



He was a playboy before **PLAYBOY**

The man who turned silk pajamas into a work uniform died yesterday in LA at 91



- MOVIES: MARK FELT
- BOOKS: "DON'T LET GO", BY HARLAN COBEN
- MUSIC: 'BIDIN' MY TIME BY CHRIS HILLMAN
- WINE: THE PATRIARCH OF GERMANY II
- KITCHENWISE: CRISPY SHRIMP TACOS ARE BAKED, NOT FRIED

DRIVE IN

Lindsey Bahr, AP Film Writer

'MARK FELT' LOOKS AT THE MAN BEHIND DEEP THROAT

As a lifetime Federal Bureau of Investigation agent and No. 2 to J. Edgar Hoover, Mark Felt was not exactly an ordinary man, but he was, it seems, a highly unlikely candidate to topple a presidency. Felt was the man behind Deep Throat, the Watergate whistleblower who led Bob Woodward and Carl Bernstein to the explosive truth behind that break-in. He lived only as a shadowy mystery in the popular imagination until he gave up his long-held secret in 2005, a few years before he died. By then what he represented had already transcended anything an actual human could live up to.

It's not a surprise then that the fictionalized telling of his story in "Mark Felt: The Man Who Brought Down the White House" is a little underwhelming. The mundanities of the truth could hardly be as sexy as decades of intrigue and mythology enshrined in history and the enduring greatness of "All the President's Men." But director Peter Landesman ("Concussion") and star Liam

Neeson nonetheless manage to weave together a fairly compelling (if disputed) tick-tock of how it all went down from Felt's purview. And it all started with a slight. We're introduced to Felt in his ordinary suburban home, getting ready for another day of work at the Bureau. He's a tall and soft-spoken man who hides the dirty secrets of the country, and his organization, behind a stoic poker face. A few characters at the outset tell him (read: us) how loyal and reliable and competent he is — a "golden retriever" for whomever is in power. When J. Edgar Hoover dies, Felt is passed over for that top position in favor of Nixon favorite L. Patrick Gray (Marton Csokas) — a mighty snub that sows the seed of discontentment in Felt.

A little over a month after Hoover's death is when those five men are arrested for breaking into the Democratic National Committee headquarter in the Watergate complex. The peculiar facts of the case raise eyebrows at the FBI, but then the White House starts attempting to interfere with



From left: Tony Goldwyn, Liam Neeson and Josh Lucas

what should be an independent inquiry. So Felt takes it upon himself to go another route — to the press.

As Felt, Neeson is understated and convincing despite his tendency to drift in and out of his native Irish accent. He's also dealing with more than just executive office corruption. On the home front, his grown daughter has been mis-

sing for a year, which has put a strain on him and his wife, Audrey (Diane Lane). While it's understandable why Landesman has included this background, it also feels very tacked on and insufficiently explored to have much of an impact. At the very least, it could have been cut for length.

The film is at its best when it is dealing with the cen-

tral story, which can also at times feel like a bit of a repetitive slog.

"Mark Felt: The Man Who Brought Down the White House," a Sony Pictures Classics release, is rated PG-13 by the Motion Picture Association of America for "some language." **Running time: 103 minutes.** ★★☆☆

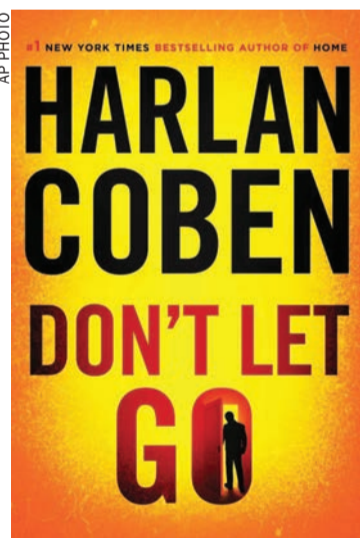
BOOK IT

MAIN CHARACTER IN COBEN THRILLER IS ENDEARING, WITTY

A New Jersey detective finds himself still haunted by events that occurred 15 years earlier in Harlan Coben's latest thriller, "Don't Let Go." Napoleon "Nap" Dumas spends his time working for the police along with discreetly conducting vigilante justice against men who physically abuse women. One day two police officers arrive on his doorstep with some news. A fingerprint along with DNA he put into the system years ago has come back with a hit at the scene of a police officer's shooting at a traffic stop. The DNA matches his girlfriend who mysteriously disappeared 15 years earlier, shortly after the death of his twin brother and his brother's girlfriend.

Nap never believed the official report of their death, and has questioned everything about that fateful night. The more he investigates her sudden reappearance, along with her involvement in a police officer's murder, will lead Nap down a rabbit hole that will cause him to lose trust in everyone he loves. Coben tells the story from Nap's point of view, so following the mental steps he takes to find the truth adds an extra layer to both the readability and the puzzlement of the story. When the reveal happens, the other characters have always assumed that Nap knew the truth but was in denial. Readers know that is not the case. The likeability of Nap is paramount to this story.

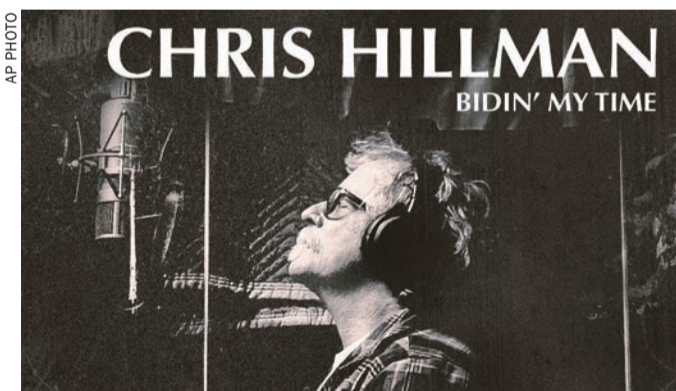
Jeff Ayers, AP



"Don't Let Go" (Dutton) by Harlan Coben

TUNES

CHRIS HILLMAN REVIVES THE BYRDS' GLORIOUS SOUND



Chris Hillman, "Bidin' My Time" (Rouner)

From the opening beat drop of his first album in more than a decade to the bluegrass-infused cover of a Tom Petty song at the end, Chris Hillman doesn't apologize for the nostalgic journey he's on. But it's a pretty sweet trip.

Hillman, who made his name with the Byrds, even has Petty's help as the album's producer. In that respect, "Bidin' My Time" is a full-circle project, a warm tribute to a band whose influence pervaded much of Petty's own work.

Hillman still sounds like a man in his 20s, though he is 72, and the stellar playing behind him gives the album the feel of one last Byrds' record. The contributions of former bandmates David Crosby and Roger McGuinn and seasoned rockers from Petty's Heartbreakers don't diminish that sensibility.

The album begins with a reworked version of "Bells of Rhymney," which opens with gentle acoustic fingerpicking and Hillman's unmistakable voice, followed by a rolling beat drop into impeccable harmonies — elevated to Byrds-level purity by Crosby and Herb Pederson. The sound will be instantly recognizable to anyone familiar with the Byrds in their heyday.

Like the album as a whole, it's an appealing celebration of an important American band.

Scott Stroud, AP

NEWS OF THE WORLD

Hugh Hefner turned silk pajamas into a work uniform, women into centerfolds and sexual desire into a worldwide multimedia empire that spanned several generations of American life.

With Playboy, he helped slip sex out of the confines of plain brown wrappers and into mainstream conversation.

In 1953, a time when states could legally ban contraceptives and the word "pregnant" was not allowed on "I Love Lucy," Hefner published the first issue of Playboy, featuring naked photos of Marilyn Monroe and an editorial promise of "humor, sophistication and spice."

The Great Depression and World War II were over and Playboy soon became forbidden fruit for teens and a bible for men with time and money, primed for the magazine's prescribed evenings of dimmed lights, hard drinks, soft jazz, deep thoughts and deeper desires. Within a year, circulation neared 200,000. Within five years, it had topped 1 million.

Hefner, the pipe-smoking embodiment of the lifestyle he touted, died at his home of natural causes on Wednesday night, Playboy said in a statement. He was 91.

Hefner and Playboy were brand names worldwide. Asked by The New York Times in 1992 of what he was proudest, Hefner responded: "That I changed attitudes toward sex. That nice people can live together now. That I decontaminated the notion of premarital sex. That gives me great satisfaction."

By the 1970s, Playboy magazine had more than 7 million readers and had inspired such raunchier imitations as Penthouse and Hustler. Competition and the internet reduced circulation to less than 3 million by the 21st century, and the number of issues published annually was cut from 12 to 11. In 2015, Playboy ceased publishing images of naked women, citing the proliferation of nudity on the internet but restored its traditional nudity earlier this year.

Hefner became the flamboyant symbol of the lifestyle he espoused. For decades he was the pipe-smoking, silk-pajama-wearing center of a constant party with celebrities and Playboy models. By his own account, Hefner had sex with more than a thousand women, including many of pictured in his magazine. One of rock n' roll's most decadent tours, the Rolling Stones shows of 1972, featured a stop at the Hefner mansion.

Throughout the 1960s, Hefner left Chicago only a few times. In the early 1970s, he bought the second mansion in Los Angeles, flying between his homes on a private DC-9 dubbed "The Big Bunny," which boasted a giant Playboy bunny emblazoned on the tail.

Hefner was host of a television show, "Playboy After Dark," and in 1960 opened a string of clubs around the world where waitresses wore revealing costumes with bunny ears and fluffy white bunny tails. In the 21st century, he was back on television in a cable reality show — "The Girls Next Door" — with three live-in girlfriends in the Los Angeles Playboy mansion. Network television briefly embraced Hefner's empire in 2011 with the NBC drama "The Playboy Club," which failed to lure viewers and was canceled after three episodes.

Censorship of the magazine was inevitable. Playboy has been banned in China, India, Saudi Arabia and Ireland. In the 1950s, Hefner successfully sued to prevent the U.S. Postal Service from denying him second-class mailing status. 7-Eleven stores for years did not sell the magazine. Stores that

Andrew Dalton, AP, Los Angeles

Hugh Hefner, leader of the sexual revolution, dies at 91

AP PHOTO



Hugh Hefner at his home (above) and with his bunnies in the 90's (right above) and the 70's (right)

did offer Playboy made sure to stock it on a higher shelf.

He was a widely admired but far from universally beloved figure. Many feminist and religious leaders regarded him as nothing but a glorified pornographer who degraded and objectified women with impunity.

Women were warned from the first issue: "If you're somebody's sister, wife, or mother-in-law," the magazine declared, "and picked us up by mistake, please pass us along to the man in your life and get back to Ladies Home Companion."

Playboy proved a scourge, and a temptation. Drew Barrymore, Farrow Fawcett and Linda Evans are among those who have posed for the magazine. Several bunnies became celebrities, too, including singer Deborah Harry and model Lauren Hutton, both of whom had fond memories of their time with Playboy. Other bunnies had traumatic experiences, with several alleging they had been raped by Hefner's close friend Bill Cosby, who faced dozens of such allegations in recent years. Hefner issued a statement in late

2014 he "would never tolerate this behavior." But two years later, former bunny Chloe Goins sued Cosby and Hefner for sexual battery, gender violence and other charges over an alleged 2008 rape.

One bunny turned out to be a journalist: Feminist Gloria Steinem got hired in the early 1960s and turned her brief employment into an article for Show magazine that described the clubs as pleasure havens for men only. The bunnies, Steinem wrote, tended to be poorly educated, overworked and underpaid. Steinem regarded the magazine and clubs not as erotic, but "pornographic."

"I think Hefner himself wants to go down in history as a person of sophistication and glamour. But the last person I would want to go down in history as is Hugh Hefner," Steinem later said.

"Women are the major beneficiaries of getting rid of the hypocritical old notions about sex," Hefner responded. "Now some people are acting as if the sexual revolution was a male plot to get laid. One of the unintended by-products of the women's movement is the association of the

erotic impulse with wanting to hurt somebody."

Hefner said that he was a strong advocate of First Amendment, civil and reproductive rights and that the magazine contained far more than centerfolds. Playboy serialized Ray Bradbury's "Fahrenheit 451" and later published fiction by John Updike, Doris Lessing and Vladimir Nabokov. Playboy also specialized in long and candid interviews, from Fidel Castro and Frank Sinatra to Marlon Brando and then-presidential candidate Jimmy Carter, who confided that he had "committed adultery" in his heart. John Lennon spoke to Playboy in 1980, not long before he was murdered.

The line that people read Playboy for the prose, not the pictures, was only partly a joke. Playboy's clubs also influenced the culture, giving early breaks to such entertainers as George Carlin, Rich Little, Mark Russell, Dick Gregory and Redd Foxx. The last of the clubs closed in 1988, when Hefner deemed them "passe" and "too tame for the times."

By then Hefner had built a USD200 million company by expanding Playboy to include international editions of the magazine, casinos, a cable network and a film production company. In 2006, he got back into the club business with his Playboy Club at the Palms Casino in Las Vegas. A new enterprise in London followed, along with fresh response from women's groups, who protested the opening with cries of "Eff off Hef!"

Hefner liked to say he was untroubled by criticism, but in 1985 he suffered a mild stroke that he blamed on the book "The Killing of the Unicorn: Dorothy Stratten 1960-1980," by filmmaker Peter Bogdanovich. Stratten was a Playmate killed by her husband, Paul Snider, who then killed himself. Bogdanovich, Stratten's boyfriend at the time, wrote that Hefner helped bring about her murder and was unable to deal with "what he and his magazine do to women."

After the stroke, Hefner handed control of his empire to his feminist daughter, Christie, although he owned 70 percent of Playboy stock and

continued to choose every month's Playmate and cover shot. Christie Hefner continued as CEO until 2009.

He also stopped using recreational drugs and tried less to always be the life of the party. He tearfully noted in a 1992 New York Times interview: "I've spent so much of my life looking for love in all the wrong places."

Hefner's, not surprisingly, marriage life was also a bit of a show. In 1949, he married Mildred Williams, with whom he had two children. They divorced in 1958. In July 1989, Hefner married Kimberley Conrad, the 1989 Playmate of the Year, who was then 27. The couple also had two children.

On the eve of his marriage, Hefner was asked if he would have a bachelor party. "I've had a bachelor party for 30 years," he said. "Why do I need one now?"

They separated in 1998 but she continued living next door to the Playboy mansion with their two sons. The couple divorced in 2010 and he proposed in 2011 to 24-year-old Crystal Harris, a former Playmate. Harris called off the wedding days before the ceremony, but later changed her mind and they married at the end of 2012.

"Maybe I should be single," he said a few months later. "But I do know that I need an ongoing romantic relationship. In other words, I am essentially a very romantic person, and all I really was looking for, quite frankly, with the notion of marriage was continuity and something to let the girl know that I really cared."

Hefner is survived by Crystal as well as his daughter, Christie; and his sons, David, Marston and Cooper. Playboy announced no immediate funeral plans, but Hefner owned a plot in a Los Angeles cemetery next to Marilyn Monroe.

Hefner was born in Chicago on April 9, 1926, to devout Methodist parents who he said never showed "love in a physical or emotional way."

"At a very early age, I began questioning a lot of that religious foolishness about man's spirit and body being in conflict, with God primarily with the spirit of man and the devil dwelling in the flesh," Hefner said in a Playboy interview in 1974. "Part of the reason that I am who I am is my Puritan roots run deep," he told the AP in 2011. "My folks are Puritan. My folks are prohibitionists. There was no drinking in my home. No discussion of sex. And I think I saw the hurtful and hypocritical side of that from very early on."

He was a playboy before Playboy, even during his first marriage, when he enjoyed stag films, strip poker and group sex. His bunny obsession began with the figures that decorated a childhood blanket. Years later, a real-life subspecies of rabbit on the endangered species list, in the Florida Keys, would be named for him: *Sylvilagus palustris hefneri*.

WORLD OF BACCHUS

Jacky I.F. Cheong

The Patriarch of Germany II

(Continued from "The Patriarch of Germany" on 18 August 2017)

Steeped in history and tradition, Rheingau possesses arguably the highest concentration of aristocratic and monastic wine estates anywhere in Germany and indeed Europe, with such illustrious names as Prinz von Hessen, Fürst Löwenstein, Graf von Kanitz, Baron Knyphausen, Domdechante Werner(sches), Kloster Eberbach, Schloss Johannisberg and Schloss Vollrads etc., but to name a few. Rheingau's elite status is perhaps best evidenced by the astounding fact that although it represents merely 3 percent of German vineyards, it boasts the largest number of VDP (Verband Deutscher Prädikats- und Qualitätsweingüter) member-estates – currently 36, with Graf von Schönborn temporarily suspended – amongst Germany's 13 wine regions. Rheingau is indisputably the Jerusalem of Riesling, "the world's finest white wine grape variety, if the majority of top wine critics are to be believed" (Source: Wine-Searcher), a variety of such fame and nobility that it has few aliases, except Johannisberg Riesling, named after the eponymous Schloss Johannisberg. Akin to a gentlemanly competition, Schloss Vollrads, one of the brightest stars and most impressive estates in Rheingau, responded with a verifiable claim that Kabinett Riesling originated therefrom in 1716. Formally incorporated in 1330, Schloss Vollrads is one of the 100 oldest companies, or seventh oldest wine estate, in the world. Vines have been grown there since Roman

times, and indeed the main residential tower was built on solid Roman foundations. Its first sale of wine was documented in 1211, to the St. Viktor Monastery in Mainz, then an archbishopric. The manor house is generally not open to the public, but the author had the privilege to visit during the pre-Weinbörse press trip organised by the VDP, following the footsteps of Johann Wolfgang von Goethe, who visited in 1814, months after the crucial Battle of Leipzig, which decisively defeated Napoleon I. A founding member of the VDP in 1897, Schloss Vollrads produces 100 percent Riesling and is per se an Einzellage (single vineyard) designation, i.e. it need not state on wine labels the name of the village – Winkel. It is tempting to rest on laurels, but Schloss Vollrads looks to the future: most of its wines are sealed with Vino-Lok glass stoppers to avoid cork taint, and the onsite photovoltaic system produces ca. 120,000 kilowatt hours per year, which would otherwise result in 80+ tons of CO2.

To be continued...

Several wines tasted in situ, in the presence of Ms. Christine Müller (E: christine.mueller@schlossvollrads.com) of Schloss Vollrads (W: www.schlossvollrads.com), during the pre-Weinbörse press trip organised by the VDP (W: www.vdp.de; E: vdp@vdp.de). Additional samples supplied by Royal Orchid Wine (W: www.royalorchid.com.hk; E: info.hk@midahk.com).

Jacky I. F. Cheong is a legal professional and columnist. Having spent his formative years in Britain, France and Germany, he regularly comments on wine, fine arts, classical music and opera.



SCHLOSS VOLLRADS RIESLING SEKT BRUT 2012

Subtle citrine with light golden reflex, the uplifting nose offers lime, green apple and white bread. With invigorating acidity, clear minerality and medium-fine mousse, the vivacious palate delivers pomelo, Japanese pear and soda bread. Medium-bodied at 12.5 percent, the citrusy entry carries onto a balanced mid-palate, leading to a refreshing finish. Pure joie de vivre in a bottle.



SCHLOSS VOLLRADS RIESLING KABINETT 2015

Limpid citrine with shimmering golden reflex, the adorable nose furnishes lime peel, pomelo, mirabelle and wet stone. With vibrant acidity, clean mineality and slight petillance, the buoyant palate supplies lemon peel, kumquat, pineapple and rock salt. Off-dry and medium-bodied at 9 percent, the fleshy entry continues through a toothsome mid-palate, leading to a moreish finish. Impossible not to love this Kabinett, a tradition at Schloss Vollrads since 1716.



SCHLOSS VOLLRADS RIESLING SPÄTLESE 2015

Crystalline citrine with luminous golden reflex, the mesmerising nose reveals calamansi, Chinese pear, honeydew, crushed rock, daffodil. With dynamic acidity, firm minerality and slight petillance, the spellbinding palate presents bergamot, green apple, mangosteen, clean slate and frangipane. Off-sweet and medium-full bodied at 7.5 percent, the succulent entry evolves into a melodious mid-palate, leading to an endearing finish. One can resist anything except temptation...



SCHLOSS VOLLRADS RIESLING TROCKEN VDP ERSTES GEWÄCHS 2009

Rich citrine with bright golden reflex, the exalted nose effuses yuzu, peach, beeswax and paraffin. With bounteous acidity and structured minerality, the chiselled palate emanates grapefruit, apricot, honeycomb and kerosene. Medium-full bodied at 13percent, the stately entry persists through a saturated mid-palate, leading to a lush finish. This wine is already in its optimum drinking window.

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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
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11:00 - 15:00 / 17:30 - 23:00
Hotel Royal, 2-4
Estrada da Vitoria
T: 28552222

FRENCH

寶雅座
AUX BEAUX ARTS

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Saturday - Sunday
11am - 12midnight
T: 8802 2319
Grande Praça, MGM MACAU

GLOBAL

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



VIDA RICA (RESTAURANT)
2/F, Avenida Dr Sun Yat Sen, NAPE
T: 8805 8918
Mon - Sunday
6:30 - 14:30 / 18:00 - 23:00



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Open daily at 3pm
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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
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ITALIAN

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11:00am - 11:00pm
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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

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9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

THAI



NAAM
Grand Lapa, Macau
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Resort
T: 8793 4818
12:00 - 14:30 / 18:30 - 22:30
(Close on Mondays)

BARS & PUBS



38 LOUNGE
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Avenida de Kwong Tung, 38/F Taipa
Sun-Thu: 13:00 - 02:00
Fri, Sat and Eve of public holiday:
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THE ST. REGIS BAR
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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

KITCHENWISE

Sara Moulton, Celebrity Chef via AP

AP PHOTO



CRISPY SHRIMP TACOS ARE BAKED, NOT FRIED

From taco trucks to Mexican restaurants, tacos are just about everywhere these days. And why not? A taco is exactly as handy, versatile and filling as a sandwich, and crunchy to boot. Lots of folks dream of making these fried corn tortillas at home, but some pull up

short at the prospect of having to deep-fry them. The solution? Don't fry them. Baking will bring tacos to crispy perfection and allow you to shape them into shells in the process. That said, I discovered while developing this recipe for Crispy Shrimp Tacos with Cole Slaw

and Chipotle Cream that not all corn tortillas are created equal. Some are thick-ish and some are thin-ish. Some are drier and some are moister. Given that there's no way of predicting these qualities in the brands you buy at the store, you just need to pay attention to the tortillas as

they bake and adjust accordingly. Some brands will require more time than others to become crispy. Before being baked, the tortillas need to be steamed a bit so they don't crack when you shape them. Then you brush them very lightly on both sides with oil (or

with vegetable oil spray, if you prefer), drape them directly over a bar of the oven rack and bake them until crispy. (See recipe for details.) I recommend baking them in two batches of four tortillas each because when you open the oven to shape them, the oven temperature drops. If you're shaping all eight at once, the temperature will drop a

lot and the tortillas will take forever to crisp. The shells can be made ahead and parked in a bowl at room temperature. Then you can turn to the preparation of whichever fillings you want. (Here I propose coleslaw, grilled shrimp and chipotle cream.) When the dinner bell chimes, just set out all the fixings and let people dig in for themselves.

RECIPE

START TO FINISH:

1 hour
Servings: 4

Eight 6-inch corn tortillas
3 tablespoons vegetable oil, plus extra for brushing the tortillas
1/4 cup mayonnaise (low-fat if you prefer)
1/4 cup Greek yogurt or sour cream
1 teaspoon minced chipotle in adobo sauce
1/2 teaspoon adobo sauce from the can
1 tablespoon plus 2 1/2 teaspoons fresh lime juice
3 cups finely shredded cabbage
1 cup coarsely shredded carrots
1 cup thin strips red bell pepper (about 1-inch long)
1 pound medium shrimp (31/35), peeled and deveined
1 firm ripe avocado, cut into cubes
1/2 cup cilantro leaves

HOW TO COOK:

Preheat the oven to 375 F. Wrap 4 tortillas in foil and heat them on the middle shelf of the oven until they are pliable, about 5 minutes (or wrap them in a moist towel and microwave them for 30 seconds). Remove them from the foil, brush them lightly on both sides with the oil and carefully (so as not to burn yourself) drape each tortilla over a metal bar on the middle rack of the oven so that the sides of the tortillas are hanging down and bake them for 5 minutes. Open the oven, and using tongs, lift up the tortillas, spread them open a bit by pulling the two sides apart (they will still be pliable), and bake them on the rack for another 3 to 5 minutes or until they are crispy all over. Prep and bake the remaining 4 tortillas following the same procedure.

Meanwhile in a small bowl combine the mayonnaise, yogurt, chipotle, adobo sauce and 1 teaspoon of the lime juice and stir well. Add salt to taste and about 1 tablespoon water or enough to make the sauce pourable.

In a medium bowl combine the cabbage, carrots, red pepper, remaining 1 1/2 tablespoons lime juice, 1 tablespoon of the vegetable oil and salt to taste and toss well.

Preheat the grill to medium. In a medium bowl toss the shrimp with the remaining 2 tablespoons oil and salt. Thread the shrimp onto skewers (preferably double skewers) and grill them, turning them once for 2 to 3 minutes total or until just cooked through. Transfer to a serving bowl. To serve: Put all of the components of the tacos — the shrimp, coleslaw, avocado, chipotle cream and cilantro — onto a serving platter and let your guests build their own tacos.

Nutrition information per serving: 486 calories; 249 calories from fat; 28 g fat (4 g saturated; 0 g trans fats); 150 mg cholesterol; 861 mg sodium; 39 g carbohydrate; 11 g fiber; 9 g sugar; 21 g protein.

WHAT'S ON



TODAY (SEPT 29)

GRAND OPENING: ANDREA CHÉNIER

A masterpiece by the Italian composer Umberto Giordano, Andrea Chénier is a passionate love story of conviction and sacrifice written in verismo style, or "realism", the dominant artistic style of Italian operas of the time. Replete with torrential dramatic music, extreme emotionality and virtuosic arias against the breathtaking French Revolution backdrop, Andrea Chénier is one of the pinnacles of the period's opera in history. Produced by the prestigious Teatro Regio Torino (Italy), this year's Macau International Music Festival commemorates the 150th anniversary of the birth of Giordano by presenting to you this epic ode to the beauty of life.

TIME: 8pm

DATE: September 29 & October 1

VENUE: Macau Cultural Centre

ADMISSION: MOP200, MOP300, MOP400, MOP500, MOP600

Organizer: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

www.icm.gov.mo/fimm

TICKETING: (853) 2855 5555

www.macauticket.com



A CHINESE ACROBATIC VERSION OF "MULAN"

The Chongqing Acrobatic Art Troupe will re-enact the well-known story of the young girl Hua Mulan featuring superb acrobatic acts, and bringing new vigour to traditional performing arts by fusing acrobatics with other distinctive Chinese art forms such as acrobatics, dance, Chinese martial arts, shadow play and face-changing (Bian Lian). The acrobatic show Mulan highlights female warrior Hua Mulan's devotion to her father, a sense of responsibility to protect the home country and the daring character of the heroine. It also shows the performers' difficult and stunning acrobatic skills, staging monumental warring scenes, bringing a new experience and visual shock for the audience.

TIME: 8pm

VENUE: Macau Forum

DATE: September 30 & October 1

ADMISSION: MOP100, MOP200

ORGANIZER: Instituto Cultural do Governo da R.A.E. de Macau

ENQUIRIES: (853) 8394 3737

TICKETING: (853) 2855 5555

www.macauticket.com



MONDAY (OCT 2)

SICILIAN CHANTS - CORO LIRICO SICILIANO

The widely acclaimed choir Coro Lirico Siciliano returns to this year's Macau International Music Festival after its triumphant performance in 2015! With its beautiful and crystalline voices, the globe-trotting Italian chorus transports the audience into the joyous world of religious music. A specially selected repertoire includes the Macau premiere of Bellini's Mass No. 2 in G Minor, as well as Tantum Ergo and Panis Angelicus composed by Father Aureo Castro, the notable Portuguese priest-composer in Macau. The concert will also bring you Giordano's Mensa Regalis to commemorate the 150th anniversary of the birth of this irreplaceable Italian composer.

TIME: 8pm

VENUE: St. Dominic's Church

ADMISSION: With free ticket

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

www.icm.gov.mo/fimm

TICKETING: (853) 2855 5555

www.macauticket.com



TOMORROW (SEPT 30)

BRAVO MACAU! - LOCAL MUSICIANS CONCERT SERIES

The Macau International Music Festival continues to launch Bravo Macau! concert series to promote local classical music development and celebrate young music talents. The first concert features sixteen-year-old violinist Lo Cheng Io and the multi-award winning pianist Sui Wong. The second concert features harpist Leong Cheok Wun and cellist Ho Chun. They will take the stage with a total of four virtuosic pieces of varied styles.

TIME: 8pm

VENUE: Dom Pedro V Theatre

DATE: September 30 & October 1

ADMISSION: MOP120, MOP150

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

www.icm.gov.mo/fimm

TICKETING: (853) 2855 5555

www.macauticket.com



SUNDAY (OCT 1)

"HOT HOT" IS MISSING

This is children's theatre about emotion control. In a country known as Dragon Fire, the citizens are bad-tempered and quarrel with each other almost every day. One day, a child named Huo Huo who consistently quarrels with his father over petty matters leaves home, causing consternation for everyone. Huo Huo's grandparents try to find him to help him change his bad temper . . . but is this going to work?

TIME: 8pm

DATE: September 30 & October 1

VENUE: Macau Cultural Centre

ADMISSION: MOP100, MOP150

LANGUAGE: Cantonese

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

www.icm.gov.mo/fimm

TICKETING: (853) 2855 5555

www.macauticket.com



TUESDAY (OCT 3)

CONSTELLATION - WORKS BY NICOLAS DELAROCHE

This exhibition features three series of works by Nicolas Delaroche. 'First Seen', displayed in the centre of Tap Seac Gallery, invites visitors to explore images through telescopes, encouraging each visitor to re-enact the artist's creative process. 'The Rock' is a massive inflated installation made of white fabric, which recreates the desert landscape of the animated movie Road Runner, while 'The Adventures of the Coyote in China' is a blueprint of the coyote from the same movie.

TIME: 10am-9pm (Open on public holidays)

Until: October 8, 2017

Venue: Tap Seac Gallery, No.95, Av. do Conselheiro Ferreira de Almeida

Admission: Free

Enquiries: (853) 8988 4000

Organizer: Cultural Affairs Bureau

www.icm.gov.mo



WEDNESDAY (OCT 4)

REPRESENTING WOMEN THROUGH MAM COLLECTION – 19TH AND 20TH CENTURY

Macau Museum of Art presents Representing Women through MAM Collection – 19th and 20th Century, which showcases 70 female portraits from a collection by the nature of the place where it was built, including works from a Chinese and Western tradition, or works that are at the confluence of both traditions. The exhibition is organised in four sections: 'A Western Tradition in Macau – 19th Century', 'Views of Europeans on China – Late 19th Century', 'Calendars and Posters – Early 20th Century' and 'Propaganda – Mid 20th Century'. The works presented use different media such as oil paintings, drawings, watercolours, gouache, posters, and sculptures.

TIME: 10am-7pm, last admission at 6:30pm (Closed on Mondays, open on public holidays)

UNTIL: December 10, 2017

VENUE: Macau Museum of Art, Av. Xian Xing Hai, NAPE

ADMISSION: Free

ENQUIRIES: (853) 8791 9814

ORGANIZER: Macau Museum of Art

www.mam.gov.mo



THURSDAY (OCT 5)

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

This exhibition showcases a selection of some 60 city plans and architectural drawings kept in the Macau Archives, 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.

TIME: 10am-6pm (Closed on Mondays and public holidays)

UNTIL: December 3, 2017

VENUE: Macau Archives, No.91-93, Av. do Conselheiro Ferreira de Almeida

ADMISSION: Free

ENQUIRIES: (853) 2859 2919

ORGANIZER: Macau Archives

www.archives.gov.mo

Sands WEEKEND



MONKEY KING - CHINA SHOW

8pm, Daily (Except Thursday)
Sands Cotai Theatre, Sands Cotai Central

Monkey King is a spectacular stage show based on the famous Ming Dynasty novel "Journey to the West", considered one of the four great novels of Chinese literature. The Monkey King breaks new ground in interpreting this classic tale to appeal to a modern audience, featuring dance, skilful acrobatics, drama, martial arts, magic and other great Chinese elements.

Free Ticket for a Child, Fun for the Whole Family!

Valid until 31 December 2017

- Look out for our special vouchers offering MOP100 discounts on ticket prices.
- Buy 1 adult ticket and get 1 child under 12 free.

Tickets: From MOP420, call reservations +853 2882 8818
cotaiticketing.com



GOURMET GOAN CUISINE

Until 30 September
The Golden Peacock, Shop 1037, The Venetian Macao, Level 1 (near Cotai Arena)

The Golden Peacock has designed a special menu devoted to the Indian regional cuisine of Goa, which as a former Portuguese territory shares many parallels with Macao, especially in its intriguing blending of eastern and western influences. Diners at this Michelin-starred restaurant can expect an emphasis on seafood, along with coconut, chilli peppers, rich spices and vinegar, which gives the food its unique flavour. A la carte menu is available for dinner starting at MOP88.

Reservations: +853 8118 9696 or goldenpeacock.reservation@sands.com.mo



PLANET J - A UNIVERSE APART

Daily
Planet J, Shop 3009, Level 3, Shoppes at Cotai Central

Step into a universe of live interactive quests and adventures at Planet J, a live action role playing theme park. Within its 10,000 square feet facility, Planet J houses eight distinct gaming zones containing more than 200 games. Players of all ages can share the fun of Planet J so the whole family can work together to complete these adventures.

Call reservations +853 8791 6000



L'AMOUR DE LA MER

Until 31 October
Brasserie, Shop 3312, The Parisian Macao, Level 3

Indulge in your love of the sea with a bountiful four-course set menu featuring some of the world's favourite French dishes, such as Soupe du Pecheur and Choucrute de la Mer.

Reservations: +853 8111 9200 or brasserie.reservation@sands.com.mo



澳門金沙度假區

Sands
RESORTS MACAO



World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

Folklore

The popular folk hero Johnny Appleseed is said to have spread apples across North America.

The Greek hero Hercules picked golden apples off the Tree of Life.

Apples

What are apples?

Apples are members of the rose family and are among the most commonly cultivated fruit trees. More than 7,500 varieties of apples are grown throughout the world, and 2,500 varieties of apples are grown in the United States.

The apple originated in an area between the Caspian and Black seas in western Asia. Its wild ancestor (Alma) is still found there today.

More than 50 million tons of apples are grown each year, with China and the United States leading production.

The basics

Apple trees are small and deciduous. The tree grows 9 feet to 39 feet tall and characteristically has broad crowns. Apple trees typically take four to five years to produce their first fruit. Some apple trees can live for more than 100 years.

The leaves are arranged alternately and are simple ovals with sharp tips, serrated margins and downy undersides. Apple blossoms and budding leaves develop at the same time in the spring. Most apple blossoms are pink when they open, but the five-petaled flowers gradually fade to white.

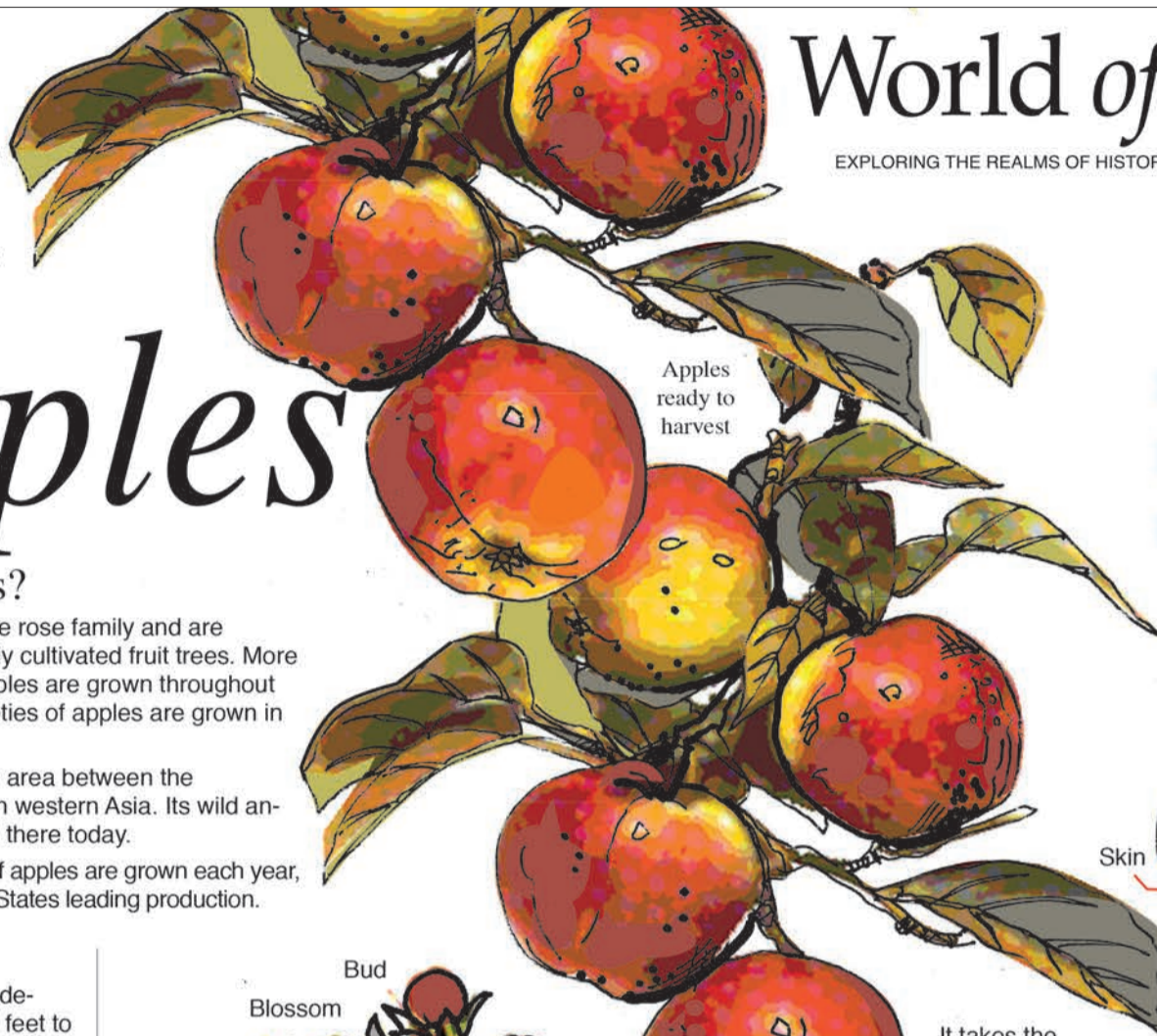
Apple fruit matures in the fall and ranges in size from a little larger than a cherry to as large as a grapefruit. Most apples are still picked by hand in autumn. Each fruit contains five carpels arranged in a five-point star. Each carpel contains one to three seeds, called pips.

A large variety of apples have been cultivated for eating fresh, for cooking or for producing cider. Cider apples are typically tart and astringent, and give cider a rich flavor.

Commercial apple varieties are generally crisp, with colorful skin. They have been cultivated for ease of shipping, good storage ability, high yields and disease resistance.

Modern apples are generally sweeter than older varieties. Most North Americans like sweet apples, and extremely sweet apples with barely any acid flavor are popular in Asia and India.

Apple conservation campaigns have sprung up around the world to preserve older cultivars from extinction.

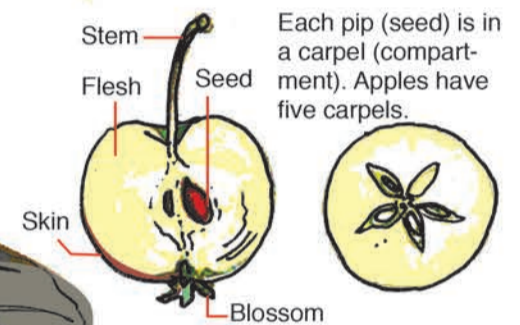


Apples ready to harvest

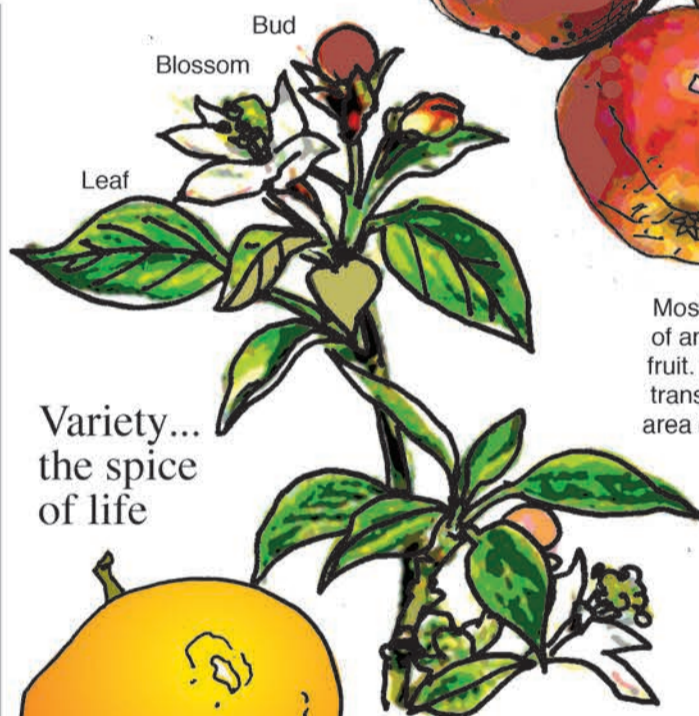
Classification

Kingdom	Plantae
	Angiosperms
	Eudicots
	Rosids
Order	Rosales
Family	Rosaceae
Tribe	Maleae
Genus	Malus
Species	Malus domestica

Parts of an apple



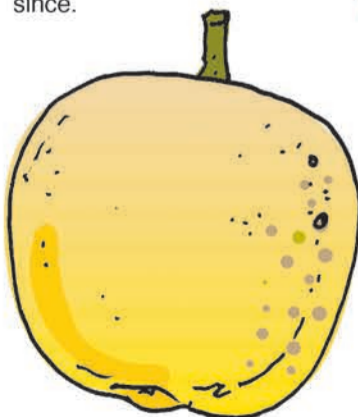
Each pip (seed) is in a carpel (compartment). Apples have five carpels.



Variety... the spice of life



Cox's Orange Pippin was first grown in 1825 by Richard Cox. A number of crosses from the Cox's have been discovered since.



Golden Delicious is a large yellow-skinned, very sweet apple. It is prone to bruising and shriveling and needs careful handling and storage.



Red Delicious is a clone with more than 50 cultivars. It was recognized in Iowa in 1880. The original cultivar has begun to be rejected since the new varieties have become popular.



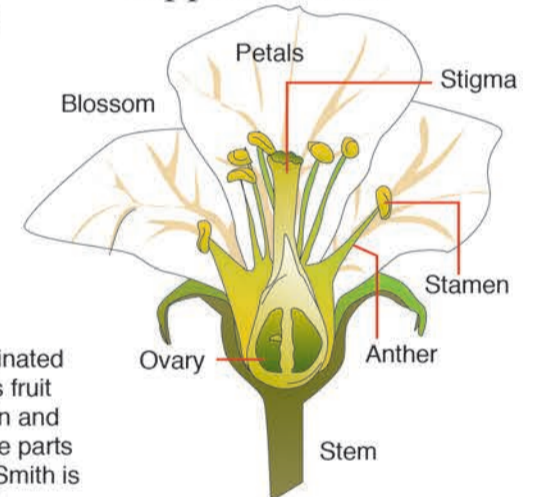
Gala is a small red and green, vertically striped apple. It is sweet, grainy and crisp with a mild flavor.

It takes the energy from 50 leaves to produce one apple.

Most apples need the pollen of another variety to produce fruit. Pollinators such as bees transport the pollen from one area of the orchard to another.

The Granny Smith originated in Australia in 1868. This fruit has hard, light green skin and crisp, juicy flesh. In some parts of Canada, the Granny Smith is called a Green Delicious.

Apple flowers



Did you know?

- The crabapple is the only apple native to North America.
- It takes 2 pounds of apples to make one 9-inch pie.
- Apple blossom is the state flower of Michigan.
- The largest apple ever picked weighed 3 pounds.
- Apples have no fat, sodium or cholesterol. A medium apple contains about 80 calories.
- Apples are a great source of the fiber pectin. One apple has 5 grams of fiber.
- The science of apple growing is called pomology.
- Apples are propagated by two methods: grafting and budding.
- Apples are the second most valuable fruit grown in the United States. Oranges are first.
- Planting an apple seed from a particular apple will not produce a tree of that same variety. The seed is a cross of the tree the fruit was grown on and the variety of cross-pollinator.
- Fresh apples float because 25 percent of their volume is air.

SOURCES: World Book Encyclopedia, World Book Inc.; University of Illinois Extension; www.orangeppippin.com

At a bookstore near you: Two full-color World of Wonder compilations: "Plants & Animals" and "People & Places." For more information, please visit QuillDriverBooks.com. or call 800-605-7176