

THE
VENETIAN[®]
MACAO

times
Extra

weekend Guide

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ROYAL YACHT OF HAWAII RECOVERED

A THOUSAND ARTIFACTS FROM THE 1820s

A shipwreck chaser found artifacts from the first luxury ocean-going yacht built in the United States in 1816, which sunk 191 years ago off the Hawaiian coast. The discovery will shed more light on the history of the 1820s **X3**



- MOVIES: GET HARD
- BOOKS: A SCOURGE OF VIPERS BY BRUCE DESILVA
- MUSIC: WHAT'S REAL BY WATERS
- WINE: THE HEART OF OAK
- FOOD: A ZEN STATE OF MIND

DRIVE IN

Sandy Cohen, AP Entertainment Writer

'GET HARD' PLAYS WITH STEREOTYPES WITH MIXED SUCCESS

While the stereotypes in "Get Hard" may be gross exaggerations, its characters live in the real world: A place where the chasm between rich and poor is vast and growing; where black men are disproportionately jailed and white-collar criminals often evade punishment. In this comedy from first-time director Etan Cohen, James (Will Ferrell) is a Los Angeles millionaire hedge-fund investor whose life of indulgence and ignorance is interrupted by a surprise prison sentence for fraud. He turns to the guy who runs the company car wash, Darnell (Kevin Hart) — apparently the only black person

he has ever met — and asks for help to prepare for 10 years in maximum security. Darnell has no jail experience, but he agrees because he needs money to buy a home in a better school district for his little girl. When Darnell's wife, Rita (Edwina Findley Dickerson) — the film's only voice of reason — asks what he did to give the impression he had a criminal record, he replies, "I was being black." Darnell's pre-jail prep class includes transforming his student's Bel-Air mansion into a pretend prison, the household staff gleefully becoming its guards. Lessons include getting James in sha-

pe, teaching him how to fight and encouraging him to practice oral sex on men. The first yields some laughs as the 6-foot-3 Ferrell uses the diminutive Hart as a barbell. But forced sex isn't funny, no matter who's doing the forcing or the gender of the parties involved. "Get Hard" traffics in other crude humor involving more than one look at Ferrell's naked tush and a tiring amount of puns on the film's title. Darnell knows one real ex-con, his cousin Russell (an ultra-charismatic Tip "T.I." Harris), whom he turns to for actual help for James behind bars. James hits it off with Russell and his gangster pals when he shows them how they can "liquidate two bricks of cocaine" into hedge funds to make more money. "Wall Street, man. Those are the real criminals," one gangster says. Right. This is supposed to be a parody of the One Percent. The film is guilty of occasio-



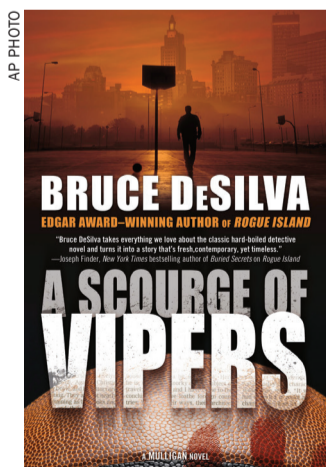
Kevin Hart, left, and Will Ferrell appear in a scene from the film, "Get Hard"



BOOK IT

BRUCE DeSILVA DELIVERS ANOTHER OUTSTANDING MYSTERY

Edgar Award-winning author Bruce DeSilva delivers another outstanding mystery featuring his Providence, Rhode Island, investigative journalist Liam Mulligan in "A Scourge of Vipers." Mulligan's life and job are in shambles. His new boss at the newspaper is a transplant from another state who is completely clueless about how Rhode Island or the city of Providence operates. Mulligan has to shuffle his boss' incompetence with staying one step ahead of someone who doesn't like him sticking his nose where it doesn't belong. The governor has a bold plan to solve the state's budget woes by legalizing sports gambling. The chaos that erupts involves gambling foes who don't want the government meddling to those who would prefer private interests



"A Scourge of Vipers" (Forge Books), by Bruce DeSilva

handle the transactions. Some would grease the palms and bribe state legislators for their votes. When major crimes occur that seem to tie in with the

potential new law, Mulligan finds himself surrounded by untrustworthy informants and people who want him out of the way. Mulligan is a wisecracking bulldog. However, with work and his personal life making it difficult to concentrate on cracking the case, he might not be able to escape unscathed this time. The city of Providence comes it to vivid life, and the cast of quirky characters makes "A Scourge of Vipers" a perfect read for hard-boiled mystery fans who also enjoy dashes of humor. What makes the story exceptional is that while all of this is happening, DeSilva, a retired Associated Press writing coach, forces the reader to examine the ramifications of how politics and money don't mix.

Jeff Ayers, AP

nally underlining its jokes like this. James even uses the phrase "teachable moment" after a heated racial encounter — and not ironically. Stars and producers of "Get Hard" defended the film after its premiere at South by Southwest last week, where some viewers and critics called it racist and homophobic. So when does satire become an expression of the very sentiment it hopes to ridicule? James' initial bias against blacks is overt. He's afraid of Darnell when they first meet, and openly assumes he has been to jail because of his race, citing the statistical likelihood. That can work as satire. But when Darnell misses all of James' literary references,

is that satire, or is it racist and classist? James has two female love interests, one white and one black. The black woman does more twerking than speaking on screen. Does that satirize a racist and sexist stereotype, or reinforce it? It's tricky territory to tread, and "Get Hard" doesn't always get it right, but in a nation where racial and economic divides are growing issues, it deserves credit for trying. The film stays afloat on the goofy charm of its two leads, a great soundtrack with music from Nicki Minaj, T.I. and The Pharcyde, and an undercurrent of truth. Los Angeles is a real reflection of economic disparity,

from the Colosseum-like grandeur of James' Bel-Air home to the magnetometers in front of (fictional) Lower South Central elementary school. The country really does have a prison problem, jailing more of its citizens than anywhere in the world, black men at six times the rate of whites. One of the biggest leaps here is that a wealthy Wall Street scoundrel would be facing hard time.

"Get Hard," a Warner Bros. release, is rated R by the Motion Picture Association of America for "pervasive crude and sexual content and language, some graphic nudity, and drug material." Running time: 99 minutes. ★★★★★

!TUNES

WATERS' SOPHOMORE ALBUM, 'WHAT'S REAL,' IS REAL GOOD



"What's Real" by Waters (Vagrant Records)

Former Port O'Brien front-man Van Pierszalowski left the alt-rock outfit in 2011 and promptly formed Waters, hoping to gel with a fresh band and begin anew. They came out strong with "Out in the Light" that year. Now, Waters' sophomore release, "What's Real," is where the going gets good. Real good. Waters bristles with energy throughout the album, with Pierszalowski poetically questioning his inner drive on the powerful "Rebel Yell" and singing about new friends and turning a positive corner on "The Avenue." He also works himself into a fine frenzy on the lead track, "Got to My Head."

Pierszalowski's written and brought to life a near-perfect blend of big power pop with "What's Real." There's enough straight-ahead guitar for rock purists to admire, yet it's laced with melodic hooks to make the songs linger, thankfully, in the mind. "What's Real" showcases a strong up-and-coming band at top form. Waters deserves every clap it's about to get.

Ron Harris, AP

FEATURE

Lisa Ann Capozzi, AP

HISTORY

Artifacts lost in shipwreck 191 years ago returned to Hawaii

A museum in Hawaii is preparing to open a treasure-trove of artifacts from the shipwreck of a royal yacht sunk off the island of Kauai 191 years ago. Richard Rogers, a Hawaii shipwreck chaser, worked with scientists from the Smithsonian Institution to dredge up the findings from the ship owned by King Kamehameha II, also known as Liholiho, the second king of Hawaii.

"We found gold, silver, Hawaiian poi pounders, gemstones, a boat whistle, knives, forks, mica, things from all over the world, high- and low-end European stuff. Every bit of it is royal treasure," Rogers said.

Rogers volunteered his time aboard his research vessel, the Pi-lialoha, over a five-year period in four-week intervals from 1995 to 2001 to retrieve the treasures.

"It's all pickled and nice and ready to be displayed," Rogers said.

"There are over a thousand artifacts. We did our homework and this find is invaluable because it all belonged to the king. It is a fabulous window into the 1820s."

Rogers said the king's belongings were buried in 3 meters of water and 3 meters of sand. His favorite discovery was a trumpet shell.

"I found it under a bunch of sand and carried it onto the deck. This was in 1999. I blew it and it made the most beautiful sound going out over Hanalei Bay," Rogers recalled. "I thought about how it hadn't been blown in over 170 years."

Kamehameha II purchased the yacht from George Crowninshield II, who named it "Cleopatra's Barge" in 1816. According to historian and Kauai Museum volunteer Zenon Wong, it cost USD50,000 to build the 192-ton yacht. Rogers said it was the first luxury ocean-going yacht built in the United States.

Wong said reports were conflicting about the condition of the crew of the 83-foot long ship, which had been renamed Ha'aheo o Hawai'i (Pride of Hawaii). Some documents indicate everyone on board was drunk April 6, 1824, when the ship went aground on a shallow reef. Other historical accounts report everyone was intoxicated except the captain.

The cause of the wreck is unknown, but speculation shows it may have been the combination of an unexpected gale and a snapped anchor cable. There are no reports that anyone died aboard the ship, which was crewed entirely by Hawaiians.



A watercolor painting by Capt. Richard W. Rogers which contains historical and archaeological information on the ship belonging to King Kamehameha II, aka Liholiho, the second king of Hawaii, which sunk off the coast of Kauai, Hawaii in 1824

The principal value of the artifacts is historical, said Paul F. Johnston, curator of maritime history at the National Museum of American History Smithsonian Institution. They represent the only known objects from the short but intense reign of Kamehameha II, the man who abolished the Hawaiian kapu (taboo) socio-cultural system and allowed Christian missionaries into the kingdom.

"He only reigned from 1819-1824,

but old Hawaii changed forever and irrevocably from the changes he put into place during that short period. He was an important member of our nation's only authentic royalty," Johnston said.

The state of Hawaii owns the artifacts and loaned them to the Smithsonian for conservation and study. The findings were in the custody of the Smithsonian from the time of their recovery, with the exception of some artifacts going to the Underwater Conservation Lab at Texas A&M University. Those objects were returned to the Smithsonian after cataloging, conservation and stabilization. Several years ago a sampling of the artifacts were displayed at the Smithsonian.

Four crates of recovered artifacts weighing nearly 550 kilograms were delivered to The Kauai Museum in March. Two to three additional crates are scheduled for delivery and will complete the collection.

Kauai Museum Director Jane Gray said she expects to open the crates soon and unveil the contents to the public after everything has been carefully unpacked.



A diagram of the wreckage of the stern of the ship



Fragments from Dutch case gin bottles contemporary with the wreck of the ship belonging to King Kamehameha II, aka Liholiho, the second king of Hawaii



A vegetal ivory finger ring

WORLD OF BACCHUS

Jacky I.F. Cheong



LAN RIOJA CRIANZA 2008

Deep garnet with bright burgundy-cardinal rim, the nose is energetic and lifted, offering cranberry and red cherry for fruits, enriched with tobacco leaf, lavender and cedarwood. Supported by ample acidity and tart tannins, the palate is herbaceous and tangy, delivering lingonberry and redcurrant for fruits, complemented by dried herbs, rooibos tea and charcoal. Medium-bodied at 13.5%, the juicy entry continues through a lively mid-palate, leading to a herbal finish.



LAN RIOJA RESERVA 2007

Dark garnet with vivid cardinal-ruby rim, the nose is attractive and expressive, radiating cranberry and plum for fruits, augmented by nutmeg, mocha coffee and fragrant oak. Braced by sprightly acidity and ripe tannins, the palate is aromatic and rounded, emanating raspberry and red cherry, for fruits, supplemented by clove, tobacco leaf and sandalwood. Medium-bodied at 13.5%, the lush entry persists through a scented mid-palate, leading to a lingering finish.



LAN RIOJA GRAN RESERVA 2005

Rich garnet with light carmine-ruby rim, the nose is discreet and mature, effusing black cherry and prune for fruits, garnished with spice box, tobacco, dark chocolate and sous bois. Underpinned by generous acidity and rich tannins, the palate is redolent and supple, presenting cassis and damson for fruits, adorned with black pepper, coffee arabica, forest mushroom and cedarwood. Medium-full bodied at 13.5%, the fleshy entry evolves into a woody mid-palate, leading to a spiced finish.

The Heart of Oak

Located in northern Spain along the Ebro between the towns of Alfaro and Haro, Rioja is one of the only two DOCs (Denominación de Origen Calificada) of Spain, the other being Priorato of Catalonia. Prior to Priorato's renaissance and Ribera del Duero's meteoric rise in the last century, Rioja had for long occupied the throne in Spanish winemaking, unchallenged by even the distinctive Jerez.

The viticultural history of Rioja can be traced back to the ancient Phoenicians and Celtiberians. Subsequent to the Roman conquest, the Iberian Peninsula became an important granary to the Republic, later Empire. Following the Moorish conquest in 711, viticulture remained subdued for centuries in Al-Andalus, until the Reconquista gradually retook, from north to south, the entire peninsula from the Moors. By 16th century, Rioja has firmly established itself as the leading wine region of Spain. It enjoyed a golden period in late 19th century, when mighty Bordeaux was devastated by the phylloxera plague. Rioja went on to become Spain's first DO (Denominación de Origen) in 1933 and DOC in 1991.

With ca. 57,000ha under vine, equivalent to 50% of Germany's national total, Rioja comprises three subregions: Rioja Alta (NW), Rioja Alavesa (N) and Rioja Baja (SE). Wine regions are often not identical to administrative regions: in Rioja's case, Rioja Alavesa is actually part of the Comunidad Autónoma of País Vasco (Basque Country), whereas Rioja Alta and Rioja Baja are part of the eponymous Comunidad Autónoma of La Rioja.

A clear majority – 85% – of wine produced in Rioja is red, the rest rosé, white and even some cava. Perhaps more than any other Spanish regions, Rioja is traditionally renowned for its hallmark use of oak. In the old days, the quality of a wine was sometimes measured – or perceived – by the amount of time it spent in oak. The duration of barrel ageing is as important to Rioja as Prädikat to Germany, so much so that it is legislated and clearly stated on the bottle. Joven has little or no oak influence; Crianza needs at least one year in oak and another in bottle; Reserva requires at least three years of ageing, at least one of which must be in oak; Gran Reserva demands at least five years of ageing, at least two of which must be in oak. In general terms, prolonged barrel maturation tends to soften the wine, hence the delicate, fruity and approachable style of classic Rioja; if “modern” Rioja opts for more alcohol, fruit and tannins, “post-modern” Rioja seems to adhere to the terroir, with low yield and small production.

To experience the traditional charm of Rioja, 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

BEIJING KITCHEN
Level 1, Grand Hyatt Macau
Opening Hours
11:30am - 12:00 midnight



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

SHANGHAI MIN
Level 1, The Shops at The Boulevard
Opening Hours
11:00am - 3:00pm ; 6:00pm - 10:30pm

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

GLOBAL

HARD ROCK CAFE
Level 2, Hard Rock Hotel
Opening Hours
Monday to Sunday : 11am to 2am
Sunday : 10am to 2am

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

MEZZA9 MACAU
Level 3, Grand Hyatt Macau
Opening Hours
Dinner: 5:30pm - 11:00pm



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 - 24:00 Tue-Sun
Closed every Monday
Grande Praça, MGM MACAU



MGM PASTRY BAR
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

PORTOFINO
Casino Level1, Shop 1039,
The Venetian Macao
TEL: +853 8118 9950

JAPANESE

SHINJI BY KANESAKA
Level 1, Crown Towers
Lunch 12:00pm to 3:00pm
Dinner 6:00pm to 11:00pm
Closed on
Tuesday (Lunch and Dinner)
Wednesday (Lunch)

ASIAN PACIFIC

ASIA KITCHEN
Level 2, SOHO at City of Dreams
Opening Hours
11:00am - 11:00pm

GOLDEN PAVILION
Level 1, Casino at City of Dreams
Opening Hours
24 Hours

GOLDEN PEACOCK
Casino Level1, Shop 1037,
The Venetian Macao
TEL: +853 8118 9696
Monday - Sunday:
11:00am - 11:00pm

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

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

WESTERN

FOGO SAMBA
Shop 2412 (ST. Mark's Square)
The Venetian Macao
TEL: +853 2882 8499

THAI



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

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

R BAR
Level 1, Hard Rock Hotel
Opening Hours
Sun to Thu:
11:00am - 11:00pm
Fri & Sat:
11:00am - 12 midnight

BELLINI LOUNGE
Casino Level 1, Shop 1041,
The Venetian Macao
CONTACT US:
Tel: +853 8118 9940
Daily: 4:00pm - 4:00am



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



LION'S BAR
Tuesday to Sunday
7pm - 5am
(Close every Wednesday)
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

A ZEN STATE OF MIND

In Macau, it is not easy to find a Japanese restaurant specialized in Kaiseki cuisine. Housed in Hotel Lisboa, New Furusato is one of those rare Japanese restaurants that presents a creative and elegant menu with top quality sashimi and sushi. Kaiseki 懐石 literally means “a stone in the bosom.” In Japanese Zen culture, stone is seen as a concept for harmony and simplicity. It is a symbol of purity and concentration, two elements that are essential in meditation. In ancient times, Zen monks would put warm stones underneath their robes when they feel hungry with just a simple meal served in the style of the Japanese tea ceremony. Although this idea might indicate a sense of austerity, the modern day “bosom-stone” cuisine is nothing like a frugal meal. Known as an art form, it is an elegant, multi-course dinner that is prepared by a skillful chef. Balancing colors, flavors, textures and presentation, the chef creates memorable dishes using the freshest ingredients, adding flowers and leaves to garnish his works of art. Details that determine the sophistication of the overall arrangement include the color and the material of the plates that are chosen to present the nourishments. When it is done right, the creations should be able to evoke a sense of nature in the hearts and minds of the diners, as if we are looking into the clouds in a Zen garden, yearning for a colorful existence.

Executive Chef at New Furusato, Nakamura Hirofumi, is classically trained in delivering outstanding Kaiseki cuisine. It is not hard to find exceptional elements of Japanese elegance in any of his dishes. Fig tempura with honey sauce, Japanese tofu and garland chrysanthemum tempura with tangerine sauce is one example of innovation and marvelous attention to details. The fig itself is a sweet fruit full of flavor, but it lacks texture. A fig tempura, however, has a crispy layer on the outside that covers the fruit, giving it a new texture with a milky flavor. The same concept of giving ingredients an outer layer of texture occurs also with the tofu, which is extremely soft. The result is a winning combination.

Theory has it that the word “tempura” originated from the Portuguese word “temperar,” to season, or “tempero,” seasoning. Portuguese and Spanish missionaries introduced deep-frying as a cooking method to the Japanese during the late 16th century. While the fig tempura is considered to be a traditional Japanese dish, it is still a product related to early globalization of the last millennium. Decorated with flowers and placed on a colorful plate, the visual impact of the entire dish is stunning. It is as if the diner is appreciating the wonderful scenery of spring on a beautiful, sunny day, full of surprises and thrilling visual nuances. With the beauty of spring still lingering on my mind, I realize that another creation is coming. This time, it is the deep-fried black pork millefeuille set.

“Chef, what is this huge chunk of meat doing on my table? Should I expect something on the inside?” I ask.

“Wait until you cut it and you will see,” Chef Nakamura answers confidently.

The moment I cut the pork, a light cracking sound resonates around the dining room. The meat on the dish is actually not a chunk of protein, but endless, thin layers of pork. Chef Nakamura explains that, for this creation, he cuts thin layers of meat and piles it one on top of another, putting butter in between each layer. When someone bites on it, the texture becomes fluffy on the palate, not heavy like a pork chop. While enjoying myself immensely with the buttery layers of pork, I take a sip of the warm tea served on the table. It is indeed a moment of bliss, a Zen state of mind.



WHAT'S ON



TODAY (APR 10)
THE 3RD MACAU INTERNATIONAL COLLECTION EXHIBITION

The 3rd Macau International Collection Exhibition brings together buyers and sellers of stamps, calligraphy, paintings, antiques and porcelain. Due to their high value and rarity, this represents a unique opportunity to see precious art up close that doesn't come along every day!

TIME: 11am-8pm
UNTIL: April 12, 2015
VENUE: The Venetian Macau Cotai Expo Hall B
ADMISSION: Free
ORGANIZER: Macau Huashi International Group
ENQUIRIES: (853) 2882 8888
<http://www.v-6.cn>



TOMORROW (APR 11)
DANCE ACTION 2015

Dance Action 2015 is one of the few annual focal performances of Regina's Dance Group. It reflects enthusiasm and hard work by all dedicated teachers and over 200 young performers of 5 years old and above. It is of great opportunity for all who wishes to experience dances in the eyes of young children.

TIME: 8pm
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/n, NAPE
ADMISSION: MOP60, MOP100
ORGANIZER: Regina Dance Group
TICKET: (853) 2855 5555
<http://www.macauticket.com>

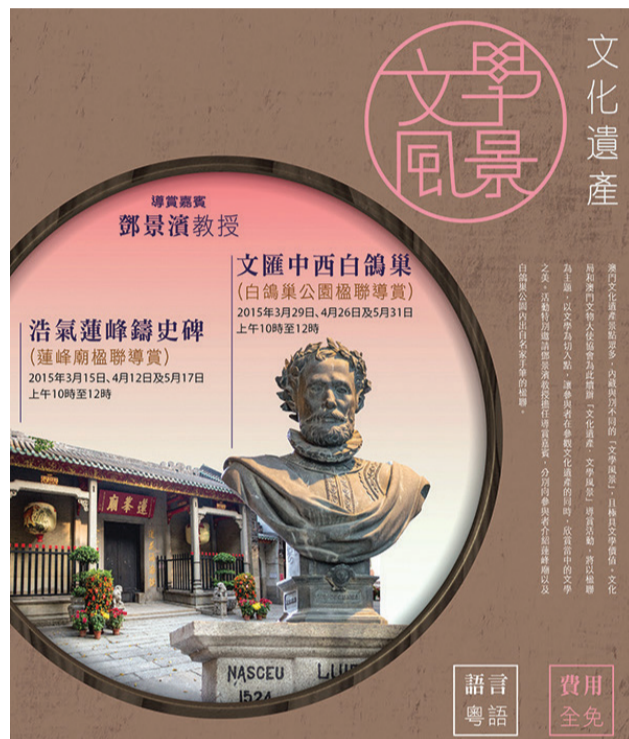


I WANT MUSIC "ENERGY" CONCERT IN MACAU

Following I Want Music "Cool" concert in Macau was successfully held in 2014, the upgraded version of the 2015 concert is themed as "Energy". The popular K-pop male group Infinite and Block B will wow the audience with magnificent costumes and exciting choreography; Taiwan hits from Aaron

Yan and Calvin Chen; Talented Mandopop singer-songwriter Gary Chaw and legendary diva Na Ying, these singers will bring their talents and repertoires to the stage for a night of musical entertainment that will not soon be forgotten. Don't miss it!

TIME: 8pm
VENUE: Cotai Arena, The Venetian Macau
ADMISSION: MOP680, MOP880, MOP1280, MOP1680
ENQUIRIES: (853) 2882 8888
<http://www.venetianmacau.com>



SUNDAY (APR 12)
CULTURAL HERITAGE MEETS LITERATURE

This annual event is primarily designed to encourage as many people as possible to visit local cultural heritage sites whilst appreciating the beauty of literature. A local expert leads a tour to introduce the great pillar couplets displayed at Lin Fong Temple (April 12) and Camões Garden (April 26), where Portugal's greatest poet, after whom the garden is named, is said to have composed his magnum opus. These activities seek to promote local cultural heritage in an easily digestible way, while nurturing the interest of residents and tourists alike in the 'stories behind the stone'.

TIME: 10am-12pm
LANGUAGE: Cantonese
ADMISSION: Free
(Advance online enrolment required)
ENQUIRIES: (853) 6238 6441
ORGANIZERS: Cultural Affairs Bureau, Macau Heritage Ambassadors Association
<http://www.mhaa.org.mo>



MONDAY (APR 13)
INSIDE OUT – CONTEMPORARY ART EXHIBITION

Curated by well-known local artist Lai Sio Kit, this exhibition invites exhibition-goers to peer into the inner world of the creative process. Defining art as a vocation rather than an adventure, his duty, he believes, is 'to reveal the meaning of life and the works of the universe' thus 'Inside Out' constructs

its own vocabulary. Some exhibiting heavyweights include Pang-Fei Mio, whose works are collected by museums worldwide, Carlos Marreiros, an award-winning founder of Albergue SCM – Creative Space, multiple exhibition pioneer Ieng Lai, well-known watercolourist In-Leong Sio, and Vice-President of the Macau Artist Society Hei Lok.

TIME: 10am-7pm
UNTIL: April 30, 2016
VENUE: Flugent Art Gallery, Rua S. Paulo 54-58B, Mei Tai Grand Garden, R/C A, Macau
ADMISSION: Free
ENQUIRIES: (853) 2872 3429
ORGANIZER: Flugent Art Gallery
<http://www.flugentart.com>



TUESDAY (APR 14)
MACAU ARTS WINDOW: UNFOLDABLE MAP II
— PHOTOGRAPHY BY IEONG MAN PAN

The artist showcases a series of street corners and back alleys, faithfully representing images different from the banal urban stereotype. But instead of addressing urban development issues, the artist intentionally leads the audience to trace the original city landscapes by presenting all the small details submerged in the city, like the forgotten and bygone realities of daily life.

His works prompt the audience to reflect on the city's history through an objective perspective, thus bringing on imagination and future expectations. Besides, the images cleverly probe into many essential aspects, such as links among city areas, memories and lives.

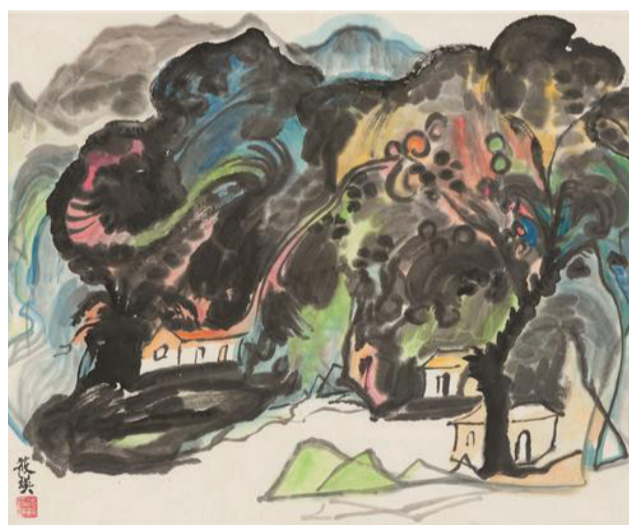
TIME: 10am-7pm
(Closed on Mondays, no admission after 6:30 pm)
UNTIL: May 10, 2015
VENUE: Macau Museum of Art, Av. Xian Xing Hai, s/n, NAPE
ADMISSION: MOP5
(Free on Sundays and public holidays)
ENQUIRIES: (853) 8791 9814
ORGANIZER: Macau Museum of Art
<http://www.mam.gov.mo>

WEDNESDAY (APR 15)
TOM DIXON'S EXHIBITION
BY SIGNUM LIVING STORE

The internationally renowned British designer Tom Dixon brings to Macau an exhibition - Tom Dixon's Exhibition by SIGNUM Living Store. The exhibition will display the designer's work including his Trace collection, Wingback Chair, Y Chai, Spun table, Trace table, Beat lights, Etch Shade, accessories and more. Rising to prominence in the mid-80s as a maverick, untrained designer with a line made from welded salvaged furniture, Tom Dixon worked with Italian giant Cappellini to design the widely acclaimed 'S' chair prior to assuming the post of Creative Director at Habitat. His work has been acquired for permanent collection by the world's foremost museums including the Victoria & Albert Museum, London; MOMA, New York; and the Centre Pompidou, Paris.



TIME: 10:30am-9:30pm
UNTIL: May 5, 2015
ADMISSION: Free
VENUE: Espace Louis Vuitton One Central Maison/
Avenida de Sagres
ENQUIRIES: (853) 2856 3576
Organizers: SIGNUM LIVING STORE
<http://www.signum.mo>



THURSDAY (APR 16)
THE PAST – MASTERS OF MACAU:
AN EXHIBITION OF POETRY, CALLIGRAPHY,
PAINTING AND SEAL-CARVING 2015

From a small fishing port Macau developed into a modern city where Chinese and Western cultures meet and harmoniously coexist and as such Macau's different art forms have been influenced by Western trends to varying degrees. Nevertheless, traditional Chinese calligraphy, painting and seal carving have always kept their own identity and flourish at ease in this open land, forming today a peculiar landscape of Macau's fine arts.

The exhibition displays 100 items of calligraphy, painting and seal-carving. The artists in question include: Deng Fen, Situ Qi, Luo Shuzhong, He Lei, Yang Shanshen, Lin Jin, Zhao Weifu, Yu Junhui and He Daogen, among others. Various works will be exhibited.

TIME: 10am-7pm
(Closed on Mondays, no admission after 6:30 pm)
UNTIL: July 19, 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>

Sands WEEKEND

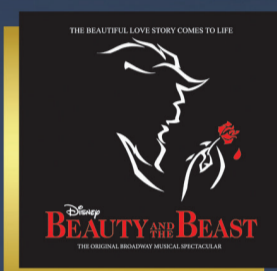


**CESAR MILLAN LIVE -
LOVE YOUR DOGS TOUR 2015**
6 June, Saturday, 7:30pm

Cotai Arena

Cesar Millan is known to millions of TV viewers as the Dog Whisperer, the leading authority in the field of dog rehabilitation. He will share his philosophy of trust, respect and love with the audience in this entertaining live show. Dog lovers will be inspired by Cesar's way. The show is for people training, therefore no dogs are allowed at the venue – only approved service dogs are permitted. The show will be performed in English with Chinese translator assistance. Admission will only be granted to persons aged 6 and above.

Tickets: from MOP/HKD 280, call reservations +853 2882 8818



**DISNEY'S BEAUTY AND THE BEAST -
THE SMASH-HIT BROADWAY MUSICAL**

13 June-26 July (No shows on 14 June or on Mondays)

Tuesday to Friday shows 8pm, Saturday and Sunday shows 2pm and 8pm

The Venetian Theatre

Disney's Beauty and the Beast is one of the greatest and most adored musicals of all time. Based on the 1991 double Oscar-winning animated feature film, the smash-hit Broadway show is coming to Macao this summer to delight fans of all ages. The show will be performed at The Venetian Theatre daily, except on Mondays, and there will be an extra afternoon matinee show on Saturdays and Sundays. This is a family musical extravaganza you won't want to miss. Admission will only be granted to persons aged 6 and above. Performances are in English with Chinese subtitles

Tickets: From MOP/HKD280, call reservations +853 2882 8818



SHOP & DINE 2015

Until 31 May

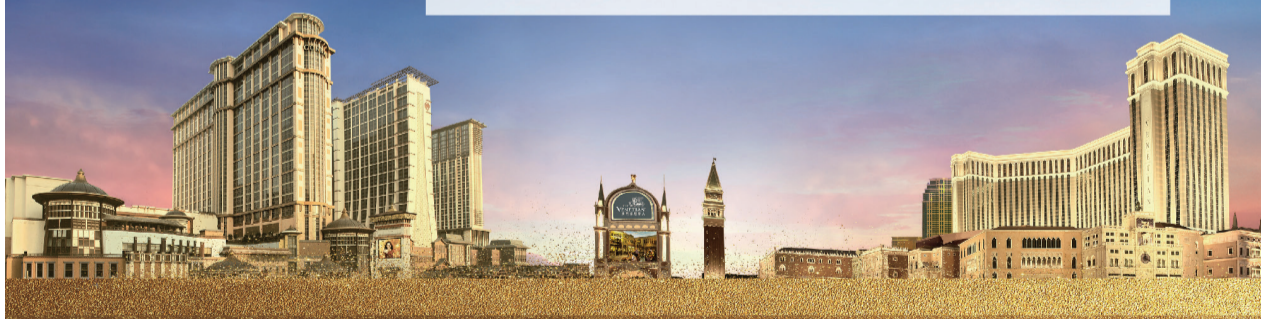
Fulfil your cravings with summer fashion by spending MOP500 and receive a MOP50 dining voucher with a Fook Ming Tong tea bag. When you spend MOP25,000 or more you'll be rewarded with a Georg Jensen special edition giftset and a bottle of wine.

Enjoy the promotion until the end of May!



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AND ENJOY GREAT BENEFITS**

As a Sands Rewards Club member, enjoy up to 20% dining discounts at over 60 restaurants or enjoy up to 10% discounts for your favourite shows. Earn points when you purchase your favourite goods. Better still, use your points on dining, shopping, accommodation or enjoying a show. Join Sands Rewards Club for free now. Call +852 8118 1182 or e-mail: inquiries@sands.com.mo for details of membership and start enjoying the benefits of your Sands Rewards Club card where every purchase is rewarded.



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

Dolphins can be found in oceans around the world, from colder northern and far southern waters to the warm tropical regions in between.

DOLPHINS

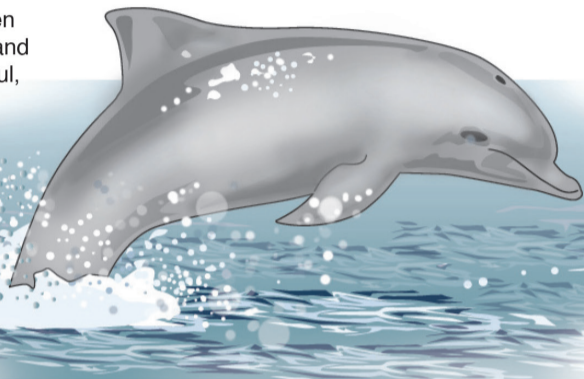
Dolphins, porpoises and whales are closely related and belong to a group of mammals called cetaceans.

There are about 40 different species of dolphin. Scientists don't always agree on classification, but DNA testing is helping with identification. Dolphins are known for their intelligence and playful antics.



Although known as **killer whales**, **orcas** are dolphins, not whales.

Bottlenose dolphins are often seen in aquariums and zoos and are appreciated for their playful, friendly dispositions.

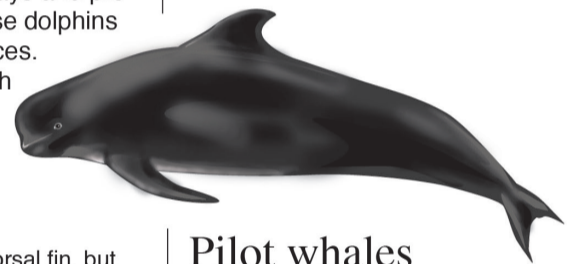


Bottlenose dolphins

Adult bottlenose dolphins grow up to 13 feet (4 m) long and may weigh up to 600 pounds (272 kg). These dolphins are usually found in warm, tropical waters, often within 100 miles (160 km) of land. Many live in shallow bays and protected inlets. Bottlenose dolphins are found in many places. They range as far north as Japan and Norway and as far south as New Zealand.

Orcas

A fully grown orca can grow up to 32 feet long (9.8 m) and weigh up to 11 tons (10 metric tons). They have sharp, interlocking teeth. Each tooth measures about 3 inches long (7.6 cm).



Pilot whales

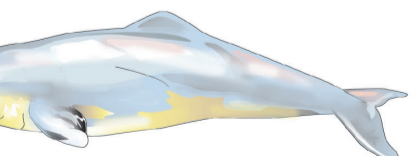
Also called blackfish, **pilot whales** can grow to about 20 feet (6 m) long. These large, gray dolphins have bulging foreheads. These animals tend to prefer deeper water than most dolphins.

River dolphins

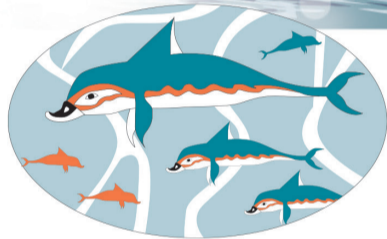
These dolphins are found in brackish or freshwater rivers, lakes and estuaries of Asia and South America. Populations are very vulnerable to dam-building, entanglement in fishing nets, boat traffic and pollution. Most river dolphins are blind or have very poor eyesight.



The Amazon river dolphin is the largest species of freshwater dolphin. This pinkish-gray dolphin feeds on crabs, shrimp and catfish.



The Chinese river dolphin, or baiji, was found only in the Yangtze River in China. This animal is thought to have become extinct around 2006.



Dolphins wall fresco in the Palace of Knossos in Crete, c. 1600 B.C.

Way back when

Dolphins have been revered by many cultures throughout history. Dolphins were often described in ancient Greek mythology and were said to be messengers for Poseidon, the god of the sea. It was not only considered bad luck to harm a dolphin in ancient Greece, it was also against the law.

Vive la différence!

Dolphins, whales and porpoises have many similarities, and people often confuse the groups. Dolphins have a beaklike snout and cone-shaped teeth. Porpoises have a more rounded snout and flat or spade-shaped teeth. Baleen whales tend to be larger than their dolphin and porpoise cousins and have no teeth. Another difference between whales and dolphins is how they swim. Dolphins are very agile and like to swim fast and in groups; whales tend to be slower swimmers and often swim alone.

Mammals, not fish

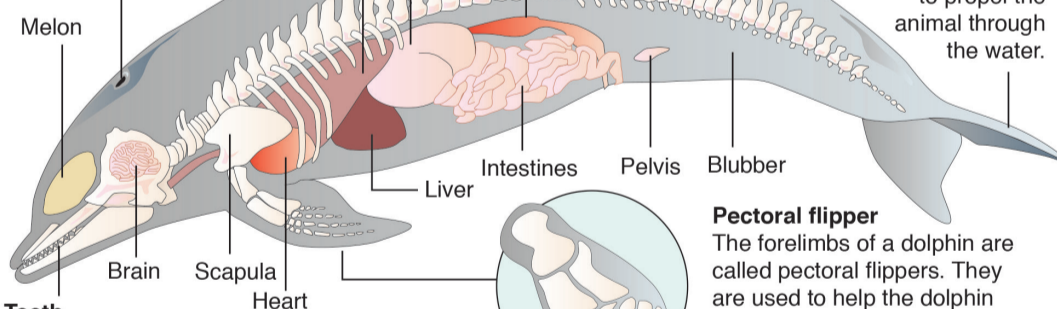
Dolphins, whales and porpoises are **mammals**, not fish. They feed their young with mother's milk. Like all mammals, dolphins have lungs and are warm-blooded, which means that their core body temperature always stays about the same, no matter what the temperature of their surroundings.

Anatomy 101

Dolphins have torpedo-shaped bodies with smooth, rubbery skin, perfect for moving through water quickly and easily. A layer of blubber (fat) beneath the skin helps keep the dolphin warm and stores energy reserves.

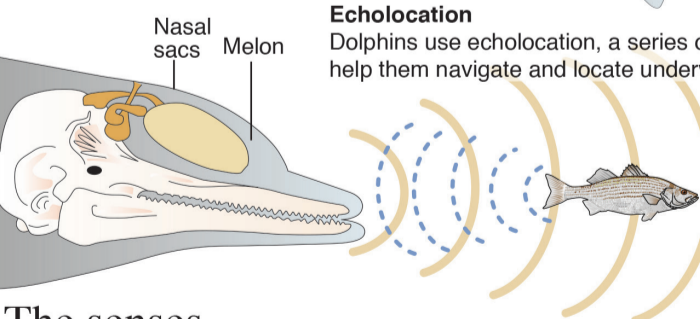
Blowhole

A dolphin breathes through a nostril on top of its head, called a blowhole. When underwater, the dolphin closes the blowhole. Dolphins surface once or twice a minute to breathe air.



Teeth

Most kinds of dolphins have many teeth. Some species can have more than 200. Dolphins do not chew their food; they use their teeth only to grasp their prey, which are chiefly fish and squid.



Echolocation

Dolphins use echolocation, a series of clicking sounds, to help them navigate and locate underwater objects.

The clicks are sent out through the melon, a special organ on top of the head. When the sound hits an object, it produces an echo that reflects off the object. By listening to the echoes, the dolphin can identify the location of an object.

The senses

In addition to having a keen sense of touch, most dolphins have excellent eyesight. Strong eye muscles allow them to change their eyes' lens shape, which helps them see in cloudy water.

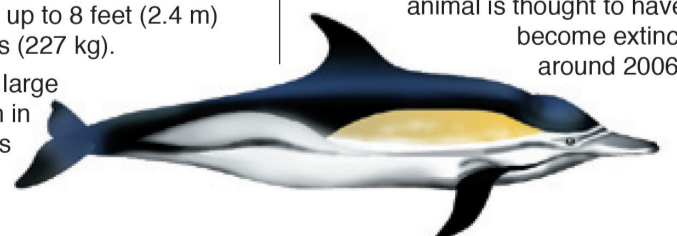
Dolphins also have very good hearing and are able to hear a wide range of low- and high-pitched sounds, including many that are beyond human hearing.

Dolphins have little or no sense of smell.

Common dolphin

Common dolphins are easily identified by the distinct gray and yellowish stripes on their sides. These animals grow up to 8 feet (2.4 m) long and weigh 500 pounds (227 kg).

Common dolphins swim in large schools and are often seen in the open ocean, sometimes following ships.



SOURCES: World Book Encyclopedia, World Book Inc.; <https://dolphins.org>; <http://www.defenders.org>; <http://www.dolphins-world.com>; <http://www.oceanicresearch.org>; <http://dolphins.jump-gate.com>