



times Extra

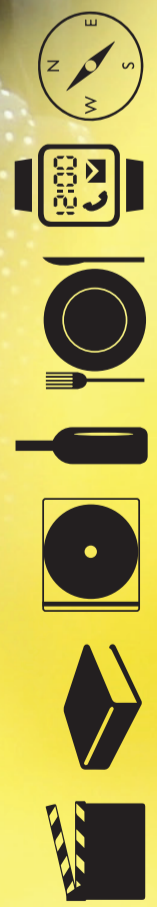
weekend Guide

Macau Daily Times | edition 2254 | 19 February 2015



CNY A guide to tradition & fun

■ X6-7 MDT INTERVIEWS LUIS ORTET



- MOVIES: KINGSMAN
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jack black by Paulo Coutinho

times square by rodrigo

tea leaks by talkers

DRIVE IN

Jake Coyle, AP Film Writer

'KINGSMAN' SHAKES UP THE TRADITIONAL SPY THRILLER

In his earlier "Kick-Ass," British writer-director Matthew Vaughn famously cast an 11-year-old Chloe Grace Moretz as a young killing machine in the stylishly brutal superhero film. In his latest, "Kingsman: The Secret Service," Vaughn has again married innocence and mayhem, this time updating the tame, traditional spy movie with his particular brand of contemporary moviemaking, which is to say, crassness.

"Kingsman: The Secret Service" is a blithe James Bond rip-off that gleefully celebrates, parodies and self-consciously modernizes the mossy spy thriller. And with Colin Firth in tow, as well as the winning newcomer Taron Egerton, "Kingsman" occasionally manages to do all three of these things simultaneously with a genuine zest for the genre trappings: the gadgets, the megalomaniacal villains, the sardonic wit. But if ever there was a semi-

-entertaining movie that sabotages itself with tastelessness and misogyny, this is it. Where might "Kingsman" lose you? You may get twinges of doubt when debris from a missile explosion (set specifically in "the Middle East") bounces off the ground to form the opening credits. The concern may grow as bodies accumulate with the scantest notice or reflection or when the African American villain (Samuel L. Jackson) serves McDonalds at an opulent dinner. And you will, possibly, lose any remaining faith by the time Firth's agent slaughters a congregation full of frenzied churchgoers to the tune of Lynyrd Skynyrd's "Free Bird." By the time the film settles on one of its final images — a woman's naked rear, offered to the hero she has just met — any spryness in "Kingsman" has emphatically left the building, leaving a sexist stink behind it.

The Kingsmen are an international spy agency based in London. With their headquarters hidden behind a Savile Row tailor, they're handsomely dressed in bespoke suits, oxford shoes with poisonous tips and umbrellas that shoot bullets. Their names come from the Knights of the Round Table: Galahad (Firth), Lancelot (Jack Davenport) and the head, Arthur (Michael Caine).



Taron Egerton, from left, Colin Firth and Samuel L. Jackson appear in a scene from "Kingsman: The Secret Service"

Galahad encourages the teen son of a fallen comrade, Eggsy (Egerton), to try out for the agency. A proudly working-class Londoner, he's quickly hazed by the more posh, well-educated applicants. But under the watchful eye of their instructor (Mark Strong), he rises from their ranks in a series of death-defying exercises. "Kingsman" is a movie continually in conversation with itself. "Give me a far-fetched theatrical plot," says Jackson's lisping supervillain, a tech billionaire who wants to radically depopulate the world. He's waxing about older movies, though he later, just before executing someone, announces: "This ain't that kind of movie."

Vaughn, working from the script he co-wrote with his frequent collaborator Jane Goldman, emphasizes this again and again, with a look-at-me brashness meant to please snickering fanboys and perhaps nobody else. "Kingsman," based on the comic book by "Kick-Ass" makers Mark Millar and John Romita Jr., is less about the confrontation between Galahad (with Eggsy eventually roped in) and Valentine (flanked by a hen-chwoman with Oscar Pistorius-like prosthetic legs, played by Sofia Boutella), than between new and old, seeking a blend between the two. In the corner of old, we get spy movie standards, gentle-

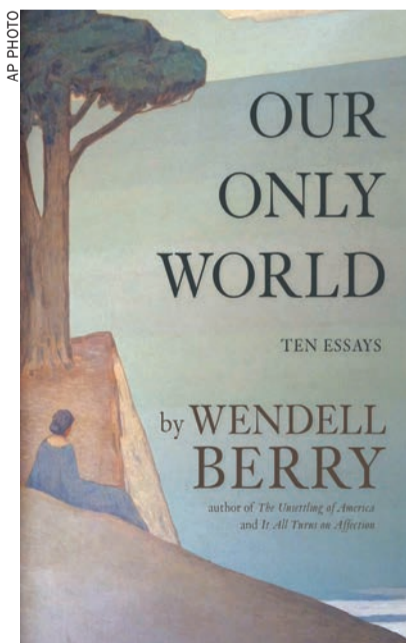
manly manners, aristocratic pomposity and Colin Firth. In the corner of new, there's mean-spirited smugness and brainless deployments of violence — the type "Kick-Ass 2" star Jim Carrey sensibly walked away from. It's not that the old was so much better (the old Bond movies "Kingsman" is styled after have their own issues), but the supposedly contemporary elements Vaughn's movie puts forth are just as out of touch.

"Kingsman: The Secret Service," a 20th Century Fox release, is rated R for "sequences of strong violence, language and some sexual content." Running time: 129 minutes. ★★☆☆



BOOK IT

'OUR ONLY WORLD' REFLECTS ON PEOPLE AND THE ENVIRONMENT



"Our Only World" (Counterpoint), by Wendell Berry

The 10 essays in "Our Only World" convey outrage over environmental and community ruin while also expressing hope that the very species that inflicted such harm is capable of doing better. Stern but compassionate, author Wendell Berry raises broader

issues that environmentalists rarely focus on. Though Berry has for decades been a fierce critic of coal mining and industrialization, the essay "Local Economies to Save the Land and the People" notes that blaming big business isn't enough, since "many of the needed changes will have to be made in individual lives, in families and households, and in local communities." Berry expands on that theme in "On Being Asked for 'A Narrative for the Future'" which considers the harms from global warming. He writes that "Millions of environmentalists and wilderness preservers are dependably worried about climate change. But they are not conversant with nature's laws, they know and care nothing about land use." He adds, "We must understand that fossil fuel energy must be replaced, not just by 'clean' energy, but also by less energy. ... If we had a limitless supply of free, nonpolluting energy, we would use the world up even faster than we are using it up now." Berry challenges the assumption that higher education always makes sense, arguing that for the culture and people of rural communities to prosper "we must reconsider the purpose, the worth, and the cost of education —

especially of higher education, which too often leads away from home, and too often graduates its customers into unemployment or debt or both." In another essay, Berry laments the violence of the Boston Marathon bombing but adds that "We forget also that violence is so securely founded among us — in war, in forms of land use, in various methods of economic 'growth' and 'development' — because it is immensely profitable." "Our Only World" also examines agricultural policy, abortion, the polarization of society and spirituality, but with some unifying themes. Berry stresses personal responsibility and the need for concrete, sometimes difficult action, and suggests extreme rhetoric from both the left and the right can help fuel personal and societal ills. Berry persuasively argues that a healthy environment ultimately requires healthy communities filled with spiritually healthy people. Whether the issue is global warming, good jobs for young people, or good marriages, Berry writes that "If we want to save the land, we must save the people who belong to the land. If we want to save the people, we must save the land the people belong to." In one sense Berry is the voice of a rural agrarian tradition that stretches from rural Kentucky back to the origins of human civilization. But his insights are universal because "Our Only World" is filled with beautiful, compassionate writing and careful, profound thinking.

Kevin Begos, AP

TTUNES

1 CHANNEL IS ALL THE MAVERICKS NEED ON 'MONO'



The Mavericks, "Mono" (Valory)

The Mavericks have always been a rootsy band, plying musical turf from Havana to Nashville via Miami. Here their sound is more retro than ever, recalling the era when these sorts of songs were best heard on small radios and big jukeboxes. "Mono" was recorded in — you guessed it — mono. Kids, that means everything was loaded into one channel, including horns, accordion, bouncy beats and Raul Malo's glorious tenor. The Mavericks chose the throwback technology after listening to a bunch of vinyl records for inspiration. The resulting sound takes a little getting used to, and the arrangements become a bit cluttered on a couple of cuts. But overall, mono serves "Mono" well as a fitting match for the Mavericks' old-school approach. There are hints of Elvis, the Drifters and Roy Orbison, lots of Latin riffs and country twang, too. It turns out one channel is plenty for the Mavericks' infectious polyglot performances.

Steve Wine, AP

jack black by Paulo Coutinho



Against the downtrend, MGM China was the only local gaming operator to record growth in "the main floor business" in the dramatic 4th quarter of 2014, and, what's more, an overall profit of HKD6.99 billion for the year, which represents a 5 percent increase compared to 2013 for Pansy Ho & (American) partners. CEO **Grant Bowie** highlighted that last year "produced a number of records" for the company. Granting that MGM China "is not immune to the challenges confronting the Macau market," a moderately confident Bowie trusts they "have robust and responsive strategies". At the same time the company announced a special bonus to its staff as well as other incentives, following in the steps of other major operators worried sick over the risk of losing precious and scarce HR to the competition... Mr Bowie also said the Macanese-American venture is keen to open shop in Cotai and thus explore "the greatest potential for growth."

As the Policy Address approaches (Mar 23), lawmakers of the elected kind are jockeying to construct or mold the government's agenda according to theirs as they (try to) anticipate the issues to be addressed.



Yesterday, **José Pereira Coutinho**, in the role of president of ATPFM, and other prominent members of his civil servants' association met with Dr Chui Sai On to ask for "development of the democratic system," namely the abolishment of appointed AL seats and universal suffrage for the Chief Executive. On a more down-to-earth level, the centrist legislator called for an increase in the annual subsidy for residents from 9,000 to 12,000 patacas and, more importantly, a raise of the retirement allowance from 7 to 10K. Mr Coutinho is doubling on his good hand by aiming at a long shot (political reform) and building on populist demand, which seems viable: if not matching those numbers, most probably Chui will open up his pockets, notwithstanding public coffers are suffering from a bad year in gaming: the Central Account is down 27.5% in January y-o-y.

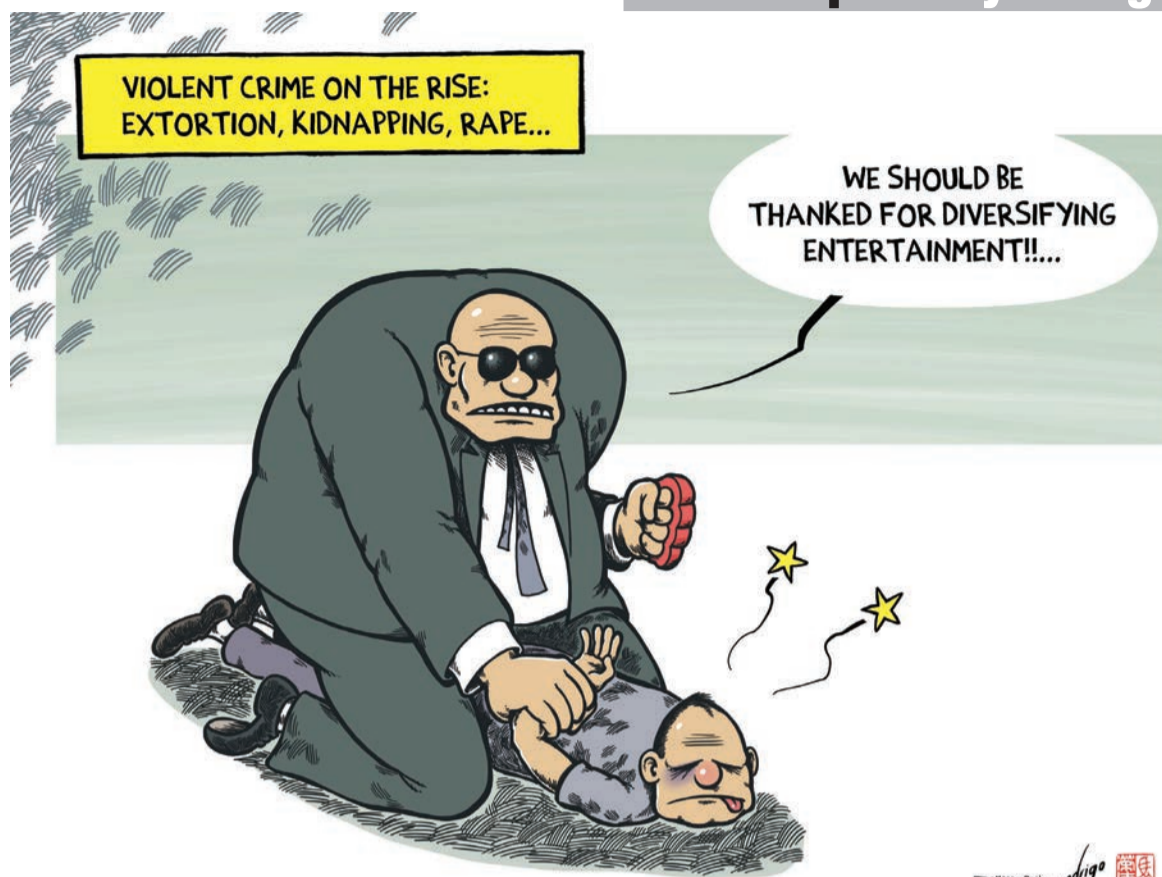


From the conservative side of the hemicycle, we heard FOAM lawmaker **Lei Cheng** hitting another hot topic in town. She asked in a recent written inquiry to the AL for the suspension and revision of "the outdated" residency-granting scheme through IPIM.

Ms Lei advocates a definitive withdrawal of the residency-for-investment in property scheme, which stands suspended since 2007, in order to cool speculation. By exposing a "certain degree of randomness" she also asked for the suspension to enable a revision of the other two schemes under which residence to foreigners is granted: capital investment and imported qualified labor.

We couldn't agree more with the workers federation legislator regarding the banning of residency for property or investment – it only brings speculation and eventually "dirty" money. But we can't but slam her wish to suspend the import of qualified human resources. The scheme needs to be transparent, sure, but a "pause", even temporarily, is simply not feasible due to the huge lack of HR. Dr Alexis Tam just opened over 500 vacancies for health and welfare, and Cotai 2.0 is around the corner. Ms Lei has to split her hand in order to gain our sympathy.

times square by rodrigo



Times rodrigo

in others' words

The crowd [in Senado Square] is how a Lunar New Year should be.

WISTON WEI, Tourist

tea leaks by talkers

DOG BOWING TO MECCA

Talkers confirmed our recent leak about Mecca leaving his post as COO at Galaxy. But our sources are now saying he's moving out of Cotai. Actually out of Macau. Why? He quarantined his dog – a Poker Terrier. (LOL) Now, seriously, he's on the way out. However we just confirmed over a pint that Kevin Kelley is about to be announced as Mecca's replacement – as Talkers revealed. We also overheard that many more are on the move, out and about Cotai.

GAMING TERMINAL

This Talker has been places! Last time we went gambling in an airport terminal was in Frankfurt and made enough money for schnapps and a pretzel. Apparently gaming and airports are getting some kind of momentum. First it was Korea, with big casino plans for Incheon; now the Mongolia gov't is saying that the location for potential casino resorts has not been mentioned but one option would be Khushigt International Airport, currently under construction. I don't know what CAM is waiting for... Ah, of course, not the right time. No smoking, no trottoir, very little gambling. Forget about it.



MESSAGE IS BANNED IN SMOKING PARLOURS?



Police had secretly inspected a massage parlour before they raided the place, Xinhua reports, and the Shanghaiist blog protests, "without specifying how, exactly, they went about it." We have an idea: I think they got the Health Dept message wrong. They raided a massage parlour alright, but instead of going after smokers they went after "15 scantily-clad female workers [who] were caught prostituting during

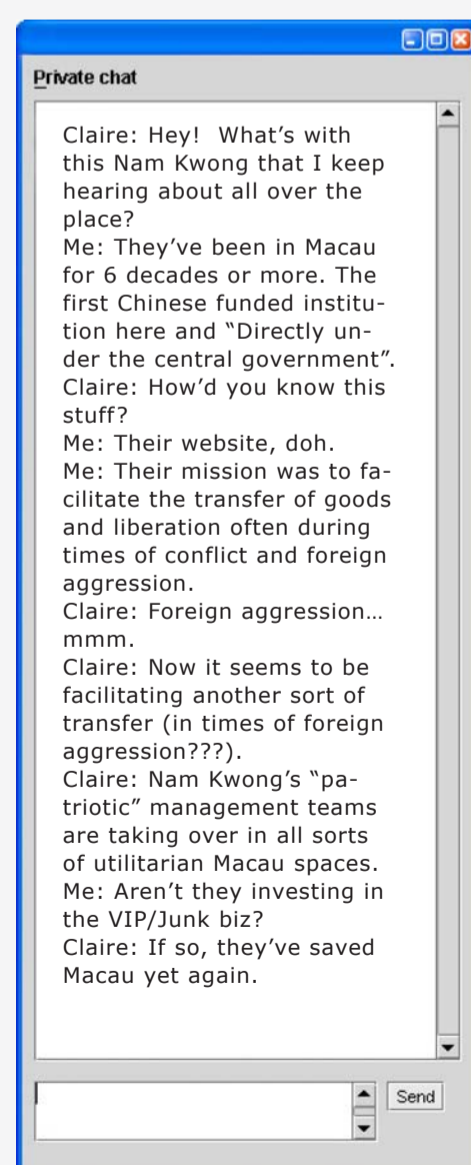
the raid and one, dressed in Japanese kimono, was apparently running the operation." Police also seized several "sex items." At ease boys, this happened last week... in Guangxi.

MACAU SLIDES ON SPAMMING

Forget about the recent news about SMS spammers at the Border Gate. There was a time when tiny Macau was able to sneak in at an honorable 12th place for spamminess per person, even though it was way down in 94th place by volume. But the heydays are gone. This year the SAR has slipped off the table, down to a lousy 24th position, and what's worse Hong Kong has suddenly appeared right up in second place! As for total volume, China has long surpassed the USA as the master spammer nation. Whatever the so-called Great Firewall is blocking these days, it doesn't seem to be unsolicited and unwanted email. The cyber wall just catches keywords like democracy, Hong Kong, Macau OR Macao, corruption and gaming.

Pos	Country	Level of spam per person	Q1	Q2	Q3	Q4
1	South Korea	5.1 x USA	-	-	4	1
2	Hong Kong	4.6 x USA	-	-	2	-
3	Bulgaria	4.2 x USA	5	1	1	3
4	Ukraine	2.8 x USA	-	-	-	4
5	Israel	2.4 x USA	3	9	5	9
6	Taiwan	2.2 x USA	6	11	7	6
7	Uruguay	2.2 x USA	2	7	2	7
8	Kazakhstan	1.9 x USA	-	-	-	8
9	Singapore	1.8 x USA	-	-	-	9
10	UAE	1.7 x USA	-	-	-	10
11	Vietnam	1.6 x USA	-	-	-	11
12	Switzerland	1.5 x USA	-	-	3	12

Countries with populations over 0.3M. Source: SophosLabs



TALKERS@MACAUDAILYTIMES.COM

WORLD OF BACCHUS

Jacky I.F. Cheong



FRAMINGHAM F-SERIES SAUVIGNON BLANC 2012

Light citrine with brilliant golden reflex, the exuberant nose radiates calamansi, gooseberry and guava for fruits, adorned with cut grass and nettle. Buttressed by racy acidity and pure minerality, the energetic palate oozes lime peel, pomelo and passion fruit for fruits, supplemented by scallion and oyster shell. Medium-bodied at 13.5%, the tantalising entry continues through a pulsating mid-palate, leading to a tangy finish. An exemplar of New Zealand's – albeit adopted – expertise and flagship variety.



FRAMINGHAM F-SERIES PINOT NOIR 2011

Shimmering garnet with bright cardinal-ruby rim, the scented nose offers cranberry, mulberry and red cherry for fruits, elaborated with cinnamon and violet. Underpinned by vivacious acidity and velvety tannins, the succulent palate delivers raspberry, redcurrant and morello cherry for fruits, augmented by potpourri and sous bois. Medium-bodied at 14%, the charming entry carries onto a delightful mid-palate, leading to an adorable finish. This is a lovely wine combining balance, concentration, élan and harmony.



FRAMINGHAM F-SERIES OLD VINE RIESLING 2013

Light citrine with luminous golden reflex, the invigorating nose effuses lime, green apple and pineapple for fruits, decorated by lemon blossom and wet stone. Braced by piercing acidity and palpable minerality, the stimulating palate emanates lime peel, bergamot and guava for fruits, decorated by by lemongrass and fleur de sel. Medium-bodied at 12%, the composed entry evolves into vibrant mid-palate, leading to a minerally finish. A very fine cool-climate Riesling, this wine would benefit from short-term cellaring.

The Southern Alps

With its 10 wine regions lying between the 36th and 45th parallels south, New Zealand is the most southerly wine-producing country in the world. Representing merely 1% of global wine production or 13% of its brother Australia's, New Zealand nonetheless punches well above its weight in quality terms, as does the country's All Blacks (national rugby union team).

Vines were first brought to Northland on the North Island in 1819, and the English oenologist James Busby attempted to produce wine in Waitangi back in 1836. Yet, it was not until 1851 that the first vineyards were established by French Roman Catholic missionaries in Hawke's Bay on the North Island. Historically, New Zealand wine has focused on the North Island, but gradually moved to the South Island.

This is largely a cool-climate wine-producing country, with maritime influence from the Pacific and Antarctic oceans. In fact, most vineyards in New Zealand are within 120km from the coast. Thanks to the maritime climate, long sunshine hours, free draining soil, substantial seasonal and diurnal variation, Sauvignon Blanc has become the kiwi emblem ever since its first plantings in 1973, whereas Pinot Noir, Pinot Gris and Riesling are also on the ascendant.

The story of New Zealand's meteoric rise is inseparable from Marlborough, the country's most important wine region, situated in the northeastern tip of the South Island. Named after 1st Duke of Marlborough John Churchill, under whose command the Grand Alliance defeated France under the reign of Louis XIV at the Battle of Blenheim (the regional capital of Marlborough is, no surprise, Blenheim), it is here that Sauvignon Blanc reaches such height as to challenge the might of French Sancerre and Pouilly-Fumé, as well as American Fumé Blanc.

With an arsenal of legally permitted methods such as canopy management, irrigation, chaptalisation, acidification and deacidification, as well as the current trend of finding high-altitude vineyards and delimiting specific terroirs, New Zealand still sees room for advancement.

To discover the treasure of New Zealand wine, contact Ms Si Kong of Vinomac; E: vinomac@wfv-macau.com; T: +853 2841 0231

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages

RESTAURANTS

CANTONESE



GRAND IMPERIAL COURT
11:00 - 04:00 - Mon - Sun
T: 88022539
Level 2, MGM MACAU



IMPERIAL COURT
Mon - Friday
11:00 - 15:00 / 18:00 - 23:00
Sat, Sun & Public Holidays
10:00 - 15:00 / 18:00 - 23:00
T: 8802 2361
VIP Hotel Lobby, MGM MACAU



JIN YUE XUAN
101, 1/F, Galaxy Hotel™
Galaxy Macau™
T: 8883 2200
10am - 3pm / 5:30pm-11pm



KAM LAI HEEN
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 8793 3821
11am-3pm / 6pm - 10pm
(Close on Tuesday)



PAK LOH (CHIU CHOW)
G56a, G/F, Galaxy Macau™ Casino
Galaxy Macau™
T: 8883 2221
11am - 11pm

SHANGHAI

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

FRENCH



AUX BEAUX ARTS
14:00 - 24:00 Tue - Fri
11:00 - 24:00 Sat & Sun
Closed every Monday
T: 8802 2319
Grande Praça, MGM MACAU

GLOBAL



BELON
31/F, Banyan Tree Macau
Galaxy Macau™
T: 8883 6090
6pm-12am Bar & Oyster
6pm-11pm Dinner
Tuesday Closed

CAFÉ BELA VISTA
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 87933871
Mon - Thurs
06:30 am - 3:00 pm / 6:00 pm - 10:00 pm
Fri - Sunday
06:30 am - 10:00 pm



DIM SUM LUNCH
28/F, Hotel Okura Macau
Galaxy Macau™
T: 8883 5099/6368 4808
11:00am - 2.30pm



VIDA RICA (RESTAURANT)
2/F, Avenida Dr Sun Yat Sen, NAPE
T: 8805 8918
Mon - Sunday
6:30am - 14:30pm / 18:00 pm - 23:00pm



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: 5pm - 11pm
Sunday: 5pm - 10pm

ABA BAR

ABA BAR
17:00 - 02:00 Tue-Sun
Closed every Monday
Grande Praça, MGM MACAU



MGM PATISSERIE
09:00-21:00 Daily
T: 8802 2324
Main Hotel Lobby, MGM MACAU



ROSSIO
07:00 - 23:00 Mon - Sun
T: 8802 2385
Grande Praça, MGM MACAU



SQUARE EIGHT
T: 8802 2389
24 hours
Level 1, MGM MACAU

ITALIAN

LA GONDOLA
Mon - Sunday
Praia de Cheoc Van, Coloane,
next to swimming pool
T: 2888 0156
11:00am - 11:00pm



TERRAZZA
201, 2/F, Galaxy Hotel™
Galaxy Macau™
T: 8883 2221
Mon - Sat: 6pm-11pm
Sunday Closed

JAPANESE



NAGOMI LOBBY LOUNGE & BAR
G/F, Hotel Okura Macau
Galaxy Macau™
T: 8883 5116
10:00am - 11:00pm

ASIAN PACIFIC



SPICE GARDEN
G23, G/F, East Promenade
Galaxy Macau™
T: 8883 2221
12pm-3pm / 6pm - 12am
Weekend & PH: 12pm - 12am



TASTES OF ASIA (14 STALLS)
G43, G/F, East Promenade
Galaxy Macau™
T: 8883 2221
10am-12am

PORTUGUESE

CLUBE MILITAR
975 Avenida da Praia Grande
T: 2871 4000
12:30pm - 3:00pm / 7:00pm - 11:00pm

FERNANDO'S
9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00pm - 9:30pm



GOSTO
G21, G/F, East Promenade
Galaxy Macau™
T: 8883 2221
Mon - Fri: 12pm-3pm / 6pm-11pm
Sat, Sun & PH: 12pm - 11pm

O SANTOS
20 Rua da Cunha, Taipa Village
T: 2882 5594
Wednesday - Monday
12:00pm - 3:00pm / 6:30- 10:00pm



NAAM
Grand Lapa, Macau
956-1110 Avenida da Amizade, The Resort
T: 8793 4818
12pm - 2:30pm / 6:30pm - 10:30pm (Close on Mondays)



SAFFRON
G40, G/F, Banyan Tree Macau
Galaxy Macau™
T: 8883 6061
7am - 11pm

KOREAN



MYUNG GA
G27, G/F, East Promenade
Galaxy Macau™
T: 8883 2221
11am - 11pm

BARS & PUBS



38 LOUNGE
Altrira Macau,
Avenida de Kwong Tung, 38/F Taipa
Sun-Thu 5:00pm - 2:00am
Fri, Sat and Eve of public holiday:
5:00pm - 3:00am



THE MACALLAN WHISKY BAR & LOUNGE
203, 2/F, Galaxy Hotel™
Galaxy Macau™
T: 8883 2221
Mon - Thu : 5pm-1am
Fri - Sat, PH & Eve: 5pm-2am
Sunday Closed



D2
Macau Fisherman's Wharf
Edf. New Orleans III
Macau



LION'S BAR
Tuesday to Sunday
7pm - 5am
(Close every Monday)
Tel: 8802 2375 / 8802 2376

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: 6:30 pm - 12:00pm
Friday to Saturday: 6:00pm - 02:00am
Sunday: 6:00pm - 12:00 midnight

TASTE OF EDESIA

Irene Sam

FOOD**COMFORTING AUTHENTICITY**

Enthusiastically introducing his creations to us, Executive Sous Chef Gaetano Palumbo at Bene, Sheraton Macao's upbeat and friendly Italian trattoria, begins to tell us about the wonders of Italian dishes and the differences between the cuisine of the South and that of the North.

"I am from the South of Italy, and in Sicily, cooking is a central part of the community and family life. Everyone has a passion for good food and great produce, and learning the art of cooking is just as important as enjoying the pleasure of eating fine food. Growing up in such an environment, I was drawn to cook from a very young age and have grown even more passionate about food as I have traveled around the world cooking."

Born in Sicily, Chef Gaetano grew up in Sciacca, an old fishing town in the Agrigento Province, which is often hailed as the culinary heart of traditional Sicilian cuisine. But unlike a lot of Italian chefs who have never been to Asia, Chef Gaetano has been on this side of the world since 2003, and has gained invaluable experience across the continent, where his authentic Italian cookery skills have been pleasing the palates of diners in Taipei and Bangkok.

At the Sherwood Hotel in Taipei, Chef Gaetano was in charge of Toscana Italian Restaurant, one of the city's finest addresses for Italian cuisine. In 2006, he moved to Rossini's at Sheraton Grande Sukhumvit, Bangkok, and then to Royal Orchid Sheraton Hotel & Towers, Bangkok as Executive Sous Chef, where he showcased his signature combination of authentic and modern Italian flavors, wowing the city's dynamic dining scene.

Prior to his move to Asia, Chef Gaetano honed his culinary skills in his native Italy, holding positions in several of Rome's most highly regarded Italian restaurants, including leading hotels The Lord Byron and The Hassler Hotel.

According to Chef Gaetano, Asians tend to like meat that is soft and flavorful. Beef tenderloin tagliata with hot garlic rosemary infused olive oil, red radicchio and baby heirloom carrots is a classic Italian dish from the North that Asian guests fall in love with.

"I adore the aroma from the rosemary and garlic. The creation looks very simple, yet once you taste the meat, you know that the preparation takes a lot of effort," I say.

"This is honest food, meaning that it is full of flavor and showcases authentic recipes, simple in presentation, but the preparation technique is complex, with generous portions to encourage family-style sharing. We love to share in Italy, it is our way of life," he explains.

Indeed, Bene serves traditional Italian dishes that the entire family can enjoy. Warm and welcoming, the tempting aromas of the open stone fire oven offer an atmosphere of relaxation and enjoyment. The well-stocked wine cellar means guests can select the perfect wine match for their meal at their leisure.

Beginning with Bene's delicious signature breads, the menu features a large selection of antipasti, garden-fresh salads, piping hot pizzas straight from the stone fire oven, traditional soups and casseroles, homemade pastas, an array of secondi, and mouth-watering desserts.

Made especially for seafood lovers, the Carnaroli rice with nduja and king prawn blends umami flavors with a bit of spiciness. The buttery rice captures the taste of the sea, while the nduja, a spicy pork sausage from Italy gives the sauce a deliciously savory kick. It is a match made in heaven.

A perfect meal at Bene ends with the warm strawberry soup with Parmesan ice cream. With texture similar to cheesecake, the Parmesan ice cream melts into the strawberry soup. A play of hot and cold, so delightful that leaves diners crying for more.

"Macao is fast-becoming one of Asia's culinary capitals, and it is very exciting to be part of such a vibrant food-loving community. Bene has already enjoyed great success in the Macao dining scene, and I look forward to enriching the menu with more authentic Italian dishes and cooking techniques that have passed through my family for generations," Chef Gaetano says.

"I am in love with your creations already. What a meal!" I reply.



EXCLUSIVE INTERVIEW WITH LUÍS ORTET

The Chinese zodiac for fun

BY JOÃO PEDRO LAU



Luís Ortet

It's the time of year when local Chinese residents try to take a peek at their fortune for the upcoming year by reading Chinese zodiac almanacs. But this tradition surely does not exclude those who are of non-Chinese descent, especially with the help of Luís Ortet, who has been writing the almanacs for "Macau" magazine for years.

From 1992, Mr Ortet has been collecting what the tomes say and presents a summary of the forecast. But he told the Times that he only wrote the almanacs for fun.

Coming to Macau in 1983 as a journalist, Ortet was fascinated by what he found in Macau that was drastically different from his home country, Portugal. "One of the things that I found very interesting was the design of the old Lisboa Hotel and I'd heard people talking about its feng shui," he said.

Being interested in this part of the Chinese culture, he decided to write about it and visited the feng shui master who had helped the architect of the Lisboa Hotel - master

Luk Koo. "He guided me in a visit around the hotel and explained to me why things were [built] the way they are," he said. The master introduced the architectural features of the hotel to Ortet that carry feng shui significance, such as its bat-like entrance, the open-lock shape pattern on the facade and the hotel lobby that symbolizes the 64 hexagrams of the I Ching. Master Luk also explained to Ortet some basic knowledge of feng shui.

"As a consequence, I started to meet several fortun tellers... It was around 1984 and there were several fortun tellers in Senado Square. Some using the Bat Tze (four pillars of destiny) and Tung Shing to calculate the life of a person. Others used some coins and drawings and [a technique] similar to I Ching," he said.

Mr Ortet said that he expected the fortun teller to tell him that since he belonged to a particular Chinese zodiac sign, his life would go in a certain direction. "But they said 'no'. They only can say something about someone based on their Bat Tze. Without that, it is almost impossible to make any kind of prognostication about someone," he said. "I was shocked because before I came to Macau, I read some books written by Americans that said Chinese believe in [zodiac] signs. My assessment nowadays is that there is actually a popular culture of the 12 zodiac signs. But this is just a leisure activity and is only like a topic for people to talk about during Chinese New Year. My assessment is that normal Chinese do not believe in these kinds of things. It's something funny, interesting and is a very good way of indirectly knowing the real age of a person," he said.

After gathering all the information, Ortet wrote a book in Portuguese and it turned out to be very successful. "At that time, nobody knew what feng shui was... Nobody ever

heard about the Bat Tze. It was completely unknown at that time," he said.

From his observation, his western friends did not actively show their belief in feng shui after his book came out. Rather, he described the sentiment by quoting a line from Don Quixote: "Yo no creo en brujas pero que las hay las hay (I don't believe in witchcraft, but it does exist)," saying that it is not a bad idea to ask a feng shui master to take a look at feng shui in respect to local culture. "You don't want other people to go to your place and say, 'oh, you have this. Bad feng Shui!' The best is to ask a feng shui master and solve the problems before they appear," he said.

When it comes to the credibility of feng shui, Mr Ortet said that while he likes the scientific principles, which are to experiment with and criticize matters, he thinks that science is in fact open to change. "What is taught today is wrong tomorrow," he said. Therefore, he believes that there are matters that are still to be explained or discovered through science, which include feng shui.

In fact, he described feng shui as a "traditional science". "It is something very complicated. It is not a superstition. It's not scientific [in those terms] that it is not something tested by the scientific tests and experiments. But it is something conceived with principles and rules. [Feng Shui is] highly complex, highly mathematical, not in terms of numbers or calculations or reasoning. It's a very complicated logic," he said.

"Maybe in the future, part of this knowledge [of feng shui] will be absorbed by science... People in general think that they have to plan their life based on reason, facts and practical thinking. But we know there are other things like [feng shui] that have not been studied by science yet. So, it's a good principle to stay open."

CNY: Where to go

Two things must be done during Chinese New Year: making a New Year's visit (also known as Bainian) and giving (or receiving) red packets. But do not waste your CNY just staying at home because there are numerous activities taking place all across Macau.

One of the best places to go at the beginning of the year would be the A-Ma Temple. The well-known tourist attraction opens from 9 p.m. New Year's Eve until 6 p.m. today. A member of staff from the temple told the Times that people would usually queue outside to wait for the opportunity to offer their incense at 11 p.m. on New Year's Eve, which is midnight in traditional Chinese culture. It is believed that the person who is the first to offer their incense in the New Year will be lucky for the rest of the year.

Apart from selling incense, stalls are also set up outside the A-Ma Temple offering pinwheels and packets of incense. The stalls started operating last night and will continue until February 25.

Mr Liu, one of the stall owners, said that people usually buy the incense packets and offer them in the A-Ma Temple. The pinwheels, he said, are also a popular CNY product.

Another common choice for a New Year past-time would be to light firecrackers.



The Macau government has prepared two areas for the enjoyment of firecrackers. One of them is on Avenida Dr Sun Yat-Sen near the Macau Tower, where there are eight stalls selling firecrackers, fireworks and rockets, and two stalls selling snacks and beverages. Another area is on the Es-

trada Almirante Marques Esparteiro in Taipa near the Regency Hotel, which has five firecracker stalls. The two areas will be open between February 18 and 24.

Mr Yip, one of the stall owners, said that most people are interested in the big firework bombs because of the appealing

effects. Although the weather forecast said that there will be some showers, he is confident that it is not going to rain.

If people are seeking some CNY celebration events that are more "crowded", they can also consider joining the dragon and lion parade this morning

RENATO MARQUES



that will start in front of the Ruins of St Paul's. A 238-meter long dragon and 18 lions will parade through Senado Square, A-Ma Temple and the bank of the Sai Van Lake.

There are also performances by an art group from Chongqing today at 10 a.m. and 11 a.m. at Senado Square, 4 p.m. and 5 p.m. at Tap Seac Square, as well as 7.30 p.m. and 8.30 p.m. at Largo dos Bombeiros in Taipa. The performances will also take place tomorrow at 4 p.m. and 5 p.m. at Tap Seac Square and 7.30 p.m. and

8.30 p.m. at Iao Hon Market.

Moreover, residents and visitors will be able to see lion dancing and martial arts' performances on February 21 in Senado Square at 11 p.m. and February 22 in Tap Seac Square at 4.30 p.m.

Furthermore, the local casino resorts have prepared activities to celebrate CNY with guests. Lion dances will be performed on February 20 at Sands Macau, Venetian Macau and Cotai Central at 11 a.m., 12.30 p.m. and 2.15 p.m. respectively.

The God of Fortune will appear in Grand Lisboa between February 19 and 25 from 1 p.m. to 7 p.m. The hotel has also invited feng shui masters to talk to guests about the almanacs.

A water ballet show will take place at the impressive 8.3m-high Water-sky Aquarium at the Grande Praça in MGM Macau during Chinese New Year. XiQi Aqua Dance, one of the leading water shows in Asia, will perform stunningly beautiful synchronized swimming routines. The 10-minute water ballet

performances are scheduled each day at 6.30 p.m., 7:30 p.m. and 8:30 p.m. between February 19 and 23.

Two restaurants in Altira – Ying and Monsoon – have prepared a series of special menus for the celebration of the Year of the Goat. The “New Year Festive Specialties” menu, which is a set lunch and Dim Sum, is available between February 18 and March 5. The “Auspicious Feast” menu, which is Ying’s Superior Poon Choi, is available between February 4 and March 5. **JPL**



Mr Yip (right) at the firecracker stall



Mr Liu at a pinwheel stall

SCREEN PEOPLE

HOLLYWOOD

Uma Thurman looks different



After stepping out for the premiere of NBC's "The Slap," Uma Thurman has become the talk of the Internet. The actress arrived on the carpet looking almost unrecognizable, The Hollywood Reporter said.

The 44-year-old star traded her trademark bangs and dark eyeliner for slicked-back tresses, minimal makeup and a bold red lip. But those weren't the most noticeable changes. Instead, her smoothed, once-angular features suggested that it might have been more than makeup that enhanced her latest look.

Back in October, Renee Zellweger also had everyone talking about her appearance after she debuted a new face at the Elle Women in Hollywood Awards. "I'm glad folks think I look different! I'm living a different, happy, more fulfilling life," explained Zellweger at the time.

CELEBRITIES

How Whitney Houston's death led Gabrielle Union to TV role



Gabrielle Union says she learned an important lesson after the death of Whitney Houston.

"It just kind of made everyone say, 'What do you want your legacy to be?'" Union said in a recent interview. "And I really doubled down on 'I only want to do things that I care about, that mean something.'

"So, no, I don't want to play perfect characters that are wholesome role models ... and have all the right answers."

Union stars on BET's "Being Mary Jane," which airs on Tuesdays in the USA. She plays broadcaster Mary Jane Paul, whose professional life is on fire, but her private life is not. She can't find Mr. Right and essentially supports members of her family because she's the one with money.

Union said she loves playing the character because she's so messy. "Within one scene I could be, you know, showing a bunch of different colors, and I've never been challenged like this. I've never been this gratified with my work," she said. "Ever."

She recalls meeting with "Being Mary Jane" executive producer Salim Akil and his team on the day Houston died. Akil directed Houston's final film, "Sparkle."

"They had just done 'Sparkle' with her. ... and there were so many people in that room and we were having this great conversation about basically my career going this great direction with this great character. ... and you see this other light just literally go out and you see ... everyone's looking at their phones, you hear people gasp and run out of the room, and it was one of those really life-affirming and life-questioning times."

sciTech

CYBERSECURITY

LET HACKERS IN: EXPERTS SAY TRAPS MIGHT BE BETTER THAN WALLS

Ever since the Internet blossomed in the 1990s, cybersecurity was built on the idea that computers could be protected by a digital quarantine. Now, as hackers routinely overwhelm such defenses, experts say cybersecurity is beyond due an overhaul.

Their message: Neutralize attackers once they're inside networks rather than fixating on trying to keep them out.

First they need to convince a conservative business world to gamble on a different approach. And having sold generations of defensive systems that consistently lagged the capabilities of the most advanced hackers, the industry itself must overcome skepticism it's flogging another illusion of security.

According to U.S. cybersecurity company FireEye, 229 days is the median length of time attackers lurk inside their victim's computers before being detected or revealing themselves, underscoring the weakness of conventional tools in identifying sophisticated intruders.

The traditional defenses must "have a description of the bad guys before they can help you find them," said Dave Merkel, chief technology officer at FireEye Inc. "That's just old and outmoded. And just doesn't work anymore," he said.

"There's no way to guarantee that you never are the victim of cyberattack."

Merkel said in the worst case he knows of, attackers hid themselves for years.

Experts aren't recommending organizations stop deploying perimeter defenses such as antivirus software or firewalls that weed out vanilla threats. But they say a strategy that could be likened to laying traps is needed to counter the sophisticated hacks that can cause huge losses.

The weakness of relying on a firewall is that it's like building a fence around a housing complex but not hiring a guard to patrol the interior streets, said Ed Amoroso, chief security officer at AT&T.

The hackers who targeted Anthem, the second biggest U.S. health insurer, and accessed personal information of 80 million customers, may have been inside its system for more than a month before being detected, according to the company.

In the famous Sony Pictures hack, the attackers who breached the Hollywood studio's network went unnoticed until computers were paralyzed and a mountain of data was dumped on the Internet.

The amount of data copied and removed from Sony's systems should have set off internal alarms long before Sony workers found their PCs taken over by malware, said Mike Potts, CEO of Lancope, a network



Kwon Seok-chul, CEO at computer security firm Cuvepia Inc., presents "Kwon-ga," a real-time monitoring solution that detects hackers

security company based in Alpharetta, Georgia.

The cybersecurity industry characterizes such long-term intrusions as advanced persistent threats or APT. They are often sponsored by states and target valuable commercial and military information.

In South Korea, where government agencies and businesses have come under repeated attacks from hackers traced by Seoul to North Korea, several security firms have jumped on the growing global trend to develop systems that analyze activity to detect potentially suspicious patterns rather than scanning for known threats.

Kwon Seok-chul, CEO at computer security firm Cuvepia Inc., said it has been tough to convince executives that it's more effective to catch bad guys after they've infiltrated a network instead of trying to keep them out, which he believes is impossible anyway.

Kwon said his company's latest monitoring product keeps a log of all activity, dividing it into authorized users and possible attackers. When certain conditions are met, the program sounds an alarm. A response team, he said, can sit back and watch what hackers copy and respond before damage is done. The security team can cut the hacker's connection or trick the intruder into stealing empty files.

"Because hackers are in your palm, you can enforce any measures that you want," said Kwon, member of an advisory board for South Korea's cyberwarfare command.

In one case, the security team at one of Kwon's clients "enjoyed" watching for about an hour as a hacker scanned its network and installed tools to unlock passwords and counter antivirus programs.

He said that for skilled hackers, it usually takes about 20 minutes to lay out the initial steps of the attack that allow them to stealthily roam a network. Normally the security team would counterattack within a few minutes after gathering intelligence about the hacker's tools. But in this case, the hacker was not sophisticated and employed well-known programs mostly made in China.

Eventually, the security team severed the hacker's connection to the victim's computer based on the unique ID of the program that Cuvepia's software showed the hacker was using.

According to FireEye's Merkel, there is a rise in awareness in the U.S. and growing interest in Asia in modern approaches to information security that include using automated programs to scan for unusual network activity, encryption and segregating sensitive data in special "domains" that require additional credentials to access.

But many companies are in denial about their vulnerability or are reluctant to spend more on cybersecurity, he said.

In the financial industry at least, part of the reason is greater concern with meeting regulatory requirements for security than improving security itself.

Youkyung Lee,

TRAVELOG

Dutch tourist Carolyn Dorsman, right, rides through the canopy of the tropical forest, as her husband Wim Dorsman, left, and Costa Rican guide Esteban Cedeno, center, look on at the Arenal Volcano near La Fortuna, Costa Rica

CENTRAL AMERICA**A RELUCTANT TOURIST BRAVES ZIP LINING IN COSTA RICA**

I'm not sure I can do this," I said to myself while climbing a few steps to take a practice ride for a zip line.

I was in northern Costa Rica, in the shadow of the country's majestic volcano Arenal. I was part of a group of about 25 tourists, ages 6-60, all fitted with helmets and industrial-strength harnesses, preparing for a zip line tour of the rain forest. As we waited for a practice run, there was laughing and joking in Dutch, French, Spanish and English.

But it was probably better that I didn't understand most of the jokes. I wasn't sure I was ready to laugh about possibly falling on my head. You could say I was a little nervous. And this was just for the six-second try-out. The real zip line experience was two hours long and much farther off the ground.

I realize that these days, a reluctance to embrace adventure tourism practically makes you an outlier. Experiences like parasailing, dog-sledding or trekking in the wilderness have become so commonplace that many travelers don't hesitate to embrace the latest thrill. But I'm not that type of person. I won't even let my 11-year-old get on a roller coaster, though he's pleaded for it. It's not just too high — it's also too fast, too much up and down, too much jerking around. I don't like my head spinning or my stomach leaping into my mouth.

But then we planned a trip to Costa Rica, where zip lining above the rain forest has become a standard part of the tourist experience. My husband refused to do it, but my son begged to try it.

Friends and colleagues urged me to say yes, insisting it was safe and not unpleasant.

One friend, though, gave me pause. Like me, she's not fond of heights. Walking around New York City, where we live, she pointed up to a five-story brownstone and a 10-story building to show how high I could expect to fly. How did she feel about her own experience zip lining? "I didn't hate it," was all she said.

Now here I was, ready for my test run. A guide hooked me onto a double steel cable and showed me where to rest my right hand, encased in a kind of leather glove. The practice run was a little like traveling across a clothes line and about that far off the ground. The harness was wrapped snugly around my waist and thighs. I sat back, feet crossed, one hand on the cable, the other on the harness, and off I went. My son followed.

"Want to keep going?" I asked him, hoping he'd say no. But he nodded, determined. "Once you start, you have to keep going," I reminded him — and myself. There was no hiking trail back.

We got in a large wagon pulled by a pick-up truck up a mountain. As we rode, we were drenched by a warm, calming rain. We then hiked a little farther up to the first platform, one of about 15, with each cable line varying in height and length.

My son wanted me to go first. The guide hooked me to the cable and off I sailed. Flying above the emerald green rain forest might sound magical and serene, but at least to me, this was not. The metal hooks sliding against the

cables made a loud, whizzing noise, like some kind of mutant tropical insect. I was sailing above the green treetops, yes, but also above the green viper snakes and the green basilisk lizards and the green walking stick insects and all the other creatures that give new meaning to the word camouflage.

Each time I was pushed off a platform to sail across the cable, I avoided looking down. Keeping my eyes on the next platform and the next guide waiting there helped staunch my fear — along with the knowledge that finishing each segment meant I was closer and closer to the end.

More than halfway through, I was fitted with a different harness. You can control your own speed by pressing down on one of the cables, but I was slowing myself down so much that I almost didn't reach the next platform. The new harness gave the guides more control.

Finally, we were done. My son loved it, calling it "heart-racing." He was happy to have spotted a howler monkey and asked if he could do it again.

I wasn't even tempted. "No," I said. I was just glad to have finished without panicking or pleading for a machete to hack my way through the tropical forest and back to civilization.

A few days later, another nervous tourist traveling with her family asked me about the experience. "Did you like it?" she asked.

She laughed when I couldn't answer. But the truth is, what I liked is that my son loved it.

Rhonda Shafner, AP

SCREEN PEOPLE**TV****Oprah Winfrey selects Cynthia Bond's 'Ruby' for book club**

From the very first sentence, Oprah Winfrey loved what became her latest book club pick.

"I thought, 'Wow, this is so good I have to wait until I actually have the time to absorb the language,'" said Winfrey, during a recent telephone interview with The Associated Press, of Cynthia Bond's novel "Ruby."

"I put it down and waited until I was in bed with the flu to start reading it. I found the language and descriptions so vividly compelling that sometimes I would have to take a breath and repeat the sentences out loud."

Winfrey's choice, coming out in paperback last week and announced to the AP, is a debut

novel published last year to positive reviews and moderate sales. Bond's publisher, Hogarth, understandably expects that to change and has commissioned a paperback printing of 250,000 copies. The hardcover currently has 20,000 copies in print, according to Hogarth, an imprint of Penguin Random House, and is available as an e-book. As with Winfrey's three previous picks since relaunching her club as "Oprah's Book Club 2.0" in 2012, she will focus on online promotion, through her own website (www.oprah.com) and through Twitter, Instagram and other social media.

NEW YORK**Eddie Huang rings in Chinese New Year with a tasty feast**

The Year of the Goat won't arrive until Feb. 19, but Eddie Huang, 32, celebrated early.

Last week he hosted a Chinese New Year bash for 30 or so lucky invitees at a favorite Brooklyn restaurant, where in full view in the open kitchen he set to work to prepare a six-course feast.

Huang, of course, is an author, chef, restaurateur and Vice media personality as well as the inspiration for the new ABC comedy, "Fresh Off the Boat."

What does he put as his profession on his IRS form? "Human panda," he said. "I look like a panda and I look like a human. So far the IRS isn't questioning it."

His menu included lion's head chicken soup (accompanied by a traditional Chinese lion dance), Hainan lobster salad and, eventually, a dual main course: chili miso braised fish and Szechuan roasted black garlic chicken, all washed down by copious pours of a cocktail called the Red Ram, whose prime ingredient, Hennessy V.S.O.P Privilege cognac, was sponsoring the event. The night concluded with egg tarts.

Good eats! But don't pin down Huang as a celebrity chef.

"The thing I love most is writing. I started out as a kid telling jokes. Then I realized the really great writers use humor to say something. I've been trying to get better and better at it ever since.

MDT/Agencies

WHAT'S ON

**TODAY (FEB 19)**

LET'S CELEBRATE THE LUNAR NEW YEAR OF THE GOAT

In order to celebrate the Lunar New Year of the Goat, IACM, in collaboration with The Cultural Bureau and Sports and Development Bureau, will organize a series of activities related to "Let's Celebrate the Lunar New Year of The Goat". Amongst 44 activities, they include: Cultural show, sports and recreation activities, exhibitions, workshops, talks and many others.

ARRIVAL OF GIANT GOLDEN DRAGON, NEW YEAR SALUTATION FROM THE 12 CHINESE ZODIAC SIGNS AND THE THREE STARS OF HAPPINESS, HONOUR AND LONGEVITY

TIME: 10am-12pm (February 19)

VENUE: RUIUS OF ST. PAUL

PERFORMANCE OF "THE ART TROUP OF THE CHARM OF CHONGQING, CHINA" AND "PLEASANT GOAT PUPPET TROUP"

TIME: 10am-11am (February 19, Largo do Senado)

4pm-5pm (February 19-20, Tap Seac Square)

7:30pm-8:30 (February 19, Bombeiros Square, Taipa)

7:30pm-8:30pm (February 20, Park of Lao Hon Market)

LION DANCE PERFORMANCE

TIME: 11am-12:30pm (February 21, Senado Square)

4:30pm-6pm (February 22, Tap Seac Square)

STEPPING HIGH MACAU TOWER RUN

TIME: 8:30am-11am (February 22)

VENUE: Macau Tower

VARIETY SHOW

TIME: 8pm-9:30pm (March 5)

VENUE: Lou Lim Ioc Garden

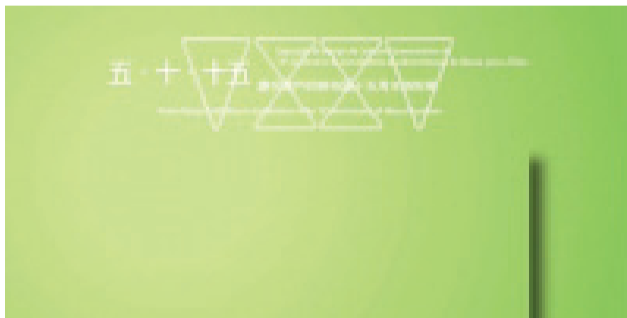
WORKSHOP LUNAR YEAR OF THE GOAT

TIME: 10:30am-12:30 & 3pm-5pm (March 14 & 15)

VENUE: S. Domingos Activity Centre

ENQUIRIES: (853) 8988 400 / 2833 7676

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

**TOMORROW (FEB 20)**

V•X•XV: POSTER DESIGN EXHIBITION IN CELEBRATION OF THE 15TH ANNIVERSARY OF MACAU'S HANDOVER

The Macau Designers Association organised the previous three editions of the Poster Design Exhibition in Celebration of Macau's Handover in 1999, 2004 and 2009. Designers from the cross-strait four regions – mainland China, Taiwan, Hong Kong and Macau – were invited to design posters, in order to showcase the city's flourishing development since Macau's Handover to China.

The 20th December 2014 is a fabulous day for the city as it marks the 15th anniversary of Macau's Handover to China and the anniversary of the establishment of the Macau Special Administrative Region. Therefore, the Macau Designers Association would like to hold a competition themed the V•X•XV: Poster Design Exhibition in Celebration of the 15th Anniversary of Macau's Handover for this momentous occasion. All cross-strait four regions designers are invited to participate and design posters to celebrate the 15th anniversary of Macau's Handover to China.

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

UNTIL: March 15, 2015

VENUE: The Handover Gifts Museum of Macau, Avenida Xian Xing Hai, NAPE

ADMISSION: Free

ENQUIRIES: (853) 8504 1800

ORGANIZER: Macau Designers Association

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

**SATURDAY (FEB 21)**

PARADE FOR THE CELEBRATION OF THE YEAR OF THE RAM

The route of the Parade for the Celebration of the Year of the Ram (February 21, 8pm to 11pm; February 28, 8pm to 9pm) takes it through some of the most interesting districts of the city, with nicely decorated floats and also performing groups from Italy, Portugal, Japan, Korea, Malaysia, Thailand and more. Hong Kong songstress Miriam Yeung will perform at the Opening Ceremony of the first Parade (February 21, Macau Science Centre), while Hong Kong crooner Andy Hui will perform at the same Parade (February 21, Sai Van Lake Square). Hong Kong singer Stephy Tang will perform at the second Parade (February 28, Lao Hon Market Park). Catch Cultural Performances at Sai Van Lake square (February 21) and in Lao Hon Market Park (February 28) as the closing for the celebrations and a spectacular Fireworks Display (February 21, 11pm, Macau Tower and Kun lam Ecumenical Centre seafront) on the third day of the Lunar New Year.

The floats will be exhibited after the parade (11pm on February 21 to 5pm on February 28, Sai Van Lake square; 10pm on February 28 to 6pm on March 8, Tap Seac square) and the public is welcome to take photos.

TOURISM HOTLINE: (853) 2833 3000

ORGANIZER: Macau Government Tourist Office

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

**SUNDAY (FEB 22)**

KICK BACK WITH 'STAR VOICES'

Enjoy late-night fun? A new concert series, 'Star Voices', adds a tasty element to Macau's many evening entertainment options. A line-up of 12 groups of Macau singers will perform on the last Sunday evening of each month, with music ranging from R&B to jazz to pop. In February, Nick Ngai brings his R&B music to Macau as well. Cheers!

TIME: 10pm

VENUE: Whisky Bar, Star World Hotel, Avenida de Amizade

ADMISSION: minimum consumption of MOP98 per guest

(plus 10% service charge and 5% tax)

ENQUIRIES: (853) 8290 8698

ORGANIZER: Macau Artistes Association

<https://www.facebook.com/macauartistes>

**MONDAY (FEB 23)**

ALBERGUE SCM EXHIBITION

St. Lazarus District has successfully served as a base for the development of Macau's cultural and creative industries for several years. Located in this creative retreat, Albergue SCM features a small courtyard and two century-old Portuguese buildings with yellow-hued walls. An ideal spot, therefore, to host the exhibition "Beyond the Surface, Mio Pang Fei Featured Art Exhibition" which showcases works like the artist's 'The Water Margin Series' and 'Post Calligraphy'. A 'practising academic', Mio has exhibited in many places, with his works collected by museums worldwide.

TIME: 12pm-8pm (Tuesdays to Sundays)

3pm-8pm (Mondays)

DATE: February 4-27, 2015

VENUE: Albergue SCM/ No. 8, Calçada da Igreja de S. Lázaro

ADMISSION: Free

ENQUIRIES: (853) 2852 2550 / 2852 3205

ORGANIZER: Albergue da Santa Casa da Misericórdia

**TUESDAY (FEB 24)**

RED MASTERPIECES: LACQUERWARE FROM THE REIGN OF EMPEROR QIANLONG – PALACE MUSEUM

Red Masterpieces: Lacquerware from the Reign of Emperor Qianlong – Palace Museum is a golden opportunity to comprehensively examine the craftsmanship of lacquerware in this great reign. Over 120 exhibits will be showcased under ten themes: carved lacquer, gold-inlaid colour lacquerware, golden lacquerware, coloured lacquerware, gold-and-colour painted lacquerware, lacquerware coloured with Tung tree oil, bodiless lacquerware, filled-in lacquerware, gold-painted lacquerware and inlaid lacquerware. With the complex production of lacquerware, such a fascinating exhibition will definitely, and pleasantly, surprise exhibition-goers.

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

UNTIL: March 8, 2015

VENUE: Macau Museum of Art, Av. Xian Xing Hai, s/n, NAPE

ADMISSION: MOP5 (Free on Sundays and public holidays)

ENQUIRIES: (853) 8791 9814

ORGANIZER: Macau Museum of Art

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



WEDNESDAY (FEB 25)

EXHIBITION "FOAM TIP BY ARLINDA FROTA AND TRANSMUTATION BY CAROL KWOK"

The exhibition showcases 77 hand-painted porcelain pieces. Macau resident, Arlinda Chaves Frota has travelled widely in Europe, Africa and Asia where she lived for several years including China, Korea and Indonesia, making works in all these different locations. Experiencing those various cultures and arts, she learned their delicate strokes, enhancing the mystic quality of each piece of porcelain. Carol Kwok's "Transmutation" is a series of 9 photographs. A Macau-born artist, she emigrated to San Francisco, California at the age of 16, where she continued her education and graduated in Fine Arts - Photography. Upon graduation Carol worked in Los Angeles, San Francisco and New York. She briefly worked as a portrait photographer in Beijing, China. She then returned to Hong Kong and started her own studio and worked with both international and local advertising agencies. Her work subsequently took her to London for around eight years.

TIME: 12pm-8pm (Closed on Tuesdays)

UNTIL: March 31, 2015

VENUE: SIGNUM Living Store, Rua do Almirante Sérgio, no. 285, R/C, Macau

ADMISSION: Free

ENQUIRIES: (853) 2896 8925

ORGANIZER: SIGNUM Living Store

<http://www.signum.mo>



THURSDAY (FEB 26)

"SEE AND TOUCH" - TOUCHABLE ARTS EXHIBITION

This exhibition deprives us the sense of sight for a purpose. Visitors can touch, smell and even taste the exhibits created by local artists and the visually impaired. So get the goggles on supplied by the organizer and "appreciate" the art works with all of your senses but one for a sense of heightened awareness and a unique take on appreciating art.

TIME: 12pm-7pm (Closed on public holidays)

UNTIL: March 31, 2015

VENUE: Artistry of Wind Box Community Development Association, Rua Tomas Vieira 3A R/C

ADMISSION: Free

ENQUIRIES: (853) 6685 9215

ORGANIZER: Artistry of Wind Box Community Development Association

<http://www.facebook.com/Artwindbox>

Sands WEEKEND



SEASONS OF PROSPERITY

Until 1 March

The Venetian Macao lagoon area

Welcome the Chinese New Year at The Venetian Macao with our fabulous holiday programme of exciting events and fascinating attractions. See the breathtaking 3D Light & Sound Spectacular "Seasons of Prosperity". Visit the Year of the Goat sculptures "Creative Creatures - Art and the Chinese Zodiac" and make your wishes for a prosperous year under our peach blossom tree.

Free admission



**CHINESE NEW YEAR
POON CHOI AT CANTON**

Until 5 March

Canton, Level 1, The Venetian Macao

Share an unforgettable traditional Chinese New Year meal with family and friends with a selection of "Poon Choi" Big Bowl Feasts from just MOP1,480. Choose from both take-away and dine-in options. Set and a la carte menus for Chinese New Year are available from 16 February to 5 March.

Reservations: +853 8118 9930



**THE SHOWDOWN AT SANDS - ZOU SHIMING'S
FIRST WORLD TITLE CONTEST**

7 March, Saturday, 5:30pm

Cotai Arena

Chinese boxing hero and three-time Olympic medallist Zou Shiming fights to claim a world championship for China. He challenges Amnat Ruenroeng, undefeated International Boxing Federation (IBF) flyweight world champion, for the belt. In addition to this main event, "The Wonder Kid" Rex Tso from Hong Kong is in a title eliminator fight, "The Macao Kid" KK Ng puts his undefeated record on the line and the "Unbeaten Chinese Puncher" IK Yang joins this exciting line-up.

Tickets: From HKD/MOP 180, call reservations +853 2882 8818



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澳門金沙度假區

Sands RESORTS COTAI STRIP MACAO



World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

By Laurie Triefeldt

BALLOONING

Unmanned balloons have been around for thousands of years, but the first untethered flight with people on board was in 1783. Traditionally, hot air balloons are difficult to steer and travel only as fast as the wind blows. Balloons that can be propelled through the air are known as airships. Hot air balloon flights and festivals are popular in many places around the world. Balloons have also been an important tool in science, assisting in the study of weather and the atmosphere.



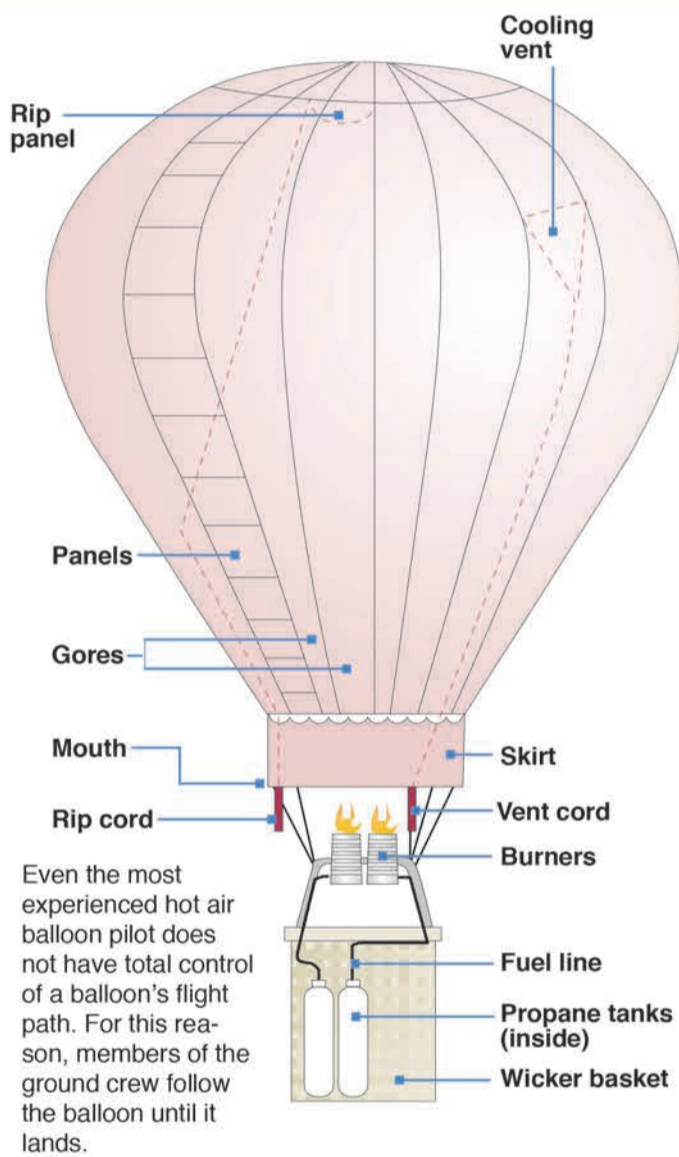
Full of hot air

Hot air balloons work on the basic principle that warmer air rises in cooler air. When the air inside the balloon is heated with a propane burner, the air expands and becomes lighter than the surrounding cool air. To rise, the pilot burns more fuel; to lose altitude, less fuel is used or a cooling vent in the balloon is opened.

Most hot air balloons use a **wicker** basket to hold passengers. Wicker works well because it is light, strong and flexible.

Piloting a balloon can be tricky, and a balloon pilot needs a commercial pilot's permit called a **fixed-wing license**. The pilot controls altitude by heating and releasing the air. Horizontal direction and speed are controlled by finding wind currents at different altitudes.

There are two main kinds of balloons: hot air and gas. Hot air balloons are usually used for sport and recreational ballooning. **Gas balloons** are used for sport and for scientific research.

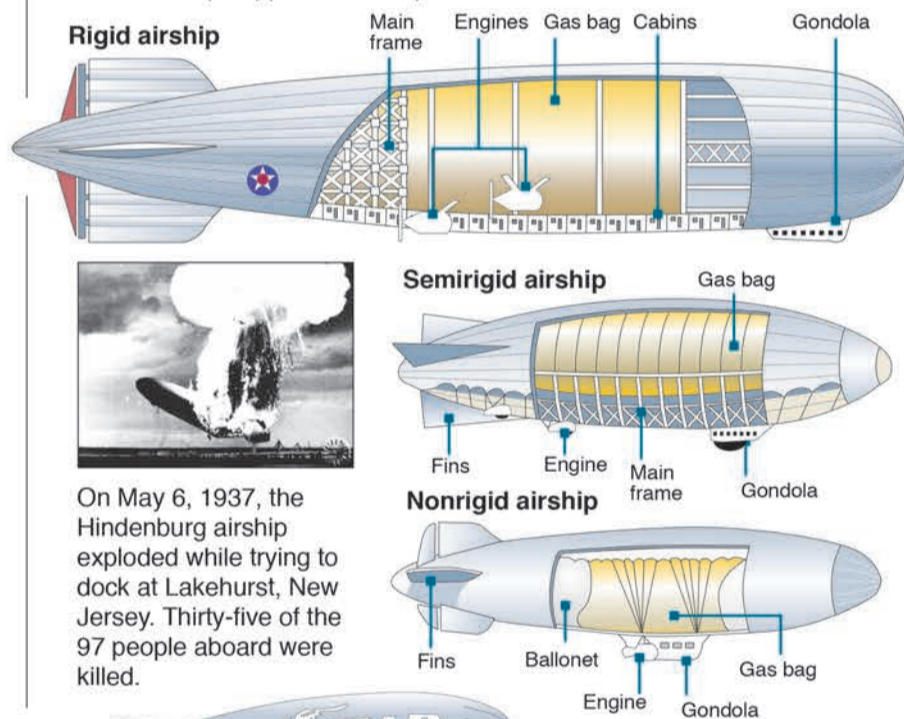


Under power

Airships are powered balloons that use engines and propellers for propulsion. Rudders and instruments are used to control direction. The first powered, manned airship was flown by Henri Giffard in 1852.

There are three basic kinds of airships: **nonrigid**, **semirigid** and **rigid**. Nonrigid ships do not use a framework and are supported by the gas-filled envelope. Semirigid ships use a metal frame to help support the outer skin. Rigid ships have an extensive wood or metal framework to support the gas-filled bag.

Nonrigid airships were used during World War I to scout for enemy movement and to drop bombs. As airships got bigger and faster, they developed frames to help support their shape.



On May 6, 1937, the Hindenburg airship exploded while trying to dock at Lakehurst, New Jersey. Thirty-five of the 97 people aboard were killed.



Montgolfier balloon

Some milestones in the history of ballooning

1783: A balloon called *Aérostat Réveillon* was built by the Montgolfier brothers and launched in France. It was the first balloon to fly with living creatures aboard. The craft carried a sheep, a rooster and a duck about 1,500 feet (460 m) into the sky and traveled about two miles (3 km). The flight lasted eight minutes, and the balloon landed safely.



Gordon Bennett Cup

1900: New York journalist Gordon Bennett sponsored the first balloon race. Sixteen gas balloons took off from Paris. A premier ballooning event to this day.

1917: Goodyear began its first nonrigid airship production at Wingfoot Lake.

1960: U.S. Air Force Captain Joe Kittinger jumps from a balloon at 102,800 feet (31,333 m), a new record for a high-altitude parachute jump. In 1984, Kittinger became the first man to make a solo crossing of the Atlantic Ocean in a gas balloon.

2002: After six failed attempts, Steve Fossett, piloting a *Rozière* balloon, became the first man to fly solo around the world.

2005: Vijaypat Singhania set the world altitude record for highest hot air balloon flight, reaching 69,850 feet (21,290 m).

1750 1800 1850 1900 1950 2000

1797: André-Jacques Garnerin, a French balloonist and inventor, made the first parachute jump. He dropped 3,000 feet (915 m) from a gas balloon.



Early 19th-century illustration of Garnerin's first parachute.

1876: Steel storage cylinders for hydrogen were developed. Military balloons carried mail, passengers and pigeons.

1897: Swedish aeronaut Salomon Andrée attempted to reach the North Pole by balloon, but failed.

1932: The first manned balloon flight to the stratosphere and the first use of a pressurized capsule for balloon flight took place.

1935: The *Explorer II*, a helium gas balloon, set a new altitude record at 72,395 feet (22,066 m) or 13.7 miles (22 km), with two crew members on board.

1970-80: Synthetic fabrics and smaller burners allowed hot air ballooning to become a popular modern sport.

2014: Alan Eustace reached 135,908 feet (41,425 m) in a helium balloon, returning to Earth by parachute jump.

SOURCES: *World Book Encyclopedia*, World Book Inc.; <http://www.balloonhq.com>; <http://balloonhistory.com>; <http://www.eballoon.org>; <http://www.pbs.org>; <http://www.sciencekids.co.nz>

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