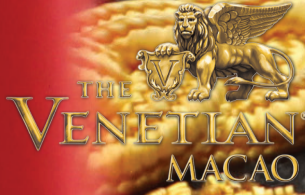




- MOVIES: MURDER ON THE ORIENT EXPRESS
- BOOKS: WONDER VALLEY BY IVY POCHODA
- MUSIC: BRIDGES NOT WALLS BY BILLY BRAGG
- WINE: SOMMELIER
- TRAVELOG: OSCAR, CAT OF THE WORLD



times
Extra
 weekend Guide

Macau Daily Times | Edition 2924 | 10 Nov 2017



Trump,
POMP
 &
FLATTERY

The first half of US President Donald Trump's whirlwind tour to Asia has been an exercise in the art of pomp and flattery

DRIVE IN

Lindsey Bahr, AP Film Writer

'MURDER ON THE ORIENT EXPRESS'
IS A LAVISH ROMP

Kenneth Branagh's "Murder on the Orient Express" is a visual feast, bursting with movie stars, glamour and production value so high, you might just exit the theater experiencing some time-warp whiplash. Certainly no studio would make a straightforward, classical whodunit with a budget the size of a modest superhero pic (and no superheroes to speak of) nowadays, you think. What year is this anyway? But against all odds and logic, here we have, in the waning days of 2017, a per-

fectly decent adaptation of Agatha Christie's 1934 novel with the likes of Michelle Pfeiffer, Penelope Cruz, Johnny Depp, Judi Dench and Branagh himself lighting up the big screen and chewing the decadent scenery like old-fashioned stars.

Branagh plays the lead, Hercule Poirot, a dandy Belgian detective with a gloriously over-the-top mustache who can only see the world as it should be. Imperfections, he says, stand out, whether it's two soft-boiled eggs that are of different sizes or, you

know, the kind of incongruities that make it immediately obvious to him who has committed a crime. This is all laid out quite neatly in a lively opening sequence at the Wailing Wall in Jerusalem where he theatrically solves a theft in front of a crowd of locals on the verge of rioting.

Chance brings him aboard the Orient Express, which should really have its own credit in the film, where he meets an odd group of strangers — a sultry widow (Pfeiffer), a secretive governess (Daisy Ridley), the doctor whom she pretends to not know (Leslie Odom Jr.), a gangster-like art dealer (Depp), his valet (Derek Jacobi) and his bookkeeper (Josh Gad), a princess (Dench) and her maid (Olivia Coleman), a religious zealot (Cruz), a volatile dancer (Sergei Polunin) and his sick wife (Lucy Boynton), a German professor (Willem Dafoe) and a count (Manuel Garcia-Rulfo). And then one of them dies — there's at least a chance someone reading doesn't yet know who — and everyone remaining becomes a suspect.

Got all that? Don't worry. It's more than a little overwhelming to keep track of who's who in this bunch and quite a few get the short shrift. But it's



Johnny Depp in a scene from, "Murder on the Orient Express"

still fun enough to see Depp hamming it up with a thick New York accent, Pfeiffer vamping around the train's hallways and Branagh careening between giddy parody and self-seriousness as a man who delights in a well-constructed pastry and a good turn-of-phrase from Charles Dickens but can't seem to comprehend moral ambiguity in the slightest.

Unfortunately, the movie loses its steam right when the intrigue is supposed to be taking over. The discovery process isn't nearly as fun or engaging as it should be,

and despite the energetic start, the film becomes a bit of a slog waiting for the big answer (for those who already know it, either from the source material, Sidney Lumet's 1974 film or any of the other adaptations, this might be even more tedious).

Branagh certainly steals scenes as Poirot, but the director might have taken some more time to ensure that all of his characters were given as loving a treatment as his own, or the setting, which is truly quite splendid to behold and even makes up for some of the deficiencies of the story-

telling.

As odd as it might sound, it is somewhat refreshing to sit in a theater and watch a grand scale production that's not set in space or predetermined by the pages in a comic book. Then it goes and mucks it all up by leaving the door conspicuously open for a sequel.

"Murder on the Orient Express," a 20th Century Fox release, is rated PG-13 by the Motion Picture Association of America for "for violence and thematic elements." Running time: 114 minutes. ★★★★★



Judi Dench (left) and Olivia Colman in a scene from, "Murder on the Orient"

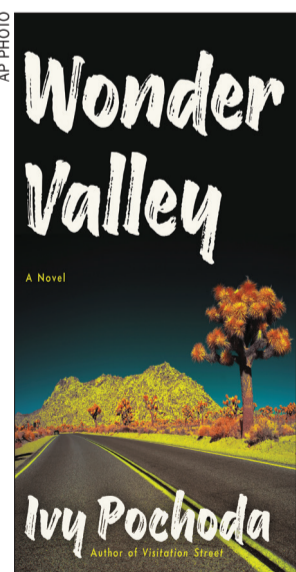
BOOK IT

**AUTHOR DELIVERS COMPASSIONATE
LOOK AT THE DISPLACED**

A naked man running through rush-hour traffic that's backed up for miles jumpstarts "Wonder Valley," author Ivy Pochoda's enthralling look at people mired in a nomadic existence, anonymous to most, yet longing for a connection with another.

With its large cast of characters and unconventional storytelling, "Wonder Valley" works as the literary version of the Oscar-winning film "Crash." Not every character is sympathetic, but the increasingly heightened drama that surrounds each character's life never falters. These are people who are alone, even when surrounded by those to whom they should be closest. Adding to the feeling of anonymity, the novel is nearly two-thirds finished before a last name is evoked.

Married lawyer Tony becomes obsessed with that naked man that he leaves his car to run after, feeling a "tingling



"Wonder Valley" (Ecco) by Ivy Pochoda

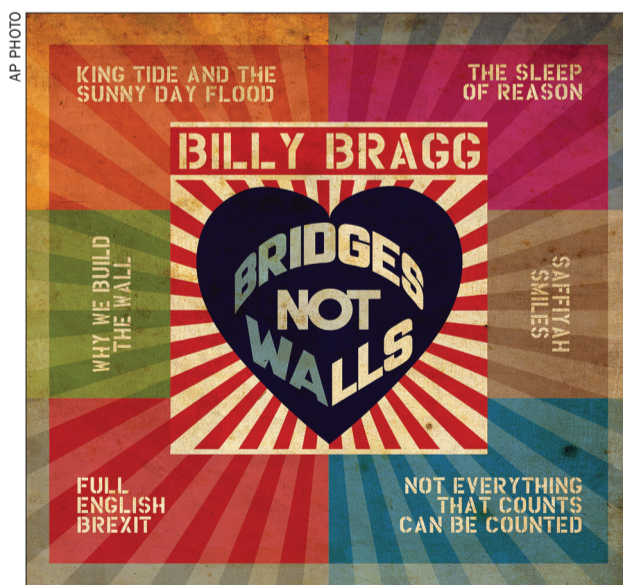
sense of freedom" in the man's "unburdened stride." There is Ren, who has traveled to Los Angeles to find his mother, who refuses to leave her little corner of Skid Row. Britt is running from her past when she ends up at a ranch in Twentynine Palms before eventually

making it to Los Angeles. And there are Blake and Sam, two violent drifters in search of Wonder Valley where they plan to settle. For these two, Wonder Valley is the stuff of dreams, a near-mythical place that's really just a half-abandoned community of run-down cabins. Pochoda deftly moves each of these characters together, making their connection realistic while pulling "Wonder Valley" from the past to the present to illustrate what led each to this particular moment. Los Angeles and Southern California emerge as vital characters, too, showing how the area affects each person. This look at a broad segment of people imbued Pochoda's last novel, "Visitation Street," which was one of the bright spots of 2013. Pochoda delivers a compassionate look at the displaced that treats each with respect and humanity in "Wonder Valley."

Oline H. Cogdill, AP

TTUNES

**BILLY BRAGG DELIVERS THE NEWS
ON 'BRIDGES NOT WALLS'**



Billy Bragg, "Bridges Not Walls" (Cooking Vinyl)

A spirited rant against those in favor of leaving the European Union would have been cheered by many of his fans. Instead, Bragg offers a complex, nuanced look at a difficult question on closer "Full English Brexit."

The tone of the piano ballad is mournful, not angry, and lists the usual pro-Brexit arguments — too many foreigners and too many EU rules to comply with.

The elderly protagonist sees his country changing and he's apprehensive. He admits the immigrant children are "respectful, they gave me their seat on the bus" and though their food "smells disgusting" he insists he's not a racist, he just wants "to make things how they used to be." Telling his "dear neighbor" that "it's not about you/this is all about us," the end result is predictable — hence the song's title.

Without needing to shout to get his points across, Bragg's politics are not for everyone but the empathy of his approach goes well beyond mere ideologies.

Pablo Gorondi, AP

Billy Bragg is among the most romantic of protest singers but "Bridges Not Walls" is a newscast of dissent, not a love letter.

Comprising just six songs, the EP gathers Bragg singles released over the past few months, some issued practically as soon as they were written.

A pedal steel lends an Americana flavor on "King Tide and the Sunny Day Flood," which warns, like Bob Dylan, that the waters around us have grown. But now the rising of the tides is real and best intentions, like dutiful recycling, are simply not enough.

An electric guitar powers Bragg's cover of Anais Mitchell's "Why We Build the Wall," poking holes into some of the justifications for barriers.

NEWS OF THE WORLD

Jill Colvin, Beijing

Honor guards marching in unison in colorful uniforms. Elaborate state dinners with celebrity guests. Gaggles of children, jumping and screaming along with endless praise.

The first half of President Donald Trump's whirlwind tour to Asia has been an exercise in the art of flattery, as world leaders woo the man who was introduced at the South Korean National Assembly as the "leader of the world."

"They are not ignorant that this is a president who is particularly responsive to flattery," said Lindsey Ford of the Asia Society Policy Institute in Washington, who said the Chinese, in particular, would "absolutely go over the top" trying to stroke the president's ego.

The pomp and pageantry began in Japan, where Trump was welcomed to the grand Akasaka Palace with a welcome ceremony that featured a maze of red carpets, an honor guard and marching band.

Prime Minister Shinzo Abe, who has gone out of his way to strike up a personal friendship with Trump, also treated the president to a round of golf at Japan's premier course, complete with a champion golf partner and a taste of home: a hamburger lunch made with American beef.

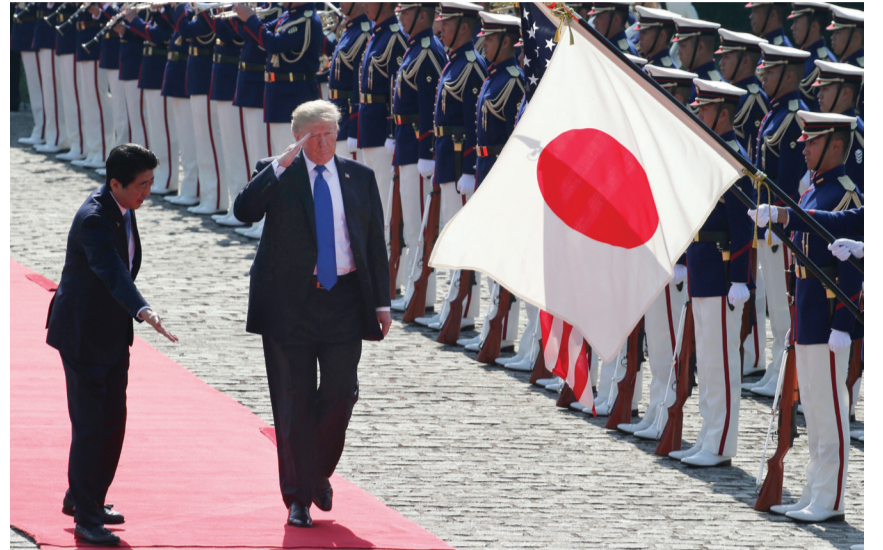
Abe also presented Trump with a hat signed by both leaders that read: "Donald and Shinzo, Make alliance even greater," a play on Trump's campaign theme.

At a banquet dinner that featured another golf champion and a pop star admired by Trump's granddaughter, Abe talked about the close relationship the two had forged.

"When you play golf with someone not just once, but for two times, the person must be your favorite guy," Abe said.

In South Korea, President Moon Jae-in laid it on even thicker in what he said was the first state visit by an American President in 25 years. South Korea's welcome ceremony at Seoul's Blue House featured soldiers dressed in colorful costumes and a gaggle of children who shouted with glee upon Trump's arrival, greeting him like he was Asia's Justin Bieber.

"That was a beautiful, beautiful ceremony at the highest level," Trump said as he sat down for meetings with U.S. and Korean officials.



Pomp and flattery: Asia rolls out the red carpets for Trump

There was more flattery in the meetings, where Abe celebrated the one-year anniversary of Trump's election victory with plenty of praise.

"I believe it has not been one year yet, your time in office," said Moon, "but you are already making great progress on making America great again, as you have promised on the campaign trail." Then came a banquet that featured a photo slideshow of the couple's happiest moments and talk of a happy future together. No matter the pair had only met once, and that many of the photos featured the same scenes, shot from different angles. As guests entered the ballroom, Trump's inaugu-

ration song, Frank Sinatra's "My Way," played.

World leaders appear to have learned quickly that Trump responds well to grand displays. In Saudi Arabia earlier this year, Trump was greeted like a returning king — the roadways lined with his photo, which was also projected onto his hotel. In France, Trump was welcomed as an honored guest at the annual Bastille Day military parade. Trump liked the display so much he proposed holding his own in the U.S. But the most elaborate welcome may have come from China, which poured on the pageantry beginning with an arrival ceremony that was lavish even

by China's standards. Heads of state are usually given a low-key reception at the airport with the real pomp and circumstance reserved for arrivals at the Great Hall of the People in Beijing. But not Trump.

He and the first lady were greeted by Chinese and American dignitaries as soldiers stood stiffly at attention and a band played martial music. Dozens of children waved miniature Chinese and American flags and jumped up and down, chanting "welcome, welcome."

Trump and his wife were then whisked to a private tour of the Forbidden City, Beijing's ancient imperial

palace, where they admired artifacts from centuries' past and clapped along during an outdoor opera. Children in colorful costumes at one point shouted to Trump: "Welcome to China! I love you!"

Yesterday came the piece de resistance, a welcome ceremony at the Great Hall of the People that featured an honor guard of hundreds. The welcome left Trump wowed.

"The hosting of the military parade this morning was magnificent. And the world was watching," Trump said, describing calls he'd received from across the world. "Nothing you can see is so beautiful."



WORLD OF BACCHUS

David Rouault

Sommelier

People often seem to think that the sommelier's main job is to laugh out loud at any wine suggestion a customer might have. Au contraire, the main concern of a (good) sommelier is the well-being of a customer, and to make their experience as pleasant as possible. Furthermore his job is not solely wine service, but covers all drinks: water, cocktails, beer to digestifs, coffee and tea. In addition to this it includes taking care of the bar, supplies, cleanliness... Of course the most important is the wine section. Starting by selecting the wines from around the world that the restaurant will purchase, and to balance the wine menu between a wide range of styles, prices and vintages. Taking into consideration the character of the restaurant, style of food and the taste and trend of your clientele. And then planning for the future by building a cellar with wines that will increase in quality and value through time. Then comes the service with the appropriate glassware, a selection of wines already at the correct serving temperature, and ice buckets and decanters ready to dance. Not to mention that a sommelier and his corkscrew is very much like a cowboy and his gun, always not far from his catch. Food and wine are intrinsically linked and a sommelier has to know the food menu like the back of his hand. To be able to recommend which wine with which dish, taking into consideration the taste and budget of the customer. Or in the case of an exceptional wine, which course

will complement and emphasise both of their qualities. Being a sommelier requires much skill and it is no surprise that competitions are regularly organised on a regional, national and international levels, until the ultimate world championship every three years. One of these happened in Macau this week, to elect the "Macau Best Sommelier 2017" at Galaxy Oasis. Organised by the Macau Sommelier Association and Sopexa group over two days, eight contestants were present for the qualifying round. First, a written exam: anything generally related to wine or alcohol, to places, wine-making technique, taste, composition... Then a blind tasting of two wines and one spirit. From this, five contestants proceeded to the semi-final the following day for another written exam, a blind tasting of four wines, and an oral exam. The latter, this time, primarily on the commercial aspect of the job. In the end three contestants remained for the final which was open to the public. A restaurant scene with two tables was created onstage, and each finalists faced four unknown scenarios. An important quality of a sommelier is the ability to adapt to different situations. One scenario was to recommend four courses with four French wines from four different regions. Two other scenarios involved serving a sparkling wine and decanting an old red wine, which are two of the most delicate tasks in wine service.

The next challenge for each candidate was to perform a blind tasting of three wines onstage, for an attentive audience of mostly professionals. They had to voice their description of the wines, from the colour, bouquet and flavours until reaching a conclusion about the grape(s), region, appellation and vintage. The last wine had to be described in a commercial way, to convince an imaginary customer to purchase. With still two tasks to go, the three candidates gathered together onstage. The first was to identify one white and one red wine tasted blind, and write down the conclusion within sixty seconds. And finally the last task was to do the same with four spirits in the same amount of time. The final was followed by a "Wine Fiesta" with no less than 19 sponsors and 84 different wines, and a gala dinner where the final result was announced.

Winner: Sean, Xiao Ran Chen
First Runner Up: David Rouault
Second Runner Up: Jacky, Zheng Sheng

The first two will represent Macau at the "Asia Best Sommelier 2017" competition hosted in Taipei in December.

For more information about the Macau Sommelier Association www.facebook.com/Macau-Sommelier www.facebook.com/Macau-Sommelier?ref=br_rs
About the international sommelier competitions www.sommellerie-internationale.com/en/



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

AUX BEAUX ARTS

AUX BEAUX ARTS
Monday - Friday
6pm - 12midnight
Saturday - Sunday
11am - 12midnight
T: 8802 2319
Grande Praça, MGM MACAU

BRASSERIE
Level 3, The Parisian Macao
Monday - Sunday:
11:00am - 11:00pm
Tel: +853 8111 9200

CAFÉ BELA VISTA
Grand Lapa, Macau
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

MORTON'S
THE STEAKHOUSE

PORTOFINO
Casino Level1, Shop 1039,
The Venetian Macao
Monday - Saturday: 13:00 - 23:00
Sunday: 17:00 - 22:00

ABA BAR

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

COPA STEAKHOUSE
3/F, Sands Macao Hotel
OPENING HOURS:
Cocktails: 4:30 pm - 12:00 am
Dinner: 5:30 pm - 11:00 pm
Tel: +853 8983 8222

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

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
Monday - Saturday: 13:00 - 23:00
Sunday: 17:00 - 22:00



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

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
Macau Fisherman's Wharf
Edf. New Orleans III
Macau

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

VASCO
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 8793 3831
Monday to Thursday: 18:30 - 12:00
Friday to Saturday: 18:00 - 02:00
Sunday: 18:00 - 24:00

TRAVELOG

Tali Arbel, AP



OSCAR IS A CAT OF THE WORLD BUT HE DIDN'T LIKE FLYING

Oscar is a cat of the world. He has his own Instagram account, @Oskibabi, along with high-tech toys like a remote-controlled centipede. But there's one aspect of modern life Oscar doesn't like: flying. Rather than leave Oscar home in New York while I spent 10 days in Phoenix, I decided to take him with me. It's not that unusual. Over 500,000 animals a year fly on U.S. airlines as cargo, and it's common now to see dogs in the cabin, too. But Oscar appeared to be terrified. On two nonstop flights, he curled up in a ball for hours on end, damp to the touch. (Cats mainly sweat through their paws, but veterinarian Brian Collins explained to me that sweat could be profuse enough to wind up on his fur. Or maybe it was my sweat.) The experience was, however, the closest we'll probably ever come to having celebrity status, at least in terms of the positive attention we got from airport and airline workers. Their une-

pected sweetness tempered the stress of traveling with a pet. I've never encountered such friendly TSA agents. Flight attendants didn't snap at me to put my seat in the right position before departure. Instead, they cooed at me — or, rather, at the gray-brown tabby in my lap. It still wasn't fun for either of us, as I described in a podcast for the AP Travel series "Get Outta Here." And it cost me hundreds of dollars.

BEFORE THE FLIGHT

Airlines have different pet policies. American had me reserve a spot for Oscar in the cabin after I booked, then pay the extra fee at the airport. Jet-Blue charged the pet fee when I booked my ticket. Airlines limit how many pets can be in the cabin, so it's best to reserve a place fast. Taking Oscar cost an additional USD225. I also had to pay almost \$50 more to check my luggage, because Oscar counted as my carry-on item.

I didn't need any paperwork from the vet, because Oscar wasn't traveling internationally or as cargo in the plane's hold. Check before you go, as policies differ by airline. You need an airline-compliant carrier that fits under the seat, which is easy to find. More investments: pee pads (\$10), a collapsible water bowl (about \$10), a harness and leash (\$27). I also brought his favorite toys and treats along. It was only after our trips that I found out airlines are not allowed to charge fees for "emotional support" animals. Turns out it's not that complicated to document one's need to travel with an emotional support animal. Not that I'm suggesting anyone would ever do it just to avoid the fees.

DEPARTURE DAY(S)

Getting through security is an ordeal. Animals need to come out of their carriers, which go through the X-ray machines. This is no big deal for dogs.

They are accustomed to leashes and can walk through the human scanners with their owners. Cats are different. I had nightmares of a spooked Oscar escaping my arms and tearing through the bright, noisy halls of JFK, never to return. Instead, I walked through the scanner without him while an agent took him in his carrier to a private room next to the security checkpoint. Then I stayed with him in the room, where he hunched on a metal table behind a closed door, while the carrier was scanned before being returned to me. All airports have private screening areas that pets can be taken to, though they may not be separate rooms, said TSA spokeswoman Lisa Farbstein. A harness and leash make for a good backup; I didn't find them necessary. Airports have family bathrooms, so I took advantage of that private room to lay out a pee pad for him and offer him water. Many airports also have pet relief rooms or areas with

water, fake grass and even fire hydrant props. Cats might be rattled, though, by the presence of dogs. I worried about how Oscar would adjust to the cabin air pressure while the plane took off and landed, but he didn't make a peep. "I've never had any sort of animal suffer consequences," said Collins, a lecturer at Cornell University's veterinary school. "They seem to tolerate it quite well." Some owners give their pets sedatives to fly, but I chose not to. I held his carrier on my lap, except for the takeoff and landing, and petted him throughout the flight, which may have helped. He didn't meow or yowl, and a few hours in, he even pawed at a string and accepted the treats I was anxiously thrusting at him. Still, I don't plan to fly with him again unless I'm moving or it's an emergency. Curiosity didn't kill this cat's owner, but it did leave me sweaty, stressed and poorer.

WHAT'S ON



TODAY (NOV 10)
CHAMBER MUSIC CONVERSING

Chamber music emerged in the Classical period, with the chamber ensemble being the earlier form of the symphony orchestra. In contrast to the grandiose symphony and dazzling virtuoso solo performances, chamber music is often described as “friends in intimate conversation”, with each performer being independent and equal, in communication and interaction. In this concert, the serenade for smaller instrumental ensemble is structurally exquisite and light, and thus easy to understand; the string quintet accentuates the deep, thick and dense inner part (voice), while the woodwind quintet from late 18th century highlights each instrument’s distinctive technique, timbre and tonality. You are invited to appreciate these three forms of chamber music on this musical night with Macau Orchestra!

TIME: 8pm
VENUE: Dom Pedro V Theatre
ADMISSION: MOP100, MOP120
ORGANIZER: Macau Orchestra
ENQUIRIES: (853) 2853 0782
www.om-macau.org



THE ORIGINAL DANCE WORK ‘TIME’

The full length dance work ‘Time’ explains the concept of time from a unique perspective. Through the connection of sense of time and moments in life, this work explores the concept of material time and mental time in depth as dancers build up their body vocabulary with a theatrical scenery that signifies the idea of time. The use of multimedia and stage setting of papers in different shapes underscore the theme that time is a form of understanding of the mind.

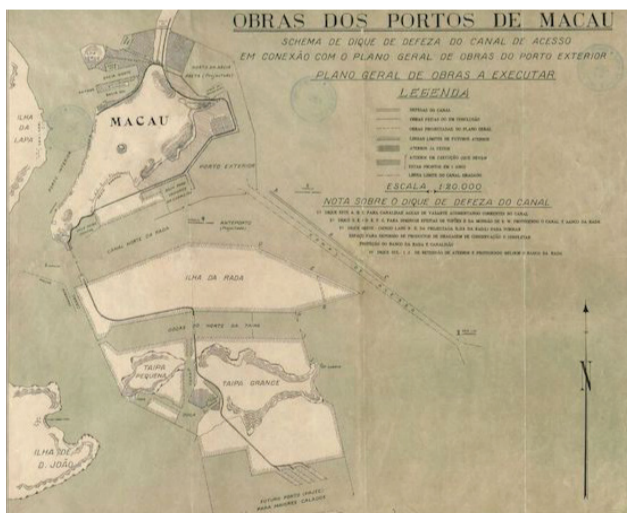
TIME: 8pm
VENUE: Small Auditorium, Macau Cultural Centre, Avenida Xian Xing Hai, NAPE
ADMISSION: MOP200 (Best for those aged 6 or above)
ORGANIZER: Imprint Macau Dance Association
TICKETING: (853) 2855 5555
www.macauticket.com



TOMORROW (NOV 11)
17TH MACAU FOOD FESTIVAL

Much anticipated by local residents and visitors, this year’s Macau Food Festival - themed ‘Exploring the New Frontiers of Flavour’ - has attracted more than 150 participating merchants. The Organizing Committee has invited 26 food and beverage participants from Kansai, Japan for that authentic Japanese flavour. In addition, you can visit the Japanese Village built on the lower level of Sai Van Lake Square, to savour authentic Japanese delicacies for an extraordinary experience. On-site game booths and traditional Japanese performances are included.

TIME: 5pm-11pm (Mondays to Thursdays)
3pm-12am (Fridays to Sundays)
UNTIL: November 26, 2017
VENUE: Sai Van Lake Square, Largo da Torre de Macau
ADMISSION: Free
ORGANIZER: The United Association of Food and Beverage Merchants of Macau
ENQUIRIES: (853) 2857 5765
FACEBOOK PAGE: Macau Food Festival
www.uafbmm.org.mo



SUNDAY (NOV 12)
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 since 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



MONDAY (NOV 13)
ARMED CULTURE OR CULTURAL ARMS - HELMET SERIES BY WONG KA

With his art techniques, Wong has successfully conveyed his deep philosophical reflection on warfare. This exhibition weaves together ingeniously the three courses of warfare, embodied by authentic combat helmets and sound effects, culture, by imitated and manipulated helmets and military culture, by pieces of ordnance acquired through collection or charity sale. Wong’s artworks are the arms of culture as well as a culture that is itself armed. Apart from stretching the mind of the viewers by urging them to contemplate the intricate relationship between warfare and culture, his art also encourages them to create a culture of their own through experiencing their own ‘lives of thought’.

TIME: 11am-7pm (Closed on Mondays)
UNTIL: November 19, 2017
VENUE: 1/F, Macau Art Garden, No. 265, Av. do Dr. Rodrigo Rodrigues
ORGANIZER: Art for All Society
ENQUIRIES: (853) 2836 6064
FACEBOOK PAGE: AFA - Art for All - Macau
www.afamacau.com



TUESDAY (NOV 14)
CINEMATHEQUE-PASSION ‘DIRECTOR-IN-FOCUS: HIROKAZU KOREEDA’

This month, Cinematheque-Passion features Hirokazu Koreeda as Director-in-Focus, screening a selection of 10 of his films, with the spotlight on the Venice International Film Festival entry The Third Murder (2017), and his 1990’s films Maborosi, After Life, Nobody Knows, Still Walking, Air Doll, I Wish, Like Father Like Son, Our Little Sister, and After the Storm.

TIME: 10am-11:30pm (Closed on Mondays, open on public holidays)
UNTIL: November 25, 2017
ADDRESS: No. 13, Travessa da Paixão
ADMISSION: MOP60
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 2852 2585
FACEBOOK PAGE: Cinematheque-Passion
www.cinematheque-passion.mo



WEDNESDAY (NOV 15)

DETERMINED SPIRIT – CALLIGRAPHY AND PAINTING OF FU SHEN

The exhibition “Determined Spirit – Calligraphy and Painting of Fu Shen” features the calligraphic works and paintings of Professor Fu Shen, the renowned scholar. The 68 pieces/sets on showcase are works executed by Fu during different time periods since the 1950s, which offer a rather comprehensive picture of his diverse creative practices.

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

UNTIL: November 19, 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 (NOV 16)

EXHIBITION “THE MEMORABLE TIME”

Macau’s incense, firecracker and match industries had a prosperous period in the 1950s and 1960s, and became the important sources of income of the city at that time. They largely contributed to the local economic development and employed a vast number of local residents. In order to increase the exhibition’s appeal, the organizer divided the exhibition into six zones, namely the incense industry zone, the firecracker industry zone, the match industry zone, the foreign trade zone, the education zone and simulations of the incense and firecracker factory facades, as well as the project room. The exhibition seeks to fully present to the public the development of Macau’s traditional industries by displaying 210 pieces / sets, and showing the process of development and decline of the past three greatest industries. Although these industries are now in history, they gave an unsurpassable contribution to Macau’s historical development, highlighting the hard-working and indomitable spirit of Macau people.

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

UNTIL: February 25, 2018

VENUE: No. 112 Praceta do Museu de Macau

ADMISSION: MOP15 (Adults; free admission for Macau residents. Please show your ID card.)

ORGANIZER: Macau Museum

ENQUIRIES: (853) 2835 79110

www.macaumuseum.gov.mo

Sands WEEKEND



FOREVER CRAZY

Until 12 November
The Parisian Theatre, The Parisian Macao

Forever Crazy was conceived in 1951 as a tribute to Alain Bernardin, the founder of Crazy Horse Paris. It preserves the cabaret’s artistic heritage and sophistication while adding a touch of modernity and humour. The legendary burlesque show has been dedicated to celebrating “la Femme” since its creation more than 65 years ago. There are two shows daily on weekends. Three days left until the Crazy Girls leave The Parisian Theatre. Don’t miss it!

Please note entry will only be granted to those aged 18 and above.

Times: Friday 8pm, Saturday and Sunday 8pm and 11pm
Tickets: From MOP/HKD180, call reservations +853 2882 8818
cotaiticketing.com



2017 JIGSAW MUSIC FESTIVAL IN MACAO

18-19 November
Cotai Arena, The Venetian Macao

Headlined by the hottest DJ duo in the world, Dimitri Vegas & Like Mike, with special guest Nervo, JIGSAW MUSIC FESTIVAL IN MACAO 2017 will offer two days of the most cutting-edge and current Electronic Dance Music. The two-night festival will bring in some of the top DJs worldwide. Show times are 9:30pm on Saturday and 7pm on Sunday.

Tickets: From MOP/HKD680, call reservations +853 2882 8818
cotaiticketing.com



CLASSIC FRENCH AFTERNOON TEA SET

Daily 3pm-5:30pm
Brasserie, The Parisian Macao

Enjoy a classic Afternoon Tea Set with savoury treats including mini Croque Madame with sunny side-up quail egg; smoked salmon and avocado tartlet; artichoke and spinach salad; and sublime sweets like mini Eiffel Tower Champagne truffles; red bean chouquettes; “French Tricolore” macarons (blueberry, vanilla and raspberry); raspberry and pistachio financiers; coconut panna cotta flowerpots; and dark hot chocolate with Grand Marnier.

Price: MOP 268* for two, includes one cup of tea or coffee per person
Call reservations +853 8111 9200



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Take advantage of our special introductory offer for the new ICBC Sands Lifestyle Mastercard. The card offers great opportunities to earn points everywhere with special bonuses for spending within Sands Resorts Macao. For a limited time only, there is a special welcome offer for retail spending in the first three months:

- Spend MOP5,000 for 2 round-trip Cotai Water Jet tickets
- Spend MOP10,000 to earn MOP500 Sands Resorts Macao dining credit
- Spend MOP25,000 for one complimentary Sands Resorts Macao room night



澳門金沙度假區

Sands
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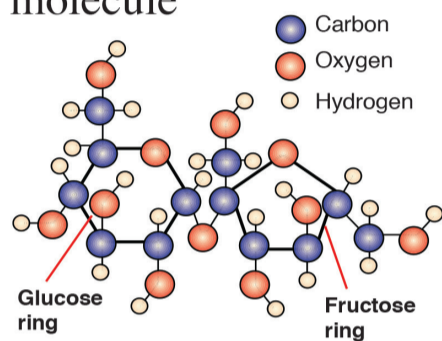


World of Wonder SUGAR

The color of sugar

Pure sugar crystals are naturally white, and no artificial bleaching or whitening is needed. Dark brown sugars are less refined and have more impurities than highly refined and granulated white sugars. The most finely textured sugar is used for candy making and pastry baking.

Sugar (sucrose) molecule



The sweet stuff we call sugar is **sucrose**, a molecule composed of 12 atoms of carbon, 22 atoms of hydrogen and 11 atoms of oxygen (C₁₂H₂₂O₁₁). Like all compounds made from these three elements, sugar is a **carbohydrate**. It is found naturally in most plants, but occurs in greatest quantities in sugarcane and sugar beets.

Manufacturing

Sugar is made by removing the plant material of the sugarcane or sugar beet. Cane stalks and beets are trucked to mills and processed into raw sugar. The crops are cleaned and milled to extract the juice.

The juice is then filtered and purified into clear, sugar-filled juice.

The clear juice is evaporated to remove most of the water. This creates a syrupy solution called molasses, which is then reduced into sugar crystals. The crystals are removed from the molasses in a centrifuge, dried and packaged for sale.

White sugar

There are many types of white sugar. Some examples:

Granulated: basic table sugar, with larger crystals than caster or icing

Fruit: slightly finer than "granulated" sugar

Bakers: finer than fruit sugar; used for sugaring doughnuts and cookies

Icing: very small crystals (almost a powder) that quickly dissolve in liquids

Caster: larger crystals than icing

Preserving: very coarse sugar used in jams and similar confections

Plants make sugar as a way to store energy. People have loved this sweet energy source since prehistoric times, when fruits, berries and honey were a great treat. But too much of a good thing can be bad for you, and today, many people eat far too much sugar. Too much sugar in the diet can cause tooth decay, obesity and type 2 diabetes.

By Helen Driggs and Laurie Triefeldt



Sugarcane

Sugar beet

Primary sources

Sugarcane is a thick, tall, perennial tropical or subtropical grass. The sweet sap in the stalks is the source of sugar as we know it. A sugarcane reed accumulates about 15 percent of its weight in sugar. Sugarcane takes about seven months to mature in tropical regions and 12 to 22 months in subtropical areas.

Sugar beet is a hardy root cultivated for its high sugar content. It is biennial, producing sugar during the first year of growth and flowers and seeds in its second year. The sugar beet is usually white inside and out, but some varieties have black or yellow skins. The typical sugar content of a mature beet is about 17 percent by weight.

In the past, sugar was made only from sugarcane (and in limited quantities). Harvesting was expensive and laborious.

Today, cane and beet harvesting is largely done by machine.

Did you know?

- The sucrose from sugar beets and sugarcane is identical.
- Scholars believe that sugarcane was first cultivated in New Guinea around 8,000 B.C.
- Crystallized sugar found its way to India about 5,000 years ago.
- Molasses isn't technically a sugar. It's a dark syrup byproduct of the sugar extraction process.
- Sugar has about 15 calories per teaspoon.
- When your body has more sugar than it needs for energy, it converts the sugar into body fat.
- Sugary foods provide energy our bodies can use quickly.
- Sugar provides energy — but it is "empty calories" with no other nutritional benefit (no vitamins, minerals or proteins).
- Sugar can make foods last longer. Jam is fruit preserved in sugar.
- Sugar is used in so many processed foods that it is easy to consume too much.

Growing sugar crystals

Supplies needed

- cotton or wool string
- pencil
- clean clear glass
- 1 cup water
- pan for boiling water
- about 3 cups sugar
- spoon

Step 1: Tie the string to the pencil. Set the pencil across the top of the glass so that the string will hang without touching the sides but nearly to the bottom. Remove the pencil.

Step 2: Boil the water.

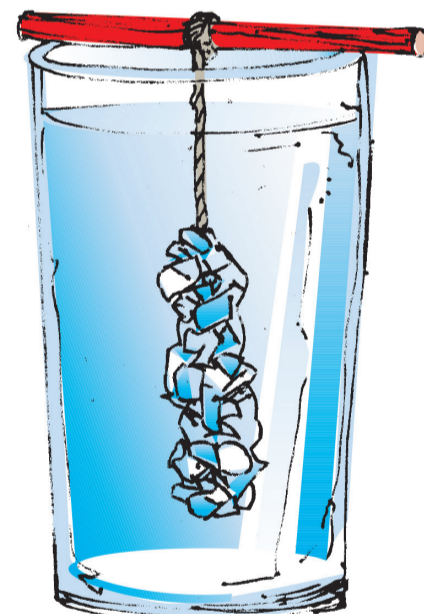
Step 3: Stir in the sugar, a teaspoonful at a time. Keep adding sugar until it starts to accumulate and won't dissolve.

Step 4: Pour the solution into the glass. If you have undissolved sugar at the bottom of the pan, avoid getting it in the glass.

Step 5: Place the pencil on the glass and allow the string to dangle into the liquid.

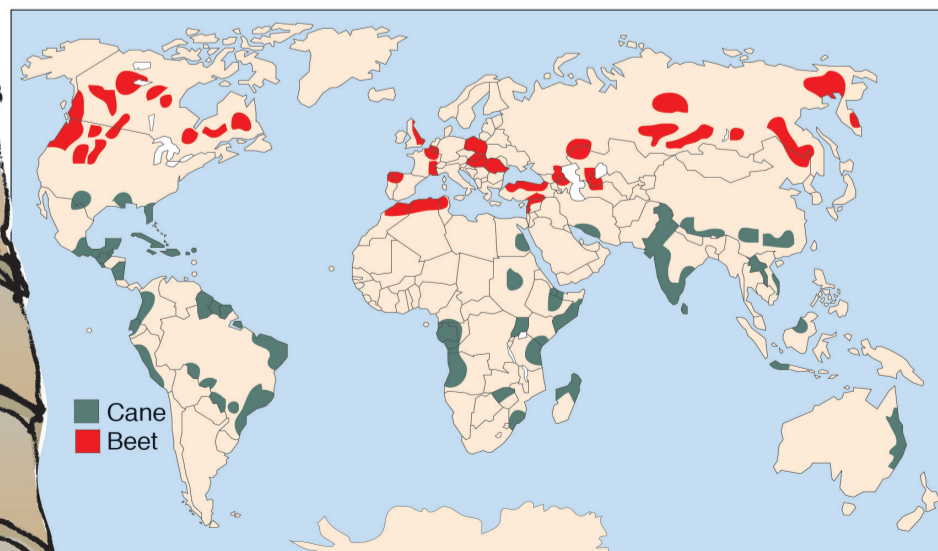
Step 6: Set the glass somewhere where it can remain undisturbed. Cover the glass to prevent dust from falling in.

Step 7: After the crystals have stopped growing, pull out the string and allow the crystals to dry. You can eat them if you want.



Worldwide sugar production

Sugar is produced in more than 100 countries. About 70 percent is made from sugarcane in tropical zones of the Southern Hemisphere, and 30 to 35 percent is produced from sugar beets in temperate zones of the Northern Hemisphere.



SOURCES: World Book Encyclopedia, World Book Inc.; www.sugar.org; www.sucrose.com