



# ONE CLUB TWO SYSTEMS

Club Med Guilin, an hour outside of Guilin city, was serene, relaxing and contemplative, a feeling enhanced by the more than 100 contemporary sculptures scattered around the grounds



- MOVIES: CROWN HEIGHTS
- BOOKS: THE SABOTEUR: A NOVEL BY ANDREW GROSS
- MUSIC: LUKAS NELSON & PROMISE OF THE REAL
- WINE: WINE PAIRING
- TRAVELOG: MEET TRAVEL BLOGGER NOMADIC MATT

**DRIVE IN**

Jake Coyle, AP Film Writer

**IN 'CROWN HEIGHTS' A WRONGFUL CONVICTION IN BROOKLYN**

Matt Ruskin's "Crown Heights" takes its name from the Brooklyn neighborhood, but its story is both more pointedly individual and more broadly national than that suggests. It's a sober recounting of a case of wrongful conviction. Colin Warner (Lakeith Stanfield) is a Trinidad-born 18-year-old from Crown Heights, a traditional bastion of Caribbean immigrants. He's arrested in April 1980 for a murder in neighboring Flatbush. Warner isn't a saint — he's shown stealing a car earlier in the day — but he had nothing to do with the crime, and doesn't even know the people involved. Warner's jail term stretches

more than two decades. The years, as marked in "Crown Heights," peel away like boxing round cards in a bludgeoning fight that just won't end. The tale of Warner's misfortune dovetails throughout with the obsessed efforts of a childhood friend, Carl King (Nnamdi Asomugha, the former star NFL cornerback) to free him. More than one life is wrecked by injustice. Writer-director Ruskin, in his second feature film, stays with each as the years pile on with one notable exception. Every now and then up pops a president — Reagan, Bush, Clinton — on television pledging to be tough on crime. New York governor George Pataki also

gets in on the act — long a popular one for politicians looking for a boost in the polls. Warner, it's suggested, is one more innocent ensnared by "law and order" politics, which despite recent bipartisan movements toward prison reform, is still very much in vogue. "Crown Heights" comes out of a popular "This American Life" episode and it's easy to applaud its noble effort to spotlight a gross injustice. Many did at the Sundance Film Festival in January, where "Crown Heights" won the audience award. Yet the film, full of good intentions and compelling performers, fails to find a dramatic structure for its considerable timespan. Working



Lakeith Stanfield in "Crown Heights."



Nestor Carbonell in "Crown Heights."

against "Crown Heights" is that tales of wrongful conviction are dishearteningly familiar, and Ruskin struggles to carve out new terrain. We get, as you'd expect, tussles with guards, failed legal appeals and frustrated parole hearings. But in staying close to the case, "Crown Heights" misses the opportunity to delve deeper into its characters. Warner, for example, remarkably finds love 12 years into his imprisonment with an old friend, Catherine, and they marry. But their relationship here consists of little more than a glance at the conjugal visit bed. "Crown Heights" doesn't crackle with outrage, as you

might expect. Instead, it takes its patient, plodding mood from the laconic Warner who, outside of occasional outbursts, greets this horror with uncommon poise and not very much surprise. Outside of the president cameos, he lets the story simply unfold, letting our anger grow with time. Many will know Stanfield as one of the Donald Glover's pals from the absurdist TV series "Atlanta." (His equally great co-star Brian Tyree Henry also briefly turns up in "Crown Heights.") But Stanfield's range has quickly become apparent. He's lately been ubiquitous as a key part of the ensembles of "Short Term 12"

and "Selma," as the pivotal character who utters the title phrase in "Get Out" and even as the Chandler in Jay-Z's "Friends"-style music video.

In his first leading performance, Stanfield proves he's ready for more, investing Warner with warmth and humanity. But the hesitant, unimaginative script lets him down; Stanfield's leading-man breakout will have to wait for another day.

"Crown Heights," an IFC release, is rated R by the Motion Picture Association of America for "language, some sexuality/nudity and violence." Running time: 99 minutes. ★★☆☆

**BOOK IT**

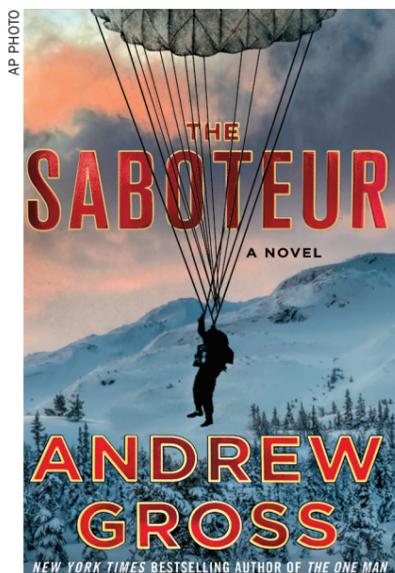
**HISTORICAL THRILLER TAKES READERS BACK TO TURBULENT ERA**

An engineer from Oslo attempts to disrupt the Nazi war machine at the height of World War II in "The Saboteur," the latest historical thriller by Andrew Gross.

Kurt Nordstrum has lost his fiancée, and much of everything else he holds dear. He sneaks back into his hometown and sees the full integration of German forces. Nordstrum learns of an isolated factory hidden inside Norway where the Nazis are building a terrifying weapon. With a few close friends, he hijacks a passenger ship bound for Germany and steers it toward England. With the help of some British forces, they arrive in Scotland. With the information in hand, they join a team of Norwegian Freedom Fighters with a suicidal mission to take out the factory.

Nordstrum becomes the go-to guy for the impossible missions to stop the onslaught and assist the Allied forces. If he succeeds, his efforts will make the path to victory easier. If he fails, the Germans will have a path to full domination.

Gross takes readers back in time to a turbulent and terrifying era. Like his previous novel, "The One Man," he immerses the reader in the 1940s with sympathetic characters while focusing on the lone wolf who faces impossible odds, but has no other choice. He also



"The Saboteur: a Novel" (Minotaur) by Andrew Gross

uses real historical figures and events with some slight name changes, demonstrating that with a talented writer at the helm, the past can truly come alive.

"The Saboteur" is a terrific thriller. Jeff Ayers, AP

**tTUNES**

**LUKAS NELSON DELIVERS SOULFUL, STRIKING SONGS**



Lukas Nelson & Promise of the Real, "Lukas Nelson & Promise of the Real" (Fantasy Records)

First, let's just get this out there: Lukas Nelson sounds a lot like his famous dad, the red-headed stranger better known as Willie Nelson.

Secondly, don't let the striking similarities in their vocal styles and deliveries cloud your judgment of the younger Nelson. At 28, he is the real deal and deserves to be treated seriously independent of his father's legacy. On his latest self-titled release with his six-piece band Promise of the Real, Lukas Nelson delivers a haunting collection of 12 songs that's steeped in musical influences from his dad to recently departed Glen Campbell, Waylon Jennings and Neil Young — whom Promise of the Real has backed.

Lady Gaga appears on a couple tracks and vocalists Jess Wolfe and Holly Lessig of the indie

-pop group Lucius back Nelson on the opening, and best, tune "Set Me Down on a Cloud." Nelson's quivering vocals over more than 7-minute country-rock ballad, accented by his lilting guitar and Lucius' singing, is enough to give you goosebumps.

"Set me down on a cloud, with my soul turned inside out," Nelson sings in the song he's said is about a friend whose child died in an accident. He delivers it so convincingly, you know exactly how he feels.

It's a bold, and inspired, choice to open the record and sets the tone for the entire soulful collection that should make his dad proud.

Scott Bauer, AP

## NEWS OF THE WORLD

Kelvin Chan, AP, Guilin

## CLUB MED AT GUILIN

## Western brand, Chinese characteristics

After 10 days of crisscrossing southwestern China by high-speed train with two young children in tow, exploring minority villages amid rugged scenery and often sleeping in grimy hotels, it was time for a break. And what better way to decompress from our fascinating yet grueling family trek through one of China's less touristed regions than with a stay at a familiar Western holiday staple: Club Med.

We booked a four-night stay at the Club Med in Guilin, in the Guangxi region, an area best known for its otherworldly limestone karst outcroppings and a fishing tradition that uses cormorants to snare catches — scenes so famous they're depicted on China's 20-yuan notes.

My wife and I were experienced China travelers but Club Med newbies, and we were curious about how the brand would translate there. The country is a relatively new but expanding market for the company, which was taken over in 2015 by China's Fosun, a conglomerate with big ambitions for the global leisure industry. Club Med has opened three other resorts around China since 2010, in the Yabuli ski resort, Hainan's Sanya and in Beidahu in the northeast. It plans to open a Joyview branded resort in Anji, famed for tea-growing and bamboo, later this year.

For us it was a no-brainer: We knew that as we made our way back home to Hong Kong, we'd appreciate the all-inclusive package and chance to relax after our hectic sightseeing trip.

It turned out to be a good call. The resort, an hour outside of Guilin city, was serene, relaxing and contemplative, a feeling enhanced by the more than 100 contemporary sculptures scattered around the grounds. It turns out a Taiwanese tycoon bought the site and set it up as an open air art museum in 1998 before Club Med moved in.

Some of the collection is housed inside an art gallery that also featured photos of celebrity visitors, including, strangely, Afghanistan's former President Hamid Karzai on a visit in 2014. Behind the gallery, there's a zen lake, where guests could be seen meditating on the sandy shore as its still waters reflected lush foliage, irregular karst

peaks fading into the distance and an arched walkway known as a moon bridge.

Besides art, we kept ourselves entertained at the resort's three swimming pools, one with the requisite swim-up bar, or with activities like rock climbing and trapeze for the kids and gym class for the adults. I joined mountain bike excursions that took us off campus as a trip leader led us down a gravel track into the park surrounding the resort, through quiet groves of trees and past grassy fields, with hardly another soul in sight.

On another day, we left the resort's opposite end, passing through the village next door, called Dashandi, or Big Mountain Base. The group stopped to snap photos of a mother duck leading ducklings down a canal. Down the path, we stopped to take in what seemed like a Chinese watercolor brought to life: water buffalo grazed in a field alongside long-legged birds, as the karst peaks loomed in a hazy background.

Almost all the resort's guests were Chinese visitors, apart from a handful of foreigners, mostly European. The company has made some tweaks to please its biggest market, equipping its bar area with mahjong tables and karaoke rooms. The artificial pond was stocked with koi — said to be good for feng shui.

The multinational staff included Mexicans, South Koreans, French and Indonesians, mostly veterans of the brand's other resorts around the world. Evenings featured live shows — a Club Med signature. They started on the early side, before 9 p.m., in line with a Chinese preference for early nights. (At Club Meds elsewhere, shows can start as late as 9:45 p.m.)

One night a circus-themed act put on by some of the staff G.O.'s, or "gracious organizers" in Club Med parlance, performed with the trapeze, rope straps and hula hoops. One performer used his chin to balance bowling pins, a guitar, a wooden bench and even an extension ladder, an act that drew the biggest cheers of the evening.

A Moulin Rouge-style burlesque show on another evening, with show tunes and raunchy costumes, seemed not to appeal much to the Chinese audience, many of whom drifted away after a few songs.

AP PHOTO



WORLD OF BACCHUS

David Rouault

Wine Pairing



QUINTA DA ALORNA VINHO REGIONAL TEJO BRANCO 2016

A blend of Fernão Pires, Arinto and Sauvignon Blanc, this white wine combines freshness and complexity. With notes of passionfruit, pineapple and lime peel, the palate starts with the minerality of crushed shells and the freshness of ripe lemon juice. This wine has a clean acidity with a long finish on lime zest and crushed rocks. Light to medium body, this wine will pair nicely with sushi, seafood or yum cha. Its complexity responds well to grilled fish or grilled chicken or even with Chinese fondue or Thai fish curry. We could push the pairing further with some music. I recommend the Handel opera "Ariodante" which has a lot in common with this wine: light and fresh, easy listening, yet with many different layers when paying close attention.

From time to time when you are in a restaurant with friends and everyone has ordered food, there is an awkward moment when it comes to ordering wine. Usually everyone turns to "the-one-that-knows" telling the waiter: "He knows", with this expression of mixed relief and apprehension, as if "to know" which wine to pair with which food must involve some extensive knowledge, or it is part of a secret cult or it is like doing a complicated ritual dance. Au contraire, pairing wine and food can be summarized in two simple rules:

The first is logical: the wine should match the weight and power of the food. The lighter the food, the lighter the wine and vice versa. With light appetizers, you should serve a sparkling or light still white wine such as Sauvignon Blanc, Pinot Blanc/Gris, young Riesling. With heavier appetizers or a light main course (grilled fish or white meat), pair a heavy white such as oaked Chardonnay, a blend of white grapes or a light red: Pinot Noir, Nebbiolo, Cabernet Franc. With your heavier main courses, featuring red meat or stew, you should serve powerful and tannic wines like Bordeaux, Rhône Valley, Rioja, Shiraz or Cabernet Sauvignon from the New World.

The second rule is that wine from one region will usually pair well with food from the same region. This of course applies to Old World wines, as they come from traditions which are not built overnight. For French and Italian cuisine particularly, food and wine are intrinsically mixed.

Rules aside, remember that one's taste is always personal and we are (still) in a free country. So as

long as you enjoy both the wine and the food, the pairing decision is all yours.

With this in mind, there are still a few things to avoid as some chemical components might clash with each other. For example, fish oil will conflict with tannins. On the other hand, tannins will be tremendously softened by fats and proteins (e.g. red meat). If a dish has high acidity, the wine should have as much or more acidity. The same goes for sweetness. Very salty dishes will be softened by high acidity wines, and also pair well with fruity and soft tannin wines.

Most Asian food contains sugar and goes well with off-dry white wines such as Riesling or Gewurtztraminer from Germany or Alsace. The sugar content of the wine will also take the edge off the spices.

The perfect pairing is when a wine heightens a dish but also has some similarities with the food. For example with a classic dish like steak and mushroom sauce, we saw that a highly tannic wine will pair well; the power of the food will match the weight of this heavy red wine, and the proteins will neutralize the astringency of the tannins. So you will mostly experience the fruitiness of the wine which brings a new element to the dish. But also the wine could have some undergrowth, mushroom flavors, pepper and herb flavors which will create a link to the food as well. If you know your wine well, and if you are the cook, you can really create a unique experience.

Most of the time wine will be paired with the food but if you open a special/high-end bottle, the food must pair with the wine.

David Rouault is a professional classical musician, part time wine consultant and full time wine lover, holding WSET Level 3, Certified Specialist of Wine 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

寶雅座  
ATTY DEATY ADTC  
**ABA BAR**  
5pm - 12midnight  
T: 8802 2319  
Grande Praça, MGM MACAU



甜點  
PASTRY BAR  
**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**  
Sun to Thu: 04:00pm - 01:00am,  
Fri, Sat and Eves of Public Holidays:  
06:00pm - 03:00am  
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 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



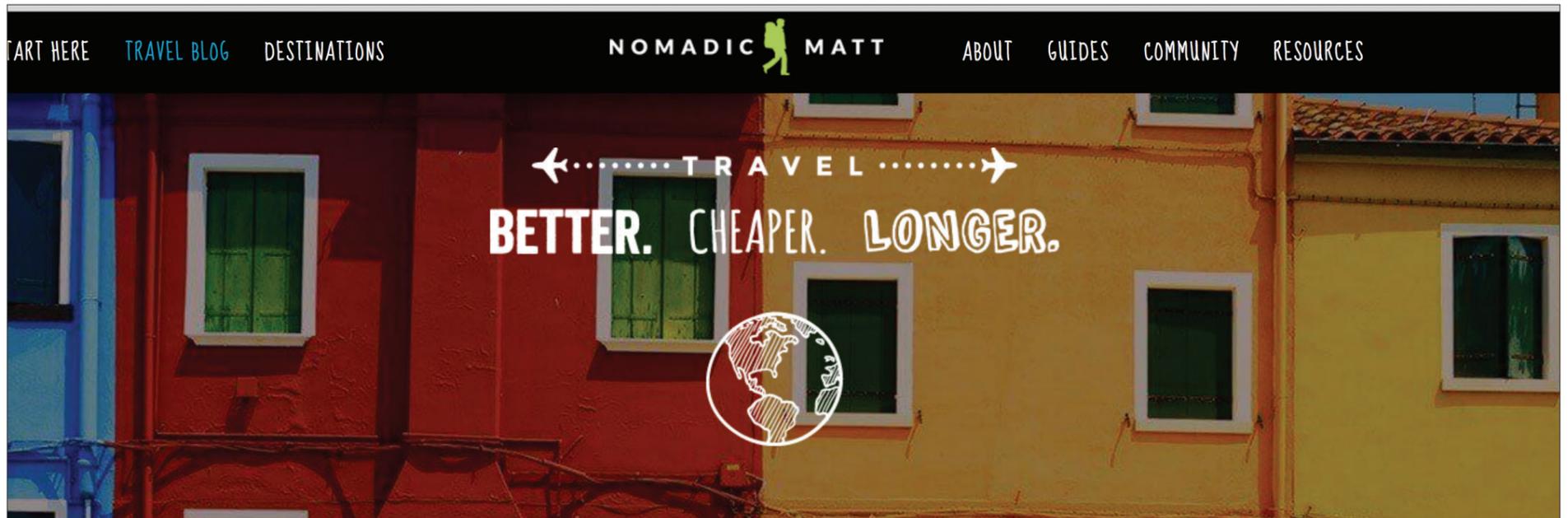
**D2**  
Macao Fisherman's Wharf  
Edf. New Orleans III  
Macao

**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

## TRAVELOG

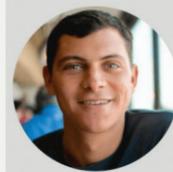
Beth J. Harpaz, AP Travel Editor



## MEET THE TEAM: THE MANY FACES OF NOMADIC MATT



## GET THE INFO YOU NEED TO SAVE MONEY ON YOUR NEXT TRIP



Sign up for the tips and tricks I don't share on this website and get special travel deals sent to you! I do the research so you can just travel!




## YOUR PERSONAL TRAVEL COACH: MEET TRAVEL BLOGGER NOMADIC MATT

**M**att Kepnes had a desk job in health care with two weeks' vacation a year when he took a solo trip to Costa Rica and "fell in love with travel." The next year he went to Thailand and "met five backpackers who were living my dream."

"I grew up in an environment where travel wasn't a thing for my family, it wasn't a thing for my friends," he said in an interview for the AP Travel podcast "Get Outta Here." "I had always assumed ... that travel was expensive. Here were five people proving me wrong."

He quit his job to travel in 2006 and created the popular Nomadic Matt blog, offering tips on budget travel and what to do in destinations as well as the motivation some of us need to get out there and see the world. Kepnes spoke frankly about a point in his career when

he was "having terrible anxiety and panic attacks." It came to a head in Argentina. "The guys in the hostel saw me working and said, 'You want to come get some wine with us?' I said, 'No, I gotta work.' They looked at me and they said, 'Did you come to Argentina to work or did you come to drink wine?'"

That led him to take a "mental health month" where he realized "the world did not end because I didn't tweet or update my blog for a couple weeks. Most people were very supportive. They were like, 'Go! This is why we read your website so we can get travel tips.'" Here's more from his interview.

**PERSONAL COACH**

"For many people, travel is easy. You just got to go. If you're like me, you decide on a beach, quit your job to

travel. Other people, they need a shove. ... They need to know everything is going to work out, it's going to be OK. For a lot of people even taking a two-week vacation with your family seems like a pipe dream. I want to get people in the right frame of mind and have them say, 'What can I do today to be one step closer' (to financing a trip) whether that's walking rather than Uber, one less Starbucks. Anything you can do today to build that positive momentum, every step you take after that becomes a lot easier. A lot of people need that push. That's a very big component of what I do. I'm not Lonely Planet that publishes straight-up guides. I'm your personal coach."

**TO TRAVEL CHEAPLY, TRAVEL LIKE YOU LIVE**

"We imagine travel to be expensive because we imagine

it to be hotels, fancy meals, expensive tours, resorts, cruises, expensive flights. Now is the golden age of flight, so many amazing flight deals going around now. You can fly pretty cheaply. You can get tons of credit-card bonuses, miles and there's just a lot there."

"When you're in a destination, travel like you live. Stay in an Airbnb. Hostels have private rooms. Check for budget hotels. Go to the market for food. Take local transportation. Google free things to do. There's so much information available on the internet now. It's really easy to find deals and everything. If you just go travel and do what you do back home, you get into the local rhythm a lot easier."

**HOW HE MAKES A LIVING**

"Most of my income comes from writing books. I don't

do sponsored content. I don't do ads. I started this to become a travel writer. That has always been my goal. I wanted to write guidebooks so I wrote my own guidebooks. I have eight destination guides, a couple of longer-format books on specific subjects and my New York Times best-selling book, 'How to Travel the World on \$50 a Day.' Besides book writing, the other way I earn a living is people booking their travel through my website. People come to my website to book a flight, book insurance, book a hostel."

**PICKING A DESTINATION**

"I go online and look for the latest flight deal and I just kind of go. I travel off-season. ... Where haven't I gone and out of all those destinations, what's cheapest. That's where I'm going next."

WHAT'S ON



TODAY (AUG 25)

A NIGHT WITH PIANO AT THE GALLERY

The Rui Cunha Foundation, in association with Elite - Association for Creativity and Music Culture, presents a musical evening with piano. Different kinds of music will be heard from pianist, Forest Kam. He will play songs that vary from classic to western music, even including Chinese pop. The event is an open session, which means guests are invited to join and play their own songs as well.

TIME: 6PM-8PM  
 VENUE: AVENIDA DE PRAIA GRANDE, No. 749  
 ADMISSION: FREE  
 ORGANIZER: RUI CUNHA FOUNDATION  
 ENQUIRIES: (853) 2892 3288  
 WWW.RUICUNHA.ORG



TOMORROW (AUG 26)

IN SEARCH OF THOSE JOURNEYS - A RETROSPECTIVE EXHIBITION OF THE FERRY TRANSPORT BETWEEN MACAU AND THE ISLANDS

This exhibition unveils a number of collections for the first time, such as the original documents "Stock Booklet of Un Fat Ferry between Macau and Coloane" and "Lease Contract of Motorboat" of the ferry operation company, as well as other items related to the ferry vessels, including photographs, ferry tickets, newspapers and commemorative publications, among others. In the exhibition, interactive electronic screens are also available to introduce "The Evolution of Macau's Topography", which covers the territory's coastlines and vessel routes from different eras. Meanwhile, video excerpts of interviews with several old residents are screened to share their stories in taking ferry vessels, revealing the unique rustic simplicity of this small city. In addition, visitors can enjoy a 3D virtual ferry ride based on the ferry model "Kuong Kong".

TIME: 10am-7pm (Last admission at 6:30pm, closed on Mondays)  
 UNTIL: October 5, 2017  
 VENUE: Nostalgic House of Taipa Houses  
 ADMISSION: Free  
 ORGANIZER: Cultural Affairs Bureau  
 ENQUIRIES: 8988 4000  
 WWW.ICM.GOV.MO



SUN (AUG 27)

MY HANDS MOULD MY THOUGHTS – SCULPTURAL WORKS BY WU HIN LONG

In 2003, a group of graduates from the School of Arts of Macao Polytechnic Institute founded the Macau Sculpture Association, which is dedicated towards pushing forward the city's sculpture arts development. Amongst this group was Wu Hin Long and he studied 3D modelling. His research focus was 'Application of Ceramic Coil Building Techniques in Sculpture Creation'. Wu has applied modern thinking of sculpture production infused with carving techniques and ceramic modelling, which demonstrates his eternal passion in his art pursuits. He developed new firing methods based on his previous ceramic making experiences and created three themed artwork series, namely 'Coral Series', 'Stone Series' and 'Sweater Series'. The 'Coral Series' was selected for the 2nd China Contemporary Ceramic Art Exhibition, while the 'Sweater Series' was chosen as one of the ten best works in the Macau Annual Visual Arts Exhibition 2016. Wu Hin Long's creations are closely linked to Macau, with focused elements from neighbourhood rapport to his internal world.

TIME: 11am-7pm (Closed on Mondays and public holidays)  
 UNTIL: August 27, 2017  
 VENUE: Macau Art Garden  
 ADMISSION: Free  
 ORGANIZER: Art for All Society  
 ENQUIRIES: (853) 2836 6064  
 WWW.AFAMACAU.COM



CCM PRESENTS ARTMUSING FUN

The Cultural Center presents galore of artistic events for both kids, families and friends. This year's workshop Musical GoGoGo's little participants will treat the audience to a variety of acts, performing exciting numbers selected out of musical favourites. Participants in the workshop Clowning Time will be spreading laughter and joy as they perform the newly learned tricks as Puppet Magicians will be joined by instructors to perform and display their own puppets. The Macao Cultural Centre's Children's Choir will also perform a crossover between musical and physical theatre elements in a lively mini-concert. Besides the skill display by little performers, a group of local artists prepared a series of amusing and creative activities ranging from imaginative storytelling, bubble clowning, and a backstage tour that will unveil many secrets behind the curtains. Amongst face painting and puppet creative fun, those who can't wait to join the action will be thrilled to find costume and painting corners and even a Mini-Catwalk inviting three-year olds and above to dress-up as their favourite characters.

TIME: 3:30pm  
 VENUE: Macau Cultural Center  
 ADMISSION: Free  
 ORGANIZER: Macau Cultural Center  
 ENQUIRIES: (853) 2870 069  
 WWW.CCM.GOV.MO



MON (AUG 28)

CONSTELLATION - WORKS BY NICOLAS DELAROCHE

The exhibition features three series of works by Nicolas Delaroche. The series, "First Seen", made during the artist's residency in China, was initially entitled "A Barbarian in China". Nicolas Delaroche uses the term "barbarian" to describe a foreigner who observes an unknown culture, exploring and capturing the world he saw for the first time. This series of photographs, displayed in the center of the gallery, invites visitors to explore images through telescopes, bringing each visitor to re-enact the artist's creative process. This series features 80 pieces by Delaroche as his observations and study of private collections in Mainland China and Hong Kong, encouraging the public to reflect the meaning of displaying or collecting artworks from a different perspective.

TIME: 10am-9pm (Open on public holidays)  
 UNTIL: October 8, 2017  
 VENUE: Tap Seac Gallery  
 Admission: Free  
 ORGANIZER: Cultural Affairs Bureau  
 ENQUIRIES: (853) 8988 4000  
 WWW.ICM.GOV.MO



TUES (AUG 29)

MACAO ILLUSTRATED - EXHIBITION OF CITY PLANS AND ARCHITECTURAL DRAWINGS FROM THE MACAO ARCHIVES' COLLECTION

This exhibition presents a selection of about 60 city plans and architectural drawings which will be organized by category to enable visitors to trace the history of Macau's evolution and gain a concrete understanding of the city's development and changes from the late 19th century to the middle of the 20th century. In addition, the plans and drawings show the characteristics of buildings in Macau and reflect the design languages of different architectural designers. The exhibition explores the fusion of Eastern and Western architectural elements.

TIME: 10am-6pm (Closed on Mondays)  
 UNTIL: December 3, 2017  
 VENUE: The Macao Archives  
 ADMISSION: Free  
 ORGANIZER: Cultural Affairs Bureau  
 ENQUIRIES: (853) 2859 2919  
 WWW.ARCHIVES.GOV.MO



WED (AUG 30)

RESTLESS NATURE BY TONG CHONG

This exhibition presents the artist's latest body of work focused on wooden sculpture. It presents a culmination of a three year study on the subject of sculpting with plywood. In this series, each piece took at least four to six months to finish due to gluing procedures whilst the sculpting itself is a process which requires physical and psychological stamina that cannot be taken lightly. Tong Chong studied painting in the Fuzhou Arts and Crafts School and modern art in the Visual Arts Institute Macau. He graduated from the Macao Polytechnic Institute in 2006. To date, Tong has participated in over 100 international group exhibitions and 8 solo exhibitions. His art pieces have been exhibited in many countries including Spain, Portugal and the United States.

TIME: 12pm-8pm

UNTIL: September 6, 2017

VENUE: Taipa Village Art Space, Rua dos Clerigos No 10, Taipa

ADMISSION: Free

ORGANIZER: Taipa Village Cultural Association

ENQUIRIES: (853) 2857 6118

WWW.TAIPAVILLAGEMACAU.COM



THURS (AUG 31)

ABSTRACT PAINTINGS FROM THE MAM COLLECTION

This exhibition features 30 art pieces representative of the abstract collection including installations with rich painting qualities. The painting media and techniques used include ink wash, mixed techniques, oil paints and acrylic. The variety of art forms has fully resembled the laborious navigation of abstract art languages explored by Macau artists since the 1980s, whose art pieces feature open-minded artistic characteristics of the Sino-Western cultural integration in Macau. The collection fully expresses the exploration of abstract paintings in Macau.

TIME: 10am-7pm (Last admission at 6:30pm, closed on Mondays)

UNTIL: September 17, 2017

VENUE: Macau Art Museum

ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8791 9814

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MOP 15,000	MOP 500 Shopping & Dining Vouchers
MOP 40,000	1 night in Royale/Bella Suite at The Venetian Macao with MOP 1,000 Shopping & Dining Vouchers
MOP 80,000	1 night in Premio Royale/Bella Suite at The Venetian Macao with MOP 2,000 Shopping & Dining Vouchers

## BACK TO SCHOOL

Fresh from the summer holidays, get your kids back into the school spirit with some fashionable essentials available at Sands Shoppes. With a stylish wardrobe and must-have accessories from brands that include Armani Junior, Cath Kidston, Puma and Zara Kids, students will be welcoming in the new school year in style.



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5. Cath Kidston Water Bottle
6. Armani Junior Hat
7. Zara Dress
8. Armani Junior Shoes
9. Cath Kidston Bag Charm
10. Cath Kidston Pencil Case
11. Cath Kidston Lanyard
12. Armani Junior Backpack
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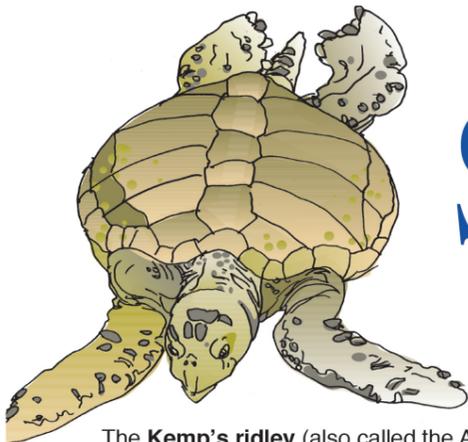
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# World of Wonder

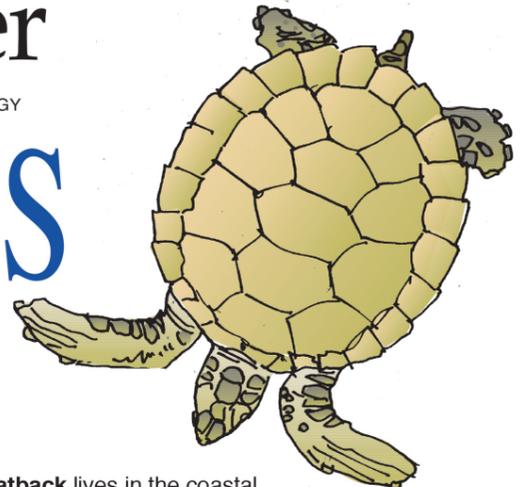
EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

## SEA TURTLES

These majestic marine reptiles can be found in oceans around the world. Some species travel thousands of miles between oceans; others live in specific regions.



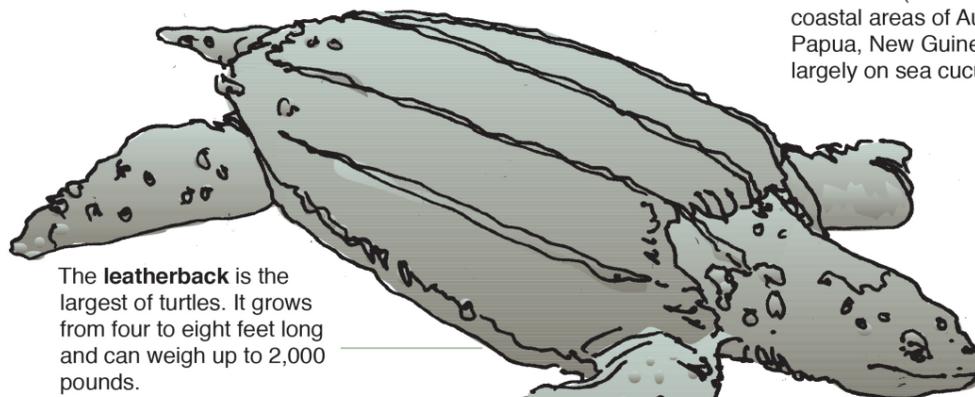
The **Kemp's ridley** (also called the Atlantic ridley) is the smallest of sea turtles. It grows to about 28 inches long and weighs about 100 pounds.



The **flatback** lives in the coastal coral reefs and grassy shallows of Australia and Indonesia. (It is most common in the northern coastal areas of Australia and the Gulf of Papua, New Guinea.) This sea turtle feeds largely on sea cucumbers and crustaceans.

### The basics

Sea turtles are hatched from eggs on land and live most of their lives in the ocean. Males almost never return to land. Females often travel long distances to the beaches where they were born to lay their eggs. To breathe, sea turtles must come to the surface. Their large lungs allow them to quickly exhale and inhale. In dire situations, they may use anaerobic respiration (breathing that uses electron acceptors other than oxygen and does not require surfacing).



The **leatherback** is the largest of turtles. It grows from four to eight feet long and can weigh up to 2,000 pounds.

### Classification

Kingdom	Animalia
Phylum	Chordata
Class	Reptilia
Order	Testudines
Families	Cheloniidae
	Caretta
	Chelonia
	Eretmochelys
	Lepidochelys
	Natator
	Dermochelyidae

Unlike the shells of other sea turtles, which are bony and scaly, the leatherback's shell has few bones and is mostly covered in leathery skin.

### Food for thought

Sea turtles are mostly omnivores. (They eat plants and animals.) Many species migrate long distances between feeding grounds. Their diet includes algae and seagrasses, as well as crabs, fish and shrimp. Some species have more specialized diets. For example, hawksbills live mostly on sponges, and leatherbacks prefer to eat jellyfish.

### Survival

Hatchlings are vulnerable, and only about one in 4,000 baby sea turtles survive to adulthood. On land, birds, crabs, cats, dogs, foxes, insects and raccoons eat them. Once in the ocean, seabirds and fish prey on them. Despite those odds, hundreds of millions of sea turtles once swam the world's oceans. But hunting, commercial fishing and beach development have all taken a devastating toll on sea-turtle populations. Oil spills, pollution and litter have caused health problems for sea turtles. People can help protect the turtles by not disturbing nests or eggs and by not purchasing items made from turtle shells.

The **green sea turtle** lives in tropical and subtropical seas around the world, with two distinct populations in the Atlantic and Pacific oceans. Adults commonly inhabit shallow lagoons, feeding primarily on seagrasses.

### Growing up

It takes decades for sea turtles to reach maturity and breeding age. Some females are 35 years or older before they reproduce. Scientists are not sure how long sea turtles live, but if they survive into adulthood, some turtles can live 80 years or longer.

Each species has its own nesting habits, but many return to the beach where they hatched (nesting every two to four years). They usually come ashore at night and lay 50 to 100 leathery white eggs in a sandy hole. The female covers the nest with sand and returns to the sea. The whole process takes 30 to 60 minutes.

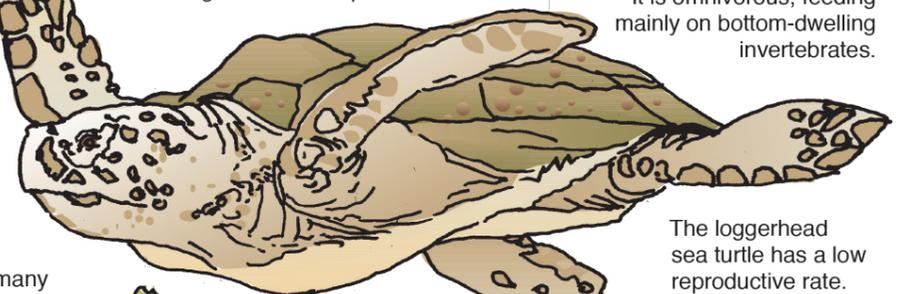
A hatchling's gender depends on the temperature of the sand. Light sand holds higher temperatures, which decreases incubation time and results in more female hatchlings.

Incubation takes 45 to 70 days, and the eggs in a nest often hatch together. The hatchlings tear their shells apart and dig through the sand, usually at night, when predators are less abundant. Once they reach the surface, they instinctively head toward the sea. If hatching takes place during daylight, only a small number survive predation by seabirds and crabs.

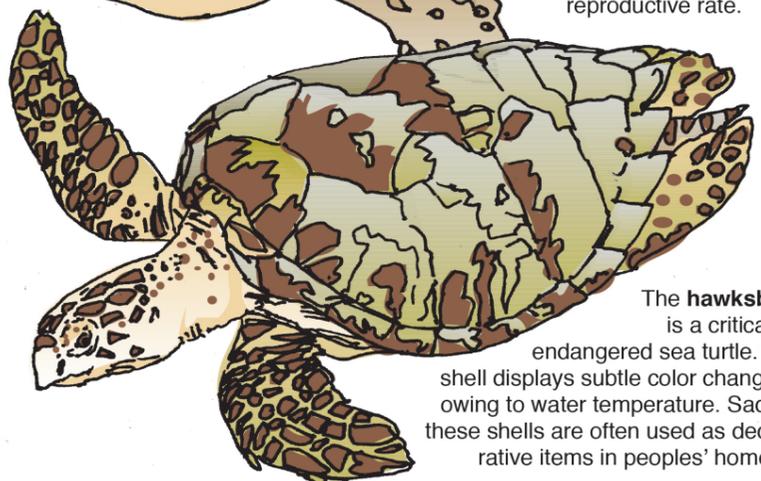
The **olive ridley** (also called the Pacific ridley) is one of the most abundant sea turtles in the world, with an estimated 800,000 nesting females annually. It grows to 31 inches long and weighs about 100 pounds.

The **loggerhead** is a large endangered sea turtle that grows to 84 inches long and can weigh 300 pounds.

It is omnivorous, feeding mainly on bottom-dwelling invertebrates.



The loggerhead sea turtle has a low reproductive rate.



The **hawksbill** is a critically endangered sea turtle. Its shell displays subtle color changes owing to water temperature. Sadly, these shells are often used as decorative items in peoples' homes.

SOURCES: World Book Encyclopedia, World Book Inc.; www.nmfs.noaa.gov; www.fws.gov; www.conserveturtles.org; www.marinebio.org

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