



times Extra

weekend Guide

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GLOBES & SCANDALS



As the most prominent platform yet in Hollywood's awards season to confront the post-Harvey Weinstein landscape, the Globes seemed eager to turn the page by shunning previous favorites like "House of Cards" and "Transparent". The ceremony will take place in early January.

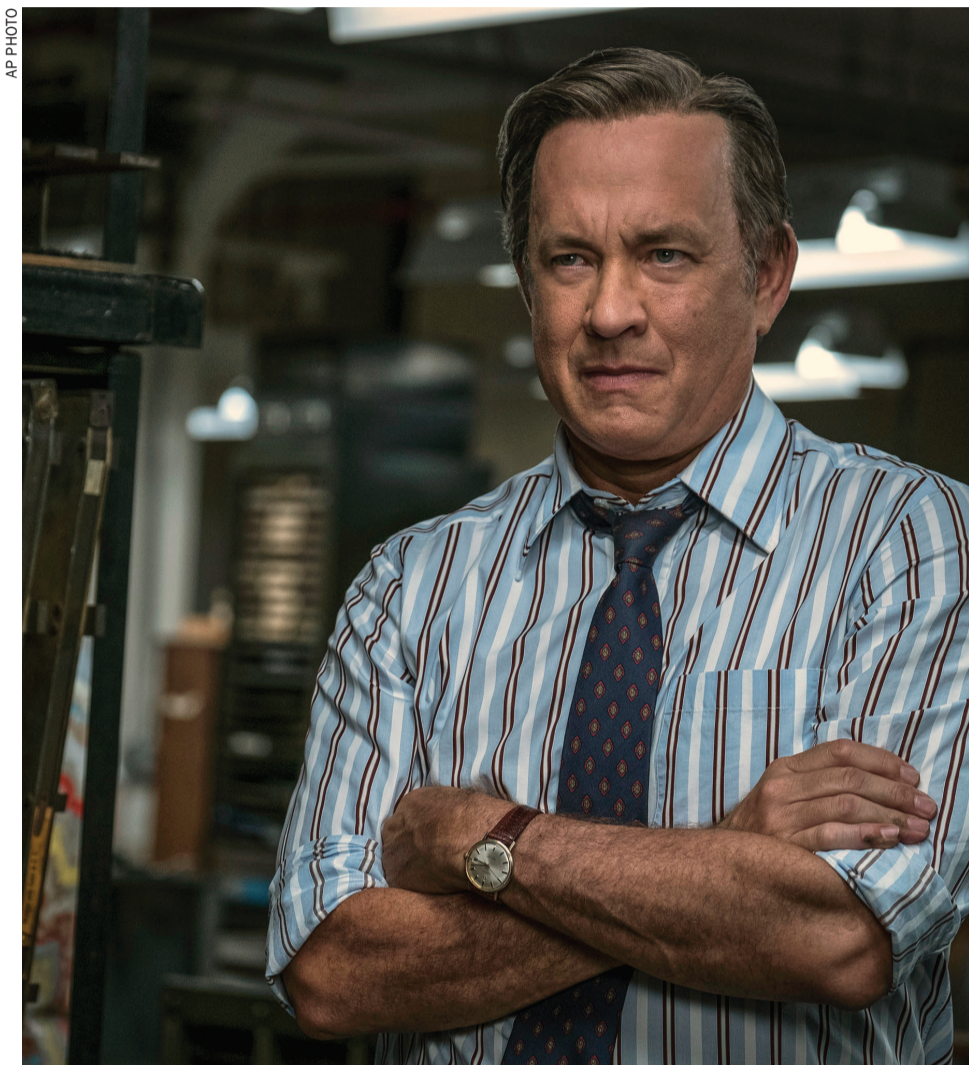


- MOVIES: THE POST
- BOOKS: ONE OF US WILL BE DEAD BY MORNING BY DAVID MOODY
- MUSIC: VERSATILE BY VAN MORRISON
- WINE: OAK-CULT
- KITCHENWISE: PETITE BEEF FILET

DRIVE IN

Lindsey Bahr, AP Film Writer

SPIELBERG, STREEP AND HANKS DELIVER IN 'THE POST'



Tom Hanks in a scene from "The Post"

"The Post" is kind of like the Yankees of movies. A Steven Spielberg directed film about the Pentagon Papers starring Tom Hanks, Meryl Streep and a murderer's row of all your favorite television character actors (Jesse Plemons! Bob Odenkirk! Carrie Coon! Sarah Paulson!)? It doesn't even seem fair. Is there any way it wouldn't be great or at least very good?

That Spielberg shot and is releasing it in under a year was perhaps the only potential handicap. Would it feel rushed? Unfinished? Eastwood-ian? The astonishing thing is that while there are a few clunkers (as if a parody, the film actually opens in Vietnam to the sound of helicopters and Creedence Clearwater Revival), on the whole "The Post" is meat and potatoes Spielberg in the best possible way.

He is directing off of a script from first time screenwriter Liz Hannah and Josh Singer, who also wrote the investigative journalism drama "Spotlight." Instead of a deep dive into the reporting that led to the Pentagon Papers being exposed, "The Post" focuses in on the Washington Post executives who risked everything to make it happen. The reporting here is the side story.

Streep plays Katharine Graham, the new publisher of The Washington Post, who is taking her family's paper public in an effort to save it. Hanks is the editor

Ben Bradlee, who is trying to elevate it from hometown rag to national necessity on par with The New York Times. We meet them both at an interesting moment, when the most pressing matter is that they've been banned from covering Tricia Nixon's wedding and that the style coverage is perhaps a little too snarky for the sensibilities of D.C. society ladies. Then The New York Times comes out with their first story about the damning Vietnam report and, well, everything changes.

The film actually begins on Daniel Ellsberg (Matthew Rhys) in Vietnam, and the moment he decides that he can't handle the lies of Robert McNamara (Bruce Greenwood), who in private says that things are degrading in the war, but then boasts to the press that things are improving. Spielberg takes us along as Ellsberg steals the reports and starts the long and tedious process of copying them (somehow Spielberg is able to make even a copy machine seem thrilling). Indeed, while "The Post" is not much more than people talking, Spielberg infuses every scene with tension and life and the grandeur of the ordinary that he's always been so good at conveying.

And while there is an interesting tick-tock of will-they-won't-they publish the papers that propels the film forward, at the heart of the story is Graham, an obvious

sly smart and capable woman who is full of doubt, and is doubted by nearly everyone around her. Her father had given the paper to her husband and when he died, she took control. As she tells her daughter (Alison Brie) midway through the film, when she took control, she was a middle-aged woman who had never held a job. Streep plays her with daring reserve, as she finds herself unable to speak in key meetings, or stand up for herself as her board of directors is disrespecting her in earshot. Hanks, meanwhile is having a ball as Bradlee, a charming and crass cad with a mission and an army of capable and dotting reporters around him trying their best to get the story. Bradlee and Graham clash as editors and publishers do, but there is a foundation of respect there too and it is a joy to watch Hanks and Streep share the screen. Hannah and Singer's script is always interesting, and delves into fascinating topics including the casual sexism of the time, and the often too close relationships between D.C. journalists and the subjects they're supposed to cover. That we get to see Streep and Hanks delivering the lines is almost just an added bonus.

"The Post," a 20th Century Fox release, is rated PG-13 by the Motion Picture Association of America for "for language and brief war violence. Running time: 115 minutes. ★★★★★

BOOK IT

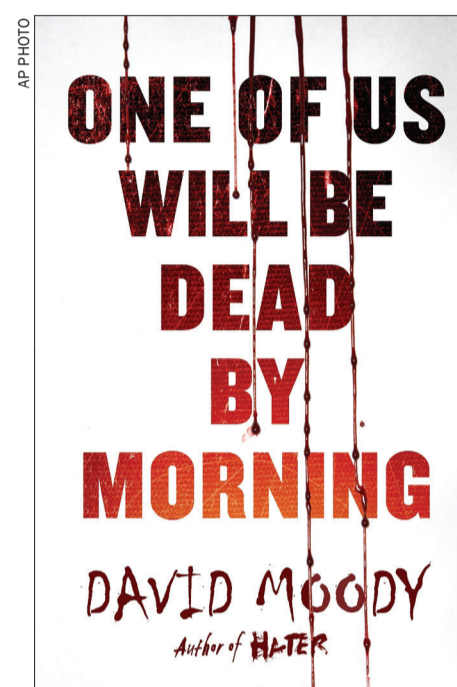
BICKERING MEETS BRUTALITY IN DAVID MOODY'S DYSTOPIAN READ

Hatred abounds from the first page in David Moody's "One of Us Will Be Dead by Morning," the first in a dystopian trilogy. After a jolting opening scene in which a murderous adolescent beats her classmates to death with a chain, readers are whisked away to Skek, an unforgivingly cold, wet island, home to Hazleton Adventure Experiences. This week, Hazleton is playing host to a group of office workers who despise one another. We get to know them as they grudgingly begin their final team-building exercise of a corporate excursion. Everyone is itching to leave the bleak landscape and return to the U.K., but a slip leaves one person dead. What's more, the boat to retrieve the group is nowhere to be seen.

People continue to die, proving something sinister is at work. Soon, the island's trapped inhabitants realize they can trust no one, including themselves. Hysteria rises as those still alive wonder if killing is their only shot at survival.

Most of the characters hold tightly to assigned roles, like the money-hungry boss who voices his concern over how an employee's tragic end will impact his business reputation. (He later mourns his broken laptop while his underlings bury the dead.) On top of this, some characters receive physical descriptions while others are presented with merely a name and job title, producing a lopsided nature to many interactions, as when Nils, a sinewy, silver-haired, goatee-sporting man speaks to Rachel, a call center team leader.

Though possessing an intriguing premise,



"One of Us Will Be Dead by Morning" (St. Martin's Press) by David Moody

the book is comprised largely of a feverish loop of arguments and brutal killings with few detours for character development. In the author's quest to convey vitriol among his cast (with dialogue relentlessly drenched in sarcasm and sneers), he forgoes endearing readers to any of the lot; thus, we're left with lots of action accompanied by puny stakes.

Christina Ledbetter, AP

tTUNES

IT DOESN'T TAKE MUCH TO KEEP VAN MORRISON SINGING



VERSATILE VAN MORRISON

Van Morrison, "Versatile" (Sony)

Van Morrison has proven that he'd rather be singing than anything else.

Stage chatter? Not so much. Interviews? Not his thing.

But he loves making music. And make no mistake, he'll sing what he wants and put his own imprint on it — and there's a chance it will be wonderful. Morrison's 38th studio album, "Versatile," comes hard on the heels of "Roll With the Punches," a tribute to the rhythm and blues influences that helped forge the style that made him one of the world's greatest songwriters. He may not be in his prime at 72, but he isn't stopping now.

On "Versatile" Morrison veers toward the swinging vibe that has enthralled him at times, applying his signature

vocal fearlessness to his own songs, some new and some not, and assorted well-traveled classics. Those include the Cole Porter composition, "I Get A Kick Out of You" and "Unchained Melody," perhaps the album's most heartfelt cover.

A gentle re-casting of "I Forgot That Love Existed" does nothing to detract from the legacy of one of his best songs.

The new compositions generally don't rise to that standard. On "Broken Record," Morrison at one point sings the title repeatedly — sounding like, well, a broken record. Perhaps the album's weakest cut, it's an odd choice for the opener.

But the rest goes down easy, with stellar ensemble playing and just enough free-form adventurousness to keep the loyalists happy — and Morrison, too, as long as he's singing.

Scott Stroud, AP

NEWS OF THE WORLD

Jake Coyle, AP Film Writer



A scene from "The Greatest Showman"



A scene from "I, Tonya"



A scene from "Dunkirk"

Surrounded by scandal, Globes turn to old favs & fresh faces

Guillermo del Toro's Cold War-era fairytale "The Shape of Water" swam away with a leading seven Golden Globes nominations this week and the HBO drama "Big Little Lies" came away with six nods. But nobody made landing a Globe nomination look easier than Christopher Plummer.

Just two weeks after shooting his scenes in Ridley Scott's "All the Money in the World," Plummer was nominated for best supporting actor — a nod that was once considered a possibility for the actor he replaced, Kevin Spacey. An unfinished version of the film was screened last week for the Hollywood Foreign Press Association, which puts on the Globes.

"They pulled off a miraculous feat over the last month and I'm delighted to have been a part of this unique experience," Plummer said in a statement.

The nomination for Plummer — which was joined by nods for Scott's directing and Michelle Williams as best actress — was just the latest, and most last-minute, twist in an awards season that has been rocked by the industry's continuing sexual harassment scandals. Even Monday's nominations, announced from Beverly Hills, California, were, as is customary, carried live on the "Today" show, which recently fired Matt Lauer after allegations of sexual misconduct.

As the most prominent platform yet in Hollywood's awards season to confront the post-Harvey Weinstein landscape, the Globes seemed eager to turn the page not just in its love for "All the Money in the World" but by shunning previous favorites like "House of Cards" and "Transparent." The latter remains in limbo following sexual harassment allegations against star Jeffrey Tam-

bor, charges that he has denied.

Instead, the Globes lavished nominations on some tried-and-true favorites — Meryl Streep scored her 31st Globe nod — and some new faces, like the 21-year-old breakthrough of "Call Me By Your Name," Timothee Chalamet. In what's been a wide-open Oscar race so far, several films followed closely behind "The Shape of Water," including Steven Spielberg's Pentagon Papers drama "The Post," with six nominations, including best actress for Streep and best actor for Tom Hanks. Martin McDonagh's revenge drama "Three Billboards Outside Ebbing, Missouri" also got a major boost in the nominations announced Monday in Beverly Hills, California, with six nods, including best actress for Frances McDormand and supporting actor for Sam Rockwell.

Along with "The Shape of Water," "Three Billboards" and "The Post," the nominees for best drama were the tender young romance "Call Me By Your Name" (which also landed a nod for Armie Hammer) and Christopher Nolan's World War II epic "Dunkirk." But setting itself apart from the pack was the monster fable "The Shape of Water," which stars Sally Hawkins as a mute cleaning woman who falls in love with a captive amphibious creature. No film was more widely celebrated by the press association, including nods for del Toro's directing and Alexandre Desplat's sumptuous score.

"We are really in need of believing in something other than the headlines and the skepticism and the cynicism that we're getting so used to reading in every arena, politically in terms of fearing the other, not being able to believe in love or hope," said del Toro. "It's beautiful to be able to do it, to believe in it by disarming that skepticism with the words 'Once upon a time.'"

The best picture comedy or musical category was led by a handful of Oscar favorites — Greta Gerwig's mother-daughter tale "Lady Bird," Jordan Peele's horror sensation "Get Out" — as well as several wildcards: James Franco's comedy "The Disaster Artist," about the making of "The Room"; the upcoming musical "The Greatest Showman"; and the Tonya Harding comic-drama "I, Tonya." The stars of all five, including Margot Robbie ("I, Tonya") and Franco, also landed acting nominations.

Despite considerable backlash, "Get Out" ended up on the comedy side of the Globes after being submitted that way by Universal Pictures. (The HFPA ultimately decides genre classification.) Peele himself slyly commented on the controversy, calling his social critique of latent racism "a documentary." The Globes passed over Peele's script, but newcomer Daniel Kaluuya was nominated for best actor in a comedy.

Though some predicted and feared an acting field lacking diversity, the nominees were fairly inclusive. Among the 30 film acting nominees were Denzel Washington ("Roman J. Israel, Esq."), Mary J. Blige ("Mudbound"), Hong Chau ("Downsizing") and Octavia Spencer ("The Shape of Water").

But if the Globes hoped to present a group of nominations that looked beyond the likes of Weinstein — so long a dominant force at its annual awards — they failed in one notable category. As the press association and the Academy Awards have historically done, it nominated five men for best director.

Many have hoped for a different story in a year where a parade of sexual harassment scandals has laid bare Hollywood's gender imbalances. But

contenders like Gerwig (whose film garnered four nominations, including nods for star Saoirse Ronan, supporting actress Laurie Metcalf and Gerwig's screenplay), Patty Jenkins ("Wonder Woman") and Dee Rees ("Mudbound") were overlooked for a group of Spielberg, del Toro, Nolan, McDonagh and Scott.

"I'm so heartened by the group of women and what great work they've been doing and being able to talk to them and being in the conversation," Gerwig said Monday when asked about being passed over. "The feeling is: It's about making it so the next generation of female filmmakers, it's easier to get their work made and their voices heard and to be in positions of power."

Apart from the success of "All the Money in the World," the morning's biggest surprise was the complete omission of the romantic comedy "The Big Sick," penned by real-life couple Kumail Nanjiani and Emily V. Gordon. Another Oscar underdog, "The Florida Project," emerged with only one nomination, for Willem Dafoe's supporting performance as the manager of a low-rent motel.

In the television categories, the Emmy-winning "Big Little Lies" earned a host of acting nods (Nicole Kidman, Reese Witherspoon, Shailene Woodley, Alexander Skarsgard, Laura Dern) as well as best limited series. HBO, which recently announced a second season for "Big Little Lies," led TV networks with 12 nominations overall; Netflix followed with nine nods.

FX's Bette Davis and Joan Crawford chronicle "Feud: Bette and Joan" landed four nominations, including nods for Jessica Lange and Susan Sarandon. Amazon's just-debuted "The Marvelous Mrs. Maisel" scored

two nods, including best comedy series. Also with multiple nominations were Netflix's "Stranger Things," Hulu's "The Handmaid's Tale" and NBC's "This Is Us." HBO's "Game of Thrones" received a nod for best drama series, but nothing for its cast. Geoffrey Rush was nominated for best performance by a lead actor in a limited series or TV movie for his Albert Einstein in Nat Geo's "Genius." Rush on Friday filed a defamation suit against the Daily Telegraph for a since-deleted report that the Sydney Theatre Company received a complaint of "inappropriate behavior" by the actor.

The Globes haven't traditionally predicted the Oscars, but they did last January. The Globes two best-picture winners — "Moonlight" and "La La Land" — both ultimately ended up on the stage for the final award of the Oscars, with "Moonlight" emerging victorious only after the infamous envelope flub. The press association, which has worked in recent years to curtail its reputation for odd choices, is composed of about 90 freelance international journalists.

The last Globes broadcast, hosted by Jimmy Fallon, averaged 20 million viewers, an upswing of 8 percent, according to Nielsen. This year, Seth Meyers, will host the January 7 ceremony. He will have his hands full trying to keep a famously frothy show light amid such dark scandals for the movie industry.

Last year's Cecil B. DeMille lifetime achievement honoree, Streep, spoke forcefully against then President-elect Donald Trump, shortly before his inauguration. Trump the next day criticized the actress as "overrated." This year, Streep — along with Spielberg and Hanks — will return with a pointed and timely drama about the power of the press to counter lies emanating from the White House. Streep said in a statement: "I'm thrilled for the movie, for Steven and Tom, and for the incredible ensemble of actors who made this movie need its moment in history."

WORLD OF BACCHUS

David Rouault

Oak-cult



CHATEAU POTENSAC MÉDOC CRU BOURGEOIS EXCEPTIONNEL 2003

With a higher proportion of Merlot and 30 percent aged in new oak for over a year, this affordable and typical Bordeaux is beautiful to drink now. Aromas of liquorice and black fruits, very balanced on the palate with soft tannins, chocolate beans, tobacco box and vanilla. Long finish on cedar and iodine.



CHATEAU NÉNIN POMEROL 2007

Typical of the Pomerol region with mostly Merlot and a quarter Cabernet Franc, this is a wine with power and elegance. Using also just 30 percent new oak and a good eighteen months ageing, the nose shows very little smokiness to leave more space for the ripe red fruits and violet. On the palate the wine is powerful yet velvety with smooth tannins and notes of dried fruits, summer herbs, leather and a long finish on a spicy note due partly to a medium toasting. Very good to drink now or can store easily for another 10 years.

The use of oak barrel to store wine is at least as old as Jesus. Back when the Romans invaded the Gauls, they discovered that some locals were using oak barrels to store beer. Oak being quite flexible and quick to build, needing little toasting, air proof and plenty of raw material around, rapidly made it a superior option to the traditional heavy amphora. In addition it adds an interesting taste to the wine.

While barrel ageing is the exception for white wines, it is often used for quality red. For a good 99.99 percent the wood used is oak, and that from France has the reputation of being the most refined. The second most used for wine is American oak which tends to give more intense flavours.

Starting from the selection of the tree - in France it must be at least 150 years old - the cut and then the airing which can last several years, each step affects the final quality of the planks. Then the barrel-making itself will be largely dictated by the vintner's wishes.

One of the most significant parts of the barrel-making is the toasting - the use of flame to burn the inside of the barrel. In short, less toasting results in more natural wood aromas, more toasting and it will give scents of grilled nuts and spices. The quality and experience of the "toaster" must also be taken into consideration. Ronan Laborde, owner of Château Clinet in Pomerol, confided during a tasting in Macao that for their barrels they always request the same craftsmen as they all have a different touch, so as to keep the identity of the domaine. Top and large estates like Château Lafite-Rothchild will have their own.

Barrel ageing affects the wine in two ways. The first is the oak adds flavours and complexity to

the wine, heightening its quality. Around 20 years ago the fashion was for strong wood flavours, often at the expense of the wine identity. Nowadays the tendency is towards authenticity, so much actually that it is more and more common to see "Unoaked" specified on the label.

Secondly, depending on how thick the slats are, how dense the grain of the wood, the level of toasting, the humidity of the cellar etc., the barrel will allow a micro-oxygenation. This will create a micro-oxidation which helps the exchange between the molecules of the wine, smoothing the tannins and developing complexity.

The most-used type of barrels are the Bordeaux style (225 litres) and Bourgogne (228 litres) but they vary tremendously and can go up to a few thousand litres. Of course the bigger the container the less substantive the influence on the wine.

The last aspect is the age of the barrel. Wine labels are commonly marked "Young oak", "New barrel" or "Old barrel". The newer the wood the more it affects the wine. Note that the wood influence will last for two to three batches.

A much cheaper practice and not uncommon in the New World (forbidden in Europe since 2006) is the use of oak chips to artificially add some wood aromas. Here are two wines from Bordeaux where love with oak has been at first sight and never forgotten. Both belong to the Delon family who are also the proud owners of the 1855 Cru Classé Léoville Las Cases.

Wines available at www.ontisfinewines.com
Thanks to Taransaud cooperage (www.taransaud.com) for providing some of the informations.

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

巴黎人
— BRASSERIE —
法式餐厅

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

GLOBAL

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

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

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



GOLDEN PEACOCK
Casino Level1, Shop 1037,
The Venetian Macao
TEL: +853 8118 9696
Monday - Sunday:
11:00 - 23:00

PORTUGUESE

CLUBE MILITAR
975 Avenida da Praia Grande
T: 2871 4000
12:30 - 15:00 / 19:00 - 23:00

FERNANDO'S
9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

THAI



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

BARS & PUBS



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

R BAR

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

THE ST. REGIS BAR

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



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

VIDA RICA BAR

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

VASCO

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

KITCHENWISE

Sara Moulton, Celebrity Chef

SERVE PETITE BEEF FILET FOR A HOLIDAY DINNER

Want to serve a fancy roast for Christmas dinner without breaking the bank? Try a petite beef filet. Cut from the shoulder, long and thin, and weighing between 8-10 ounces, the petite filet looks like a mini tenderloin of beef — one of the priciest and most popular of roasts. But it's much less

expensive and more flavorful than the tenderloin. And tender, too.

Here we've rolled it up and stuffed it with prosciutto, as well as with pesto and roasted red peppers. The latter two ingredients — one green, the other red — echo the signature colors of the holiday even as they delight the

taste buds. And, bonus! You can buy them by the jar in the supermarket, which makes the prep that much easier.

The only tricky part of this recipe for Prosciutto and Red Pepper Stuffed Petite Filet is double-butterflying the roast — that is, cutting the filet in such a way that

it becomes a big flat rectangle. Start by looking for the largest petite filets you can find. They're the easiest to slice and they hold more stuffing. Then, before commencing your butterfly surgery, read the instructions several times. The goal is to avoid cutting a hole in the meat as you butterfly it,

although it's not a problem even if you do. The roast will still hold together after the meat is pounded, lined with prosciutto, rolled and tied. And tying it isn't that difficult. If you need help, there are several terrific videos online that will take you through it step by step. This recipe doesn't need to be made at the last minute. You can cut, roll

and tie the roast ahead of time and chill it for several hours. Then, when you're 25 minutes or so from sitting down to dinner, brown it, pop it in the oven and let it rest for the requisite 10 minutes. Whip up the sauce while the roast is resting. You will look like a culinary genius as you plate up a singularly elegant and festive holiday meal.

RECIPE

START TO FINISH

45 minutes (25 active), Servings: 4

Two large petite beef filets (about 1 1/4 pounds total)
1/4 pound thin sliced prosciutto
1/4 cup pesto
1/4 cup thin red pepper strips
2 tablespoons olive oil
Kosher salt
Black pepper
1/3 cup dry red or white wine
1/2 cup low-sodium chicken broth

HOW TO COOK IT

Preheat the oven to 400 F.

Butterfly the petite filet roasts: Working with one filet at a time, place the filet on a cutting board with one of the short ends facing you. Start cutting the roast along the left long side about 2/3 of the way down from the top of the filet, cutting through almost to the other side but stopping about 1/2 inch from the other side. Flip the roast over so that the cut side is now on the right. Repeat the procedure on the left side again, slicing about 2/3 of the way down from the top of the filet, cutting to within 1/2-inch of the other side. Open up the two flaps that you have just cut in the filet so it is the shape of a rectangle. Pound the meat between two sheets of plastic wrap, sprinkled with water until it is about 1/4-inch thick all over.

Arrange half the prosciutto over the inside of each roast, leaving a 1/2-inch border on all sides. Spread half of the pesto on top of the prosciutto and arrange the red pepper strips down the middle. Starting with the long end, roll up the beef to form a cylinder and tie it with twine at 1-inch lengths.

In a medium ovenproof skillet heat the oil over medium high heat, add the meat, seasoned all over with salt and pepper and brown it on all sides, about 5 minutes. Transfer the pan to the middle shelf of the oven and roast the filets for 10 minutes for medium-rare meat. Transfer the roasts to a plate, cover them loosely with foil and let them rest for 10 minutes before slicing.

Meanwhile, add the wine to the skillet and deglaze the pan over medium-high heat, scraping up the brown bits from the bottom. Add the chicken broth and any juices from the resting meat and simmer for 3 minutes.

To serve: Remove the strings, slice the meat and arrange it on four plates. Spoon some of the pan juices over each portion.

Nutrition information per serving: 402 calories; 201 calories from fat; 22 g fat (5 g saturated; 0 g trans fats); 122 mg cholesterol; 976 mg sodium; 4 g carbohydrates; 0 g fiber; 1 g sugar; 42 g protein.

AP PHOTO



WHAT'S ON



TODAY (DEC 15)

MACAU ORCHESTRA PRESENTS A CHRISTMAS CONCERT

The jolly holiday is coming! In this season full of joy, Macau Orchestra presents a Christmas Concert, bringing a selection of joyful and merry melodies into the holiday season, sharing love and happiness with all its fans. In this festive season, this exclusive concert designed by OM features a series of orchestral masterpieces, including the selections from Concerto Grosso in G minor, Op. 6, No. 8, "Christmas Concerto" by Corelli and the selections from St. Pauls Suite by Holst, among others. The Christmas Concerto by Arcangelo Corelli, dedicated to Christmas Eve, includes six movements with different styles, speeds and timbres, fully demonstrating the creative style of Baroque music, as well as the tranquil and festive ambience of Christmas. The St. Paul's Suite is one of the masterpieces of the 20th-century by British composer Gustav Holst, featuring vibrant melodies and conveying the joyful spirit of this coming festive season to the public.

TIME: 8pm

ADMISSION: Tickets will be distributed one hour before the performance at the concert venue. Distribution is limited to a maximum of 2 tickets per person.

VENUE: St. Dominic's Church

ORGANIZER: Macau Orchestra

ENQUIRIES: (853) 2853 0782

<http://www.om-macau.org>



TOMORROW (DEC 16)

LEON RANDOM RUN 2017 CONCERT IN MACAU

Leon Lai has held around 400 concerts worldwide. He toured his current Leon Random Run 2017 Concert across China last year and will be bringing the extravaganza to Macau this December.

TIME: 8pm

VENUE: Cotai Arena, The Venetian Macao

ADMISSION: MOP480, MOP780, MOP180, MOP1380, MOP1680, MOP2680

ORGANIZER: The Venetian Macao

TICKETING: (853) 2882 8818

www.cotaiticketing.com



"SOUTHERN MUSIC" NANYIN CONCERT

"Nanyin Narrative Singing" originated in the Pearl River Delta in Guangdong. Traditionally, these songs were mainly sung by blind people in the form of stories. Very popular, these narratives feature their own tones and a unique way of singing, reflecting the helpless plight and wandering minds of those living at the lower levels of society. "Nanyin Narrative Singing" was inscribed on the "National List of Intangible Cultural Heritage" in 2011. Currently, Au Kuan Cheong is the only blind musician who still performs "Nanyin Narrative Singing" in the regions of Hong Kong and Macau. In this concert, the Macau Chinese Orchestra and Au Kuan Cheong give the public the opportunity to enjoy this rare kind of traditional Chinese singing art. Programme Highlights: "Spoon Soul", "Song of the Exile", "He Weiqun's Nocturnal Lament", "Tribute at the Red Chamber" from "Soul of the Jade Pear" and "Nocturnal Lament".

TIME: 4pm

VENUE: Mandarin's House

ADMISSION: Free

ORGANIZER: Macau Chinese Orchestra

ENQUIRIES: (853) 8399 6699

www.icm.gov.mo/ochm

TICKETING: (853) 2855 5555

www.macaoticket.com



SUNDAY (DEC 17)

2017 MACAU INTERNATIONAL PARADE

The Parade is one of the major events celebrating Macau's Handover to China, a must-see event since its inception in 2011. On the day of the Parade, an extraordinary opening ceremony will be held at the Ruins of St. Paul's at 3pm, following which local and foreign participating groups will pass through Rua de S. Paulo, Largo de S. Domingos, Senado Square, Travessa do Roquete, Cathedral Square, Avenida da Praia Grande, Avenida Panorâmica do Lago Nam Van and Avenida Doutor Stanley Ho, spreading joy throughout the city's busy streets and avenues. Arriving in Sai Van Lake Square at 6:30pm, the Parade will culminate in a festive, carnival atmosphere.

ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 2836 6866

FACEBOOK PAGE: Macau International Parade

www.icm.gov.mo/macaparade



MONDAY (DEC 18)

ON THE OCCASION OF THE 18TH ANNIVERSARY OF MACAU HANDOVER TO CHINA - EXHIBITION BY ZUO ZHENG YAO

Artist Zuo Zhengyao was born in Hubei in 1960. Professor and tutor of MA of Guangzhou Academy of Fine Arts, Director of University City Art Museum of Guangzhou Academy of Fine Arts, member of Ceramic Art Committee of China Artists Association, Director of Ceramic Art Committee of Guangdong Artists Association, member of International Academy of Ceramics, UNESCO, member of Non-material Culture Protect Association, member of Guangdong Ceramic Art Judging Committee, judging panel of the 11th and 12th National Art Exhibition assessment and re-assessment. To celebrate the 18th Anniversary of Macau Handover to China, Albergue SCM will exhibit 35 paintings and 14 porcelain works of the artist. Artist James Chu was also invited to be the curator of the show. Through this exhibition, Albergue SCM hopes to share with public the creativity and technique of one of the most prominent artist of Mainland China, moreover to foster cultural and art exchange between the two places.

TIME: 3pm-8pm (Mondays)

12pm-8pm (Tuesdays to Sundays, opened on public holidays)

UNTIL: February 4, 2018

VENUE: Albergue SCM - A2 Gallery, Calçada da Igreja de São Lázaro No.8, Macau

ADMISSION: Free

ORGANIZER: Albergue SCM

ENQUIRIES: (853) 2852 2550

FACEBOOK PAGE: creativealbergue.scm



TUESDAY (DEC 19)

CRAYON SHIN-CHAN KASUKABE ADVENTURE 2017 (MACAU)

Crayon Shin-Chan, one of the most popular Japanese manga series characters of all time, is coming to town to celebrate Christmas and New Year with us! The exhibition features a variety of themed sections, enabling fans to experience the world of Crayon Shin-Chan and interact with their favourite manga characters.

TIME: 2pm-9pm daily (last admission 8:30pm)

UNTIL: February 14, 2018

VENUE: 2/F, Broadway Macau

ADMISSION: MOP128, MOP180 (limited package)

ORGANIZERS: Macau Youth Association for

Advancement of Innovative Entrepreneurship, Macau

Entertainment Exhibition Association

ENQUIRIES: (853) 6288 9485

TICKETING: (853) 2855 5555

www.macaoticket.com



WEDNESDAY (DEC 20)
EXPLORING THE GOLDEN HILLS - WINTER FLOWER SHOW

This exhibition showcases plants and flowers that highlight the topography of Lingnan region in China, while demonstrating the classic Lingnan gardening practices unique to that area.

TIME: 7am-10pm
UNTIL: January 7, 2018
VENUE: Taipa Houses, Avenida da Praia, Taipa
ADMISSION: Free
ORGANIZER: Civic and Municipal Affairs Bureau
ENQUIRIES: (853) 2833 7676
www.iacm.gov.mo



THURSDAY (DEC 21)
"CHRISTMAS FANTASY" - ZHANG LIE AND THE MACAU CHINESE ORCHESTRA

The Macau Chinese Orchestra and conductor Zhang Lie prepared several Christmas pieces to welcome and celebrate this anticipated season with the public. Programme Highlights: "Serenade", "Moon River", "The Nightingale", "Driving Home for Christmas", "Frosty the Snowman", "The Wind", "One December, Bright and Clear" and "Snow on the Broken Bridge".

TIME: 8pm
VENUE: Macau Cultural Centre Grand Auditorium
ADMISSION: Admission with free ticket
ORGANIZER: Macau Chinese Orchestra
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/ochm
TICKETING: (853) 2855 5555
www.macaoticket.com

Sands WEEKEND



THE SOUND OF MUSIC

20 December 2017 - 7 January 2018
The Venetian Theatre, The Venetian Macao

With its unforgettable score The Sound of Music touches the hearts of all ages and brims over with some of the most memorable songs ever performed on the musical stage including My Favourite Things, Do-Re-Mi, Climb Ev'ry Mountain, The Lonely Goatherd, Sixteen Going on Seventeen, and of course the glorious title song The Sound of Music. It's the perfect family treat.

Times: Monday, Wednesday - Sunday 2pm / 7:30pm (No shows on Tuesdays)
Tickets: From MOP/HKD288, call reservations +853 2882 8818
cotaiticketing.com



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



VIEW AND DINE AT THE PARISIAN MACAO

Until 23 December, savour exotic flavours at The Parisian Macao and enjoy the spectacular views from the Eiffel Tower. Tickets include admission to Eiffel Tower 37th Floor and a meal at selected restaurants.

Lunch Set
MOP258* per adult | MOP178* per child
Enjoy Lunch at Le Buffet or Set Lunch at Brasserie or Lotus Palace for one person, plus Eiffel Tower ticket for one.

Dinner Buffet
MOP418* per adult | MOP258* per child
Enjoy Dinner at Le Buffet for one person, plus Eiffel Tower ticket for one.

Book Now
Le Buffet +853 8111 9250 Brasserie +853 8111 9200
Lotus Palace +853 8111 9260

*Subject to 10% service charge. Terms and conditions apply.

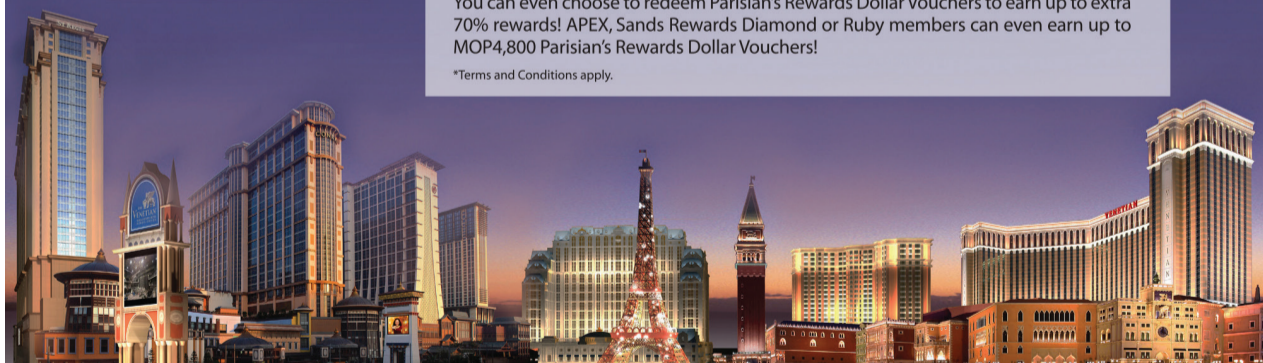


FESTIVE SHOPPING REWARDS

Until 31 December (11am-11pm)
Information counter at Sands Shoppes

Enjoy a perfect Fall-Winter holiday with endless shopping possibilities at Sands Shoppes!
Sands Shoppes strives to bring you the most satisfying shopping experiences with incredible rewards that are truly beyond your expectations! Simply spend at Shoppes at Venetian, Shoppes at Four Seasons, Shoppes at Cotai Central and Shoppes at Parisian to earn up to MOP2,500 worth of Rewards Dollar Vouchers to be used in over 500 participating outlets throughout Sands Shoppes.
You can even choose to redeem Parisian's Rewards Dollar Vouchers to earn up to extra 70% rewards! APEX, Sands Rewards Diamond or Ruby members can even earn up to MOP4,800 Parisian's Rewards Dollar Vouchers!

*Terms and Conditions apply.



澳門金沙度假區

Sands
RESORTS MACAO

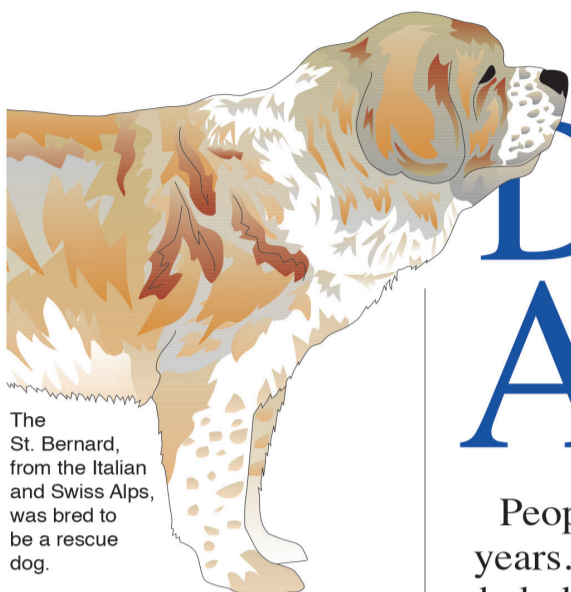


World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

DOMESTIC ANIMALS

By Laurie Triefeldt



The St. Bernard, from the Italian and Swiss Alps, was bred to be a rescue dog.

Dogs

No one knows how dogs and humans became best friends, but fossils of a domesticated dog from a 14,000-year-old grave have been unearthed by archaeologists.

It is probable that humans began taking in wolf pups and over time were able to tame them. And because wolves live in packs, humans were able to take the place of the alpha dog and could teach the animals to be obedient.

Human intelligence, combined with the speed and ferocity of dogs, made a deadly combination on the hunting field. Sharing the meat made this a mutually beneficial relationship.

Cats

Cats became domesticated much later than dogs, and most still look and act much like their wild ancestors (the European wild cat and African wild cat). Archaeologists have discovered a 9,500-year-old gravesite with the remains of a human buried intentionally with a cat.

Cats were useful to humans because they kept rodent and snake populations down. Cats were probably attracted to humans by food scraps and eventually were domesticated by the offer of free meals and shelter.

People have been domesticating animals for thousands of years. Animals have been domesticated for many reasons: to help hunt; to produce food, milk, wool or silk; for labor and transportation; for protection; and for companionship. Dogs and sheep were among the first animals to be domesticated.



The domestication of the horse has played a vital role in the growth of many civilizations. Horses have been used for riding; for pulling carriages, chariots, plows and carts; and for warfare.

SOURCES: *World Book Encyclopedia*, World Book Inc.; www.historyworld.net; <http://science.howstuffworks.com>

By definition

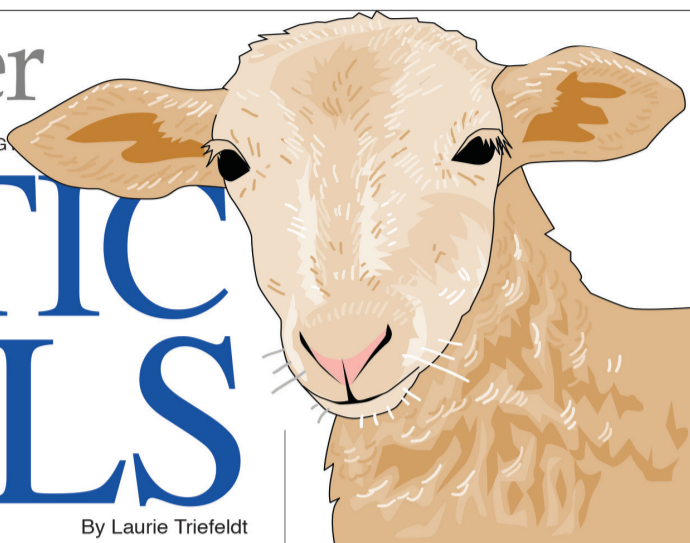
In general, a domestic animal is any animal that relies on humans for its food and shelter. Domestic animals also must be able to breed in the environment provided by humans. For example, the Indian elephant has been tamed and is accustomed to people, but it is not considered to be domesticated because it rarely breeds in captivity. (New stock is usually captured from the wild.)

Domestic animals include household pets and farm animals (also a couple of insects and some fish). When compared with the number of wild animal species, domesticated animals are quite rare.

From wild to mild

Domestic animals have been influenced largely by selective breeding. For example, dogs have been bred to promote desired traits and create special characteristics, ideal for hunting, herding, guarding and even keeping humans warm.

All domesticated animals have changed over the centuries into tamer, quieter animals. Some have changed so much that they do not look or act at all like their wild ancestors. Most modern dogs, for example, bear little resemblance to the wolf, their ancient ancestor.



Dolly (1996–2003) was the first mammal to be cloned from the cell of an adult sheep.

Why can't zebras be domesticated?

The reason so few animals have been domesticated is that many species are simply too wild. For an animal to be domesticated, it must have some special traits: a flexible diet, a fast growth rate, a friendly disposition, easy breeding and a social hierarchy. It must not panic when restrained or if it perceives a threat. Cows, for example, are generally calm animals, making them easier to domesticate.

Controversy

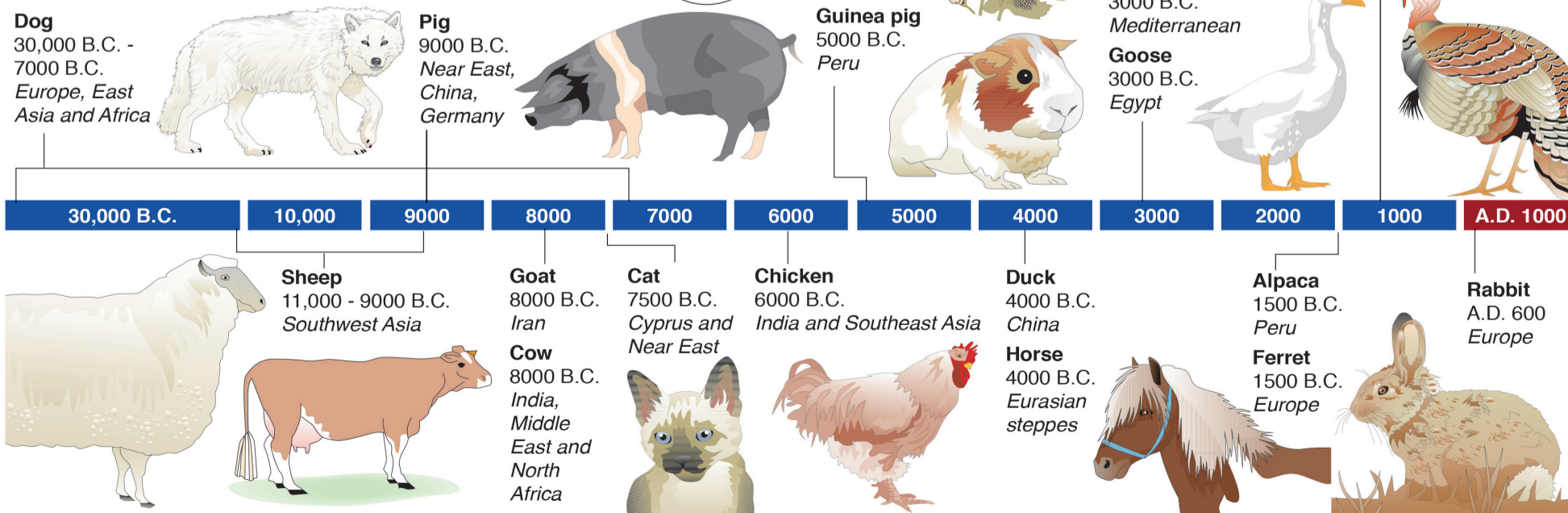
Not everyone believes that animal domestication is a good thing. People for the Ethical Treatment of Animals (PETA) is largely opposed to human interference in animal lives.

It's in the genes

Historically, domestication has been a combination of natural genetic evolution and selective breeding. But new technologies like genetic engineering (the manipulation of DNA or genes) and cloning have become controversial topics of debate. Some say they are unethical; others believe they are the greatest of scientific achievements. What do you think?

When it happened

Different animals were domesticated in different parts of the world at different times. This timeline shows approximately when and where some domestic animals originated.



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