



Americans (re)discover Cuba...





- MOVIES: LOVE & MERCY
- BOOKS: RADIANT ANGEL BY NELSON DEMILLE
- MUSIC: BREATHLESS BY TERENCE BLANCHARD
- WINE: THE ENGLISH GARDEN
- FOOD: A THRILL TO REMEMBER

### **DRIVE IN**

Lindsey Bahr, AP Film Writer

# DANO, CUSACK HIT THE RIGHT NOTES IN 'LOVE & MERCY'

Brian Wilson's life is too big for a movie. The story of the brilliant and troubled co-founder of The Beach Boys barely lends itself to a coherent linear narrative, let alone a single film. Thankfully "Love & Mercy" doesn't attempt to cover it all, or even most of it.

Instead, director Bill Pohlad's film focuses in on two moments in Wilson's life: One of creation and destruction, as Wilson conceives of the group's transformative "Pet Sounds" album, and one of rebirth two decades later.

Even these stories are a bit ambitious for a two hour film, but Pohlad's carefully woven vignettes manage to hit the necessary notes and explode expectations of what a biopic can and should be. It's a feat that will likely satisfy those

who know Wilson's story all too well, while also whetting the appetite (and dropping the jaws) of those who don't.

In telling the two stories, Pohlad made the bold artistic choice to cast two different actors to portray Wilson: Paul Dano and John Cusack. While Dano and Cusack could hardly pass for distant cousins, let alone the same man a few decades and a lot of drugs later, it's a technique that helps to further separate "Love & Mercy" from any allegiance to a just-the-facts narrative.

The 1960s story meets up with Wilson and The Beach Boys after their early successes at the moment he decides to forgo their Japan tour to stay home and write. Many of the most invigorating scenes in the film take place in the recording studio as Wilson

pushes the famed session musicians The Wrecking Crew past their musical comfort zones and into something bold and new. What emerges are the tracks for "Pet Sounds."

Now so laced in our collective consciousness, it's fascinating to watch Wilson bicker with Mike Love (Jake Abel) and his father (Bill Camp) over whether or not he's gone too far astray from the peppy "surfer sounds" of their early work.

"Surfers don't even like our music," says Wilson defensively at one point.

Dennis Wilson (Kenny Wormald), the only actual surfer in the group, chimes in between puffs with a perfectly timed "they don't."

And then Wilson does LSD for the first time and things take a turn as his auditory hallucinations begin to mani-



Paul Dano as Brian Wilson, in a scene from the film, "Love & Mercy"

fest and his already fraught working relationship with Love sours.

The 1980s find a very altered Wilson, broken by drugs, mental illness and despair following the bizarre death of his brother

Dennis. Pohlad focuses the story on the beginnings of his relationship with his now-wife, Melinda Ledbetter (Elizabeth Banks). They meet cute inside a showroom Cadillac, before Melinda even realizes who he is and what he's become. The audience slowly discovers the peculiarities of Wilson's relationship with the controversial, 24-hour therapist Dr. Eugene Landy (Paul Giamatti) as Melinda does.

Bedecked in shoulder pads, cinched-waist dresses and pumps, Banks delivers an outstanding performance as the beautiful Cadillac saleswoman who finds herself in the unenviable position of being the only person driven enough to try to wrest Wilson from Landry's hold. Subtle but powerful, Banks conveys Melinda's perception of the complicated situation with just a glance — even as Giamatti's Landy goes full pit

bull on her. "Love & Mercy" proves that she is capable of more than comedy, and hopefully a wider range of roles will follow.

For his part, Cusack might not wholly disappear into the role, but it is a profound and occasionally heartbreaking portrayal of a man at his most disconnected. It's also Cusack's best work in ages.

Dano, meanwhile, is utterly perfect as the tortured but still-hopeful creative genius on the brink of psychosis.

"Love & Mercy" might not go as deep, or as dark, as it could, but it's a commanding and artful film, that's full of excellent and worthy performances whether you're a student of Brian Wilson or just a curious tourist.

"Love and Mercy," a Roadside Attractions release, is rated PG-13 for "thematic elements, drug content and language." Running time: 120 minutes.



Brett Davern, from left, as Carl Wilson, Jake Abel, as Mike Love, Paul Dano as Brian Wilson and Erin Darke as Marilyn Wilson



John Cusack, left, as Brian Wilson (older) and Elizabeth Banks as

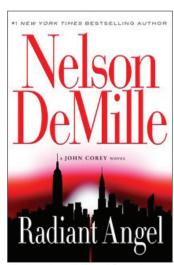
#### **BOOK IT**

# JOHN COREY RETURNS IN DEMILLE'S 'RADIANT ANGEL'

In Nelson DeMille's latest John Corey thriller, "Radiant Angel," Corey has left the FBI and the Anti-Terrorist Task Force. He now works for the Diplomatic Surveillance Group in New York City. His quiet job involves following Russian diplomats who work at the United Nations.

Vasily Petrov, one of the Russians being tracked, disappears, and Corey knows Petrov is up to something. While he and his team try to find the missing diplomat, Corey learns about a possible nuclear threat that Petrov might be implementing. Can Petrov be found and the plot stopped? Or is it nothing more than someone wanting some private time away from scrutiny? DeMille writes compelling thrillers, and John Corey is a great protagonist. His skill set and cocky attitude make him an all-around nice guy that any reader would want to meet.

The novel gets extremely violent and gory in parts and is borderline excessive. DeMille uses the graphic nature



"Radiant Angel" (Grand Central Publishing), by Nelson DeMille

of various deaths to showcase Corey as something more than a simple cop with a sarcastic streak.

Jeff Ayers, AP

#### **tTUNES**

# TRUMPETER BLANCHARD MAKES POWERFUL STATEMENT ON NEW ALBUM

Grammy-winning jazz trumpeter and composer Terence Blanchard makes a powerful political and musical statement with his new E-Collective quintet on "Breathless," his first plunge as a bandleader into groove-based electric fusion music drawing on funk, R&B and the blues. The title track, inspired by the last words ("I can't breathe") of Eric Garner, who died in a New York police officer's chokehold, is a moving father-and-son dialogue featuring Blanchard's muted crying trumpet and son JRei Oliver's spoken-word reflection on the effects of racism.

and son JRei Oliver's spoken-word reflection on the effects of racism. Blanchard opens the album with a funked-up version of the still relevant civil rights and Vietnam war protest song "Compared to What," a 1969 hit recording for Les McCann. Blanchard's fiery trumpet solos drive soulful vocals by Maroon 5's PJ Morton. On "Talk to Me," a funky groove underscores activist Cornel West's commentary on Martin Luther King



Terence Blanchard, "Breathless" (Blue Note)

Jr.'s prediction that America would remain haunted by racism, militarism and wealth inequality.

Blanchard puts aside his social engagement on other tracks, including the meditative, dream-like "Samadhi" with Oliver reciting a soft-spoken poem about finding inner peace, and the hard-driving "Cosmic Warrior" with some powerful

rock riffing.

Morton transforms the Hank Williams country song, "I Ain't Got Nothin' But Time," into a seductive R&B song. The album closes with Blanchard playing a passionate, smooth trumpet solo on a cover of Coldplay's nocturnal ballad, "Midnight."

Blanchard has put together a strong lineup in the E-Collective matching emerging new talents, keyboardist Fabian Almazan and guitarist Charles Altura, with the veteran rhythm section of drummer Oscar Seaton and bassist Donald Ramsey.

Jazz purists may frown at Blanchard's departure from mainstream acoustic jazz, but this is not watereddown smooth jazz. Rather, "Breathless" draws inspiration from the exciting '70s brand of fusion music with bands led by top jazz composers and improvisers such as Herbie Hancock, Chick Corea and Wayne Shorter.

Charles J. Gans, AP

#### 05.06.2015 fri Extra

# Thawing of US-Cuba relations inspires Havana tourism dreams

ourism dreams are growing in Cuba.

⚠ The thawing of U.S.-Cuba relations has inspired many Cubans to think big. Visits by Americans were up 36 percent between January and early May compared to the same period a year ago, and up 14 percent among all international arrivals. That surge is likely to continue as interest in the destination grows and it gets easier for Americans to travel there.

Here's a look at three ambitious Cubans, part of a small class of entrepreneurs, often highly educated and well-connected, who see increased tourism as the key to their dreams.

'WE ARE VERY HOPEFUL'. Mario Otero, 25, is a waiter at San Cristobal, one of Havana's best privately owned restaurants. Whipping out his phone, he shows pictures of himself with some of the restaurant's famous guests: Here he is with Beyonce and Jay Z, and in this one with Democratic Rep. Nancy Pelosi, the former speaker of the House.

Otero is renovating a house he hopes to rent to tourists, and he also works as a private guide, with a goal of someday opening his own tourism agency. He has friends with vintage 1950s cars who serve as chauffeurs. Otero speaks excellent English, as well as French, and his ambitious nature, outgoing personality and clever insights into both Cuban and American culture make tourism a natural fit for him. Showing a visitor around Ernest Hemingway's Havana estate at Finca Vigia amid crowds of tourists, he observes, "Hemingway is like King Midas. Everything he touched here turned to gold."

Recalling time he spent working odd jobs during a vacation from school spent in Tampa, Florida, he said, "I gained 10 pounds" eating American food. He's eager to learn new English terms he hears: What is a millennial? What is a hipster?

"American tourists are the most loved here," he says, and not just because they're good tippers, but because "they want to have fun." He adds: "I really enjoy showing the most beau-



Tourists enjoy cigars, mojitos and live music at the Bodeguita del Medio Bar, frequented by the late American novelist Ernest Hemingway in Old Havana, Cuba

tiful places of my country."

Switching gears, he recalls losing his mother at a young age, being encouraged by an uncle to continue his education, and getting his tourism degree from the University of Havana

"Tourism has been my life," he says.
"I truly think that I was born for this.
We are very hopeful."

#### A FOOD BLOGGER IN CUBA. In

a country where many people lack Internet access, Alain Gutierrez, 40, is making his mark online. He's a Cuban food blogger with a website called ATasteofCuba.org. He's passionate about promoting traditional Cuban cuisine, and his dreams could be fueled if the island's evolving restaurant scene makes it a destination for foodies.

Gutierrez takes photos, makes videos and writes about Cuban food - restaurants, chefs, recipes, culinary traditions. He contributes to a bimonthly magazine, OnCuba, that's available online and even in print in a few places in Florida. But he dreams of launching a digital magazine devoted to Cuban food that could potentially be supported by advertising from the culinary world. An American food and culture writer, Anne Katata, wants him to shoot photos for a book she's planning on "paladares," privately run Cuban restaurants. They'd also like to lead Cuban food tours. And some day, Gutierrez hopes to study food styling in America.

At a restaurant he likes, Cafe Ajiaco in Cojimar, near Havana, he points to dishes like fritters made from

meat, sweet potatoes and corn, and Monteria, shredded pork with vegetables

"I'm trying to contribute to the rescue of the roots of my food and my culture," he says. "I come from a really poor family. But my mom cooked really good."

#### INVESTING IN THE FUTURE.

Majel Reyes, 38, studied English language and literature at the University of Havana and worked as a government translator before carving a more ambitious path. With an MBA and experience in filmmaking, she now assists foreign film crews shooting commercials and movies in Cuba.

But she's got another project she hopes will pay off. Reyes, who lives in her brother's house, bought a small

apartment in Old Havana consisting of several tiny rooms, and transformed it into a stylish one-room studio with soothing colors and handmade stone tiles. She even had an electronic tank system set up to ensure continuous water supply despite the neighborhood's sometimes unreliable flow.

The renovation, she said, cost three times the original estimate and took seven months, instead of the 45 days the contractor promised. But she's thrilled with the result. She's renting it to visitors on Airbnb and other sites, and so far, she's gotten rave reviews

"I used seven years of savings," she said. "It will take me a few years to see the investment back but it's worth it. It will be a steady income in the future." AP



This screenshot of ATasteofCuba.org shows the website of Alain Gutierrez, a Cuban food blogger who is passionate about preserving and promoting traditional Cuban cuisine



Majel Reyes in the apartment she renovated to rent to visitors via Airbnb and other sites, in Havana



A group of American tourists on a guided tour listen to a information on the Cathedral, in Old Havana

## PÁTIO DO SAL salt

#### **WORLD OF BACCHUS**

Jacky I.F. Cheong



#### GUSBOURNE ESTATE BLANC DE BLANCS 2009

A single-varietal Chardonnay made as per méthode Anglaise with secondary fermentation in bottle. Light citrine with pastel golden reflex, the invigorating nose offers lime, Tianjin pear, sultana, tarte tatin and seashell. Braced by joyous acidity and medium-fine mousse, the energetic palate delivers bergamot, baked apple, greengage, hazelnut and lees. Medium-bodied at 12%, the refreshing entry carries onto a fleshy midpalate, leading to a persistent finish.

#### GUSBOURNE ESTATE BRUT Reserve 2008

A classic blend of Chardonnay, Pinot Noir and Pinot Meunier made as per méthode Anglaise with secondary fermentation in bottle. Bright citrine with shimmering golden reflex, the uplifting nose offers lime peel, pomelo, guava, oatmeal and pear blossom. Supported by generous acidity and medium-fine mousse, the vibrant palate delivers calamansi, green apple, pear, soda biscuit and apple blossom. Mediumbodied at 12%, the fruity entry continues through an expressive mid-palate, leading to a clear finish.

#### The English Garden

Possibly the most northerly wine-producing area of Europe, England can trace its viticultural history back to 1st century AD, when modern-day England and Wales were conquered by the Romans and became the province of Britannia. The Romans brought along vines and planted them as far north as Lincoln (from Lindum Colonia). Since then, England has been producing wine, almost continuously, for 2,000 years, as evidenced by Wrothham Pinot - a unique clone of Pinot Noir discovered in Kent, purportedly introduced by the Romans.

The Romans needed wine as military rations and, subsequent to Christianisation of the British Isles, wine continued to be produced, mainly for the Eucharist. 20 years after the Norman conquest of England, in 1086, the Domesday Book recorded some 40 vineyards in England. By the time Henry VIII ascended to the throne in 1509, England was home to more than a hundred vineyards.

Due to its cool and humid climate, England has always faced challenges in producing wine of reliable quality and quantity. Badly hit by the phylloxera plague in 2nd half of the 19th century, English viticulture was further hit when Lord Palmerston, then Prime Minister, slashed tax on imported wines to support free trade. During both World Wars, vineyards were converted to grow crops to feed the population. Modern English viticulture began in the 1970s, initially as a gentlemanly pursuit, but later became viable commercial operations. Thanks to technological advances and not least global warming, vines can now be grown in various parts of southern England.

As per the Wine Standards Board, England has more than 450 vineyards, totaling 1,500ha under vine. Some 90% are planted with white varieties such as Auxerrois Blanc, Bacchus, Chardonnay, Huxelrebe, Kerner, Madeleine Angevine, Müller-Thurgau, Reichensteiner, Schönburger, Seyval Blanc and Silvaner, indeed the varieties best suited to cool climate; the remaining 10% being red varieties such as Cascade, Pinot Noir and Triomphe d'Alsace. Known as the garden of England, Kent is one of the main wine-producing areas of England. If grown on south-facing sites with limestone and chalk soil, Kent is entirely capable of producing fine sparkling wine, which has in recent years picked up many prizes in international competitions.

(Note: English wine and Welsh wine refer to wines produced in England and Wales respectively, whereas Scotland does not yet have any significant wine production, hence the lack of Scottish wine. British wine, meanwhile, refers to any drink produced in Britain by the fermentation of fruit juice or concentrate from anywhere in the world; British wine is more often than not a sweet wine similar to sherry.)

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 10.00 - 23.00 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



#### KAM LAI HEEN

11:30am - 24:00

Grand Lapa, Macau 956-1110 Avenida da Amizade, 2/F T: 8793 3821 11:00 - 15:00 / 18:00 - 22:00 (Close on Tuesday)

#### SHANGHAI MIN

Level 1, The Shops at The Boulevard Openina Hours 11:00 – 15:00; 18:00 - 22:30

#### **SHANGHAI**

#### CATALPA GARDEN

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

#### **FRENCH**

#### 實雅座 **AUX BEAUX ARTS**

#### AUX BEAUX ARTS

Tue - Fri: 18:00 - 24:00 Sat & Sun: 11.00 - 24.00 Closed every Monday Grande Praça, MGM MACAU

#### **GLOBAL**

#### HARD ROCK CAFE

Level 2, Hard Rock Hotel Opening Hours Monday to Sunday : 11:00 - 02:00 Sunday: 10:00 - 02:00

#### CAFÉ BELA VISTA

Grand Lapa, Macau 956-1110 Avenida da Amizade, 2/F T: 87933871 06:30 - 15:00 / 6:00 - 22:00 Fri - Sunday 06:30 - 22:00

#### Mezza9 Macau

Level 3, Grand Hyatt Macau Opening Hours Dinner: 5:30 – 11:00



#### VIDA RICA (RESTAURANT) 2/F, Avenida Dr Sun Yat Sen, NAPE

T: 8805 8918 Mon - Sunday 6:30 - 14:30 / 18:00 - 23:00



#### MORTON'S OF CHICAGO

The Venetian(r) Macao-Resort-Hotel Taipa, Macau T:853 8117 5000 mortons.com Open daily at 3pm Dining Room Monday - Saturday: 13:00 - 23:00 Sunday: 17:00 - 22:00

#### ABA BAR

#### **ABA B**AR

Tue-Sun: 17.00 - 24.00 Closed every Monday Grande Praça, MGM MACAU



#### MGM PASTRY BAR

10:00 - :00 T: 8802 2324 Main Hotel Lobby, MGM MACAU

Jusbourne



#### Rossio

Mon - Sun: 07:00 - 23:00 Grande Praça, MGM MACAU



#### SQUARE EIGHT

4 hours Level 1, MGM MACAU

#### **ITALIAN**

#### La Gondola

Mon - Sunday 11:00am - 11:00pm Praia de Cheoc Van, Coloane, next to swimming pool



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

#### **JAPANESE**

#### SHINJI BY KANESAKA

Level 1, Crown Towers Lunch 12:00 - 15:00 Dinner 18:00 - 23:00 Closed on Tuesday (Lunch and Dinner) Wednesday (Lunch)

#### **ASIAN PACIFIC**

#### **ASIA KITCHEN**

Level 2, SOHO at City of Dreams Opening Hours 11:00 – 23:00

#### GOLDEN PAVILION

Level 1, Casino at City of Dreams



#### GOLDEN PEACOCK

Casino Level1, Shop 1037, The Venetian Macao Monday - Sunday: 11:00 - 23:00

#### **PORTUGUESE**

#### CLUBE MILITAR

975 Avenida da Praia Grande 12:30 - 15:00 / 19:00 - 23:00

#### Fernando's

9 Praia de Hac Sa, Coloane 2888 2264 12:00 - 21:30

#### O SANTOS

20 Rua da Cunha, Taipa Village T: 2882 5594 Wednesday - Monday 12:00 - 15:00 / 18:30 - 22:00

#### **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 12:00 - 14:30 / 18:30 - 22:30 (Close on Mondays)

#### **BARS & PUBS**

#### 38 LOUNGE

Altrira Macau, Avenida de Kwong Tung, 38/F Taipa Sun-Thu: 13:00 – 02:00 Fri, Sat and Eve of public holidav:

#### R BAR

Level 1, Hard Rock Hotel Opening Hours Sun to Thu: 11:00 - 23:00 Fri & Sat:



#### Bellini Lounge Casino Level 1, Shop 1041,

The Venetian Macao CONTACT US: Tel: +853 8118 9940 Daily: 16:00 - 04:00



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



#### LION'S BAR

Thursday to Tuesday 19:00 – 17:00 (Close every Wednesday) Tel: 8802 2375 / 8802 2376

#### VIDA RICA BAR

2/F, Avenida Dr. Sun Yat Sen, NAPE T: 8805 8928 Monday to Thusday: 12:00 - 00:00 Friday: 12:00 – 01:00 Saturday: 14:00 – 01:00 Sunday: 14:00 - 00:00

#### Vasco

Grand Lapa, Macau 956-1110 Avenida da Amizade, 2/F T: 8793 3831 Monday to Thursday: 18:30 – 12:00 Friday to Saturday: 18:00 – 02:00

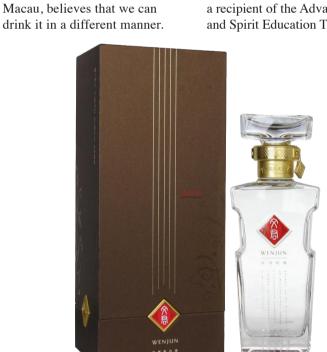
Sunday: 18:00 - 24:00

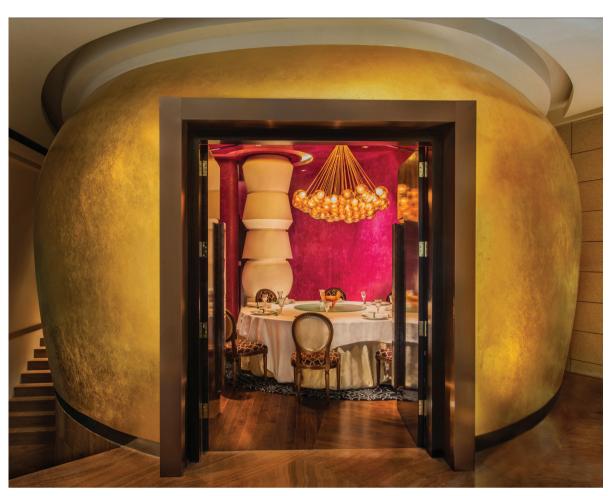
#### **FOOD**

#### A THRILL TO REMEMBER

hen one thinks of Chinese white wine, the image of numerous men speaking loudly, smoking and drinking without reservation in a private dining room at a Chinese restaurant comes vividly to mind. Usually, around the dining table, they swallow the white wine in a quick manner, and it goes deep down into the stomach. Then, it is not unusual to see these white wine drinkers drop onto the floor and be carried out of the restaurant like corpses, as they are so drunk that they are not able to make it home alone. Drinking white wine, which is very high in alcohol content, is a thrill to many individuals. Usually, the wine is not to be savored on the palate, but to be swallowed as fast as possible. After that, the aroma of the wine slowly starts to please the senses. In general, that is the traditional way that men and women drink white wine in China, but Adolphus Foo, Food and Beverage Manager at the City of Dreams Macau, believes that we can

"I think Chinese white wine can be drank slowly with refined Chinese cuisine. The aroma of it is actually very pleasant with spicy and salty food. One does not always have to get drunk and swallow it so quickly. It is a matter of personal preference, but I think the white wine can be appreciated in a small amount," he says. Founder and president of the Macau Sommelier Association, Adolphus is originally from Malaysia and has worked in the wine industry for over 22 years. Among the many accolades that he has garnered include champion of the Australian Wine Competition and a finalist of Sopexa Sommelier Grand Prix in Singapore. An experienced wine judge, he has judged at the Hong Kong International Wine and Spirit Competition, Flavors Magazine in Malaysia as well as New Asia Cuisine and Wine Scene in Singapore. A Certified Sommelier from the Master Court Sommelier (UK), Certified Specialist of Wine from the Society of Wine Educators (USA) and a recipient of the Advance Wine and Spirit Education Trust with





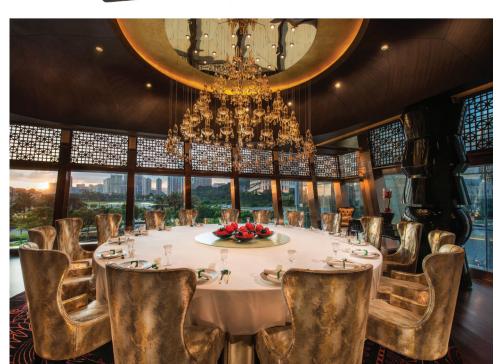
Distinction, he is also an accredited lecturer for L'Ecole du Vin de Bordeaux (CIVB).

Together with City Of Dreams Executive Chinese Chef Tam Kwok Fung, Adolphus creates a menu that celebrates the wonder of Chinese white wine and the nuances that it can bring with delicate dishes. "Today we are trying two types of white wine, Kweichow Moutai liquor (Feitian) and Wenjun. You'd be surprised to discover a new way to drink the white wine, which is more approachable for individuals who cannot handle a lot of alcohol," he explains.

For the Wenjun, Adolphus recommends to pair it with the poached US prime beef with chili and spices. The secret to enjoying the aromatic characteristics of the Wenjun, according to Adolphus, is to first to bite on a Sichuan peppercorn, then sip the white wine. "This is incredible. The perfume of the Sichuan peppercorn is



enhanced exponentially with the Wenjun. The warmth and softness of the white liquid on the palate turns into a clean and pure aftertaste, with a bit of sweetness that lingers on the tip of the tongue. After that, "it is as if I have been perfumed with the fragrance of the wine infused into every drop of liquid in my body," I say. When it comes to the Kweichow Moutai liquor (Feitian), the braised little yellow croaker in soy sauce is suggested to go with the wine. Rich in sauce, the fish has a tender texture. As I drink a little bit of the Moutai, the sweetness of the croaker is enhanced, and the sauce becomes even more full of flavor. The Moutai is magnifying every little detail. Thanks to Adolphus, I have now discovered a new alternative to swallowing the white wine like there is no tomorrow. We should really all slow down and take time out to appreciate the wine from now on.





# APÁTIO DO SOL sun

#### WHAT'S ON





TODAY (JUN 5) CHICK COREA & HERBIE HANCOCK

Titans Herbie Hancock and Chick Corea will be delighting Macau audiences this June in a unique night of pure skill and keyboard improvisation. Among the architects of the jazz, rock and funk fusion in the '70s, Hancock and Corea turned into legends following their classic live albums and ground-breaking tours. With this rare reunion concert, Macau music lovers will have an historic opportunity to celebrate the dazzling paths of two ingenious musicians that have been justly described as jazz royalty.

TIME: 8pm

VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE

ADMISSION: MOP180, MOP280, MOP380, MOP580

ORGANIZER: Macau Cultural Centre

ENQUIRIES: (853) 2870 0699 http://www.ccm.gov.mo
TICKETS: (853) 2855 5555 http://www.macauticket.com



Moz-art

In this concert, the Macao Ochestra's Music Director Lü Jia cooperates with Giampiero Sobrino, an Italian clarinet expert, in the only clarinet concerto composed by Mozart. With wonderful melodies, this piece is an absolute masterpiece that shows Mozart's extraordinary passion for the clarinet. Symphony No. 36, known as the Linz Symphony, was created whilst the composer visited the Austrian city. Savour the distinguished charm of Mozart's music in this musical evening.

TIME: 8pm

VENUE: Dom Pedro V Theatre

ADMISSION: MOP80, MOP120, MOP180 ENQUIRIES: (853) 2853 0782 ORGANIZER: Macau Orchestra http://www.icm.gov.mo/om



TOMORROW (JUN 6)
19th and 20th Century Portrait Oil
Paintings – MAM Collection

Portraiture, in general, refers to an interpretation and record of oneself or specific individual image created by a human being, which employs three dimensions or two dimensions, such as sculpture. painting, image production, etc., and takes the form of a head, bust, half-length, full-length, etc. So far the earliest portraiture can be dated back to the painted Egyptian stone statues of c. 200 BC. 19th and 20th Century Portrait Oil Paintings -MAM Collection showcases 26 portrait paintings - mainly realistic, with a small number featuring impressionism, expressionism and modern art - from these centuries assembled by the Macau Museum of Art. Of these portraits, eight were produced by the 19th century painter Lam Qua and his studio, while 18 were painted by fourteen foreign and Chinese artists.

TIME: 10am-7pm

(Closed on Mondays, no admission after 6:30 pm)

UNTIL: December 31, 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



SUNDAY (JUN 7) WILD DREAMS OF TAMED PETS, EXHIBITION BY

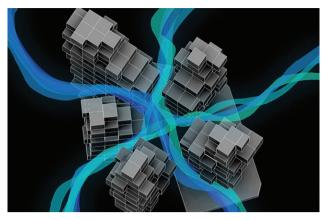
Ana Jacinto Nunes was born in Lisbon, Portugal in 1973. She is engaged in different types of art, developing a special interest in ink and calligraphy during her visit to Macau in 1996, adopting the technique in tile art.

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

3pm-8pm (Mondays)
UNTIL: June 27, 2015
VENUE: Albergue SCM / No. 8,
Calcada da Igreja de S. Lazaro

Ana Jacinto Nunes

ADMISSION: Free ENQUIRIES: (853) 2852 2550 / 2852 3205 FACEBOOK HOMEPAGE: creativealbergue.scm



MONDAY (JUN 8)
UNIVERSITY OF SAINT JOSEPH ARCHITECTURE
STUDENT GRADUATE EXHIBITION 2015
'New Synergies'

This annual exhibition showcases the graduation projects produced by architecture students from the University of Saint Joseph. Future visions for architectural and urban design in Macau, the projects were all conceived in response to the imminent completion of the Hong Kong-Zhuhai-Macau Bridge and its anticipated effects on the entire Pearl River Delta Region. Collectively, the work on display is an exciting demonstration of the talent and commitment of the next generation of Macau architects.

TIME: 2pm-7pm (Closed on Sundays and public holidays)

UNTIL: June 20, 2015 ADMISSION: Free

VENUE: Creative Macau, G/F Macau Cultural Centre

Building, Xian Xing Hai Avenue ENQUIRIES: (853) 2875 3282 ORGANIZERS: Creative Macau, University of Saint Joseph http://www.creativemacau.org.mo



TUESDAY (JUN 9)
Macau Annual Visual Arts Exhibition
2015 – Chinese Painting and Calligraphy
Category

The Macau Annual Arts Exhibition, organized by the Cultural Affairs Bureau to promote local visual arts and encourage homegrown talent, has been counting on the participation and active support of many local artists for several years. In 2013, the exhibition was divided into the "Chinese Painting and Calligraphy" and "Western Media" categories and has since then been calling for applications in each category, in alternate years, giving artists from different fields more opportunities to show their talent and encouraging them to submit works rich in local characteristics and explore even more possibilities in the realm of artistic creativity. The 2015 Macau Annual Arts Exhibition is dedicated to Chinese Painting and Calligraphy, including seal carving and experimental ink wash. The exhibition features 74 rigorously selected artworks by local artists which reflect the current status of Chinese painting and calligraphy in Macau.

TIME: 10am-8pm UNTIL: August 2, 2015

VENUE: Nam Van Old Court Building/ Av. Da Praia

Grande, Macau ADMISSION: Free

ENQUIRIES: (853) 28366866 ORGANIZER: Cultural Affairs Bureau http://www.icm.gov.mo/fam



## WEDNESDAY (JUN 10) CAMERA, ACTION!

- PIER 16 MACAU 3D WORLD

'Macau's first 3D Museum and the world's first museum with 4D paintings has arrived!' Experience a brand new sensory experience via lighting effects, analogue sound and props while 'directing' your own photos in this 3D universe. Over 150 photography points in six theme zones offer visitors the opportunity to pose for spectacular photos with multiple exhibits and 3D paintings. Express your creativity by becoming part of the art pieces that take your fancy and change the formation of the paintings through your personal participation!

TIME: 10am-8pm daily (No admission after 7pm) VENUE: Ponte 16 Resort, Macau, 2/F & 3/F, Rua das Lorchas e Rua do Visconde Paço de Arcos, entre

Pontes 12A a 20, Macau ADMISSION: MOP188 (Adult); MOP120 (for children between 3-11 or seniors over 65)

ENQUIRIES: (853) 2895 1011

ORGANIZER: Pier 16 Macau 3D World http://www.pier16macau3dw.com



## THURSDAY (JUN 11) CUBA TOUCH

- Insight into Daily Lives in Cuba

The exhibition showcases a variety of photographs, oil paintings, sketches, collages and 'fotomo' prints which provide an insight into the daily lives of Cuba's habitants: simplicity, a down-to-earth character, brightness, and tranquility that has charmed all visitors.

Hot air from the sun, colorful buildings, Latin clothing in vivid colors, a cheerful mother holding a baby on her lap, lovely children playing on the streets, musicians performing leisurely at taverns and corners, portraits of Jose Marti and Fidel Castro, charming Che Guevara, aromatic Cuban coffee, cigar, rum, esthetic salsa dance, Mojitos, nostalgic motors.

TIME: 10am-6:30pm UNTIL: July 20, 2015

VENUE: Dare to Dream Gallery, Calcada Da Barra

No. 16 R/C LJ A, Edif. San Chak, Macau

ADMISSION: Free

ENQUIRIES: (853) 2896 2820 ORGANIZER: Dare to Dream





is the state's official sport fish.

soon find itself on the endangered species list.