

IN HOUSE MAGICIANS

Harary's "The House of Magic" at Studio City may indicate that illusionism in Macau has entered its heyday. Not quite. Local magician Raymond Long told the Times that it is exceptionally difficult for a local brand to survive here. He's juggling hard for that. **X3**



- MOVIES: IN THE HEART OF THE SEA
- BOOKS: ASHLEY BELL BY DEAN KOONTZ
- MUSIC: A HEAD FULL OF DREAMS BY COLDPLAY
- WINE: THE QUINTESSANCE OF JAPAN
- FOOD: SOUTHEAST ASIAN INSPIRED CANTONESE DELIGHTS

DRIVE IN

Jake Coyle, AP Film Writer

RON HOWARD'S 'IN THE HEART OF THE SEA' IS ADRIFT

Ron Howard's "In the Heart of the Sea" is a curious beast. The ambitions are as big as a whale; the results are an earnest wreck. It could possibly work if you think of the movie as a metaphor for the story it's trying to tell, but that's a little too meta for something that should be fairly straightforward. It's ostensibly about the real expedition that inspired Herman Melville's "Moby-Dick" that Nathaniel Philbrick wrote about in his nonfiction book. But despite a promising start, something is lost in the spectacle and the framing device, which ultimately undermines its own story.

Howard uses Melville as a character (played by Ben Whishaw) and his curiosity about the mysterious circumstances of how the whaleship Essex sank as the audience's entry into the story. He's looking for big answers about the unknown. So, he finds Tom Nickerson (Brendan Gleeson), the ship's only remaining survivor, who's drinking his life away. At his wife's pleading, and Melville's promise of generous payment for one night's conversation, Tom starts to spill about the events of 30 years ago, when he was 14 (played by Tom Holland). It's best not to do the math. This is the story of two men, he

says: A Captain, George Pollard (Benjamin Walker), and his first mate, Owen Chase (Chris Hemsworth). Pollard is the son of the expedition's proprietor. He's wealthy, arrogant, entitled and inexperienced. Chase is the real seaman — a working-class Adonis with a classist chip on his broad shoulders. He's also arrogant, but has the skills to back it up.

Chase flexes his hero muscles early, bounding up a ladder to cut free a tangled sail, and the Captain responds with ill-advised bravado in leading the men full-speed into a squall. But the "who leads" question is abandoned quickly and without much resolution once the whaling starts.

Perhaps the most striking scenes are those that deal with the process of catching a whale, from spearing to the gory disemboweling. But whales are scarce on the ship's normal route and they must sail on to get enough oil for their bosses. It's thousands of miles off the coast of South America where they encounter the big one, which locks



Chris Hemsworth, right, as Owen Chase, and Sam Keeley as Ramsdell, left, in a scene from the film, "In the Heart of the Sea"

on the Essex with a Terminator's resolve.

Hemsworth is best when he's by himself — either barking orders or doing something physical. Of all the actors he shares scenes with, it's Cillian Murphy as his second mate who brings out something resembling emotion. But we never really care about the lead, so there's little hope that we'll be interested in the rest of the men once it becomes solely about survival.

Indeed, most of the second half

is spent drifting with them on lifeboats. In these interminable minutes, we don't get anything resembling an understanding of how they survived (or didn't) either mentally or physically. Future Tom Nickerson isn't much help either, and Melville is already too focused on his own literary ambitions to actually ask the big questions he told us he was seeking. "In the Heart of the Sea" tries to be about so many things — ambition, capitalism, greed and

survival. In the end, it feels most interested in how Herman Melville got his classic. The pieces are there, but apparently it's up to "Moby-Dick" to assemble them, not Ron Howard.

"In the Heart of the Sea," a Warner Bros. release, is rated **PG-13** by the Motion Picture Association of America "for intense sequences of action and peril, brief startling violence, and thematic material." **Running time:** 121 minutes. ★★☆☆



BOOK IT

Dean Koontz outdoes himself with his latest journey, which solidifies his reputation as one of the best storytellers in the book business.

Koontz's stories get labeled as horror, but the lyrical writing and compelling characters in "Ashley Bell" aren't commonly seen in that particular genre. Koontz stands alone, and this novel is a prime example of literary suspense if one is forced to classify.

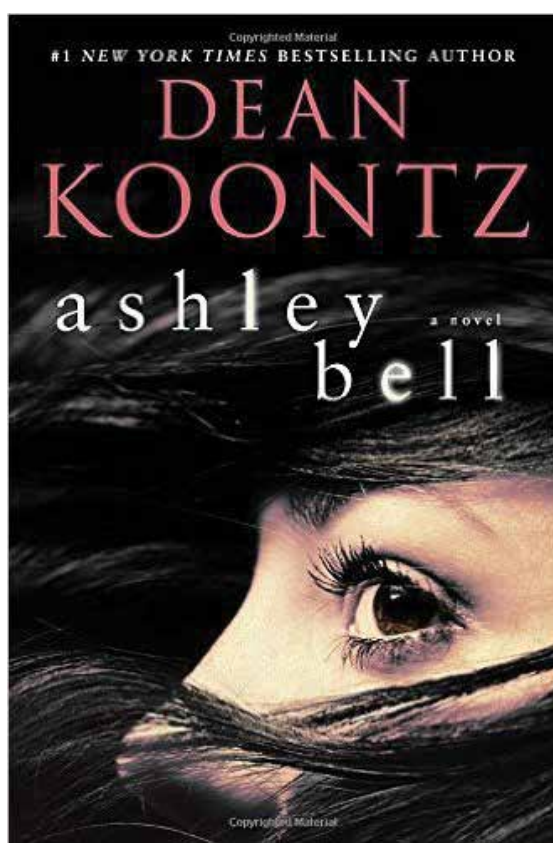
Bibi Blair lives by herself, is engaged to a Navy SEAL and has published a novel and several short stories. One day while sitting at her computer, one side of her body starts to tingle and she realizes something is wrong. Doctors run tests and determine that she has a rare form of brain cancer. Even with chemotherapy, she has at most a year to live. She tells her doctor, "We'll see." That's when the novel takes off.

Blair has a miraculous recovery, and she doesn't understand why until a mysterious woman gives her a psychic reading, revealing that she's lived so that she can save a woman named Ashley Bell. Who is this woman, and what does Blair need to do to save her?

Evil people want to harm Bell, and they're determined to eliminate Blair as well. She's cheated death once and feels that it's her destiny to save Bell. What Blair doesn't realize is that Bell has ties to her past, and various people she's known might be involved in what has become a vast conspiracy.

Elements of other Koontz no-

'ASHLEY BELL' IS 1 OF DEAN KOONTZ'S BEST



"Ashley Bell" by Dean Koontz (Bantam)

vels are on display, such as a prominent plot point involving a golden retriever and a diabolical villain who's both charismatic and cruel.

How our lives are shaped by our memories and how much our childhood influences our adulthood are prominent themes of

"Ashley Bell." The major plot twist comes a bit early, and the book flirts with being too bulky. But Koontz knows what he's doing, and the baffling story with the stellar character of Bibi Blair makes this thriller one of his best.

Jeff Ayers, AP

TUNES

COLDPLAY HAS A DANCE PARTY ON NEW ALBUM



Coldplay, "A Head Full of Dreams" (Parlophone/Atlantic)

Get out your disco ball. Coldplay has dabbled with dance music before but on the band's new set, "A Head Full of Dreams," Chris Martin and co. have gone full tilt.

While still recognizable for its sweeping, ambitious anthems, this is Coldplay with 50 percent more twirl. Credit (or blame) Norwegian production duo Stargate, best known for its work with Beyonce, Rihanna and Katy Perry, who co-produced the set and put the extra pep in Coldplay's step.

And speaking of Beyonce, she opens the lilting "Hymn for the Weekend," which also features programming by Avicii. Swedish sensation Tove Lo drops by on "Fun," a song about Martin's conscious uncoupling from Gwyneth Paltrow that puts a positive glow on their split. To further prove there are no hard feelings, Paltrow sings on "Everglow," a bittersweet ballad about the ties that bind even after the marital cord has been cut.

All the wistful bonhomie becomes a bit precious on "Birds," which cuts off mid-song, and on "Kaleidoscope," which features a spoken-word recitation by poet Coleman Barks that encourages welcoming the awareness life's changes bring. Lyrically, Martin strives to find the silver lining in every disappointment, especially on the feel-good album closer "Up&Up."

And if you can dance to it, all the better, as the British quartet will undoubtedly prove when it headlines the Super Bowl 50 halftime show on Feb. 7.

Melinda Newman, AP

Local illusionist strives to keep the magic alive



Raymond Iong and his shop

It was only two months ago that Iong's Magic & Co Macau found its place on a street near St. Lawrence's Church. At the time, the institution had just been forced out of the location it had occupied for nine years, near the Kiang Wu Hospital, due to unaffordable rent.

Last week's opening of Franz Harary's "The House of Magic" at Studio City may be taken by some to indicate that illusionism in Macau is entering heyday. However, Iong's Magic & Co owner Raymond Iong told the Times that it is exceptionally difficult for a local magic brand to find a home for its outlandish tools of the trade, let alone achieve its ambitions.

"The rent has shot up more than three times," said the 47-year-old magician. Iong, who is married, has dabbled in illusions since the age of six. "But I insisted on keeping my store in Macau."

According to Iong, during the 70s and 80s, there were only a couple of amateur magicians in the city. He is also the president of the Macau Magic Artist Society, the first of its kind in the region. Sadly, the majority of magicians have migrated to other, more promising industries.

"There would have been a void in this international city if everyone had given up halfway.

For this reason, I hung in there," he said.

Iong gained fame in his mid-thirties, notching up the championship title at the annual competition for the Society of American Magicians in 2006, and received the Merlin Award from the International Magicians

Society in the following year. However, before this success, the local illusionist was beset by many challenges.

"There was this period when my parents had to financially support me because I was too broke to even have [daily] meals," he said, in reference to

the early years of his career in the late 1980s. During this time, he was left stranded in northern China after falling for a scam that cost him all his assets in a company that had launched in 1989.

Despite these difficulties, Raymond Iong managed to return

to his hometown, using money he earned through street performances along the way.

Since then, he has maintained a single-minded focus on his goal of becoming a world-famous magician, striving to make a name for himself in the city by gaining as much exposure as possible at various functions.

"I even performed for the last [Portuguese] governor Rocha Vieira at his family's Christmas gathering," he said proudly. Sadly, the seasoned magician noted that the industry has yet to expand its presence beyond company banquets and neighborhood functions.

Asked if he believed that he would someday stage a performance in Studio City's new en-

Local magicians are undervalued.

RAYMOND IONG

ertainment attraction, which boasts world-class illusionists, the magician shook his head. "The casinos tend to seek 'blonds with blue eyes' for their performances, to give guests a sense of 'exoticness'," he asserted. "Local magicians are undervalued in general, although we are competitive enough."

While Iong's Magic & Co may not be a household name in Macau, it caught the attention of the production crew of the Hollywood movie "Now You See Me" sequel, which will feature it as a faraway, mysterious magic academy.

"I couldn't believe our store was singled out among so many others in Asia," said Iong. "But I'm glad they have identified something unseen by others in us."



Franz Harary's, resident show in Cotai may raise interest for magic

WORLD OF BACCHUS

Jacky I.F. Cheong

The Quintessence of Japan



KAZENOMORI YAMADANISHIKI JUNMAI

Made exclusively with Yamadanishiki rice at 80% polishing ratio and hard water, slowly fermented for 30 days under low temperature and bottled undiluted and unfiltered. Translucent clear with light beige hues, the expressive nose offers Japanese pear, button mushroom and jasmine. Medium-full bodied at 17% with a smooth texture and slight petillance, the bucolic palate delivers green apple, brine and lily, leading to a savoury finish.



KAZENOMORI JUNMAI GINJO

Made with rice at 60% polishing ratio and hard water, slowly fermented for 30 days under low temperature and bottled undiluted and unfiltered. Transparent clear with light beige hues, the scented nose furnishes mirabelle, rice cracker and ginger blossom. Medium-full bodied at 17% with an oily texture and slight petillance, the fleshy palate provides ume, rice sponge and daisy, leading to a moreish finish.



KAZENOMORI AKITSUHO JUNMAI

Made exclusively with Akitsuho rice at 65% polishing ratio and hard water, slowly fermented for 30 days under low temperature and bottled undiluted and unfiltered. Transparent clear with light beige hues, the floral nose presents Williams pear, mochi and daffodil. Medium-bodied at 17% with a crispy texture and slight petillance, the exuberant palate supplies greengage, sugar corn and sweet ginger, leading to a sweetish finish.



KAZENOMORI KINUHIKARI JUNMAI DAIGINJO

Made with rice at 45% polishing ratio and hard water, slowly fermented for 30 days under low temperature and bottled undiluted and unfiltered. Crystal clear with light beige hues, the airy nose exudes white cherry, hay and paperwhite. Medium-bodied at 17% with a dense texture and slight petillance, the elegant palate emanates whitecurrant, shiso and lotus, leading to a lingering finish.

It is widely accepted that cereal wine originated from East Asia, and subsequently reached Southeast Asia and South Asia. The umbrella term “cereal wine”, referring to a wide variety of Asian alcoholic beverages made from grains, is an inaccurate one. Wine sensu stricto must be made from fermenting natural sugars in fruits, most commonly grapes. On the contrary, cereal wine is made from fermenting sugars converted from starch. This may appear similar to beer, but cereal wine relies on microbes for fermentation, whereas beer depends on natural enzymes. In addition, saccharification and fermentation occur simultaneously in brewing cereal wine, but separately in beer. But “cereal wine” remains an ultra-convenient umbrella term – without it, one would have to contend with a kaleidoscope of names such as Chinese Huangjiu, Korean Cheongju and Japanese sake, which is yet another misnomer... The kanji character “酒” can be pronounced either sake or shu. What is known as sake in English is usually referred to as nihonshu (日本酒; literally: Japanese liquor) in Japanese. Japanese law, meanwhile, stipulates that sake must be labelled as seishu (清酒;

literally: clear liquor). Numerous parallels can be drawn between sake and wine, not only by way of ABV. Whereas wine-making was refined in European Benedictine and Cistercian monasteries, sake brewing was perfected in Japanese Shinto shrines. In terms of religious significance, sake is to Shinto what wine is to Christianity. Whether in art or literature, sake is every bit as cherished as in Japan as wine in Europe. Yucho Shuzo (“shuzo” literally means “brewery”) was established in 1719 in Gose, Nara, and is now managed by the 12th generation of the family. One of the brewery’s main brands, the Kazenomori series is an innovative attempt to embrace hard water and controlled carbon dioxide in cool-fermented sake. Irrepressibly refreshing with palpable minerals, the final products bear an uncanny resemblance to Mosel Riesling, and indeed they can be enjoyed in similar ways.

To discover the charm of Japanese sake, 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
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



AFRIKANA
Monday to Sunday
6:00pm - 3:00am
Location : AfriKana, Macau Fisherman's Wharf
Telephone Number : (853) 8299 3678

JAPANESE

SHINJI BY KANESAKA

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

ASIAN PACIFIC

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-Thur: 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



PRAHA BAR

Monday to Sunday
8:00am - 1:00am
Location : Mezzanine Floor, Harbourview
Hotel, Macau Fisherman's Wharf
Reservation Number : (853) 8799 6605

TASTE OF EDESIA

Irene Sam

FOOD

SOUTHEAST ASIAN INSPIRED CANTONESE DELIGHTS



The holiday season is just around the corner and it's a great time to enjoy a wonderful meal with family and friends. Recently, I came across a seasonal menu that is too good to be missed and perfect for gatherings. From now until December 13th, JW Marriott Hotel Macau's Man Ho Chinese Restaurant is hosting guest chef Wilson Chun, Chinese Executive Chef from sister hotel Renaissance Shanghai Caohejing Hotel. His Southeast Asian inspired Cantonese dishes are indeed truly amazing. Chef Wilson's very own signature dishes are heavily influenced by Southeast Asian flavors – a taste that he has acquired travelling extensively for his work in the industry over the past 30 years. Out of the many choices on the exquisite menu, the deep fried crispy butter floss crab is my favorite, a dish which requires an

expert control of oil temperature to create golden jumbo crab pieces, coated in a crisp light layer of curry-infused salted egg yolk batter. A creamy butter sauce is then poured over to intensify the flavors of the dish – a technique popularized in Malaysian cooking in recent years. The Singapore-style chili crab is another take on the crustacean and will be served with a side of steamed rice buns so that not a single drop of the spicy and tangy tomato sauce goes to waste.

The classic Hakka dish galangal sesame roasted chicken is a must-try. Zhanjiang chicken meat is first brushed with a layer of egg-white and coated with roasted sesame seeds then left to dry overnight. Baked then fried, the chicken is tender and moist while the skin is extra crispy. Last but not least, guests will be sure to enjoy braised pork ribs with onion – a meaty dish that has been marinated and braised in Japanese teriyaki sauce then grilled.

Chef Wilson's seafood fried rice features a classic egg-white fried rice cooked to perfection, with generous portions of scallops and shrimps evenly stirred in. The al-dente rice is complemented with a smooth and creamy spinach gravy and topped off with crab roes and rice crispies for extra crunch. The fried squid noodle with mushroom and black truffle is a further testament of the chef's craftsmanship. Blended squid paste is expertly piped into hot water to make squid noodles, which is then carefully stir-fried in a hot wok with mushrooms, garlic, dried onions, black truffle sauce and seasoning for a fragrant seafood dish.



BEAUTY/SPA
FESTIVE COLORS

The weather is getting cooler these days and for women who love to look their best under any circumstances, there is always the issue of not hydrating the skin enough when they are wearing makeup. In a world where everyone is busy in the morning, we really do not have much time to make ourselves pretty in the first place. Fortunately, cosmetic companies are now coming up with skin friendly foundation that offers superb hydration.

This year, Bobbi Brown has come up with the Intensive Skin Serum Foundation. Infused with lychee, bamboo grass and cordyceps extracts, it gives the skin the moisture it needs and covers minor imperfections beautifully. Moreover, the Acetyl Hexapeptide-8, smooths out the look of fine lines. Personally, I find the foundation to be excellent when worn on days when I do not need much coverage. Together with the Deluxe cheek & Eye Palette, one can create a total look easily for a nice occasion.



WHAT'S ON



TODAY (DEC 11)
THE GAMBLING WORLD II

In *The Gambling World II*, directors from Macau, Taiwan and Malaysia explore the central idea of 'As long as I live, I want to win it all back'.

TIME: 8pm (December 11-12)
3pm (December 12-13)
VENUE: 2/F, Old Court Building, Avenida da Praia Grande, Macau
ADMISSION: MOP150
ORGANIZER: Step Out
ENQUIRIES: 2835 1572
<http://www.facebook.com/stepout.mo>



TOMORROW (DEC 12)
THE GREAT PIANIST: BORIS BEREZOVSKY AND MACAO ORCHESTRA

Boris Berezovsky is a distinguished representative of the Russian School of Piano. For his debut in Macau, he will join hands with German conductor Andreas Delfs, who has been widely acclaimed in Europe and the United States for decades, to stage the feverish piano concerto by Aram Khatchatourian. The concert program will undoubtedly boast a rich aura of exoticism.

TIME: 8pm
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE
ADMISSION: MOP100, MOP200, MOP300, MOP350
ORGANIZER: Macau Orchestra
ENQUIRIES: (853) 2853 0782
<http://www.weibo.com/orchestramacao>



WINTERPLAY JAZZ CONCERT
The warming vibes of a phenomenon that hasn't stopped marvelling audiences throughout Asia

and other continents will hit Macau this December. Korean band Winterplay brings an easy listening flow of tunes combining the flare of jazzy and pop sounds.

The cold winter of 2007 brought together the skills of trumpeter-songwriter Juhan Lee and the clear voice of beautiful singer Haewon. In just two months, the duo released their first work, *Choco Snowball*, a record that would skyrocket to the top of the Korean jazz charts and later to Japan. Winterplay's regional breakthrough took them overseas and all the way to London, where *The Sunday Times* hailed the group's music for having "demolished the separation between jazz, pop and lounge".

TIME: 8pm
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE
ADMISSION: MOP150, MOP200, MOP250, MOP300
ORGANIZER: Macau Cultural Centre
ENQUIRIES: (853) 2870 0699
<http://www.ccm.gov.mo>



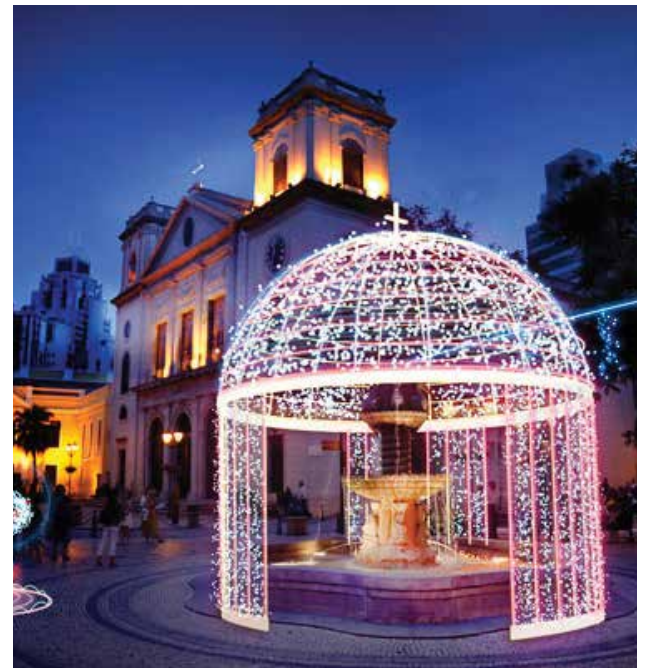
SUNDAY (DEC 13)
ANNUAL CONCERT BY CCM CHILDREN'S CHOIR

CCM Children's Choir is getting ready to celebrate the festive season with a string of great tunes from all over the world! Throughout a whole year, between rehearsals, performances and various activities, our golden voices reinvented and challenged themselves with songs of various styles and origins. Their great memories will be shared with both grownups and kids in a concert that brings in the best moments and sounds, from jazz and world music to popular Disney medleys and festive songs.

TIME: 3pm
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE
ADMISSION: Free
ORGANIZER: Macau Cultural Centre
ENQUIRIES: (853) 2870 0699
<http://www.ccm.gov.mo>

MONDAY (DEC 14)
MACAU LIGHT FESTIVAL 2015 - JOURNEY OF LIGHTS

Revolving around the theme of the Butterfly Fairy and little elves, the Macau Light Festival 2015 - Journey of Lights will dazzle a total of 11 famous attractions in town including some world heritage ones. The Festival features three program highlights known as 3D Mapping, Light Installation and Interactive Games. People of any age group are welcome to join the event. Locals and visitors can follow the Butterfly Fairy to look for little elves and embark upon an enchanting journey of glittery lights.



TIME: 7pm-10pm
UNTIL: December 31, 2015
VENUE: Senado Square; Lou Kau Mansion; Cathedral Lane, Cathedral Square; St. Dominic's Church; Ruins of St. Paul's; Holy House of Mercy & A-Ma Temple.
ADMISSION: Free
TOURISM HOTLINE: (853) 2833 3000
ORGANIZER: Macau Government Tourist Office
<http://www.macautourism.gov.mo>



TUESDAY (DEC 15)
NOTABLE COUPLE – ARTIFACTS FROM SUN WAN, DR. SUN YAT-SEN'S SECOND DAUGHTER, AND HER HUSBAND, TAI ENSAI

This exhibition brings together collections from five museums in Guangdong, Hong Kong and Macau, namely the Shenzhen Museum, the Hong Kong Museum of History, the Macao Museum, the Guangdong Museum of Revolutionary History, and the Memorial Museum of Generalissimo Sun Yat-sen's Mansion. Showcasing more than 100 precious relics and images, the exhibition introduces the everyday life of Dr. Sun's family, allowing visitors to share their joy, anger, sorrow, and happiness as ordinary people while simultaneously experiencing the unique Chinese-Western charm of the Republican era and their extraordinary roles in it.

Time: 10am-6pm (Ticket booth closes 5:30pm; Closed on Mondays; Open on public holidays)
Until: January 10, 2016
Venue: Exhibition Gallery, 3rd floor, Macau Museum, No. 112 Praceta do Museu de Macau
Enquiries: (853) 2835 7911
Organizer: Macau Museum
Admission: MOP15
<http://www.macaumuseum.gov.mo>



WEDNESDAY (DEC 16)
ZHOU CHUNYA - NEW WORKS 2015

The new series of works in this exhibition was inspired by Yangzhou, a city that enjoyed extraordinary influence in the development of traditional Chinese literati painting. Zhou's works are diverse, from ordinary landscape painting or Western oil painting that we are familiar with. He employs mountains and stones as the subject matter with strongly contrasting and flamboyant colors. The composition and colors of his painting imply strong intense personality of the artist and set him on a distinctive path between tradition and innovation.

TIME: 10am-7pm (No admission after 6:30 pm, closed on Mondays)
UNTIL: January 3, 2016
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>



THURSDAY (DEC 17)
THE MAGNIFICENT PALACE – IMPERIAL ARCHITECTURE OF THE FORBIDDEN CITY

The trappings of the Forbidden City, such as roof decorations in animal forms, eave tiles, doors and windows, decorative escutcheons with ring handles, horizontal inscribed tablets and couplets, are also of very high cultural and artistic value. This exhibition illustrates the imperial architecture of the Forbidden City, from various perspectives like general planning, design of individual architecture and colour of the buildings. On display are "Yangshi Lei" models (named in honour of the Lei family), other architectural models, and building components such as glazed pieces, curtain partitions, bricks, tablets, etc., with the corresponding pictures. The exhibition presents rich cultural connotations and artistic features in a rare glimpse of 5,000 years of Chinese architecture.

TIME: 10am-7pm (No admission after 6:30 pm, closed on Mondays)
UNTIL: March 13, 2016
VENUE: Macau Museum of Art, Av. Xian Xing Hai, s/n, NAPE
ADMISSION: MOP5 (Free on Sundays and public holidays)
ENQUIRIES: (853) 2836 7588
ORGANIZER: Cultural Affairs Bureau
<http://www.triennialmacau.com>

Sands WEEKEND



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:

Spend	Hotel Stay
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 and check-in on or before 1 June 2016.

See sandsresortsmacao.com for details and terms and conditions.



AIR SUPPLY

7:45pm 12 December (Saturday)

The Venetian Theatre

Graham Russell and Russell Hitchcock first met in 1975 while working in Sydney on the rock opera Jesus Christ Superstar. Soon after, they formed Air Supply, one of the world's best loved musical groups. Having played from Cuba to China, they have scored numerous hits and won thousands of devoted followers. Macao fans can expect to be treated to a night of their worldwide hits, such as "Lost in Love" and "I'm All Out of Love" to celebrate their 40 years of music.

Tickets: From HKD/MOP380, call reservations +853 2882 8818
cotaiticketing.com



I AM HARDWELL UNITED WE ARE

11pm 19 December (Saturday)

Cotai Arena

Robbert van de Corput, better known as Hardwell, has twice been crowned the best DJ in the world. The 27-year-old Dutch DJ has sold out arenas across the globe as well as at every major electronic music festival. Accompanied by dramatic visuals, lasers and a breathtaking light show, the high-octane set will see Hardwell beatmatch and crossfade as he masterfully manipulates the crowd into a crescendo that will leave everyone united in perspiration and admiration.

Tickets: From MOP/HKD760, call reservations +853 2882 8818
cotaiticketing.com

Note: Admissions will be granted only to persons aged 18 and above.



SEASONS OF WONDER

Daily 7-10pm until 3 January 2016

The outdoor lagoon area of The Venetian Macao is transformed into a stunning outdoor winter fairyland, complete with artificial snow. The dazzling Seasons of Wonder 3-D light and sound spectacular once again delights visitors by projecting beautiful seasonal images on the 43,000-square-foot façade of The Venetian Macao. Powered by digital video mapping technology, the free-admission show will run every half hour from 7pm to 10pm.



澳門金沙度假區

Sands RESORTS

COTAI STRIP MACAO



WORLD OF WONDER

Exploring the realms of history, science, nature and technology

GINGERBREAD

By Laurie Triefeldt

This sweet and spicy confection has become a fall and winter tradition for many families. It can be baked into cookies or loaves of bread, or even constructed into sugary, edible houses.

What's in a name?

In ancient Sanskrit, the knobby, twisted ginger root was called "srigavera," which translates as "root shaped like a horn."

In medieval England, gingerbread, called "gingivere" at the time, referred to preserved ginger. (Ginger was used to help preserve foods and to disguise the taste of food that was going bad.)

The word "gingivere" was from the Old French word "gingebras," which was derived from the Latin name "zingibar."

It was not until the 15th century that gingerbread actually referred to the ginger-flavored breads, cakes and cookies that we still enjoy today.

In Germany, they make a soft gingerbread called "Lebkuchen."

Scandinavians make a thin, crisp, ginger cookie called "pepparkakor."

Way back when

The ancient Chinese cultivated ginger and used it as a medicine for upset stomach and other ills. The ancient Egyptians and Romans used ginger to flavor their foods. Ginger traveled the Silk Road to the Middle East and made its way to Europe in the 10th century.

Ginger was an expensive spice, so it was used sparingly and often only during religious celebrations like Christmas or Easter.

When ginger became more affordable, it was sold in many shapes at markets and fairs.

Gingerbread houses

Gingerbread houses originated in Germany during the 16th century. The gingerbread house may have been inspired by the edible house in Grimm's fairy tale "Hansel and Gretel," or the Brothers Grimm may have been inspired by gingerbread houses. Like the Christmas tree, gingerbread houses were brought to North America by early German settlers.

SOURCES: World Book Encyclopedia, World Book Inc.; www.pbs.org; The Gingerbread Book, Arco Publishing; http://easteuropeanfood.about.com; http://www.smithsonianmag.com; http://epicureandculture.com; www.wilton.com/decorating

Did you know?

Queen Elizabeth I of England is credited with the invention of the gingerbread man, which she presented to visiting dignitaries.

India grows more than 33 percent of the world's ginger. China grows about 20 percent.

In the Middle Ages, ginger was the second most highly traded spice after pepper.

Nuremberg, Germany, is called the gingerbread capital of the world.

Official gingerbread-baking guilds were established across Europe in the Middle Ages.

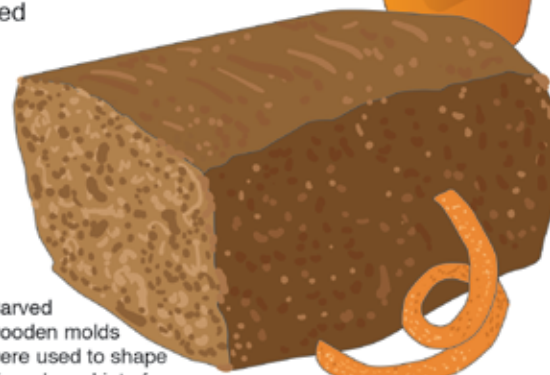


There are competitions around the world that celebrate the most beautiful and elaborate gingerbread houses.



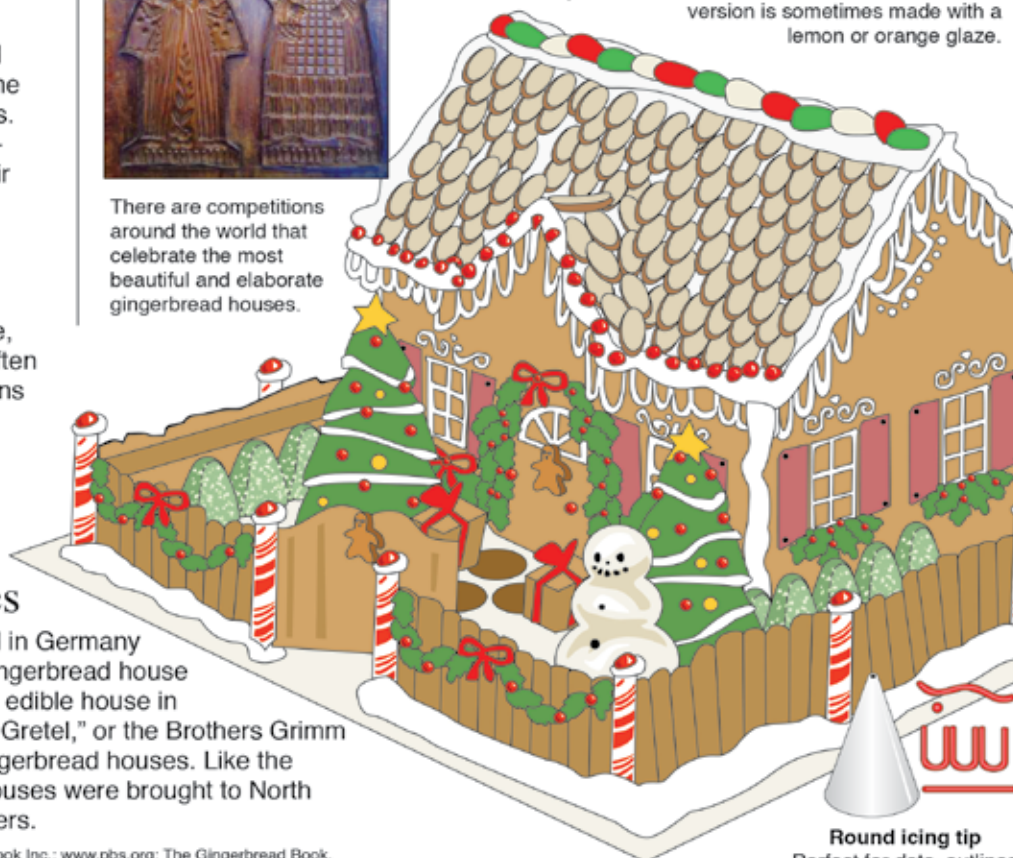
Ginger was first cultivated in Southeast Asia and has been used in medicines and cooking recipes for thousands of years.

In 1565, ginger became the first Oriental spice to be cultivated in the Caribbean.



Carved wooden molds were used to shape gingerbread into fancy works of art, sometimes decorated with real gold in addition to icing.

Dark, spicy gingerbread loaves like Polish "piernik" are another way to make gingerbread. The American version is sometimes made with a lemon or orange glaze.



Round icing tip
Perfect for dots, outlines and icicles.

Gingerbread man

Various cookie-cutter shapes can be used to make this recipe for 18 to 24 cookies.

Ingredients

- 3/4 cup packed dark brown sugar
- 1 stick soft butter • 1/2 teaspoon salt
- 2 large eggs • 1/4 cup molasses
- 3 3/4 cups all-purpose flour
- 2 teaspoons ground ginger
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon freshly grated nutmeg

Directions

Combine sugar and butter, blend with an electric mixer on low speed. Add eggs and molasses, mix well.

In a second bowl, sift flour and stir in the ginger, baking soda, cinnamon, nutmeg, and salt.

Gradually combine the dry flour mix to the butter mixture.

Wrap the dough in plastic wrap and refrigerate for about an hour.

Preheat the oven to 350 degrees F.

Allow the dough to soften at room temperature. Take about 1/2 cup of dough at a time and roll onto a floured surface to about 1/8 inch thick.

Cut gingerbread with cookie cutters. You can reroll the scraps. Place cookies onto cookie sheets lined with parchment paper, about 1 inch apart.

Bake for 7 to 10 minutes, until just beginning to brown at the edges. Place on wire rack to cool before decorating.

Decorating

Decorating gingerbread cookies and houses takes some practice, but special icing tips and icing bags can make the job easier. Decorating kits may be found at many craft and cooking shops.

