



Scuba paradise in the open Pacific

Most travellers to the Marshall Islands are scuba divers that go there on their way to the World War II wrecks found around Palau and the Micronesian island state of Chuuk. Midway between Hawaii and Australia, there's little tourism there, but plenty to see below the surface

■ X3



- MOVIES: SON OF SAUL
- BOOKS: A GHOST'S STORY BY LORNA GIBB
- MUSIC: UNTAMED BY CAM
- WINE: THE CISALPINE ETHOS
- FOOD: A MODERN TAKE ON JAPANESE TRADITION

DRIVE IN

Lindsey Bahr, AP Film Writer

HOLOCAUST TALE 'SON OF SAUL' HAUNTS AND PROVOKES



Christian Harting, left, and Geza Rohrig in a scene from "Son of Saul"

"Son of Saul" doesn't just get straight to the bloodstream. There, it churns and festers as you try to make sense out of the senseless horror of the Holocaust and the plight of the Sonderkommando — Jewish prisoners forced to assist the Nazis with the genocide. This isn't a movie that's interested in the big picture, redemption or reflection, though. Understanding is not in its vocabulary. This is inhuman cinema of desperation. It is disturbing. It is immediate. It is haunting. And it's something that few will ever want to see more than once. Hungarian filmmaker László Nemes has created what feels like a new cinematic language to tell this hyper-focused story of a Sonderkommando, Saul (Geza Rohrig) across two days at the Auschwitz-Birkenau death camp in October 1944.

We rarely leave Saul's point of view. In this way, the film feels like one long tracking shot. The camera watches him from the front and follows him from behind — we grow accustomed to recognizing him from the blood red X messily painted on his back. Things go in and out of focus regularly — possibly as Saul comprehends them. He helps usher the prisoners into the gas chambers. We hear their screams, but we see his face, not theirs. He scrubs the bloody floors clean when it's over. Everything is loud, harried and chaotic, but somehow methodical, too. The guards scream "work!" "work!" and the Sonderkommando oblige, whether it's stripping off the prisoners' clothes, offering false reassurances on the way to their deaths, or shoveling their ashes into a lake. The Sonderkommando are

planning a rebellion of some sorts — doing what they can to document the atrocities, which the Nazis take care to obfuscate as best they can, and coordinating with a contact at a women's work camp. There's a rumor spreading that there's a list being made of Sonderkommando to exterminate, too. But these are just the background conditions to Saul's story. Early on, Saul spots a boy dying on a slab surrounded by Nazi doctors. After he breathes his final breath, they order an autopsy. This dead boy — who he believes to be his son — becomes Saul's obsession as he commits himself to finding a Rabbi to say the Kaddish and arrange a proper burial. Saul is a shell of a man, and the self-assigned objective gives him purpose outside of

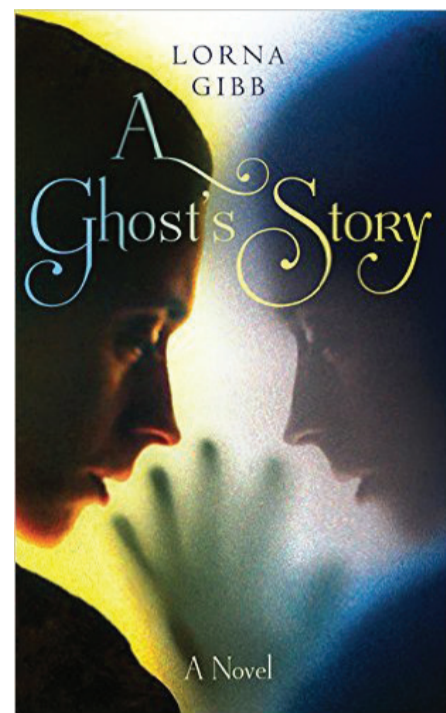
the barbaric tasks he's forced to commit. But whether his quest to give this boy some final respect is one of sincerity, a selfish, desperate attempt to regain some humanity or a manifestation of his madness is a question that only the viewer can answer. One fellow prisoner accuses him of favoring the dead at the expense of the living. It's hard to argue with that. Saul is both selfish and selfless and maybe, ultimately, he's neither. But confusion is the only reality here. No one speaks the same language — a subtlety lost in subtitles — and order only further dissolves as the film progresses. The filmmaking is extraordinary and somehow, mercifully, not as visually exploitative as it could have been. Nemes, in his first feature, is a bold, experimental voice with a clear vision — a filmmaker to watch and study for years to come.

Ultimately, the nebulous morality of everyone here makes "Son of Saul" a fascinating investigation, but in some ways an unsatisfying one, too. The restraint could be admirable, but it could also be dangerous. Is the one creating a narrative of this horror responsible for neatly presenting a conclusion to the audience? Not making a statement is perhaps the most provocative thing Nemes could have done. "Son of Saul" doesn't tell, it shows, and it places the gnawing burden on the rest of us.

"Son of Saul," a Sony Pictures Classics release, is rated R by the Motion Picture Association of America for "disturbing violent content, and some graphic nudity." Running time: 107 minutes. ★★★★★

BOOK IT

THE 'AUTOBIOGRAPHY' OF KATIE KING



"A Ghost's Story", by Lorna Gibb (Granta)

One spring night in 1848, in Hydesville, New York, two bored adolescent sisters decided to play a trick on their family. They suspended an apple on a string and began bouncing it on their bedroom floor. Their gullible parents, in the room below, became convinced that the rapping they could hear came from a lost soul trying to make contact with them, and Spiritualism was born. Much later, the Fox sisters confessed the sorry truth of their naughtiness, but the damage was done. Within a couple of years, it seemed that everyone was desperate to encounter spirits on "the other side": the craze spread across the Atlantic like rampant ectoplasm and eventually covered most of the globe. At that time, if you wanted your séance to outdo your rival's, you needed a medium — ideally a young girl — through whom spirits would make rapping noises, move furniture, and even speak, though they seldom said anything of great profundity. From the very early days until the 1980s, one of the most popular spirits to be thus widely, serially and sometimes simultaneously summoned was known as Katie King. This novel purports to be her autobiography. Lorna Gibb is already the author of two proper biographies, of Rebecca West and Hester Stanhope. This is her first venture into the heady world of fiction, and at first she doesn't get very far, so many real and readily verifiable historical sources does she cite. Published documents, witness accounts and newspaper articles attest to Katie's feats, and there are even spooky photographs of her on the internet. The story she has to tell, purportedly in her own words, is, however, a fabrication. Yet so glorious is it that we, ridiculously, find ourselves half-believing in her.

She is a preposterous character, of course. Ambitious, illogical and given to inexplicable surges and lapses of power, she swoops around the globe, enjoying every advance in technology as it arrives. She is rather pleased with one photograph in which, having crossed her arms to maximise her bosom, she has inadvertently given herself "the appearance of the newly risen dead": "an excellent look for a ghost", she comments. Often indifferent to human suffering, she can be mildly malicious, but she is sometimes capable of empathy, and she even falls in love and experiences the brief pleasure of a kiss. The end of her story (if indeed it has ended) is genuinely moving.

Hilary Mantel's 2005 novel "Beyond Black" concerns a medium skilled at many a clever trick who is occasionally surprised when overtaken by happenings she hasn't planned. This seems to be what happened to some of the mediums who "channelled" our Katie — and to some of the inquiring people whose wavering scepticism is scrupulously documented in "A Ghost's Story". But Mantel's book is not the only publication that comes to mind.

In Don Marquis's "Archy and Mehitabel" stories, first collected in 1927, Archy is a cockroach, living in a newspaper office in the 1920s. In a previous life he was a poet of free verse. Every night he jumps on to the keys of a typewriter to write lyrically, tragically, nostalgically about happier days, and about his adventures with Mehitabel, the office cat. To work a shift-key is too much effort for a cockroach and the resulting lower-case poems sit there every morning, for the office staff to find and to publish.

Towards the end of "A Ghost's Story", Katie, who was once so strong as to be able to inhabit, albeit briefly, a human body, finds her powers waning. "I am," she wails, "a faded phantom." One night, in the (real) Katie King Bookshop at Cesenatico near Ravenna, she finds a computer left on and has just enough life in her to activate the keys. Every morning, a new page of her memoirs appears, and these are faithfully reproduced throughout this book.

Unlike poor Archy, reincarnated nearly a century ago, Katie also has a Facebook page. She doesn't often change her profile picture.

Sue Gaisford, Financial Times

ITUNES

GRAMMY-NOMINATED COUNTRY SINGER CAM SHINES ON DEBUT

A Southern California native who spent time shoveling manure on her grandfather's horse ranch, Cam — born Camaron Ochs — blends earthy, from-the-heart sentiments and urban pop rhythms on her country music debut, "Untamed." The delicate acoustic strings and intimate vocal delivery of "Burning House," Cam's Grammy-nominated breakout hit, offer an emotionally piercing counterpoint to the party-all-the-time themes dominating country radio. The 11 songs on "Untamed" — all co-written by Cam — suggest she's pursuing personal revelation more than superficial singalongs. Producer Jeff Bhasker — who has worked with Kanye West, Bruno Mars, fun. and Taylor Swift — and co-producing protege Tyler Johnson occasionally press too hard to bring a rhythmic thrust to the arrangements, obscuring the power of Cam's lyrics and delivery. The emotion in "Cold in California," "Hungover on Heartache" and the title cut are buried beneath overbearing production flourishes. That said, the clever way old-school sounds mix with modern beats on "Mayday," "Country Ain't Never Been Pretty" and "Half Broke Heart" position Cam as a Dolly Parton for the 21st century. "Untamed" introduces a talented singer who has charisma and an ability to connect with real-life issues in fresh ways. The mu-



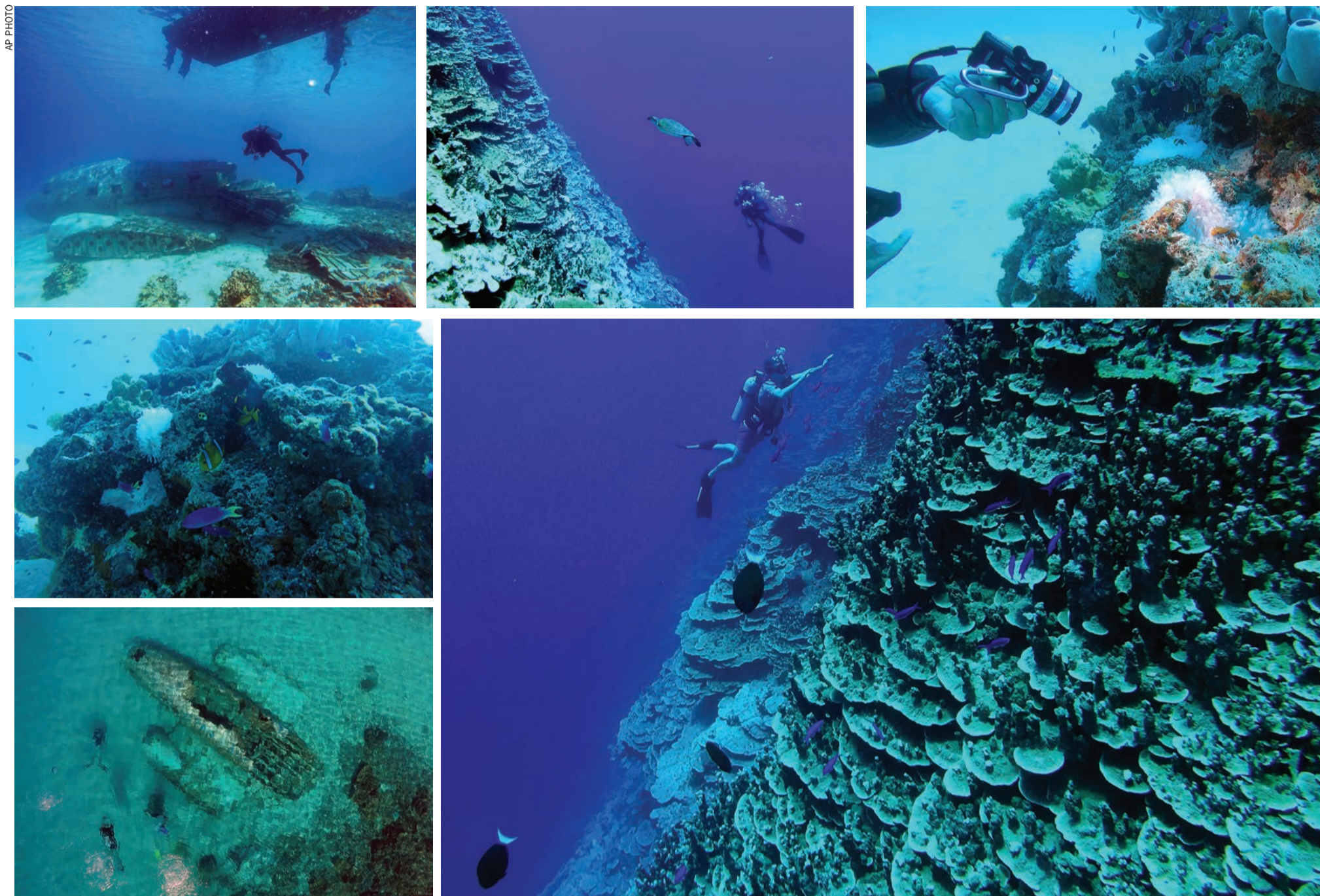
Cam, "Untamed," (Arista Nashville/RCA)

sical arrangements strain to push her into the future, but it's the timelessness of her strengths that make Cam an artist to watch.

Michael McCall, AP

TRAVELOG

Nick Perry, AP, Marshall Islands



Diving in the Marshall Islands with tuna, turtles and wrecks

It was clear right away it was a tuna swimming past because of the distinctive bumps along its back that lead to its angular tail. And what a whopper. It was about the size of a small person, and seemed unbothered by me bobbing just a few feet away.

It was my second dive, with a colleague, in the remote Marshall Islands, located midway between Hawaii and Australia. There's little tourism here, but plenty to see below the surface. During our first dive, in the Majuro lagoon, we'd explored a sunken plane, helicopter and ship in water that was warm and crystal clear.

We started with the plane, an old DC3 that was resting on the sandy bottom at a shallow depth of between 3 and 6 meters, making it accessible for novice scuba divers and even experienced snorkelers. Fish darted about what were once the cockpit controls and we could see an old strap still hanging inside a window. Along the side we could make out most of the lettering: Sea Star Pacific.

A little deeper, the helicopter was shrouded in seaweed and tube-shaped growths. Deeper still was the ship, its rooms and decks accessible with careful maneuvering and the aid of an underwater flashlight.

I thought at first we might have en-

There's little catering for tourists, which is charming in its own way

tered some kind of Bermuda Triangle where craft regularly come to grief. But our guide, Hiroaki Ueda, explained the wrecks had been towed there for divers to enjoy. Ueda first came to the Marshall Islands from Japan in 2007. The dive outfit that hired him soon went bankrupt and so he opened his own business, Raycrew. He's com-

pleted some 4,000 dives all over the islands, he said, and loves the endless color and life he finds in the coral.

But climate change is having an impact throughout the Marshall Islands, which are vulnerable to rising seas and storm surges. Last year, Ueda said, he saw extensive coral bleaching, which is when warmer water temperatures cause coral to turn white, increasing its risk of dying.

He took us outside the lagoon to the oceanside coral for our second dive. This time we went deeper and I encountered the tuna at about 30 meters (100 feet). We swam alongside a coral bank that dropped away steeply into the abyss below. We saw a turtle swimming lazily along and swam next to it for a short distance before it seemed to sense it was being cornered and darted away.

Ueda runs his business from the Marshall Islands Resort, one of just two Western-style hotels in the capital, Majuro. Life on the islands is slow-paced, and sometimes things

like the Internet, or the electricity, don't work. In populated areas, the lagoon is ringed with trash, although some young activists are organizing drives to clean it up.

There's little catering for tourists, which is charming in its own way. We went to a cafe in search of what is apparently the island's only espresso machine — only to find that it had broken down. Perhaps the lack of caffeine is a good thing, though, in place that is so relaxed, and where the people are unfailingly friendly and welcoming.

Most scuba divers that come to this part of the world tend to head to the World War II wrecks found around Palau and the Micronesian island state of Chuuk. Some make a stop at the Marshall Islands along the way. The Marshall Islands also have stunning wreck diving in the Bikini Atoll, although getting there is only for the adventurous. From April through November, the Bikini government helps organize a handful of trips in which divers live aboard a boat for two weeks and are told of the atoll's history.

After the war, Bikini was at the center of the U.S. nuclear testing program. One of those tests sank the USS *Saratoga* (CV3), an aircraft carrier that is now a favorite for divers. It remains unsafe to eat fish from the Bikini lagoon. Perhaps ironically, that has led to an explosion of sea life there.

IF YOU GO...

MARSHALL ISLANDS:

United is the only major carrier to fly to the Marshall Islands. Tiny Nauru Airlines also offers some flights. United flights are relatively expensive and depart from Honolulu just three times each week, so it's important to leave plenty of time for connections. Marshall Islands Resort is located in the capital, Majuro, marshallislandsresort.net. Raycrew dives are operated from an office in the hotel complex by Hiroaki Ueda at about USD75 per dive, depending on the trip.

WORLD OF BACCHUS

Jacky I.F. Cheong

The Cisalpine Ethos



PIETRO CASSINA NIVIS
COSTE DELLA SESIA
BIANCO 2014

Rich citrine with light golden reflex, the zesty nose offers physalis, grapefruit, thyme and lemon blossom. With crispy acidity and clear minerality, the composed palate delivers bergamot, mirabelle, rock salt and white flowers. Medium-bodied at 12.5%, the tangy entry carries onto a vibrant mid-palate, leading to refreshing finish.



PIETRO CASSINA ROSARUM
COSTE DELLA SESIA
ROSATO 2013

Bright salmon pink with shimmering copper reflex, the fragrant nose presents white cherry, red apple and potpourri. With tantalising acidity, clean minerality and traces and tannins, the fleshy palate provides cloudberry, rosehip and mixed herbs. Medium-bodied at 12.5%, the fruit-driven entry continues through a lively mid-palate, leading to a floral finish.



PIETRO CASSINA TERA
RUSSA COSTE DELLA
SESA VESPOLINA 2010

Rich garnet with gleaming cardinal-carmine rim, the haunting nose exudes blackberry, cranberry, redcurrant, balsam and geranium. With generous acidity, palpable minerality and attractive tannins, the exuberant palate oozes blueberry, red cherry, plum, mixed herbs and sous bois. Medium-bodied at 13%, the fleshy entry persists through a redolent mid-palate, leading to an indelible finish.



PIETRO CASSINA TANZO
LESSONA 2010

Bright ruby with light carnelian-crimson rim, the elegant nose effuses cranberry, redcurrant, rose, black truffle and cinnamon. With abundant acidity, silky tannins and fresh minerality, the poised palate emanates raspberry, red cherry, forest mushroom, balsam and fragrant oak. Medium-bodied at 13.5%, the graceful entry evolves into an animated mid-palate, leading to a lingering finish.

Situated in northwestern Italy, Piemonte (or Piedmont in English) neighbours France to its west and Switzerland to its north. As revealed by its name, which literally means "at the foot of the mountains", Piemonte is sandwiched between the Alps and the Ligurian Apennine. Although relatively small with approximately 4.6 million people and covering 25,000 sq km, Piemonte is surely one of the leading wine regions of Italy and indeed Europe. Piemonte has been famed for its fine wines since Roman times, during which it was known as Gallia Cisalpina (literally: Gaul hither side of the Alps). From the High Middle Ages to the Early Modern period, it was ruled by the powerful House of Savoy, which acted as the vanguard of the Risorgimento and produced all monarchs of the Kingdom of Italy from 1861 to 1946. As revolutions swept across Europe in 1848, the trigger for Italian theatre was in fact directly related to wine: the Austrian Empire imposed high tariffs on Piedmontese wines in other regions of northern Italy, which were then under Austrian control. As this threatened to unravel the Piedmontese wine industry, the population rebelled, and Piemonte became one of the first Italian states to revolt against the Austrian Empire, a struggle that continued through the Risorgimento. With more DOCG (Denominazione di Origine Controllata e Garantita)

than any other wine regions in Italy, Piemonte continues to occupy a unique place in the vinous map as well as in the heart of oenophiles. Somewhat unusual for Italy, Piemonte traditionally focuses on single-varietal wines, with a host of household names such as Nebbiolo from Barolo and Barbera, Barbera and Dolcetto from Alba, Moscato from Asti, Arneis from Roero and Cortese from Gavi, some of which do not travel well, but rather feel more comfortable with local terroir. This, coupled with the family-owned quality-driven smallholdings, is the reason why Piemonte is often compared to Burgundy. In Piemonte, the vast majority of viticultural area is located in the south. Situated in Lessona in northeastern Piemonte, the family-owned Azienda Vitivinicola Pietro Cassina covers no more than 6ha of vineyards, grown on deep orange marine sand soil, hence its pronounced minerality and unmistakable elegance. Rather than using the traditional Slavonian oak or French oak, Pietro Cassina opts for Austrian and Swiss oak. All elements carefully combined, the end products are wines bursting with character and purity. To discover the gems of Alto Piemonte, contact Ms Ada Leung of Cottage Vineyards; W: www.cottagevineyards.com; E: adaleung@cottagevineyards.com; T: +853 6283 3238

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



JADE ORCHID
Mon - Sun
11:00am - 3:00pm & 6:00pm - 11:00pm
Mezzanine Floor, Harbourview Hotel, Macau
Fisherman's Wharf
T: (853) 8799 6315 | (853) 8799 6316

FRENCH



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



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

WESTERN

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

THAI

NAAM
THAI RESTAURANT
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
Macao Fisherman's Wharf
Edf. New Orleans III
Macao



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
Mezzanine Floor, Harbourview Hotel, Macau
Fisherman's Wharf
Reservation Number : (853) 8799 6605

TASTE OF EDESIA

Irene Sam

FOOD

A MODERN TAKE ON JAPANESE TRADITION

Hotel Okura Macau's Japanese restaurant, Yamazato, has been moved from its original 2nd floor location into the newly renovated space on the 28th floor. Although the new location does not have a garden, guest can enjoy the breathtaking view of the surrounding Macau cityscape looking out from the windows of the restaurant. Japanese waitress staff, dressed in seasonal kimonos and sandals, set the tone for an exquisite, traditional dining experience by greeting guests with a customary bow and graciously escorting them to their tables. With striking floral chandeliers that act as floating centerpieces above the tables, the new décor conveys Japanese elegance and refinement. Decorative lighting blends beautifully with the natural lighting streaming in from the windows and accents the pale wood furnishings and translucent screens, enhancing the overall feeling of serenity. Despite the modern setting, the harmonious ambiance makes an ideal backdrop for a traditional Japanese cuisine, Kaiseki Ryori, which places great emphasis on achieving balance. In Japanese Zen culture, stone is seen as a concept for harmony and simplicity. It is a symbol of purity and concentration, two elements that are essential in meditation. In ancient times, Zen monks would put warm stones underneath their robes when they feel hungry after just having a simple meal served in the style of the Japanese tea ceremony. Kaiseki 懷石 literally means "a stone in the bosom." Although this idea might indicate a sense of austerity, the modern day "bosom-stone" cuisine is nothing

like a frugal meal. Known as an art form, it is an elegant, multi-course dinner that is prepared by a skillful chef. Balancing colors, flavors, textures and presentation, the chef creates memorable dishes using the freshest ingredients, adding flowers and leaves to garnish his works of art. Details that determine the sophistication of the overall arrangement include the color and the material of the plates that are chosen to present the nourishments. When it is done right, the creations should be able to evoke a sense of nature in the hearts and minds of the diners. In the hands of Executive Chef Akira Hayashi, the Kaiseki menus at Yamazato are elevated to a true art form. Having trained in Kyoto, the birthplace of Kaiseki Ryori, Chef Hayashi skillfully balances a variety of complementary and contrasting flavors, textures, temperatures, colors, and shapes. He carefully selects the best seasonal ingredients and then meticulously prepares and presents them in ways that subtly enhance their natural flavor and appearance, without any repetition between courses. A personal favorite on the signature winter menu is the shabu shabu, which features thin slices of M5 wagyu beef cooked in a clear broth with vegetables. While Chef Hayashi prepares marvelous dishes, Sommelier Fufu Liao thoughtfully curates an award-winning list of over 60 types of sake, including hard-to-find premium sakes, limited edition seasonal specials, and smaller, lesser-known regional breweries, working closely with Chef Hayashi to ensure perfect sake pairings with the ever-changing, seasonal Kaiseki menu.



WHAT'S ON



TODAY (DEC 18)
FLOURISHING ARTS

Every year, Macau Orchestra holds a concert with the winners of Macau Young Musicians Competition. They will enjoy the rare opportunity of performing with a professional orchestra. This year, Macau Orchestra will work with rising local piano stars as well as the upcoming winner of the 1st Zhuhai International Mozart Competition for Young Musicians.

Tickets will be distributed one hour before the performance at the concert venue. Distribution is limited to a maximum of 2 tickets per person

TIME: 5:30pm

VENUE: St. Dominic's Church

ADMISSION: Free with ticket

ORGANIZER: Macau Orchestra

ENQUIRIES: (853) 2853 0782

<http://www.icm.gov.mo/om>



TOMORROW (DEC 19)
A BEAUTIFUL DAY

A Beautiful Day is about a journey of a different reality. Each day is consisted of several journeys and what we chose to experience forms our reality. However, there is also another reality that exist within the conflict between body and mind... It was said, "Snakes can only see moving things, while the world of days is black and white. Dragonflies can see a thousand suns. Some fishes live in the deep blue sea have eyes that turned into two white spots. It is our destiny that decides what we can and what we do not." Our fate opens a unique door for each individual.

TIME: 8pm

DATE: December 19-23, 2015

VENUE: Old Court Building, Avenida da Praia Grande, Macau

ORGANIZER: Comuna De Pedra

ENQUIRIES: (853) 6630 8107 / (853) 6616 4804

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



INK WASH OF THE FORBIDDEN CITY – PAINTINGS BY CHARLES CHAUDELOT

Exhibition-goers can review his footsteps in the Forbidden City through his works. Every painting in the exhibition seems to be a retrospection of his sketching and painting process. The number of exhibits this time is identical to the 81 golden doornails on the gate of the Forbidden City. Eighty-one doornails symbolise the extreme masculinity (Yang) which were the ornaments exclusively used by the majestic emperors of the past; other architecture is not allowed to overstep its authority in order to celebrate the magnificent landscape of the Palace.

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

UNTIL: June 19, 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>



16TH ANNIVERSARY OF THE ESTABLISHMENT OF MACAU SAR

Official Flag-raising ceremonies (8am, Lotus Square; 8:30am, in front of Macau headquarters of the People's Liberation Army) herald the day's activities in grand style. See the Sports and Art Show in Commemoration of the 16th Anniversary of the Establishment of Macau SAR (2pm, Olympic Sport Centre Stadium, Ave. Olímpica, Taipa; MOP200), featuring athletics plus artists' impressions of the territory, with song and dance performances by top local artistes. A spectacular Fireworks Display (9pm, Macau Tower seafont, free) serves as the perfect nightcap.

FIREWORKS DISPLAY

TOURISM HOTLINE: (853) 2833 3000

ORGANIZER: Macau Government Tourist Office

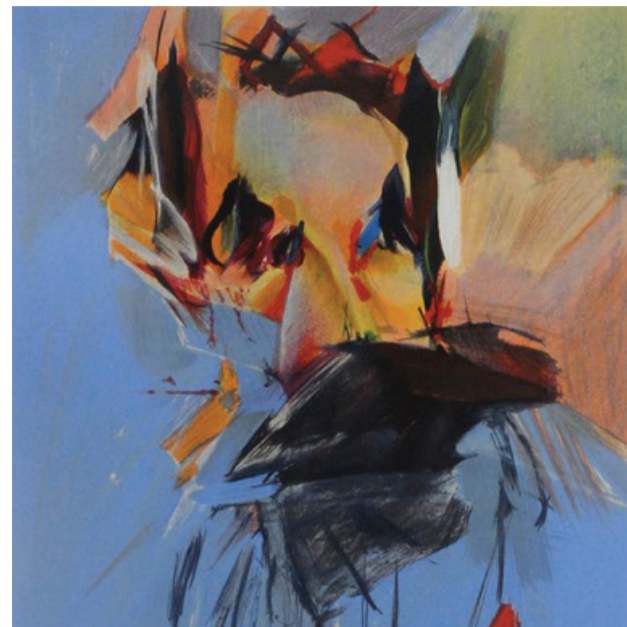
<http://www.macautourism.gov.mo>

SPORTS AND ART SHOW IN COMMEMORATION OF THE 16TH ANNIVERSARY OF THE ESTABLISHMENT OF MACAU SAR

ENQUIRIES: (853) 2823 6363

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

ORGANIZER: Macau SAR Government



MONDAY (DEC 21)

EXHIBITION – THE JOURNEY OF A MASTER: JÚLIO POMAR AND FRIENDS

Unquestionably one of the luminaries of contemporary international art, 95-year old Júlio Pomar is renowned as one of the greatest Portuguese artists of the 20th Century. In addition to showcasing his work from multiple perspectives for the discerning public, this exhibition features the works of artists of Júlio Pomar's generation, who both lived and worked with him.

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

3pm-8pm (Mondays, open on public

holidays)

UNTIL: January 15, 2016

VENUE: Albergue SCM, Calçada da Igreja de São Lázaro No.8, Macau Gallery A2

ADMISSION: Free

ENQUIRIES: (853) 2852 2550 / 2852 3205

ORGANIZER: Albergue SCM



TUESDAY (DEC 22)

2015 STAMP FESTIVAL – THE 'FESTIVE STAMPS' SPECIAL EXHIBITION

Stamps celebrating a dozen Chinese and Western festivals will be displayed in the Temporary Exhibition Gallery on the ground floor of the museum in tandem with a series of fun, interactive activities. Through the stamps, visitors can view the important festivals of the year, recalling happy moments they had with families and friends on those special occasions. Join the 'Chocolate Guessing Game', too! Just guess the correct quantity of Easter chocolate eggs in the big transparent Easter egg container for souvenirs.

TIME: 9:30am-5:30pm (Closed on Mondays)

UNTIL: January 10, 2016

VENUE: Communications Museum of Macau, No.7, Estrada de D. Maria II, Macau

ADMISSION: MOP10

ENQUIRIES: (853) 2871 8063 / 2871 8570

ORGANIZER: Communications Museum of Macau
<http://macao.communications.museum>



WEDNESDAY (DEC 23)

SALPICOS – SOLO EXHIBITION OF SOFIA BOBONE

Fulfilling the purpose of inviting, every year, an artist to work in Casa Garden, Orient Foundation presents the first solo exhibition of Sofia Bobone. Since always an artist, but with late public expression, Sofia traces the object of her canvas at first stroke to further manipulate it using a soft play of colours over subtle harmonious forms. The dominant figures for this exhibition are the woman and the horse, two commonly accepted elements as synonymous of beauty, but also of great strength and sensuality. All the works displayed are marked by the equilibrium between the figurative and the abstract, the beautiful and the misshapen.

TIME: 10am-7pm (Closed on Mondays)
UNTIL: January 10, 2016
VENUE: Casa Garden Orient Foundation
ADMISSION: Free
ENQUIRIES: (853) 2855 4699
ORGANIZER: Orient Foundation
[http:// www.foriente.pt](http://www.foriente.pt)



THURSDAY (DEC 24)

MACAU LIGHT FESTIVAL 2015 - JOURNEY OF LIGHTS

Revolving around the theme about the Butterfly Fairy and little elves, the Macau Light Festival 2015 - Journey of Lights will dazzle a total of 11 famous attractions including some world heritage attractions in town. 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 (Every half hour)
UNTIL: December 31
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>

Sands WEEKEND



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.



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.



SEASONS OF WONDER

Daily 6-10:30pm 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 6pm to 10:30pm.



PORTOFINO FESTIVE SEASON MENUS

24, 25 and 31 December

Enjoy a genuine taste of Italy during the festive season. Treat yourself to the wonderful flavours of Italian classics at Portofino restaurant. Special menus are available for Christmas Eve, Christmas Day as well as New Year's Eve starting from MOP788. Gorgeous food matched with glorious wine just MOP200 extra per person for the wine-matching option.

Dinner Sets: From MOP 788* per person

Reservations: +853 818 9950

Portofino.reservation@sands.com.mo



澳門金沙度假區

Sands

RESORTS
COTAI STRIP MACAO



WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

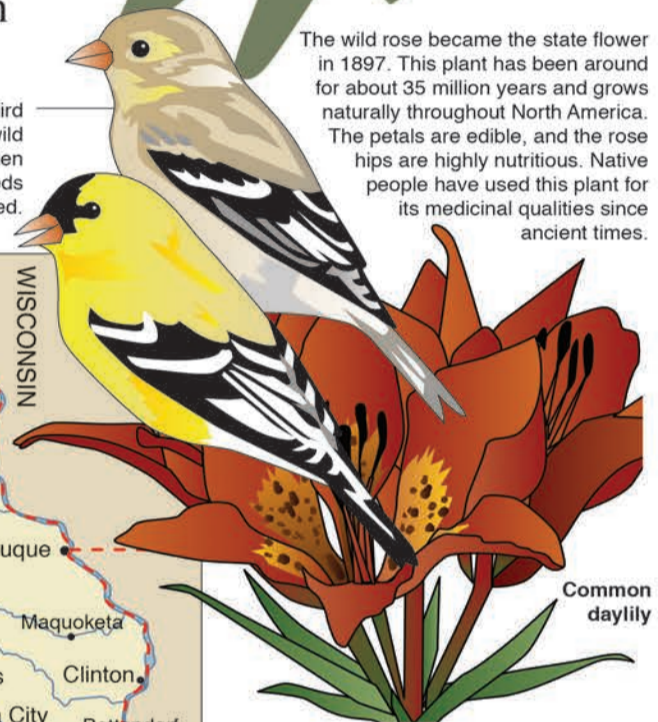
IOWA

The Hawkeye State

This Midwestern state's east and west borders are formed by rivers. The land is hilly, with many lakes and streams. Few natural forests and prairies can now be found, as most of the land has become farmland. Less than 10 percent of the state is forested.



Wild prairie rose



The wild rose became the state flower in 1897. This plant has been around for about 35 million years and grows naturally throughout North America. The petals are edible, and the rose hips are highly nutritious. Native people have used this plant for its medicinal qualities since ancient times.

Common daylily



Iowa's flag was adopted in 1921 and was designed by Dixie Gebhardt, of the Daughters of the American Revolution of Iowa.

The red, white and blue background is a reminiscent of the French flag, a tribute to the fact that Iowa became a part of the United States as part of the Louisiana Purchase.



What's in a name?

The name "Iowa" can trace its roots to the word "Ioway," a name for the Bah-kho-je Indian tribe that lived in the area.

The state motto is "Our liberties we prize and our rights we will maintain."

Did you know?

The first Europeans to visit the area were the French explorers Jacques Marquette and Louis Joliet in 1673.

When Europeans arrived, the Sauk, Meskwaki, Sioux, Potawatomi, Oto and Missouri peoples lived in the region.

Dubuque is the state's oldest city.

The U.S. gained control of the region in 1803 as part of the Louisiana Purchase.

Settlers and Native Americans in the area fought bitterly in the early 1800s.

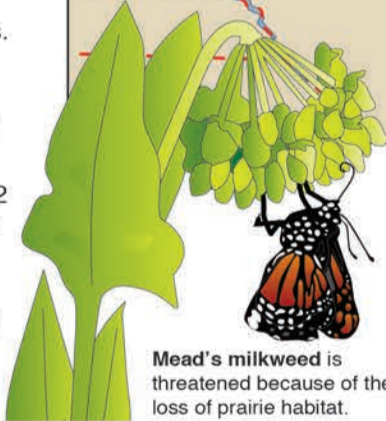
When Iowa became a state in 1846, its capital was Iowa City. Des Moines became the capital in 1857.

Drought and record heat in 2012 raised water temperatures up to 97 degrees, killing thousands of fish.

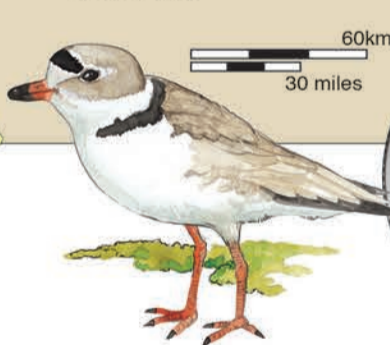
Iowa is the only state name that starts with two vowels.



Father Jacques Marquette
1637-1675



Mead's milkweed is threatened because of the loss of prairie habitat.



The piping plover nests on sandbars and sandy beaches. Habitat destruction of Iowa nesting sites has impacted populations.



The Iowa quarter is etched with a one-room schoolhouse with a teacher and students planting a tree. The design is based on "Arbor Day," a painting by Grant Wood.

Just the facts

| | |
|--------------------------|--|
| Total area | 56,272 sq. mi. (145,743 sq. km) |
| Population | 3,107,126 |
| Capital city | Des Moines |
| Highest elevation | Hawkeye Point 1,671 ft. (509 m) |
| Lowest elevation | Where the Mississippi and Des Moines Rivers converge near Keokuk 480 ft. (146 m) |
| Agriculture | Hogs, corn, soybeans, oats, cattle, eggs and dairy products |
| Manufacturing | Food processing, machinery, electric equipment, chemical products, publishing and primary metals |
| Mining | Limestone, clays, gypsum, sand and gravel |

Famous Iowans

Iowa has been the home of many celebrated faces.



Black Hawk
1767-1838

Sauk war chief forced to move from Illinois to Iowa.



Laura Ingalls Wilder
1867-1957

Writer of the "Little House" book series. Lived in Burr Oak, Iowa.



William Cody
1846-1917

"Buffalo Bill" Cody re-created Wild West shows. Born in Le Claire, Iowa.



Herbert Hoover
1874-1964

31st president of the United States. Born in West Branch, Iowa.



John Wayne
1907-1979

Actor, director and producer. Born in Winterset, Iowa.



Johnny Carson
1925-2005

Comedian and late-night talk show host. Born in Corning, Iowa.

SOURCES: World Book Encyclopedia, World Book Inc.; desmoinesregister.com; http://www.50states.com; www.traveliowa.com; http://www.iowa.gov; http://www.netstate.com; http://www.infoplease.com; http://www.iowaagriculture.gov/

Chat with the author and like us on Facebook — www.facebook.com/worldofwonder2014