

- MOVIES: SOUTHPAW
- BOOKS: THE REDEEMERS BY ACE ATKINS
- MUSIC: ANGELS AND ALCOHOL BY ALAN JACKSON
- WINE: THE SUMMERY ZEST
- FOOD: URBAN PHENOMENON

High on Trash

THE NEXT BIOFUEL

The number of global fliers is expected to more than double in the next two decades. In order to carry all those extra passengers, airlines are turning to a technology very few can make work on a large scale: converting trash into fuel. They have no other choice. **X3**

DRIVE IN

Jake Coyle, AP Film Writer

A PUGILIST PARABLE OF TRANSFORMATION IN 'SOUTHPAW'

If you've ever wondered what might have happened to Job if he had a strong left hook, "Southpaw" may be the film for you. The rapid descent of light heavyweight champ Billy Hope (Jake Gyllenhaal) in Antoine Fuqua's boxing drama is of biblical proportions. Not weeks after Hope — rich, happy, successful — has defended his belt and unblemished record, a fatal altercation strips him of his family, his mansion and his career. This being a boxing film, redemption is as much a certainty as a training montage. But Fuqua, an avid boxer himself, has pushed the pugilist parable even further. "Southpaw" is downright Old Testament. As a tale of transformation,

"Southpaw" functions two ways. There's the story of Billy Hope striving to build his life back. And then there's the tale of the actor who plays him. The latter packs the bigger punch. Our first real view of Gyllenhaal is of him streaming toward the camera, emerging from a hazy blur a snarling, bloody spit of rage, rampaging across the ring. The shot, in a way, is fitting. Gyllenhaal, as one of the most exciting leading men in Hollywood, is coming into focus, even as he's eluding the frame. His maturation as an intense, all-in shape-shifter has become especially clear of late in films like "Nightcrawler" and "Prisoners." "Southpaw" is him romping in his new weight class.

Much has already been made of Gyllenhaal's bulking up for "Southpaw," and it's indeed impressive. But beyond the startling sight of the actor we once knew as Donnie Darko covered in muscles and tattoos, Gyllenhaal's performance is most dynamic in his tender, mumbled moments with his wife, Maureen (Rachel McAdams) or daughter Leila (Oona Laurence). Outside of the ring, his Billy Hope sounds like a guy who's been knocked around. Fuqua plunges immediately into Hope's title defense against a brash rival Miguel Escobar (Miguel Gomez). The director ("Training Day," "The Equalizer") prefers a visceral directness (he has made a comeback movie about a boxer named Hope, after



Jake Gyllenhaal as Billy Hope, in the film, "Southpaw"

all) and he's favored a far more straightforward, accurate view inside the ring than, say, the impressionistic poetry of Scorsese's "Raging Bull." Instead, Fuqua and cinematographer Mauro Fiore have shot their fight scenes like broadcast television, copying its camera angles and piping in the commentary of announcers Jim Lampley and Roy Jones Jr. For better or worse, the fight scenes of "Southpaw" almost feel more like a pay-per-view stream than a movie. Realism, though, is soon swapped for melodrama thicker than a heavy bag. As Hope and his wife exit a gala fundraiser, Escobar taunts him. Unable to resist, Hope reacts and a melee ensues that leaves Maureen dead from a stray bullet. It's a wrenching, chaotic scene (McAdams

is on a good, grittier run of late) that's followed by more tragedy. As Hope spirals, his daughter is taken away from him and the money suddenly dries up. His promoter-manager (Curtis "50 Cent" Jackson) is little help as Hope wallows, adding the inevitable suffix of his second act: "less." Once rock bottom is sufficiently reached for maximum eventual payoff, Hope begins righting himself in that fountain of redemption: the rundown boxing gym. Who cannot be healed by its sweaty waters? He turns to an unglamorous trainer named Tick Willis (the reliably excellent Forest Whitaker), who spouts all the wisdom of boxing and life that a corner man should. He teaches Billy precision and self-defense, turning

him into a fighter in control of his emotions. If the footwork of "Southpaw," written by Kurt Sutter ("Sons of Anarchy"), is never light as a feather, its heart is seldom in doubt. The solid acting, led by Gyllenhaal and Whitaker, liven up the clichés, and Fuqua's deep affection for the sport gives the movie a brisk, entertaining earnestness. In bloody close-ups and bruising sounds, Fuqua captures the blinding brutality inside the ring. But his faith is never in question: This is a parable that believes strongest in boxing, itself.

"Southpaw," a Weinstein Co. release, is rated R by the Motion Picture Association of America for "language throughout and some violence." Running time: 119 minutes. ★★★★★

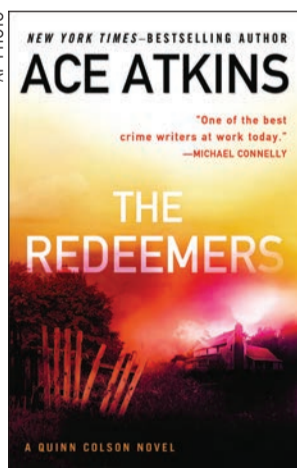


Rachel McAdams, left, as Maureen Hope and Jake Gyllenhaal

BOOK IT

'THE REDEEMERS' SHOWCASES AUTHOR'S STORYTELLING ABILITIES

The sense of justice and righteousness that Sheriff Quinn Colson has brought to his tenure in Mississippi's Tibbehah County is drawing to a close in Ace Atkins' gripping new novel, "The Redeemers." But the fifth installment in this series is more than a look at Quinn's last days as sheriff, having lost the election to a nice, but incompetent man who was the town criminal's candidate of choice. "The Redeemers" also explores Quinn's unwavering moral code, his sense of the law, even his own failings and fragility. A strong work ethic also weaves through the novel as Quinn believes in a job well done, even in his twilight days as sheriff. As Quinn packs up his office, he also is focused on family issues. His sister, Caddy, is back on drugs, still reeling from the murder of her fiancé, and their father, Jason, who left decades ago, has returned.



"The Redeemers" (Putnam), by Ace Atkins

Without Quinn, crime will be more rampant in Tibbehah County and the town of Jericho. Local businessman Mickey Walls has assembled a few inept criminals to open the safe of his ex-father-in-law, Larry Cobb. While attempts to break into the safe border on the absurd, Atkins doesn't stoop to cheap laughs as he

maintains the serious story lines in "The Redeemers." Atkins shows how lawlessness that simmers just below the surface can erupt when people without a conscience can move unfettered by the law. Atkins' Quinn series has been twice nominated for an Edgar Award, and "The Redeemers" continues those high standards. Atkins delves deeply into each character's motives, making each a believable person. Jericho tries to rise above corruption, but crime keeps the town at its lowest level. A thrilling chase through the woods shows the beauty and ferocity of nature while bringing back Quinn and Caddy's memories of a childhood trauma. Atkins, who also is continuing the late Robert B. Parker's Spenser series, showcases his storytelling versatility with "The Redeemers."

Oline H. Cogdill, AP

TTUNES

ALAN JACKSON DELIVERS ON 'ANGELS AND ALCOHOL'

Alan Jackson once again proves capable of finding fresh wrinkles in his comfortable, familiar style. His new album, "Angels and Alcohol," delivers good-time honky-tonk, emotional country ballads and gentle, philosophical tunes about the enduring strengths and occasional difficulties of life. From the spiritual truths of "You Can Always Come Home" to the escapist fun of "Mexico, Tequila and Me" to the hard-won insights of the title cut, Jackson serves up another set of songs that extend his remarkably consistent body of work. Jackson wrote seven of the 10 new songs by himself. As usual, he selects outside material carefully; one of the best is Adam and Shannon Wright's "The One You're Waiting On," a steel-drenched, melancholy song about a woman left to fend off others while waiting for a date that is either late or not showing up. As Jackson, 56, evolves into standard-bearer status, he moves into the latter stages of his career with the steady artistry of his heroes Merle Haggard and George Strait — that is, he continues to create new work that suggests he's just as in touch with his muse today as anytime in the past.



Alan Jackson, "Angels and Alcohol" (ACR/EMI Nashville)

Michael McCall, AP

NEWS OF THE WORLD

Jonathan Fahey & Scott Mayerowitz, AP

Why airlines keep pushing biofuels: They have no choice

As people in countries such as China, India and Indonesia get wealthier they are increasingly turning to air travel for vacation or business, creating an enormous financial opportunity for the airlines. The number of passengers worldwide could more than double, to 7.3 billion a year, in the next two decades, according to the International Air Transport Association. But many in the industry believe that without a replacement for jet fuel, that growth could be threatened by forthcoming rules that limit global aircraft emissions. "It's about retaining, as an industry, our license to grow," says Julie Felgar, managing director for environmental strategy at plane maker Boeing, which is coordinating sustainable biofuel research programs in the U.S., Australia, China, Brazil, Japan and the United Arab Emirates.

Cars, trucks and trains can run on electricity, natural gas, or perhaps even hydrogen someday to meet emissions rules. But lifting a few hundred people, suitcases and cargo 35,000 feet into the sky and carrying them across a continent requires so much energy that only liquid fuels can do the trick. Fuel from corn, which is easy to make and supplies nearly 10 percent of U.S. auto fuel, doesn't provide enough environmental benefit to help airlines meet emissions rules.

"Unlike the ground transport sector, they don't have a lot of alternatives," says Debbie Hammel, a bioenergy policy expert at the Natural Resources Defense Council. That leaves so-called advanced biofuels made from agricultural waste, trash, or specialty crops that humans don't eat. United Airlines last month announced a USD30 million stake in Fulcrum Bioenergy, the biggest investment yet by a U.S. airline in alternative fuels. Fulcrum hopes to build facilities that turn household trash into diesel and jet fuel.

FedEx, which burns 1.1 billion gallons of jet fuel a year, promised this week to buy 3 million

AP PHOTO



Monte Hawkins prepares to remove the fuel line attached to a Continental Airlines jet for the first biofuel-powered demonstration flight of a U.S. commercial airliner, at Bush Intercontinental Airport in Houston

gallons per year of fuel that a company called Red Rock Biofuels hopes to make out of wood waste in Oregon. Southwest Airlines had already agreed to also buy some of Red Rock's planned

Unlike the ground transport sector, [airlines] don't have a lot of alternatives

DEBBIE HAMMEL
NATURAL RESOURCES DEFENSE
COUNCIL (US)

output.

These efforts are tiny next to airlines' enormous fuel consumption. U.S. airlines burn through 45 million gallons every day. But airlines have little choice but to push biofuels because the industry is already in danger of missing its own emissions goals, and that's before any regulations now being considered by the U.S. Environmental Protection Agency and international agencies. The industry's international trade group has pledged to stop increasing emissions by 2020 even as the number of flights balloons. By 2050, it wants carbon dioxide emissions to be half of what they were in 2005.

Like airlines, the U.S. military is also supporting development of these fuels for strategic and

financial reasons. For biofuels makers, it is a potentially enormous customer: The military is the biggest single energy consumer in the country.

Making biofuels at large, commercial scale is difficult and dozens of companies have gone belly up trying. The logistics of securing a steady, cheap supply of whatever the fuel is to be made from can take years. Financing a plant is expensive because lenders know the risks and demand generous terms. A sharp drop in the price of crude oil has made competing with traditional fuels on price more difficult.

The airlines are now seeing some of these difficulties up close. A United program to power regular flights between Los Angeles and San Francisco with fuels made

from agricultural waste was delayed when the fuel producer, AltAir, had trouble retrofitting the existing refinery. The companies now say the flights should begin in August. Red Rock's planned deliveries to Southwest have also been pushed back, to 2017 from 2016, and construction of the plant has not yet started.

But many in the industry say they are not surprised, or daunted, by the time and effort it will take to bring large amounts of biofuels, at competitive prices, to market. "We really are trying to create a brand new fuel industry," says Boeing's Felgar. "We've always known this is a long term play, and our industry is long term."

And if any industry is going to crack fuel from waste on a big scale, the airline industry might be the best bet.

Instead of having to build the infrastructure to distribute and sell these fuels at hundreds of thousands of gas stations, jet fuel only has to be delivered to a small number of major airports. For example, nearly half of United's passengers fly through its five hubs in Houston, Chicago, Newark, San Francisco and Denver.

Still, after the many disappointments that have plagued biofuel development, few want to promise an imminent biofuel revolution. "I'm not Pollyannaish about this," says Felgar. "I'm not optimistic, I'm not pessimistic, but I'm determined."

AP PHOTO



Delta Air Lines passengers board their flight at Hartsfield-Jackson Atlanta International Airport in Atlanta



Passengers check-in their luggage at the Delta counter at Hartsfield-Jackson Atlanta International Airport

WORLD OF BACCHUS

Jacky I.F. Cheong



PROVAM CÔTO DE MAMOELAS ALVARINHO ESPUMANTE 2010

Translucent citrine with shimmering golden reflex, the nose is lifted and floral, effusing calamansi, green apple, Tianjin pear, lime blossom and seashell. Supported by invigorating acidity, delicate minerality and fine mousse, the palate is composed and elegant, furnishing lime peel, greengage, guava, fine lees and rock salt. Medium-bodied at 13%, the fragrant entry evolves into a fleshy mid-palate, leading to a refined finish.



PROVAM CASTAS DE MONÇÃO ESPUMANTE RESERVA 2010

Luminous citrine with radiant golden reflex, the nose is uplifting and poised, emanating lime peel, pomelo, soda biscuit and sea salt. Maintained by piercing acidity, clear minerality and medium-fine mousse, the palate is pure and structured, providing lemon peel, grapefruit, starfruit and oyster shell. Medium-bodied at 13%, the lively persists through an exuberant mid-palate, leading to a cleansing finish.



PROVAM VARANDA DO CONDE ALVARINHO-TRAJADURA 2013

Light citrine with pale golden reflex, the nose is airy and refreshing, offering kumquat, sudachi and mangosteen for fruits, infused with spearmint, lime blossom and fragrant minerals. Braced by animated acidity, pure minerality and slight petillance, the palate is melodious and vivacious, supplying lime, calamansi and rambutan for fruits, complemented by lemongrass, lemon blossom and wet stone. Medium bodied at 12%, the invigorating entry carries onto an expressive mid-palate, leading to a jovial finish.



PROVAM PORTAL DO FIDALGO ALVARINHO 2013

Bright citrine with pastel sunshine reflex, the nose is pristine and uplifting, presenting bergamot, calamansi and pineapple for fruits, imbued with verbena and wet stone. Buttressed by spirited acidity, articulate minerality and slight petillance, the palate is energetic and harmonious, delivering lime, green apple and guava for fruits, supplemented by fresh herbs and oyster shell. Medium-bodied at 12.5%, the brisk entry continues through a vibrant mid-palate, leading to a minerally finish.

The Summery Zest

Situated in the northwesternmost of Portugal braving the Atlantic Ocean, the Vinho Verde region is indeed green, and in various aspects – its landscape, Portugal's comfort food caldo verde and, of course, the adorable white wine that is perfect for summer with Asian cuisine. The largest wine region of Portugal by both area and production, Vinho Verde is divided into 9 subregions, alphabetically Amarante, Ave, Baião, Basto, Cávado, Lima, Monção e Melgaço, Paiva and Sousa. The regions were officially demarcated in 1908, just 2 years before the Kingdom of Portugal gave way to the short-lived first Republic. Viticulture in the region was mentioned by Seneca the Younger and Pliny the Elder in as early as 1st century AD and, in the Middle Ages, monasteries and monks were pivotal to winemaking in the region, as elsewhere in Europe. Although predominantly a white wine region, Vinho Verde does produce rosé and red wines. Most of its wines are intended to be consumed within 1 or 2 years of bottling, but the more ambitious and quality-driven producers are now pushing the boundaries with ageworthy gems. Vinho Verde wines, especially white wines, are often slightly petillant. Reigning supreme in the region, Alvarinho could well be the next international variety. Naturally high in acidity and with pronounced minerality comparable to mighty Riesling, Alvarinho from the Monção e Melgaço subregion is highly regarded. Alvarinho and the Vinho Verde in general have yet to gain international recognition, hence their extremely competitive prices, but this could change in the near future.

To discover the charm of Vinho Verde, contact Mr John Ng of Agência Superar; E: john@superar.com.mo; T: 2871 9978; F: 2871 7936; A: Rua dos Pescadores 76-84, Edifício Industrial Nam Fung Bloco II, Andar 4G.

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
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 - 24:00



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

SHANGHAI MIN
Level 1, The Shops at The Boulevard
Opening Hours
11:00 - 15:00; 18:00 - 22:30

SHANGHAI

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

FRENCH

**寶雅座
AUX BEAUX ARTS**

AUX BEAUX ARTS
Tue - Fri: 18:00 - 24:00
Sat & Sun: 11:00 - 24:00
Closed every Monday
T: 8802 2319
Grande Praça, MGM MACAU

GLOBAL

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

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

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



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



MORTON'S OF CHICAGO
The Venetian(r) Macao-Resort-Hotel
Taipa, Macau
T:853 8117 5000
mortons.com
• Bar
Open daily at 3pm
• Dining Room
Monday - Saturday: 13:00 - 23:00
Sunday: 17:00 - 22:00

ABA BAR

ABA BAR
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



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



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

ITALIAN

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



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

JAPANESE

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

ASIAN PACIFIC

ASIA KITCHEN
Level 2, SOHO at City of Dreams
Opening Hours
11:00 - 23:00

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



GOLDEN PEACOCK
Casino Level1, Shop 1037,
The Venetian Macao
TEL: +853 8118 9696
Monday - Sunday:
11:00 - 23:00

PORTUGUESE

CLUBE MILITAR
975 Avenida da Praia Grande
T: 2871 4000
12:30 - 15:00 / 19:00 - 23:00

FERNANDO'S
9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

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 holiday:
15:00 - 03:00

R BAR
Level 1, Hard Rock Hotel
Opening Hours
Sun to Thu:
11:00 - 23:00
Fri & Sat:
11:00 - 24:00



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
Macau



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 Thursday: 12:00 - 00:00
Friday: 12:00 - 01:00
Saturday: 14:00 - 01:00
Sunday: 14:00 - 00:00

VASCO
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 8793 3831
Monday to Thursday: 18:30 - 12:00
Friday to Saturday: 18:00 - 02:00
Sunday: 18:00 - 24:00

TASTE OF EDESIA

Irene Sam

FOOD

URBAN PHENOMENON

Many of us don't like the idea of dining in a buffet restaurant, because often we automatically think that the quality of dishes at these venues isn't up to scratch. I personally had the same idea, but once I tried the buffet at JW Marriott Hotel Macau's Urban Kitchen, I completely changed my mind.

Urban Kitchen is a modern and lively all-day dining outlet, which showcases a semi-buffet of international and regional flavors. The restaurant is divided into six different food zones each with a designated chef, including Seafood Bar, Macau, Portugal & Tuscany, Cantonese, Beijing & Sichuan, Japan & Korea, Desserts & Soft-serve Ice-cream, and Live Action Juice. Signature dishes include grilled Portuguese chorizo, roasted Peking duck, hand-pulled noodles, pizza and beefsteak à la minute.

Last week I was there, and they served M6 wagyu beef, medium rare and perfectly cooked. The restaurant also features an extensive selection of beverages. Guests experience the ultimate in tea culture thanks to Urban Kitchen's wide tealeaf selection and in-house expert tea sommelier, who claims that he makes the best milk tea in Macau.



BEAUTY

SKIN PERFECTION

Summer is here and due to the heat and various reasons, many individuals are dealing with the issue of enlarged pores on their skin. For those of you who need a quick fix to decrease visible pores and even out skin tone, Dr. Chan Kuok Wai MD at the Dr. J Clinic located on the 6th floor of Edificio Comercial Rodrigues recommends the NanoFractional RF treatment. The skin resurfacing treatment uses state-of-the-art patented tip techno-

logy to penetrate the skin, enabling both ablation of the epidermis and coagulation of the dermis area. Micro dermal wounds expedite the coagulation process. The result is smoother skin with reduced signs of aging, textural irregularities, and diminished deep lines and folds. It could even correct necklace lines and tighten lax skin for a firm décolleté. Best of all, the downtime is minimal, just some redness for several days.



WHAT'S ON



TODAY (JUL 24)
HOW HIGH THE SKY

Who says theater is just for grown-ups? Babies will be let lose into a shifting, cushioned world filled with balloons and soft lighting, conceived to indulge their senses. Eager to discover a myriad of shapes, colors, shades and smells, our little treasures will be free to explore an atmosphere of changing sight and sound. Taking children and parents through a mutual experience, "How High the Sky" is an immersive adventure, designed to be your pre-walking baby's first performance! What better start than a theater session specially created to appease their natural curiosity?

TIME: 11pm, 3pm & 5pm (July 24-25, 2015)
11am, 3pm (July 25, 2015)

VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE
ADMISSION: MOP250
ORGANIZER: Macau Cultural Centre
ENQUIRIES: (853) 2840 0555
<http://www.ccm.gov.mo>
TICKETS: (853) 2855 5555
<http://www.macaoticket.com>



TOMORROW (JUL 25)
EVENING CONCERT - AZ SAMAD & KIRSTEN LONG

Hosted by the Macau Jazz Promotion Association, Az Samad & Kirsten Long in Evening Concert is the third in this year's popular 'under the stars' lakeside concert series held amid the splendor of the old Taipa Grande. Jazz singer Kirsten Long accompanies Malaysia's famous guitarist Az Samad whose 'fingerstyle' has been described as incredibly soulful and accomplished. "Every note he plays comes from a place of deep musical knowledge and understanding," says Jon Gomm, UK acoustic singer-songwriter and virtuoso guitarist. "He can use his guitar to say 'I love you' in 17 languages."

TIME: 5:30pm-7pm
VENUE: Amphitheatre of the Taipa Houses-Museum
ADMISSION: Free
ENQUIRIES: (853) 2833 7676
ORGANIZER: Civic and Municipal Affairs Bureau
<http://www.iacm.gov.mo>

MACAU CHINESE ORCHESTRA 2014-15 SEASON CLOSING CONCERT

The "Macau Chinese Orchestra 2014-15 Season Closing Concert" revels in the baroque splendor of the UNESCO-listed World Heritage Dom Pedro V Theatre, performing Macau-themed works such as 'Macau, Taipa', 'Lighthouse Ruin' and 'Song of the Sea'.

TIME: 8pm
VENUE: Dom Pedro V Theatre
ADMISSION: MOP40
ENQUIRIES: (853) 8399 6699
ORGANIZER: Macau Chinese Orchestra
<http://www.icm.gov.mo/ochm>

芬蘭頌
2014-15 樂季閉幕音樂會
Concerto de Encerramento da Temporada 2014-15
2014-15 Season Closing Concert

26 / 07 / 2015 20:00

指揮 / Maestro / Conductor 呂嘉 / Lu Jia	地點 / Local / Venue 澳門文化中心音樂廳 Centro Cultural de Macau - Grande Auditório Macao Cultural Centre Grand Auditorium
曲目 / Programa / Programme 西貝柳斯 (Sibelius) 作品26 Concerto para Violino e Orquestra em Ré menor, Op. 47 西貝柳斯 (Sibelius) 作品27 Violin Concerto in D minor, Op. 47 西貝柳斯 (Sibelius) 作品52 Symphony No. 5 in E-flat major, Op. 62	票價 / Bilhetes / Tickets 澳門幣 / MOP: 300 / 200 / 100 門票將於7月25日起在澳門售票網公佈 Detalhes à venda nos postos de venda da Distribuição Online de Macau a partir de 25 de Maio de 2015. Tickets are available through the Macau Ticketing Network from 25 May 2015. 訂座電話 / Contact Centre de Reserva de Bilhetes / Reservations hotline: 2855 5555

早鳥優惠 / Descontos na Compra Antecipada / "Early Bird" Discounts
於25/5 - 4/6 期間購買4張或以上門票，即享8折優惠！
Desconto de 40% para a compra de 4 ou mais bilhetes entre 5 de Maio e 4 de Junho
40% Discount for purchasing 4 or more tickets between 25 May and 4 June

SUNDAY (JUL 26)
2014-15 SEASON CLOSING CONCERT - FINLANDIA

The "Macau Orchestra 2014-15 Season Closing Concert - Finlandia" features the delightful violin of Sarah Chang under the practiced baton of Lu Jia conducting Sibelius' Finlandia Op.26, Violin Concerto in D minor Op.27 and Symphony No. 5 in E-flat major Op.82.

TIME: 8pm
VENUE: Macau Cultural Centre
ADMISSION: MOP100, MOP200, MOP300
ENQUIRIES: (853) 2853 0782
ORGANIZER: Macau Orchestra
<http://www.icm.gov.mo/om>

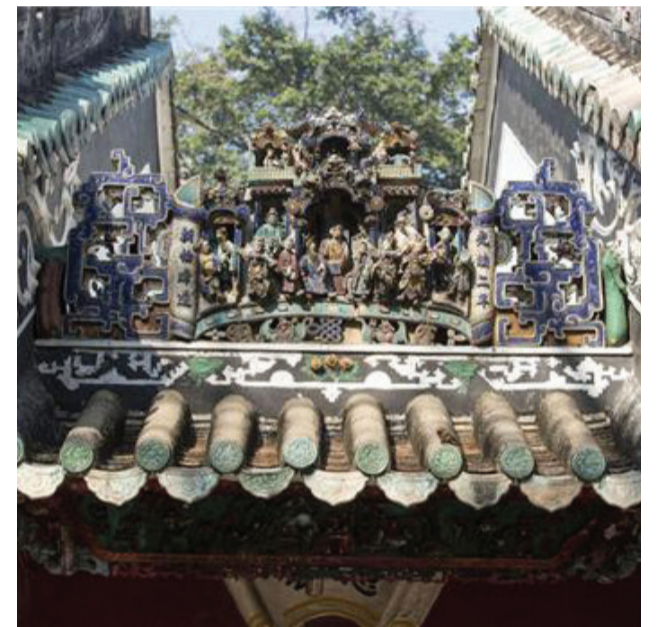


MONDAY (JUL 27)
BRUSHSTROKES

The Macau Annual Visual Arts Exhibition 2015: Chinese Painting and Calligraphy Category continues an annual tradition of showcasing the creative talent of

local artists. The focus of the exhibition this year is on Chinese painting and calligraphy, genres which also include seal-engraving and experimental ink and wash painting, among others. Some 74 entries have been selected for display by eminent figures in the field who are seeking, in particular, examples of the local features and unique cultural aura of Macau.

TIME: 10m-8pm
UNTIL: August 2, 2015
VENUE: Nam Van Old Court Building/ Av. Da Praia Grande, Macau
ENQUIRIES: (853) 2836 6866
ADMISSION: Free
ORGANIZER: Cultural Affairs Bureau
<http://www.icm.gov.mo/fam>



TUESDAY (JUL 28)
PHOTOGRAPHS OF OLD TEMPLES IN MACAU

Since their establishment, the A-Ma Temple, Lin Fong Temple and Kun lam Temple – venues for religious rituals and worship – have been respected and maintained appropriately. With respect to their form of architecture, beams and tile roofs, carvings and decorations, tablets and couplets as well as calligraphy and paintings, the artistic value and cultural essence of these three temples are rightfully celebrated as the cultural gems of Macau. The Macau Museum of Art hopes to display the solid cultural image of the city to foreign visitors while allowing residents to get familiar with the place they live in through the exhibition "Photographs of Old Temples in Macau". It is believed that only through further understanding can residents treasure and appreciate their city, fostering loyalty and pride in this place.

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>

WEDNESDAY (JUL 29)
EXHIBITION "SHANGHAI PORTUGUESE REFUGEES IN MACAU (1937-1964)"

The mid 19th century saw the beginning of Macanese emigration to different parts of the world, with major destinations being the cities of Hong Kong and Shanghai. Starting from 1937, due to the Japanese invasion of China, World War II, Chinese civil war and other factors, the Macanese were forced to leave Shanghai to seek shelter in Macau. Some of them later settled in the city for good and others stayed in the enclave for some time before they continued their journey to North America (United States and Canada), Brazil, Portugal, Angola and Mozambique amongst other countries. The HAM hold a few thousand

records related to the topic. This exhibition showcases a selection of over one hundred records that illustrate the historical background of the Macanese Diaspora around the world, the social inclusion of the Macanese in Shanghai, the flight of Portuguese refugees to Macau and the aid they received in Macau. Also on display are several documents and materials, including the personal items of one of the Shanghai Portuguese refugees, Clementina Fernandes.



TIME: 10am-6pm (Closed on Mondays and public holidays)
UNTIL: December 6, 2015
VENUE: Historical Archives of Macau / Avenida do Conselheiro Ferreira de Almeida N° 91 – 93, Macau
Admission: FREE
ENQUIRIES: (853) 2859 2919
ORGANIZER: Cultural Affairs Bureau
<http://www.archives.gov.mo>



THURSDAY (JUL 30)
2015 GUANGDONG AND MACAU BRANDED FAIR

The 6,000-square-meter venue is divided into two distinct areas, namely the Exhibition and Sale Area of Macau's Featured Products and the Exhibition and Sale Area of Guangdong Branded Products. GMBPF offers a wide variety of merchandise, and visitors can easily do their shopping of food and products from many municipalities in Guangdong Province without having to go there, as well as exploring Macau's innovative and locally made food and products. In order to enable young entrepreneurs to create their own business, and to inject new fresh impetus to the economic and industrial diversification of Macau, the organizers have specially set-up a Young Entrepreneurs' Exhibition Area, to provide youngsters an opportunity to show their achievements, and enhance their visibility, thus bringing in more vitality to the Fair and attracting more young consumers.

TIME: 12pm-8pm
DATE: July 30 - August 2, 2015
VENUE: Macau fisherman's Wharf Convention and Exhibition Centre
ADMISSION: Free
ENQUIRIES: (853) 8798 9636
ORGANIZER: Macau Trade and Investment Promotion Institute
<http://guangdongMacaufair.com>

Sands WEEKEND



DISNEY'S BEAUTY AND THE BEAST – THE SMASH – HIT BROADWAY MUSICAL
Friday 24, Saturday 25 and Sunday 26 July
FINAL WEEKEND!
Friday show 8pm, Saturday and Sunday shows 2pm and 8pm
The Venetian Theatre

This show has been adored by audiences throughout its run and is now in its final weekend! Don't miss this final chance to catch this acclaimed performance of Disney's Beauty and the Beast, 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. This is a family musical extravaganza you will love. 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



BON JOVI LIVE IN MACAO
25-26 September, Friday and Saturday, 8pm
Cotai Arena

Music legends Bon Jovi have a glittering history of success won over the past 30 years. The band is an icon of American rock music. Fans will be treated to an unforgettable night of Bon Jovi's huge arsenal of worldwide hits, including 'Livin' On A Prayer', 'You Give Love A Bad Name', 'Who Says You Can't Go Home', 'It's My Life' and many more. This is a concert experience that no true rock fan will want to miss.

Tickets: From MOP/HKD580, call reservations +853 2882 8818



SHOP AND STAY

Shopping expenditure can now earn hotel stays starting from just MOP20,000. With over 650 luxury duty-free shops offering all your favourite brands, it's never been so easy. Shoppers spending within Shoppes at Four Seasons, Shoppes at Venetian and Shoppes at Cotai Central (except dining outlets) are entitled to the hotel offers below:

- MOP60,000 - 1 night in a Deluxe Room at Four Seasons Hotel Macao, Cotai Strip®
- MOP30,000 - 1 night in a Royale/Bella Suite at The Venetian Macao®
- MOP20,000 - 1 night in a Deluxe Room at Sheraton Macao Hotel, Cotai Central

Shoppers with valid Shop & Stay Voucher must book the room on or before 30 September 2015 and check-in on or before 31 December 2015.

See sandsresortsmacao.com for details and terms and conditions.



JOIN SANDS REWARDS CLUB FOR FREE NOW 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





Virginia's state flag was adopted in 1861. It displays the state seal on a blue background. The seal shows the Roman goddess Virtus dressed as a warrior, triumphing over Tyranny.

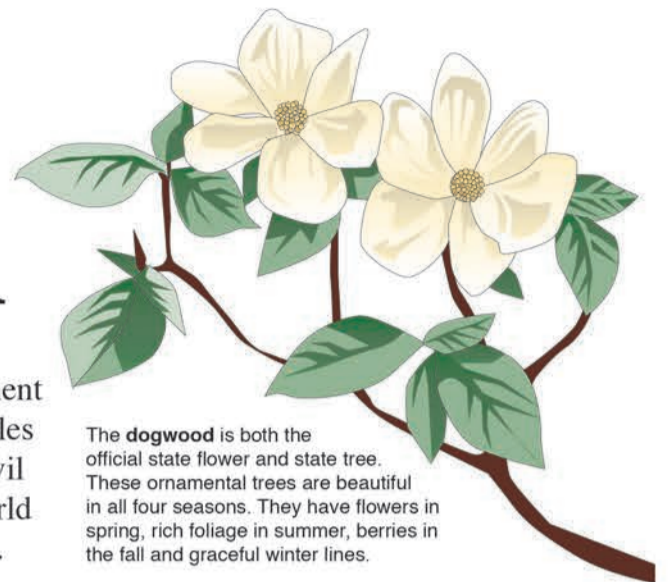
World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE & TECHNOLOGY

By Laurie Triefeldt

VIRGINIA

This Southern state has played a central role in many historic events. It was home to Jamestown, the first permanent English settlement in the United States. Many famous battles of the American Revolutionary War and the American Civil War were fought here. Today, tourists from around the world come to enjoy the state's natural beauty and rich history.



The **dogwood** is both the official state flower and state tree. These ornamental trees are beautiful in all four seasons. They have flowers in spring, rich foliage in summer, berries in the fall and graceful winter lines.



Queen Elizabeth I



Sir Walter Raleigh



Just the facts

Total area	42,774 sq. mi. (110,784 sq. km)
Population	8,326,289
Capital city	Richmond
Largest city	Virginia Beach
Highest elevation	Mount Rogers 5,729 ft. (1,746 m)
Lowest elevation	Sea level
Agriculture	Beef cattle, broilers, corn, eggs, greenhouse and nursery products, milk, soybeans, tobacco, turkeys, wheat
Manufacturing	Chemicals, food products, machinery, tobacco products, transportation equipment
Mining	Coal, crushed stone, natural gas, sand and gravel

Did you know?

Virginia was admitted to the Union on June 25, 1788.

Virginia has five main land regions: the Appalachian Plateau, the Ridge and Valley Region, the Blue Ridge, the Piedmont Plateau and the Atlantic Coastal Plain.

Eight United States presidents were born in Virginia: George Washington, Thomas Jefferson, James Madison, James Monroe, William Harrison, John Tyler, Zachary Taylor and Woodrow Wilson.

The state motto is "*Sic semper tyrannis*" ("Thus always to tyrants").

More than half of the battles fought in the American Civil War were fought in Virginia.

About a quarter of Virginia's workers are employed by the United States government.

Virginia's statewide public school system began in 1870.

Forests cover about 60 percent of Virginia.

Thomas Jefferson began building Monticello when he was just twenty-six years old. It is located near Charlottesville.



SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.virginia.gov>; <http://www.statesymbolsusa.org>; <http://www.50states.com>; <http://www.infoplease.com>

Fit for a queen

The state was named in honor of Queen Elizabeth I of England, who was known as the Virgin Queen. Scholars believe Sir Walter Raleigh suggested the name in 1584, the year Elizabeth gave Raleigh permission to colonize the Virginia region.

Early settlers

Before Europeans arrived, the Virginia region was home to three native language groups: Algonquian, Siouan and Iroquoian. Spanish Jesuits tried and failed to establish a mission in 1570, and Raleigh's early expeditions also failed. In 1607, Jamestown became the first permanent English settlement in America.

By any other name

Virginia has been called **Old Dominion** because it stayed loyal to the crown during the English Civil War in the mid-1600s. The state is sometimes called the **Mother of Presidents** because eight U.S. presidents were born there.

A commonwealth

Virginia is one of four states officially called commonwealths. The others are Kentucky, Massachusetts and Pennsylvania.

Commonwealth is simply an older name for a state.

The male cardinal is very territorial. These birds do not migrate and tend to live near where they were born. It is illegal to keep cardinals as pets or to kill one.

The **cardinal** is the official state bird.

Milk is the official state beverage.

The state butterfly, the **tiger swallowtail**, is easily identified by its large size, yellow color and black stripes.

The **American foxhound** became the state dog in 1966.

This dog is known for its sweet, loyal personality.

Also known as a brookie, mountain trout or speckled trout, the **brook trout** is the state's official fish. In Virginia, they grow to about 12 inches (30.5 cm) long. They eat mostly during the day and feed on insect larvae, small fish and crayfish.

The **Virginia quarter** celebrates Jamestown and is engraved with three colonial ships: the Susan Constant, the Godspeed and the Discovery.

The **eastern oyster** is Virginia's official state shell.

Peanuts were brought to Virginia by African slaves.

The classic **Chesapeake Bay deadrise workboat** is the official state boat. These boats have fished for oysters since the early 1900s.

The **Chesapecten jeffersonius**, a type of scallop, is Virginia's state fossil. It was named after Thomas Jefferson and the Chesapeake Bay.