



- MOVIES: SULLY
- BOOKS: THE PIGEON TUNNEL BY JOHN LE CARRE
- MUSIC: SCHMILCO BY WILCO
- WINE: THE QUINTESSENCE OF JAPAN VII
- FOOD & DRINK: BEEF, CHEESE, POBLANO AND BEER – AN ADDICTIVE BURGER EMERGES

SANDRA FROM MACAU

Beauty with a cause

Born and raised in Macau to a Philippine mother and a French father, Sandra Lemonon left the city four years ago. Now she's running for Miss Philippines 2016 as part of her project "Beauty with a Purpose"

■ X3 MDT EXCLUSIVE



DRIVE IN

Jake Coyle, AP Film Writer

EASTWOOD'S 'SULLY'
STUBBORNLY REFUSES TO SOAR

In "Sully," Clint Eastwood's haunted and sterile docudrama of Capt. Chesley Sullenberger's 2009 landing of Flight 1549 on the Hudson, Eastwood has drained away all the superficial, rah-rah heroism of Sullenberger's great feat, but he has also sucked the life out of it. "Sully" is every bit an Eastwood picture. Instead of the rush of euphoria that the "Miracle on the Hudson" swept through a New York accustomed to only tragedy from the air, we get a weary parable that, as Eastwood has often done, pulls the curtain away from a celebrated public figure and reveals the inner trauma and sense of responsibility that lies inside a regular man thrust into an unwanted spotlight. Sullenberger, played with typical dignity and sensitivity by Tom Hanks, is not celebrated here with a parade of a movie. He is beset by demons and anxieties, and the almost comically harsh scrutiny of an aviation safety panel, which, relying on automated flight simulations, believes Sullenberger could have safely returned to LaGuardia or made it over the New Jersey shoreline to Teterboro. Their snide, judgmental presence is there throughout "Sully," as they try to second-guess his decision-making. It's an exaggeration. The

film's climactic grilling of Sullenberger at a public hearing was referred to in news reports as "gentle, respectful and at times downright congenial." But Eastwood and screenwriter Todd Komarnicki working off of Sullenberger's book "Highest Duty: My Search for What Really Matters," had to find drama somewhere. The entire flight lasted less than six minutes. It was just 208 seconds from bird strike to the frigid Hudson. How do you make a film out of mere moments, handled with preternatural calm? Eastwood lingers in its aftermath, as Sully remains holed in a Manhattan he has little love for. The narrative is fractured, flashing backward and forward, into the pilot's past and occasionally into his nightmares. Hanks, white-haired and subdued, finds Sullenberger's essence not in the miraculous but in the mundane: A man just doing his job, not so unlike his "Captain Phillips." And though the film bears his name, "Sully" is really a two-hander. With Sullenberger throughout is his co-pilot Jeff Skiles (a top-notch Aaron Eckhart), his partner in flight and on the ground. They huddle together in midnight runs and in testimony, leaning on each other through the surreal media storm. Eastwood moves slowly to



Tom Hanks (right), and Aaron Eckhart in a scene from "Sully"

the landing but gives it its full due. Filmed on IMAX, his big, clear images nevertheless remain somber — as does Eastwood's own quiet score — in the big, awaited moment. Nowhere is much of a sense of New York or the cathartic relief that lifted the city. Instead, "Sully" remains, stubbornly, a refraction of Sullenberger's interior, as filtered through Eastwood's elegiac lens. "I eyeballed it,"

is how the pilot explains his intuitive response, built up over 42 years of flying. It's not hard to feel Eastwood's own identification with the man. He, too, is an old hand who works quickly: workmanlike and instinctually, "eyeballing" it. You can imagine Eastwood, too, up there on the stand responding to what computers say he should have done differently.

"Life's easier in the air," Skiles and Sullenberger agree. Eastwood, of course, does too. Only being aloft for him is to be in the director's chair, far from other concerns. His focus in "Sully" is both its greatest attribute (this is, after all, a serious and thoughtful film that sees a universally known event through a fresh perspective) and the reason for its disappointing emptiness.

In testimony, Sullenberger criticizes the simulators for "taking all the humanity of the cockpit." Eastwood has put it back in. But the story of Flight 1549 was bigger than that.

"Sully," a Warner Bros. release, is rated PG-13 by the Motion Picture Association of America for "some peril and brief strong language." Running time: 96 minutes. ★★☆☆

BOOK IT

SPY NOVELIST LE CARRE
RELATES STORIES FROM HIS LIFE

Of stories to dine out on, David Cornwell has an abundance. Or should we say John le Carré has? Cornwell's pen name overshadows the title on the cover of this, his first memoir, "The Pigeon Tunnel." The name "John le Carré" attracts the audience, but it's David Cornwell confiding in us here, as if over dinner, then chatting long into the evening over snifters of brandy, or, as he unspools memories of Russia, glasses of vodka. He is nearing his 85th birthday, so he reflects on his brief stint as a British spy during the Cold War and long career as a revered espionage novelist who does his own fieldwork. Fans of le Carré's fiction will use this as a code book where they will match up characters from "Tinker, Tailor, Soldier, Spy," "The Little Drummer Girl" and other titles to the real people who inspired them. To research the Palestine-Israel conflict for "Drummer Girl," for example, Cornwell works his way into the world of Palestinian liberation fighters and eventually wins an audience with Yasser Arafat. He interviews a Russian mafia boss to gather material for "Our Kind of Traitor." For "The Mission Song," he seeks out warlords in east Congo. Film offers came early, so there are actors and directors to befriend. When hard-

drinking Richard Burton, cast as the hard-drinking lead in "The Spy Who Came in from the Cold," the 1965 film adaptation of le Carré's early best-seller, needs a pal to keep him steady, it is Cornwell whom director Martin Ritt summons to the set. Sober-minded Alec Guinness, who plays George Smiley in two BBC miniseries versions of le Carré novels, encounters an actor showing up drunk and "the poor man might as well have gone to sleep on sentry duty," Cornwell recalls. But Guinness' anger gives way "to an almost desperate kindness." When Sydney Pollack, Francis Ford Coppola and Stanley Kubrick call, Cornwell jets off to discuss impossible projects. "One day, I trust, it will be recognized that the best films of my work were the ones that were never made," he laments. The title "The Pigeon Tunnel" comes from a much earlier memory. His conman father (the inspiration for le Carré's autobiographical novel, "A Perfect Spy") has taken him on a gambling spree in Monte Carlo, Monaco. At a sporting club, the teenager David sees "well-lunched sporting gentlemen" shooting pigeons. He learns the surviving birds fly back to their home on the casino roof where they are doomed to be trapped in the tunnels that lead them again into sho-



"The Pigeon Tunnel: Stories from My Life" (Viking), by John le Carré

gun fire. It's a troubling image. Does it haunt him into his 80s because he's trapped by his own inherited nature? His father, Ronnie, looms, at last fully formed, in "Son of the Author's Father," a chapter saved for late in the book. Roguish Ronnie cheats, lies, runs cons, sends others to prison for his crimes, beds women, goes to prison himself and still manages to send his sons to the best schools. Later in life, Ronnie takes advantage of his son's fame whenever he can. In these pages, Cornwell becomes one of his most fascinating characters — the son who learns to dissemble at his father's knee, joins the British intelligence service and rounds out his life creating false worlds as a novelist. "Sometimes I walk round him, sometimes he's the mountain I still have to climb," he writes of Ronnie. We listen and nod, sipping with pleasure, intoxicated by his words.

Carla K. Johnson, AP

TTUNES

'SCHMILCO' IS MEDITATION
ON LOSS, LONELINESS



Wilco, "Schmilco" (dBpm Records)

fashion. Instead, it feels more akin to "Sukierae," the 2014 side project by lead singer and songwriter Jeff Tweedy and his son. The songs are still melodic, although sometimes dissonant and in minor chords, perfectly matching with the biting lyrics longtime Wilco followers have come to appreciate from Tweedy. He's described the record, Wilco's 10th, as "joyously negative," and it is. "I always hated those normal American kids," Tweedy sweetly sings on the opener "Normal American Kids," one of the standout tracks. And on the ironically titled "Happiness," Tweedy delivers this gut-punch: "Happiness depends on who you blame." "Schmilco" will make a lot of music fans happy, and you can blame Tweedy and company for that.

Wilco's "Schmilco" finds the Chicago sextet in a mostly acoustic mood, musing on happiness, loneliness, isolation and loss. Not exactly arena rock anthem material. And that should hearten even the most hardened Wilco fan.

Scott Bauer, AP

MDT EXCLUSIVE

Lynzy Valles

Macau-born Filipina joins Miss World Philippines



I really hope that people from Macau can ‘experience’ life out of the city.

SANDRA LEMONON

now [is] very into themselves, we just forget to enjoy life and the simple things of life,” she said.

The 22-year-old finalist currently volunteers with an orphanage in Pasig city as an English and art teacher. She believes that the local youth could contribute to non-profit organizations or foundations abroad through financial or material donations.

She also hopes she can raise funds with the orphanage in order to improve the living environment for the children who live there.

“When I was living in Macau, [we] had a good salary,” she recalled.

“But here people work really hard for what they [earn], and they will do whatever job to get them in a good place.”

“I really hope that people from Macau can ‘experience’ life out of the city. In Macau things are easier. We have almost everything, it’s a good thing [yet] it’s also bad because we become a little bit dehumanized,” she added.

According to Lemonon, she currently has no future plans of returning to Macau, adding that she hopes for the city to showcase further talents in the pageant industry.

“We just have to find the right people. We have everything in Macau,” she said.

Miss World Philippines will hold its coronation night September 25, and Lemonon hopes to take home the crown, but if not, she’s confident that she will continue to participate in various causes.

Miss World Philippines 2016 has listed a Macau-born Filipina as one of the 25 finalists in its beauty pageant.

Sandra Lemonon, who is also half French, decided to compete in the national Miss World pageant in Manila after residing in the Phi-

lippines for a year, and has since trained for five months in a beauty camp, “Aces and Queens.”

Although there were several cultural adjustments to make after first arriving in the Philippines, as Lemonon grew up surrounded by the local and Portuguese culture in Macau, she told the Times through

a Skype interview she is “more of a Filipina.”

Sandra, who is fluent in six languages, said she had not always planned on joining the pageant, however the advocacy component of Miss World encouraged her to take part.

“I feel like our generation right



WHO IS SANDRA?

SANDRA LEMONON was born and raised in Macau to a Philippine mother and a French father.

After graduating with a degree in Fine Arts from Escola Portuguesa de Macau (EPM) at the age of 18, she continued to pursue her studies in France.

All the while, Sandra travelled to different parts of the world to learn about new cultures.

This is where her love for languages grew. She is fluent in English, Portuguese, French, Cantonese, Spanish and Tagalog.

Sandra is “an adrenaline junkie by nature,” anything from rock climbing, jet skiing and cliff diving - you can count her in.

She wishes to make meaningful contributions to society and let people know about her project “Beauty with a Purpose”. The project aims to help give a better life for youngsters in Tahanan Ng Pagmamahal, where abandoned children await adoption, so they can live happily with a family.

(More about Sandra: [youtube.com/watch?v=E7apI-EorRw](https://www.youtube.com/watch?v=E7apI-EorRw))



WORLD OF BACCHUS

Jacky I.F. Cheong



KASUGAYAMA TENMOTCHI HONJOZO

Made with a blend of Gohyakumangoku and Koshihikari at 65% polishing ratio. Transparent clear with beige hues, the aromatic nose offers hami melon, chive and rock sugar. Full-bodied at 15% with an oily texture, the potent palate delivers rice sponge, shitake mushroom and sweet ginger, leading to a savoury finish. Can be served chilled, at room temperature or warm.



KASUGAYAMA TENMOTCHI JUNMAI DAIGINJO

Made with 100% Koshi Tanrei at 40% polishing ratio. Transparent clear with cream hues, the floral nose presents Japanese pear, crystal sugar and paperwhite. Medium-full bodied at 16% with a supple texture, the elegant palate supplies daikon, wagashi and bamboo shoot, leading to a fresh finish. Best served chilled.



SKI MASAMUNE HANA DAIGINJO

Made with 100% Koshi Tanrei at 40% polishing ratio. Transparent clear with cream hues, the brooding nose furnishes leek, miso and lily. Medium-full bodied at 17% with a rounded texture, the sturdy palate provides horseradish, salted plum and rice cracker, leading to a spicy finish. Can be served chilled, at room temperature or warm.

The Quintessence of Japan VII

(Continued from "The Quintessence of Japan VI" on 9 June 2016)

Juxtaposed with wine, the vast majority of which is fined and filtered, sake has an unusually wide array of pre-bottling treatment options post-fermentation. To begin with, the natural alcoholic strength of sake is generally 18%-20%, but most sakes are diluted down to 15%-16% prior to bottling. Undiluted sakes may add "genshu" (literally: original liquor) to its label. While most sakes are pasteurised, those that did not undergo pasteurisation may add "namazake" (literally: raw sake) to its label; this style is meant to be seasonal and consumed young, and refrigeration is a must. Although most sakes do benefit from maturation ranging from a few months to a full year, extended maturation is uncommon, and sakes do not improve in quality after bottling. Aged for years and sometimes decades, "koshu" (literally: aged sake) is an expensive rarity. With years of controlled oxidation, sakes of this style acquire darker colours as well as honeyed and nutty flavours, not unlike Sherry, Marsala and Madeira. Meanwhile, wood influence is generally negligible in sake, with the notable exception of "taruzake" (literally: bottled sake), a style which requires the fine liquid to be

aged in barrels made with mugi (Japanese cedar), resulting in a balsamically fragrant sake.

Whether sake is pressed and separated from its lees gives rise to a further variety of styles. Well pressed and thoroughly filtered, the transparently clear "seishu" (literally: clear sake) is perhaps the most common style. If pressed but unfiltered, the sake may add "muroka" (literally: without filtration) to its label. Sakes that were pressed but did not undergo maturation can be labelled as "shiboritate" (literally: freshly pressed). A particularly painstaking method, "fukurozuri" (literally: suspended bag) allows the sake to be filtered under its own weight without external pressure, and the sake produced is called "shizukuzake" (literally: drip sake). Still containing much rice sediment, the "nigorkizake" (literally: cloudy sake) style is appreciated for its full flavours.

Established in 1916 in Joetsu, Niigata, Musashino Shuzo has been run by the Kobayashi family for four generations and counting. Renowned for its pure water source and high quality rice, Niigata, a prefecture, is home to about 100 of the 1,500 sake breweries in Japan.

Available at Grand Wine Cellar; W: www.gwc.com.hk; E: enquiry@gwc.com.hk; T: +852 3695 2389

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
5pm - 12midnight
T: 8802 2539
Level 2, MGM MACAU



IMPERIAL COURT
Monday - Friday
11am - 3pm / 6pm - 11pm
Saturday, Sunday & Public Holidays
10am - 3pm / 3pm - 11pm
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

FRENCH

寶雅座
AUX BEAUX ARTS

AUX BEAUX ARTS
Monday - Friday
6pm - 12midnight
Saturday - Sunday
11am - 12midnight
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
Talpa, 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
5pm - 12midnight
T: 8802 2319
Grande Praça, MGM MACAU



PASTRY BAR
10am - 8pm
T: 8802 2324
Level 1, MGM MACAU



ROSSIO
7am - 11pm
T: 8802 2372
Grande Praça, MGM MACAU



SQUARE EIGHT
24 hours
T: 8802 2389
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 Talpa
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



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The Venetian Macao
CONTACT US:
Tel: +853 8118 9940
Daily: 16:00 - 04:00



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

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

FOOD & DRINK

Sara Moulton, AP



BEEF, CHEESE, POBLANO AND BEER – AN ADDICTIVE BURGER EMERGES

The ancestor of this recipe was a beloved burger on the menu of a bar where I was a cook back in my college days.

Working on a flattop grill (the same surface used in diners to cook hash browns), we'd top the burger with a special mix of veggies, top the veggies with a slice of American cheese, douse the whole concoction with beer, then cover it with a dome lid and steam the burger until the cheese melted. It was addictive — and I don't even like beer.

This recipe repurposes that burger with fresher ingredients and sharp cheddar. I call for ground chuck because it's not too lean. The higher percentage of fat makes the burger juicier and more flavorful. Whenever you add fat to a recipe, it's just going to taste better.

The poblanos are roasted for three reasons: to soften the chili's texture, to make it easier to remove the tough peel, and to develop a slight char taste. I re-

commend roasting them under the broiler, but if you have gas burners, you can place them right on top of a burner and char them over a low flame. If you want to skip this step to save time, you can swap in canned chilies instead.

These burgers need to be cooked on a burner on top of the stove — not on a grill. That's so the juices that ac-

cumulate in the bottom of the skillet can be deglazed with beer and turned into a "sauce" (more like drippings) to pour onto the burger at the end. If you're a beer lover, choose a robust brand, which will amp up the burger's flavor. I can't pretend that this is a low-cal dish, but I do think it's a justifiable (and delicious) end-of-summer indulgence.

CHILE CHEESEBURGERS STEAMED IN BEER

Start to finish: 1 hour (40 active)

Servings: 6

1 large poblano (about 4 ounces) or one 4.5 ounce can chilies
3 tablespoons olive oil, divided plus extra oil for oiling the chili
2 cups sliced onion
salt and black pepper
1/2 cup mayonnaise
1 teaspoon minced garlic
1 1/2 tablespoons minced chipotle in adobo
1 1/2 pounds ground chuck, divided into 6 patties (shape them so that all of them will fit into one large skillet without touching)
6 ounces sliced cheddar cheese
1/2 cup beer
6 toasted buns

Preheat the broiler. Lightly oil the chili on all sides and set it on a shelf about 4 inches from the heat source. Using tongs, turn the poblano often, until the skin is blackened on all sides, about 10 to 15 minutes.

Transfer the chili to a bowl, cover tightly with plastic wrap, and set it aside until it is cool enough to handle. When the chili is cool, peel and seed it and cut it into thin strips; put it back in the bowl.

In a large skillet cook the onion in 1 tablespoon of the oil, over medium heat, stirring occasionally, until the onion is golden brown, about 8 to 10 minutes. Add the cooked onion to the bowl with the chili and add salt and pepper to taste. Wipe out the skillet and set it aside.

In a small bowl stir together the mayonnaise, garlic and chipotle. In the skillet, heat the remaining oil over medium high heat. Season the burgers on both sides with salt and pepper and add them to the skillet. Reduce the heat to medium and cook them for 2 minutes a side.

Transfer the burgers to a plate and pour off all but 2 tablespoons of the fat from the pan. Return the burgers to the pan and top each burger with one-sixth of the chili mixture, followed by a slice of cheese.

Pour the beer into the pan on top of the burgers and cover the pan with a lid. Reduce the heat to a simmer and let the burgers steam for 2 minutes or until the cheese is melted and the burgers are cooked to the desired degree of doneness (you can nick and peek inside one).

While the burgers are cooking, spread chipotle mayonnaise onto the bottom and top of each bun. Transfer the cooked cheeseburgers to the bottom half of the buns. Turn up the heat in the skillet and boil the liquid until it thickened. Spoon some of the reduced cooking liquid over each burger. Top with the remaining bun half.

Nutrition information per serving: 558 calories; 317 calories from fat; 35 g fat (11 g saturated; 0 g trans fats); 96 mg cholesterol; 828 mg sodium; 27 g carbohydrate; 2 g fiber; 5 g sugar; 34 g protein.

EDITOR'S NOTE: Sara Moulton is host of public television's "Sara's Weeknight Meals." She was executive chef at *Gourmet* magazine for nearly 25 years and spent a decade hosting several Food Network shows, including "Cooking Live." Her latest cookbook is "Home Cooking 101."

WHAT'S ON



TODAY (SEP 9)
ELVIS COSTELLO SOLO

The legendary musician and performer is visiting us for an intimate display of musical brilliance, to reveal why he has been considered one of the most innovative, influential and best songwriters ever. In this concert, the star musician brings us a lyrical merge of guitar and piano chords to perfectly match his entertaining chemistry.

Widely known for his unmistakable interpretation of She (soundtrack to "Notting Hill" movie, back in 1999), Costello shot to stardom two decades earlier, thrust by the thrill of new wave and punk movements. His creative restlessness would soon send him rushing through a wide spectrum of pop hits and complex orchestral arrangements. An eclectic genius drive took him to acclaimed partnerships with music giants, from Paul McCartney and Tony Bennett, to trumpet legend Chet Baker or country music icon Johnny Cash. Inspired by a myriad of different genres, he kept pushing boundaries as he stepped into the classical and jazz music sphere with collaborations ranging from the Brodsky Quartet to the Mingus Orchestra or Swedish mezzo soprano Anne Sofie von Otter. After collecting prestigious awards, from the Grammys to the BAFTAs, Rolling Stone Magazine named him in 2004, one of the 100 greatest artists of all time!

TIME: 8pm
DATE: September 9-10, 2016
VENUE: Macao Cultural Centre, Avenida Xian Xing Hai s/n, Nape
ADMISSION: MOP180, MOP280, MOP380, MOP580
ORGANIZER: Macao Cultural Centre
ENQUIRIES: (853) 2870 0699
<http://www.ccm.gov.mo>
TICKETING ENQUIRIES: (853) 2855 5555
<http://www.macaoticket.com>



The director of a theatre company desperately trying to get his production together, despite the best efforts of the cast, the crew, and lady luck. They follow the production from final rehearsals, through opening night, and onto the tour: as with any group of actors forced to work closely together for any great length of time, romances and arguments are bound to break out. Quite often, what's happening on stage is nothing compared to what's happening backstage...

TIME: 7pm
DATE: September 9-10, 2016
VENUE: Macao Cultural Centre, Avenida Xian Xing Hai s/n, Nape
ADMISSION: MOP120, MOP150
LANGUAGE: Cantonese Organizer: Associacao de

Arte Dramatica de Macau
ENQUIRIES: (853) 2870 0699
<http://www.ccm.gov.mo>
TICKETING ENQUIRIES: (853) 2855 5555
<http://www.macaoticket.com>



TOMORROW (SEP 10)
FLOURISHING ARTS

Once again, Macao Orchestra will hold a concert with the winners of Macao Young Musicians Competition this year. The Orchestra also invites Daniil Bulayev, the 2015 winner of the Zhuhai International Mozart Competition for Young Musicians in the violin category to stage a performance in the concert. Let's see how these young music talents shine on their dream stage! 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
ADMISSION: Free
VENUE: Macao Orchestra
ENQUIRIES: (853) 28366866
ORGANIZER: St. Dominic's Church
<http://www.icm.gov.mo/en>



SUNDAY (SEP 11)
EXHIBITION "GEOMETRY OF THE UNIVERSE: 3D AND MULTIMEDIA WORKS BY AKIN VONG"

The artist combines the basic geometric elements with time, rhythm, patterns, sizes, angles and hues, and creating unlimited images in these works. In the world of geometry he sees an infinite universe, which evolved from a point to a line, a plane and a cube. He thinks that the universe is infinite! Just in a single drop of seawater microscopic creatures abound. A man can be very small or very big, depending on the perspective. Everyone has his/her own value, once they have found their balance point!

TIME: 10am-7pm (no admission after 6:30 pm, closed on Mondays)
UNTIL: September 25, 2016
VENUE: Museum of Art, Av. Xian Xing Hai, s/n, NAPE
ADMISSION: MOP5 (free on Sundays and public holidays)
ENQUIRIES: (853) 8791 9814
<http://www.mam.gov.mo>

MONDAY (SEP 12)
EXHIBITION "INNOVATIVE INSPIRATION – PAINTING OF MAK KUONG WENG"

The exhibition "Innovative Inspiration – Painting of Mak Kuong Weng Winner of the Best Creation Special Prize of the XXXI Collective Exhibition of Macao Artists" will be inaugurated on Friday, 9th September, at 6pm, at the Chun Chou Tong Pavilion of Lou Lim Ioc Garden, featuring 39 works by Mak Kuong Weng. Mak Kuong Weng has won the Best Creation Special Prize of the "Collective Exhibition of Macao Artists" on four occasions. His upcoming solo

exhibition comprises two series, namely "China landscape" and "Ink kingdom", showcasing ink painting in a unique style. The "China landscape" series underline the rhythm and stereoscopic perception of Chinese landscape painting while incorporating modern expression of art. On the other hand, "Ink kingdom", inspired by the rhythm of traditional Chinese calligraphy, runs after the spiritual imagery of arts via abstract techniques.



TIME: 9am-7pm
DATE: September 10 to October 16, 2016
VENUE: Chun Chou Tong Pavilion of Lou Lim Ioc Garden, located at No. 10, Estrada de Adolfo Loureiro
ENQUIRIES: (853) 8988 4100
ORGANIZER: Cultural Affairs Bureau
www.icm.gov.mo



TUESDAY (SEP 13)
AUGUSTE BORGET: A PAINTER-TRAVELLER ON THE SOUTH CHINA COAST

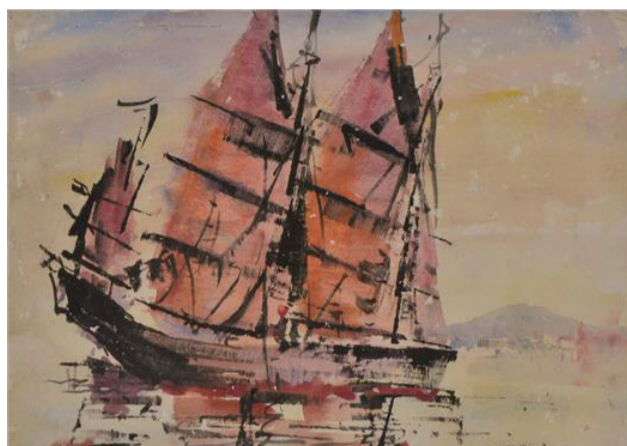
This exhibition showcases nearly 30 works representative of the abstract collection including installations with rich painting qualities. The painting media and techniques used include ink wash, mixed techniques, mixed media, ready-mades, oil paints, acrylic paints, etc.; The artists have conducted outstanding experimentation and exploration on the integrated techniques of abstract paintings and mixed materials with successful achievements. The works display strong personal styles through subjective abstract composition of shapes and colours, or independent thinking with symbolic meaning regarding ready-mades. The variety of art forms has fully resembled the laborious navigation of abstract art languages explored by Macao artists since the 1980s, whose works feature immense open-minded artistic characteristics of the Sino-Western cultural integration in Macau.

TIME: 10am-7pm (no admission after 6:30 pm, closed on Mondays)
UNTIL: October 9, 2016
VENUE: Macao Museum of Art, Av. Xian Xing Hai, s/n, NAPE
ADMISSION: MOP5 (Free on Sundays and public holidays)
ENQUIRIES: (853) 8791 9814
<http://www.mam.gov.mo>

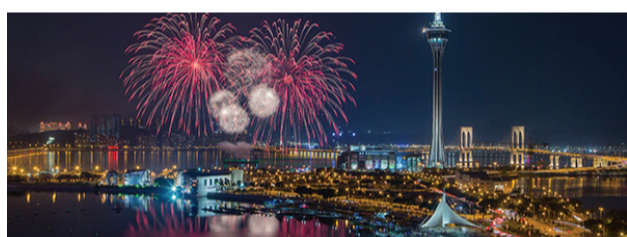
WEDNESDAY (SEP 14)
60TH ANNIVERSARY OF THE MACAO ARTISTS SOCIETY – A RETROSPECTIVE

The exhibition features a selection of calligraphy and oil paintings, watercolours and painting in

traditional Chinese ink, as well as a series of rare collaborative paintings created exclusively for the National Day of the People's Republic of China. Encompassing Chinese and Western techniques, the artworks are of different genres, ranging from Chinese traditional paintings of natural landscapes, flowers and birds, portraits and still life, calligraphy, collage, abstract paintings as well as comics. These products of the Chinese and Western cultures are items of Macao's cultural heritage featuring Macao's unique human characteristics.



TIME: 10am-7pm (no admission after 6:30 pm, closed on Mondays)
UNTIL: December 4, 2016
VENUE: Macao Museum of Art, Av. Xian Xing Hai, s/n, NAPE
ADMISSION: MOP5 (free on Sundays and public holidays)
ENQUIRIES: (853) 8791 9814
<http://www.mam.gov.mo>



THURSDAY (SEP 15)
28TH MACAO INTERNATIONAL FIREWORKS DISPLAY CONTEST

In an exciting departure from previous years, the themes of this year's pyrotechnic spectacular are 'Pyro Fantasia', 'Tribute to Bond', 'Mid-Autumn Harmony', 'Stars from Afar' and 'Celebration in the Sky', with Thailand, Portugal, the United Kingdom, Switzerland, Japan, Korea, Italy, Canada, Romania and China duelling for the red-hot honours. Contestants are requested to choreograph their displays to both music and laser light projections to present a light and sound spectacular, while the five-day Fireworks Carnival returns to fill the event with fun and colorful dimensions. This year, residents and visitors can also enjoy the fireworks at Anim'Arte Nam Van, a new landmark for leisure, culture and creativity on the Praia Grande whilst relishing gourmet delights served at the cafe. Various artistic performances with unique colour and a craft market alongside cultural and creative shops to stroll around make for a sparkling evening!

28TH MACAO INTERNATIONAL FIREWORKS DISPLAY CONTEST
TIME: Approx. 9pm and 9:40 pm
DATE: September 10, 15, 24 & October 1, 2016
VENUE: Seafront of Macau Tower
ADMISSION: Free
TOURISM HOTLINE: (853) 2833 3000
ORGANIZER: Macao Government Tourism Office
<http://fireworks.macaotourism.gov.mo>

FIREWORKS CARNIVAL
TIME: 5pm-11pm
VENUE: Adjacent to Macau Tower
ADMISSION: Free
ENQUIRIES: (853) 2833 3614
ORGANIZERS: Macao Government Tourism Office, the General Union of Neighbours Association of Macau

Sands WEEKEND



THE PARISIAN MACAO GRAND OPENING
7:20pm, 13 September (Tuesday)
The Parisian Macao, Cotai Strip

The Parisian Macao brings the glamour and romance of Paris with its Grand Opening programme on 13 September starting at 7.20pm. Join us to celebrate the debut of this new hotel with its elegant French-themed architecture, culminating in a spectacular fireworks display at 8.18pm.

Admission: Free



THRILLER LIVE
30 September-13 November
The Parisian Theatre

THRILLER LIVE is a stunning 90-minute theatrical concert to commemorate arguably the world's greatest ever entertainer, Michael Jackson. This high-energy explosion of pop, rock, soul and disco takes the audience on a magical audio-visual journey through Jackson's astonishing 45-year musical legacy. We challenge you to stay in your seat! Thriller is the debut show of The Parisian Theatre.

Tickets: From MOP/HKD180, call reservations +853 2882 8818
cotaiticketing.com



JOYOUS MID-AUTUMN

Share moonlit moments this Mid-Autumn Festival. Sands Shoppes has an exclusive gift set for you and your family. Spend MOP8,888 and receive a Mooncake Giftbox and shopping voucher from the renowned Choi Heong Yuen Bakery, allowing you to increase your shopping pleasure and share your holiday joy.

Redemption Period:
26 August – 15 September 2016
Monday to Sunday: 10:00am to 11:00pm

Redemption Locations:
Information Counter at Level 2, Shoppes at Four Seasons, near Shop 2810-2811
Information Counter at St. Mark's Square, Shoppes at Venetian, near Shop 808
Information Counter at Great Hall, Shoppes at Venetian, near Shop 014
Information Counter at Level 2, Shoppes at Cotai Central, near Shop 2033

Please refer to the Terms & Conditions for further details.



SHOP YOUR WAY TO A HOTEL STAY

Sands Shoppes, with over 800 luxury duty-free shops after the opening of Shoppes at Parisian, is your ultimate shopping destination in Macao. Shop at Shoppes at Four Seasons, Shoppes at Parisian, Shoppes at Venetian and Shoppes at Cotai Central (except dining outlets) to earn hotel offers, including exclusive hotel and dining offers at The Parisian Macao, opening in mid of September.

Shop & Stay Voucher redemption date and time : Until 16 October 2016
Monday – Sunday 10:00am – 11:00pm
Redemption Locations : Information Counters throughout Sands Shoppes

Please refer to the Terms & Conditions for further details.



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

COSMETICS

People have been applying creams, lotions, scents and paints since the rise of civilization. Throughout history, cosmetics have played a role in religion, social hierarchy and personal expression. Today, cosmetics, toiletries and personal care products are a multibillion dollar industry, one that continues to grow and is rarely impacted by sluggish economies.



In a word

The word **cosmetic** is derived from the Latin word "cosmetae." A cosmetae was a Roman slave responsible for the appearance of the master or mistress.

Ancient history

The ancient Egyptians developed cosmetics similar to those we use today. Facial makeups, creams and body oils were considered sacred and used as a way to honor the gods. These cosmetics were fashion statements and also served as health and hygiene aids. Used by both men and women, some creams and oils protected the skin from the sun and wind, while scented oils masked body odor.

Ancient Greek women whitened their complexion with chalk or lead-based powders and used crushed berries as a cheek rouge. They colored their lips with a mixture of red ochre clays combined with red iron. Ancient Olympic athletes used a mixture of sand and oil to protect their skin from the sun.

Ancient Chinese and Japanese upper-class citizens used rice powder to achieve a light complexion. Eyebrows were plucked or shaved off, and teeth were sometimes painted gold or black.

In ancient Rome, people applied sheep fat and blood on their fingernails as a polish. Mud and steam baths were all the rage. It was not unusual for Roman men to dye their hair blond.

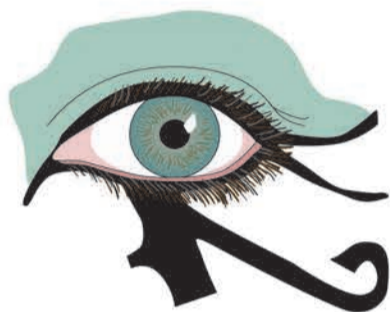
During the Renaissance, around the 1400s, only the aristocracy used cosmetics, and facial hair was frowned upon. Arsenic replaced lead in some powders, and angelic blond hair was the fashion.

In Elizabethan England, wealthy women dyed their hair red and applied egg whites or white lead paint to their faces in order to achieve a pale complexion.

In the 1800s, cosmetics fell out of fashion when Queen Victoria of England declared makeup to be vulgar.

In the 1900s, Edwardian society women bought cosmetics secretly.

The pale complexion went out of fashion in the 1920s, and tanned skin gained popularity.



Kohl was a black powder used as an eyeliner. It was made of crushed antimony, burnt almonds, lead, oxidized copper, ochre, ash and malachite.



Ancient Greek women applied heavy eyebrows made of animal hair.



Ancient cosmetics often contained poisonous ingredients. Arsenic, lead and mercury have all been used to achieve a pale appearance.



Mehndi is an art form that applies complex designs onto the hands and feet.

Science & beauty

Plants, oils, minerals and all other manner of materials have been used to make cosmetics. Today, **cosmetic science** is the study of how raw materials and mixtures affect skin, hair, lips and nails. Between 1920 and World War II, chemists and cosmetologists developed a variety of new cosmetics. Pharmacies and drugstores have traditionally sold these personal hygiene and beauty products.

Modern cosmetics companies create personal care products with natural, herbal and chemical materials.



1938 cosmetic cream ad

Big business

The largest cosmetic company in the world today is L'Oreal. They started their business in 1909, and are currently owned by founder's daughter Liliane Bettencourt and the famous Swiss food company Nestlé.



Ancient Roman cosmetics case



1950s cosmetics case with lipstick and pressed powder

Henna

Henna is a natural dye still used for body decoration and hair coloring. When this dark orange-red powder is mixed with water, a paste is formed, creating a temporary dye that colors the skin or hair.

Lipstick

The ancient Sumerians applied crushed gemstones to their lips, but the word "lipstick" did not come into use until 1880. The Sears Roebuck catalog first offered rouge for lips and cheeks in the late 1890s. Dark red has been one of the top lipstick colors for the past 200 years.

Nail polish

The Chinese began coloring their fingernails with gum arabic, gelatin, beeswax and egg about 5,000 years ago. Different colors indicated social class, and the lower classes were forbidden to wear it.

Nail polish and coloring as we know them became popular in Europe and North America in the 1920s and 1930s. Revlon introduced the first nail polish brand in 1932 when they released a cream color.

Mascara

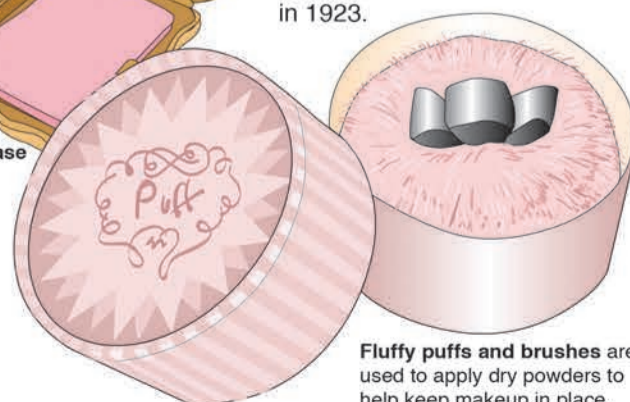
Mascara is used to thicken and lengthen the eyelashes. The ancient Egyptians used bone and ivory as mascara applicators. They blended kohl with crocodile dung, water and honey to make mascara. Modern mascara is made with water, waxes, thickeners and a variety of pigments.

Foundations

Makeup bases or "foundations" were developed to cover up skin imperfections. Women throughout the centuries have used a variety of homemade recipes.

Powders

Face powder is one of the oldest cosmetics. In the 1800s, zinc oxide replaced the potentially deadly mixture of lead and copper facial powders. Originally sold in loose form, the first pressed compact powder was introduced in 1923.



Fluffy puffs and brushes are used to apply dry powders to help keep makeup in place.

SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.cosmeticsinfo.org>; <http://makeupmuseum.org>; <http://www.cosmeticsinfo.org>; <http://glamourdaze.com>; <http://www.historyofcosmetics.net>; <http://www.statista.com>

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