



# Zen in madness



- MOVIES: ANOMALISA
- BOOKS: HOUSE OF 8 ORCHIDS BY JAMES THAYER
- MUSIC: TELL ME I'M PRETTY BY CAGE THE ELEPHANT
- WINE: THE QUINTESSENCE OF JAPAN II
- FOOD: CLASSICALLY FRENCH

Discover the winding paths of Kyu Asakura garden, just a mere train stop away from Tokyo's Shibuya neighborhood **X3**

DRIVE IN

Lindsey bahr, AP Film Writer

**CHARLIE KAUFMAN'S 'ANOMALISA'**  
**WILL BREAK YOUR HEART**

In "Anomalisa" everyone looks and sounds the same. They have the same face (Caucasian, bland, non-descript). They have the same voice (Tom Noonan's). They bore our protagonist Michael Stone (voiced by David Thewlis) to death. And this feeling that he's the only individual on the planet among all these clones might be the cause of his unraveling. In this very R-rated stop-motion animated feature, scripted by Charlie Kaufman (writer of "Adaptation." and "Eternal Sunshine of the Spotless Mind") and co-directed by Kaufman and Duke Johnson, we spend one day with this sad sack narcissist on an overnight trip to Cincinnati.

He's there to give a lecture about his book, "How May I Help You Help Them," a top selling manifesto on the art of customer service. It's successful enough that people in the hotel recognize him immediately. But he's still sad. He has a stilted conversation with his wife and son who stayed behind in Los Angeles. He calls an ex-girlfriend to see if she'll meet him for a drink. Their breakup was fraught, and so is this encounter. Back in his room, Michael sinks into himself, bereft of an easy hookup. It's just him and his Belvedere martinis with a twist until he hears an alarming sound from the hotel hallway — a voice that's not

Tom Noonan's. It's Jennifer Jason Leigh's. Michael bursts out of his room like the owner of this voice is his last chance for survival, frantically knocking on random hotel room doors to find her. The woman has travelled from Akron, Ohio, (over 200 miles) to hear him speak. She's a big fan, as is her co-worker. And this woman is different in voice and face. Her name is Lisa. She's an anomaly. She's his Anomalia-Lisa, he tells her later when things get intimate. Leigh's nuanced vocals bring what could have been a slip of a character to life. It's a stunning, emotionally truthful performance that makes you wish more awards would re-

AP PHOTO



Tom Noonan, left, voices Donna and David Thewlis voices Michael Stone, in the animated stop-motion film "Anomalisa"



Characters Michael Stone, voiced by David Thewlis, left, and Lisa Hesselman, voiced by Jennifer Jason Leigh in a scene from the animated stop-motion film "Anomalisa"

cognize voice acting. Lisa has the confidence of a middle school girl (read: none). Her levels might even be in the negative numbers. She is sweet and excitable and good-natured, but crippling self-conscious. She second-guesses everything she says. She ends sentences with "shut up Lisa!" She thinks she's ugly, dumb and unsophisticated. Actually, Lisa is basically a girl in an adult woman's body. She is gawky and awkward. She stumbles over her own feet and really likes to press the buttons in the elevator. But she still goes back to Michael's room when he asks her to after a few drinks, knowing full well what that means. The story doesn't willfully hide details from the viewer,

but it does evolve in surprising ways. Even after two viewings, I can't settle on a single thesis. That's probably what makes it valuable. You can feel for Michael and empathize with his existential solitude, or you can roll your eyes at him. I did. He's fairly insufferable, and it takes a while to realize that perhaps the problem isn't everyone else — it's him. He's unable to see outside himself and condescends to others with abandon while profiting off of a customer service ideology that he clearly doesn't believe — that everyone deserves to be loved, that everyone is an individual, that a smile costs nothing and can make a person's day. There is little entertainment in watching a narcissist's wor-

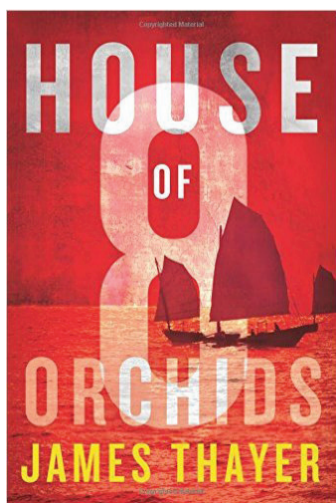
ldview realized. It's more like heartbreaking dread. The fact that Kaufman (his follow up to "Synecdoche, New York") and Johnson (his first feature) accomplished all of this with puppets is all the more astounding. "Anomalisa" is an anomaly. It's distinctive, bold, and aching human. Sometimes art needs to splash us with cold water to give us an experience that is not just passive enjoyment, but active introspection. Don't say we didn't warn you.

"Anomalisa," a Paramount Pictures release, is rated R by the Motion Picture Association of America for "strong sexual content, graphic nudity and language." Running time: 90 minutes. ★★★★★

BOOK IT

**'HOUSE OF 8 ORCHIDS'**  
**IS COMPELLING THRILLER**

James Thayer delivers a vivid and compelling thriller set in 1937 China in his new novel, "House of 8 Orchids." Readers will travel to a time and place unfamiliar yet also strikingly real. The story jumps right in with the kidnapping of two American brothers in 1912. Twenty-five years later, they are living in the House of 8 Orchids run by a eunuch who has trained them in the criminal arts. Younger brother, William, is a forger. Older brother, John, has become an assassin and the eunuch's favorite son. Since neither has any memory of their lives before the kidnapping, they have no concept of life beyond their "family." That changes when the eunuch is hired by a wealthy businessman to deliver a famous Chinese actress for his personal use. John is forced to make a critical decision when he learns that William and the actress are in love, and he's asked to help them escape. Can he betray the man he considers his father for his brother's sake? What will happen if he turns in his brother — or if he lets him go? Family dynamics are torn asunder as the decisions William and John make have unforeseen consequences. Thayer has created a gripping portrayal of



"House of 8 Orchids" (Thomas & Mercer), by James Thayer

loyalty and treachery in a rarely seen world of China at war. The finale doesn't deliver the co-meupance one expects in a historical thriller, but it fits the tale.

Jeff Ayers, AP

tTUNES

**KENTUCKY PSYCH CREW GIVES NUGGETS SOUNDS A PERFECTLY UNSETTLING MODERN SPIN**



'Tell Me I'm Pretty', Cage the Elephant (RCA)

On their fourth album, Kentucky band Cage the Elephant refurbish mid-Sixties retro-rock with a 21st-century studio vividness — creating something akin to watching old footage of Sandy Koufax or Bill Russell in crisp hi-def with modern camera angles. Produced by the Black Keys' Dan Auerbach, "Tell Me I'm Pretty" evokes the Yardbirds, the Easybeats, the Hollies and the acne-scarred "Nuggets" bands that had one-hit fun ripping off those British Invasion bands, along with a dollop of "Crimson and Clover"-style avant-bubblegum wooziness. On the album-opening "Cry Baby," psychedelic fuzztones swirl and rush up like fresh lava, while songs like "Cold Cold Cold" and "Mess Around" scream with garage-soul heat and dirty crunch. But Cage the Elephant aren't trying to replicate the music they're honing in on — there's a big difference in tone and mood. Even at their most horndog angsty, those LBJ-era kids were bristling with wild enthusiasm; Cage singer Matt Shultz seems more jittery and frayed. The languid dream-folk standout "Trouble" sounds gorgeously burnt, with a vaguely hounded feel that evokes red eyes hidden behind mirror-shades. "Sweet Little Jeanie" is where the Beatles' "She's Leaving Home" meets a grisly, punked-up dead end ("We pinned your missing picture up on every mother loving post/How's it feel to be a ghost"), and the trouble-girl heroine in "Punchin' Bag" isn't just a neighborhood hottie with a rep, she's a horror show who "carries a knife." These guys aren't just reliving classic sounds, they're giving them a frantic sense of dread that's perfect for our own dislocated, paranoid times.

Courtesy Rolling Stone, Jon Dolan

**TRAVELOG**

Linda Lombardi, AP, Tokyo

KYU ASAKURA

# Finding serenity in a historic Tokyo house and garden

Coming from the high-rise neon madness of Tokyo's Shibuya neighborhood just one train stop away, simply walking through the neighborhood of Daikanyama may feel almost like being in a Zen temple. But stroll past the upscale boutiques and restaurants on narrow hilly streets and you'll find true serenity just a few blocks from the station at the Kyu Asakura House and its garden.

■ The winding paths also give different views of the same spots, a way of making the rather small garden seem bigger than it is

The garden looks and feels different from the classic Japanese-style garden laid out around a pond that you're likely to find elsewhere, for a couple of reasons. It's built on the side of a rather steep natural hill, and walking up and down on the rustic paving stones requires enough attention sometimes to keep other thoughts out of your mind.

The winding paths also give di-



A view of the grounds through the windows of the Kyu Asakura House in Tokyo

fferent views of the same spots, a way of making the rather small garden seem bigger than it is.

The look of the garden is also different for reasons that become clear when you read some of the informational material (availab-

le in both Japanese and English) posted inside the house.

Traditional Japanese gardens require careful and constant pruning of trees, but the signs note that this "garden's main trees are dead and healthy specimens are rampant with massively overgrown trunks." This may sound like a Japanese garden gone wild, but despite the sound of that, you likely won't feel that what you're looking at needs fixing. It's particularly beautiful in its fall colors.

Entering the house you'll need to take your shoes off to walk on the tatami floors, which is calming in itself.

The building is made of natural wood and is unfurnished, with no decorative clutter to distract the mind, although there are some lovely painted screens. One room, where the informational panels are displayed, has a few soft benches where you can sit to look out at the gar-

den. In another room, which is open to the outdoors, you can sit on the floor and contemplate the view. Around the house, various windows of different shapes and sizes offer different perspectives on the garden. You'll also happen upon an inner courtyard garden that you can see from various angles.

Built in 1919, Kyu Asakura is designated as an "important cultural property" for being one of the rare examples of a Japanese-style mansion remaining in central Tokyo from the period predating the Great Kanto Earthquake of 1923. The design incorporates only one Western-style room, but the house has some Western features elsewhere, like glass instead of paper in its sliding doors.

There's only one thing that slightly mars the serenity here: the rather large number of signs asking you not to touch anything.



An interior space at the Kyu Asakura House in Tokyo

**KYU ASAKURA:** [https://www.gotokyo.org/en/kanko/shibuya/spot/s\\_782.html](https://www.gotokyo.org/en/kanko/shibuya/spot/s_782.html).

Admission, 100 yen for adults. Closed Mondays.

**WORLD OF BACCHUS**

Jacky I.F. Cheong

**The Quintessence of Japan II**

(Continued from "The Quintessence of Japan" on 11 December 2015)

Although the origin of sake remains shrouded in mystery, it is commonly held that it did not come into being without Chinese influence. China's boozy history predates even its earliest written record in an oracle bone script from the Shanghai dynasty (1558 BC-1046 BC). By the Zhou dynasty (1046 BC-256 BC), liquors were institutionalised in the Rites of Zhou. Rice agriculture in the form of the paddy field was introduced to Japan during the Yayoi period (300 BC-300 AD), thereby sowing the seeds of sake. To this day, Japanese sake brewers still bear the respectable title of Toji, from Du Kang, the legendary inventor of the liquor. The first written record of Japan contained in Records of the Three Kingdoms – Book of Wei and Japan's first written record of history Kojiki both mentioned drink and drinking. Sake as we know it probably took shape during the Nara period (710-794), and it went on to be incorporated into court and religious ceremonies during the Heian period (794-1185). Prior to the 10th century, sake production used to be a government monopoly, but monasteries and shrines became involved at the turn of the millennium. Whereas in Europe Catholic monasteries used to be centres of oenological advancement, in Japan Shinto shrines were the vehicles for sake development. Indeed, Sake is to Shinto what wine is to Christianity.

As the Meiji Restoration ushered modernity to Japan, sake production becomes more, not less, intertwined with Japanese history. In the late 19th century, aiming to promote economic development and increase tax revenue, the government encouraged people to start their own businesses, and consequently more than 30,000 breweries were established, which is why many breweries still in existence today originate from the late 19th century. By 1898, nearly half of the government's total direct tax revenue came from sake. During the Russo-Japanese War (1904-1905), the government banned home brew sake altogether, aiming to retain tax revenue. Due to embargoes, rations and shortages, sake production was severely curbed during WWII. Today, although just under 2,000 breweries are left, most are time-honoured and quality-driven smallholdings of family traditions.

Established by the Miyasaka family in 1662 in Suwa, Nagano, Masumi (literally "transparency" or "truth") took its name from an 8th century bronze mirror kept at the Suwa Taisha Shinto shrine. Prior to the Sengoku period (1467-1603), the Miyasaka family used to be retainers of local lords, but gave up the sword and turned to sake making in the 16th century. It is said that one of shogun Tokugawa Ieyasu's sons was such a big fan of Masumi sake that there was always a bottle by his side.

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



**MASUMI OKUDEN KANZUKURI JUNMAI**

Made with rice at 60% polishing ratio. Translucent clear with yellowish hues, the approachable nose offers chive, sweet ginger and soy sauce. Medium-full bodied at 15% with a rounded texture, the sweetish palate delivers peach pit, mochi and rice cracker, leading to a savoury finish. Can be served chilled, at room temperature or warm.



**MASUMI KIPPUKU KINJU JUNMAI GINJO**

Made with rice at 55% polishing ratio. Translucent clear with pale citrine hues, the pure nose furnishes honeydew, springwater and daffodil. Medium-full bodied at 15% with a creamy texture, the engaging palate provides loquat, winter melon and rice bran, leading to a clean finish. Can be served chilled, at room temperature or warm.



**MASUMI KARAKUCHI KIIPPON JUNMAI GINJO**

Made with rice at 55% polishing ratio. Translucent clear with light beige hues, the refreshing nose presents grapefruit, spring onion and paperwhite. Medium-bodied at 15% with a smooth texture, the fruity palate supplies Japanese pear, rice sponge and jasmine, leading to a sweetish finish. Can be served chilled, at room temperature or warm.



**MASUMI SANKA JUNMAI DAIGINJO**

Made with rice at 45% polishing ratio. Translucent clear and nearly crystal white, the pristine nose effuses white peach, grass, wet stone and lily. Medium-bodied at 16% with a weightless texture, the floral palate emanates greengage, glutinous rice, springwater and frangipani, leading to a lingering finish. Best served chilled.

**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**  
THAI RESTAURANT  
**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**  
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**  
**CLASSICALLY FRENCH**

**T**here is one restaurant in town that I visit very often when I feel like having classic French dishes such as beef tartare and baked lobster. Aux Beaux Arts, situated in MGM Macau's Grande Praça, is an iconic eatery admired for its regional French cuisine. Paying tribute to the 1930's French Brasserie, it celebrates art, culture and French cuisine in a warm and comfortable environment.

Under the direction of Chef Elie Khalife, the restaurant's menu continues to include everlasting traditional favorites yet with an overall emphasis on seasonality, yet there is another element that I appreciate when I am dining at this venue; the exceptional wine list.

For the fourth consecutive year, the internationally acclaimed magazine Wine Spectator has awarded the bistro a "Grand Award," the highest level of recognition under the "Restaurant Wine list Awards" category. Last year, only 81 restaurants around the world were awarded with the "Grand Award". To qualify for this award, the wine collection must include a minimum of 1,000 selections from top producers, with outstanding depth in mature vintages and verticals.

Aux Beaux Arts currently have a collection of over 2,500 labels from around the world with a selection of wines from Bordeaux, Burgundy, California and Portugal, and is constantly bringing in more prestigious labels as well as good value wine for guests.

Indeed, its comprehensive wine list and sophisticated menu pairing is impressive, but the bistro does not only cater to wine snobs.

Mr. Stéphane Soret, Executive Director of Beverage of MGM Macau, makes it very clear that the restaurant has a collection of wine by the glass that offers superb quality with great value. "Anyone who has been to Aux Beaux Arts knows that our wine list is like a dictionary. It is heavy and a bit intimidating, so what I have done is to select several labels of excellent quality and recommend them to our guests, so that anyone can enjoy a dining experience with wine," he says. Graduated in Nîmes, France, with a sommelier diploma, Stéphane Soret moved to London in 1989 for his first sommelier position at Ma Cuisine before heading to Paris, starting at Ledoyen and working his way upwards in hospitality while obtaining a hotel management degree at CMH-Paris, European Center of International Hotel Management. In 1994 Stéphane moved to the US, working for hotels and then becoming involved with the launch of Napa Valley's Wine.com and at Vigneron Imports. Following this he headed back to Paris for a sommelier role at Michelin-starred Le Cinq (George V) and managed the cellar of the Quai d'Orsay for the French Minister of Foreign Affairs. 2005 saw Stéphane's return to London as head sommelier for Mosimann's. Since then he has been working in the Middle and Far East, previously as wine director at Raffles in Singapore and has been a Decanter Asia Wine Awards judge since 2013.

Sharing his expertise with us, he suggests that we first try a glass of champagne at Aux Beaux Arts,

the Brut Réserve by Billecart-Salmon of Mareuil-Sur-Aÿ with the baked main lobster Mornay with garden salad. His trick is to serve the champagne in a white wine glass so that the aroma can be fully enjoyed.

"The meaty lobster is oily and rich with flavors of the sea. That is why we need some structure and power to go with that. A blend of pinot noir, meunier, and chardonnay features weight, fruitiness, and elegance. You will find notes of peach, pear, and toast. It is a refreshing way to start a meal and matches beautifully with the lobster," he explains.

A bottle of sauvignon blanc from the Château Lion Beaulieu in Bordeaux, France is coming next with a steamed John Dory fillet on braised shellfish ragout with dill, potato and mushroom. White Bordeaux wines are mostly blends of semillon and sauvignon blanc. Subtle, clean, and crisp, it is best appreciated with dishes that are lightly seasoned.

"This bottle is from the Entre-Deux-Mers, which means 'land between two seas' in English. It is an appellation for dry white wines located between the Garonne and Dordogne Rivers, a large region producing steely, crisp sauvignon blanc wines that have some elements in common with Loire Valley wines, which differs from the richer oak-aged wines of the Graves," he comments.

After spending several hours with him, there is no doubt that Stéphane is fond of subtle, elegant, yet affordable wines. As diners, we are privileged to have an expert to recommend exclusive labels for us. Sophisticated diners are rare after all, and through educating the average diner, Stéphane is spreading the art of appreciating wine, which is itself a part of French joie de vivre.



**WHAT'S ON**



**TODAY (JAN 8)**  
SOLIDARITY AND PROMOTION SERIES  
- WINTER • STORAGE

In this concert Macau Chinese Orchestra chases away the seasonal chill with heartwarming renditions of classical favourites.

The Macau Chinese Orchestra was set up by the cultural Institute of Macau in 1987 and currently consists of 34 musicians.

It performs regularly with frequent concerts in Macau and also an annual foreign tour in a tradition that began in December 1988 with its first visit to Portugal. Since then it has performed several more times in Portugal, and also in Belgium, Bombay and Goa.

Locally, the Orchestra has been involved in a variety of events including the concert given to mark the Return of Macau to China and at the Ceremony marking the Establishment of the Special Administrative Region of Macau.

TIME: 11:30am  
VENUE: Macau Chinese Museum  
ADMISSION: Free  
ORGANIZER: Macau Orchestra  
ENQUIRIES: (853) 2836 6866 / 8399 6679  
<http://www.icm.gov.mo/oichm>



**TOMORROW (JAN 9)**  
LÜ JIA AND JIAN WANG

Bruckner's Symphony No. 3 to be performed this time is a masterpiece featuring heroism. Commonly known as the 'Wagner Symphony', that Bruckner presented his true, complete self in his work. In addition to the great symphony, the eminent cellist Jian Wang will return to Macau in this concert, presenting Robert Schumann's everlasting Cello Concerto.

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

TIME: 8pm  
VENUE: St. Dominic's Church  
Admission with free ticket  
ORGANIZER: Macau Orchestra  
ENQUIRIES: (853) 2853 0782  
<http://www.icm.gov.mo/om>

and art combine to create and govern everything in the universe. The Life of Trees 2D/3D (Planetarium) features quirky animated ladybug Dolores and her firefly friend Mike who, with other insect pals, lead audiences on an adventurous, educational journey, exploring the world - and trees, of course - from the perspective of an inquisitive insect.



TIME: 10am-6pm daily  
(except Thursdays, open on public holidays)  
VENUE: Macau Science Centre,  
Avenida Dr. Sun Yat-Sen  
ADMISSION: Exhibition Centre MOP25;  
Planetarium MOP60-80  
ENQUIRIES: (853) 2888 0822  
ORGANIZER: Macau Science Centre  
<http://www.msc.org.mo>



**GEGE MEMORIES: COMIC EXHIBITION**

GeGeGe Memories: Comic Exhibition (2016 Art troupe-In-Residence Programme) salutes departed Japanese Manga comic artist Shigeru Mizuki with related works from members of HyCom.

TIME: 10:30 am to 6:30 pm  
(Closed on Mondays and public holidays)  
UNTIL: January 31, 2016  
VENUE: Calçada da Igreja de S.Lázaro, 10, Macau  
ADMISSION: free  
ENQUIRIES: (853) 2835 4582  
<http://www.10fantasia.com>



**SUNDAY (JAN 10)**  
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

**MONDAY (JAN 11)**  
SCIENCE STUFF

The award-winning Musica "Why is the Universe Beautiful" is an entertaining educational full-dome show which nourishes our artistic senses, reaffirming that the physics of sound and colour and the physical laws of nature that contribute to music



**TUESDAY (JAN 12)**  
INK WASH OF THE FORBIDDEN CITY  
- PAINTINGS BY CHARLES CHAUDERLOT

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.

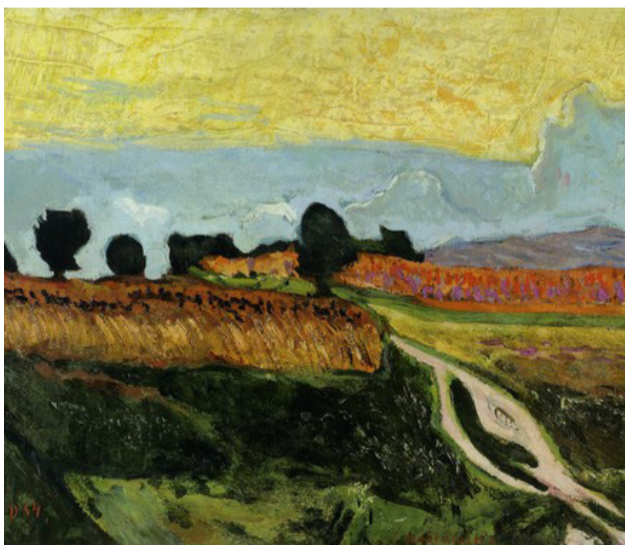
TIME: 10am-7pm  
(no admittance after 6:30 pm, closed on Mondays)  
UNTIL: June 19, 2016  
VENUE: Macau Museum of Art,  
Av. Xian Xing Hai, s/n, NAPE  
ADMISSION: MOP5  
(Free on Sundays and public holidays)  
ENQUIRIES: (853) 8791 9814  
ORGANIZER: Macau Museum of Art  
<http://www.mam.gov.mo>



**WEDNESDAY (JAN 13)**  
THE MASTERY OF SHIPBUILDING  
- FISHING JUNK MODELS BY WAN CHUN

Several fishing junk models crafted by experienced Macau shipbuilder Wan Chun were exhibited, illustrating the aesthetics of his craftsmanship and embodying the techniques and spirit of shipbuilding. Shipbuilding is a traditional industry of Macau, established over one and a half centuries ago. Many shipyards were scattered throughout the city. At the end of the last century, due to the high technical level of the local shipbuilders, Macau became a sizeable shipbuilding centre of wooden fishing junks in South China. Following the recent decline of this industry, experienced Macau shipbuilder Wan Chun crafted several miniatures of fishing junks based on his shipbuilding techniques experience and skills from memory, producing a series of lively miniature fishing junk replicas, allowing the public to get to know this almost extinct art.

TIME: 10am-6pm  
(Closed on Sundays and public holidays)  
UNTIL: April 9, 2016  
VENUE: Gallery of the Historical Archives of Macau, Avenida do Conselheiro Ferreira de Almeida N° 91 - 93, Macau  
ENQUIRIES: (853) 2859 2919  
ADMISSION: Free  
ORGANIZER: Historical Archives of Macau  
<http://www.archives.gov.mo>



**THURSDAY (JAN 14)**  
ONE CENTURY OF AUSTRIAN ART 1860-1960

The exhibition compiles nearly a hundred masterpieces by iconic Austrian artists of the 19th and 20th centuries, such as prominent figures like Gustav Klimt, Egon Schiele and Oskar Kokoschka, depicting a hundred year of the most stunning progress of Austrian paintings.

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

# 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:

- |              |  |
|--------------|--|
| <b>Spend</b> | <b>Hotel Stay</b>  |
| 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](http://sandsresortsmacao.com) for details and terms and conditions.



**TRADITIONAL POON CHOI FOR CHINESE NEW YEAR**

**Daily until 22 February**  
**Canton, The Venetian Macao**

Poon Choi reservations are available from 15 January and will be ready for pick-up between 4 February and 2016. Prices are MOP 1,580 for four people and are subject to a 10% service charge.

Orders: +853 8118 9930

Sands Rewards members can earn and redeem points and enjoy up to 25% off at Canton



**BESPOKE LUNCH AT THE MANOR**

**Until 31 January 12pm-3pm**

**The Manor, The St. Regis Macao, Cotai Central**

Visit Macao's newest fine dining restaurant The Manor. Create your personalised lunch by simply selecting three items from the menu and allow The Manor's culinary team of experts to take care of the rest in an elegant and sophisticated ambience.

Prices: Starting from MOP288  
Reservations: +853 8113 2777



**SEAFOOD FEAST**

**Fridays and Saturdays 6pm-10:30pm**

**Feast, Sheraton Macao Hotel, Cotai Central**

Feast is the go-to dining destination for Friday and Saturday nights. Seasonal oysters have been flown in from Australia, USA and France - a highlight of the cold seafood starters. Meanwhile, succulent steamed Boston lobster and crab are the star attractions among the hot dishes. Various beverage packages are available, including well-paired wines and champagne on the list for all-you-can-drink.

Prices start at MOP 398+ per adult | MOP 200+ per child  
Reservations: +853 8113 1200  
SPG members enjoy 20% off.



澳門金沙度假區  
**Sands**  
RESORTS  
COTAI STRIP MACAO



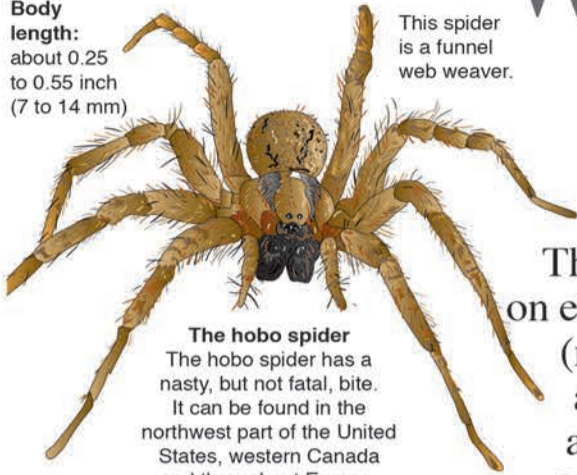
# WORLD OF WONDER

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

# SPIDERS

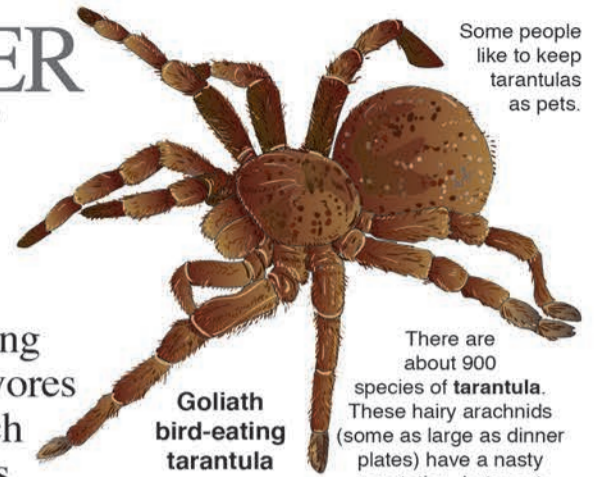
There are more than 40,000 kinds of spiders living on every continent except Antarctica. These carnivores (meat-eaters) use their fangs and venom to catch and kill their food. Closely related to scorpions and ticks, these eight-legged arachnids are quite helpful to people because they eat pesky insects.

**Body length:**  
about 0.25  
to 0.55 inch  
(7 to 14 mm)



**The hobo spider**  
The hobo spider has a nasty, but not fatal, bite. It can be found in the northwest part of the United States, western Canada and throughout Europe.

This spider is a funnel web weaver.



**Goliath bird-eating tarantula** is native to South America.

Some people like to keep tarantulas as pets.  
  
There are about 900 species of tarantula. These hairy arachnids (some as large as dinner plates) have a nasty reputation, but most are harmless to people. Many dig burrows and live in the ground, but some live in trees.

## Arachnophobia

**Arachnophobia** is the fear of spiders and one of the most common phobias. Many people do not like spiders, and some truly fear them. This phobia may be rooted in ancient instincts that helped early humans survive.

## Did you know?

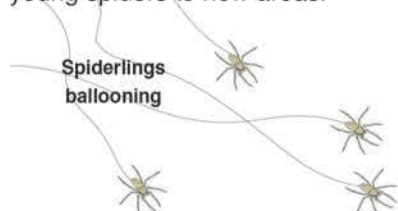
North America is home to more than 4,000 species of spider. Spiders liquidize their food with digestive enzymes. Their mouths have appendages that they use like straws to suck up dinner. Spider silk is made of protein and does not dissolve in water. It is considered to be the world's strongest natural fiber. Many ancient cultures have used spider silk as bandages. Spider silk protects wounds and has a natural antiseptic that helps prevent infections. As they grow, spiders shed their outer skin in a process called **molting**. You may sometimes see these empty skins.

## Making silk

All spiders have the ability to make silk, but not all spiders spin webs. Spiders use their silk for a variety of purposes. Some spin webs or drop lines to catch prey. Others use the silk to line their nests. Spiders leave a trail of silk behind them called a **dragline**. This is used as a lifeline when they are knocked off their web or other surface. **Gossamer** is another word for spider silk. Spiders make silk using their silk glands. Most spiders have five silk glands, and each gland produces a different kind of silk.

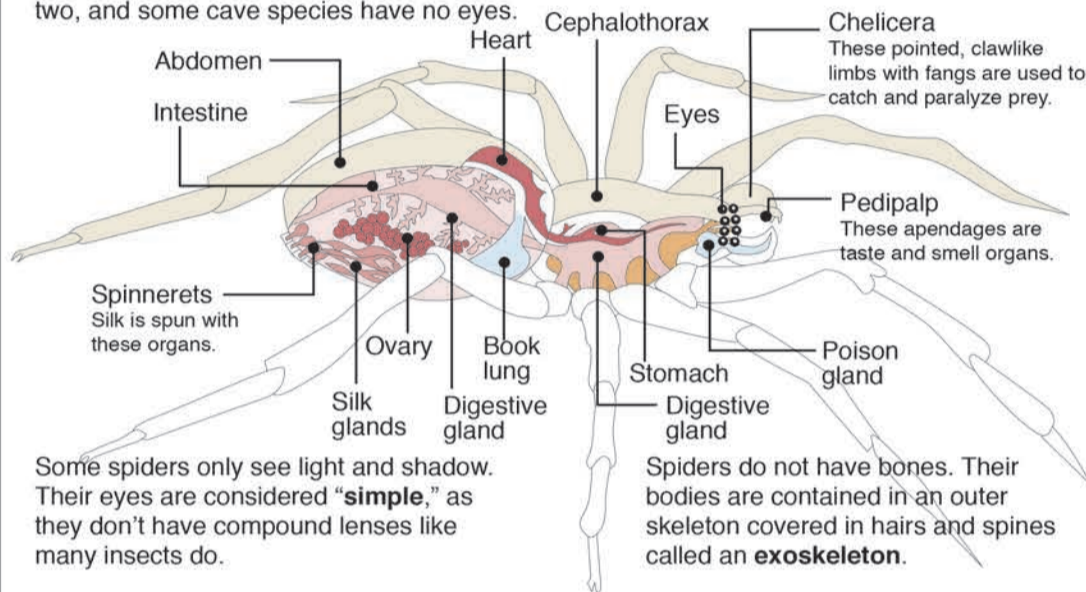
## Spiderlings

Baby spiders are called **spiderlings**. They hatch inside a special silk sac spun by their mother. While in the sac, they grow larger and molt, until the time is ripe to leave. Most spiderlings travel by ballooning; they spin silk draglines that catch the wind, carrying the young spiders to new areas.



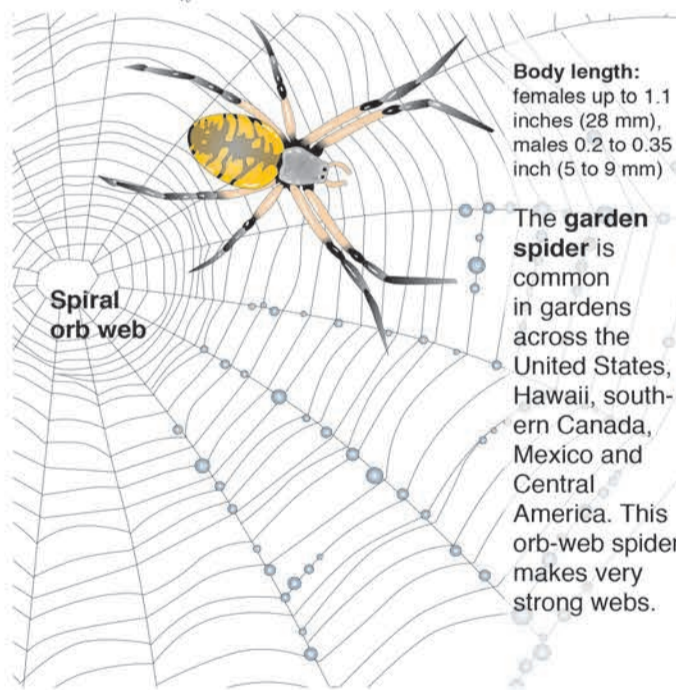
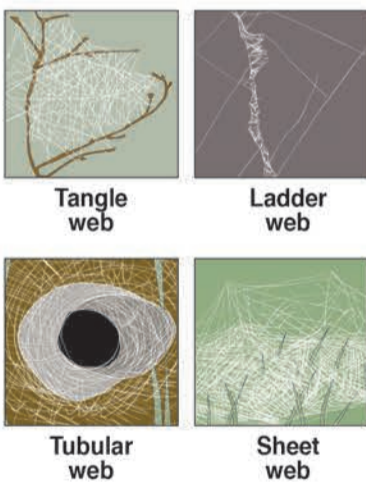
## Garden spider anatomy 101

Spiders have two main body parts: the **cephalothorax** and the **abdomen**, connected by a thin waist called the pedicel. Most spiders have eight eyes, but some have six, four or only two, and some cave species have no eyes.



## Types of webs

There are many kinds of spiderwebs, and spiders are often classified by the type of web they make.



## Some spider species

Spiders come in many shapes, colors and sizes. They also have many different ways of life.

**Body length:**  
up to 1 inch  
(26 mm)



**Fishing spiders** live near marshes, ponds and slow-moving waterways. Their light bodies make it possible for them to walk on water.

**Fishing spiders** are also known as raft spiders, dock spiders or wharf spiders.

**Body length:**  
1.3 inches  
(3.5 cm)



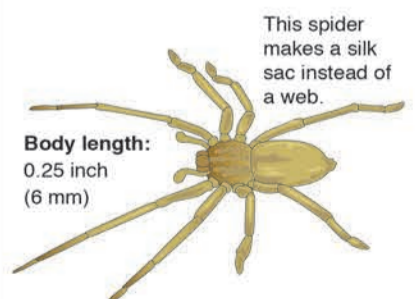
**Wolf spiders** are a kind of hunting spider. There are many kinds, but most have hairy bodies. They are very quick when chasing down prey.

**Body length:**  
up to 0.87 inch  
(22 mm)



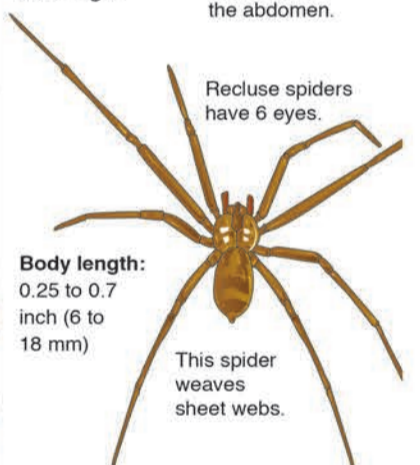
**Lynx spiders** are another kind of hunting spider. They will lie in wait, often near flowers, and ambush their prey. They have keen eyesight, are very fast and are excellent leapers.

**Lynx spider**  
Hunting spiders generally do not make webs.



**Body length:**  
0.25 inch  
(6 mm)

**Yellow sac spiders** are quite common and can be found throughout North America. These nocturnal arachnids prefer to live outdoors in summer, but as winter approaches, they will often move into people's homes. The bite of this spider may be painful, but it is rarely serious and usually heals quickly.



**Body length:**  
0.25 to 0.7  
inch (6 to  
18 mm)

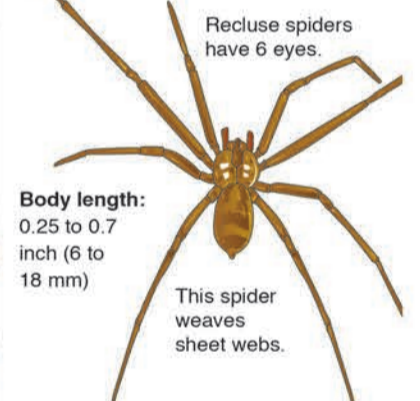
**The brown recluse** prefers warmer climates across the United States, from the Atlantic to the Pacific coast. This highly venomous spider lives in the darkest, tightest spaces it can find. It is not an aggressive spider and only bites people when threatened or accidentally touched.



**The black widow** can be found in North America, from Canada to Mexico, and in the West Indies. They need shelter and live in crevices, in woodpiles, under stones and in some buildings.

**Body length:**  
0.5 inch  
(1.2 cm)

Females have a yellowish to red spot on the underside of the abdomen.



Reclus spiders have 6 eyes.

This spider weaves sheet webs.

SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.livescience.com>; San Diego Zoo; <http://www.ehow.com>; <http://www.insectidentification.org>; [www.spidersworlds.com](http://www.spidersworlds.com)

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