

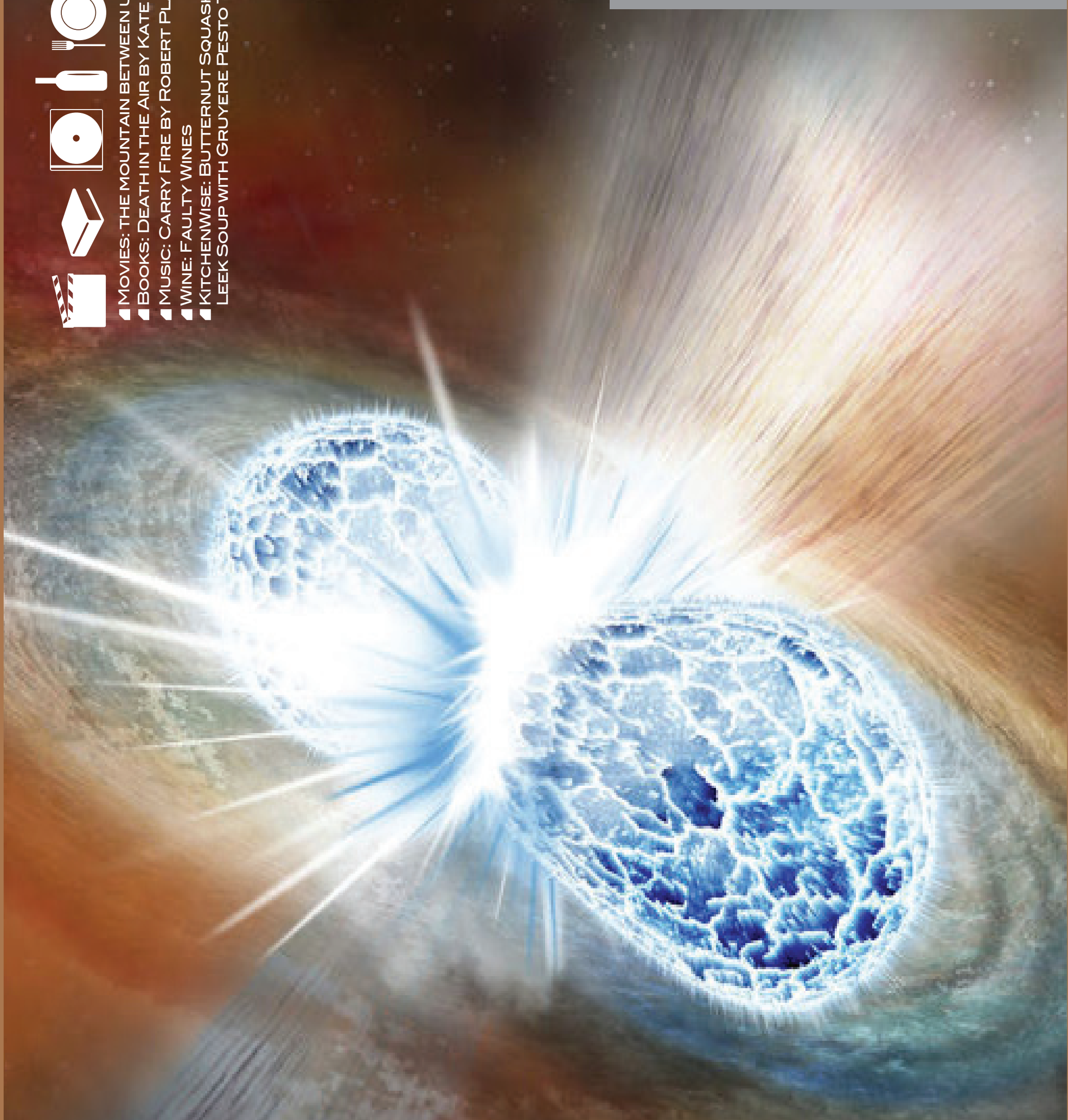
- MOVIES: THE MOUNTAIN BETWEEN US
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times Extra

weekend Guide

Macau Daily Times | Edition 2910 | 20 October 2017



EINSTEIN, AND THE ORIGINS OF GOLD

It was a faint signal, but it told of one of the most violent acts in the universe, and it would reveal secrets of the cosmos, including how gold was created. The crash generated a faint ripple in the fabric of space and time, first theorized by Albert Einstein

DRIVE IN

Mark Kennedy, AP Entertainment Writer

ROMANCE, SURVIVAL MIX IN
'THE MOUNTAIN BETWEEN US'

"The Mountain Between Us" is about two strangers who survive a plane crash only to end up in the unforgiving snowy Utah mountains, with no cell reception and precious little food. So they do what comes naturally. They try to eat each other.

No, no, no. Are you crazy? They fall in love — kinda, sorta, maybe. Actually, perhaps they should have tried something else because this romance novel-meets-survival story doesn't really succeed at either, despite fine performances by Kate Winslet and Idris Elba.

Based on Charles Martin's same-named novel, the film is ably directed by Hany Abu-Assad and centers on the

chance meeting at an Idaho airport of a photojournalist hoping to get home in time for her wedding and a neurosurgeon needing to get back East for an important operation. An incoming storm shuts down all commercial flights and forces them to seek a charter plane, and it becomes one of the worst advertising for charter flights in history (Quick, sell your stocks).

The pilot fails to file a flight plan and then crashes after having a heart attack (thanks, Beau Bridges). The crash sequence is remarkable and we're terrifyingly trapped in the fuselage watching it unfold. Our couple — and an adorable lab owned by the pilot — emerge battered but

alive, hundreds of miles from anything.

The film then somewhat unsteadily balances a cute, getting-to-know-you budding respect between two tentative lovers and the raw ravages of survival, which includes cougars, thin ice and deep snow (thanks again, Beau Bridges). There's a bit of "Cast Away" and "The Edge" here, as if directed by Bear Grylls.

The screenplay by Chris Weitz and J. Mills Goodloe makes our couple opposites — she's impulsive and has a deep pool of caring and empathy, while he's methodical. He focuses on the brain, after all, and considers the heart just "a muscle."

He thinks it's wise to stay with the plane wreckage until a rescue team arrives; she thinks they have to venture out and rescue themselves. "Look, I don't want to die up here because you're too scared to take a risk," she tells him. He, in turn, calls her "reckless" and "selfish." (His mysterious romantic life and refusal to talk about it also causes a rift). Abu-Assad and cinematographer Mandy Walker are skillful at showing the freezing dangers our heroes face and do not romanticize the outdoors. They pace the growing affection between the man and woman nicely, too, not

AP PHOTO



Kate Winslet (left) and Idris Elba in a scene from "The Mountain Between Us"

rushing the romance there either.

But it's hard to know what's churning inside these hearts during a struggle for bare survival. The kind of witty, rom-com dialogue that can illustrate deepening love over, say, a milkshake and in-line skating can't be used here (where they're butchering a cougar) so it's up to the acting — lingering eyes, a jacket tenderly placed over a sleeping companion — and some weird flashbacks to that

jacket tenderly placed over a sleeping companion — must suffice. Elba, so cool at first, melts nicely, while Winslet (not completely convincing in an American accent) shows equal measure strength and softness.

Have they really fallen in love? Was it just situational? What happens when their normal lives resume? How did the experience change them? All that stuff is sort of dealt with in the final third of the film, but it fails to actually grapple

with much of what happened on the mountain. And the biggest question of all is left to the end — did they eat the dog? (No, no, no).

"The Mountain Between Us," a Twentieth Century Fox release, is rated PG-13 by the Motion Picture Association of America for "a scene of sexuality, peril, injury images and brief strong language." Running time: 111 minutes. ★★☆☆

The movie is showing in local theaters.

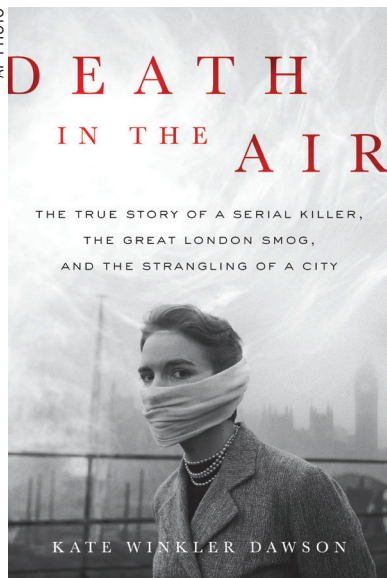


Idris Elba

BOOK IT

'DEATH IN THE AIR' TELLS STORY
OF THE GREAT LONDON SMOG

AP PHOTO



"Death in the Air: The True Story of a Serial Killer, The Great London Smog, and the Strangling of a City" (Hachette) by Kate Winkler Dawson

In 1952, post-World War II London was battling more than reconstruction, and Kate Winkler Dawson's "Death in the Air: The True Story of a Serial Killer, The Great London Smog, and the Strangling of a City"

is a stellar examination of a turbulent time in the city's history.

Stagnant, cool air hung over London in December 1952, mixing with the billowing smoke from cheap coal used to heat area homes. The end result was a horrible smog that was so thick that cars crashed, trains derailed and people out walking in familiar neighborhoods could not find their way home. The effects also made countless people sick with breathing issues, and many died as a result.

While this visible killer was covering London, another killer was working silently, strangling women after earning their trust. When John Reginald Christie was finally apprehended, his story changed, depending on the day. As police began to trace his activities, they soon realized he might be responsible for an earlier murder, and an innocent man might have been executed.

Dawson's background in documentaries and journalism makes this journey more than just a retelling of the facts. She tracked down people who lived it, and now readers will vividly experience that period as well.

Jeff Ayers, AP

TTUNES

ROBERT PLANT RADIANTLY RETURNS
WITH ROOTSY, ACHY CD

AP PHOTO



Robert Plant, "Carry Fire" (Nonesuch/Warner Bros.)

One of the weirder chapters in rock history happened in 2014. That's when Led Zeppelin won a Grammy for best rock album for a seven-year-old concert recording while the band's former frontman Robert Plant somehow didn't even scrounge up a nomination for easily one of the best albums of the year.

Three years later, let's hope the future doesn't again get overshadowed by the past.

The 11-track "Carry Fire" finds Plant backed by his talented band, the Sensational Space Shifters, and thrillingly exploring the same fascinating terrain of rootsy folk and achy blues.

If 2014's "lullaby and... The Ceaseless Roar" seemed very personal and soaked in heartbreak, the new album has Plant in a somewhat happier place and looking to the horizon, perhaps becoming more political.

"New World" is a bitter look at the way we treat immigrants, "Carving Up the World Again" mocks border walls and "Bones of a Saint" coolly dispatches religious fervor. He pushes deeper than ever

into Middle Eastern sounds with the outstanding oud-filled title track, an exhilarating multicultural triumph.

Of course, no one does love like Plant — mature, earthy and world-weary. Here, he seems to have found a new spark — "Lay down in sweet surrender/ Your love so warm and tender," he sings in the opening song. On another, the standout "A Way With Words," he sings: "Coming from the cold/ Reaching for your sweet embrace."

As with his last album, there are coy nods to his past, like the title of the first song, the strummy anthem "May Queen," which Zeppelin fans will instantly recognize from "Stairway to Heaven." He sings about "dancing days" here, which is also the title of a song on 1973's "Houses of the Holy."

There's an intimacy to Plant's weathered voice throughout, so intimate in fact that it sometimes feels as if we're intruding on a very personal moment. He's also using more modern technology to create an album that seamlessly mixes cello, bendir and Moog synthesizer, backed by the accomplished musicians John Baggott, Justin Adams, Billy Fuller, Dave Smith and Liam "Skin" Tyson.

If anyone still needs proof of the skills on offer here, look no further than the cover of Ersel Hickey's "Bluebirds Over the Mountain," a rockabilly ditty from the '50s of no special importance. Plant and his band — joined by Chrissie Hynde — give it a dark synth texture and menacing guitar, making it closer to a David Bowie tune.

There are few undisputed rock stars this accomplished still taking musical risks. Plant's songwriting remains a class above, even as he nears 70. "Out here the fire's still burning/ So long into my night," he sings. Long may it burn.

Mark Kennedy, AP Entertainment Writer

NEWS OF THE WORLD

Seth Borenstein, AP Science Writer

Astronomers around the world reacted to the signal quickly, focusing telescopes located on every continent and even in orbit to a distant spot in the sky.

What they witnessed in mid-August and revealed this week was the long-ago collision of two neutron stars — a phenomenon California Institute of Technology's David H. Reitze called "the most spectacular fireworks in the universe."

"When these things collide, all hell breaks loose," he said. Measurements of the light and other energy emanating from the crash have helped scientists explain how planet-killing gamma ray bursts are born, how fast the universe is expanding, and where heavy elements like platinum and gold come from.

"This is getting everything you wish for," said Syracuse University physics professor Duncan Brown, one of more than 4,000 scientists involved in the blitz of science that the crash kicked off. "This is our fantasy observation."

It started in a galaxy called NGC 4993, seen from Earth in the Hydra constellation. Two neutron stars, collapsed cores of stars so dense that a teaspoon of their matter would weigh 1 billion tons, danced ever faster and closer together until they collided, said Carnegie Institution astronomer Maria Drout.

The crash, called a kilonova, generated a fierce burst of gamma rays and a gravitational wave, a faint ripple in the fabric of space and time, first theorized by Albert Einstein.

"This is like a cosmic atom smasher at a scale far beyond humans would be capable of building," said Andy Howell, a staff scientist at the Las Cumbres Observatory. "We finally now know what happens when an unstoppable force meets an immovable object and it's a kilonova."

The crash happened 130 million years ago, while dinosaurs still roamed on Earth, but the signal didn't arrive on Earth until Aug. 17 after traveling 130 million light-years. A light-year is 5.88 trillion miles.

Signals were picked up within 1.7 seconds of each other, by NASA's Fermi telescope, which detects gamma rays, and gravity wave detectors in Louisiana and Washington state that are a part of the LIGO Laboratory, whose founders won a Nobel Prize earlier this month. A worldwide alert went out to focus telescopes on what became the most well-observed astronomical event in history.

Before August, the only other gravity waves detected by LIGO were generated by colliding black holes. But black holes let no light escape, so astronomers could see nothing.

Scientists witness huge cosmic crash, find origins of gold



Clockwise from above: Marica Branchesi, David Reitze, Vicky Kalogera and Julie McEnery

This time there was plenty to see, measure and analyze: matter, light, and other radiation. The Hubble Space Telescope even got a snapshot of the afterglow.

Finding where the crash happened wasn't easy. Eventually scientists narrowed the location down to 100 galaxies, began a closer search of those, and found it in the ninth galaxy they looked at.

It is like "the classic challenge of finding a needle in the haystack with the added challenge that the needle is fading away and the haystack is moving," said Marcelle Soares-Santos, an astrophysicist at Brandeis University.

"The completeness of this picture from the beginning to the end is unprecedented," said Columbia University physics professor Szabolcs Marka. "There are many, many extraordinary discoveries within the discovery." The colliding stars spewed bright blue, super-hot debris that was dense and unstable. Some of it coalesced into heavy elements, like gold, platinum and uranium. Scientists had suspec-

ted neutron star collisions had enough power to create heavier elements, but weren't certain until they witnessed it.

"We see the gold being formed," said Syracuse's Brown.

Calculations from a telescope measuring ultraviolet light showed that the combined mass of the heavy elements from this explosion is 1,300 times the mass of Earth. And all that stuff — including lighter elements — was thrown out in all different directions and is now speeding across the universe.

Perhaps one day the material will clump together into planets the way ours was formed, Reitze said — maybe ones with rich veins of precious metals.

"We already knew that iron came from a stellar explosion, the calcium in your bones came from stars and now we know the gold in your wedding ring came from merging neutron stars," said University of California Santa Cruz's Ryan Foley.

The crash also helped explain the origins of one of the most dangerous forces of the cosmos — short gamma ray bursts, focused beams of radiation that could erase life on any planet

that happened to get in the way. These bursts shoot out in two different directions perpendicular to where the two neutron stars first crash, Reitze said. Luckily for us, the beams of gamma rays were not focused on Earth and were generated too far away to be a threat, he said.

Scientists knew that the universe has been expanding since the Big Bang. By using LIGO to measure gravitational waves while watching this event unfold, researchers came up with a new estimate for how fast that is happening, the so-called Hubble Constant. Before this, scientists came up with two slightly different answers using different techniques. The rough figure that came out of this event is between the original two, Reitze said.

The first optical images showed a bright blue dot that was very hot, which was likely the start of the heavy element creation process amid the neutron star debris, Drout said. After a day or two that blue faded, becoming much fainter and redder. And after three weeks it was

completely gone, she said.

This almost didn't happen. Eight days after the signal came through, the LIGO gravitational waves were shut down for a year's worth of planned upgrades. A month later the whole area where the crash happened would have been blocked from astronomers' prying eyes by the sun.

Scientists involved with the search for gravitational waves said this was the event they had prepared for over more than 20 years.

The findings are "of spectacular importance," said Penn State physicist Abhay Ashtekar, who wasn't part of the research. "This is really brand new."

Almost all of the discoveries confirmed existing theories, but had not been proven — an encouraging result for theorists who have been trying to explain what is happening in the cosmos, said France Cordova, an astrophysicist who directs the National Science Foundation.

"We so far have been unable to prove Einstein wrong," said Georgia Tech physics professor Laura Cadonati. "But we're going to keep trying."

WORLD OF BACCHUS

David Rouault

Faulty Wines

A disappointing yet possible scenario is to be at the best restaurant in the world, order their top wine, and when the sommelier gives you a taste, to find out that the wine is faulty. No one is necessarily to blame, but the restaurant has the responsibility to open another bottle nonetheless. You might not like the wine because it is not to your taste or simply not very well made, but you cannot send the wine back unless it shows some of the following problems. Bear in mind that it is possible to spot most of these faults with a sniff; to taste the (bad) wine is not needed. Even if a wine has a bouquet of petrol, tar, or some chemicals, it should always be in a pleasant way. The smell needs to be “clean”, and if not it is most likely faulty. The first cause of flawed wines is corked wine, aka cork taint:

trichloroanisole (lots of points in Scrabble) or TCA. It is a chemical component from a fungicide and it can be found in cork, wood, rubber, pipes etc. Therefore this ruining agent can come either from the cork or through it, and sometimes a whole winery can be affected. In this dramatic case the wine can be affected by TCA before bottling, so even a wine with a screw top can be corked. This is much more rare than a wine bottled with natural cork, but still possible. On the nose it basically gives a strong cork smell to the wine, like a damp basement with a taste of wet paper. If you are at home and can’t send the bottle back, a way to save the wine is to pour it into a bowl over a plastic wrap. The polyethylene in the plastic will absorb the TCA component. This is most effective right after opening the

bottle. Happily, the percentage of wine that is corked is in constant decrease. As today it only affects around 2 percent of the world’s wines. Even in high quantities TCA is not harmful. The second most common wine fault is oxidation - a prolonged contact with oxygen. This can come from a defective cork or damaged seal. Very often it is due to the cork being too dry, if the bottle was not stored correctly (<http://macaudailytimes.com.mo/wine-storage.html>). It is not uncommon in this part of the world to have an oxidised wine when ordering by the glass, as the bottle may have been open for several days. It is possible to identify an oxidised wine from the colour as it will show the same characteristics as an old wine: tawny/brown hue and a lack of brightness. Lack of brightness will also be

present on the nose and taste. It will be stale and flat with a lack of vibrant aromas, with a sherry-like flavours such as nuts and/or stewed fruits. Note that white wines oxidise faster than reds. Additionally it is possible for a cork to be very dry and break into pieces, yet the wine remains unspoiled. Another issue facing this part of the world is excess heat, which sometimes comes with excess light. In the case of heat we say the wine is maderised - named after Madeira wine where the process consists of “cooking” the wine (leaving the barrels under the sun) and oxidising it. This brings flavours of cooked fruits and nutty aromas. Very often for a wine getting too much heat, the cork will expand and the wine gets oxidised as well. Excess UV and even artificial lights are especially damaging

for white wines, as they are most commonly bottled in non-tinted glass. The tannins present in red wines mostly provide extra protection. In both cases there are no known ways of reversing this problem. The last and fairly uncommon flaw in wine is the excess of sulfur dioxide. It is used in almost all wines to prevent fermentation and kill bacteria. It gives a rotten egg, old fart-like smell, coming from the mercaptan compound. It is most often encountered in cheap wines. If the smell is not unbearable it can be fixed by decanting. Note that tartrate crystals (looking like shards of broken glass, sometimes present on the cork as well), as well as sediments are not a fault; they are natural by-products of wine. Both are harmless and can be removed by decanting.

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

巴黎人
— BRASSERIE —
法式餐厅

BRASSERIE
Level 3, The Parisian Macao
Monday - Sunday:
11:00am - 11:00pm
Tel: +853 8111 9200

GLOBAL

CAFÉ BELA VISTA
Grand Lapa, Macau
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

COPA STEAKHOUSE
3/F, Sands Macao Hotel
OPENING HOURS:
Cocktails: 4:30 pm - 12:00 am
Dinner: 5:30 pm - 11:00 pm
Tel: +853 8983 8222



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



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

KITCHENWISE

Sara Moulton, Celebrity Chef via AP

SERVE BUTTERNUT SQUASH AND LEEK SOUP WITH GRUYERE PESTO TOASTS

As we head into the fall, our local markets are beginning to feature winter squash. Each variety has its charms, but one of the standouts is butternut squash. Like its brethren, it becomes creamy when cooked and pureed, with no need for cream or thickener. Flavor-wise, though, it wins. Most butternut squash recipes tell you, first, to peel

and cut up the squash, and then to steam or boil it. I've figured out a couple of different ways to get the job done. The result is a soup that's safer to prepare and much tastier when you finally dip your spoon into it. As anyone who's ever tried to cube a winter squash knows all too well, these guys can be perilously hard to handle. True, the

supermarket sells them already peeled and cubed, but they're pricier than whole squash and likely not as fresh. For Butternut Squash and Leek Soup with Gruyere Pesto Toasts, we halve and roast the whole squash without peeling or seeding it first. Typically, halving the squash requires slicing it through from stem to stern. Instead, I suggest laying

the squash on the counter, sticking the tip of a chef's knife all the way through the middle of the squash, then slicing from the midpoint to one of its ends. Rotate the squash 180 degrees horizontally, insert the knife tip back into the middle of the veggie and slice away in the direction of the uncut end. Done. Now the halves are ready to be baked, cut-side-

down, on a rimmed sheet pan. Baking squash concentrates its flavor and brings out the natural sugars — unlike boiling or steaming it, which makes it watery. And don't bother to scrape out the seeds beforehand; it's easier after the squash has been cooked. You can prep and cook the rest of the ingredients while the squash is baking and

then cooling. These include leeks, Canadian bacon (aka smoked pork loin) and gruyere pesto toasts — all of which contribute to what is a very substantial dish in the end. Round it out with a salad on the side, and this soup becomes a plausible entree. Vegetarians are welcome to substitute vegetable stock for the chicken stock and leave out the bacon.

RECIPE
START TO FINISH: 2 hours 5 minutes (50 active)

Servings: 4 as an entree, 6 as a first course

For the soup:

4 pounds butternut squash

Oil for oiling the sheet pan

3 tablespoons unsalted butter, divided

6 ounces sliced Canadian bacon, medium chopped

3 cups thinly sliced white part of leek (about 3 large leeks)

1 quart chicken or vegetable broth

1 tablespoon fresh lemon juice

Kosher salt and black pepper

FOR THE TOAST:

Twelve 1/2-inch thick slices French baguette cut on the bias

3/4 cup packed fresh basil leaves, finely shredded

3 tablespoons toasted pine nuts, coarsely chopped

2 ounces coarsely grated Gruyere cheese (about 3/4 cup)

1/2 ounce finely grated Parmigiano-Reggiano (about 1/4 cup grated on a microplane)

MAKE THE SOUP:

Preheat the oven to 400 F. Working carefully, halve the squash lengthwise and arrange it cut-side down on a lightly oiled parchment-lined rimmed sheet pan. Bake on the middle shelf of the oven, until very tender, 60 to 75 minutes.

While the squash is baking, in a large saucepan or a Dutch oven, heat 2 tablespoons of the butter over medium heat, add the bacon, reduce the heat to medium-low and cook the bacon, stirring occasionally, until it is golden brown at the edges, 5 to 8 minutes. Transfer the bacon with a slotted spoon to a bowl, leaving as much of the fat as possible in the pan. Add the remaining tablespoon butter and the leeks and cook, stirring occasionally, until they are very tender and starting to color, about 6 to 8 minutes. If the squash is not ready, take the pan off the heat and set it aside.

When the squash is tender, remove it from the oven, turn it over and let stand until cool enough to handle. Discard the seeds and scoop out the flesh. Combine half the squash with 1/2 cup water in a food processor and puree until very smooth. Add to the saucepan with the leeks and bacon. Repeat the procedure with the remaining squash and another 1/2 cup water and add to the saucepan, along with the chicken broth. Bring the liquid to a simmer. Add the lemon juice, salt and pepper to taste and additional water if necessary to thin the soup to the desired consistency.

MAKE THE TOASTS:

Arrange the French baguette slices on a sheet pan and when the squash has come out of the oven, bake the slices on the middle shelf until they are slightly golden, turning them, 2 to 3 minutes a side.

In a bowl combine all the remaining ingredients. Right before serving the soup, divide the mixture among the toasts and bake them until the cheese is melted and bubbling, about 5 minutes.

TO SERVE: Ladle the soup into soup bowls and top each portion with some of the hot toasts.

AP PHOTO



WHAT'S ON



TODAY (OCT 20)
20TH LUSOFONIA FESTIVAL

This very popular Festival features the traditional music, photographs, arts and crafts, costumes, books, gastronomy and drinks of ten Portuguese-speaking communities from around the world. While getting up close and personal to these far-flung cultures, make sure you try out the Macau Grand Prix Simulator with the Guia Circuit raceway, not to mention traditional Portuguese games and great bands near the Carmo Church.

TIME: 7pm-10pm (October 20)
12pm-11pm (October 21)
12pm-10pm (October 22)
VENUE: Taipa Houses, Avenida da Praia
ADMISSION: Free
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo



THE DEUTSCHE KAMMERPHILHARMONIE BREMEN

The Deutsche Kammerphilharmonie Bremen captivates audiences with the energy of its performances and its exceptional sound. The German ensemble's success is founded on the in-depth, systematic study of individual composers and their works. Venturing beyond conventional interpretation, the musicians perform both new and traditional works, offering listeners fascinating new insights into familiar pieces of music, ranging from the Baroque, Classical and Romantic eras to the contemporary compositions. Under the direction of Paavo Järvi, the Grammy Award-winning Estonian-American conductor, the orchestra can be heard on concert stages and at festivals both nationally and internationally. It has won numerous awards for its Beethoven CD recording on the RCA label, including seven ECHO Klassik awards.

TIME: 8pm
VENUE: Macau Cultural Centre
ADMISSION: MOP200, MOP250, MOP300
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/fimm
TICKETING: (853) 2855 5555
www.macauticket.com



TOMORROW (OCT 21)
Government Headquarters Open Day

This annual open day features performances by the Public Security Police Band and students from the School of Music and School of Dance of the Macau Conservatory. Take this opportunity to admire the Southern European style structures and enjoy a floral exhibition under the theme 'Orchid Pavilion'. To commemorate this special occasion, Macau Post will set up a special counter nearby Nam Van Lake to provide commemorative postmark cancellation service with the 'Macau Special Administrative Region - Government Headquarters Open Day' and sale of Macau's philatelic products. Reminder: No pets, umbrellas, drinks and food or use of selfie sticks on the premises. Please use the stairs safely.

TIME: 9am-6pm
DATE: October 21 & 22
VENUE: Government Headquarters, No.131, Avenida da Praia Grande
ADMISSION: Free
ORGANIZER: Government Head Office Auxiliary Bureau of the Macau Special Administrative Region
ENQUIRIES: (853)2872 6886
www2.gcs.gov.mo/openday



SUNDAY (OCT 22)
ORFEO ED EURIDIC - OUTDOOR OPERA IN THREE ACTS BY CHRISTOPH W. GLUCK

Orfeo's music has charms to soothe the savage beast. One tragic day, the life of his wife Euridice was taken away. Drawing on the magical forces of his music, he ventures into the depths of the underworld to rescue his wife. A Greek mythology that has inspired the imagination of generations of composers, over 70 operas drew materials from the poignant love legend of Orfeo and Euridice. Above all, Orfeo ed Euridice by Christoph Willibald Gluck is considered to be one of the most important operas of the 18th century. An avid opponent of excesses in Italian opera, Gluck reformed the opera through simplicity and dramatic truth.

TIME: 8pm
DATE: October 21 & 22
VENUE: Mount Fortress
ADMISSION: MOP350
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/fimm
TICKETING: (853) 2855 5555
www.macauticket.com



MONDAY (OCT 23)
EXHIBITION OF CHAN HIN IO

One of the Macau Artists Promotion Projects held by the Macau Foundation, this exhibition features some 70 pieces by local artist Chan Hin Io.

TIME: 9am-7pm (Open on public holidays)
UNTIL: November 7, 2017
VENUE: Chun Chou Tong Pavilion of Lou Lim Ioc Garden, No. 10, Estrada de Adolfo Loureiro
ADMISSION: Free
ORGANIZER: Macau Foundation
ENQUIRIES: (853) 2872 7066
www.fmac.org.mo



TUESDAY (OCT 24)
AH CHUNG'S COLLECTION EXHIBITION

The works of Ah Chung - one of Hong Kong's most popular painters - often surprise his readers with his simple brushwork filled with the wisdom of life. Over 20 artworks feature flowers, worms, stones or insects which have great strength in surviving. Through his drawings, he wants to convey the message of making life easier and happier.

TIME: 12pm-6pm (Closed on Mondays, open on public holidays)
UNTIL: October 31, 2017
VENUE: Macpro Art Space, No.11, Rua da Felicidade
ADMISSION: Free
ENQUIRIES: (853) 2833 7828
ORGANIZER: Macpro Gallery Ltd.
www.macprogallery.com



WEDNESDAY (OCT 25)

FLOW: GLASS ART EXHIBITION BY SUNNY WANG

The works of glass artist Sunny Wang cascade with cultural Oriental elements. The exhibition showcases 20 items of glass installation work, the work 'Poetic Stones' utilizing 28 pieces of black stone-shaped glass in different sizes inspired by the Buddhist ode of The Ten Ox-herding Pictures and ancient Chinese phonology. Another set on display is the seven-piece installation 'Ru', symbolizing the seven days of the week and the flow of life. Inspired by the seven treasures of Buddhism, this work encapsulates the seven strengths; namely confidence, perseverance, understanding, cleanliness, consciousness, concentration and wisdom.

TIME: 9am-9pm (Open on public holidays)

UNTIL: November 19, 2017

VENUE: Temporary Exhibition Gallery of IACM, No. 163, Avenida Almeida Ribeiro

ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8988 4000

www.icm.gov.mo



THURSDAY (OCT 26)

SOWETO GOSPEL CHOIR

Vibrant and exuberant, the critically acclaimed Soweto Gospel Choir from South Africa sings, dances and drums in their culturally unique way, to deliver a tour-de-force performance! Formed in 2002 in Soweto, the Soweto Gospel Choir brings together the best singers in South Africa, storming the world with its most inspirational power of African Gospel, South African freedom songs, as well as their unique reinterpretations of international classics. Winners of two GRAMMYS, an Emmy and two South African Music Awards, as well as an Oscar nomination, the Soweto Gospel Choir enchants audiences with their hybrid music styles of African gospel music, spirituals, reggae and many more. Come listen to their soul-stirring voices brimmed with emotions and the precious stories of human struggle and courage.

TIME: 8pm

VENUE: Mount Fortress

ADMISSION: MOP150

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

www.icm.gov.mo/fimm

TICKETING: (853) 2855 5555

www.macauticket.com

Sands WEEKEND



SANDS MACAO FASHION WEEK

19-24 October, 2017

Sands Resorts Macao is proud to present the inaugural Sands Macao Fashion Week. The Week will showcase the many leading luxury and lifestyle fashion brands across Shoppes at Four Seasons, Shoppes at Venetian, Shoppes at Parisian and Shoppes at Cotai Central through a packed programme of fashion parades and other special events for the fashion savvy and for all our guests to enjoy.

For more details visit <https://en.sandsresortsmacao.com/smfw.html>



FOREVER CRAZY

1-12 November

The Parisian Theatre

Forever Crazy was conceived in 1951 as a tribute to Alain Bernardin, the founder of Crazy Horse Paris. It preserves the cabaret's artistic heritage and sophistication while adding a touch of modernity and humour. The legendary burlesque show has been dedicated to celebrating "la Femme" since its creation more than 65 years ago. There are two shows daily on weekends.

Please note entry will only be granted to those aged 18 and above.

Times: Tuesday-Friday 8pm. Saturday and Sunday 8pm and 11pm

Tickets: From MOP180, call reservations +853 2882 8818

cotaiticketing.com



THE PARISIAN SPA-CATION

Available until 31 October 2017

Immerse yourself in The Parisian Macao's luxurious surroundings and combine heavenly massage, blissful relaxation with a revitalizing swim in a single pleasurable package, which includes:

- A 60-minute massage of your choice at Le SPA'tique
- Unlimited day use of the SPA Vitality Lounge (includes Sauna / Steam / Vitality Pool / Experience Shower)
- Unlimited day use of the Health Club and The Parisian pool
- MOP150 dining coupon for use in The Parisian Pool Bar
- 6 hours free parking

Monday – Friday: MOP 988 per person / Saturday – Sunday: MOP 1150 per person

*Prices are subject to 5% government tax. Terms and Conditions apply.



BECOME PINK INSPIRED

Until 31 October

The Lounge, Conrad Macao, Cotai Central

Indulge in our Pink Afternoon Tea at the Lounge. The Premium set offers coffee, tea, cocktail or mocktail and delicacies for just MOP268, while the Deluxe set at MOP298 adds one limited edition Pink bear and a donation to support breast cancer research.

Reservations: +853 8113 8973



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CONRAD
MACAO, COTAI CENTRAL
澳門新濠金沙中心康萊德酒店

Sheraton Grand
MACAO HOTEL
澳門新濠金沙中心大酒店



Etruscan cinerary urn

Over the centuries, funerary urns have often held cremated ashes.

Death masks

Before photography, making a death mask was one way to remember someone who had passed away. Death masks have been found in ancient tombs and archaeological sites in Egypt, Rome and the Middle East. Some ancient death masks were highly artistic and idealized. Others were more realistic, made by taking a cast of the face in wax or plaster. The faces of many famous people have been immortalized by death masks made shortly after death.

The Victorians

The English Victorians of the 1800s developed some interesting funeral customs. Mourning jewelry made from the hair of the deceased was popular, and taking photos of a departed loved one was also common.

Coffins & caskets

Some burials are very simple and consist only of wrapping the dead in a plain blanket or shroud prior to burial or cremation. Other customs include the use of wooden or stone boxes.

The word "coffin" is from an ancient Greek word for "basket." The word "casket" is mostly used in North America. By strict definition, a **casket** has four sides, a top and bottom (rectangular in shape). A **coffin** has six sides, with a top and bottom (hexagonal in shape).

A **sarcophagus** is a stone coffin, usually carved with a sculpture or inscription.

In certain regions of Ghana, the coffin has evolved into a unique work of art. These are sometimes called fantasy coffins or figurative coffins. Such elaborate coffins are created in the shape of something cherished by the departed loved one, like a car or favorite vegetable.

WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

BURIAL RITUALS

One of the things that make humans human is our ability to feel grief when someone dies. Since prehistoric times, people have developed special ceremonies and rituals that are part of caring for the dead and helping to cope with the loss.

This article looks at just a few.



Tutankhamen's golden death mask

The coffin of Egypt's King Tutankhamen was created with approximately 2,200 pounds of solid gold.

Mummification

The ancient Egyptians were famous for preserving the bodies of their dead through **mummification**. The Egyptians were not the only people to adopt this burial ritual; some ancient Romans also practiced mummification.

Mummification was also practiced in parts of ancient Asia and in North and South America.

Embalming

Modern **embalming methods** use chemicals to temporarily preserve a corpse by delaying decomposition. The technique of injecting chemical solutions into the arteries of cadavers was developed in the late 1700s. During the Civil War, thousands of dead soldiers were embalmed before being sent home to their families.

Tombs and graves

Many cultures bury their dead in the earth. The dead are often buried in cemeteries or churchyards, while others are placed in burial mounds. Some people inter their dead in caves or in above-ground structures like mausoleums, churches, pyramids and temples.

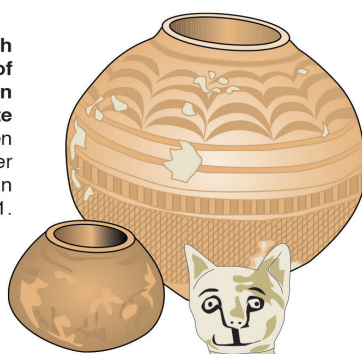
Cremation

The custom of burning the dead has been in use since the Stone Age. After **cremation**, the ashes are either kept in urns or scattered.

Human ashes have been scattered at sea and even launched into space.



The death mask of Napoleon Bonaparte was taken shortly after his death in May 1821.



Indus burial pottery 2500 - 1700 B.C.



Mourning brooch with photograph

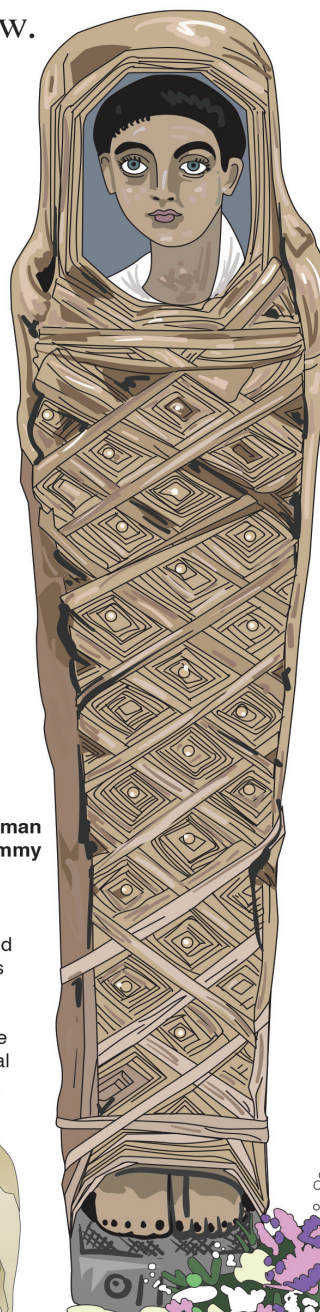
Victorian mourning bracelet made with braided hair of the deceased.



Mourning pin and locket

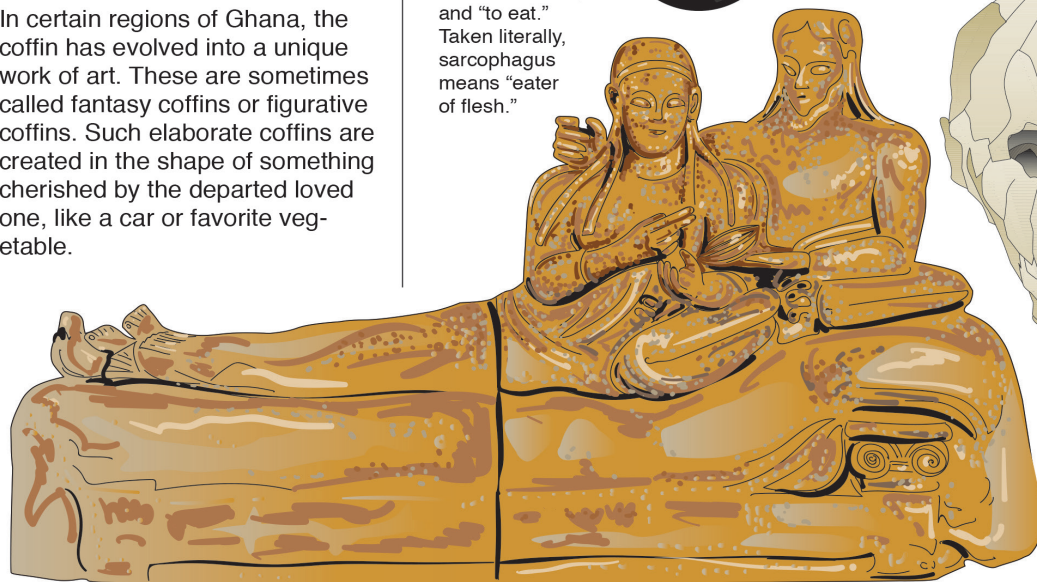
A sarcophagus is commonly carved in stone, and usually displayed above ground. The word "sarcophagus" is derived from the Greek words for "flesh," and "to eat." Taken literally, sarcophagus means "eater of flesh."

In ancient Egypt, cats were considered sacred symbols of the goddess Bastet. **Cat mummies** were buried in special cat cemeteries.

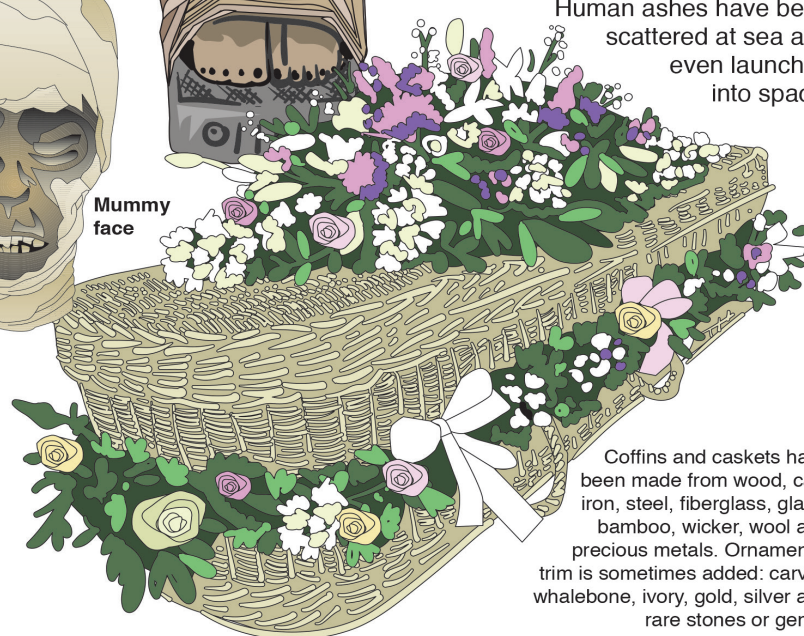


Roman mummy

Mummy face



Sarcophagus of the Spouses c. 520 B.C., Etruscan, painted terra-cotta



Coffins and caskets have been made from wood, cast iron, steel, fiberglass, glass, bamboo, wicker, wool and precious metals. Ornamental trim is sometimes added: carved whalebone, ivory, gold, silver and rare stones or gems.

SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.thefuneralsource.org>; <http://mummiesoftheworld.com>; <http://www.nerdygaga.com>; <http://www.cremationassociation.org>

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