



- MOVIES: MANCHESTER BY THE SEA
- BOOKS: THE WHISTLER BY JOHN GRISHAM
- MUSIC: 57TH AND 9TH BY STING
- WINE: THE CHAMPION OF NAHE
- FOOD & BEVERAGE: THANKSGIVING IS A CHORE, EVEN WITH MARTHA STEWART'S HELP

ONLY IN CUBA

Fishing with balloons

After six decades under US embargo and Soviet-inspired central planning, Cubans have become masters at finding ingenious solutions with extremely limited resources – like “balloon fishing”, a technique employing gov’t-subsidized condoms to pull expensive fish out of the ocean ■ X3



DRIVE IN

Lindsey Bahr, AP Film Writer

SUPERB 'MANCHESTER BY THE SEA' SWELLS WITH EMOTION

It's hard to overstate the magnificence of Kenneth Lonergan's "Manchester by the Sea." His third feature following "You Can Count on Me" and "Margaret" is one that swells with the spectrum of human emotion. Humor, anger, cynicism and love all crash into one another to create an elegant composition of image and sound that is filmmaking and storytelling at its best.

It's centered on Lee Chandler (Casey Affleck), who we meet as a quiet custodian in Boston. He fixes clogged toilets and leaking showers for the tenants and shovels and salts the same walkway day after day with mechanical resolve. He is

docile but stubborn and seems to have a deep disinterest in people. He is alone, but not lonely and at night, he drinks and drinks and drinks. There is rage festering under the surface for reasons unclear. All we have are carefully chosen glimpses of the past, when Lee surrounded himself with family and had spirit and life, but we don't know what happened to turn him into this shell.

Then his brother Joe (Kyle Chandler) suddenly dies and he must return to his hometown to take care of his teenage nephew, Patrick (Lucas Hedges), a hot-headed but sensitive kid ill-equipped to deal with this tragedy.

Lee's ghosts make the picturesque Manchester a cold and hellish landscape. Everything is a reminder of why he had to leave in the first place and the nerve is still exposed. At least in Boston, he didn't have to see people who knew. He just had to deal with himself.

There is no easy way to continue talking about the plot without mucking up the impact of the structure. Lonergan, who also wrote the script, allows the story to reveal itself to the audience, smartly weaving together past and present and building tension to a devastating crescendo midway through enhanced by the gorgeous cinematography of Jody Lee Lipes

AP PHOTO



Lucas Hedges (right), and Casey Affleck in a scene from "Manchester By The Sea"



Casey Affleck

and Lesley Barber's sophisticated score.

Tissues are, unsurprisingly, recommended, but the film is packed with genuine wit and humor too, often when least expected. In this way, it feels like life, where fits of laughter sometimes are the only relief from shattering moments.

The film offers rich performances, too. Hedges, who had a small role in "Moonrise Kingdom," is beautifully affecting as a kid in flux - pushing the boundaries of the relationship with his reluctant guardian while trying to maintain a modicum of teenage normalcy. And, of course, there's the scene that has everyone buzzing - a raw conversation between Lee and ex-wife Ran-

di (Michelle Williams) that will surely become a fixture in awards reels this season. And yet, it's really the small moments and characters that add up to the whole - C.J. Wilson as a family friend, Tate Donovan as Patrick's hockey coach, Josh Hamilton as Joe's lawyer, to name a few.

But in the end it is Affleck's movie. In some other version of the universe, the role would have been played by Matt Damon, who executive produced. Meaning no disrespect to the fine acting of Mr. Damon, what actually transpired was the outcome that was always meant to be. Affleck sinks into Lee's deep sadness and anger with mastery - it is a career defining performance and deserving of

all the accolades.

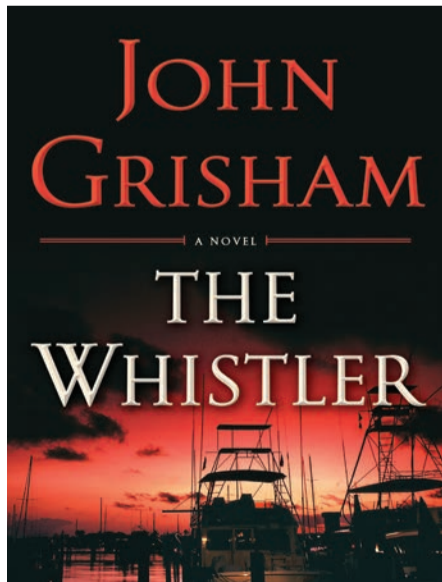
I saw "Manchester by the Sea" at the Sundance Film Festival in January and again recently and was delighted to find that it not only held up, but is even more rewarding and affecting the second time around. It is a film to be watched, re-watched, studied and celebrated as a singular tale of tragedy, grief and aftermath. The scope might be small, but do not mistake its impact - "Manchester by the Sea" is an epic American tragedy of the highest caliber.

"Manchester by the Sea," a Roadside Attractions release, is rated R by the Motion Picture Association of America for "language throughout and some sexual content." Running time: 137 minutes. ★★★★★

BOOK IT

JOHN GRISHAM RETURNS WITH 'THE WHISTLER'

AP PHOTO



"The Whistler" (Doubleday), by John Grisham

John Grisham's latest novel, "The Whistler," involves the rich and powerful and abuse of the justice system.

The Florida Board on Judicial Conduct inves-

tigates accusations involving judicial misconduct. Judges need to be impartial, but if that appears not to be the case, then a team from the BJC investigates. Lacy Stoltz and her partner, Hugo Hatch, are assigned to a potentially dangerous one when they talk to Greg Myers, someone who changed his name after being released from prison. He has obtained his license to practice law again, and with his connections, he has access to insider information. He tells Lacy and Hugo that a judge has not only sent an innocent man to jail, but is also working with a corrupt casino owner and taking massive kickbacks to insure the operation stays free from potential roadblocks.

Corruption is difficult to prove, especially when nobody is talking. The judge has covered her tracks well, and those close to her aren't talking. A mysterious man who owns the casino might have ties to organized crime, and since it is such a huge money-making enterprise, he'll do anything to keep the money coming.

Grisham novels are crowd-pleasers because he knows how to satisfy readers who want to see injustice crushed, and justice truly prevails for those who cannot buy influence.

Jeff Ayers, AP

TUNES

STING ROCKS OUT AGAIN WITH A FAMILIAR SOUND

AP PHOTO



Sting, "57th and 9th" (A&M/Interscope)

The first single on Sting's new album, "I Can't Stop Thinking About You," sounds like the love child of Police classics "Every Breath You Take" and "Can't Stand Losing You."

There are the achy lyrics of the former, which holds up well but has more of a stalker vibe than it seemed to the first time around. And there's the driving bass line of the latter, the style of playing that made Sting's former band one of the best of the 1980s.

"57th and 9th" as a whole sounds a lot like Sting's old stuff, but that's not a bad thing. It's musically incredible and lyrically wiser, though it also veers into self-importance at times — just as the old stuff did. Unlike a lot of aging rockers living on past glory, Sting's return to rock 'n' roll from other projects seems driven more by a desire to return to something he loves

than the need to make a buck. There's a payoff for waiting.

Recorded in a period of weeks, the album has spontaneity but also a rawness. He could have scrubbed a few clichés from the lyrics — the sands of time on one song, old rockers never die (they just fade away) on another — but the pulsating rush that was the hallmark of Sting's early work makes up for it.

A man who knows how to rock this well can be forgiven. It is good to have him back.

Scott Stroud, AP

NEWS OF THE WORLD

Andrea Rodriguez, AP, Havana

AP PHOTOS



Mechanic Junior Torres Lopez ties inflated condoms together for his fishing line to keep his bait high in the water and increase his line's resistance against the pull of heavy fish

Inventive Cubans hunt expensive fish using inflated condoms

Juan Luis Rosello sat for three hours on the Malecon as the wind blew in from the Florida Straits, pushing the waves hard against the seawall of Havana's coastal boulevard. As darkness settled and the wind switched direction, Rosello pulled four condoms from a satchel and began to blow them up. When the contraceptives were the size of balloons, the 47-year-old cafeteria worker tied them together by their ends, attached them to the end of a baited fishing line and set them floating on the tide until they reached the end of his 750-foot line. After six decades under U.S. embargo and Soviet-inspired central planning, Cubans have become masters at finding ingenious solutions with extremely limited resources. Few are as creative as what Havana's fishermen call "balloon fishing," a technique em-

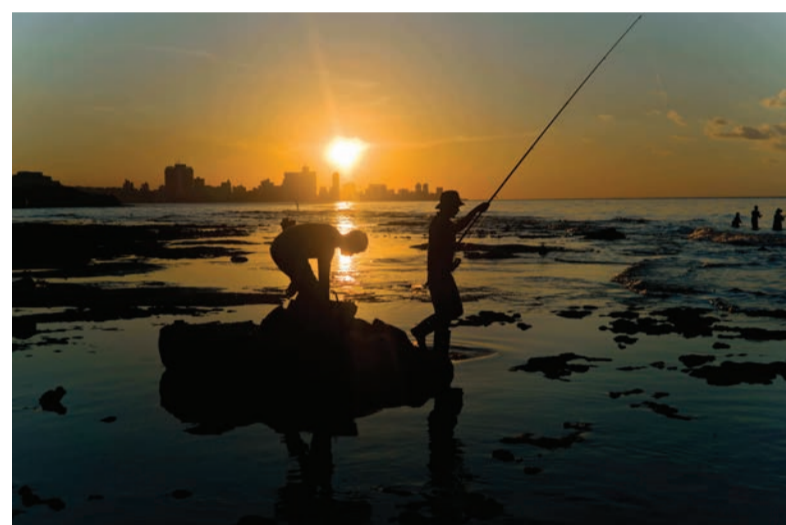
ploying a couple of cents worth of government-subsidized condoms to pull fish worth an average month's salary from the ocean. On any given night in Havana, dozens of men can be found "balloon fishing" along the Havana seawall, using their homemade floats to carry their lines as far as 900 feet into the coastal waters, where they also serve to keep the bait high in the water and to increase the line's resistance against the pull of a bonito or red snapper. "No one can cast the line that far by hand," said Ivan Munoz, 56, who was fishing alongside Rosello. For four more hours, he sat silently as the dark sea pounded the rocks below the seawall, algae flashing green in the waves beneath an enormous creamy moon, the sounds of the city muffled by the wind and water. By midnight, he was heading home without a catch,

but planning to return soon. "This is the most effective way to fish," Rosello said. "Someone got this great idea and I can be here all night with the balloons out."

Cuba has been renowned for its fishing at least since the days of Ernest Hemingway, and foreigners by the thousands come each year to fish in waters largely protected by Cuba's lack of development. Much of Cuba's coastline remains free of the large-scale building that has damaged ecosystems in the rest of the Caribbean. The island's industrial fishing fleet was devastated by the fall of the Soviet Union. For Cubans, taking advantage of one of their greatest resources remains a challenge. For all but the wealthiest, even the smallest pri-



A man prepares his fishing gear on the malecon seawall in Havana



Fishermen throw their fishing rods from Chivo beach as the sun sets in Havana

vate boats and the fuel for them are too expensive. Many Cubans have taken to riding out on inner tubes or blocks of industrial foam to catch larger fish, but the unsafe technique known as "cork fishing" has become the target of frequent coast guard crackdowns with steep fines. "Balloon fishing" is cheaper, less risky and increasingly popular. "There's no point in getting a 3,000-peso (USD120) fine and your gear confiscated," said Leandro Casas, a self-employed construction worker fishing along the Malecon. It's not clear exactly when the practice was adopted, but according to local fishermen's lore, the inventor of the balloon technique in Cuba saw a video of South Africans fishing using kites and got the idea for using inflated condoms. The highly subsidized condoms cost less than a cent apiece. Ordinary party balloons sell for many times that price.

It's illegal to sell fish without a license in Cuba, and the balloon fisherman all said they are simply trying to feed their families. Privately, though, many acknowledged that it would be crazy to do anything but sell a 30-pound fish that is worth a dollar a pound in a country with an average monthly state salary of about \$25. While most Cubans can't afford to buy fish, Cuba's private restaurants, its growing upper middle class and the thousands of foreigners who live in the capital all are avid buyers. Alex Romero, the 42-year-president of the state-backed Old Havana Federation of Fishermen, said balloon fishermen are as skilled as any angler and are getting more practiced as their technique gains in popularity. "It's efficient and everyone uses it," he said. "It's the ingenuity that Cubans always show in resolving problems without spending a lot of money."

AP PHOTOS



Fisherman floats on his raft made out of a tire inner tube, off Chivo beach



Young fishermen pull their rafts made out of foam as they head to sea from Chivo Beach

WORLD OF BACCHUS

Jacky I.F. Cheong



DÖNNHOFF RIESLING TROCKEN 2013

Pale citrine with light sunshine reflex, the fragrant nose offers lemon peel, grapefruit, seashell and citrus blossom. With bounteous acidity and palpable minerality, the lively palate delivers lime peel, pomelo, fresh herbs and rock salt. Medium-bodied at 11.5%, the citrusy entry carries onto a saline mid-palate, leading to a clean finish.



DÖNNHOFF OBERHÄUSER LEISTENBERG RIESLING KABINETT VDP GROSSE LAGE 2013

Luminous citrine with pastel lime hues, the composed nose presents lime peel, kumquat, starfruit, wet stone and jasmine. With sprightly acidity, structured minerality and slight petillance, the invigorating palate supplies lemon peel, calamansi, mangosteen, seashell and citrus blossom. Off-dry and medium-bodied at 9.5%, the tangy entry continues through a fleshy mid-palate, leading to a lingering finish.



DÖNNHOFF NORHEIMER KIRSCHHECK RIESLING SPÄTLESE VDP GROSSE LAGE 2012

Rich citrine with bright golden reflex, the poised nose effuses pomelo peel, clementine, white peach, wet stone and orchard blossom. With bright acidity and clean minerality, the succulent palate delivers grapefruit peel, tangerine, nectarine, crushed rock and frangipane. Off-sweet and medium-full bodied at 8.5%, the peachy palate persists through a juicy mid-palate, leading to an adorable finish.

The Champion of Nahe

If Bordeaux's Grand Cru Classé wines are the vinous equivalent of Hollywood, the A-Listers of Germany would resemble European cinema – the lack of bankable stars is more than compensated by a host of venerable names, such as Egon Müller, Joh. Jos. Prüm and Markus Molitor (all Mosel), as well as Graf von Schönborn and Kloster Eberbach (both Rheingau). Belonging to the same league as these illustrious names is Dönnhoff, which for decades has been recognised as the leading estate from the Nahe region, often described as the middle child of German Riesling. When the Dönnhoff family first settled in Oberhausen an der Nahe in the 1750s, agriculture was their main focus, whereas viticulture and winemaking were but an additional source of income, typical of traditional European farmsteads at the time. Although Nahe wines were highly regarded during the 19th century, the two World Wars and the post-war years were devastating, and it would not be until the 1980s that Nahe gradually recovered its former glory. The estate began to focus on wine production during the turbulent years of the Weimar Republic in the 1920s under Hermann Dönnhoff, and ownership and stewardship would pass through successive generations, including his son Hermann Dönnhoff Jr., grandson Helmut Dönnhoff and great-grandson Cornelius Dönnhoff. It was the latter two who made the estate a household name, whilst the number of

hectares under vine gradually grew from merely 4ha to 25ha today, 80 percent of which is planted with Riesling. Helmut Dönnhoff and Cornelius Dönnhoff are often on the shortlists of German Winemaker of the Year, the father in 1999, and the son in 2016. Whereas Nahe is renowned for its hugely diverse range of soil composition comprising the entire cycle of igneous, sedimentary and metamorphic rocks, Dönnhoff can be fairly described as Nahe in a nutshell. Its nine Einzellagen (single vineyards) – each classified as Große Lage and three currently produce Großes Gewächs dry Rieslings – are located in five towns and villages, including alphabetically Bad Kreuznach, Niederhausen an der Nahe, Norheim, Oberhausen an der Nahe and Schloßböckelheim. Each of the nine vineyards has its unique soil composition, leading to a beguiling range of Riesling styles across the sweetness spectrum. The only unifying factors amongst the vineyards, it seems, are their outstanding quality and substantial cellaring ability, indeed the reasons why Dönnhoff is revered as one of the leading estates of Germany, and one of the leading Riesling producers in the world.

To discover the household name of Dönnhoff, contact Ms Guiomar Pedruco of Macau Fine Wine Bazaar Co. Ltd.; W: www.macaubazaar.com.mo; E: guiomar@macaubazaar.com.mo; T: +853 2872 0025

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

THAI

NAAM THAI RESTAURANT

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



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



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

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 & BEVERAGE

Bree Fowler, AP

AP PHOTO



THANKSGIVING IS A CHORE, EVEN WITH MARTHA STEWART'S HELP

Even for the best home chefs, Thanksgiving is a lot of work. And whether you're hosting friends or family, it's a pressure cooker of a feast. Dry birds and burnt stuffing have a way of turning into tales told long after the plates are cleared. Martha Stewart is here to help. A meal-preparation company she's lent her name to, Martha & Marley Spoon, will send you recipes and all the ingredients you need for a decadent Thanksgiving feast. Unlike packages offered by many supermarkets and restaurants, you

still have to do your own cooking (watch me do it here: youtu.be/XY5TMdcFhdw). And we're talking about a complete feast for eight to 10 people, unlike rival services that just do sides or focus on quick meals for couples. Martha Stewart's package is rare in offering an all-inclusive meal you make yourself. But these aren't your grandma's recipes. The meal might feel like restaurant cooking, even though you did all the work. You sacrifice tradition, though you save time and avoid agony fighting crowds during what would probably be multiple shopping trips.

WHAT'S IN THE BOX?

Martha & Marley Spoon sent me a package to try out. The Associated Press picked up the tab for it, and I hosted an early Thanksgiving dinner with family and friends. I found the price reasonable, compared with what I'd pay buying all the ingredients individually. The package costs about USD180, or \$120 if you provide your own turkey. There's even enough for leftovers. The package comes with everything you need to make mashed potatoes, gravy, roasted Brussels sprouts, stuffing and apple pie.

There are no shortcuts, like a premade pie crust or bread cubes for stuffing. Everything's from scratch. The turkey is frozen, so if you ordered one, the company will send it out about a week before Thanksgiving to allow time for thawing (my 12.5-pound bird took about four days to defrost). A separate box for the side dishes will arrive just a few days before the feast. That's not a lot of time, but you don't want to get fresh veggies too early and have them go bad before you cook. The company will email you tips for getting parts of the cooking done ahead of time, but there's no substitute for good planning and organization, just like every other Thanksgiving dinner.

THE COOKING

I found the recipes easy to pull off. They are written clearly and include helpful photos. But it still took a full day to make everything. I peeled and chopped and sauteed for hours. And I had to open that nasty bag of turkey guts tucked inside of the bird, fish out the giblets and make a stock for what would eventually become tasty gravy. For me, the biggest challenge was getting everything in and out of the oven in time for dinner. The turkey, apple pie and two of the three side dishes needed to bake at some point and at various temperatures. When it was all over, I was exhausted and still had a feast to host. Do as much as you can the night before, then enlist your family and friends to help. Even a simplified Thanksgiving is too much work for one person.

PERSONAL TASTES

The downside of simplified recipes is that when you cut out ingredients and steps, you cut out the "wow" as well. Advanced cooks might find themselves wanting to doctor the recipes a bit. Some of the dishes, including the turkey, tasted underseasoned. The apple pie was a big hit, but could have used a liberal dose of cinnamon. And while the mashed potatoes were over-the-top rich, they were still bland. The notable exception was the stuffing, which was packed with onion, celery, fresh parsley, sage and dried cherries. And while I'm generally not a fan of Brussels sprouts, or mustard sauces, several of my guests said they enjoyed that dish as well, pointing to its bright flavors.

RIGHT FOR YOU?

This might be a good option for rookie cooks looking to host Thanksgiving for the first time, without cheating and buying everything premade. But if your family is wedded to certain traditional dishes and cooking methods, you might feel sad — or end up visiting the grocery store anyway to add your favorites to the feast. I missed the sweet potato dish I make every year. I also missed my Louisiana-native husband's fantastic fried turkey. And my family would riot if the meal didn't include cranberry sauce and pumpkin pie. Even the least picky cook is going to need to add a few things. The pie cries out for ice cream, and you might want bread for the table. Simple appetizers would be good as well, along with lots of wine. But these are things your guests can bring. In the end, does it really matter? Isn't Thanksgiving more about the people you're with, rather than what you eat? Probably, unless you're talking about my sweet potatoes.

AP PHOTOS



Food and ingredients in a shipping container for a Thanksgiving dinner from Martha & Marley Spoon in New York



Food from a Thanksgiving dinner from Martha & Marley Spoon

WHAT'S ON



TODAY (NOV 18)

AD LIB – RECENT WORKS BY KONSTANTIN BESSMERTNY

This year, the exhibition Ad Lib – Recent Works of Konstantin Bessmertny is going to be held in the Macau Museum of Art. Thirty-four sets of work, which consist of paintings, sculptures, installations and videos from Mr. Bessmertny, will be displayed here. There is not a unifying theme, just like its Latin title which means “at one’s pleasure”. In this generous exhibition space, the artist seems to improvise a bustling and humorous show that echoes different social phenomena, reflecting Bessmertny’s personal musings.

TIME: 10am-7pm (No admission after 6:30 pm, closed on Mondays)
 UNTIL: May 28, 2017
 VENUE: Macau 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>



TOMORROW (NOV 19)

WORLD HERITAGE IMAGERY

This time, Macau Chinese Orchestra performs the two concerts “Autumn” and “Spring” at the Mandarin’s House. Let’s take a leisurely walk around the historic site with enchanting melodies. Mozart: Divertimento in D Major, K. 136; Franz Danzi: Wind Quintet in A Major, Op. 68 No.1; Tradicional Chinesa / Arr. Zhou Hong De: Bu Bu Gao (Rising Higher Step by Step); Mao Yuen, Lau Ti Shan / Arr. Zhou Hong De: Dance of the Yao Tribe; Ivanovici /Arr. Zhou Hong De : Danube Waves Waltz; Schubert: Military March will be included in this concert.

TIME: 4pm
 VENUE: Mandarin’s House
 ADMISSION: Free
 ENQUIRIES: (853) 2853 0782
 ORGANIZE: Macao Orchestra
<http://www.icm.gov.mo/om>



SUNDAY (NOV 20)

2016 FUTURE STARS OF BALLET - HONG PENG WA BALLET SCHOOL

“2016 Future Stars of Ballet” is the 34th anniversary performance of Hong Peng Wa Ballet School. This annual performance casts more than 200 students and consists of a variety of classical and modern Ballet. The dancers of National Ballet of China will also be invited to perform in the performance.

TIME: 3:15pm
 VENUE: Macau Cultural Centre, Avenida Xian Xing Hai s/n, Nape
 ADMISSION: MOP50, MOP100, MOP150, MOP300
 ORGANIZE: Hong Peng Wa Ballet School
 ENQUIRIES: (853) 2875 0722
<http://www.ccm.gov.mo>
 TICKETING ENQUIRIES: (853) 2855 5555
<http://www.macauticket.com>



THE ENCHANTING RED BOAT – AN EPISODE OF THE CANTONESE OPERA CULTURE

The Exhibition features nearly 100 artefacts, including the most representative artefacts of the Macau Museum related to Cantonese Opera, and other materials, photos and collections provided by Cantonese Opera associations and organizations, illustrating the history and development of Cantonese Opera in Macau.

TIME: 10am-6pm (no admission after 5:30 pm), closed on Mondays (open on public holidays, free to public on 15th of every month)
 UNTIL: November 27, 2016
 ADMISSION: MOP15
 VENUE: Praceta do Museu de Macau 112
 ORGANIZER: Macau Museum
 ENQUIRIES: (853) 2835 7911
www.macaumuseum.gov.mo



MONDAY (NOV 21)

URBAN HIKES – AN EXCHANGE EXHIBITION BY TAIWAN, HONG KONG AND MACAU ARTISTS

Taiwanese artist Li-Chen Loh, Hong Kong artist Lee Chun Fung and Macau artist Gigi Lee hike the

trails, observing cultural phenomena on the city edges of their own regions, enabling an exchange of concepts aesthetically transformed into final pieces on show in this exhibition

TIME: 12pm-7pm (closed on Tuesdays, open on public holidays)
 UNTIL: December 4, 2016
 VENUE: Ox Warehouse, intersection of Av. Coronel Mesquita and Av. do Almirante Lacerda
 ENQUIRIES: (853) 2853 0026
 ADMISSION: Free
 ORGANIZER: Urban Hikes - Ox Warehouse, Lost in the Möbius - Ox Warehouse, Art Square Taina
<http://oxwarehouse.blogspot.com>



TUESDAY (NOV 22)

MACAU ARTS WINDOW 2016: DWELLING ON OBJECTS – FRAGMENTS DRAWN BY YUEN-YI LO

Trained in the fields of Communication Design and Fine Arts in Hong Kong, Italy and Britain, Yuen-yi Lo is an artist, writer and lecturer based now in Macau and Hong Kong. Most of her artworks are in the form of drawing or visual ethnography, taking on scripts and graphics and old objects, while her writing explores such themes as art and culture, feminism and oral history. She once contributed writings about art and living on a weekly basis to Mingpao, a mainstream newspaper in Hong Kong, and 76 pieces of them have been compiled into "Drawing the Writing". Her other publications include Love messages across the centuries: 21 letters to Parisian artists, A room and a journal of nüshu, women’s script. She has held solo shows and taken part in joint exhibitions in Macau, Hong Kong, Taiwan and Britain. She is currently teaching at the Faculty of Education, University of Macau.

TIME: 10am-7pm (no admission after 6:30 pm, closed on Mondays)
 UNTIL: December 4, 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
<http://www.mam.gov.mo>

WEDNESDAY (NOV 23)

“MEMORIES OF MOMENTS - MACAU AND LUSOPHONE AFRICAN AND ASIAN REGIONS IN PHOTOGRAPH POSTCARDS” EXHIBITION

A photograph postcard is a dual source of information, where an image on the front, which demonstrates the photographer’s vision of the society, is complemented with a personal message on the back. Messages on postcards are written accounts of experiences and happenings in different parts of the world and thus enhance the value of postcards as documents. The 20th century marked the beginning of international circulation of postcards and popularization of photography in world history. The exhibition features a selection of over 260 photograph postcards from the image collection of the Archives of Macau to present a big

picture of the history and art, urban-architecture, ethnography, economic development, natural environment and other aspects of life in Macau and Angola, Cape Verde, the former Portuguese India, Guinea-Bissau, Mozambique, São Tomé and Príncipe and East Timor since the first decades of the 20th century.

凝影存圖
MEMÓRIAS DO TEMPO
MEMORIES OF MOMENTS

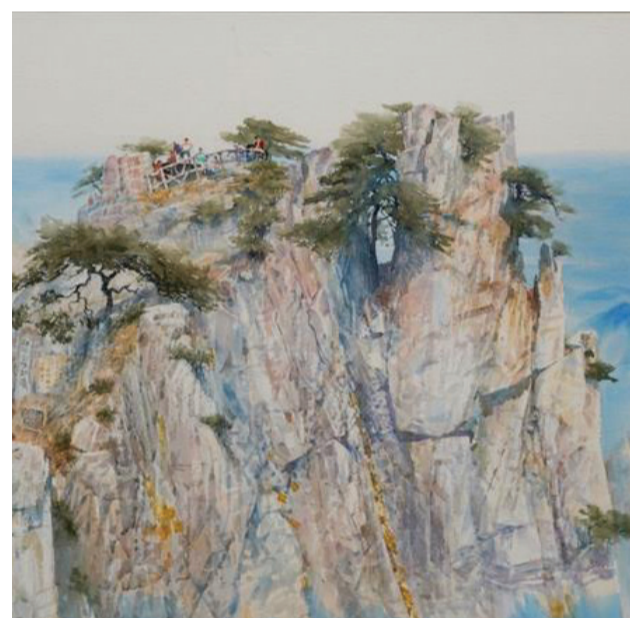
澳門與亞非葡語地域攝影明信片
Macau e a 'geografia afro-ibérica em 'Postais Fotográficas'
Macau and 'geographic african and filian regions in 'Photograph Postcards'

10/6
2016
4/12

時間: 上午10時至下午6時
(逢星期一及公眾假期暫停開放)

地點: 澳門檔案館
澳門何蘭閣大馬路91-93號

TIME: 10am-6pm (no admission after 6:30 pm, closed on Mondays)
UNTIL: December 4, 2016
VENUE: Archives of Macau
No. 91-93, Avenida do Conselheiro Ferreira de Almeida, Macau
ADMISSION: Free
ENQUIRIES: (853) 2836 6866
<http://www.icm.gov.mo/en>



THURSDAY (NOV 24)
"THE WORLD IN COLOUR AND INK – COLLECTION OF FEELINGS TO HUANGSHAN AND JINGDEZHEN WORK EXHIBITION"

This exhibition features a total of 33 pieces (sets) of Chinese painting, western painting and Chinese calligraphy by 11 Macau artists, featuring three pieces of artworks from each artist. In addition, the artists' experimental paintings on porcelain created during the trip to Huangshan and Jingdezhen, are also showcased in this exhibition for the first time. Through creativity, the artists express their most genuine emotions and convey what they have seen and heard. Their works depict the spectacular landscapes of Huangshan and the unique appearance of Jingdezhen. Macau artists travelled to Huangshan and Jingdezhen to participate in drawing, painting and calligraphy exchange activities.

TIME: 7am-7pm (no admission after 6:30 pm, closed on Mondays)
DATE: November 23-30, 2016
VENUE: Mount Fortress Corridor, located at Caminho dos Artilheiros, Beco dos Artilheiros, Macau
ADMISSION: Free
ENQUIRIES: (853) 8988 4000
<http://www.mam.gov.mo>

Sands WEEKEND



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.com



#TWINS#LOL#LIVE AROUND THE WORLD IN MACAO

8pm, 26 November (Saturday)

Cotai Arena

Cantopop's most popular female duo group Twins, comprising Charlene Choi and Gillian Chung, bring their dynamic new production to Macao. The show is designed as an interactive experience, allowing fans to get up close and personal to the charismatic duo. With themes of positivity, partying and "LOL", and their desire that every audience member will "Laugh Out Loud", the audience can expect Charlene and Gillian, who have enjoyed 15 successful years in the music industry, to perform a wide range of their songs, both old and new. The show is particularly meaningful because it is Twins' 50th concert, and the special anniversary celebration with Macao fans is guaranteed to provide an unforgettable experience!

Tickets: From MOP/HKD380, call reservations +853 2882 8818
cotaiticketing.com



A REWARDS SEASON

10am to 11pm, Daily, Until 5 December

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	MOP400
MOP25,000	MOP1,000
MOP50,000	MOP2,000

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.



SUNDAY ABBONDANZA – 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.



澳門金沙度假區

Sands
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COTAI STRIP MACAO



WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

WILD WEST

The Old West of the 19th century holds a special place in the history of North America. It was a time of great conflict as more and more people moved onto lands that had been occupied by Native American tribes for thousands of years. The determination and courage of the people who lived at this time has become the stuff of legend.



Geronimo was an Apache leader who fought the settlers for many years.

On the move

In 1804, Captains Meriwether Lewis and William Clark led a successful expedition west to the Pacific Ocean. It was not long before other explorers and traders followed, establishing trails and routes that would be used by future settlers. Pioneers began to push westward from the Mississippi River. Some moved farther west than the United States' legal boundaries, into Texas, California and Oregon Country. By the mid-1800s, the United States had grown to encompass much of this land, and the nation reached from the East Coast to the West Coast.

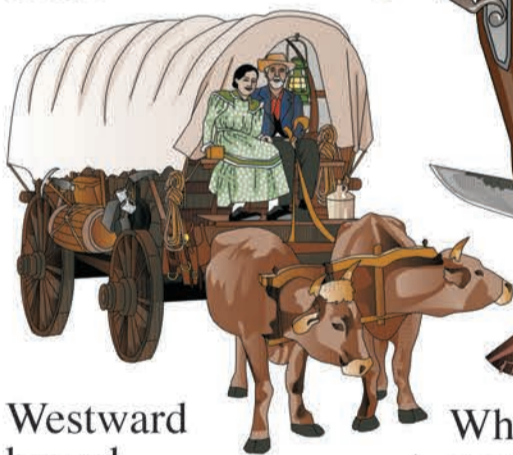
The Oregon Trail

The famous Oregon Trail was actually a series of trails used by the first European explorers and traders. The longest overland trail in North America, it became the main route for settlers heading to Oregon in 1843. It took about six months to travel its 2,000 miles.

Greedy for gold

The discovery of gold sparked a large and rapid movement of people into the Far West.

The California gold rush of 1848 attracted thousands of eager prospectors. Other gold rushes drew people to Colorado, Alaska, Arizona, Idaho, Montana, Nevada, New Mexico, South Dakota, Utah and Wyoming. There was also a major gold rush in the Klondike region of the Yukon Territory in 1897.



Westward bound

Before the railroads were established, most pioneers traveled in large groups, or caravans. These wagon trains were made up of wagons pulled by oxen. Wagons were not that large, and cargo space was limited; few wagons could carry more than 2,000 pounds. Wagons were nicknamed prairie schooners because they looked like ships sailing across the grass. Crossing rivers could be trouble. If the river was shallow and slow moving, it was forded (waded across). For deep water, they built a barge or raft called a scow and floated across the river. If the water was fast-moving, the travelers had to scout for a safer place to cross.



The American buffalo, also known as bison, were hunted almost to extinction in the 1800s.

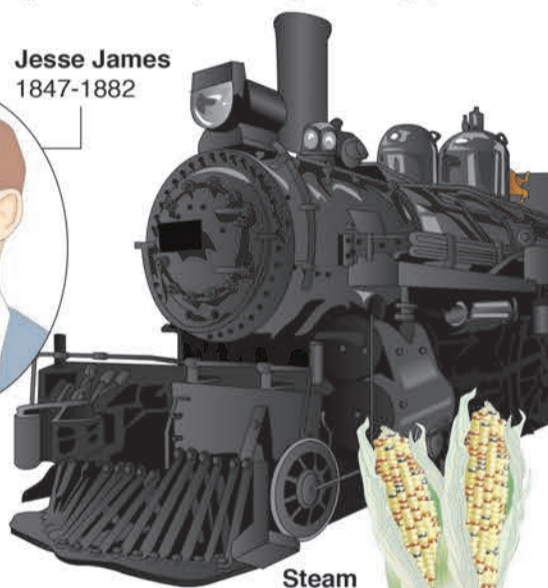


Prickly pear

Outlaws & bad guys

Many tales, both true and tall, were created on the American frontier. The land was expansive and difficult to police, giving rise to an abundance of outlaws, such as Billy the Kid, Butch Cassidy and the Sundance Kid, Black Bart, the Dalton brothers, and the notorious Jesse James and his brother Frank James. Lawmen were few and far between, but some, like Bat Masterson, Wyatt Earp, Pat Garrett, Wild Bill Hickok and Bill Tilghman, earned their places in history chasing the bad guys.

Jesse James
1847-1882

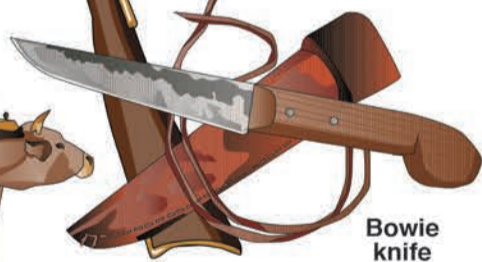


Steam locomotive



Powder horn

Weapons such as rifles, revolvers and bowie knives were often part of the frontier ensemble.

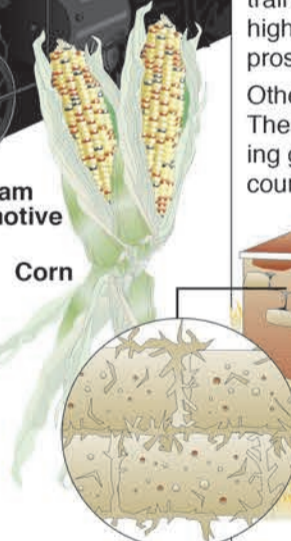


Bowie knife

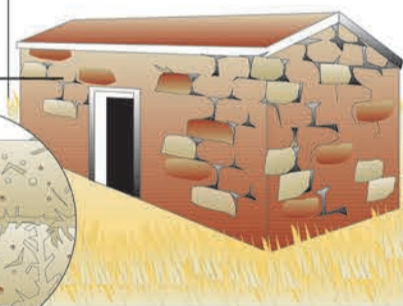
Free land

In 1862, the U.S. government passed the Homestead Act, which encouraged farmers to move to the Great Plains. For a small fee, families were given 160 acres. But the land that was purchased so cheaply had been taken from the Native Americans who had lived there for thousands of years.

Corn



Sod bricks



Sod house

What to wear?

The western wardrobe was largely functional. Settlers tended to wear simple, practical clothes. Men wore woolen trousers and shirts, a jacket or vest with cowhide boots and a felt hat. Bandanna handkerchiefs provided protection from dust and cold. Women wore cotton gingham or calico dresses and sunbonnets. Some people bought deerskin clothes from the Native Americans. Wealthy folks brought fancier clothes with them from back East.



Fur trader
(1830s)

Sod-house settlers
(1860s)

Miner
(1860s)

Lawman
(1830s)

Ranger
(1890s)

Food and shelter

The early settlers didn't have many of the foods we have today. They ate a lot of corn and flour: dried corn, creamed corn, hull corn and bread, biscuits or flapjacks (pancakes). Dried beans, meat and salted pork could be kept for a long time without going bad.

The pioneers hunted for meat and, when they could, gathered wild fruits and nuts along the trail.

Once they arrived at their homesteads, the pioneers built houses made of sod. "Soddies" were built with layers of dirt and grass bricks. The cracks were filled with clay or sand. Later, when they were more established, they built homes of stone or wood.

SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.thewildwest.org>; www.history.com; <https://kidskonnnect.com>; www.american-historama.org

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