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times Extra

weekend Guide

Macau Daily Times | Edition 2795 | 05 May 2017

AP PHOTO



NIGHT MARKETS MANIA FROM ASIA TO AMERICA

DRIVE IN

Jocelyn Noveck, AP

TIMING COULDN'T BE BETTER FOR POITRAS DOC ON ASSANGE

With all the weighty and momentous issues raised in "Risk," Laura Poitras' fascinating, thorny, and remarkably timely documentary on Julian Assange, one of the more subtly illuminating scenes is about something as inconsequential as a haircut. The WikiLeaks founder is getting his locks trimmed, and the rapt, loving attention being paid to this process by co-workers in the room — who, like a team of Hollywood stylists, take turns with the scissors and offer suggestions — makes it look like he's about to go accept a lifetime achievement Oscar. Poitras may have included this scene

as a rare light moment — a counterpoint to everything else — but it also gives us a sense of the man and his relationship with those who work for him. It also shows, as do so many scenes here, the seemingly limitless access Poitras had to her subject, whom she began filming about six years ago. Just as in another recent, also excellent documentary, "Weiner," a moment comes where you just think, "Whoa, how was she allowed to do this?" Indeed, Poitras says the same thing. "Sometimes I can't believe what Julian allows me to film," she says in voiceover. "It's a mystery to me

why he trusts me, because I don't think he likes me." Whether he likes her or not, and whatever the changing nature of their relationship — there's been talk of a falling out, but it's murky — the leeway Assange gave Poitras is what elevates this film to must-see viewing. Yes, Poitras, an Oscar winner for "Citizenfour" about Edward Snowden, seems less aggressive at times than she could be in investigating what makes Assange tick. Lady Gaga, in a bizarre cameo, is freer with her questions. But it's hard to quibble with the result.

And it's hard to imagine a documentary could be more timely. On Tuesday, three days before the film's opening, Hillary Clinton came out and said that but for two factors — FBI director James Comey, and WikiLeaks — she'd be president. As Poitras makes sure to point out in the final minutes of her film — one of its last lines is a newscaster announcing Donald Trump's election — Assange has become a key figure in the narrative of the 2016 campaign. And she has gotten closer to him than any filmmaker is ever likely to. Editing right until the end, and nearly a year after a version screened at Cannes, Poitras even rushed last week to incorporate remarks by Attorney General Jeff Sessions that arresting Assange is a priority. Assange, of course, is still living in the Ecuadorean Embassy in London, where he took refuge nearly



Sarah Harrison (left) and Julian Assange in a scene from the documentary "Risk"



Julian Assange

five years ago to avoid being extradited to Sweden, where he'd been accused of rape, accusations he denies. He has said he fears ultimately being extradited to the United States and being tried for espionage. In March, WikiLeaks released nearly 8,000 documents that it says reveal secrets about the CIA's cyberespionage tools. Previously it published hundreds of thousands of State Department cables and U.S. military logs from Iraq and Afghanistan. It's with the sex accusations that the film gets thorny — that is, if you're trying to decide either how Poitras really feels about her subject. The scenes that touch upon Assange's attitude toward these accusations present him in a light that can only be deemed unflattering, even if you're in

the camp that admires much else about him. We see, for example, Assange being counseled by his attorney, Helena Kennedy, in "getting your mind around using language that doesn't sound hostile to women." He argues that the whole affair is "a thoroughly tawdry radical feminist political positioning thing." Her frustration is palpable. Later, Assange tells Poitras that if the two women involved pursue a court case, "they'll be reviled forever by a large section of the population." His self-image is clearly healthy. At another point he tells Poitras that his "profile" didn't really take off, globally, until the sex case. It's hard to reconcile these scenes with the reflective man who tells Poitras: "Every day you live your life, you lose another day. You

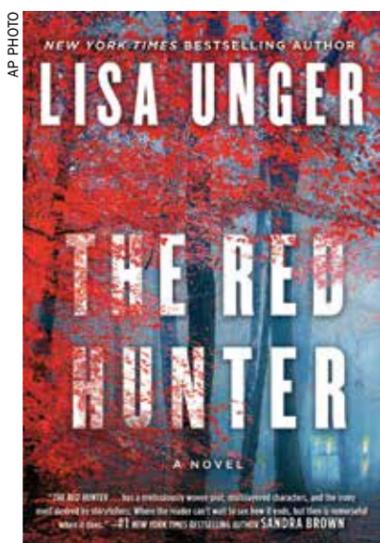
don't have that many. So if you're not fighting for things you care about, then ... you are losing." The current version of "Risk" is said to be much less flattering to Assange than the early one, and Poitras is upfront about the contradictions. "This is not the film I thought I was making," she says. "I thought I could ignore the contradictions, I thought they were not part of the story. I was so wrong. They're becoming the story." However you feel about Assange — and about risk, secrecy, and so many other things touched on by this film — it's a story that demands watching.

"Risk," a Neon release, is unrated by the Motion Picture Association of America. Running time: 95 minutes. ★★★★★

BOOK IT

TWO WOMEN FIGHT BACK AGAINST THE ODDS IN 'THE RED HUNTER'

Two women who experienced trauma in their lives fight back against the odds in Lisa Unger's latest novel, "The Red Hunter." Zoey Drake lost her parents in a home invasion, and she barely survived. She's grown up tough and is determined to pursue justice — or is it revenge? Drake takes martial arts training and keeps hoping to find answers to what happened that horrific day. Claudia Bishop had a wonderful marriage, but it fell apart after an attack in their home. Separated from her husband, she and her teenage daughter buy a house with a barn. The place is dilapidated, but fixing it up gives her inner strength. The house Bishop has bought has its own set of secrets, including it being the same place that Drake's life changed forever. The people responsible were searching for a lot of hidden money, and it hasn't been found — yet. These two women will soon no longer be strangers, and they must trust and rely on each other if they are going to get out alive. Unger knows how to write gripping suspense while also delving deep into her characters' minds. The psycholo-



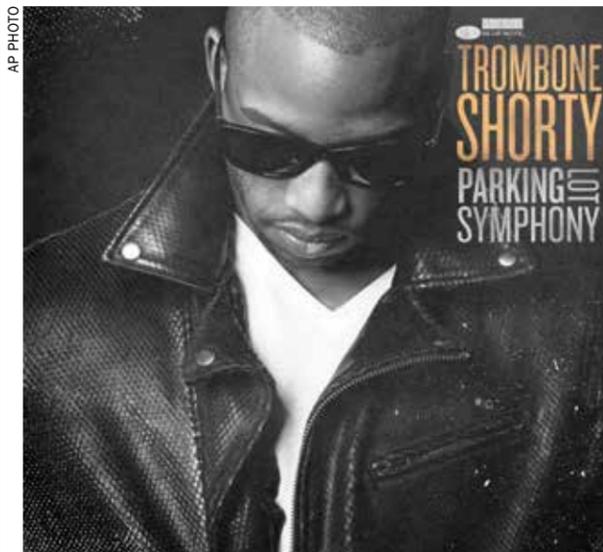
"The Red Hunter" (Touchstone), by Lisa Unger

gical aspects of what ruined Drake and Bishop's lives will soon come to a head. Unger maintains a balance between violence and redemption while readers root for both of them to succeed.

Jeff Ayers, AP

TTUNES

TROMBONE SHORTY ALBUM DISPLAYS ANOTHER GROWTH SPURT



Trombone Shorty, "Parking Lot Symphony" (Blue Note Records)

Troy "Trombone Shorty" Andrews reinforces his commitment to New Orleans on "Parking Lot Symphony," a rich, energetic collection of funk, R&B, and even dirges and pop. As is his calling card, Andrews broadens the city's musical traditions without straying too far as his voice finds new hues and shades of expression. Andrews tips his hat to the city's legends by covering The Meters' "It Ain't No Use" with that band's Leo Nocentelli on acoustic guitar. The sparking celebration of "Here Come the Girls," Allen Toussaint by way of Ernie K-Doe, has Ivan Neville on piano. Instrumentals like "Fanfare" and "Tripped Out Slim" also dig deep into Andrews' NOLA roots and along with the dirges bookending the album — the first mournful, the closer hopeful — showcase his skills across an orchestra of instruments, from trumpet and keyboards to glockenspiel and vibraphone.

If "Where It At" sounds more than a bit like an 'N Sync production, it's on purpose but still creepy, and if you're reminded of Lenny Kravitz on "Dirty Water" or "No Good Time," chalk it up to Andrews' long-ago stint in his band. Part of a large and prominent musical family, Andrews' involvement in his native city — he's from its Tremé neighborhood, a cradle of jazz and brass bands — goes far beyond his allegiance to its musical styles. There's his foundation and music academy, mentoring work as well as collaborations with a project to improve low-performing schools through arts programs. Should they pave paradise to put up a "Parking Lot Symphony," you won't hear a peep out of me.

Pablo Gorondi, AP

TRAVELOG

Beth J. Harpaz, AP Travel Editor



Clouds of white smoke rise into the black sky from outdoor grills. The night air is scented with the fragrances of dozens of cuisines from around the world. Vendors in tiny stalls stir noodles, toss crepes and fill dumplings as lines of hungry customers stretch into the dark.

That was the scene at the Queens Night Market as it opened for the season in New York City. It's one of a number of sprawling nighttime food markets — inspired by the massive night markets of Asia — that have started popping up around the U.S. There are also regular night markets in Philadelphia and Southern California, and occasional night markets held elsewhere.

The Atlanta area became the latest destination to host a new night market in late April, attracting 50,000 people and 130 vendors at its first three-day event, with another one scheduled for November. In St. Paul, Minnesota, the Little Mekong Night Market attracted 18,000 people one weekend last summer, and it's coming back June 10-11. In Jersey City, New Jersey, the Midnight Market takes place the second Friday of the month, with a Mother's Day-themed event May 12, 6:30 p.m.-midnight, and two events in June, June 9 and 17, midnightmarketjc.com.

Some of the markets are primarily Asian-themed, others promote food from around the world. The inexpensive, temporary market stalls also offer first-time entrepreneurs an opportunity to hone recipes and business skills without having to lay out the big bucks required for a brick-and-mortar shop or even a

Sprawling Asian night markets popping up in the US

food truck. Some of the events even operate as non-profits with proceeds going to charity.

Lines can be long, as small quantities of food are being made to order on the spot. But part of the fun is watching the preparation as vendors stretch and fold crepes, pinch dumplings, sizzle and blend fillings and toss noodles. Other types of merchandise — arts, crafts, toys, along with games — are typically offered onsite as well as live music.

The events have a different vibe from laidback farmers markets or retail food halls. Instead, they have an after-dark energy and excitement that seems to pick up as the night goes on. Some charge a few dollars' admission, but food items typically average USD5. Go with a friend, and for \$25, you can stuff yourself sharing four or five dishes — a perfect budget outing.



QUEENS, NEW YORK

John Wang spent his childhood summers in Taiwan, his parents' native

land. "Every single night, I wanted to go to the night market there," he recalled.

Those memories inspired him to start the Queens Night Market, queensnightmarket.com/. The market kicked off its third season April 22 with 50 food vendors. Some 8,000 people turned out to sample everything from tamales stuffed with fried crickets to Indonesian coconut cakes.

The market is held on the grounds of the New York Hall of Science, a museum whose history makes it a fitting site for the international market: It was part of the 1964 World's Fair.

Wang is committed to keeping the market affordable for both visitors and vendors. The location is a working-class area with a diverse immigrant population, most menu items are \$5 and food vendors can take part for \$135.

"The last thing I want to have is a tourist trap but not get the locals," he said. "I want this to be the most accessible thing in New York City."



ATLANTA

The Atlanta International Night Market, held April 21-23 at Gwin-

nett Place Mall in Duluth, featured vendors selling food from around the world along with a "vegan village" for non-meat-eaters. Founder David Lee, who was born in Vietnam and owns a chain of restaurants called Saigon Cafe, sees the market as a "platform" for Atlanta's diversity.

"When you have the food, culture, music, you bring everyone together," he said. He hopes to hold the market four times a year, with the next one scheduled for Nov. 3-5. Details at atlnightmarket.org.



PHILADELPHIA

Night Market Philadelphia began in 2010, and typically attracts 60 to 80 food vendors and 20,000 attendees. The cuisine ranges from empanadas and Jamaican jerk chicken to Khmer satay. "We try to elevate folks' food festival standards and offer more interesting fare than corn dogs and pizza," said Diana Minkus, spokeswoman for The Food Trust, the local organization behind the markets. The markets take place in different

neighborhoods: May 11 in Northeast Philadelphia's Burholme neighborhood; June 29 in West Philly; Aug. 10 in Roxborough in Northwest Philly and Oct. 5 at the Italian Market. Details at thefoodtrust.org/night-market.



SOUTHERN CALIFORNIA

Two night markets take place in Southern California. The 626 Night Market in Arcadia, which started in 2012, has 200 vendors, and the OC Night Market in Costa Mesa has 160. Spokeswoman Holly Nguyen says the markets were inspired by the night markets of Taiwan and the "core" of both markets are "Chinese and Taiwanese vendors." But they've become more diverse over time, with "pan-Asian vendors" serving Filipino, Vietnamese and Laotian cuisines, and others selling dishes ranging from Mediterranean shawarma to Texas barbecue. About 20 percent of vendors are first-time entrepreneurs. Details at 626nightmarket.com/#event-dates-section.

WORLD OF BACCHUS

David Rouault



PROVAM MONÇÃO E MELGAÇO DOC VARANDA DO CONDE ALVARINHO E TRAJADURA 2015

Blend of Alvarinho and Trajadura grapes from the micro climate area of Monção and Melgaço, it gives a medium body white with a pale yellow colour and a vivid nose of lemon peel, seashell and vanilla flower. The maceration in stainless steel gives a fresh wine, very dry with a crisp acidity and vibrant flavours of passion fruit, some minerality and saltiness. Long finish on oyster shell's aroma.

These wines can be easily found at www.superamacau.com and some local supermarkets.



ALVES DE SOUSA DO DOURO DOC VALE DA RAPOSA TOURING NACIONAL E TINTA RORIZ ROSÉ 2013

Rosé wines are still not very common around here, regrettably as it's versatility allows it to match a lot of different styles of food. This rosé has deep salmon colour with a nose of raspberry and strawberry which develops on the palate as well with some eucalyptus background with a long leafy finish. Medium body wine that could pair well with some pasta or pizza, grilled chicken, Char Siu (叉燒) or Chinese Fondue just to name few.



MOUCHÃO ALENTEJO DOC DOM RAFAEL 2014

Entry wine of the Mouchão winery, Dom Rafael is a blend of mostly Alicante Bouschet - one of the rare "teinturier" grape (coloured flesh) - Trincadera and Aragonez. The wine is aged 12 months in oak then rest another 6 months in the bottle before release. Concentrated bouquet of black fruits, liquorice, cigar box, cherry jam and soya sauce. Very high acidity with pronounced yet smooth tannins. Long finish on green tobacco leaf.

Winemaking

Quality wine in the world is roughly produced between 30 and 50 degrees latitude. While you could probably grow grapes in Macao the final result will give a flappy wine as the vine needs the season cycle to give a balanced fruit.

The wine making, in a nutshell, is the transformation of the grape juice by adding yeast which will convert the sugar into alcohol, heat and CO2. So basically any wine could be sparkling. Both white or red grapes - at least a good 99% of them - give a clear juice and the red colour of the wine will come from the skin of the grape. Hence sometimes for red wines labels using the terms "cold-soaking" or "Extended Maceration" which will give more depth of colour, tannins and taste to the wine.

The second important step of wine making is the ageing. For the white wines the skin contact is avoided and the wine kept in stainless steel tank to preserve its freshness and vibrancy. Some will go through "wood ageing", usually oak, which will smoothen the acidity and give it more roundness.

When oak maturation is the exception for the whites it is the custom for reds as it gives the wines more tannins (also present in the skin

grapes)- which help to keep the structure of the wine together, hence more ageing potential - and with prolonged ageing in the container it smoothen up the astringency of the wine and gives it a "smoky" flavour. Sometimes specified on the back label is if the wine was aged in new oak or young oak - green tannins and more wood taste - or old oak (used barrels) or vats - less wood influence, smoother tannins - that gives an idea of the texture of the wine. Another common information on the label is the length of oak maturation - usually 6 months minimum to 36 months maximum - the wood being porous there is a micro-oxygenation which will also make the wine smoother. Between white and red there is rosé (pink) wine. It's made out of red grapes but with only a few hours contact with the skins, when it can be few weeks in the case of red winemaking. The term for this technique is "de saignée", in french literally meaning "bleeding". The longer the winemaker makes the grapes "bleed", the darker the rosé and more full body it will be.

Here are some very affordable examples from Portugal to illustrate the influence of winemaking.

David Rouault is a professional classical musician, part time wine consultant and full time wine lover, holding WSET Advanced Level, CSW and Introductory Sommelier diplomas. www.dionysos.com.mo

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
Taipa, Macau
T:853 8117 5000
mortons.com
• Bar
Open daily at 3pm
• Dining Room
Monday - Saturday: 13:00 - 23:00
Sunday: 17:00 - 22:00

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

BARS & PUBS



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

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

THE ST. REGIS BAR
Level One, The St. Regis Macao
Cuisine: Light Fare
Atmosphere: Multi-Concept Bar
Setting: Refined, Inviting
Serving Style: Bar Menu
Dress Code: Casual
Hours: 12:00 PM - 1:00 AM; Afternoon Tea:
2:00PM - 5:30 PM
Phone: +853 8113 3700
Email: stregisbar.macao@stregis.com



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

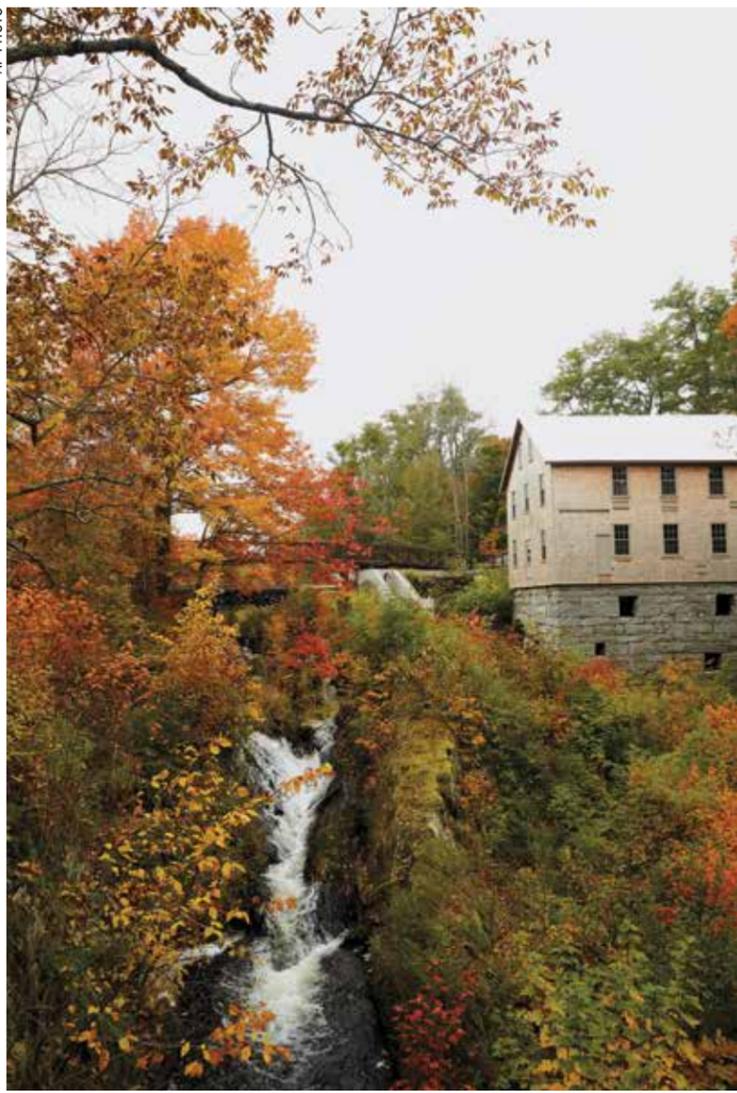
VIDA RICA BAR
2/F, Avenida Dr. Sun Yat Sen, NAPE
T: 8805 8928
Monday to Thursday: 12:00 - 00:00
Friday: 12:00 - 01:00
Saturday: 14:00 - 01:00
Sunday: 14:00 - 00:00

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 AND BEVERAGE

Beth J. Harpaz, AP Travel Editor

AP PHOTO

**LOST KITCHEN: 10,000 PHONE CALLS FOR A 40-SEAT RESTAURANT**

Erin French runs a 40-seat restaurant called The Lost Kitchen in an old mill in a tiny town in central Maine. She began accepting reservations for the season at midnight April 1, expecting a few dozen calls overnight. Instead, she got 10,000 in 24 hours. Calls came in so fast that it overwhelmed her three phone lines, which hold just 40 messages. Alarms went off when emergency lines to the fire department were blocked. “This is bigger than us,” French posted on Facebook sometime after midnight. “Thousands of calls pouring in.” Word of mouth, a few magazine mentions and a Tastemade video that got 2 million views (and won a James Beard media award) have helped turned French into a culinary star. It’s quite a triumph for a woman who grew up in Freedom, Maine, population 700, working in her dad’s diner. “The fear was no one was going to show up,” French said. “Now the fear is there are too many people.” She’s also got a cookbook coming out May 9 from Clarkson Potter called “The Lost Kitchen,” offering recipes for everything from mussels to moose stew — as well as the story of her unusual journey. French started in 2010 with a USD-40-a-meal supper club in her apartment. At first, “I had to beg friends to come over,” she said. But word spread and by the fifth dinner, all her guests were strangers. She opened a restaurant with her husband in Belfast, Maine, but that business closed in a messy divorce. She started over using a 1965 Airstream to give pop-up dinners. In 2014,

she opened The Lost Kitchen in an abandoned 19th century mill that had been restored by a businessman who wanted to help the local economy. French’s restaurant, using ingredients grown by local farmers, was the perfect tenant. French, 36, has been featured by Martha Stewart, Food & Wine and L.L. Bean, which co-produced the Tastemade video and made her a brand ambassador. Still, she wasn’t prepared for the avalanche of calls, from locals to folks from Texas, Alaska and Ireland. The calls were returned one by one until 1,500 reservations were filled for her May through New Year’s Eve seatings. Dinner at The Lost Kitchen, while pricey for Maine, wouldn’t raise eyebrows in New York or Boston: \$100 per person plus tax and tip for six to eight courses. The menu depends on what the farmers, fishermen and fields have to offer. A menu from last summer included tomato soup, melon salad, cheese, sea bass, corn, cherry tomatoes, baby fingerlings, arugula, polenta cake, grilled peaches and blackberries. But The Lost Kitchen isn’t just about food. “It’s the mystery, the excitement,” French said. “There’s something a little scary. You don’t know where you’re going. You don’t know what you’re going to have for dinner. You’re going on an adventure.” Lisa Eberhart came from Virginia to eat there. “You would never find this place,” Eberhart said. “There’s no lights on that road in the dark. It’s in the middle of nowhere. There’s no sign. You can’t even see it. You’re going

through the woods over a footbridge. I said to my husband, ‘This is the craziest thing.’ But it was worth every bit of it. This to me was a once in a lifetime experience. It was magical.” Freedom does not permit restaurants to serve alcohol, but BYOB wine is permitted, so French’s mother runs a wine shop onsite. With a staff of a half-dozen, French cooks and serves, and at some point each night, stands up to explain “how that menu came together.” Then she gives thanks and toasts with her guests, “just as you would if you were at a friend’s house.” Thomas Delle Donne, assistant dean at Johnson & Wales’ College of Culinary Arts in Rhode Island, says The Lost Kitchen is part of a subculture: “These dinner clubs and pop-up restaurants and underground concepts play right into that celebrity status that chefs have. Having something private and in the know is like going to see a band play at an underground club where you have to know the drummer to get in.” French’s story is particularly inspiring. “She lived in an Airstream, she came from the bottom and like a flower, burst back into this thing. It gives people hope,” he said. Success has brought invitations to expand. “You can have airport kiosks! You could be like Shake Shack with something on every corner!” French said. “I had ‘Top Chef’ call me and say, ‘You’d be the strong female in the season.’ And I said no. I’m being my authentic self. I literally started with nothing. I begged and borrowed. It’s been a slow payback. But right now I’m surviving pretty well.”

CHOWDER OF SWEET CLAMS**START TO FINISH:**

Servings: 4 to 6
5 pounds clams, either steamers or littlenecks
1 pound baby potatoes
Salt and pepper
3 tablespoons olive oil, plus more for serving
6 shallots, thinly sliced
3 cups heavy cream
2 cups whole milk
6 tablespoons (3/4 stick) unsalted butter
Juice of 1 lemon
2 tablespoons chopped fresh parsley
2 tablespoons fresh dill

HOW TO COOK

Give the clams a good rinse under cold running water, discarding any with cracked shells, and put them in a large pot with a lid. Add 2 1/2 cups water to the pot, cover, and cook over high heat until the clams steam open, about 5 minutes. Drain and let cool to room temperature. Use an oyster or clam knife to shuck the clams, discarding any that didn’t open. Reserve the clam meat. Wipe out the pot and add the potatoes. Pour in just enough cold water to cover and season with salt. Bring the water to a boil, then reduce the heat so the water simmers, and cook the potatoes until fork-tender, 10 to 12 minutes. Drain the potatoes and let cool to room temperature before cutting into bite-sized pieces. Return the pot to medium heat and add the olive oil and shallots. Cook, stirring frequently, until deeply caramelized, about 20 minutes. Add the potatoes, cream, milk, and butter and bring to a gentle simmer. Add the clams and lemon juice and season with salt and pepper to taste. Cook for another minute, just to heat the clams through. Remove the pot from the heat, sprinkle in the parsley and dill, drizzle with a bit of olive oil and serve.

Nutrition information per serving: 676 calories; 487 calories from fat; 54 g fat (31 g saturated; 1 g trans fats); 211 mg cholesterol; 835 mg sodium; 26 g carbohydrate; 2 g fiber; 8 g sugar; 22 g protein.

Recipe from “The Lost Kitchen” by Erin French

WHAT'S ON



TODAY (MAY 5)

HU(R)MANO - MARCO DA SILVA FERREIRA (PORTUGAL)

"We live in ourselves. We all live in ourselves." Hu(r)mano, an urban dance piece by the emerging Portuguese choreographer Marco da Silva Ferreira, creates a world of ever-shifting relationships: the dancers' body movements, from union to division and from individual to collective, explore the tension between "human me" and "urban we", an echo of the modern urban reality. With blank stares of expression, the quartet dancers are sometimes connected and sometimes scattered in the same space like four motionless wild beasts. Gradually members are loosened and the music is grows, leaving a dense and explosive energy. Their energies meet and repel, and multiple relationships between performers are built. Burlesque and troubling situations intertwine, leaving the dancers into a gap to find their space, their "ideal" location.

TIME: 8pm
ADMISSION: MOP180, MOP200
DATE: May 5-6, 2017
VENUE: Dom Pedro V Theatre
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/fam
TICKETING: (853) 2855 5555
www.macauticket.com



**RUSTY NAILS & OTHER HEROES - TAMTAM
OBJEKTENTHEATER (THE NETHERLANDS)**

A rusty saw plays the sea. Seeds become gentle birds. Old working gloves turn into an endless swamp... It is a world where pieces of string, old rubber gloves and pieces of wood can become adorable action heroes. There is no need for words. Just follow the poetic visuals and joyful music, and enter a unique world of playfulness that we so easily forget about in adulthood.

TIME: 8pm
ADMISSION: MOP160
DATE: May 5-7, 2017
VENUE: Macau Conservatory Auditorium
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/fam
TICKETING: (853) 2855 5555
www.macauticket.com



TOMORROW (MAY 6)

ANECKXANDER: A TRAGIC AUTOBIOGRAPHY OF THE BODY

Balancing on the fine line between tragedy and comedy, Aneckxander is a solo mingling acrobatics with body language in the format of some one-and-only autobiography. The 28-year-old Alexander re-examines his own body in a minimal setting: a dancer, a handful of carefully selected objects and three variations on a piece of piano music by the composer of minimalist style Arvo Pärt. The result is a raw self-portrait in which the body both exposes itself to and tries to escape from the prying eyes of those looking at it. Aneckxander is in fact more than a solo. The performance is the result of an intense dialogue in which Alexander Vantournhout is on stage and Bauke Lievens is in the wings.

TIME: 8pm
DATE: May 5-7, 2017
ADMISSION: MOP250
VENUE: Old Court Building, 2nd Floor
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/fam
TICKETING: (853) 2855 5555
www.macauticket.com



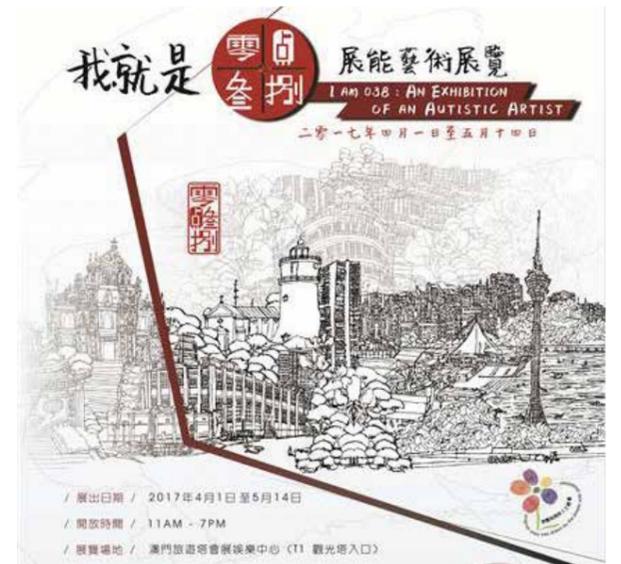
SUNDAY (MAY 7)

**THE TALE OF LADY GENERAL - MACAO KAIFONG
CANTONESE OPERA JUVENILE'S TROUPE**

Mei Anxiang and Wei Chaoren, both descendents of generals, have originally vowed to marry each other. However, due to a state of emergency at the border, Anxiang sneakily goes on a military expedition in replacement of her elder brother and fights against the enemies alongside Wei Chaoren. On the day of their triumphant return, Prince Zhao invites both of them to a feast as he intends to select a husband for his daughter among the guests. Wei Chaoren lusts after fame and fortune and has his heart set on being the princess' husband, so he breaks his vow and even sues Anxiang for disguising herself as a male general...

TIME: 7:30pm
ADMISSION: MOP100, MOP120

VENUE: Macau Conservatory Auditorium
ORGANIZER: Cinema Alegria
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/fam
TICKETING: (853) 2855 5555
www.macauticket.com



MONDAY (MAY 8)

I AM 0.38: EXHIBITION OF AN AUTISTIC ARTIST

The Autistic artist Leong Ieng Wai - nicknamed '0.38' because he enjoys drawing with a 0.38mm gel ink pen - produces art work that has very structured layout and delicate details, showing a strong sense of space and sketching ability. In this exhibition, we can see his creative thoughts through the elements that are integrated into his landscape drawings. This exhibition seeks to popularize arts among people with disabilities, promote excellence in the works of artists with disabilities and ultimately advocate an inclusive society through art.

TIME: 11am-7pm (Closed on public holidays)
UNTIL: May 14, 2017
VENUE: T1, Macau Tower Convention and Entertainment Centre
ADMISSION: Free
ENQUIRIES: (853) 2822 0330
ORGANIZER: Fu Hong Society of Macau



TUESDAY (MAY 9)

**MORE THAN JUST TEXT - EXHIBITION OF BOOK LAYOUT
& DESIGN WORKS BY JOAQUIM CHEONG AND HIS
STUDENTS**

This exhibition showcases 56 works flexibly applying the design theories and concepts taught on the courses, using the dots, lines, planes, text and shapes in graphic design and adopting the techniques of size, weight, rhythm, contrast, balance and gradation to demonstrate the visual effects of layout and poster design, thereby fully displaying the creative thinking of the students.

TIME: 9am-10pm
UNTIL: June 30, 2017
VENUE: Gallery at Team Building, IFT, Colina de Mong-Há,
ADMISSION: Free
ENQUIRIES: (853) 2856 1252; 8598 3023
ORGANIZER: Institute for Tourism Studies
www.ift.edu.mo



WEDNESDAY (MAY 10)
EXHIBITION OF CHAN YU PUI

The Exhibition of Chan Yu Pui features an appreciation of the beauty of our town through his eight watercolour works. Many of Chan's works have also been printed as postcards.

TIME: 11am-6pm (Closed on Mondays and public holidays)
UNTIL: July 8, 2017
VENUE: 10 Fantasia, No. 10, Calçada da Igreja de S. Lázaro
ADMISSION: Free
ENQUIRIES: (853) 2835 4582 ORGANIZERS: Creative Industries Promotion Association of St. Lazarus Church District, 10Fantasia
www.10fantasia.com



THURSDAY (MAY 11)
A BONSAI OF MY DREAM — ON THE PATH TO THE INTERNATIONAL ART EXHIBITION - LA BIENNALE DI VENEZIA

After going through a series of selections, the Macau Museum of Art recommended Wong Cheng Pou, a local artist of Macau, to attend the 57th International Art Exhibition - La Biennale Di Venezia. With the theme "A Bonsai of My Dream", Wong's work presents a variety of his sculptures and painting works in a total of 17 pieces (sets). This large-scale international exchange and communication for Macau local arts is indeed a gratifying and congratulated event.

TIME: 10am-7pm (Last admission at 6:30pm, closed on Mondays, open on public holidays)
UNTIL: December 12, 2017
VENUE: Macao Museum of Art, Av. Xian Xing Hai, NAPE
ADMISSION: Free
ENQUIRIES: (853) 8791 9814
www.mam.gov.mo
ORGANIZER: Macao Museum of Art

Sands WEEKEND



VILLAGE PEOPLE 40TH ANNIVERSARY TOUR WITH SPECIAL GUESTS BJORN AGAIN

8pm, 12-13 May (Friday-Saturday)
The Venetian Theatre

Disco legends Village People became an instant phenomenon in the 1970s and 80s with chart-topping hits such as "Y.M.C.A.", "In the Navy", "Go West", "Macho Man", "Can't Stop the Music" and more. Village People combine their tunes with fabulous choreography and those famous outfits for a night of outrageous fun. Sharing the bill is Abba tribute band Bjorn Again - The Ultimate ABBA Experience. Bjorn Again will bring ABBA's timeless hits including "SOS", "Dancing Queen", "Waterloo", "Super Trouper", "The Winner Takes It All", and many more.

Tickets: From MOP 280, call reservations +853 2882 8818
cotaiticketing.com



THRILLER LIVE

28 April - 3 September
The Parisian Theatre

Back in Macao by popular demand, THRILLER LIVE, which features Michael Jackson's timeless songs and signature dance moves, has been seen by more than four million people in over 30 countries. THRILLER LIVE is a 90-minute, high-energy explosion of pop, rock, soul and disco that takes the audience on a magical audio-visual journey through Michael Jackson's astonishing 45-year musical legacy.

Tickets: From MOP 180, call reservations +853 2882 8818
Times: 8pm (Tuesday-Friday); 2pm and 8pm (Saturday); 2pm and 6pm (Sunday).
No shows on Monday.
cotaiticketing.com



SANDS MEGA BRAND SALE 2017 - UP TO 80% OFF

11-14 May (Thursday - Sunday)
Cotai Expo Hall D, The Venetian Macao

Get ready to shop like never before. Over 150 international designer brands from Shoppes at Venetian, Shoppes at Four Seasons, Shoppes at Cotai Central and Shoppes at Parisian are available at up to 80% off - for a limited time only.

Time: 11am-10pm (11am-12pm on 11 May limited to VIP access only)
Free Parking: Shoppers can enjoy 3 hours free self-parking privileges when spending over MOP\$250 in a single day



MOTHER'S DAY AT SANDS COTAI CENTRAL

Special Menus 14 May

Spoil the most important woman in your life this Mother's Day with special treats at Sands Cotai Central. Choose from indulgent buffets at Grand Orbit restaurant, or traditional Chinese feasts at Conrad Macao's signature restaurant, Dynasty 8. The Mother's Day special menus are only available on 14 May.

Grand Orbit bookings: +853 8113 8910
Price: Buffet lunch MOP298* (adult) and MOP149* (child, aged 5-12)
Buffet dinner MOP468* (adult) and MOP234* (child, aged 5-12)
Dynasty 8 reservations: +853 8113 8920
Price: Lunch & Dinner: MOP 888* (for four people)



澳門金沙度假區
Sands
RESORTS MACAO



WORLD OF WONDER

Exploring the realms of history, science, nature and technology
By Laurie Triefeldt

BEARS

There are eight species of bears: the brown bear, the American black bear, the Asian black bear, the polar bear, the sun bear, the sloth bear, the spectacled bear and the giant panda. Bears live in a variety of habitats around the world. They are found on the continents of North America, South America, Europe and Asia.



The **Alaskan brown bear**, also known as the **Kodiak bear**, is a subspecies of the **brown bear**. The **grizzly bear** is a bit smaller than the Kodiak bear and is found mostly in Alaska and western Canada. It got its name from the white hairs scattered through its darker brown fur.



The **American black bear** is common throughout forests of North America. Not all American black bears are black; some have white patches and brown noses. There is even a white black bear known as the **Kermode bear**, which is found along the coast of British Columbia.

About bears

Bears are intelligent animals with a strong sense of curiosity and an extremely well-developed sense of smell. They are generally solitary animals that only get together to mate or when a mother is looking after her young. When two bears do meet, they often respond aggressively and will sometimes fight to the death. Bears tolerate others only when food is plentiful. Brown bears will sometimes gather in large numbers to fish, and polar bears will sometimes share a large meal of whale carcass.

Dinnertime

Bears are classified as **carnivores** (animals that eat meat), but most bears will eat whatever is available. Only polar bears live on a mostly meat diet. Most bears also eat fruit, nuts, honey, grasses, leaves, insects and fish. Male black bears and male polar bears will sometimes eat bear cubs or injured rivals. Bears travel long distances in search of food. An average bear's hunting ground is about 10 to 12 square miles (26 to 31 sq. km).

Baby bears

American black and brown bears are born in their mother's winter den, in January or February. A female usually has two cubs, but can have just one or as many as four. Newborns are very tiny and weigh 1/2 to 1 pound (0.23 to 0.5 kg). The cubs have fur and open their eyes at about 1 month old. Cubs leave the den in the spring, and by the fall can easily weigh 40 pounds (18 kg). It generally takes about two years for a cub to reach full maturity.

Average adult size by species



SOURCES: World Book Encyclopedia, World Book Inc.;

Polar bears live in the Arctic Circle, mostly in areas that border the Arctic Ocean. The Inuit people call the polar bear **nanook** and have hunted it for centuries. This bear is distinguished by its creamy white coat, fur-covered paws, long body and smaller head.



The **giant panda** lives in the mountains of Asia and is in great danger of extinction due to habitat loss. It feeds mostly on bamboo.



The **spectacled bear** is the only bear native to South America. It lives in the mountain forests of Bolivia, Colombia, Ecuador, Peru and Venezuela. The spectacled bear is mostly black or very dark brown. It is named for the large, light-colored circles of fur around its eyes, which look like glasses or spectacles.

The **sun bear** is the smallest species of bear. It is named for the white, yellow or orange crescent mark on its chest that looks a bit like a rising sun. Sun bears live in the forests of the Malay Peninsula, Borneo, Burma, Indochina, Sumatra and Thailand. They usually hunt at night and eat small animals and fruit. They also like honey.



Long winter nap

Many bears spend the winter sleeping. Scientists disagree on whether bears enter true hibernation or if they are just dozing*. Black bears and brown bears that live in colder climates will find or build a den to sleep in for the winter. They do this because food is scarce, not to avoid the cold. Tropical bears, like the sun bear and sloth bear, do not sleep in the winter. Polar bears live in a very cold place, but unless they are pregnant, they generally remain active throughout the year. Before winter sets in, a bear will eat huge amounts of food and gain as much weight as possible. This extra fat is stored and burned for energy through the winter. A sleeping bear can wake quickly and respond aggressively if disturbed.

* Some scientists refer to a bear's winter sleep as "winter lethargy" or "incomplete hibernation" because studies indicate that the bear's body temperature does not drop enough to be true hibernation. Other scientists argue that a bear's hibernation can be even deeper than a small mammal's and cite evidence that the bear's heart rate drops to half-normal.

Teddy bears

Teddy bears became popular in the early 1900s, and there are several stories about its origin.

The English claim: The teddy bear is based on the nickname of King Edward VII.

The American version: In 1902, President Theodore Roosevelt refused to shoot a bear cub on a hunting trip. Shortly after this, stuffed bears began to show up on store shelves. These toy bears were known as "Teddy's bears."

The German tradition: Margarete Steiff first showed her toy bears at a trade fair in 1903. An American buyer purchased 3,000 bears. At the 1904 St. Louis World's Fair, they sold 12,000 more. Steiff bears are still collected today.

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