



FIVE YEARS AGO IN FUKUSHIMA

LOST IN RADIATION

They feel like refugees, although they live in one of the world's richest and most peaceful nations.

Five years ago, on March 11, 2011, these people fled their homes, grabbing what they could, as a nearby nuclear plant melted down after being hit by a tsunami, spewing radiation. All told, the disaster in Fukushima displaced 150,000 by the government's count.

About 100,000 are still scattered around the nation, some in barrack-like temporary housing units and others in government-allocated apartment buildings hundreds of kilometers away.

Although authorities have started

to open up areas near the damaged reactors that were previously off limits, only a fraction of residents have returned. For example, in the town of Naraha, where evacuation orders were lifted in September, 459 people, or 6 percent of the pre-disaster population, have gone back.

Most say they don't want to return for fear of lingering radiation. Some don't want the upheaval of moving again after trying to start their lives over elsewhere.

With government housing aid set to end next year, many feel pressured to move back.

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DRIVE IN

Jake Coyle, AP Film Writer

IN 'EYE IN THE SKY,' DRONE WARFARE GETS ITS CLOSE UP

Omniscient high-definition views from above have done nothing to penetrate the fog of war in Gavin Hood's drone drama "Eye in the Sky."

It's a lean, Lumet-like thriller that puts the moral calculus of drone warfare in its crosshairs. Playing out compellingly in real time, a strike against Somali terrorists in Nairobi is plotted by the hawkish, U.K.-based Col. Katherine Powell (Helen Mirren), whose operation involves pilots, politicians and military command in various digitally linked remote locations, from the boardroom to the toilet.

Drones have begun to reshape the war movie, and will doubtless continue to proliferate on our screens just as they have over Middle Eastern skies. "Eye in the Sky" follows last year's very solid "Good

Kill," starring Ethan Hawke as a drone pilot based in Las Vegas. Director Andrew Niccol's aim was principally about the psychological toll such disconnected battles take on its far-removed soldiers.

Hood more thoroughly utilizes the new perspectives drones afford to filmmakers. While much of the it is composed of faces in front of computer screens, some of the film's most remarkable images come from the view of a hovering drone or — most impressively — a remote-controlled beetle that flutters right into the suspects' lair, alighting on the rafters to provide a staggering close-up, whether Mr. DeMille is ready or not.

With such supreme powers of surveillance, Powell and her colleagues (including the ever-droll Alan Rickman, in one of his last performances,

as a British general) have become accustomed to a previously unmatched level of certainty — or so they would like to think.

The mission is to apprehend a handful of highly ranked terrorists, but when the trio — two radicalized British nationals and an American — are seen preparing vests for a suicide attack, the plan is ratcheted up from "capture" to "kill."

The clash of "Eye in the Sky" isn't on the battlefield but in the chain-of-command debate over the rules of engagement that pingpongs around politicians and lawyers who are pressured by Powell and Rickman's general to give their OK. The collateral damage calculations and emotional stakes are changed significantly when a young girl sits outside the walls of the target to sell bread.



Alan Rickman in a scene from "Eye in the Sky"

An American pilot (Aaron Paul), tasked to bring "hellfire" on the target, lays off the trigger, and numerous levels of nervous government offi-

cial "refer up" the decision to their superiors while an agent on the ground (Barkhad Abdi, of "Captain Phillips") attempts to chase the girl away.

The plotting in Guy Hibbert's screenplay, along with the quick cutting of Hood (the South African filmmaker of "Tsotsi" and a "X-Men," who previously dove into the subject of CIA interrogation in 2007's "Rendition"), push the movie's intensity, making "Eye in the Sky" more riveting than preachy.

The film might have hit home more if the tick-tock of its plot allowed us to better know its characters, who sometimes come off as mere mouthpieces of diffe-

rent philosophies of modern warfare. But "Eye in the Sky" is nevertheless a compelling case of how moral precision doesn't necessarily match technical accuracy.

The debate that rages in "Eye in the Sky" is perhaps more than is always spent over the fate of a single civilian casualty. But it could hardly seem more topical. On Monday, more than 150 Shabab militants were killed in Somali in a strike partially carried out by drones.

"Eye in the Sky," a Bleeker Street release, is rated R by the Motion Picture Association of America for "some violent images and language." **Running time: 102 minutes.** ★★★★★



Helen Mirren



Barkhad Abdi

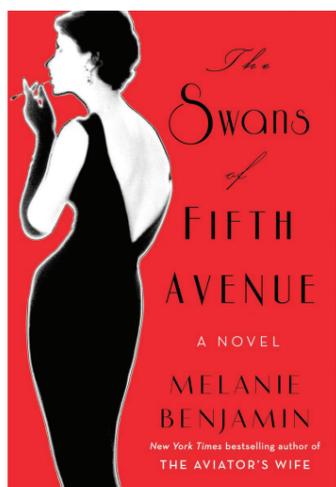
BOOK IT

AUTHOR TAKES FICTITIOUS TRIP INTO TRUMAN CAPOTE'S LIFE

Melanie Benjamin proves she's proficient in the fictional portrait genre with "The Swans of Fifth Avenue."

This tantalizing novel follows five real-life New York socialites in the 1950s and their unlikely friendship with author Truman Capote. Readers will fall into a world of glitz, glamour and the exciting life of the rich and famous. The details and conversations are so rich, you may forget you're reading a novel.

Although Capote was often labeled as odd or quirky, he enjoyed a full life of luxury thanks to an elite circle of friends he called his "Fifth Avenue Swans." Slim Keith, C.Z. Guest, Gloria Guinness and Pamela Churchill invited Capote into their lives with open arms. He was their eager little brother, their jester, their confidant and their friend. But none had the intimate relationship that he shared with fashion icon Babe Paley. Capote flitted from swan to swan, offering to save his friends from



"The Swans of Fifth Avenue" (Delacorte Press), by Melanie Benjamin

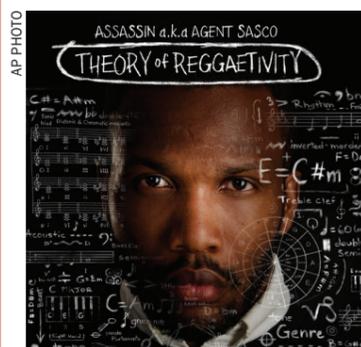
their boring husbands through spontaneous dance parties, impromptu lunches and elaborate soirees. Inevitably, the night would always include Capote, a talented storyteller,

engaging the women in tales of his recent adventures with renowned celebrities and various socialites. The swans would reward Capote by exchanging equally enticing gossip. As Capote's own celebrity grew, his need for attention soon outweighed his ambition to meet publishers' deadlines with his latest literary work. In order to keep the editors at bay, Capote makes the decision to base his next piece of fiction on his beloved swans. Instead of writing a loving piece on his deep friendships, Capote compiled years of hushed gossip and publicly uncovered the scathing details of the New York elite. As a result, he was ostracized from the women who held him most dear. Benjamin uses countless historical references and great detail to create a fictional dialogue that's completely believable. She channels Paley's sentimental spirit and Capote's swan dive into darkness. It's a story about how to deal with a spotlight when you still feel invisible.

Lincee Ray, AP

TUNES

ASSASSIN SHOWS VERSATILITY ON 1ST ALBUM IN YEARS



Assassin, "Theory of Reggaetivity," (Sound Age Entertainment)

One of Jamaica's most underrated yet diverse and creative lyricists, Assassin A.K.A. Agent Sasco releases his first studio album in almost a decade.

In a transition from dancehall, the artist turns his multi-talented hand to releasing a completely reggae album called "Theory of Reggaetivity." With guest appearances from Chronixx and Australian singer Elesia Iimura, Assassin — born Jeffrey Campbell — takes on topics such as achievement, struggle and love with his new album.

Setting fire from the top, the performer examines the birthmarks of reggae with a modern twist on the title track. It's followed by "What is Reggae" and "Reggae Origin," where he simply questions, "Where did it all start? Where did it begin?"

Delivering lyrical precision, Assassin brings humor and energy with "Mix Up," praises the Motherland in fine style with "Africa" and sends a message of perseverance on "Stronger."

Assassin, whose rugged vocals recently cut through Kanye West's "I'm In It" and Kendrick Lamar's "The Blacker the Berry," shows his softer side on the well-written "Day In Day Out," offering a sweet melody that uplifts before taking it back to basics with "Country Bus."

Bianca Roach, AP

NEWS OF THE WORLD

Yuri Kageyama, AP, Tokyo

Radiation fears keep Japan's nuclear refugees from returning



TOKIKO Onoda, 80, lives with her husband in a cramped, cluttered apartment on the 21st floor of a high-rise in the edge of Tokyo where about 1,000 people displaced by the disaster live in rent-free housing. Several Fukushima towns that were deserted now are urging residents to return, saying it is safe to live in certain areas. An ambitious effort to decontaminate vast swaths of land by removing topsoil and razing shrubbery has turned farmland and coastlines into stretches of dirt with rows upon rows of black garbage bags filled with grass, soil and debris.

When housing aid ends in April 2017, people in apartments under the government program will have to start paying rent or move out. Those whose homes in Fukushima that are in areas still off-limits for living will continue to receive the aid.

Onoda fears hers will be cut off because her home is in Namie, where evacuation orders are gradually being lifted in parts of the town.

She doesn't believe it's safe to go back. She

feels duped because she had believed that nuclear power was safe.

Onoda angrily talks about how authorities are treating people like her. Why didn't the government give her land elsewhere to build a new home?

When she lived in Fukushima, she had a big house with a garden where she grew vegetables and peonies. She picked mushrooms and ferns in the hills.

"We worked so hard to build that house," she said, often stopping to wipe away tears. "We had no worries in the world except to plan vacation trips to the hot springs."

That home is now in shambles. Although it survived the 9.0 magnitude quake on March 11, 2011, burglars have ransacked it and rats have chewed the walls. The last time she visited, the dosimeter ticked at 4 microsieverts an hour, more than 100 times the average monitored in-air radiation in Tokyo. That's not immediately life-threatening but it makes Onoda feel uncomfortable because of worries that cancer or other sicknesses may surface years later.

Before the disaster, the government had set the safe annual radiation dosage level at 1 millisievert. Afterward, it has adopted the 20 millisievert recommendation of the International Commission on Radiation Protection set for emergencies, and 1 millisievert became a long-term goal.

Onoda says she has done her best to cope. She has made friends. She keeps busy with tea parties, art classes and a sewing circle.

And now they want her to go back, after all she has gone through?

"Only someone who has gone through this evacuation can understand," she said.



RYUICHI Kino, a journalist who wrote, edited and compiled the 2015 book, "The White Paper on Nuclear Evacuees," believes people like Onoda have been treated like "kimin," which means "people who have been discarded" because they have been forgotten or abandoned by society.

"We don't even know their real numbers," he said, noting the government lacks a clear definition for "evacuees," and bases its figures on tallies of those receiving aid. A recent count in Fukushima and a neighboring prefecture found the total number may be as high as 200,000, Kino said.

"Evacuation is a term that assumes the situation is temporary, and there is a place to go back," said Kino.

The government is spending about 40 billion yen (USD400 million) a year on housing aid for those displaced by the disaster. It's also financially backing Tokyo Electric Power Co., operator of the damaged Fukushima Dai-ichi nuclear plant, to make monthly compensation payments, now at a cumulative 5.9 trillion yen (\$59 billion) and rising.

Tests with volunteers who wore dosimeters for two weeks in the town of Naraha found average radiation exposure to be at a rate of 1.12 millisieverts a year.

Government official Yuji Ishizaki, who is overseeing the lifting of evacuation orders, says he is merely following policy.

"There is no clear boundary for what is safe or not safe for radiation," he said. "Even 1 millisievert might not be absolutely safe."

Fukushima Medical University, the main academic body studying the health effects of the nuclear disaster, says no sickness linked to radiation has been detected so far, although sickness from lack of exercise, poor diet and mental stress has been observed.

The more than 100 cases of thyroid cancer found among the 370,000 people 18 years old and younger at the time of the disaster the university calls "a screening effect," or a result of more rigorous testing.

Some scientists say that is unusually high, given that thyroid cancer among children is rare at two or three in a million. Thyroid cancers among the young surged in the Ukraine and Belarus after the 1986 Chernobyl catastrophe.

SEIICHI Nakate is relatively content in his new life with his wife and two children, 13 and 11, in the northern city of Sapporo, 600 kilometers from Fukushima. There, some 1,500 people from Fukushima have formed a support network, often getting together for drinks and helping each other find jobs.

Nakate recently bought a house and started a company that refers professional helpers to disabled people, and has hired former Fukushima residents. He vows to never return to Fukushima because of the radiation danger.

He believes that from the beginning, authorities underplayed those risks. He doesn't trust them.

After the disaster, he immediately sent his wife and children to a relatives' home in southern Japan. The family started living together in Sapporo a year later.

The end of government housing support makes people feel pressure to return, he says.

"The government abandoned the people of Fukushima, even the children. Now the policy is to push us to go back," he said. "It's a policy that forces radiation upon people."



A woman prays for tsunami victims at a makeshift shrine in a neighborhood devastated by the March 11, 2011 earthquake and tsunami on top of Hiyoriyama in Natori, Miyagi Prefecture



MEGUMI Okada, a mother of four, is fighting hard to keep her housing aid in Tokyo, getting people to sign petitions and meeting with government officials.

She scoffs at how officials keep saying that people are living "as normal" in much of Fukushima. She doesn't want her children eating the food or breathing the air. They get periodic blood tests to make sure they are healthy.

Her husband has found a job as a construction worker in Tokyo. Their apartment is just two rooms and a kitchen, but the rent is covered. Okada wants to work, but publicly funded child-care is scarce in Japan, and private ones are costly.

"Nothing has progressed in five years," she said. "We have the right to stay evacuated."

Okada says she wants to apply for U.N. refugee status and move to Europe with her family, if she could.

"I know Japanese can't become refugees now. But I wish we could," she said. "It is about our staying alive."

WORLD OF BACCHUS

Jacky I.F. Cheong



**KIONA VINEYARDS
COLUMBIA VALLEY
CHENIN BLANC 2013**

Light citrine with pale golden reflex, the invigorating nose offers green apple, pomelo, wet stone and lemon blossom. With crispy acidity and clean minerality, the energetic palate delivers grapefruit, melon, fresh herbs and lime blossom. Medium-bodied at 12.8%, the juicy entry carries onto a vivacious mid-palate, leading to a cleansing finish.



**KIONA VINEYARDS
RED MOUNTAIN
LEMBERGER 2010**

This variety is called Lemberger in Germany, Blaufränkisch in Austria and Kékfrankos in Hungary. Rich garnet with carmine-purple rim, the scented nose presents red cherry, plum, clove, cocoa and potpourri. With generous acidity and ripe tannins, the aromatic palate supplies black cherry, damson, nutmeg, coffee arabica and cedarwood. Medium-full bodied at 13.5%, the dense entry continues through a fresh mid-palate, leading to a redolent finish.



**KIONA VINEYARDS RED
MOUNTAIN MERLOT
RESERVE 2002**

Rich garnet with brick-carmine rim, the captivating nose effuses cranberry, raspberry, cinnamon, balsam and wild flowers. With spirited acidity and silky tannins, the harmonious palate emanates bilberry, red cherry, dried herbs, cigar box and graphite. Medium-bodied at 13.5%, the tangy entry evolves into a poised mid-palate, leading to a lingering finish.



**KIONA VINEYARDS RED
MOUNTAIN CABERNET
SAUVIGNON RESERVE 2010**

Dark garnet with cardinal-carmine rim, the fragrant nose furnishes cassis, blueberry, spice box, potpourri and cedarwood. With generous acidity and smooth tannins, the expressive palate provides blackberry, boysenberry, cinnamon, wild flowers and fragrant oak. Medium-bodied at 13.5%, the ripe entry persists through a lively mid-palate, leading to a prolonged finish.

The Evergreen State

Situated in the northwesternmost of the US, Washington State (officially the State of Washington) covers some 185,000 sq km, roughly half the size of Germany. To differentiate between the state and the US capital, both named after president George Washington, one is referred to as Washington State, and the other Washington, D.C. (officially the District of Columbia). Achieving statehood only in 1889, Washington State – formerly the Territory of Washington – is the 9th youngest state of the US. Whereas the first vines in the Golden state were planted by the Spanish missionaries in early 18th century, the first vines in the Evergreen State were planted by staff of the Hudson's Bay Company (French: Compagnie de la Baie d'Hudson) in the early 19th century. Established in London in 1670, this time-honoured company used the giant in fur trade and, for the commercially minded, it is still trading on the Toronto Stock Exchange. The influx of immigrants from Germany and Italy in the late 19th century gave a major boost to the Washington State wine industry, only to be curtailed by the Prohibition. After its repeal, similar to California, Washington State survived on vitis labrusca-based fortified wines. But a silver lining was already appearing, with commercial wineries beginning to open doors in the 1950s. However, Washington State is still by

all accounts a latecomer in the American wine industry, gradually picking up the pace since the 1980s. Today, it is usually ranked joint second alongside New York by wine production volume, followed by Oregon, its southern neighbour, which in turn has California as its southern neighbour. The Cascade Mountain range roughly divides the state into two halves. The Pacific-influenced western half has the majority of population, while the continental eastern half has the majority of wine production. Due to the arid continental climate, irrigation is almost mandatory; in fact, the eastern half of Washington State is so dry that it was spared from the scourge of the phylloxera plague. Thanks to huge diurnal temperature variation and hence long maturation time, Washington State is noted for producing some particularly bright and crispy wines. It used to focus on Riesling and Sémillon for white as well as Cabernet Sauvignon and Merlot for red, but has gone on to embrace a large portfolio of grape varieties. Constituting 60 percent of total planting area of Washington State regional-level Columbia Valley AVA is amongst the finest in the state.

To discover the charm of Washington wines, 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



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



AFRIKANA
Monday to Sunday
6:00pm - 3:00am
Location : AfriKana, Macau Fisherman's Wharf
Telephone Number : (853) 8299 3678

JAPANESE

SHINJI BY KANESAKA
Level 1, Crown Towers
Lunch 12:00 - 15:00
Dinner 18:00 - 23:00
Closed on
Tuesday (Lunch and Dinner)
Wednesday (Lunch)

ASIAN PACIFIC

ASIA KITCHEN
Level 2, SOHO at City of Dreams
Opening Hours
11:00 - 23:00

GOLDEN PAVILION
Level 1, Casino at City of Dreams
Opening Hours
24 Hours



GOLDEN PEACOCK
Casino Level1, Shop 1037,
The Venetian Macao
TEL: +853 8118 9696
Monday - Sunday:
11:00 - 23:00

PORTUGUESE

CLUBE MILITAR
975 Avenida da Praia Grande
T: 2871 4000
12:30 - 15:00 / 19:00 - 23:00

FERNANDO'S
9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

WESTERN

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

THAI



NAAM
Grand Lapa, Macau
956-1110 Avenida da Amizade, The Resort
T: 8793 4818
12:00 - 14:30 / 18:30 - 22:30
(Close on Mondays)

BARS & PUBS



38 LOUNGE
Altrira Macau,
Avenida de Kwong Tung, 38/F Taipa
Sun-Thu: 13:00 - 02:00
Fri, Sat and Eve of public holiday:
15:00 - 03:00

R BAR

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



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



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



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

VIDA RICA BAR
2/F, Avenida Dr. Sun Yat Sen, NAPE
T: 8805 8928
Monday to Tuesday: 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

TASTE OF EDESIA

Irene Sam

FOOD
TEA APPRECIATION AND
CULINARY FINESSE

One of the most amazing Chinese restaurants in town, Man Ho, located inside JW Marriott Hotel Macau is offering a one of a kind tea appreciation experience through offering unique tea dishes. Sharing luxurious experiences through the richness of authenticity, it is launching 13 tea dishes prepared with a twist, using the aroma of tea leaves as the secondary seasoning ingredient in a classical, Cantonese manner.

To further enhance this gastronomic journey, the knowledgeable Man Ho tea sommelier will be on hand to recommend tea pairings, balancing the aroma and fragrant notes of the tea with the natural goodness of each dish. Guests will also be able to witness first-hand the art of brewing a perfect cup of tea, as expert tea sommelier prepare tea in front of them.

Tea drinking and appreciation is an art, a longstanding hallmark of Chinese tradition dating back almost 5,000 years. The consumption of tea has for centuries been considered to be a symbol of high social status for aristocrats. True to JW Marriott Hotel Macau's focus on the excellence of its culinary offerings, the renowned Man Ho Chinese Restaurant will take guests on a new culinary adventure to explore the depth and finesse of a variety of dishes where tea creates additional depth and tones.

The art of perfecting tea dishes goes far beyond marrying fresh ingredients with the precision of classic Cantonese cooking techniques. The true challenge is to retain the distinctive color, aroma and flavor of the aromatic tea. During the cooking or smoking process, the delicate tea easily loses their distinctive characteristics. For example, once green tea leaves are heated within a dish, it may lose its essential qualities. While presenting distinctive dishes, Man Ho's chefs demonstrate their exceptional understanding of the characteristics of tea through harmoniously pairing it with exceptional ingredients to create the series of exquisite tea dishes.

On the menu, one of the must-try is the sautéed diced beef filet with wild mushroom and Dragon Well. Dragon Well Tea offers a multitude of health benefits, including anti-inflammatory and detoxification properties. It also aids in digestion and is an effective thirst quencher. Fungi will be combined with the finest West Lake Dragon Well and Lingzhi, allowing the fungi to soak up the essence of the tea before being stir-fried with beef to become a salutary dish. Braised bean curd minced with shrimp paste and White Peony is another dish that wows the palate. White Peony Tea has a smooth and highly refreshing green taste with the flavor of fresh, raw buds. These subtle and delicate notes pair well with tofu, which also has a mild taste. In this dish, tofu absorbs the essence of White Peony Tea when steamed together, and is then deep-fried just before serving. Here, once again Man Ho's chefs' culinary precision and expertise elevates a seemingly humble dish to one that is exceptional.



WHAT'S ON



TODAY (MAR 11)
THE SCRIPT ROAD CONCERTS
— YAO SHISAN & JOÃO CAETANO

The Chinese folk singer Yao Shisan and Macau born-artist João Caetano are sharing the night of March 11, at the Macau Cultural Centre. Yao makes folk music about ordinary life spiced with portions of quick and clever humor and sings in his hometown local dialect, from Guiyang (Guizhou). Caetano, who is performing in the second half of the show, was born and raised in Macau. The musician pursued his music career in the UK, where he joined the legendary british jazz band, Incognito as a percussionist. He is now coming to Macau with his first solo project.

TIME: 8pm
VENUE: Macau Cultural Centre,
Avenida Xian Xing Hai, s/n, NAPE
ADMISSION: MOP150
ORGANIZER: Ponto Final
ENQUIRIES: (853) 6207 2294
<http://www.rotadasletras.org>



TOMORROW (MAR 12)
THE SCRIPT ROAD CONCERTS
— CRISTINA BRANCO

A singer of poets, including the greatest in Portugal and abroad, the Portuguese singer Cristina Branco turns to fado as a representative of the poetic and literary heritage of Portugal. Branco's new album Menina is still in the making and will be released later this year, but the singer plans to offer an exclusive for her audience in Macau: Branco intends to showcase some of the unrevealed tracks in the concert on the March 12, at the Macau Cultural Centre.

TIME: 8pm
VENUE: Macau Cultural Centre,
Avenida Xian Xing Hai, s/n, NAPE
ADMISSION: MOP150
ORGANIZER: Ponto Final
ENQUIRIES: (853) 6207 2294
<http://www.rotadasletras.org>

WORLD HERITAGE IMAGERY. PICTORIAL

The Macau Orchestra performs once again in culturally rich World Heritage sites to bring music lovers unique experiences of Eastern music in

to buildings with a rich history. The programme includes Brahms: Hungarian Dance No. 5; Dvorák: Slavonic Dance No. 8; Li Jinguang: The Evening Primrose and more...



TIME: 4pm
VENUE: Mandarin's House
ADMISSION: Free
ORGANIZER: Macau Chinese Orchestra
ENQUIRIES: (853) 8399 6699
<http://www.icm.gov.mo/ochm>



SUNDAY (MAR 13)
MACAU ARTS WINDOW — RESTRAINED HUGS
— INSTALLATION BY ELLA LEI

A post-1980s native to Macau, Ella graduated from the Design Department, School of Art, Macau Polytechnic Institute, majoring in multimedia design. She has worked as an art and animation designer for four years, while taking a fashion design diploma program. She is currently a freelance designer passionate about illustration and fashion design, hoping to progress by merging both. She is actively participating in exhibitions and fashion events, working on her own fashion label "ella épeler".

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

MONDAY (MAR 14)
"MOIST AND SALTY"
— GALO FANZINE PHOTO EXHIBITION

The exhibition originated from a local photo fanzine "GALO" first published in 2011. To welcome the second issue, it comes to a photo exhibition with the theme "moist and salty". Influenced by Takuma Nakahira's photography quarterly "Provoke" in 1968 in Japan and Hong Kong photography magazine "Mahjong" founded by Dustin Shum, Paul Yeung, Karl Chiu and Wong Kan Tai in 2010, photographers from "GALO", who are weary of dullness in local photography, is trying to plant an unexploded bomb in this cultural-deserted city.



TIME: 12pm-7pm
(closed on Tuesdays, open on public holidays)
UNTIL: May 1, 2016
VENUE: Ox Warehouse, at the intersection of Av. Coronel Mesquita and Av. do Almirante Lacerda
ADMISSION: Free
ENQUIRIES: (853) 2853 0026
ORGANIZER: Ox Warehouse
<http://oxwarehouse.blogspot.com>



TUESDAY (MAR 15)
ARTS IN THE MANDARIN'S HOUSE

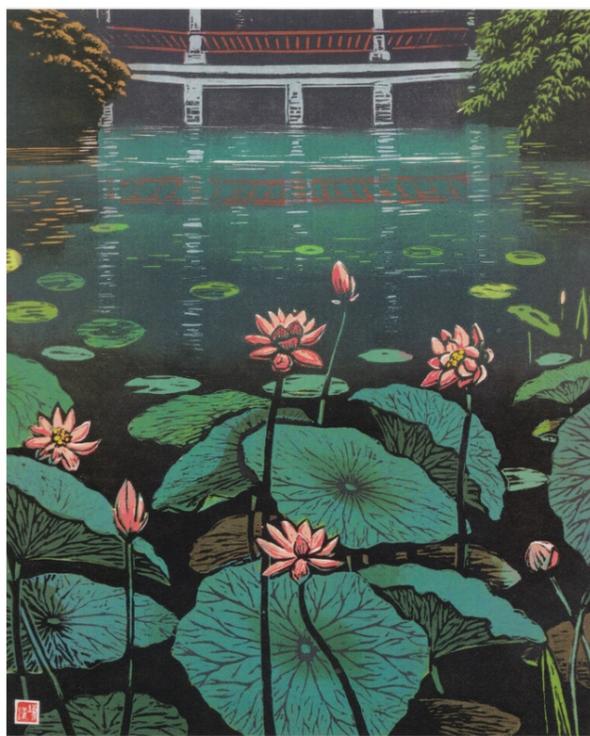
The Mandarin's House Cultural Heritage Info Centre and Gift Shop offers a diverse collection of creative products, handmade accessories, decorative items, pop music CDs, books and publications. Plus a free music listening service, making those difficult choices so much easier! Sculpting the History of Macau: An Exhibition of Sculptures by Zhang Zexun displays clay art sculptures based on historical Macau figures, with all the works generously donated by Professor Zhang Zexun, a fifth-generation descendant of the coloured sculptural art of Zhang's Clay Figures.

TIME: 10am-6pm daily (No admission after 5:30 pm, closed on Wednesdays, opens on public holidays)
ADMISSION: free
VENUE: Travessa de António da Silva, No. 10 (near Lilau Square)
ENQUIRIES: (853) 2896 8820
ORGANIZER: Cultural Affairs Bureau
<http://www.wh.mo/mandarinhouse/cn>

WEDNESDAY (MAR 16)
"HEART CARVING — XUE YIHAN'S SCENES OF MACAU PRINTMAKING EXHIBITION"

This exhibition includes 30 priceless Macau-related prints by Xue Yihan which unveil images of bygone days. Xue Yihan (1937-2008), leader of the South

China Sea fine arts school, began his printmaking activity in 1957, producing from that time several works portraying sailors enlisted in the Navy and participating often in military exhibitions throughout the country in all provinces. In the 1990s, he came to Macau several times, where he created works that, through a skilled technique of colour print in boards, allowed him to insert delicate colours into his designs, reveals a unique vision and style.



TIME: 12pm-8pm (Tuesdays to Sundays); 3pm-8pm (Mondays, open on public holidays)
DATE: March 12-April 22, 2016
VENUE: Albergue SCM – A2 Gallery, Calçada da Igreja de São Lázaro No.8, Macau Gallery A2
ADMISSION: Free
ENQUIRIES: (853) 2852 2550 / 2852 3205
ORGANIZER: Albergue SCM



THURSDAY (MAR 17)
ONE CENTURY OF AUSTRIAN ART 1860-1960

The exhibition compiles the masterpieces of the iconic Austrian artists of the 19th and 20th Centuries, including prominent figures like Gustav Klimt, Egon Schiele and Oskar Kokoschka. Through these works, not only can we discern Austrian artists' aesthetic philosophy and cultural background but also glimpse the development of modern European art as well as the social, environmental and historical advancement over the century. Assorted exhibits will be displayed, including drawings, sketches, oils, crayon paintings and watercolours, etc., with themes varying from portraits to landscapes to still life.

TIME: 10am-7pm
(Closed on Monday, no admission after 6:30 pm)
UNTIL: April 3, 2016
VENUE: Macau Museum of Art,
Av. Xian Xing Hai, s/n, NAPE
ADMISSION: Adult MOP5
(Free admission on Sundays and public holidays)
ENQUIRIES: (853) 8791 9814
ORGANIZER: Macau Museum of Art
<http://www.mam.gov.mo>

Sands WEEKEND



JOLIN TSAI <PLAY> WORLD TOUR 2016 - MACAO
8pm, 30 April (Saturday)

Cotai Arena

Pop diva Jolin Tsai has been praised for her use of cutting edge special effects, amazing stage production and spectacular costume designs. The show takes place with an elaborate stage setup that sees Tsai move through a range of costumes and settings, including as Medusa, the Greek mythological character with snakes for hair. The stage also transforms into a Chinese inn, a European-style cabaret and an enchanting underwater world where Tsai dresses as a Mermaid. This is a musical spectacle you won't want to miss.

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



AROMA CLEAR FACIAL OFFER

Weekdays until 30 April

Bodhi SPA

In collaboration with Aromatherapy Associates, Bodhi SPA adds super results-driven facials using a micro-current machine to deliver active ingredients into the skin helping them work more effectively. Your complexion will be visibly lifted with a smoother texture and a luminous glow. Each treatment uses a bio-electric gel and specific skin "boosters" to deep cleanse. Our intensive Deep Cleaning "Aroma Clear" facial is available to our members for a trial price of MOP675+ for 75 minutes (normal price MOP1,350+).

The offer is available during weekdays and for Macao Residents only.

Reservations: +853 8113 6188



SUNDAY ABBONANZA – PIZZA PASTA E DI PIU

Every Sunday: 11am-3pm

Portofino, The Venetian Macao

Savour a true taste of Italy with Portofino's Sunday Lunch. All you can eat from just MOP298, plus 10% service charge!

Every Sunday, tuck into tempting Italian favourites specially recommended by our chef, including all-new Antipasti, Soups, Main Courses and Desserts. Portofino is located at Casino Level 1039

Reservations: +853 8118 9950 or email portofino.reservation@venetian.com.mo.



MACAU LOVES LOCAL

Daily until 31 March

Sands Resorts Cotai Strip Macao

Show Your Card And Save!

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For details visit www.venetianmacao.com/promotions/macau-loves-locals.html



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WORLD OF WONDER

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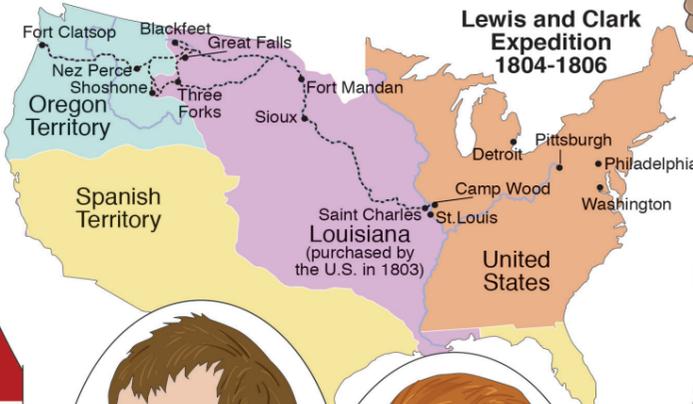
By Laurie Triefeldt

GEORGE DROUILLARD

On the trail with Lewis & Clark

Without the skills of this interpreter and hunter, the Lewis and Clark expedition may well have failed.

There is no record of what Drouillard really looked like, but this illustration shows what a hunter and trader on the frontier might have worn.



The man

George Drouillard was the son of a French Canadian father and Shawnee Indian mother. He was baptized in 1773 in the town of Sandwich, across the river from Detroit. A skilled hunter and tracker, George could speak French, English and several Indian dialects, as well as sign in the way of Native Americans. George could also read and write, a rare skill in his day.

A job offer

In 1803, George was recruited by Captain Meriwether Lewis to join the Corps of Discovery on a mission to cross the continent and reach the Pacific Ocean. He was hired as an interpreter and paid \$25 a month. Drouillard and a slave named York were the only non-military members of the Corps to complete the expedition.

A key role

Over the course of the journey, Drouillard distinguished himself as a vital member of the team. As the most skilled hunter among them, George regularly brought fresh meat back to the camps.

His ability to use sign language helped build relationships with many of the Indian tribes that the Corps encountered along the way. George usually accompanied Lewis on dangerous scouting missions where nerve, endurance and cool judgment were needed.

In the winter of 1804-05, Drouillard was able to establish friendly relations with the Mandan Indians, who helped the Corps survive a long and very cold winter. He was also able to convince the Mandan to give them much-needed horses.

Lewis trusted Drouillard so much that he sent George (alone) to parley with the Nez Perce chief Twisted Hair.



Meriwether Lewis
1774-1809

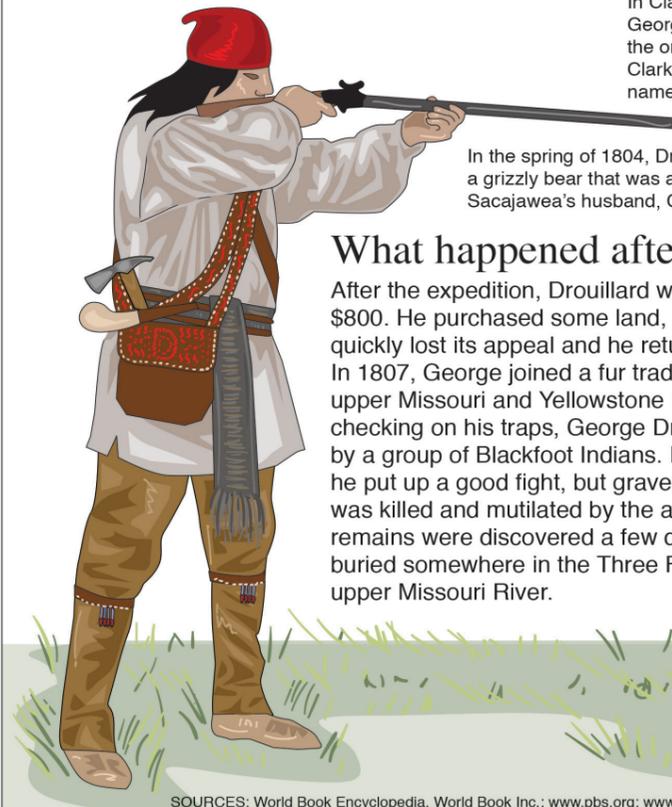


William Clark
1770-1838

At the conclusion of the expedition, Meriwether Lewis gave Drouillard the highest praise. Writing to the secretary of war:

"A man of much merit; he has been peculiarly useful from his knowledge of the common language of gesticulation, and his uncommon skill as a hunter and woodsman; those several duties he performed in good faith, and with an ardor which deserves the highest commendation. It was his fate also to have encountered, on various occasions, with either Captain Clark or myself, all the most dangerous and trying scenes of the voyage, in which he uniformly acquitted himself with honor."

Lewis also asked the secretary of war to give Drouillard more than the agreed-upon \$25 a month. The request was denied.



In the spring of 1804, Drouillard shot a grizzly bear that was attacking Sacajawea's husband, Charbonneau.

What happened after?

After the expedition, Drouillard was paid about \$800. He purchased some land, but farming quickly lost its appeal and he returned to the West. In 1807, George joined a fur trading company on the upper Missouri and Yellowstone Rivers. In 1810, while checking on his traps, George Drouillard was attacked by a group of Blackfoot Indians. Evidence suggested he put up a good fight, but gravely outnumbered, he was killed and mutilated by the angry Blackfeet. His remains were discovered a few days later, and he was buried somewhere in the Three Forks region of the upper Missouri River.

George Drouillard
1773-1810

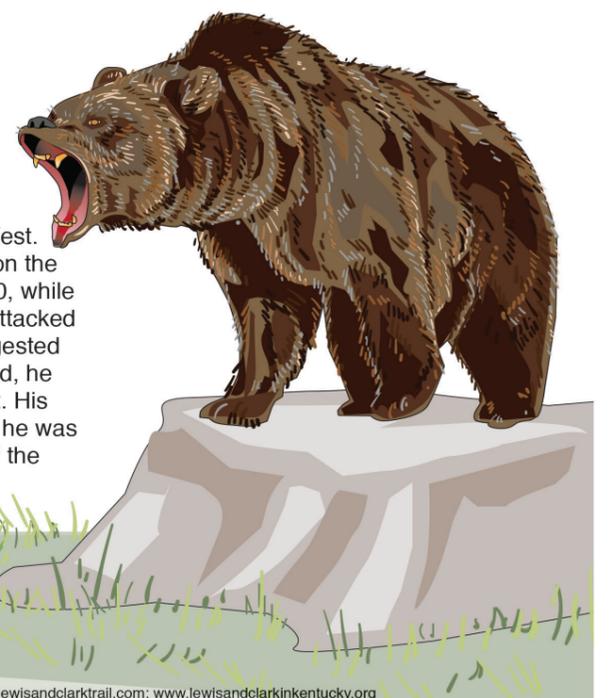


A gun and powder horn, along with a sharp knife and axe were essential items for an adventurer on the move in early 19th-century North America.

Adult beavers may weigh up to 40 pounds.



The soft, warm and luxurious fur of the beaver had been greatly prized in Europe for centuries, but by the 17th century, the European supply of beaver had become overhunted and scarce. The demand for beaver, which was still plentiful in North America, resulted in trade with the Native Americans and fueled the economy and many battles in the New World.



SOURCES: World Book Encyclopedia, World Book Inc.; www.pbs.org; www.lewis-clark.org; www.lewisandclarktrail.com; www.lewisandclarkkentucky.org

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