in the 1830s, where yeast is harvested as it bubbles

to the top of the barrel). The brewery has collaborated with the terrific restaurant Slab in nearby Portland to create a chocolaty imperial stout, brewed with graham crackers and marshmallow to achieve the effect of liquid s’mores. For heightened decadence, some is aged in Woodford Reserve bourbon barrels, which adds a wonderful whiskey-strong component.

**Xyauyù Kentucky | Le Baladin**

Italy’s head-in-the-clouds Le Baladin Brewery is responsible for creating one of the world’s most unique beers with Xyauyù, a barley wine it intentionally allowed to oxidize. The result is more reminiscent in flavor and strength to port or sherry. Of all the experimental Xyauyù versions produced over the years (Le Baladin has aged the liquid in Scotch barrels at times, or steeped it with Lapsang souchong tea) the most unique is the one where they actually infuse the drink with tobacco during the aging in bourbon barrels. Like sipping on a dram in an old humidior, the oxidative dark fruitiness of

the beer works beautifully with the added whiskey aroma and leathery cigar flavor.

**Reposé | Jester King Brewery**

Farmhouse brewing outfit Jester King, out of Austin, boasts an authentic rusticity in its style. (Think beers with foraged flowers, obscure fruit, native fungi, and even local kombucha.) Reposé is quite possibly the brewery’s “farmiest” offering to date, drawing inspiration from the stone barns of the Nord-Pas-de-Calais region of France — birthplace of the traditional bière de garde (“beer for keeping”) style of ales. Hay was used in the mash for this winter-brewed beer, which was laid to rest in former brandy barrels for almost a year before bottling. Unfiltered and unpasteurized, this creation is essentially a barn in liquid form — earthy, sour, and mustily straw-laden.

Lucky Charms Lager | Kuhnenn Brewing Co.

The eccentric outsider artists of craft beer — the Kuhnenn gang of Warren, Mich.—has a charming brewing sensibility;

the father, at what was originally a family-run hardware store, let his sons sell homebrew equipment out of the shop when big-box chains such as Home Depot Inc. began to encroach on other parts of the business. Fast-forward a few years, and the brothers had fully transformed the place into a brewery. One of their most popular annual traditions is a Breakfast of Champions celebration, which they host on St. Patrick’s Day morning, serving a miscellany of breakfast-inspired beers. One of the perennial favorites is their Lucky Charms Lager, brewed with the cereal itself—which comes through surprisingly neatly in aroma and taste.

**Big Ass Money Stout | Lervig Aktiebryggeri/Evil Twin Brewing**

These two Scandinavian craft beer cult heroes appear to have jumped the shark with this particular oddity. To create Big Ass Money Stout, Danish gypsy-brewing label Evil Twin collaborated with the great Norwegian brewery Lervig and aimed to go “really stupid.” Brewed with frozen Grandiosa- brand

ham-and-peppers pizza (popular in Norway) and actual money (Norwegian kroner bank notes), the beer finished with a staggering 17.5 percent alcohol by volume. While the gimmicky adjuncts lent a minimal contribution in the final product, the beer is otherwise delicious — huge notes of dark chocolate, coffee, and bitter licorice.

**Magnus Opus | Omnipollo**

Perusing Omnipollo’s playful portfolio of beer can feel like taking a drunken stumble through Willy Wonka’s Chocolate Factory — most of the Swedish brewery’s recipes recall the obsessions of a sweet-toothed youth. With decadent beers modeled after blueberry cheesecake, mango lassis, and soft-serve ice cream, Omnipollo’s Magnus Opus is perhaps its biggest pantry-raid to date. A Heaven Hill bourbon-barrel-aged imperial stout clocking in at almost 15 percent ABV, it was brewed with cassia cinnamon, toasted poppy seeds, charcoal, and cold-smoked bacon. Dark, thick, and redolent of a 7-Eleven, the beer showcases all the adjuncts at points.

**Saison dell'Aragosta | Oxbow Brewing Co. / Birrifificio del Ducato**

The brewers at rural Newcastle’s in-the-woods farmhouse producer Oxbow crafts beer that beautifully articulates the coastal area’s terroir — and what screams Maine more than lobster? They teamed up with their friends at Italy’s Birrifificio del Ducato to create this rustic seaside saison. Vegans beware: The two breweries utilized fresh, live Maine lobsters — as well as local sea salt — in the process. The result is an incredibly evocative liquid that recalls the state’s famed coastline with stunning fidelity — dry, tart, and crisply oceanic.

WHAT'S ON



TODAY (JUL 14)
FIVB VOLLEYBALL WORLD GRAND PRIX MACAU 2017

Starting from its inaugural edition of the FIVB World Grand Prix in 1993, this spectacular annual volleyball challenge enables spectators to witness world-class action that has become one of the major sporting events of Macau. This month, four world-class teams – current Olympic champions China, six-time FIVB Volleyball World Grand Prix champions USA, European powerhouses Italy and Turkey – will compete for the Macau leg. It's Turkey vs. USA and China vs. Italy, followed by Italy vs. USA and China vs. Turkey the next day. On the final day, Italy plays Turkey and concludes with the China vs. Since 1993, the China team has taken part in all editions. In 2003, China beat Russia and snatched the crown of WGP for the first time. Until 2016, China team has obtained five 1st runner-ups, and three 2nd runner-ups in the WGP records. To date, the Brazil team is the biggest title winner, sweeping ten times World Grand Prix titles, whereas the second best is the USA Team that has achieved this six times.

TIME: 4pm & 8pm (July 14, 2017)
2:30pm & 5pm (July 15, 2017)
1pm and 3:30pm (July 16, 2017)
VENUE: Macau Forum, Avenida de Marciano Baptista
ADMISSION: MOP150
ORGANIZER: Sports Bureau, Volleyball Association of Macau
ENQUIRIES: (853) 2823 6363
www.macaowgp.com



TOMORROW (JUL 15)
SCIENCE AND MUSIC FESTIVAL

The Macau Orchestra is working with the Macau Science Center to introduce orchestra instrument families through creative and interesting performances, exploring the delicate relationship between music and science.

TIME: 3pm & 4:30pm
VENUE: Macau Science Center
ADMISSION: Free
ORGANIZER: Macau Orchestra, Macau Science Center
ENQUIRIES: (853) 2853 0782
www.om-macau.org



MACAO ILLUSTRATED - EXHIBITION OF CITY PLANS AND ARCHITECTURAL DRAWINGS FROM THE MACAO ARCHIVES' COLLECTION

This exhibition presents a selection of about 60 city plans and architectural drawings which will be organized by category to enable visitors to trace the history of Macau's evolution and gain a concrete understanding of the city's development and changes from the late 19th century to the middle of the 20th century. In addition, the plans and drawings show the characteristics of buildings in Macau and reflect the design languages of different architectural designers. The exhibition explores the fusion of Eastern and Western architectural elements.

TIME: 10am-6pm (Closed on Mondays)
UNTIL: December 3, 2017
VENUE: The Macau Archives
ADMISSION: Free
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 2859 2919
www.archives.gov.mo



SUNDAY (JUL 16)
COLOUR SHAPE LOVE – WORKS BY JOAQUIM FRANCO

This exhibition showcases 19 acrylic paintings by Portuguese artist, Joaquim Franco. The paintings are rich-colored as the artist has a full understanding to the use of colors through the theoretical study of them. The abstract paintings look simple, while the use of colors is the key in the artworks. The exhibition name is derived from the artist's belief that only love and peace from the inner heart can create art. Franco previously worked in theatre as a set designer, but has also been involved in several interior design projects. As a scientific illustrator, a person who visually represents aspects of science, he worked in the fields of archaeology, ethnography and heritage protection.

TIME: 11am-7pm (Closed on Mondays and public holidays)
VENUE: Macau Art Garden
ADMISSION: Free
ORGANIZER: Art for All Society
ENQUIRIES: (853) 2836 6064
www.afamacau.com



MONDAY (JUL 17)
RESTLESS NATURE BY TONG CHONG

This exhibition presents the artist's latest body of work focused on wooden sculpture. It presents a culmination of a three-year study on the subject of sculpting with plywood. In this series, each piece took at least four to six months to finish due to gluing procedures whilst the sculpting itself is a process which requires physical and psychological stamina that cannot be taken lightly. Tong Chong studied painting in the Fuzhou Arts and Crafts School and modern art in the Visual Arts Institute Macau. He graduated from the Macau Polytechnic Institute in 2006. To date, Tong has participated in over 100 international group exhibitions and 8 solo exhibitions. His art pieces have been exhibited in many countries including Spain, Portugal and the United States.

TIME: 12pm-8pm
UNTIL: September 6, 2017
VENUE: Taipa Village Art Space, Rua dos Clerigos No 10, Taipa
ADMISSION: Free
ORGANIZER: Taipa Village Cultural Association
ENQUIRIES: (853) 2857 6118
www.taipavillagemacau.com



TUESDAY (JUL 18)
STORY OF CANNON MAKING - CHILDREN EXPERIENCE EXHIBITION

This exhibition is based on the history of cannons. It provides an educational area using colorful and lively ways of display. By means of game playing as well as interactive teaching, it aims at providing an interesting learning environment for children of three to eight years old. Children are able to explore and learn about the history and story of cannons in Macau through interesting games and multi-sensory activities, developing their interests in the location of Macau fortresses in the past and present. The exhibition aims at providing visiting experience of different senses for children to explore through actual objects and interactive games.

TIME: 10am-6pm (Last admission at 5:30pm, closed on Mondays)
UNTIL: August 20, 2017
VENUE: Exhibition Gallery, 3rd floor of Macau Museum
ADMISSION: Free
ORGANIZER: Macau Museum
ENQUIRIES: (853) 2835 7911
www.macaumuseum.gov.mo



WEDNESDAY (JUL 19)

THE 19TH MACAU INTERNATIONAL SALON OF PHOTOGRAPHY 2017

The Photographic Society of Macau is a non-profit organization in Macau, established in January 25, 1958 to endorse photography in Macau. The First Macau International Salon of Photography was held in 1981 and has become a major international biannual activity with participants from over 50 countries and awards in these Salons are also accredited internationally. This is an excellent opportunity to see the various works of its members

TIME: 9am to 7pm (Open on public holidays)
UNTIL: July 28, 2017

VENUE: Chun Chou Tong Pavilion, Lou Lim Ioc Garden, No. 10, Est. de Adolfo Loureiro Admission: Free

ORGANIZER: The Photographic Society of Macau
ENQUIRIES: (853) 2857 2770



THURSDAY (JUL 20)

THE 2ND MACAU INTERNATIONAL DOCUMENTARY FILM FESTIVAL

This year's Macau International Documentary Film Festival (MOIDF) is a collaboration between Cinematheque Passion and Comuna de Han-lan. With "Time" and "Growth" as the two main curatorial concepts, and "Image of Time" as the theme, 26 outstanding documentary films from different places in the world will be featured in Macau. The festival will also feature other award-winning documentary films, including "Still Tomorrow" (Best Chinese Documentary at the Amsterdam Film Festival), "Life, Animated" (nominated for the 89th edition of the Oscar Awards), "Le Moulin" (Best Documentary at the Golden Horse Awards 2016) and "Snuggle" from Hong Kong. This year's festival is larger in terms of the selection of films on offer: 26 compared to 18 in its inaugural edition.

TIME: 7:30pm (Tarachime and Amami)
UNTIL: July 21, 2017

VENUE: Cinematheque Passion, No. 13, Travessa Da Paixao, Macau

ADMISSION: MOP60

ENQUIRIES: (853) 2852 2585

www.cinematheque-passion.mo

Sands WEEKEND



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



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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 the 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



SHOP, PLAY & DRIVE AWAY

Win fantastic prizes in our lucky draw competition. Until 6pm on 26 August 2017, shoppers are entitled to redeem one lucky draw ticket for every HKD/MOP500 or above spent purchasing products at Shoppes at Parisian to stand the chance of winning fantastic prizes, with the first prize being a Tesla Model X valued at HKD700,000 (or a cash option of HKD450,000), plus MOP50,000 in Parisian Rewards Dollar. Nine other prizewinners will receive Parisian Rewards Dollars of up to MOP230,000. All Sands Lifestyle Members are eligible to redeem five complimentary lucky draw tickets.

The Lucky Draw will be held at 7pm, 26 August at Parisian Gaming Tournament Area.



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



澳門金沙度假區

Sands
RESORTS MACAO



WORLD OF WONDER

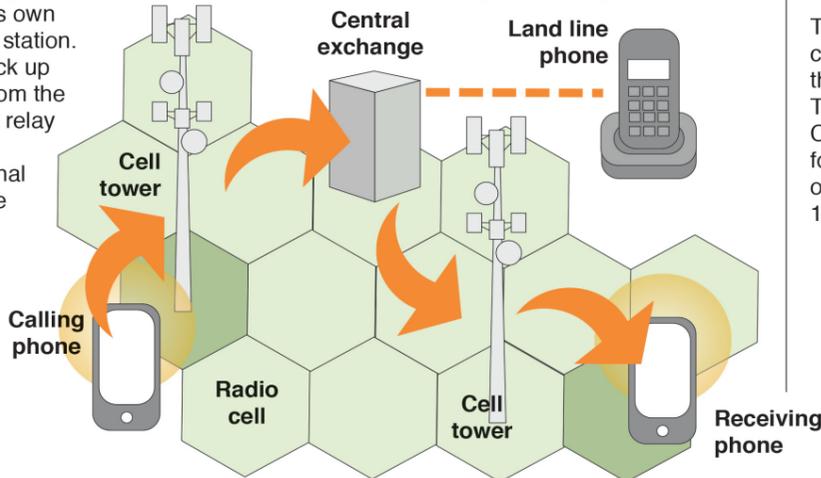
Exploring the realms of history, science, nature and technology

A BRIEF HISTORY OF TELEPHONES

Telephones are a vital communication link for people around the world. Cellular phones and the internet have greatly revolutionized personal and business communications. Today, it is estimated that 96.8 percent of all North American households have a phone, and more than half of these phones are wireless.

Cellphones and how they work

A mobile phone is basically a radio transmitter and radio receiver, much like a walkie-talkie or CB radio. The mobile phone has very limited range and uses a cellular network to spread and transmit the signal. The network is a patchwork of cells arranged in hexagonal patterns, each with its own cell tower or base station. The cell towers pick up the weak signal from the mobile phone and relay it to the next cell tower until the signal reaches the phone that has been called.



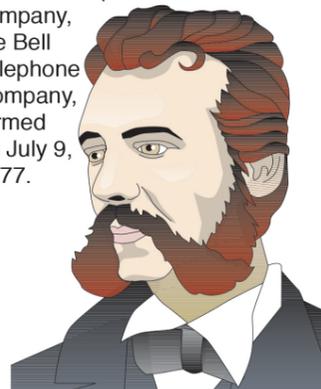
The first phone

Italian-born Antonio Meucci invented the telephone in 1849, but he lost a patent battle with Alexander Graham Bell and for many years was not credited for his invention.

Alexander Graham Bell

In 1874, Alexander Graham Bell had the idea of improving the telegraph by making it talk. He realized that to transmit speech electrically he would need an "induced undulating current" or, in layman's terms, continuous electrical waves of the same form as sound waves. In 1876, he filed a patent for the talking telegraph, and on March 10, 1876, Alexander Graham Bell succeeded in speaking the first sentence ever transmitted via electricity: "Mr. Watson, come here — I want to see you."

The first telephone company, the Bell Telephone Company, formed on July 9, 1877.



Alexander Graham Bell
1847 – 1922

Until the 1940s, most pay phones did not use coins; they accepted tokens only. Today (if you can find one) most pay phones accept only credit cards.



In 1889, the first coin-operated pay phone was installed in a bank in Hartford, Connecticut.

In a word

The word "telephone" is derived from the Greek words for "far" and "sound."

The basics

The telephone is really a simple device. Today's phones may be smaller and have more bells and whistles, but the basic technology has not changed much over the past 100 years. Speaking into the mouthpiece creates an electric current. This electric copy of your voice travels by wire or by radio waves to another phone.

Telephones connect through a network of computers, wires, buried cables, radio transmitters, receivers and satellites.

Looking back: A brief overview

Prior to the invention of telephone, most people sent letters or a telegram when they needed to communicate long distances.

Since its invention, the telephone has undergone many transformations. Some changes dealt with using new technology. Other changes have focused more on fashion, design and form.

1877 The first commercial telephone was about the size of a shoebox.



The earliest telephones came with instructions such as: "When you are not talking, you should be listening."

By the end of 1880, 47,900 telephones were in use in the United States.

The 1878 "coffin" style phone used a crank to signal the operator. In 1879, the Blake transmitter was installed in thousands of phones. It vastly improved the quality of the audio signal.



1905 The "automatic" electric Strowger telephone

By the end of the 19th century, telephone design became less decorative and more practical.

In the early 1920s, upright or candlestick telephones were popular in urban areas, and wood-wall phones were favored in rural areas.

The one-piece handset was introduced in Europe as early as the 1890s, but did not become popular in North America until the 1920s.

In 1927, the first cross-Atlantic phone service began (at a cost of \$75 for the first three minutes).



1920s The Western Electric upright dial telephone

1940s Western Electric classic black desk telephone

In the 1950s, telephone companies began offering phones in different colors.

The 1960s saw the introduction of the touch-tone phone in both desk and wall versions. At this time, people did not buy their phones; phones were rented from the telephone company.

In the 1970s, modular connections allowed phones to be plugged into a jack. This resulted in more people buying phones and a boom in telephone design and fashions.



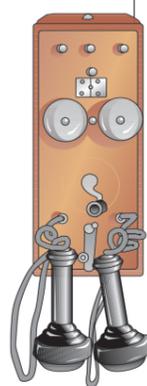
1964 Standard touch-tone phone



1980s Fax machine



2004 Flip phone



1882 The Western Electric "three box" telephone

1890s Western Electric common battery telephone



Mid-1890s Nickel-plated desk telephone

By the mid-1890s, three systems were being used to signal the operator or party.

The **magneto system** sent an electric signal by turning a crank. The **common battery system** signaled the operator when the receiver was taken off the hook.

The **automatic system** used buttons or a dial to directly signal the party (no need for an operator).



1920s-1930s Western Electric desk telephone

In 1948, there were 30 million phones in service in the United States.

1956 Pink princess phone

In 1958, AT&T introduced the first commercial modem. In 1962, the Telstar I satellite was launched.



2007 iPhone

The first U.S. commercial cellular system went into operation in 1983.

By 2002, most phones around the world were cellphones.

In 2007, Apple introduced its affordable smartphone.

SOURCES: World Book Encyclopedia, World Book Inc.; AT&T; Bruce County Museum (Ontario); www.telephonymuseum.com; about.com; Pew Research Center; http://www.schoelles.com; http://www.greatachievements.org

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