

DRIVE IN

Lindsey Bahr, AP Film Writer

'BILLY LYNN'S LONG HALFTIME WALK' IS A MESMERIC TRIP

Billy Lynn's Long Halftime Walk "is not a war movie in the traditional sense. There are battle scenes, and brothers in arms banter, sure, but like its pioneering technology, on a pure story level "Billy Lynn's" also pushes the boundaries of what we can expect from this genre.

The film is a precisely observed portrait of a young man slowly realizing his own trauma and agency over the course of a single football game. In other words, not the movie one might peg to usher in an entirely new way of experiencing images on the big screen, with its hyperreal 120 frames per second. But that's Ang Lee for you, one of the rare filmmakers adept at both embracing and enhancing a story's literary origins with measured spectacle.

Adapted from Ben Fountain's 2012 novel, "Billy Lynn's" chronicles a day in an all-too-brief victory tour of a unit of soldiers who faced a particularly harrowing skirmish in Iraq that resulted in the death of one of their own.

Billy Lynn (played by the captivating newcomer Joe Alwyn) has been singled out by the media as the one to celebrate.

It was he who ran headfirst into the danger and faced hand-to-hand combat, all caught on camera. So for a moment he gets to be everyone's reluctant rock star as Bravo Squad is paraded around the most vulgar display of Americanness possible — a Thanksgiving Day NFL game in Texas.

The film draws you in quickly and consistently upends expectations about where it's going. The men of Bravo Squad, for instance, are introduced as a rowdy group, talking about strip clubs and drinking and which big Hollywood star is interested in a film adaptation of their story — Matt Damon? Leonardo DiCaprio? No, Hollywood producer Albert (Chris Tucker) tells them in their stretch Hummer limo: It's Hilary Swank. (It's 2004.)

But the tone shifts abruptly. After this comical, upbeat scene, they're suddenly memorializing a fallen comrade at his funeral, reminding the audience that yes, these are soldiers and yes, there are stakes.

The whole movie plays out in stream of consciousness, flitting between flashbacks of war, Billy's visit home (where his sister, played by Kristen Stewart, urges him to leave the conflict behind) and the bizarre spectacle of the game itself, resulting in near-constant tonal shifts. But instead of feeling disjointed, it moves along smoothly, from a funny and poignant press conference to a grotesquely lavish buffet with team owner Norm Oglesby (Steve Martin) and his wealthy peers. It's here that we're treated to a barnburner of a speech from Garrett Hedlund's Staff Sgt. Dime — an excellent supporting performance.

It's all building, of course, to the dazzling halftime show a garish display of prosperity, artifice, rah-rah patriotism, sex, showmanship and sincerity. And yet as the fireworks explode and sparkle in the black sky and Destiny's Child and an army of backup dancers gyrate to a pulsating pop song, all you can focus on is Billy Lynn's haunted face. We are watching the moment that this appointed hero come to grips with both what he experienced and what he wants. Whether it's the high frame rate, fine acting or a combination of the two, it works beautifully.



Joe Alwyn (left), and Vin Diesel in a scene from the film, "Billy Lynn's Long Halftime Walk"

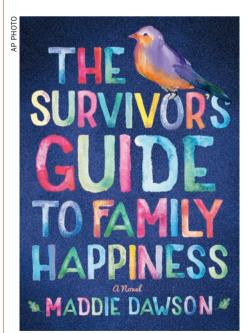
For as much as has been made of that hyper-real imaging, the experience is surreal. The film isn't perfect, and certainly not Lee's strongest — you can almost feel certain sequences being rushed due to complica-

tions with this technology. But there's also a looking-down-atyour-own-life quality to the entire experiment. Maybe we do dream in 120 frames-persecond. Maybe the movies will catch up with that.

"Billy Lynn's Long Halftime Walk," a Sony Pictures release, is rated R by the Motion Picture Association of America for "language throughout, some war violence, sexual content, and brief drug use." Running time: 110 minutes.

BOOK IT

AUTHOR LOOKS FOR SOMEWHERE TO BELONG IN 'FAMILY HAPPINESS'



"The Survivor's Guide to Family Happiness" (Amazon Publishing), by Maddie Dawson

Maddie Dawson writes a charming story about family in her new novel, "The Survivor's Guide to Family Happiness." Readers are transported back and forth between a mother who gave up her baby for adoption and that daughter's eventual journey to know the story of her life.

It's 1979 and 17-year-old Phoebe Mullen is desperate. Her parents are dead and she lives with her newly married sister in a house that clearly sits on the wrong side of the tra-

cks from her rich boyfriend Tilton O'Malley. Phoebe had Tilton's baby two years ago and now they are expecting another child. His mother wants her son to go off to college and pretend all is right with the world.

Thirty-five years later, Nina Popkin finds herself starting a new chapter in her life. She's officially an orphan, thanks to her mother's cancer, is recently divorced and wants nothing more than to find her birth mother. After reaching a potential dead-end at the orphanage where she was dropped off when she was 2 years old, Nina learns she has a sister, Lindy, who lives in the same city. Lindy wants little to do with Nina or her quest to find their birth mother.

Nina doesn't take "no" for an answer — and Lindy gives in. Together, they uncover bits of information and eventually find Phoebe. They weren't expecting the harsh reality that their mother didn't want to be found.

Nina falls in love with a divorced man along the way and quickly enters his world, taking his ornery teenage son and daughter under her wing. Her effervescent personality and sheer grit slowly break Lindy down, and before Nina knows it, Lindy is behaving like a loving sister instead of a stranger with many physical similarities.

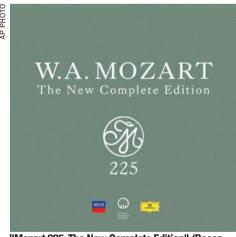
Dawson weaves an endearing story of love and loss in "The Survivor's Guide to Family Happiness." Readers share Nina's ups and downs as she tackles the origin of her story with optimism.

With every new discovery and every new adventure, Nina slowly realizes that "belonging" is a state of mind.

Lincee Ray, AP

tTUNES

'MOZART 225' CONTAINS ALL OF HIS MUSIC IN 200-CD BOX SET



"Mozart 225: The New Complete Edition" (Decca and Deutsche Grammophon)

What measures 11 inches square and 7 inches high, weighs 21 1/2 pounds and takes 10 days and nights to play?

Answer: A new box set jam-packed with 200 CDs that contains every note composed by Wolfgang Amadeus Mozart in his short 35 years of life.

Just in time for the 225th anniversary of the composer's death on Dec. 5, Decca and Deutsche Grammophon have combined forces to issue this compilation, mind-boggling in its thoroughness and admirable in its scholarly depth. There are other "Complete Mozart" sets on the market, but this one has fair claim to boast that it's "completer" than the rest.

Talk about your embarrassment of riches! Chronologically, the compilation starts with Mozart's first known compositions, two fragmentary Andantes in C major for harpsichord lasting 17 seconds and 14 seconds respectively, written in them left unfinished at his death in 1791.

1761 when he was 5 years old. It ends with his Requiem, left unfinished at his death in 1791. In between are not just all 27 piano concertos, 41 symphonies, every opera, song and sonata, but many alternate versions, fragments, arrangements of music by Handel and Bach and even works whose authorship is in dispute.

Of particular historical interest is the world premiere recording of a recently discovered "lost song" that Mozart apparently composed in collaboration with Antonio Salieri. Written in 1785, Mozart's contribution to "Per la ricuperata salute di Ofelia" ("For the recovered health of Ophelia") consists of just two stanzas lasting under a minute and a half. But the elegantly simple tune is instantly recognizable as the work of the composer.

Among the extras packed into the sturdy box are five collector's prints of Mozart autograph scores, the last-known portrait and a letter to his father. There are also two hardcover books — a new biography of the composer and a work-by-work commentary — plus a booklet presenting the numbering of the Salzburg Mozarteum Foundation's forthcoming new edition of the Kochel catalog of Mozart's works.

There is so much material here it would take weeks or months to survey thoroughly. And the suggested retail price tag of USD479.98 means a significant financial commitment. Definitely not for the casual listener, but for serious Mozart lovers it's a treasure trove.

Mike Silverman, AP

Taiwan set to legalize same-sex marriages, a first in Asia



u Shan and her partner are raising 5-month-old twins together, but only one of the women is their legal parent. That could soon change as Taiwan appears set to become the first place in Asia to legalize same-sex marriage.

"Now, if something happens to the child, the other partner is nothing but a stranger," said Su, a 35-yearold software engineer in Taipei. By contrast, either partner in a legally recognized marriage could make legal, medical and educational decisions, she says.

Taiwanese lawmakers are currently working on three bills in support of marriage equality, one of which is already listed for review and could be passed within months. Same-sex marriage also has the prominent support of Prefemale head of state.

About 80 percent of Taiwanese between ages 20 and 29 support same-sex marriage, said Tseng Yen-jung, spokeswoman for the group Taiwan LGBT Family Rights Advocacy, citing local university studies. Taiwan's United Daily News found in a survey taken four years ago that 55 percent of the public supported same-sex marriage, with 37 percent opposed.

That's seen as a reflection of Taiwan's ready acceptance of multiparty democracy and other inclusive attitudes, as well as the fact that Taiwan's 23 million people largely follow Buddhism and traditional Chinese religions that take no strong positions on sexual orientation or gay marriage.

Gay and lesbian relationships be-

the 1990s, aided by the already well-established feminist movement, said Jens Damm, associate Professor in the Graduate Institute of Taiwan Studies at Chang Jung University in Taiwan.

"The elite became in favor of a kind of gender equality," Damm said.

Still, same-sex marriage had to overcome traditional perceptions of gender roles and the strong pressure on children to marry and have kids. The self-ruled island also lacks many openly gay and lesbian celebrities to lead the way; the writer and television talk show host Kevin Tsai is among the few exceptions.

Taiwan would join Canada, Colombia, Ireland, the United States and 16 other countries that have legalized same-sex marriage over the past 15 years, according to the ghts advocacy group Human Rights Campaign . But it would be a notable exception among Asian and Middle Eastern countries, at least 20 of which continue to ban same-sex intercourse.

"It's a big step forward for the history of human rights," said Yu Mei-nu, a ruling Democratic Progressive Party lawmaker who is sponsoring the same-sex marriage bill now in line for parliamentary debate. "If Taiwan can get this passed [...] it will give other Asian countries a model."

aiwan's Justice Ministry has not backed a specific bill, but pledged on its website last month to maintain an "attitude of openness" toward same-sex marriage. President Tsai said as recently as October that she supports same-sex marriage.

Domestic gays and lesbians have also formed an effective lobby in recent years. An annual Gay Pride march in Taipei last month drew tens of thousands of people, many pushing for gay marriage. About 100 people have separately formed a group pushing for the cause.

For Log Chen, a Tarot card fortune teller in Taipei, legalized marriage would mean she and her partner of three years could make future plans with more confidence.

"In case something happens to my partner, I will not be left with nothing," Chen, 32, said.

While practical issues such as sharing assets and medical benefits are motivating factors, simple love and respect are also a strong impetus, said Jay Lin, founder and director of the Taiwan International Queer Film Festival.

"There are lots of people who have been loving and committed to each other for decades and they'd like sident Tsai Ing-wen, Taiwan's first gan to find wide acceptance in Washington, D.C.-based LGBT ri- to put a ring around their finger,"

said the father of 4-month-old twin boys, who said he would consider marrying his partner.

till, as legalization grows closer, opposition to same-sex marriage is hardening among a small minority of fundamentalist churches and conservative politicians. That includes some members of the main opposition Nationalist Party's Central Standing Committee, party spokesman Hu Wen-chi said.

During their time in power, the Nationalists stopped earlier efforts to pass same-sex marriage bills, including one introduced in 2013 that met opposition from Christian groups that gathered signatures from about 400,000 naysayers.

Legalizing same-sex marriages would burden Taiwan's welfare system and be tough on children, said Chen Chih-hung, chairman of the year-old political party Faith And Hope League, which has no seats in parliament.

The death of a same-sex spouse would leave the survivor dependent on government support as many couples would not have children to support them in old age, Chen said. Children of such couples would find it difficult to socialize with children from more mainstream families, he said, although that argument has been refuted by many social scientists. Su, the software engineer, said she and her partner, also 35, find little sign of such concerns among the people they meet. Most Taiwanese are highly accepting of their relationship and their right to raise children, she says.

"We go to the market with our kids and people say 'how cute,'" she said. "When they find there are two mamas, they feel intrigued. Maybe they have seen news about this type of family but don't have friends near them who are doing it."



Cindy Su (left), and Lana Yu hold their baby during an exclusive interview with The Associated Press in Taipei Participants revel through a street during a gay and lesbian parade in Taipei



PÁTIO DO SAL salt

WORLD OF BACCHUS

Jacky I.F. Cheong



Dr. Crusius Top of the Rock RIESLING TROCKEN 2012

A cuvée of Riesling from two vineyards -Niederhäuser Kertz and Norheimer Kirschheck. Bright citrine with sunshine reflex, the refreshing nose offers lime peel, calamansi and crushed shells. With ample acidity and saline minerality, the citrusy palate delivers lemon peel, grapefruit and rock salt. Medium-bodied at 13%, the pungent entry continues through a lively mid-palate, leading to an appetising finish.



Dr. Crusius Traiser ROTENFELS RIESLING Spätlese VDP Grosse LAGE 2012

Luminous citrine with light golden reflex, the adorable nose effuses clementine, Fuji apple, white peach, wet stone and frangipani. With sprightly acidity and crystalline minerality, the delightful palate emanates yuzu, Williams pear, apricot, crushed rock and daffodil. Daintily sweet and medium-full bodied at 8.5%, the succulent entry evolves into a chiselled mid-palate, leading to a lingering finish.



Dr. Crusius Black Dog 2012

A blend of Spätburgunder (Pinot Noir) and Schwarzriesling (Pinot Meunier) in equal parts, sourced from two vineyards - Traiser Nonnengarten and Traiser Rotenfels. Dark garnet with carmine-crimson rim, the fragrant nose presents bilberry, blackberry and sous bois. With generous acidity and suave tannins, the tangy palate supplies cranberry, redcurrant and rooibos tea. Medium-bodied at 14%, the berryladen entry persists through a focused mid-palate, leading to a tart finish.

The Art of Eclecticism

Same as its northern neighbour Mosel, Nahe is the name of both the river – a tributary of the Rhine running parallel to Mosel – and the wine region. The river stretches some 125km west-east from Saarland to Rheinland-Pfalz, 2 of the 16 Bundesländer (Federal States) of Germany, but the wine region is almost exclusively in the latter. A picturesque town famed for the medieval Benedictine abbess and polymath St. Hildegard of Bingen, Bingen am Rhine is not only the confluence of Nahe and the Rhine, but also the linchpin of 4 of Germany's 13 wine regions, including clockwise Rheingau (NE), Rheinhessen (SE), Nahe (SW) and Mittelrhein (NW). With over 4,000ha under vine, Nahe is the 7th largest wine region of Germany and, along with Franken (over 6,000ha, or 6th largest) and Rheingau (over 3,000ha, or 8th largest), occupy the mid-table in the national ranking. What they may lack in quantity, they more than offset by quality. Nahe, in particular, enjoys a remarkably benign climate by German standards, with mild temperature, ample sunshine, moderate rainfall and, above all, relatively little frostbite. This region of gently rolling hillside up to 300m is revered for its kaleidoscopic range of soil types, from volcanic to sandstone, limestone, clay

to slate, effectively comprising the entire cycle of igneous, sedimentary and metamorphic rocks, ideal for the ever terroir-expressive Riesling.

Albeit the most widely planted variety in Nahe, Riesling occupies just 30 percentof vineyards therein. Nahe has a notably diverse portfolio of varieties, and Müller-Thurgau and Silvaner, although gradually falling out of favour as elsewhere in Germany, can make very good wines. Due to its hugely diverse terroirs, it is difficult to pinpoint the exact style of Nahe Riesling, but the finest samples are said to encompass the allure and finesse of Mosel as well as the power and structure of Rheingau.

One of the leading VDP (Verband Deutscher Prädikats- und Qualitätsweingüter) estates in Nahe, Dr. Crusius can trace its family history back for more than 400 years, when members of the Crusius family settled in the village of Traisen. Over the past century, the estate has gradually grown from 7.5ha to 17ha, 65 percent of which is dedicated to Riesling, indeed some of the finest Nahe has to offer.

To uncover the hidden gems of Nahe, contact Mr Martin Palmer; W: www. finegermanwines.hk; E: martin@finegermanwines.hk

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 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 Openina 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

實雅座 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 6:30 - 14:30 / 18:00 - 23:00



MORTON'S OF CHICAGO

The Venetian(r) Macao-Resort-Hotel T:853 8117 5000 mortons.com Open daily at 3pm Dining Room Monday - Saturday: 13:00 - 23:00

ABA BAR

Sunday: 17:00 - 22:00

ABA **B**AR

5pm - 12midnight T: 8802 2319 Grande Praça, MGM MACAU



PASTRY BAR

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



ROSSIO

7am - 11pm Grande Praça, MGM MACAU



Rossio

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



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 Tower 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



GOLDEN PEACOCK

Casino Level1, Shop 1037 The Venetian Macao TEL: +853 8118 9696 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 12:00 - 21:30

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:



Bellini Lounge

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



Macau Fisherman's Wharf Edf. New Orleans III Macau

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 Monday to Thursday: 18:30 – 12:00 Friday to Saturday: 18:00 – 02:00 Sunday: 18:00 – 24:00



Celebrity chef Guy Fieri

GUY FIERI, VEGETABLE FAN? SURE, THE FOOD NETWORK STAR SAY

Of all the celebrity chefs out there, there's one you'd least expect to sing the praises of spinach, kale and Brussels sprouts. That would be Guy Fieri. The spiky-haired champion of

American comfort food is more associated with greasy chili dogs than salad, the fryer over the fig. But are you sure you know all the sides of this guy?

"I'm a big greens fan. I'm a big vegetable fan. I'm a big whole grains fan. And I exercise a lot. That's how I keep this petit dancer's figure," he said, laughing. "A lot of people misinterpret what I do."

Fieri has built a food career on a certain amount of flash — a rock star image complete with tattoos and jewelry, a fleet of yellow muscle cars and high-octane dishes including Bacon Mac 'n' Cheese Burgers.

But he's also raised a family in the same Northern California house for the last 20 years, eats a burger maybe once a month, considers culinary innovator Jose Andres a hero, and says things like "I cannot get enough farro." Both sides are on display in his new cookbook, "Guy Fieri Family Food " (William Morrow), with recipes that range from Chicken Bacon Ranch Pizza to Quick Cracked Bulgur Wheat Salad. It's what his family eats, with tips on how to stretch leftovers into several meals.

"It kind of moves all over the board," said Fieri, who started with 200 recipes and whittled them down to 125. "It was a full-blown family project with everyone involved and picking what they liked and didn't like." Fieri broke into the mainstream after winning "The Next Food Network Star." He went on to put his name on more than 30 restaurants across America and Mexico. His best-known Food Network show is "Diners, Drive-Ins and Dives," where he celebrates small eateries that make dishes from scratch.

"I pick the restaurants and I pick the menu and I try to pick what they do best and I try to pick what is creative and exciting for people to see. But the last thing I really want to do is the 10-pound chili cheese fry overload," he said.

The show has created what's called the Fieri Effect, a boost in restaurant revenues after he shows up. "I feel like the guy that gets to bring the Publisher's Clearing House check to the door, you know?" he says. "It changes their lives. It's not just giving them money. It's giving them recognition."

But as much as Fieri is cheered by fans for his down-home approach to unfussy fare, he's also dismissed by foody elites who find his manner brash and culinary skills lacking. The New York Times in 2012 had a scathing takedown of his Times Square restaurant, asking: "Is the entire restaurant a very expensive piece of conceptual art?"

"I have to take the high road,"

responds Fieri. "Everybody has their role in the food world and what they choose to appreciate. I'm not a fine dining chef. I appreciate it. I think Thomas Keller is amazing," he says. "But I really like where I'm at, I like what I do. I like how it makes people feel."

Fellow Food Network chef Alton Brown sees professional jealousy as the fuel of the anti-Fieri fire: "There are people who have plied their trade for a long time in the culinary world that might see a guy that won a food competition show and, all of a sudden, is a superstar. They resent that. They want to guard the turf and the purity of the turf."

Fieri embraces a laid-back, communal approach to cooking. He's not exactly hunting for the next food trend. "I try to keep my eyes and ears open. I don't feel that I have to be the first one to the dance," he said.

He also encourages cooks to take liberty with his recipes, saying, "There's not one way to play

the song." But he has embraced gluten-free options and organic foods, especially after the death of his younger sister.

Morgan Fieri died of skin cancer in 2011 — she is memorialized with a color tattoo on his left arm — and she pushed him to come up with delicious meals while juggling severe dietary restrictions. "It really opened my mind. I think it was the last gift she gave me. It changed me as a chef," he says.

With the holidays coming up, Fieri hopes to spend time with his family — wife Lori and their two sons — and he had this advice about big meals: slow down, put the phones away and have lots of courses.

"I say to folks all the time, 'Watch what you're eating. You don't have to eat it all. Make conscious choices. It doesn't mean you have to starve yourself and eat carrots all day,'" he said. "Have an awareness."



Sean Sherman shows one of his chefs how to skewer vegetables for an upcoming dinner for donors in Minneapolis

PÁTIO DO SOL sun

WHAT'S ON





TODAY (NOV 11) AFA AUTUMN SALON

Macau is considered the "Las Vegas of Asia", packed with hotels and casinos. The small streets around the Ruins of St. Paul are constantly jammed with gigantic tour buses. The quality of the environment inside the city is getting worse and

But even though Macau has became the most densely populated area of the world, we still have to find the space for a "salon". We can plant an oasis in the desert of culture. It is a space where different ways of thinking co-exist. It is a space where artists show their hard works and create sparks by being next to one another. Same as the previous 6 years, Macau Autumn Salon has collected artworks with an open-call for entries. After discussion of a jury, 67 pieces of artworks were selected, including painting, drawing, sculpture and photography by 32 artists who are living and working in Macau.

TIME: 10am-7pm, (Closed on Mondays and public

holidays)

VENUE: Orient Foundation, Casa Garden

UNTIL: November 30, 2016

ADMISSION: Free

ORGANIZER: Art For All Society ENQUIRIES: (853) 2836 6064 http://www.afaMacao.com



TOMORROW (NOV 12) HENNING PLAYS MOZART

"...The high point of the night. It was Mozart as, one suspects, Mozart himself would have wanted it played."

As one of the most outstanding musicians in Northern Europe, the Norwegian violinist Henning Kraggerud is reputed for his precise and keen performance as well as praiseworthy interpretation of Mozart's works. He is bringing with him two of his favourite classics of Mozart to mesmerize fans in Macau.

TIME: 8pm

VENUE: Macao Cultural Centre

ADMISSION: MOP150, MOP200, MOP250

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



Special Production Series - "The Resonance of Drums" - Chinese Percussion CONCERT

Wang Yidong, Guest Artistic Director is a professor and master's programme tutor of the China Conservatory, Director of Wind and Percussion Research Centre of the Chinese Music Department, Chairman of Ethnic Percussion Society under the Chinese Musicians Association, Director of the China Nationalities Orchestra Society and the Chairman of the Professional Percussion Committee.

TIME: 8pm

VENUE: Iao Hon Garden

ADMISSION: Free

ORGANIZER: Macau Chinese Orchestra

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



SUNDAY (NOV 13) MGM LION DANCE CHAMPIONSHIP – MACAU INTERNATIONAL INVITATIONAL 2016

MGM and Wushu General Association of Macau are co-hosting the 6th annual MGM Lion Dance Championship this year. MGM has been reinventing the traditional lion dance into a modern sporting and entertainment event. Fifteen international elite lion dance troupes from Macau and all over the world will battle it out for the championship with their awe-inspiring moves and acrobatic stunts at Grande Praça. Be charmed by the feminine chivalry in the upgraded Female Traditional Lion Dance Championship with international standard rating system. Don't miss out on this unprecedented, action-packed sporting event in Macau!

TIME: 10am - 5pm (November 12) 10am - 6pm (November 13) VENUE: MGM Macau, Avenida Dr. Sun Yat Sen,

NAPE

ENQUIRIES: (853) 8802 8888

ADMISSION: Free

ORGANIZERS: Lion Dance Championship - MGM Macau, Wushu General Association of Macau Figures in Motion - The Consul General of France in Hong Kong and Macao, Association Culturelle France - Hong Kong Limited

http://www.mgmmacau.com



MONDAY (NOV_14) 16th Macau Food Festival

Every November, the Macau Food Festival - sited in the rotunda opposite the Macau Tower, and this year extended to the lower level fronting Sai Van Lake with the tempting message of 'Treasure the Food' - attracts local residents and visitors beguiled by delicious Asian, European, Mainland Chinese and local delicacies. Liberally salted with exciting live entertainment, games, beer competitions, this foodfest has become a firm favourite for its uninhibited, relaxed and welcoming atmosphere of street stalls, booths and tents. Malaysia Village, featuring famous restaurant dishes from Sabah and Sarawak – is one of the many highlights you can't afford to miss!

TIME: 5pm-1pm (Mondays to Thursdays) 3pm-midnight (Fridays to Sundays)

UNTIL: November 27, 2016 VENUE: Sai Van Lake Square ADMISSION: Free

ENQUIRIES: (853) 2857 5765

http://www.facebook.com/macaufoodfestival or

weibo.com/u/2203736694

Time & Routes of free shuttle bus (4 routes) 5pm-11:30pm (Mondays to Thursdays) 3pm-midnight (Fridays to Sundays); Return service to

Sai Van Lake Square and next to Hotel Sintra, OCBC Wing Hang Bank (32, Est. Marginal do Hipodromo), opposite Altira Macau Hotel in Taipa, **Border Gate**

FIREWORKS DISPLAY TIME: 9pm (November 12) VENUE: Macau Tower Seafront Tourism Hotline: (853) 2833 3000

ADMISSION: Free

ORGANIZER: The United Association of Food and

Beverage Merchants of Macao

SUPPORT UNIT: Macao Government Tourism Office

http://www.macaotourism.gov.mo



TUESDAY (NOV 15) COMMUNICATION & MEDIA STUDENT EXHIBITION: SHARE

This exhibition includes Photography & Photojournalism, Digital Photomontage, Graphic Design, Interactive Media, Animation, Video Production and Digital Audio Recording. The myriad of media formats presented in this event reflects the multidisciplinary approach of USJ's Bachelor of Communication and Media programme.

TIME: 2pm-7pm (Mondays to Saturdays)

UNTIL: December 3, 2016 ADMISSION: Free

VENUE: Center for Creative Industries, G/F Macao

Cultural Centre Building, Xian Xing

AVENUE ENQUIRIES: (853) 2875 3282

ORGANIZER: Creative Macau - Center for Creative

Industries

http://www.creativemacau.org.mo



WEDNESDAY (NOV 16) Macau Lantern Festival

The territory's Macau Lantern Festival features a wondrously illuminated display of 40 imaginative colourful rabbit lanterns created by 20 artists from Macao and Beijing that seem to come alive in the balmy Autumn evenings. Configured by renowned Macanese architect cum artist Carlos Marreiros, the waterfront promenade has been transformed into a veritable public art project, delighting, without fail, all who stroll along the promenade. Projecting an atmosphere of celebration, the fun-filled event encapsulates a spirit of abundance, familial love, and deep-seated tradition.

TIME: 24 Hours (Artistic installations) UNTIL: November 20, 2016

VENUE: One Central Promenade ADMISSION: Free

ENQUIRIES: (853) 2822 9838 ORGANIZER: One Central Macau

CO-ORGANIZER: Macao Government Tourism

http://www.onecentralmall.com.mo



THURSDAY (NOV 17) KUNG FU PANDA ACADEMY

The all-new version of Kung Fu Panda Academy - Join the adventure to save panda village is a challenging interactive obstacle course immersing children and families in the world of blockbuster animated film Kung Fu Panda 3 to test the kids' wits, physical abilities and inner strength. You can also meet and greet your favourite DreamWorks characters, join the exciting DreamWorks Experience All Star Parade, featuring stilt walkers, dancers and puppets!

TIME: 11:30am-1pm & 2pm-15:30pm

UNTIL: February 5, 2017

VENUE: Level 4, Tian Shan Ballroom, Sheraton Grand Macao Hotel, Sands Cotai Centra ADMISSION: MOP200 per child (complimentary entry for one adult and MOP100 for each additional adult)

ENQUIRIES: (853) 8113 0000 http://www.sheratonmacao.com

Sands WEEKEND



THRILLER LIVE - TRIBUTE TO A LEGEND

Until 13 November Last few days to see this world-class show!

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

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



ARMIN ONLY EMBRACE - MACAO 9:30pm, 19 November (Saturday)

Cotai Arena

Armin van Buuren is a world famous DJ, record producer, musician, remixer, pianist and songwriter. Best known for his weekly radio show A State of Trance, van Buuren has been voted the World's No1 DJ by DJ Mag five times in a row. His Macao live show will draw heavily from his sixth studio album Embrace.

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



A REWARDS SEASON

10am to 11pm, Daily, Until 30 November

Renew your wardrobe with endless Fall Winter shopping possibilities! Sands Shoppes offers the most extensive range of luxury duty-free shopping experiences and worldwide cuisines in Macao. Simply spend at Shoppes at Four Seasons, Shoppes at Venetian, Shoppes at Parisian and Shoppes at Cotai Central to earn up to MOP2,000 worth of Shopping Vouchers to be used in over 300 participating outlets. Sands Rewards members can enjoy a host of privileged discounts as well as earn and redeem points in partner outlets. So join today and experience all the exclusive rewards available

Spending Earn Shopping Vouchers

MOP5,000 MOP200

MOP10,000 MOP1.000 MOP25,000 MOP50,000

Redemption Locations: Information Counter throughout Sands Shoppes

* Customers must present two same-day valid receipts issued by two different merchants (a maximum of one receipt from dining outlets will be accepted) with a minimum spending amount of MOP200 upon each receipt for redemption purpose.

Please refer to the Terms & Conditions for further details



THE GOLDEN PEACOCK Monday-Sunday, 11am-11pm

Casino Level 1037, The Venetian Macao

Savour the finest taste of traditional Indian cuisine at The Golden Peacock - the only Michelin-starred Indian restaurant in Asia and only one of nine in the world. The authenticity of The Golden Peacock derives not only from the chefs, recipes and preparation techniques, but from the ingredients themselves. The restaurant also provides one of the most extensive vegetarian menus in Macao. Try the delicious lunch buffet daily from 11am-3pm.

Reservations: +853 8118 9696

Sands Rewards members can earn and redeem points and enjoy up to 20% off at The Golden Peacock



Cranberries

The cranberry was probably served at the first Thanksgiving. Native people gathered this bitter, nutritious berry in the wild. Cranberries were eaten fresh, dried or combined with other foods, such as pemmican. Today, cranberries are traditionally served jellied or as whole berries in a sugared sauce accompanying the turkey. More than 400 million pounds of cranberries are consumed on Thanksgiving.

Early days

Native Americans held thanksgiving and harvest feasts long before the arrival of Europeans. It is unclear when the very first colonial Thanksgiving took place in the New World. Some sources claim the first Thanksgiving took place in Newfoundland in 1580; others say it took place in Virginia in 1619. What is clear is that these early Thanksgiving holidays were serious religious events, where fasting was favored over feasting. The Thanksgiving story most people are familiar with took place in 1621. in Plymouth, Massachusetts.

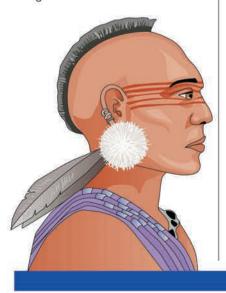
The Pilgrims

In 1620, a group of 104 Puritans (sometimes called Pilgrims or Separatists) left England on a ship called the Mayflower. They were hoping to find a place where they could practice their strict religious beliefs in freedom.

They landed and settled on the shores of Plymouth. During the first winter, almost half of the colonists died of starvation. In the spring, they met the Wampanoags.

The Wampanoags

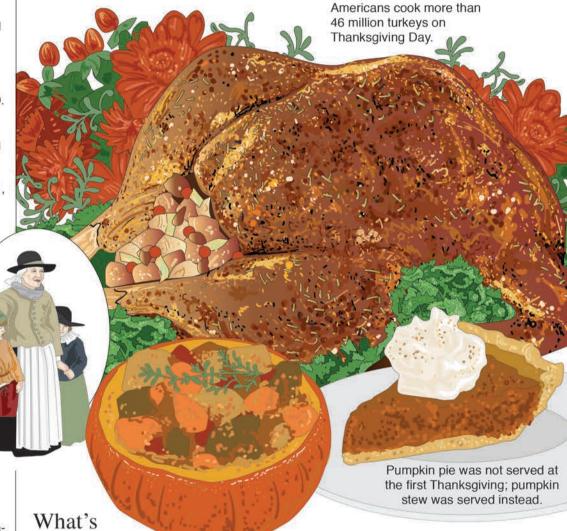
The Wampanoag (wom-puh-NOag) were Algonquian-speaking Native Americans who befriended the settlers at Plymouth and taught them many skills needed for life in New England. It is unlikely that the Pilgrims would have survived without the help of the Wampanoag. In the fall of 1621, the Pilgrims invited the Wampanoag to a feast that celebrated the bounty of the fall harvest, and 91 Indians attended. For three days, the people feasted, held competitions, played games and gave thanks to God for the gifts of life and food.



ORLD OF WONDER Exploring the realms of history, science, nature and technology

HANKSGI

For thousands of years, many cultures have marked the fall harvest with food and festivals that celebrate the year's bounty. Today, Thanksgiving Day is a traditional North American holiday based on the harvest festivals of ancient peoples. It is a day that traditionally revolves around family, food and prayer.



No one knows exactly what was served at the first New England Thanksgiving. It probably consisted of a variety of game: deer, rabbit, water fowl, turkey, fish and crab, along with fruits, nuts and vegetables that had been gathered or harvested.

for dinner?

Today, Thanksgiving feasts vary from family to family, each with traditional foods and customs. The turkey has become the most recognizable icon of Thanksgiving.

Many foods harvested in the fall have become symbolic of this holiday. Corn is one of the most important. Along with pumpkin, squash and beans, corn was a staple of the North American Indians. The colonists had never seen corn until the native people introduced them to it.

The cornucopia, or horn of plenty, has been used since ancient times. This horn-shaped basket filled with fruit and vegetables has become a Thanksgiving symbol and holiday decoration.

Pumpkin pie is often served at Thanksgiving. The filling, a pumpkin custard, is generally flavored with cinnamon, powdered ginger, nutmeg and cloves. Some serve it hot, and others serve it cold. It is usually topped with whipped cream, ice cream or cheese.

Choosing a day

Although Thanksgiving was observed annually in Plymouth and in other New England colonies, it did not have a specific date. President George Washington named Nov. 26 as a national "day of thanksgiving" in 1789. That same year, the Protestant Episcopal Church proclaimed the first Thursday in November as the day of Thanksgiving. Thanksgiving was celebrated in many states, but rarely at the same time. In 1863, President Abraham Lincoln declared that the last Thursday in November would be the national day of Thanksgiving - and for 75 years, it was. In 1939, President Franklin D. Roosevelt changed the date again, to the fourth Thursday in November, and declared it a federal holiday. It is thought that Roosevelt was trying to give businesses a longer shopping window before Christmas because Thanksgiving tends to mark the unofficial beginning of the winter holiday season.

In Canada

Canadians celebrate Thanksgiving Day on the second Monday of October (Columbus Day in the U.S.). It is celebrated earlier to coincide with an earlier fall harvest. The traditions that accompany the feast day are very similar to the American celebration.

SOURCES: World Book Encyclopedia, World Book Inc.; www.history.com; http://www.holidayinsights.com

Corn husk dolls

Corn was used for more than food in early America. The husks were often braided into useful things, like rugs, baskets and toys. Below are instructions on how to make a corn husk doll. Helpful tip: If you are using fresh husks, dry them between paper for a day or two. Soak very dry husks in warm water for 10 or 15 minutes until they are soft, then pat dry; a doll made with wet husks will crack and fall apart later.

Materials needed

- · Several corn husks · Scissors
- Small plastic foam ball
 String
- · Pipe cleaners

Step 1

To make the head, take a bundle of three or four corn husks and tie them over the foam ball.



Step 2

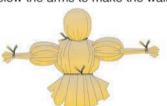
To make the arms, wrap a husk around a pipe cleaner and tie it at each end.



For puffy sleeves, measure and cut a husk to 3 x 4 inches. Tie it about one inch from the end of the arm piece. Pull back the husk, leaving a puffy gap and tie it tightly to the arm. Repeat this step on the other end for the second sleeve.

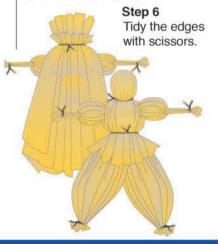
Step 4

Tuck the arms under the headpiece and center the head between the arms. Tie the husks below the arms to make the waist.



Step 5

To make a skirt, turn the doll upside down and tie four husks around the waist. Flip the doll right side up and smooth down the skirt. If you want the doll to have pants, divide the husks into two section and tie at each ankle.



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