



The Return of The Tree Frogs

For more than a century, two mysterious tree frog specimens collected by a British naturalist in 1870 and housed at the Natural History Museum in London were assumed to be part of a vanished species, never again found in the wild. Until now. **X3**



- MOVIES: LADY IN THE VAN
- BOOKS: ONCE A CROOKED MAN BY DAVID MCCALLUM
- MUSIC: PAWN SHOP BY BROTHERS OSBORNE
- WINE: THE SPANISH KALEIDOSCOPE
- FOOD: BEAUTY IN SIMPLCITY

Smart TV

Jake Coyle, AP Film Writer

MAGGIE SMITH IN HER WHEEL HOUSE IN 'LADY IN THE VAN'

There are cozy, innocuous pleasures to Nicholas Hytner's adaption of Alan Bennett's "The Lady in the Van," but chief among them is watching two grand old talents — Maggie Smith and Bennett, himself — operating firmly in their self-created wheel houses. Smith plays the ornery vagrant Mary Shepherd who one day turns up in her dilapidated van on the playwright's North London block, where she stubbornly remains for 15 years. After taking squalid turns parked in front of different neighbors, she's allowed by Bennett to settle in the driveway to his townhouse.

She's a mysterious and cantankerous figure. Sharing her name with few, she explains that she's "in an incognito position, possibly." When not impinging on Bennett for a visit to the lavatory, she chases singing school children, paints her rundown van yellow and skulks around, a cranky ball of rags and plastic bags. There are hints of a past as a nun, as well as an old sin that haunts her. In short, Shepherd's irascible peculiarities are tailor made for Smith, who's given all manner of things at which to disgustfully wiggle her nose — the trademark power of Smi-

th's that's no less potent as a foul homeless woman than as the dignified dowager of "Downton Abbey." She can condescend, magnificently, from any height. Smith played the role before in the 1999 play "The Lady in the Van," which was also directed by Hytner, a regular hand of Bennett movie adaptations ("The History Boys," "The Madness of King George"). But the play wasn't the start of "The Lady in the Van." It comes from Bennett's own life. The story is mostly true: Shepherd really did turn up on Bennett's Camden block, like a pre-packaged story for the playwright. He wrote

AP PHOTO



Maggie Smith in a scene from "The Lady in the Van"



Maggie Smith, (left), as Miss. Shepherd and Alex Jennings as Alan Bennett

about her first as diary entries for the London Review of Books, then as a short memoir. Bennett turning the experience into art is a central part of "The Lady in the Van," too. He has split himself into two (both played by Alex Jennings): "The writer is double," he narrates. "There is the self who does the writing. And there is the self who does the living." The film was even shot on

location, on Bennett's actual driveway. It's all a very twee setup and not exactly the sort of thing that sets the world ablaze. But at least until the fanciful finale, there are few false notes in the sturdy, pleasantly entertaining "The Lady in the Van." It unfolds as an investigation into Shepherd's unexpected past and a reflection on Bennett's own motivations as a writer. "The Lady in the Van," sweet

and sure-handed, is less timid than it appears, though, and Hytner's film is ironically aware of its own modest position. "So English," one visitor says of Bennett's latest play. "Just what people want."

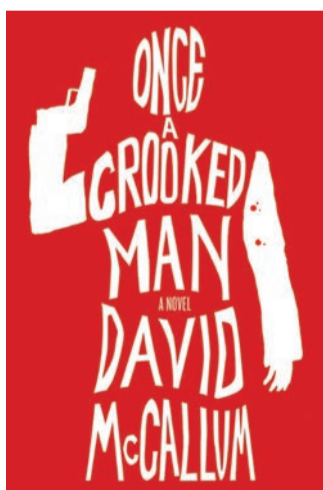
"The Lady in the Van," a Sony Pictures Classics release, is rated PG-13 by the Motion Picture Association of America for "a brief unsettling image." Running time: 104 minutes. ★★★★★

BOOK IT

ACTOR DAVID MCCALLUM WRITES CRIME NOVEL

David McCallum — yes, actor David McCallum of "The Man from U.N.C.L.E." and "NCIS" fame — confidently embarks on a second career in his highly entertaining debut that mixes the espionage novel with the mystery thriller. McCallum, 82, is no John le Carre, nor does his "Once a Crooked Man" hero, Harry Murphy, resemble George Smiley or Illya Kuryakin, the role that made the Scottish actor famous. But McCallum respects the genres' tenets, supplying the right amount of intrigue, violence and sex for a well-plotted, action-packed tale. Although he isn't a household name, Harry has had a decent career as a New York actor — a few TV and film spots, a couple of Broadway plays and lots of voice-over work for commercials. After an audition, Harry tries to use the restroom in a restaurant in Queens at the same time the three Bruschetti brothers are discus-

sing how to get out of the organized crime business. While Harry relieves himself in the alley, he overhears the brothers plotting to murder someone named Villiers in London — one of those pesky loose ends the brothers must tie up. Flush with funds from a mayonnaise commercial, Harry impulsively flies to London where he manages to stop the murder. Harry is mistaken for a mob enforcer by both the criminals and the British police, becoming part of "the reality show to end all reality shows." But Harry has learned a lot of acting tricks that help him infiltrate the mob. "Once a Crooked Man" makes the most of the mistaken identity scenario as Harry discovers extreme satisfaction being a man of action, forced to work outside his comfort level, even when the role of a lifetime may cost his life. McCallum also populates his novel with the requisite characters —



"Once a Crooked Man" by David McCallum

the sexy female agent who may have ulterior motives, the police detective whose sad-sack demeanor disguises his insight, trigger-happy hit men and realistic criminals who may claim to be businessmen but are just thugs. While occasional bits of humor add levity to the plot, McCallum keeps a near hard-boiled edge to the story. It seems McCallum had a lot of fun writing "Once a Crooked Man," as will his readers devouring his energetic novel. Oline H. Cogdill, AP

TUNES

COUNTRY DUO BROTHERS OSBORNE SHINE ON DEBUT ALBUM

Brothers Osborne open their first full-length album, "Pawn Shop," with the slinky sting of John Osborne's slide guitar set against younger brother T.J. Osborne's sinewy baritone, which finds a slow-rolling rhythm of its own. Right off, on the song "Dirt Rich," the duo from the working-class coast of Maryland establishes a slyly funky style of their own. Working with producer Jay Joyce (Eric Church, Little Big Town), the brothers create a distinctive sound rooted in bluesy country soul yet wholly modern and engaging. The two previously released a five-song EP and achieved a Top 5 hit last year with Grammy-nominated "Stay a Little Longer," included here. So is "Rum," the catchiest drinking song of recent vintage, and "It Ain't My Fault," as clever as any night-gone-wild tune that country music has offered since the heyday of Alan Jackson and Toby Keith. The songs rely heavily on lighthearted wordplay, with a few exceptions. The low point comes wrapped in the shallow clichés of "American Crazy," which can't be saved by T.J.'s passionate performance. However, "Loving Me Back," a powerful duet with Lee Ann Womack, suggests that there's plenty to come from these admirable country upstarts.



Brothers Osborne, "Pawn Shop" (EMI Nashville)

Michael McCall, AP

NEWS OF THE WORLD

Katy Daigle, AP Environment Writer

INDIA

Scientists ID new genus of tree frogs long thought extinct



A Frankixalus jerdonii, belonging to a newly found genus of frogs, seated in the wild

A group of scientists, led by renowned Indian biologist Sathyabhama Das Biju, has rediscovered the “vanished” frogs and also identified them as part of a new genus — one step higher than a species on the taxonomic ranking. Not only have they found the frogs in abundance in northeast Indian jungles, they believe they could also be living across a wide swathe of Asia from China to Thailand.

“This is an exciting find, but it doesn’t mean the frogs are safe,” Biju said, adding that he hopes the discovery leads to more awareness of the dangers of unfettered development to the animals. The frogs were found at high altitudes in four northeast Indian states, underlining the rain-soaked region’s role as a biodiversity hotspot.

Some of the forest areas where Biju’s team collected frogs in 2007 and 2008 were already slashed and burned by 2014 for agricultural development. The region’s tropical forests are quickly disappearing because of programs to cut trees, plant rice, expand human settlements and build roads.

Industrial growth amid a decade-long economic boom has also increased pollution, to which frogs are particularly vulnerable. That same sensitivity to climate and water quality makes them perfect environmental barometers, putting them at risk when ecological systems go awry. Of the more than 7,000 amphibian species known globally, about 32 percent are threatened with extinction, accor-

ding to the International Union for Conservation of Nature.

“This frog is facing extreme stress in these areas, and could be pushed to extinction simply from habitat loss,” Biju said. “We’re lucky in a way to have found it before that happens, but we’re all worried.”

Finding the frogs was an accident. The team had been searching the forest floor for other amphibians in 2007 when, one night, “we heard a full musical orchestra coming from the treetops. It was magical. Of course we had to investigate,” Biju said.

For the study of the new frog genus, Frankixalus, published this week by the Public Library of Science journal PLOS ONE, Biju and his doctoral students teamed

up with researchers from the central Indian state of Pune, Sri Lanka, Brussels and the American Museum of Natural History.

They looked at the frogs’ behavior, collected specimens and described their outer appearance and skeletal features. But it wasn’t until they had sequenced the frogs’ genetic code that they confirmed it as a new genus, and surprisingly found another DNA match from a single tadpole specimen reported recently under a mistaken identity in China.

The frogs had long been considered lost to science, with the first — and only — previously known specimens collected in 1870 by British naturalist T.C. Jerdon in the forests of Darjeeling. Over decades, the

frogs were reclassified at least four times in cases of incorrect identity as scientists drew conclusions from their enlarged snouts or the webbing between their toes.

Biju believes the frogs remained hidden from science so long because of their secretive lifestyle living in tree holes at heights up to 6 meters (20 feet) above ground. Most tree frogs live in shrubs or tree holes closer to the ground. But other experts suggest that, while the uniquely high habitat does make them hard to find, the frogs probably remained in obscurity simply because there are so few scientists working in the remote region.

“This part of Southeast Asia, in particular, is poorly inventoried,” said James Hanken, a biology professor and director of the Museum of Comparative Zoology at Harvard University. Given the habitat threats and alarming rate of extinctions worldwide, he said the “remarkable” tree frog find “points out that we may be losing even more species than we know or can fully document.”

“It doesn’t in any way offset the tragic losses represented by global amphibian extinction,” said Hanken, who was not involved in the tree frog study.

Biju’s team named the new frog genus Frankixalus after herpetologist Franky Bossuyt, who was Biju’s adviser when he was a student at the Vrije Universiteit in Brussels. Only two species within the genus have been identified, including the Frankixalus jerdonii first described in the 19th century. The scientists are still trying to confirm whether a second collected species was mistakenly named within another genus of tree frogs. There are now 18 tree frog genera known worldwide.

The study documents the tree frogs’ unusual maternal behavior, with the females laying fertilized eggs in a tree hole filled with water, and then returning at regular intervals after the tadpoles hatch to feed them with unfertilized eggs.

“This is incredible,” Biju said, excitedly dumping a pile of pickled tadpoles onto a glass-covered table in his office at the University of Delhi, and selecting one to place under a microscope. The magnification reveals a clutch of undi-

gested eggs still inside the tadpole’s belly. “Do you see these eggs? Just imagine, the mother is coming back over and over and dropping these eggs for her babies to eat.”

Rather than nascent teeth, the tadpoles have smooth, suction-like mouths to pull in the eggs. Their eyes are positioned on the top of their heads, rather than on the sides. Biju suggested the feature may help the tadpoles see eggs being dropped by mother frogs into the hole during feeding time.

Fully grown, the frogs are about as big as a golf ball. Uniquely, they feed mostly on vegetation, rather than insects and larvae.

“Frogs have been around for 350 million years, and have evolved to

This part of Southeast Asia, in particular, is poorly inventoried.

JAMES HANKEN
BIOLOGY PROFESSOR

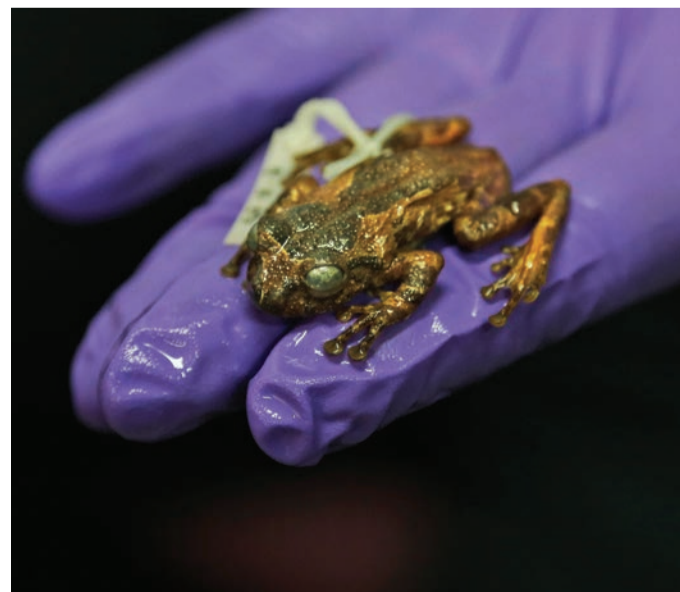
face so many habitat challenges,” said Biju, who is known in India by the nickname “The Frog Man” and has discovered 89 of the 350 or so frog species known to be in the country.

Scientists said the work was crucial for both understanding the planet’s biological diversity and raising awareness about the need for conservation. Already, Australia has seen the extinction of one frog species that brooded tadpoles in its stomach, while Central America recently lost its brightly colored golden toad.

“Species discoveries and rediscoveries ... can bring excitement and focus to animals like amphibians that, despite being the most threatened vertebrate group, are underrepresented in the media and scientific literature,” said herpetologist Robin Moore, co-founder of the Washington, D.C.-based Amphibian Survival Alliance. “Wonder and inspiration tend to be more powerful motivators than despair.”



Preserved tadpoles of a frog named Frankixalus jerdonii, a new genus of frogs, are seen at Systematics Lab at the University of Delhi, Department of Environmental Studies, in New Delhi



Amphibian biologist and scientist SD Biju holds a preserved female frog named Frankixalus

WORLD OF BACCHUS

Jacky I.F. Cheong

The Spanish Kaleidoscope



PARÉS BALTÀ CAVA ROSA CUSINÉ 2010

A single-varietal Garnatxa Negra (Grenache Noir) from Penedès. Light salmon pink with pastel copper reflex, the refreshing nose emanates red apple, rosehip and garden herbs. With fine mousse, abundant acidity, fresh minerality and traces of tannins, the invigorating palate provides Seville orange, white cherry and dried herbs. Medium-bodied at 12.5%, the pure entry continues through a tangy mid-palate, leading to a floral finish.



PARÉS BALTÀ DOMINIO ROMANO 2011

A single-varietal Tinto Fino (Tempranillo) from Tibera del Duero. Dark garnet with carmine-purple rim, the brooding nose offers bilberry, black cherry, clove, dark chocolate and black tea. With rich acidity, tasty tannins and structured minerality, the aromatic palate delivers cassis, damson, black olive, coffee and fresh earth. Medium-full bodied at 14%, the dainty entry evolves into a vivacious mid-palate, leading to a long finish.



PARÉS BALTÀ ELECTIO 2010

A single-varietal barrel-fermented Xarel-lo from Penedès. Rich golden with luminous sunshine reflex, the enigmatic nose effuses walnut, saffron, olive oil and ham. With generous acidity and clear minerality, the intriguing palate furnishes physalis, Williams pear, green olive and almond. Medium-bodied at 13%, the fresh entry carries onto a lively mid-palate, leading to a composed finish.



PARÉS BALTÀ GRATAVINUM 2009

A blend of 60% Garnatxa Negra, 25% Cariñena (Carignan), 10% Cabernet Sauvignon and 5% Syrah from Priorat. Reddish black cardinal-carmine rim, the fragrant nose presents black cherry, plum, nutmeg, mushroom and crushed rock. With bounteous acidity, ripe tannins and palpable minerality, the scented palate supplies cassis, damson, clove, dark chocolate and rose tisane. Medium-full bodied at 15%, the candid entry persists through a redolent mid-palate, leading to an exuberant finish.

Covering just over half a million square kilometres, Spain accounts for a lion's share of 85% of the total area in the Iberian Peninsula. Often ranked the 3rd largest – sometimes pipped by the US depending on vintages – wine-producing country by volume, Spain is by some distance No.1 in terms of viticultural surface area. The discrepancy between volume and area has much to do with low yields, vine density and rainfall, as well as huge diurnal temperature variation, infertile soil and elevated altitude – at 600m asl, Spanish vineyards have some of the highest average altitude. Given the right human intervention, these factors are conducive to the production of high quality wines.

Although viticulture had existed in Spain since at least 3000 BC, winemaking was probably introduced thereto by the seafaring Phoenicians in ca. 1000 BC, thenceforth advanced by their offspring the Carthaginians and ultimately perfected by the Romans, who defeated the latter and annexed the peninsula. Subsequent to the Umayyad conquest in the 8th century, the status of winemaking became more peculiar than it would have been if under Christian rule. Although Islamic dietary laws generally forbid the consumption of alcohol, some rulers gladly took exception to the nectar, which to a certain extent also occurred in the Ottoman Empire in the eastern Mediterranean.

As Christendom gradually retook the entire peninsula from the Moors, wine production and consumption were fully normalised. During the Spanish Golden Age under Habsburg rule, Spanish colonizers, conquistadors, explorers and missionaries were the first to introduce vitis vinifera to the Americas, wherefrom they brought back to the Europe American oak and other flora and fauna, a process known as the Columbian Exchange. Spain was the original "empire on which the sun never sets" and, to this day, all countries situated in the American continents south of the US use Spanish as the official language (except Guyana, Suriname, French Guiana and Brazil). Long before the phylloxera plague and the subsequent introduction of American vine stock, American wine had already been playing an important role in Spain. Since joining the EU in 1986, Spanish wine has achieved substantial improvement. Unsurprisingly, Catalonia is one of the spearheads of advancement. Based therein, Parés Baltà was established in 1930, and the family's winemaking history can be traced back to 1790. Thoroughly biodynamic (Demeter-certified), Parés Baltà is a polyglot of a wine estate, cultivating – and excelling at – 18 varieties in its 176ha of vineyards.

To explore the treasures of Spain, 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

**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-Thur: 13:00 - 02:00
Fri, Sat and Eve of public holiday:
15:00 - 03:00

R BAR

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



BELLINI LOUNGE
Casino Level 1, Shop 1041,
The Venetian Macao
CONTACT US:
Tel: +853 8118 9940
Daily: 16:00 - 04:00



D2
Macau Fisherman's Wharf
Edf. New Orleans III
Macau



LION'S BAR
Thursday to Tuesday
19:00 - 17:00
(Close every Wednesday)
Tel: 8802 2375 / 8802 2376

VIDA RICA BAR
2/F, Avenida Dr. Sun Yat Sen, NAPE
T: 8805 8928
Monday to Thursday: 12:00 - 00:00
Friday: 12:00 - 01:00
Saturday: 14:00 - 01:00
Sunday: 14:00 - 00:00

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



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

TASTE OF EDESIA

Irene Sam

FOOD BEAUTY IN SIMPLICITY

Residents of Macau are often bombarded with choices when it comes to dining options. More often than not, there are the street foods, and then there are the Michelin-starred restaurants. Those of us who are looking for something in between these two categories, such as simple, western-style comfort food, usually have to frequent cafés located inside various hotel properties. To be honest, the menus of these hotel cafés really do get boring after a while.

There is one local café in town that serves high quality meals with an added bonus; you would be surprised that the items on their menu do not cost an arm and a leg. Located on Rua Central, just steps away from the hustle and bustle of Almeida Ribeiro, IES (I ESPRESSO) café can be easily recognized by its rustic, minimalist design. It is, first and foremost, mainly established for classicists, discerning individuals who are, for example, fond of a well-prepared spaghetti Bolognese or mixed greens with Parma ham.

As a food writer, I believe that a “well-prepared” dish has to have several basic elements, which include, but not limited to, featuring exceptionally fresh ingredients, offering interesting texture, appropriately seasoned, served at the right temperature, and beautifully presented. Affordable as they are, it is a miracle that all the dishes at IES meet the criteria.

If the sight of the café’s perfectly roasted chicken next to a bed of sumptuous vegetables or the smooth, crunching sound of lettuce from a tantalizingly fresh Cesar salad in between the teeth is not enough to make your mouth water, you are a hopeless human being. But then, there are also these desserts at the casual dining venue, which might just blow your mind away.

Recently, my taste buds have been hopelessly seduced by an Earl Grey cake available at the restaurant. Although not colorful or overly fancy, the tea sprinkled, airy soft sponge cake with thin layers of silky cream in between complements a cup of warm latte wondrously for a luscious afternoon experience. Another devilish delight is the green tea panna cotta, an opulent cup of fluffy, milky rich cream that melts elegantly in the mouth, imparting a complex, vegetal taste with an alluring sweetness that lingers on the palate.

It is evident that the chefs at IES have put in a lot of time to create an impressive seasonal menu with classic dishes and healthy choices. Although simple dishes look like they can be easily prepared, it is difficult to get it right with the elements that I have mentioned before. As the French writer George Sand said, “Simplicity is the most difficult thing to secure in this world; it is the last limit of experience and the last effort of genius.” It is truly admirable that someone has indeed made an effort and got it right.



WHAT'S ON



TODAY (JAN 22)
CREATIVE & COLLECTIVE EXHIBITION

Creative & Collective Exhibition can be seen as a group exhibition without a theme. Four artists – Lei Ieng 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>



TOMORROW (JAN 23)
CLASSIC GUITAR

Yang Xuefei, the most distinctive classical guitarist from China, will join the Egyptian Maestro Nabil Shehata to perform the everlasting Concierto de Aranjuez by Joaquín Rodrigo. On this occasion, Maestro also presents Wolfgang Amadeus Mozart’s Symphony No. 29 and Heitor Villa-Lobos’s Bachianas Brasileiras No.2, hence offering an unforgettable night of splendid classics and Latin passion.

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>



NIGHT LIFE IN THE STREETS

The popular night market serves up old style snacks, with traditional handcraft arts, booths, games and performances. Street performances, revolving round music and art, are always fun with plenty on offer in the old city districts. Rua Cinco de Outubro (5th October Street) in the St. Antonio Parish on the western side of the Macau Peninsula harks back to Macau’s colonial past and commemorates the day Portugal became a Republic on October 5th 1910.

TIME: 6pm-10pm (Saturdays & Sundays)
DATE: January 23-24, 30-31, 2016
ADMISSION: free
VENUE: Rua de Cinco de Outubro
ENQUIRIES: (853) 2825 9897
ORGANIZERS: Macau Central and Southern District



SUNDAY (JAN 24)
10TH MACAO DESIGN BIENNIAL

Founded by Macau Designers Association, ‘Macau Design Biennial’ has been held every two years since 1994 and is now in its 10th edition. The Biennial is the only professional competition for the whole design sector of Macau and a representative event for designers in the four cross-Strait regions. It seeks to enhance the understanding of the importance of creative design and corporate image to industrial development. The competition of this edition has attracted participants from China, Macau, Hong Kong, Taiwan, Japan and Malaysia. Some 2,202 entries by 694 participants were received this year.

TIME: 10am to 7pm
(Closed on Monday, no admission after 6:30 pm)
UNTIL: February 14, 2016
VENUE: Handover Gift Museum of Macau
ADMISSION: Adult MOP5, free for Children under 12 years old, elderly over 65 years old (Admission is free on Sundays and public holidays)
ENQUIRIES: (853) 2836 7588
ORGANIZER: Cultural Affairs Bureau
<http://www.triennialmacau.com>



MONDAY (JAN 25)
ALUMNI ART EXHIBITION OF FINE ARTS DEPARTMENT, THE CHINESE UNIVERSITY OF HONG KONG 2016

The exhibition will showcase 44 works from 33 artists. It includes works such as sculpture, collage and watercolor.

The Alumni Association of Fine Arts Department, The Chinese University of Hong Kong was founded in 1982 by a number of alumni of the Fine Arts Department of The Chinese University of Hong Kong. It aims to extend the mission of the Department, moreover to build up friendship among alumni and to work hand-in-hand on the visual arts activities. It also aims at promoting art activities, enforcing international art exchanges for strengthening the cultures of the West and East. The members are active in art circles, holding different academic and entertaining events including academic lectures, visits, tours and other functions.

TIME: 12pm-8pm (Tuesdays to Sundays);
3pm-8pm (Mondays, open on public holidays)
UNTIL: February 22, 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 (JAN 26)
PRINT - ART PROJECT

Print - Art Project hails the indirect, multipliable artistic language of using the printing plate as a medium, aided and abetted by technology. In this project, artists present their own reflections on printmaking through the process of ‘printing’ as well as showcasing their artistic concepts via various media.

TIME: 12pm-7pm
(Closed on Tuesdays, open on public holidays)
UNTIL: February 21, 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>



WEDNESDAY (JAN 27)

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>



THURSDAY (JAN 28)

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>

Sands WEEKEND



HINS LIVE IN PASSION – MACAO

8pm, 30 January 2016 (Saturday)

Cotai Arena

Singer and songwriter Hins Cheung has sung many popular songs since he started his music career, these include: "My Way," "Hurt So Bad" and many others. During his Macao concert, Hins hopes to bring the most touching memories to his fans, and share his passion for music and life with the audience.

Tickets: From MOP/HKD280, call reservations +853 2882 8818
cotaiticketing.com



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 22 February 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



SEASONS OF PROSPERITY – A 3D LIGHT & SOUND SPECTACULAR

5-22 February (Every half hour from 6pm-10.30pm)

The Venetian Macao lagoon

See the 3D Light & Sound Spectacular "Seasons of Prosperity" and witness one of the world's biggest light show events this holiday season. Chinese New Year is the central theme of this stunning show, which takes you on a remarkable journey through Chinese culture. It promises to be one of the most breathtaking shows you will ever see.



AN ITALIAN ART NIGHT WINE DINNER AT BENE

7pm, 29 January (Friday)

Bene, Sheraton Grand Macao Hotel, Cotai Central

Bene is delighted to bring you a Merol evening of wine and art. An authentic 5-course Italian menu that includes pan-seared duck breast and red wine braised short ribs will be beautifully paired with some of Italy's best wines. The evening showcases the work of Italian artist Francesco Lietti, who will be contributing paintings towards a silent auction, the proceeds of which will be donated to the Fuhong Society of Macau. The night is in collaboration with the Italian Chamber of Commerce in Hong Kong and Macao.

Prices: MOP988+ per adult with "Merol" wine pairing
SPG members will be entitled to 2,000 Starpoints®.



澳門金沙度假區
Sands
RESORTS
COTAI STRIP MACAO



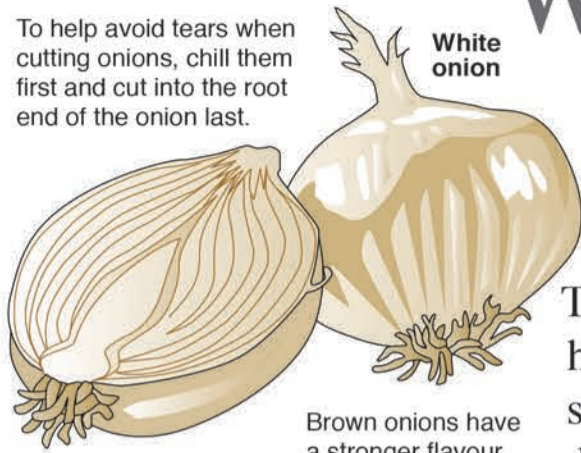
WORLD OF WONDER

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

ONIONS

They may bring a tear to your eye, but the humble onion has been food for gods and slaves alike. Valued for its flavor and medicinal qualities, this staple of the kitchen has a long and interesting history.

To help avoid tears when cutting onions, chill them first and cut into the root end of the onion last.



White onion

Brown onions have a stronger flavour than white onions.

The basics

Onions belong to the **Allium** genus and are closely related to garlic, leeks, chives, scallions and shallots. Onions and other Allium vegetables contain sulfuric compounds that give them a strong odor that sometimes irritates the eyes, causing tears.

There are many varieties of onion: red, yellow, white and green. Some taste very strong, and others are mildly sweet.

Onions can be eaten raw, cooked, fried, dried or roasted.

Way back when

One of the oldest foods known to people, onions probably originated in **Asia**, possibly in **Pakistan**. It is likely that people were eating wild onions in prehistoric times. Onions were first cultivated about 5,000 years ago. Growing or gathering onions was easy to do, and the bulbs could be dried and eaten later.

Ancient Egyptians

The onion played an important role in ancient **Egypt**. Onions represented eternal life and were often buried with pharaohs. Walls of tombs and pyramids have a variety of onions painted on them.

Growing onions

The early Pilgrims brought and planted onions when they arrived in North America, but Native Americans had been using wild onions long before that.

Today, U.S. farmers plant about 125,000 acres of onions each year and produce about 6.2 billion pounds annually.

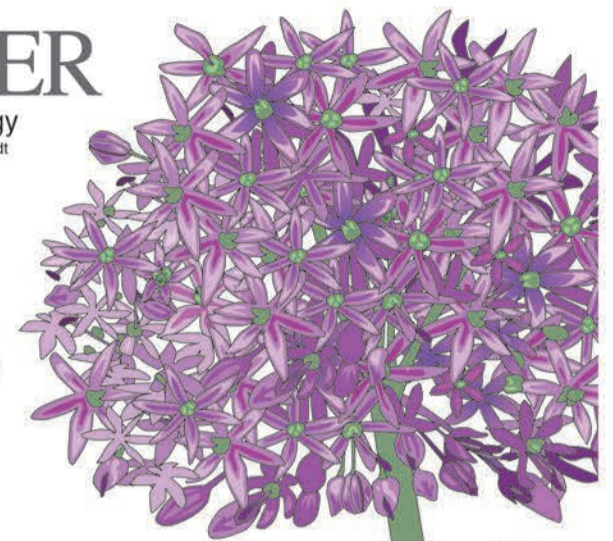
More than 160 countries grow onions, and many grow enough for export. It is estimated that more than 9.2 million acres of onions are harvested globally every year.

Leading onion-producing countries are China, India, the United States, Turkey and Pakistan.

Medicinal uses

Onions have been valued for their medicinal qualities for thousands of years. They have been used to treat colds, breathing problems and bacterial infections. Today, research shows that onions can have a positive effect on health, lowering cholesterol and reducing some cancer risks.

SOURCES: World Book Encyclopedia, World Book Inc.; www.onions-usa.org; www.vegetarian-nutrition.info; www.freshforkids.com; www.scienceforkidsclub.com



Red onion flower

When an onion is not cut, it may flower into a round ball of blooms.

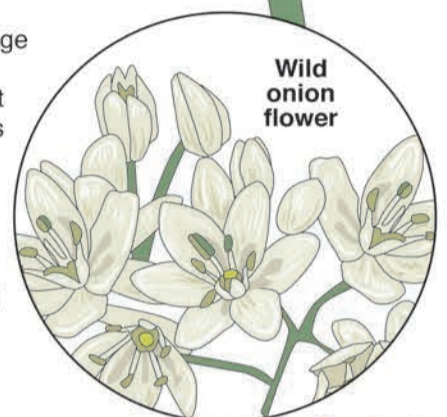
The word "onion" is from the Latin word "unio," which means "single" or "one." This is due to the fact the onion plant produces a single bulb, unlike garlic, which produces many small bulbs.

Eating parsley or other herbs with high amounts of chlorophyll can help get rid of onion breath.

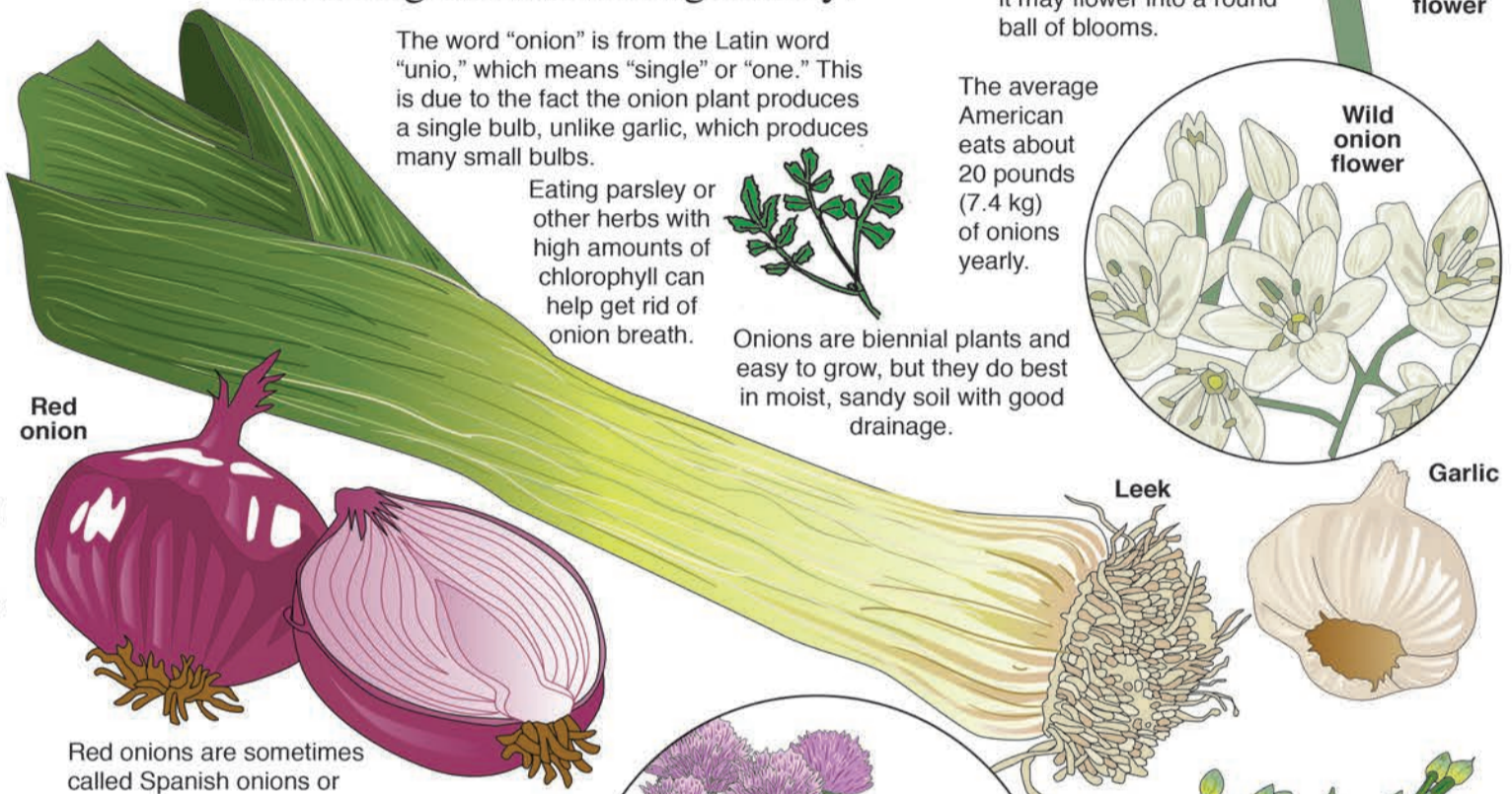


Onions are biennial plants and easy to grow, but they do best in moist, sandy soil with good drainage.

The average American eats about 20 pounds (7.4 kg) of onions yearly.



Wild onion flower



Red onion

Leek

Garlic

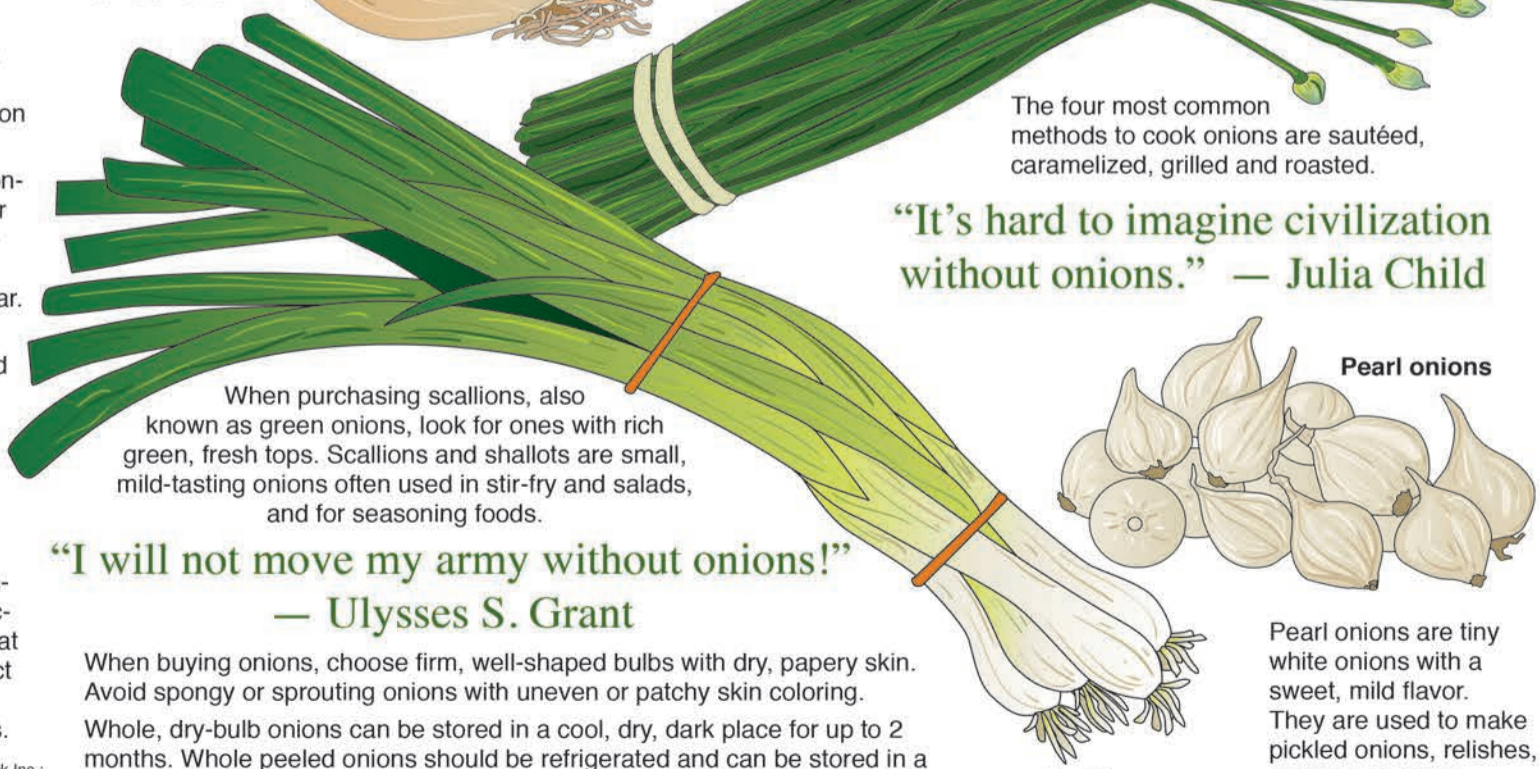
Red onions are sometimes called Spanish onions or salad onions.

According to legend, the thickness of an onion skin can help predict winter weather. Thin skins mean a mild winter, while thick skins predict a harsh one.

Yellow onion



Chives



When purchasing scallions, also known as green onions, look for ones with rich green, fresh tops. Scallions and shallots are small, mild-tasting onions often used in stir-fry and salads, and for seasoning foods.

"I will not move my army without onions!"
— Ulysses S. Grant

When buying onions, choose firm, well-shaped bulbs with dry, papery skin. Avoid spongy or sprouting onions with uneven or patchy skin coloring. Whole, dry-bulb onions can be stored in a cool, dry, dark place for up to 2 months. Whole peeled onions should be refrigerated and can be stored in a sealed container for up to 7 days.

The four most common methods to cook onions are sautéed, caramelized, grilled and roasted.

"It's hard to imagine civilization without onions." — Julia Child

Pearl onions

Scallions

Pearl onions are tiny white onions with a sweet, mild flavor. They are used to make pickled onions, relishes, soups and stews.

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