

DRIVE IN

Sandy Cohen, AP Entertainment Writer

'WHISKEY TANGO FOXTROT'LOOKS INSIDE WAR REPORTING

J ournalism is having a moment at the movies.

Days after the journalism procedural "Spotlight" won best picture at the Academy Awards, Paramount is releasing "Whiskey Tango Foxtrot," a comic drama about war reporting with Tina Fey as a rookie correspondent finding her way.

Fey plays Kim Baker, a 40-something New York TV producer summoned to a meeting of "unmarried, childless personnel" to consider a three-month assignment embedded with U.S. troops in Afghanistan. Three months becomes three years, 2004 to 2006, as Baker evolves from clueless newbie to savvy reporter, navigating the

country's repressive cultural norms and the off-the-clock lifestyle of drunken debauchery shared by her expatriate colleagues.

Longtime Fey collaborator Robert Carlock ("30 Rock," "Unbreakable Kimmy Schmidt") based the screenplay on former Chicago Tribute reporter Kim Barker's memoir "The Taliban Shuffle: Strange Days in Afghanistan and Pakistan."

If "finding yourself" in your 40s is a cinematic cliché, "Whiskey Tango Foxtrot" is guilty. And it will surely be criticized for casting white actors as key Afghan characters. But the film offers a fresh look at the adrenaline-laced lifestyle of war

correspondents and a timely criticism of TV news. And it delivers some laughs, too.

Fey's Baker is sorely unprepared for her new circumstances. It's like she's even lost her New York smarts when she takes out a wad of American cash on a busy Kabul street. She forgets her headscarf and barges into places where women aren't allowed.

Her translator, Fahim (Christopher Abbot), tries to protect her in the field, while fellow journalist Tanya Vanderpoel (Margot Robbie) guides her through the rowdy ex-pat social scene.

As Baker adapts to her new cultures, she develops a professional relationship with



Tina Fey portrays Kim Baker (left), and Margot Robbie portrays Tanya Vanderpoel in a scene from "Whiskey Tango Foxtrot"

an Afghan official, Sadiq (Alfred Molina, always outstanding), and a romantic one with fellow reporter Iain (Martin Freeman). Both test the limits of how far she's willing to go for a story.

Directed by Glenn Ficarra and John Requa, "Whiskey Tango Foxtrot" ("WTF," get it?) may be more drama than comedy, which suits the subject matter. Many of the laughs come from subtitles translating the local language Baker inevitably misunderstands. Others come from Fey's bumbling and Col. Walter Hollanek's (Billy Bob Thornton), no-nonsense intolerance for such behavior. Ultimately, Baker faces two

challenges in the film: the farfetched one of rescuing her boyfriend from Taliban kidnappers, and the more realistic one of not finding an audience for news from what one soldier she interviews describes as a "forgotten war, capital F, capital W."

"Everyone loves the troops," a TV producer tells Baker, but no one wants to see them on TV anymore.

As newspapers have closed and news conglomerates grown, realistic portrayals of the people who gather news are critical to the survival of journalism as a democratic institution. Like the HBO documentary "Jim: The James Foley Story," "WTF"

explores what motivates war correspondents, that pursuit of adrenaline and truth. Like "Spotlight," which follows four investigative reporters uncovering the Catholic Church's child-molestation scandal, "WTF" shows the tenacity characteristic of reporters on any beat.

So let journalism have its moment, "WTF." Oscar and Tina Fey are fine representatives.

"Whiskey Tango Foxtrot," a
Paramount Pictures release,
is rated R by the Motion Picture Association of America
for "pervasive language, some
sexual content, drug use and
violent war images." Running
time: 111 minutes.



Nicholas Braun portrays Tall Brian (left), and Tina Fey portrays Kim Baker

BOOK IT

EX-COP PENS KEEN-EYED POLICE DRAMA

The first novel in a planned series, "Out of the Blues," introduces an appealing new character in the police drama genre, Atlanta Detective Sarah Alt. Detective Alt — she goes by her nickname, "Salt" — is the creation of Trudy Nan Boyce, who knows the Atlanta cop beat well: She worked on the city's police force for more than 30 years, including time as a detective, before retiring to launch the Sarah Alt series.

As the novel opens, Salt has been promoted to the homicide unit and is given a cold case death to solve, with no partner to assist her. Adding to her challenge, the key new witness in the cold case is a man she sent to prison after he nearly killed her.

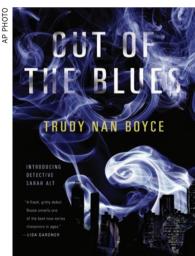
While Salt may have no partner, a member of the homicide squad, Bernard Wills, is her somewhat clandestine companion, both professionally and intimately.

Wills is working one of Atlanta's most shocking murders — a beautiful, well-to-do woman and her two young daughters have been shot to death — while Salt is snooping around in the city's darker, poorer and dangerous locales to determine if a gifted blues musician overdosed on he-

roin by accident, as initially ruled, or was murdered.

As the first novel in a series, "Out of the Blues" introduces information that may return in future episodes — Salt's haunting memories, her family's old Victorian farmhouse and acreage, all manner of dogs that love and guide her, the role of blues in Southern music, the serenity of martial arts training. The police force includes gay, transgender and a mix of races; one brown-skinned cop friend is known as "Pepper," in contrast to white-skinned Salt.

Atlanta locales and history are a recurring element in the narrative and a pleasant feature of the book: The sprawling old Sears, Roebuck building now provides office cubicles for the police; Salt's work takes her to the Martin Luther King Center and Ebenezer Baptist Church, Manuel's Tavern and Underground Atlanta. Boyce, who earned a doctorate specializing in criminal justice before joining the Atlanta Police Department, describes these places with colorful clarity. Underground, she writes, "had become a tourist attraction and entertainment district that had come



"Out of the Blues" (Putnam), by Trudy Nan Boyce

and gone in popularity, and come and gone again. But Underground wasn't underground, it was more like a basement, where you could see the foundations of the city if you cared enough to look past the cheap trappings that were meant to sanitize the past and attract tourists."

If there's a flaw to Boyce's first novel, it's that the tug of suspense basic to crime thrillers is lost at times as she indulges in slow-motion descriptive material and tedious chit-chat. Too often, a pokey pace ensues.

But there is a lot to like about Salt and her world of police detective derring-do, and her next sleuthing adventure should be much anticipated.

Kendal Weaver, AP

tTUNES

Brit rockers the 1975 FUNKY ON SOPHOMORE ALBUM

British pop-rockers 1975 get downright and reasonably funky on its latest album with a title so long it will barely fit anywhere. For the record, the 17-track release is called "I like it when you sleep, for you are so beautiful yet so unaware of it."

Also, for the record, it sparkles with a funky and experimental punch.

"I like it...", the band's second fulllength album, owes its cohesion to the upmarket vocals of lead singer Matthew Healy, as well as a refined mixing effort that nicely blends the various traditional and modern sounds. "She's American" offers up rhythmic guitar work that gives to some nicely delivered futuristic synth work.

There's even a very soulful slow jam on here, in "If I Believe You," on which Healy carries the day with some super smooth vocals. This is serious turn-down-the-lights-and-stoke-the-fire music if ever there was any.

In lesser hands, the 1975's latest



sleep, for you are so beautiful yet so unaware of it" (Interscope)

music might sound dated and a bit too referential to a late '80s, early '90s vibe. But the band has truly dosed this release up with enough modern production and sound elements to keep from falling into any traps. This is pleasing stuff and the 1975 certainly knows its way around a sexy love song.

Ron Harris, AP

Kate Mara and Jamie Bell hit star-filled H&M Paris show



A model wears a creation for H&M's Fall-Winter 2016-2017 ready-to-wear fashion collection

COURREGES TOWS THE LINE

It was the sophomore outing for the revamped house of Andre Courreges — the influential French designer who gained global fame in the 1960s for his streamlined aesthetic and futurism.

As with any revival, the new designers Sebastien Meyer and Arnaud Vaillant face a big challenge and must make the 55-year-old brand relevant for today's buyers while not losing sight of the original codes.

Sure enough, sportswear and utilitarianism provided the contemporary feel throughout the collection — in sneakers with big white laces, sporty stripe detailing, skin-tight body suits as well as big winter coats with studs, zippers and large pockets.

But the Courreges DNA pieces abounded in the mix, effortlessly.

Black and white 60s check featured on an on-trend menswear coat with large proportions, and the Courreges style of playing with then-cutting edge technologies was also seen in quilted sheen sections of fabric.

Perhaps Courreges' biggest claim to fame was (co-)inventing the miniskirt.

But the nod to this in what was a youthful-feeling collection was

far from nostalgic. Miniskirt designs hit the runway in fresh, myriad styles — sheens, PVC, blocks of color, and even in sue-

H&M ATTRACTS THE STARS

In a Balmain for H&M dark tuxedo jacket, Mara chicly rocked the front row for the high-street label's boho and 70-infused fallwinter show, held inside the ornate former Parisian stock exchange.

"In general, I would say I'm a mix between masculine and feminine," she told The Associated Press beside the large blossoming tree-decor used for the show.

The 33-year-old actress acknowledged that the stylish look, with complemented her new pixie-style haircut, was a contrast to how she prefers to dress normally.

"I like to dress on a daily basis very casually and I don't usually wear heels or anything like that. I'm usually in some sort of hoodie and jeans... It depends on what movie I'm making, as that kind of changes my mind set on how I want to feel."

The "Fantastic Four" star said she was taking a break from movies for now.

GALLIANO'S MAISON MARGIELA FLAIR

The back-in-favor John Galliano showcased his latest collection for Maison Margiela, the house that transformed quirkiness into a global mission statement. Galliano's divergent and unpredictable styles, contrasting fabrics and colors, and East-meets-West aesthetics featured on the runway — as they have in previous seasons.

Call it the expected-unexpected. But what lifts the fashion musing, time after time, is Galliano's painterly flair. A stiff, silk foulard was worn diagonally round the neck with ruffles that evoked a fleeting brushstroke. Kimono sleeves and check were set of with a razor-cut Asianlooking bob wig. And a conventional-enough '80s tuxedo power jacket with large lapels in green spawned unexpected giant organic sleeves.

DRIES VAN NOTEN INDULGES

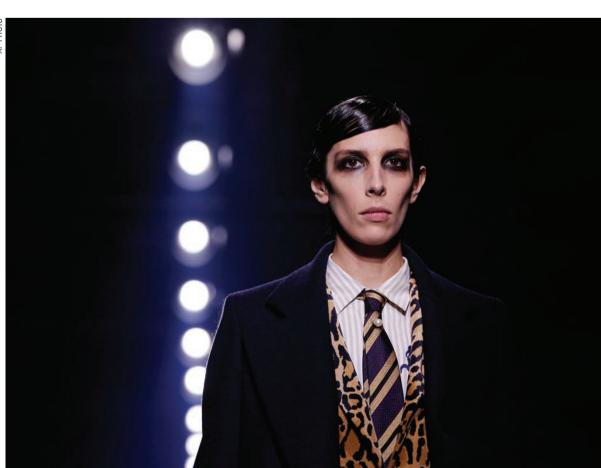
Belgian "intellectual" designer, and one of the famed "Antwerp Six," Van Noten showcased a brooding and indulgently rich show, floodlit with romantic beam lighting.

Plush velvet leopard print pants opened the collection alongside a faux leopard fur cape coat — with an embellished choker scarf defining the aesthetic. And richness continued in the thick decadent layering, oversized baggy pants and coats, and in the use of sumptuous fabrics — silk jacquards, (faux-) fur, club jacket wools, as well as hand-knit pure cashmere.

Slicked back androgynous hair ticked Van Noten's sexual fluidity box (as did a menswear double-breasted jacket) that the program notes nicely described as "fused gender."

As is common with Van Noten, long loose coats and oversize sweaters ensured that bodies of the models were practically invisible behind the clothes. It came as a nice contrast in bodybeautiful Paris ready-to-wear from the talented designer who follows his own rules.

Ninety-four-year-old fashion icon Iris Apfel — famed for her unconventional styles — applauded from the front row.



A model wears a creation for Dries Van Noten's fall-winter 2016-2017 ready to wear fashion collection

WORLD OF BACCHUS

Jacky I.F. Cheong



RIHAKU GABIZAN JUNMAI

Made with rice at 68% polishing ratio. Translucent clear with creamy hues, the pure nose offers daikon, shiso and silken tofu. Medium-full bodied at 15% with an oily texture, the animated palate delivers greengage, glutinous rice and lily, leading to a saline finish. Can be served chilled, at room temperature or warm.



RIHAKU TOUKA SENNIN TOKUBETSU HONJOZO

Made with rice at 58% polishing ratio. Milky white with cloudy opaqueness, the lively nose furnishes pomelo, rock sugar and linden leaf. Medium-full bodied at 15% with a dense texture, the succulent palate provides Williams pear, dango and lotus, leading to a yeasty finish. Best served chilled.



Rihaku Junmai Ginjo

Made with rice at 55% polishing ratio. Translucent clear with beige hues, the refreshing nose presents Japanese pear, rice cracker and paperwhite. Mediumfull bodied at 15% with a fleshy texture, the aromatic palate supplies white peach, chives and mochi, leading to a sweetish finish. Can be served chilled, at room temperature or warm.



RIHAKU TARU SAKE

Made with rice at 68% polishing ratio and matured in cedarwood barrels. Translucent clear with yellowish hues, the scented nose effuses ume, incense and daisy. Mediumbodied at 15% with a silky texture, the elegant palate emanates cloudberry, rice sponge and seawater, leading to a pristine finish. Best served chilled.

The Quintessence of Japan III

(Continued from "The Quintessence of Japan II" on 8 January 2016)

For all the cultural and technical similarities between sake and wine, the concept of rice polishing in sake brewing has no strict parallel in winemaking. Yet, as the Old World has hundreds of grape varieties (vitis vinifera), Japan has more than 100 rice varieties. Called shuzo kotekimai (literally: brewing-suitable rice), these rice varieties differ from staple rice varieties in that they contain more starch but less fat and protein. There is no accounting for taste, but as a rule of thumb, the higher the fat and protein contents, the tastier the staple rice. In the context of sake brewing, however, fat and protein result in impure flavours and a more rustic style. Starch, on the other hand, leads to pure flavours and a more elegant style. In a rice kernel, fat and protein mainly exist in the exterior. whilst starch in the interior. To get rid of impure flavours, the exterior of rice kernels has to be polished off, in a process called seimai buai (literally: rice refining). In terms of classification and re-

In terms of classification and regulation, rice polishing ratio (the percentage of remaining weight of a rice kernel; "RPR") is of paramount importance. It is to Japan what must weight is to German wine. The lower

the RPR, the higher the classified rank of the sake. RPRs between 60% and 50 percent are most common, around 40 percent are considered low, whereas some premium sakes have RPRs at as low as 20 percent.

RPR does not predetermine quality – although it partially does price level – any more than the Prädikat designations in German wine. It would better be understood as a style, rather than a quality level. In general, sakes with higher RPRs tend to be fuller, pastoral and savoury, while those with lower RPRs tend to be leaner, fragrant and delicate, but there are numerous exceptions and revelations.

A brewery established in 1882 in Matsue, Shimane, was in 1928 renamed Rihaku (the Japanese rendition of Li Bai) in honour of the Tang dynasty poet. The poet was known to be an avid drinker, and his timeless verses are respectfully used as names of Rihaku's sakes, indeed delicacies embodying East Asian cultural solidarity.

To be continued...

To discover the charm of Japanese sake, contact Mr John Ng of Agência Superar; E: john@superar.com.mo; T: 2871 9978; F: 2871 7936; A: Rua dos Pescadores 76-84, Edifício Industrial Nam Fung Bloco II, Andar 4G.

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages

RESTAURANTS

CANTONESE



GRAND IMPERIAL COURT

10.00 - 23.00 T: 88022539 Level 2, MGM MACAU



IMPERIAL COURT

Mon - Friday 11:00 - 15:00 / 18:00 - 23:00 Sat, Sun & Public Holidays 10:00 - 15:00 / 18:00 - 23:00 T: 8802 2361 VIP Hotel Lobby, MGM MACAU

BEIJING KITCHEN

Level 1, Grand Hyatt Macau Opening Hours 11:30am – 24:00



KAM LAI HEEN

Grand Lapa, Macau 956-1110 Avenida da Amizade, 2/F T: 8793 3821 11:00 - 15:00 / 18:00 – 22:00 (Close on Tuesday)

SHANGHAI MIN

Level 1, The Shops at The Boulevard Opening Hours 11:00 – 15:00; 18:00 - 22:30

SHANGHAI

CATALPA GARDEN

Mon - Sunday 11:00 - 15:00 / 17:30 - 23:00 Hotel Royal, 2-4 Estrada da Vitoria T: 28552222



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

實雅座 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

DRAHA

PRAHA RESTAURANT

Mon – Sun 6:30am – 00:00am Mezzanine Floor, Harbourview Hotel, Macau Fisherman's Wharf T: (853) 8799 6606

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



AFRI**K**ANA

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

NAM
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

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 Maca

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 Thusday: 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

FOOD

EASTER CELEBRATION

aster is just around the corner. It is the perfect time for you to create fun-filled memories with your loved ones. This year, Hotel Royal Macau invites you to celebrate Easter the Portuguese way at FADO restaurant, with a special Easter a-la-carte menu created by Executive Chef, Luís Américo.

The menu offers a choice of six enticing dishes, from appetizers, main courses to desserts, all prepared using the finest ingredients, beautifully presented. First up is the Octopus salad with Roasted red bell-peppers mousse or Suckling pig pie with apple rocket and honey mustard sauce, reinvented appetizer that combines traditional Portuguese ingredients with modern recipes. Continue on with the scrumptious main course selections, either the delicious Cod nest with vegetables and Easter eggs or succulent Roasted lamb with creamy spinach and rosemary grilled potatoes are sure to satisfy your stomach. Finally, don't miss out the surprise at the end, Portuguese Easter sponge with Serra cheese, cinnamon and pumpkin jam and "The Good Enough for The Pope" Legendary Abbot of Priscos' Pudding with orange sorbet as two adorable sweet creations to finish your Easter meal!















BEAUTY/SPA

COMPLETE SKIN REJUNVENATION

Por anyone who wants smoother skin, laser treatment is really the best option out there. However, the more aggressive treatments usually have longer downtime. Busy individuals are reluctant to try them. Recently, a new technology enables certified dermatologists to perform fractional non-ablative skin resurfacing. It is called the Resurfx.

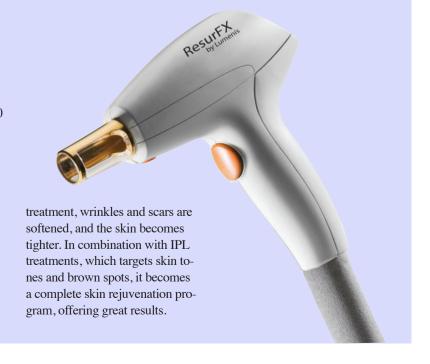
"The difference between Resurfx and the traditional Fraxel laser is that it delivers the result without



peeling the top layer of the skin, which means that the patient will have very minimal downtime," Dr. Cynthia Wong Chi Cheng of Life Medical Centre, one of Macau's top dermatologists explains. A module of the M22 Lumenis

laser machine, it uses a 1565 nm fiber laser and has more than 600 combinations of shape, size and density for doctors to choose from, providing optimal treatment results.

Before the treatment, a topical anesthesia is applied to numb the skin. After, redness lasts for about one day. While the skin might feel like sandpaper for several days, the growth of collagen and skin tightening affects continue on for a longer period of time. After the



PÁTIO DO SOL sun

WHAT'S ON





TODAY (MAR 4) FEBRUARY 29TH

February 29th narrates the loneliness of an elderly mother too embarrassed to embrace her brood of grown-up children without concocting the excuse of a birthday, while they are too self-absorbed to realise her predicament.

TIME: 8pm

DATE: March 4-6, 9-13, 2016
ADMISSION: MOP150
LANGUAGE: Cantonese
VENUE: Old Court Building,
Avenida da Praia Grande, Macau
ORGANIZER: Hiu Kok Drama Association
ENQUIRIES: http://www.hiukoktheatre.com

TICKETING: (853) 2855 5555 http://www.macauticket.com



TOMORROW (MAR 5)
HORN CONCERTO BY RADOVAN

Radovan Vlatkovic is widely recognized as one of the best French horn masters in the world. Under Maestro Lü Jia's baton, he will perform Richard Strauss' No. 2 Concerto, the most challenging work for French horn. Maestro will also conduct Ludwig van Beethoven's famous Symphony No. 5 in the concert, which has always held great appeal for all audiences.

The programme includes Schumann: Overture to Byron's "Manfred", Op.115, R. Strauss: Horn Concerto No. 2 in E-flat major, TrV283 and Beethoven: Symphony No. 5 in C minor, Op. 67.

TIME: 8pm

VENUE: Macau Cultural Centre Grand Auditorium

ADMISSION: MOP100, MOP150, MOP200

ORGANIZER: Macau Orchestra ENQUIRIES: (853) 2853 0782 http://www.icm.gov.mo/om



SUNDAY (MAR 6)
PEONY MY BEAUTY

– AN ADAPTATION OF THE PEONY

On the 400th anniversary of Tang Xianzu's death, the Festival will pay tribute to this famous playwright from the Ming Dynasty, author of one of China's best-loved classical operas, The Peony Pavilion. As one of this year's special guests, The Script Road features the Foshan Cantonese Opera Troupe, who bring to Macau a segment of their exquisitely designed and meticulously crafted production Peony My Beauty – an adaptation of The Peony Pavilion. Foshan Cantonese Opera Troupe will also showcase some highlights of other Classic Cantonese Operas.

TIME: 8pm

VENUE: Dom Pedro V Theatre

ADMISSION: MOP50 (The tickets available at the Portuguese Bookshop and Old Court Building)

ORGANIZER: Ponto Final ENQUIRIES: (853) 6207 2294 http://www.rotadasletras.org



OPERA AND MACAU CHINESE ORCHESTRA

Programme highlights from the Special Production Series – 'Opera and the Macau Chinese Orchestra'. Meanwhile, in the Special Production Series – 'Chinese Plucked-String Concert – Enchanted Play' under guest Artistic Director Sun Weixi the Macau Chinese Orchestra presents a treasure chest of traditional melodies.

TIME: 8pm

VENUE: Macau Cultural Centre Grand Auditorium ADMISSION: MOP40, MOP60, MOP100, MOP120 ORGANIZER: Macau Chinese Orchestra

ENQUIRIES: (853) 8399 6699 http://www.icm.gov.mo/ochm



MONDAY (MAR 7) Os Lusíadas - António Fonseca

From Portugal, António Fonseca presents his interpretation of Luís de Camões's Os Lusíadas, an epic poem which the actor has fully committed to memory and that he will showcase in a two and a half hour compact. The project of memorizing the poem's 8,816 verses took him four years to complete, showcasing his rendition for the first time in 2012, during the Portuguese city of Guimarães's tenure as European Capital of Culture. In Macau, Fonseca will share his passion for a text he has been living with for more than seven years, an epic poem that interrogates rather than determines an idea of collective identity.

A maximum of two tickets will be issued per person available at the Portuguese Bookshop and the Old Court Building.

TIME: 7:30pm

VENUE: Dom Pedro V Theatre ADMISSION: Free ORGANIZER: Ponto Final ENQUIRIES: (853) 6207 2294 http://www.rotadasletras.org



TUESDAY (MAR 8)
2016 ARTIST-IN-RESIDENCE PROGRAMME
- 'WONDERFUL TIME'
- CHEONG SOU MAN ART EXHIBITION

2016 Artist-in-Residence Programme 'Wonderful Time'- Cheong Sou Man Art Exhibition explores the tenderness, elegance and resonance of the female mindset derived from the observation and details of life, thoughts and understanding between individuals.

TIME: 10:30am-6:30pm

(Closed on Mondays and public holidays)

Until: May 29, 2016 Admission: Free

VENUE: 10, Calçada da Igreja de S.Lázaro, Macau

ENQUIRIES: (853) 2835 4582 http://www.10fantasia.com

WEDNESDAY (MAR 9)

THE TRIPLETS OF BELLEVILLE - CINE-CONCERT

Join in a nostalgic journey that will bring us back the swinging jazz sounds from the exciting streets of Paris and New York in the 1920s and 30s. Canadian guitarist and composer Benoît Charest steps on stage to lead Le Terrible Orchestre de Belleville in a revival cine-concert of the film The Triplets of Belleville.

The award winning animation tells the bizarre fantasy of a young and fat tour de France cyclist who is kidnapped by mysterious square-shouldered henchmen and taken to a brimming metropolis. Things get edgy when his near-sighted grandmother and faithful dog follow his trail to be taken in by a trio of eccentric jazz divas. The rescue chase is on as the unlikely group follows the clues that will take them into an underground speakeasy!



TIME: 8pm

VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, s/n, NAPE

ADMISSION: MOP100, MOP150, MOP200, M250

ENQUIRIES: (853) 2870 0699 http://www.ccm.gov.mo TICKETING: (853) 2855 5555 http://www.macauticket.com



THURSDAY (MAR 10) CLUB CUBIC PRESENTS MARSHMELLO

"I just want to make good music...that doesn't require you knowing who I am" - Marshmello's identity still remains unknown, with many fans scouring through every post, tweet and comment for any hint of who the masked confection might be. With rumours ranging from him being LA-based Jauz, Philidelphia resident Dotcom, EDM superstar Skrillex and even a collaboration of all three, it's unlikley we will find out who the man behind the mask is anytime soon. Marshmello trulev is a ghost producer. After already releasing some amazing remixes of current popular songs as well as a string of his own releases, Marshmello is an up-andcoming superstar in the EDM world. Supported by the likes of Skrillex. Diplo and Dillon Francis, you won't want to miss one of the freshest sets from one of the most talked about artists in 2016!

TIME: 11:30pm

VENUE: Club Cubic, City of Dreams, Macau,

Estrada do Istmo, Cotai ADMISSION: MOP250

ENQUIRIES: (853) 6638 4999 ORGANIZER: Club Cubic, City of Dreams, Macau

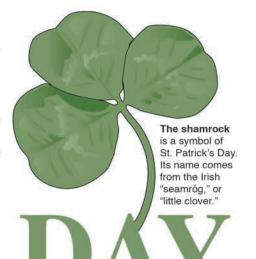
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It is sometimes said that everyone is Irish on St. Patrick's Day. People all over the world celebrate St. Patrick's Day, especially places with large Irish communities. Every year on March 17th, millions gather to honor the Irish patron saint, St. Patrick. The celebrations are marked by green clothing, parades and parties.



ST. PATRICK'S

St. Patrick,

the patron saint of

The man

St. Patrick, the patron saint of Ireland, was born around A.D. 385. His name was **Maewyn Succat**, the son of wealthy Romans living in Britain. Maewyn was kidnapped at the age of 16 by Celtic raiders and sold into slavery in Hibernia (Ireland). He worked on a lonely mountainside as a shepherd. It was during this time that he began to think about religion and have visions. After six years, he escaped to a monastery in France, where he was educated and later ordained as a priest.

He changed his name to **Patricius** and returned to Ireland as a missionary in A.D. 432.

In addition to converting pagans to Christianity, Patrick established schools and introduced the Roman alphabet and Latin literature to Ireland.

St. Patrick's Day is traditionally a day for spiritual renewal and special prayers for missionaries around the world.

The myth

One of the most famous legends told about St. Patrick is that he banished all the snakes from Ireland. While it is true that there are no snakes in Ireland, St. Patrick had little to do with it. "Driving the snakes from Ireland" is a metaphor for ending pagan practices.

Food traditions

Besides drinking green beer and other beverages, St. Patrick's Day also features traditional Irish food. Some people serve an Irish breakfast of sausage, black or white pudding, fried eggs and fried tomatoes. The most famous St. Patrick's Day meal is corned beef with cabbage, carrots and potatoes. Shepherd's pie and soda bread are also popular holiday options.

The shamrock

The shamrock as a symbol for St. Patrick's Day comes from the story of St. Patrick using it to illustrate the Holy Trinity. Belonging to genus Trifolium, this three-leafed plant was sacred to the Irish pagans as a symbol of spring. The shamrock is probably at the root of the green color theme of St. Patrick's Day.

According to tradition, four-leaf clovers (which are very difficult to find) bring good luck, especially if found accidentally.

The celebrations

Statue of St. Patrick

St. Patrick's Day is a religious holiday, so many Irish attend mass before the parties begin.

St. Patrick's Day was first celebrated in the United States in 1737, organized by the Charitable Irish Society of Boston.

The first St. Patrick's Day parade took place in New York City in 1762. Today, the New York parade is the largest St. Patrick's Day parade, with more than 150,000 participants.

Parade observers are supposed to wear green, or they risk being pinched.

Some cities paint their roads green. Chicago dyes its river green for the festivities. The White House fountain is also dyed green.

In some places, the celebration includes the planting of peas. (Their color is right, and time of year is perfect for pea-planting.)

> Because all things Irish are associated with St. Patrick's Day, the elusive leprechaun has also joined the fray. Leprechauns are small Irish fairies, about two feet tall. They carry a big stick called a shillelagh. According to legend, these little shoemakers can be found by following the sound of their hammering.Following a leprechaun may lead you to his pot of gold.

A St. Patrick's Day toast "May the roof above us never fall in, and may we friends beneath it never fall out."

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SOURCES: World Book Encyclopedia, World Book Inc.; http://www.ireland.com; http://www.history.com; http://www.theholidayspot.com; http://www.st-patricks-day.com; http://www.kidzworld.com

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