



Traditional Chinese medicine gets popular in the US

Expanding interest in traditional Chinese medicine in the United States is fostering a potentially lucrative new niche market for farmers who plant the varieties of herbs, flowers and trees sought by practitioners. X3



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- BOOKS: FINDING WINNIE: THE STORY OF THE REAL BEAR WHO INSPIRED WINNIE-THE-POOH BY LINDSAY MATTICK
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DRIVE IN

Jocelyn Noveck, AP National Writer

MOORE 'INVADES' EUROPE TO TEACH US ALL SOME LESSONS

Of course Michael Moore exaggerates. Of course he engages in cheerful, unabashed cherry-picking. Of course he sees black and white where most of us see shades of gray. That doesn't necessarily mean he's wrong. It just means he's being Michael Moore — and in his latest documentary, "Where to Invade Next," it's a more im- pishly entertaining Moore than usual, using comedy and even a bit of fantasy to prove his point. Which is, basically, that

Europe has some ideas on how to run a society that Americans should plunder and pillage — er, adopt! — forthwith. But lest that seem an overly harsh indictment of the United States, Moore also seeks to remind us that many of these admirable ideas originated in America in the first place. A jocular tone is set from the start, when Moore is "summoned" to the Pentagon. In this fantasy, U.S. military leaders beg him for help. "Michael,

we don't know what the (ex- pletive) we're doing," they say. "We've lost all the wars since World War II." Can Moore help? Why yes, Moore replies. Yes he can. Here's the plan: Moore himself will "invade" other countries to bring home what's useful. The first "target" is Italy. "Have you ever noticed that Italians all look like they've just had sex?" Moore begins. In his opening camera shot, they sure do. He zooms in on a working- class Italian couple that seems to truly have it all: good jobs, plenty of leisure time, and the money to enjoy it, thanks to seven weeks of paid vacation, an extra month's pay each year, and oh, two-hour lunch breaks. Maternity leave, you ask? Five months paid. To twist the knife, Moore reminds us there are only two countries in the world that don't have mandated maternity leave: Papua New Guinea, and, yes, the USA. Next stop: France. "As usual, the French offered little resistance," Moore quips. But soon you won't be laughing at France's expense — not when you see how well they feed their schoolchildren. An average district in Normandy serves four- course lunches with scallops to start, followed by lamb on



This image provided by Dog Eat Dog Films shows director Michael Moore, left, and Claudio Domenicali, CEO of Ducati, in a scene from his documentary

skewers and a cheese course — camembert is just one option — before dessert. Moore brings a can of Coke. Nah, the kids say. On to Finland, where a forward- looking education system sees excessive homework as a hindrance to learning, and even eschews multiple-choice questions. Getting the picture? In Slovenia, which looks here like a fairytale kingdom, uni- versity tuition is free — even for Americans, some of whom come over to avoid the burden of student debt back home. Eager to question the country's leadership, Moore doesn't need to barge in unannounced: the president of Slovenia welcomes him into his office. In Germany, Moore marvels at worker benefits, like three

weeks at a spa to combat stress. In Portugal, the country's drug czar patiently explains that it's not illegal to carry or use drugs; they've found this approach reduces drug-related crimes. In Iceland, the strong leadership of women — in government and business — is extolled. In Norway, Moore visits a prison where guards don't carry weapons, and inmates live in well- furnished apartments. Shifting tone, Moore conducts a heart- breaking interview with the father of a boy killed in Norway's horrendous 2011 mass shooting. The father tells Moore he wouldn't change Norway's criminal justice system (maximum sentence 21 years) even to see his son's murderer punished more severely.

Near the end, Moore detours to Tunisia, where he finds a young radio journalist wondering elo- quently why Americans know so little about others. "Why aren't you curious about US?" she asks. "We deserve your attention." It's the heart of Moore's argu- ment, actually: that wherever we stand on the issues, we could stand to learn from others. And it's pretty hard to argue with.

"Where to Invade Next," a Tom Quinn, Jason Janego and Tim League release, is rated R by the Motion Picture Association of America "for lan- guage, some violent images, drug use and brief graphic nudity." Running time: 110 minutes. ★★★★★



This image provided by Dog Eat Dog Films shows director Michael Moore in a scene from his documentary, "Where to Invade Next."

BOOK IT

NEW BOOK CHRONICLES REAL BEAR BEHIND 'WINNIE-THE-POOH'

Lindsay Mattick's great-grand- father was on his way to fight in World War I when he bought a bear cub he named Winnie, inspir- ing author A.A. Milne to create the timeless character Winnie- the-Pooh. Now, Mattick has writ- ten a new children's book chro- nicle the real-life story behind the bear. Mattick, 37, wanted to tell her young son the peculiar tale and wrote "Finding Winnie: The Story of the Real Bear Who Inspired Winnie-the-Pooh." The book was published in November — just weeks before the 90th anniver- sary of the first time Milne used the name Winnie-the-Pooh in print. "Finding Winnie' is a story that I have had in my head for a long time," Mattick told The Associ- ated Press with a warm smile that reveals her passion for this very personal project. "I thought a pic- ture book would be an amazing way to share my incredible family story with my child." The family history goes like this: Her great-grandfather, Lt. Harry Colebourn of Canada, bought an American black bear cub from a hunter while Colebourn was on

his way to fight in World War I in 1914. Colebourn, a veterinarian, raised the female bear and named her after his home city, Winnipeg — or Winnie for short. He took Winnie on the long journey by train and ship to his training camp in England. The story came to light in the late 1980s, when another regiment was incorrectly linked to the bear, which by then had been made famous by Milne's classic childhood tales. Mattick's grandfather wanted to set the record straight. "He said, 'No, actually that was my Dad's bear, that was his pet,' and at that point, he pulled out his father's diaries and photographs from the war, and started to really share the story publicly," Mattick said. She is now retelling the story for a new generation. Taking inspiration from her family's archive of pho- tos of Colebourn and Winnie, Mat- tick teamed up with illustrator Sophie Blackall to create historically accurate drawings that capture the rare bond between the soldier and the bear cub. But a war zone is no place for a pet. So when Colebourn was sent to the front lines in France, he left

Winnie in the care of London Zoo. Visitors quickly saw that this bear was unusually gentle and kind — qualities later reflected in Mil- ne's writings. Children were even allowed into her enclosure, some- thing no zoo would consider today. "She became a star attraction," Mattick said. "She had a lot of visi- tors because of her very friendly and well-trained nature." Christopher Robin Milne, a you- ing visitor who forged a friend- ship with the bear, loved her so much that he re-christened his own teddy Winnie-the-Pooh. The name "Pooh" comes from a swan also named by Christopher Ro- bin. The boy's father, A.A. Milne, first published a story about a boy named Christopher Robin and his stuffed bear Winnie-the-Pooh in the London Evening News on Christmas Eve in 1925. Winnie-the-Pooh was first pub- lished as a book in October 1926 and A.A. Milne wrote several other stories and poems about Christopher Robin and his bear's adventures. The books and illu- strations have been treasured by children — and their parents — for generations.



This image shows Winnie the Bear and Canadian soldier Harry Colebourn together near Salisbury England in 1914

Colebourn survived the war. But, as he returned to Canada, he felt that Winnie was so settled at the zoo that he left her there, where she remained a favorite with visi- tors until her death in 1934.

"Finding Winnie: The Story of the Real Bear Who Inspired Winnie-the-Pooh" was published last month by Orchard Books, Hachette Children's Group

Siobhan Starrs, AP.

NEWS OF THE WORLD

Mary Esch, AP



Rebekah Rice, left, and Jean Giblette examine seedlings of trees used in Chinese herbal medicine, after Giblette brought them to Rice's greenhouse for the winter in Delmar, N.Y.

Chinese medicinal herbs provide niche market for US farmers

Expanding interest in traditional Chinese medicine in the United States is fostering a potentially lucrative new niche market for farmers who plant the varieties of herbs, flowers and trees sought by practitioners.

While almost all practitioners still rely on imports from China, dwindling wild stands there, as well as quality and safety concerns, could drive up demand for herbs grown in the U.S. Several states have set up "growing groups" to help farmers establish trial stands of the most popular plants.

"As a farmer, I love the idea of growing something no one else is growing, something that's good for people," said Rebekah Rice of Delmar, near Albany, who is among 30 members of a New York growing group. "This project is seriously fascinating." Jean Giblette, a researcher who has established New York's group, said it could also be a moneymaker. She estimates the market for domestically grown medicinal plants to be USD200 million to \$300 million a year.

Traditional Chinese medicine is gaining mainstream acceptance in the U.S. There are 30,000 licensed practitioners across the country — 46

states issue licenses, often requiring a master's degree and continuing education credits. In 2014, the Cleveland Clinic opened one of the first hospital-based Chinese herbal therapy clinics in the country.

Jamie Starkey, a licensed practitioner of acupuncture and traditional Chinese medicine at the Cleveland Clinic's Center for Integrative Medicine,

Quality, authenticity and purity are important concerns with herbal products

said quality, authenticity and purity are important concerns with herbal products.

"If growers in the U.S. can produce a highest-quality product that is identical to species from China, without contamination from heavy metals or pesticides, I think it's a great opportunity for farmers," Starkey said.

More than 300 plants are commonly used in traditional Chinese medicine. Giblette and Peg Schafer, an herb grower in Petaluma, California, compiled a list of marketable species for U.S. farmers. They include *Angelica dahurica*, a flowering perennial whose root is used to relieve pain and inflammation; *Aster tataricus*, a relative of garden asters said to have anti-bacterial properties; *Mentha haplocalyx*, a mint used for stomach ailments; and *Salvia miltiorrhiza*, a type of sage whose roots are used for treatment of cardiovascular diseases. The National Institutes of Health says traditional Chinese medical techniques — which included practices such as acupuncture and Tai Chi — are primarily used as a complement to mainstream medicine. The agency cautions that some medicinal herbs can have serious side effects, and there isn't enough rigorous scientific evidence to know whether traditional Chinese medicine works for the conditions it treats. Clinical trials are difficult because treatments involve combinations of plants customized for each patient.

Giblette, who started High Falls Foundation in New York's Hudson Valley in 2008 to foster research and con-

servation of medicinal plants, said growing under conditions similar to a plant's natural habitat is one of the keys to producing high quality medicinal plants. The foundation will provide the plants so it can ensure the authenticity of species and market products only to licensed herbal practitioners.

Market research shows high demand and low supply, said Rob Glenn, chairman of the nonprofit Blue Ridge Center for Chinese Medicine in Pilot, Virginia.

"The current herbs from China are not of the quality they once were and U.S. practitioners indicate they are willing to pay a premium price for herbs grown with organic principles, locally, with high efficacy," he said.

Using an economic development grant from the Tobacco Region Revitalization Commission, the Blue Ridge Center is enlisting local farmers to grow medicinal herbs that the center will process and sell to licensed practitioners. This year, the center planted 38 species on 35 farms.

The center sent samples from the first harvest to 26 practitioners who agreed to evaluate the quality and efficacy.

"We were super impressed by the samples we received," said Ken Mo-

rehead, a practitioner at Oriental Health Solutions in Durham, North Carolina. "We really want to have access to clean organic herbs. I think the farmers can do well and we can have an industry that supports the local economy, is good for the environment and improves people's health."

From an economic standpoint, Glenn said the goal is to introduce a crop that could supplement a farmer's income by as much as \$15,000 a year — effectively doubling the income of farmers in the economically distressed area.

To reach that goal, a farmer would have to devote an acre to the project for eight years, Glenn said. Because some of the plants are trees or perennials that take years to grow to marketable size, it will take time to achieve maximum return on investment, he said.

The center's initial research indicates a return-on-investment ranging from \$1.69 per plant for *Celosia*, an annual flowering plant used for various eye maladies and bleeding, to \$20 for *Angelica*.

"As we continue our experimentation, we will endeavor to have our farmers plant more of the high-value and high-demand plants," Glenn said.

WORLD OF BACCHUS

Jacky I.F. Cheong

The Mongolian Symbol



SOYOMBO

Made with Mongolian wheat from Selenge Province and water from the Bogd Khan Mountain, both from central-northern Mongolia. Distilled 6 times and filtered continuously for 5 days. Meticulously clean and entirely transparent, the nose is refreshingly pure, effusing hints of aniseed, crystal sugar, wet stone and wild flowers. The mouthfeel is particularly smooth, with excellent depth and length, remarkable purity and good consistency. Bottled at 40%, the fresh entry continues through a lively mid-palate, leading to a sweetish finish. Excellent on its own, it can also be used in mixed drinks. Winner of Monde Selection 2008 Grand Gold Medal and World Beverage Competition 2009 Gold Medal.



CHINGGIS KHAN

Made with Mongolian wheat from Selenge Province and water from the Bogd Khan Mountain, both from central-northern Mongolia. Distilled 6 times and filtered continuously for 10 days. Immaculately clean and faultlessly transparent, the nose is alluringly pristine, emanating traces of orchard fruits, aniseed, springwater and lavender. The mouthfeel is distinctly creamy, with extraordinary depth and length, crystal-clear purity and refined balance. Bottled at 40%, the clean entry persists through a sweetish mid-palate, leading to a lingering finish. To fully appreciate this fine vodka, it is best served neat. Winner of Vodka Masters Awards 2011 Gold Medal.

Mongolia's most famous son Genghis Khan – and his descendants – may have created the largest contiguous empire in world history and reigned supreme along the Silk Road, but the worldly power, albeit once upon a time a superpower, was all but long gone. By way of culture and religion, the legacy of Zanabazar may well have surpassed those of Genghis Khan. What Genghis Khan forged by sabres and swords, Zanabazar achieved through scripts and symbols. In a distinctly northern Asian context, Jesus seems to have bettered Caesar. Born Eshidorji, Öndör Gegeen Zanabazar (literally: High Saint Zanabazar) would go on to become the Jebtsundamba Khutuktu – the spiritual head of Tibetan Buddhism in Outer Mongolia. At the tender age of 5, he was recognised by the Panchen Lama and the Dalai Lama, respectively the second highest and highest ranking lama in the Gelug school of Tibetan Buddhism. In broad strokes, what is known as Caesaropapism in Europe took the form of Buddhist theocratic autocracy in East Asia and High Asia, alternatively known as the Roof of the World.

During his lifetime, Zanabazar not only founded the Shankh Monastery, one of the oldest and prominent monasteries in Mongolia, but also championed development in arts and sciences as well as philosophy and theology, hence winning the sobriquet the “Michelangelo of Asia”. One of his major contributions and lasting legacies has to be the Soyombo alphabet and the Soyombo symbol.

A nation in the Asian Steppe whose boundaries are not pre-determined by natural geography but by power, Mongolia's national borders have expanded and shrunk in a way that would be incomprehensible to island nations such as Japan and the UK. The constant changes are both the reason and the result of cultural exchanges. No language in the world has adopted – or was made to adopt – as many scripts and alphabets as Mongolian, ranging from Traditional, Galik, Oirat to Buryat alphabets, to Phags-pa, Soyombo, Horizontal, Latin (from 1931 to 1941) and now Cyrillic scripts (since 1941).

Created by Zanabazar in 1686, the Soyombo has since served as the national symbol of Mongolia, as well as other closely related nations such as the Republic of Buryatia and the Agin-Buryat Okrug, respectively a federal subject and an administrative division of Russia; it appears in Mongolia's flag, coat of arms and armed forces. For readers who are interested in Buddhism or East Asian history, Mongolia is no doubt the roundabout of East Asia; for drinkers, the good news is that Mongolia is now producing some world-beating vodka gems, waiting to be discovered and savoured. Remaining loyal to traditions, they still bear the names of Soyombo and Genghis Khan.

To explore the finest Mongolian vodkas, contact Ms Bolormaa Ganbold of PREMIER Hospitality Management and PREMIER BAR & LOUNGE; W: www.premiergroupworld.com; E: bolor@premiergroupworld.com; T: +853 6233 5262; A: 86, Rua Direita Carlos Eugénio,

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

**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



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
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
SUMPTUOUS CELEBRATION

It is the last day of 2015. As we step into the beginning of 2016, Chinese New Year and Valentine's Day is just a little more than a month away. Have not yet thought of how to celebrate with your family and loved ones? No worries. We have some suggestions for you. Sheraton Macao Hotel is offering a myriad of unforgettable dining experiences. From a sumptuous seafood menu at Xin; a five-course Valentine's Day dinner at Bene; an abalone 'poon choi' at Palms or Xin; and the decadent desserts at Feast – there will be much to celebrate in February. Among the many savory menus that will be on offer at Xin, Feast, Bene, and Palms at Sheraton Macao Hotel, the 'Prosperity Hotpot Set' and 'Valentine's Luxury Lobster Set'

at Xin will be very enticing, and will feature the freshest and most premium of seafood. Chinese New Year revolves around family and strengthening bonds with the people closest to our hearts. Sharing a hot pot together is the perfect way to bring everyone to the table over the holidays. The chefs at Xin have designed the perfect hot pot with piping-hot soup to warm the soul this winter, along with the freshest of seafood. Gigantic oysters, Boston lobsters, abalone, beef karubi, sea cucumbers, king prawns, botan ebi, Japanese scallop sashimi, green wrasse filets, black mussels and countless varieties of mushrooms, are just a few of the flavorful items hand-picked for this festive occasion. Rounding off this rich meal will be a full dessert buffet,

filled with local, international and seasonal favorites. Guests searching for even more culinary adventures during Chinese New Year can also dine at Feast or Palms. Couples looking to whet their appetites before easing into a sumptuous dinner can head to Palms to savor Chinese and Western classic afternoon tea delicacies, from baked scones to mini char siew flaky pastry with sesame. With selections from around the world, the seasonal must-haves at Feast will include: Hong Kong-style double-boiled rice bowls; a dim sum corner; glutinous rice balls in sweet soup; sweet lychee soup; crepe stuffed durian mousse; Korean-style marinated abalone; Beijing-style roasted duck; and endless Valentine's Day desserts such as the valentine strawberry lychee heart. With such an impressive array of choices, figuring out what and where to celebrate during these times of the year is easy. Just make sure you make a reservation early.



WHAT'S ON



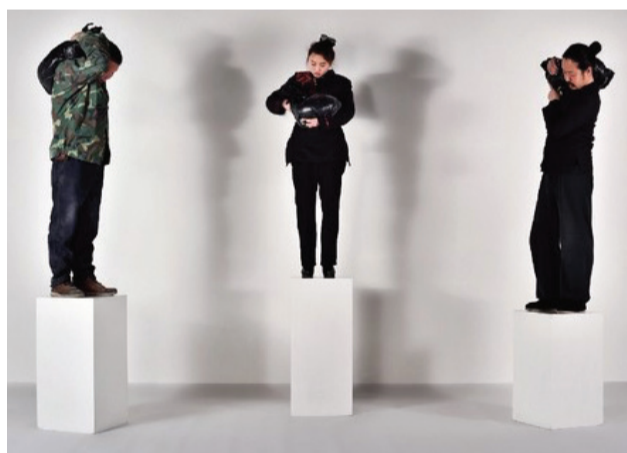
TODAY (DEC 31)
MACAU COUNTDOWN ACTIVITIES 2015

New Year's Eve is almost upon us again. 2015 Macau Countdown Concert will be headlined by Hong Kong singer Kay Tse and C Allstar together with local singers Terence Siufay, Vivian Chan, Nick Ngai, Ken Sou, Hyper Lo, AJ, Kayaku Sou, Kim Lei, Elisa Chan, Ring Hun at Sai Van Lake Square, while Hong Kong singer Chu Mi Mi together with local singers Josie Santos, Willy, Beat It, I.Real, Un Mong Association of Dancing and Yoga of Macau, JGband, MAS Productions with Tru & Tru Clowns, Victor Kumar and Bollywood Dreams Group will light up the stage in the Taipa Countdown Show 2015 at Taipa Houses-Museum.

2015 MACAU COUNTDOWN CONCERT
TIME: 10pm-12:10am
VENUE: Sai Van Lake Plaza

TAIPA COUNTDOWN SHOW 2015
TIME: 9:30pm-23:15
VENUE: Taipa Houses-Museum

ADMISSION: Free
ENQUIRIES: (853) 2833 7676, 8988 4000
ORGANIZERS: Civic and Municipal Affairs Bureau
<http://www.iacm.gov.mo>



TOMORROW (JAN 1)
INWARD GAZES - FOUR ARTISTS IN PERFORMANCE

Inward Gazes: Documentaries of Chinese Performance Art showcases over 900 works from Mainland, Macau, Hong Kong and Taiwan. Using the human body as the medium, these creations defamiliarise and differentiate daily activities, prompting viewers to rediscover topics taken for granted. In light of 'Inward Gazes' 10th anniversary, eight performance artists, curators, directors and photographers of performance art documentaries enrich the exhibition with Inward Gazes: Four Artists in Performance showcasing works by four 'Excellent Artists' from the previous exhibition.

TIME: 10am-8pm (Closed on Mondays)
UNTIL: February 14, 2016
VENUE: Old Court Building, Avenida da Praia Grande, Macau
ADMISSION: Free
ENQUIRIES: (853) 8791 9814
ORGANIZERS: Civic and Municipal Affairs Bureau, Macau Museum of Art, Cultural Affairs Bureau
<http://www.mam.gov.mo>



SATURDAY (JAN 2)
SHINING CLEAN - EXHIBITION OF YONGLE PORCELAIN EXCAVATED FROM ZHUSHAN OF THE JINGDEZHEN OFFICIAL KILN AND MUSEUM

The exhibits include: the five representative types of porcelain in the Yongle period, which are the white wares, blue-white wares, high-temperature coloured wares, high-temperature glazed wares and on-glaze wares. There are a total of 103 (sets) exhibits in all shapes and sizes. Through the repaired and restored wares, we can understand the shaping techniques and achievements of the porcelain in the Yongle period.

TIME: 9am-9pm
UNTIL: March 13, 2016
VENUE: Temporary Exhibitions Gallery of the Civic and Municipal Affairs Bureau
Organizer: Civic and Municipal Affairs Bureau, Cultural Affairs Bureau
ADMISSION: Free
ENQUIRIES: (853) 8988 4100 / 2882 7103
ORGANIZER: Civic and Municipal Affairs Bureau
<http://www.iacm.gov.mo>



SUNDAY (JAN 3)
MACAU NEW YEAR'S CONCERT 2016

Macau New Year's Concert 2016 featuring Busan Symphony Orchestra & Macau Youth Symphony Orchestra welcomes music director Oh Choong Keun to Macau plus well-known violinist Huang Bin.

TIME: 8pm
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/m, NAPE
ADMISSION: MOP100, MOP150, MOP250
ENQUIRIES: (853) 2855 5555
ORGANIZER: Macau Youth Symphony Orchestra Association
<http://www.macauticket.com>

MONDAY (JAN 4)
MACAU ARTS WINDOW - MEMORIES AND SYMBOLS - MULTIMEDIA BY KITTY LEUNG

Macau has gone through a rapid urbanization for the last fifteen years. The development causes significant economic, social, and geographical changes. On one hand it brings in prosperity and

on the other causes different social problems to the city. There seems to be a dilemma between boosting the tourism industry for economic growth and keeping an affordable and livable place. "Preserve Memories" is an artwork made up of a group of glass jars that are used to store pickles and jam. The photographic images taken from the artist's personal album are exposed onto the jars. Photography is a way to preserve time and memories, putting photographic images into mason jars reflects a sense of double preservation and allows the artist to commemorate the past. Most of the signage in a city is either store front signs or large advertisement billboard. As old stores close down or new stores come up, signage changes constantly giving the city a new look.



TIME: 10am-7pm (No admission after 6:30 pm, closed on Mondays)
UNTIL: February 14, 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>



TUESDAY (JAN 5)
"FANTASY" PAINTING EXHIBITION BY GRACE YEU

"Fantasy" is a series of indulging moment with various kinds of animal, a wondering love with all species. The artist places several plastic pieces in her painting works to present the idea of city life surrounded by innumerable plastics: plastic boxes, plastic wraps, plastic packages, etc. These little plastic pieces act as question marks and reminders for us - Is this the way to appreciate our earth, our home and many other creatures?

TIME: 2pm-7pm
UNTIL: February 13, 2016
VENUE: Creative Macau, G/F Macau Cultural Centre Building, Xian Xing Hai Avenue
ADMISSION: free
ENQUIRIES: (853) 2875 3282
ORGANIZER: Center for Creative Industries
<http://www.creativemacau.org.mo>



WEDNESDAY (JAN 6)
TUTTI COLORI - ARTS, CRAFTS & SKETCHES
EXHIBITION

A grand collection of art pieces, crafts, drawings and paintings, scouted from various regions of the world: Africa, South America, Cuba, Puerto Rico, Europe and South East Asia etc. will be exhibited. Their rich colour, interesting forms and shapes show the unique native style of the regions where they are from. It is a wonderful chance to have a glance of the exotic culture.

TIME: 10am-6:30pm
UNTIL: February 18, 2016
ADMISSION: Free
VENUE: Calçada Da Barra, No. 16 R/C LJ A, Edif. San Chak, Macau
ENQUIRIES: (853) 2896 2820
ORGANIZER: Dare to Dream Gallery
<http://www.daretodreamgallery.com>



THURSDAY (JAN 7)
CREATIVE & COLLECTIVE EXHIBITION

Creative & Collective Exhibition can be seen as a group exhibition without a theme. Four artists – Lei leng Wai, SAH, Gigi Lee and Justin Chiang – all agree that creation is rather incompatible with the concept of “collective / group”. The so-called “collective” only means here an intersection of time and space. Genuine art is a personal and intimate act and therefore discussing it “in group” would destroy its originality.

Instead of having a curator, the exhibition arises from the four artists’ frequent gatherings. They just want to showcase their respective personal works in the same space and time lapse. They would get together, but never create together, discussing artistic creation but apparently never influencing each other. Their ideas on each other’s artistic expression are unfathomable. Only when their works are displayed together can we discover the subtle relations between individuals and the group.

TIME: 12pm-7pm (Closed on Tuesdays, open on public holidays)
UNTIL: January 31, 2016
VENUE: No Cruzamento da Avenida do Coronel Mesquita com a Avenida Almirante Lacerda Macau
ADMISSION: Free
ENQUIRIES: (853) 2853 0026
ORGANIZER: OX Warehouse
<http://oxwarehouse.blogspot.com>

Sands WEEKEND



NEW YEAR'S EVE COUNTDOWN
8:30pm – 12:30 am 31 December (Thursday)
Outdoor lagoon area of The Venetian Macao

The Venetian Macao welcomes guests and visitors to ring in the New Year in style with a free outdoor countdown celebration. The New Year's Eve Countdown will take place at the outdoor lagoon area of The Venetian Macao with festivities beginning at 8:30 pm with live music from Andy Frasco and the UN and Blue Note who will entertain visitors with their lively blues rock tunes. For the last five minutes of 2015, the 3-D light and sound spectacular Seasons of Wonder will transform the façade of The Venetian Macao into a countdown clock so everyone can count down together.

Admission: Free



GRAND ORBIT HOLIDAY FEAST FOR TAKEAWAY
Daily until 4 January 2016
Grand Orbit, Level 1, Conrad Macao, Cotai Central

Enjoy classic festive flavours with family and friends. Order your all-time favourite package of roasted dishes including turkey, chicken, beef striploin and ham, complete with your choice of sides.

For more details, please contact +853 8113 8910



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.



BAMBU SEASONAL BUFFET
Daily 31 December 2015 - 1 January 2016
Shop 1033, The Venetian Macao

Enjoy the festive flavours of Asia this holiday season at Bambu. Indulge in a sumptuous festive Asian buffet with a selection of delicious dishes from across the continent.

Dinner prices from: MOP278 per adult | MOP138 per child (3-12 years old)
Reservations: +853 8118 9990

* All prices are subject to 10% service charge.



澳門金沙度假區
Sands
RESORTS
COTAI STRIP MACAO

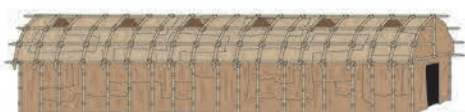


WORLD OF WONDER

Exploring the realms of history, science, nature and technology
By Laurie Triefeldt

THE SENECA People of the hills

The Seneca were the largest group of the original Iroquois Five Nations. The Seneca historically lived south of Lake Ontario. Today, about 11,000 Seneca Indians live in the United States and Canada.



The Seneca people lived in **longhouses**. These large, wood-framed, bark-covered buildings could be 100 feet long and shelter up to 60 people. Today, the people live in modern homes, and longhouses are used only in ceremonies.



The **Seneca flag** has images of the eight clan animals: the Turtle, Bear, Wolf, Beaver, Snipe, Heron, Deer and Hawk

What's in a name?

The Seneca nation calls itself "Onöndowága," (pronounced Oh-n'own-dough-WAH-gah), which means "Great Hill Place." After years of bitter fighting, the Seneca, Cayuga, Onondaga, Oneida and Mohawk formed a peaceful union. These five Iroquois nations were known as the "Haudenosaunee," which translates as "people of the longhouse." When the Tuscarora nation joined the League in 1722, the Iroquois became known as the Six Nations.

Because they were located on the western edge of the Iroquois territory, the Seneca were known as "the keepers of the western door," and the Mohawk were "the keepers of the eastern door," symbolic guardians of the Iroquois Nation longhouse doors.

The language

Today, most Seneca people speak English, but some also speak their native Seneca language. Seneca is a complex language very unlike English.

Some Seneca words:
sgëno (pronounced SGAY-noh) is a happy, friendly greeting.
niyawë (pronounced nee-YAH-wenh) means "thank you."



The Three Sisters

While Seneca men fished and hunted for food, the women grew corn, beans and squash (The Three Sisters). The Three Sisters were known as Deohako (pronounced jo-HAY-ko), which means "the life supporters."

SOURCES: World Book Encyclopedia, World Book Inc.; <https://sni.org>; <http://www.onondaganation.org>; <http://www.native-languages.org>; http://www.bigorin.org/seneca_kids.htm; <http://www.nativetech.org>



Seneca woman and child
This illustration is based on a 1903 photograph.

This feathered cap is called a **gustoweh**, which translates as "real hat." Each Iroquois nation arranges the feathers on this kind of headdress differently. Traditionally, the Seneca headdress has one eagle feather standing on top and several turkey feathers around it.

According to Seneca legend, the **corn husk doll** originated when one of the Three Sisters wanted to make something special, something besides mats, shoes and bags. After getting permission from the Great Spirit, the sister began to make little people out of corn husks. One of these corn husk people was very beautiful and became vain and naughty. The Great Spirit punished the corn husk person by taking her face, so that she could not speak with the Senecas or the birds or the animals. This is why the Seneca don't put faces on their husk dolls.



This map shows the general area of the Seneca and other New York tribal nations.

Wampum is made from clam shells. The bead is cut from the white and purple parts of the shell. Wampum played an important role as a historic record keeper of events and contracts.

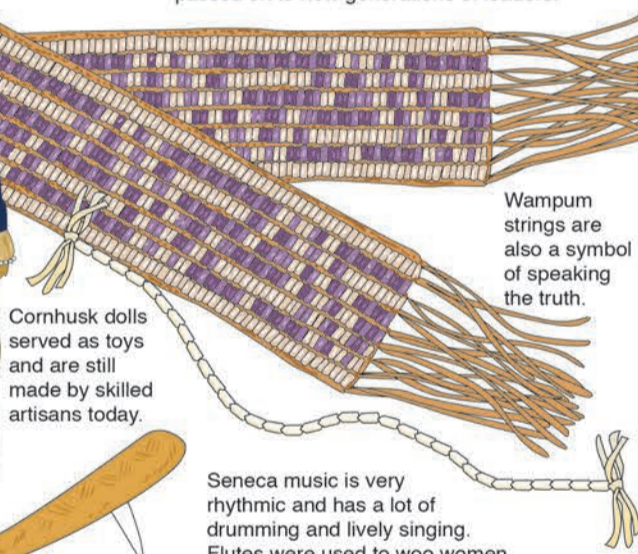
Wampum belts are also worn to signify an important position in the community and are passed on to new generations of leaders.



Gustoweh



Corn husk doll



Wampum strings are also a symbol of speaking the truth.



Water drum

Drums were often filled with water to give them a special sound.



Seneca war club

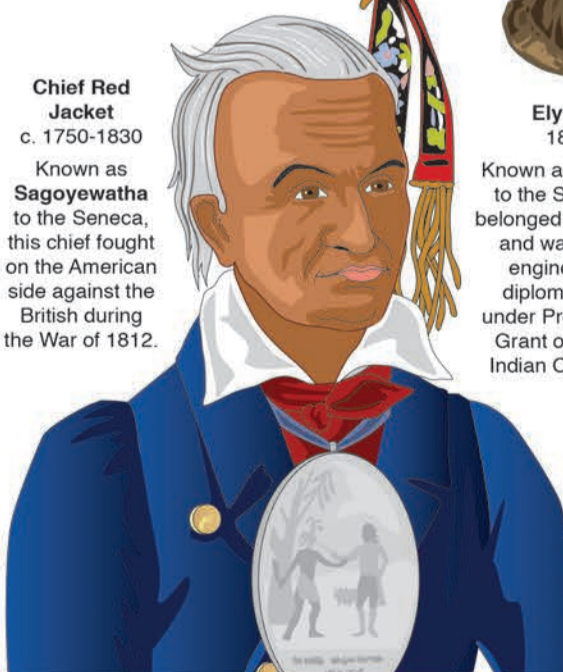
Seneca music is very rhythmic and has a lot of drumming and lively singing. Flutes were used to woo women.



Turtle rattle

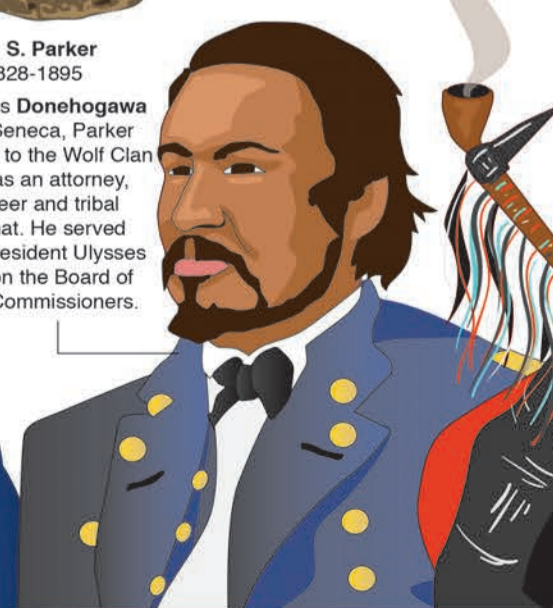
Chief Red Jacket
c. 1750-1830

Known as **Sagoyewatha** to the Seneca, this chief fought on the American side against the British during the War of 1812.



Ely S. Parker
1828-1895

Known as **Donehogawa** to the Seneca, Parker belonged to the Wolf Clan and was an attorney, engineer and tribal diplomat. He served under President Ulysses Grant on the Board of Indian Commissioners.



Chief Cornplanter
c. 1732-1836

This Seneca leader fought in the French and Indian War and the American Revolutionary War.



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