



# times Extra

weekend Guide

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I'M GOING TO BUILD YOU A BROTHER...

## Trump stirs Christmas in Bethlehem

Trump's recognition of Jerusalem as Israel's capital looms large in Christmas festivities this year in the traditional birthplace of Jesus



- MOVIES: BRIGHT
- BOOKS: ANYONE WHO'S ANYONE BY GEORGE WAYNE
- MUSIC: REVIVAL BY EMINEM
- WINE: THE PORT SIDE
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DRIVE IN

Mark Kennedy, AP Entertainment Writer

"Bright" premieres today on Netflix Macau

'BRIGHT' IS WHEN HARRY POTTER VOMITS ON A COP FLICK

That old Hollywood standby, the venerable buddy cop movie, may have met its anguished demise this holiday season. Will Smith just killed it. Virtually every permutation of the genre has been done — we've seen black cops teamed up with white cops, black cops with black cops, white cops and other white cops, a white cop and a Latino cop, an Irish cop with a Yank cop, two women cops, and human cops with dog cops. Alas, the category will likely not survive the latest: a human cop teamed up with an Orc. Yes, that's right — an Orc, along with Elves, Fairies and at least one Centaur. Even with Smith being his most charming singular Smith, "Bright" is a total mess. To prepare for writing "Bright," it seems Max Landis decided to throw every cop film cliché into a Cuisinart, put it on the high setting and leave the top off. This film is what happens when Harry Potter throws up on "Training Day," "16 Blocks," "The Wire," "48 Hours" and "Police Academy." It opens in an alternate reality of South Central Los Angeles — a gritty, graffiti-covered, gang-infested patrol area that includes Orcs in

thick gold chains and sweatsuits drinking liquor in front of burning barrels and listening to rap. Elves, on the other hand, seem to be prissy, elitist and vapid. They live in — wait for it — Elftown. Smith's Officer Ward has just returned to the job after being shot and is assigned to reunite with his rookie partner, Nick Jakoby, the first Orc to serve with the LAPD. Jakoby is played by Joel Edgerton and he is made to look like a hunk of Roquefort cheese rotting on an August afternoon. Because Orcs have in the past been horrible to humans, Jakoby faces bitter resentment from fellow officers, who call him a "diversity hire." He also is hated by his own kind, who consider him a turncoat. So we are left to wonder if he's a cop first or an Orc first. (And what his ears might taste like on a nice multigrain cracker.) It's a tough spot to be in, made worse because nobody likes the police. (As Ward's daughter points out: "Why do you have to be a policeman? Everybody hates policemen.") Why does Ward stay on the job? You guessed it — he's five years from his pension (Many thanks, "Lethal Weapon.") At this point, the film might have explored racism and

systemic profiling by having different otherworldly species represent whites, black, Latinos and Asians. But that's not "Bright." Instead, the film doubles down on the fantasy, embarking on a city-wide nonsensical search for a rare magic wand. Cue the car chases, over-the-top gang members, throat slitting, martial arts moves, torture and gas station explosions. (Warning: Many, many Orcs were harmed making this film. Logic was also badly injured). Wait, hold up. Did we really just say "wand"? Yes indeed, this alternate L.A. reality may have Uber, former "Fear Factor" host Joe Rogan, Toyota Corollas and topless bars, but it also has a dark prophecy, renegade Elves, a Magic Task Force and a wand that has enormous power. "This is like a nuclear weapon that grants wishes," we are told by someone in a straight face. Only a Bright — a person with supernatural abilities — can use it correctly. They might not even know they are a Bright. You can see where this film is going even without being very bright. David Ayer is the director and he's had a role in other buddy cop films, helming "End of Watch" and writing



Will Smith (left) and Joel Edgerton in a scene from "Bright"

"Training Day." This, though, is a labored affair with little stylistic coherence. The scenes fit poorly together and the humor is forced. Though it's supposed to span a day and night, it rains whenever the film needs that "Blade Runner" brooding wet darkness, a manipulative touch. Actually, there's not an original thing in the film, with the possible exception of a foosball table being used to try to kill an Elf. But the soundtrack seems nice, with

songs by Logic, Meek Mill, alt-J, Machine Gun Kelly, X Ambassadors, Camila Cabello, Portugal. The Man and A\$AP Rocky. (There's an idea: Stream the movie but turn off the screen). Things go seriously off the rails as the film lurches to its conclusion. Smith seems to know how bad the film is so he agrees to have his face hit repeatedly, leaving it puffy and bloody. Perhaps he hopes no one can recognize him anymore. But there's

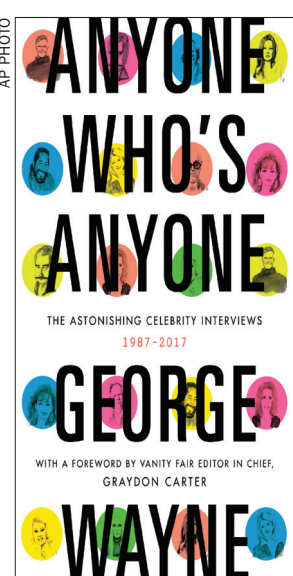
no escaping the truth. This film makes his misfire "Wild Wild West" look like "The Godfather." Plus, he knows he just buried the buddy cop film genre. You'll never see two cops swapping snide comments in the front seat of a cruiser again — and not laugh.

"Bright," a Netflix Studios release, is rated TV-MA. Running time: 117 minutes. No stars out of four. ★★★★★

BOOK IT

BOOK OF CELEB INTERVIEWS BEST ENJOYED IN SMALL SIPS

Eagerly plucked from the pages of Vanity Fair, the Daily Front Row and R.O.M.E. and thrust into the public's hands comes George ("GW") Wayne's collection of his favorite celebrity interviews conducted over three decades. An apt forward by Vanity Fair Editor-in-Chief Graydon Carter sets the stage for GW's grandiosity, followed by the author's own introduction in which he reveals his path from Jamaican schoolboy to self-described "carnivore of popular culture" in "Anyone Who's Anyone." In GW's snappy Q&As, he asks much less about the stars' latest work and instead charges with gusto into the hidden corners of their lives. In a bewildering way, his calculated ploys, cloaked sometimes in flattery and other times in outright mockery ("Do you think Hollywood thinks you're a has-been?"), provoke the famous to vulnerability. Before they realize



Anyone Who's Anyone: The Astonishing Celebrity Interviews, 1987-2017 (Harper) by George Wayne

it, they're ticking off the contents of their medicine cabinets and casually dishing on favorite ex-husbands, girlfriends and roommates. Joan Rivers, Fabio, Ivana Trump, Kathleen Turner and Geraldo, among others,

grace the pages (some more grudgingly than others). The interviews serve as snapshots of the times, and reading them five or 25 years after the fact proves amusing. We remember the film or book or play one embarked upon, now knowing if that was the project that shot the star to even higher fame or served as the final flicker of a spiraling career. So tightly condensed are GW's lavish cajoleries and prodding condescension that the read can feel a bit like drinking chardonnay from a fire hose. One Hollywood plastic surgery anecdote slipped among the glamorous pages of Vanity Fair proves deliciously interesting, but placed between dozens of other similarly flavored conversations, the result seems crowded. To better savor GW's ill-mannered, quick-witted tongue, keep this one around to sip one sitting at a time. Christina Ledbetter, AP

TTUNES

EMINEM SOUNDS ALIVE ON 'REVIVAL'



Eminem, "Revival" (Interscope)

The A-List collaborators on Eminem's new album scream "I want a radio hit," with Beyoncé, Ed Sheeran, Pink and Alicia Keys co-starring on the songs. It wouldn't be hard to believe, especially since Eminem's last major hits have relied heavily on Rihanna, from "Love the Way You Lie" to "The Monster." But thankfully on "Revival," Eminem returns as the star of his show. Beyoncé sounds beautiful on opener "Walk On Water," but Em's words are even better, as he delivers honest lyrics that sound, and feel, true to him. "Every album song I was spazzin' the (eff) out on/And now I'm gettin' clowned and frowned on," he raps. Eminem is no longer hip-hop's most prized wordsmith and the adjustment is tough for any performer once known as one of music's most celebrated acts. But on "Revival," his ninth studio album, Eminem makes himself relevant with his smart rhymes, which is refreshing in the age of "mumble rap." The album artwork is of the American flag, with race and President Donald Trump recurring topics throughout the 19 tracks. "So, hands in the air, let's hear it for the start of a brand new America without him, and be proud of where we're from," Eminem raps on "Like Home," featuring a stellar-sounding Keys. "Just keep marchin', till we reach Congress/But they're gonna say you're tryin' to take an irrational stance/If you try to slander the flag/But somebody has to be the sacrificial lamb/So they call it a Kaepernick tantrum/If you don't stand for the national anthem," he raps on the six-minute "Untouchable." Eminem co-produced some of the songs, also getting help from Rick Rubin, Dr. Dre, Alex Da Kid, Mr. Porter and Skylar Grey, the singer, songwriter and originator of "Love the Way You Lie." Overall, "Revival" is solid. Mesfin Fekadu, AP Music Writer



## NEWS OF THE WORLD

Karin Laub, AP, Bethlehem, West Bank

## CHRISTMAS IN BETHLEHEM

## Trump's Jerusalem shift looms large

Some food vendors, sellers of holiday trinkets and a leading hotelier in biblical Bethlehem say Palestinian protests, triggered by what many here view as a provocative show of pro-Israel bias, have hurt their Christmas business.

Yet Bethlehem also offers a stage for a Palestinian rebuttal: banners proclaiming Jerusalem as the eternal capital of Palestine have been draped over facades on Manger Square as a backdrop for Christmas TV broadcasts to a global audience.

The Israeli-Palestinian conflict is keenly felt — perhaps even more so at Christmas — in Bethlehem, just a few miles south of contested Jerusalem.

Israel's West Bank separation barrier cuts into Bethlehem and a segment of it has become a tourist magnet in its own right. Its cement slabs are covered with works by international graffiti artists such as Banksy and pro-Palestinian slogans left by visitors.

While Palestinians try to draw attention to the barrier when foreigners pour in for Christmas, Trump's policy shift on Jerusalem two weeks ago has emerged as the dominant theme this year. It went against an international consensus that the fate of the city should be determined in negotiations. Israeli-annexed east Jerusalem houses major Muslim, Jewish and Christian shrines, and

Palestinians seek it as a future capital.

Trump's declaration triggered clashes in the Palestinian territories between stone-throwers and Israeli soldiers who fired tear gas, rubber bullets and live ammunition. Eight Palestinians were killed by Israeli fire, most on the Gaza border, and scores were wounded.

In Bethlehem, the fallout was felt immediately.

Palestinian President Mahmoud Abbas was to have received Vice President Mike Pence, a devout Christian, in Bethlehem, but canceled after the U.S. pivot on Jerusalem. The snub came as Abbas shifted from cooperating with the United States to rejecting Washington as a Mideast broker.

Meanwhile, Bethlehem's flagship luxury hotel, the 250-bed Jacir Palace, closed because of frequent nearby clashes.

General manager Marwan Kittani said the hotel had been fully booked for Christmas, but that he is now assessing day by day if he can reopen.

Palestinian activists have called for more protests.

In Manger Square, next to the Church of the Nativity built over Jesus' traditional birth grotto, some merchants blamed Trump for a drop in business.

Two souvenir shop owners selling nativity scenes and tree decorations carved from

olive wood said they hadn't had any customers by early afternoon.

Mahmoud Salahat, who sells pomegranate juice on the square, said his main source of income — Palestinian citizens of Israel — largely stayed away from Bethlehem during the past two weeks, apparently fearing trouble on the roads.

Palestinian officials took a more upbeat view.

The Christmas season caps a banner year for tourism in the Palestinian territories, with 2.7 million visitors in 2017, compared to 2.3 million in 2016, said Tourism Ministry official Jiries Qumseh. Despite some cancellations, Bethlehem's 4,000 hotel rooms were more than 90 percent booked for Christmas, he said.

Christmas also offers an annual opportunity for Abbas to court international sympathy for long-standing Palestinian demands for statehood in the West Bank, Gaza Strip and east Jerusalem, lands Israel captured in 1967. Abbas rival Hamas, an Islamic militant group that dominates Gaza, seeks a state in all of historic Palestine, including what is now Israel.

The vast majority of Palestinians are Muslims, but Abbas — like the late Yasser Arafat before him — values close ties with the Christian minority, regularly attending Christmas Eve mass at the Church of the Nativity,

which is broadcast live.

This year, TV footage will likely show two large banners hanging from roofs in Manger Square, reading: "Jerusalem will always be the eternal capital of Palestine." Activists also plan to circulate a petition to Christmas visitors in support of Palestinian claims to Jerusalem and distribute stickers reading: "We (heart) Jerusalem, the capital of Palestine," said organizer Munther Amira.

Earlier this week, two dozen protesters assembled near the square's towering Christmas tree, holding white candles and photos of Pence and Jason Greenblatt, a member of Trump's Mideast team.

"Bethlehem welcomes the messengers of peace, not the messengers of war," read the captions under the photos.

The protesters held the candles to the photos and burned them.

Amira said it was a protest against U.S. policy, not the American people.

Some tourists seem baffled by the politics and are mainly drawn to the Nativity basilica, currently under renovation and partly covered by scaffolding.

German pilgrim Ludmilla Trifl said she reserves judgment because she doesn't know enough about the conflict.

The separation barrier at the entrance to Bethlehem "does not look good, she said, adding that she's also heard it described as a security measure. Israel says the barrier is

to keep out Palestinian militants, while Palestinians call it a land grab.

Along the barrier, a different type of tourism has emerged.

The area around the Walled-Off Hotel, a Banksy-linked guesthouse that opened in March, has become a center for political street art. A recent wall piece said to have been created by Banksy shows two angels, one with a crowbar, on either side of a gap between cement slabs, each trying to widening the opening.

A nearby shop called "Wall-Mart" offers stencils and spray paint — with prices for slogan sizes ranging from USD14 to \$26 — to help visitors to leave their mark.

On a recent morning, Australian Farzanah Fazli shook spray cans, filling in a stencil she had taped to the wall. Slowly, the words "Once upon a time, there was humanity" emerged — meant to express her view that Israeli policies have dehumanized the Palestinians.

Fazli, 30, a London-based accountant, said leaving that message was the highlight of her Middle East trip, even if it is eventually painted over by others.

Graffiti shop employee Wanda Handal, 21, said artists have transformed her neighborhood.

"Back in the day, it was the creepy street" she said. Now, "the street is alive, art everywhere."



People pass by the "The Walled Off Hotel" and the Israeli security barrier in Bethlehem



Tourists walk in Manger Square outside the Church of Nativity in Bethlehem



WORLD OF BACCHUS

Jacky I.F. Cheong

The Port Side



BURMESTER EXTRA DRY WHITE PORT NV

A cuvée of several vintages with at least three years of maturation in barrels and steel tanks. Translucent citrine with pastel golden reflex, the pristine nose offers grapefruit peel, custard apple, passion fruit, crushed rock and jasmine. Anchored by bright acidity and pronounced minerality, the vigorous palate delivers yuzu peel, green mango, jackfruit, sweet ginger and white pepper. Off-sweet (43g/l residual sugar and 3.3g/l acidity) and medium-full bodied at 19.5 percent, the irrepressibly fruity entry carries onto a thoroughly exotic mid-palate, leading to a markedly piquant finish.



BURMESTER LATE BOTTLED VINTAGE PORT 2012

A blend of Touriga Nacional, Touriga Franca, Tinta Roriz and Sousão from a single vintage, bottled between the fourth and sixth years after harvest. Reddish black with carmine-rosewood rim, the aromatic yet measured nose reveals dried fig, crème de cassis, dark chocolate, liquorice and incense. Braced by generous acidity and succulent tannins, the fleshy and harmonious palate furnishes prune, brandied cherry, coffee arabica, nutmeg and balsam. Fully sweet (95g/l residual sugar and 4.8g/l acidity) and medium-full bodied at 20 percent, the precise entry evolves into an exuberant mid-palate, leading to a focused



BURMESTER VINTAGE PORT 2005

A blend of old vines (average 50 years old) dominated by Touriga Nacional from a single vintage, bottled between the second and third years after harvest. Reddish black with auburn-maroon rim, the resplendent nose radiates dried mulberry, essence de violette, start anise, cocoa and cedar. Buttressed by abundant acidity and tasty tannins, the gorgeous palate oozes dried damson, liqueur de Chambord, clove, caffè macchiato and geranium. Fully sweet (84.6g/l residual sugar and 6.52g/l acidity) and full-bodied at 20 percent, the Baroque entry continues through a Manueline mid-palate, leading to a lingering finish.

Before its reputation as a wine-producing country was recognised, Portugal used to be first and foremost a Port-producing country. Port was the first Portuguese wine to achieve international popularity, and still is the single most international item in Portugal's vinous portfolio. The internationalisation of Port began in the 17th century, reached its peak in the 18th and 19th centuries, and did not recede until the 20th century. In the course of several centuries, numerous foreign merchants settled down and took root in the Douro region, produced wine from its dangerously steep hillside terraced vineyards, and shipped their products along the Douro to Porto, then onto the world. The international nature of Port is reflected in numerous ways, the most obvious of which is language. In English-speaking countries at least, Port houses are often referred to as shippers. Designations such as ruby, tawny, crusted and late bottled vintage etc. are unmistakably English. If it takes Italian to appreciate opera and Spanish to approach cigar and coffee, English is very much the language for Port. Foreign influence and ownership in the Port sector is all too apparent. Indeed, it would appear that the majority of Port shippers have English names, followed by Dutch and German, making Port houses with Portuguese names a precious minority. Replicate this in any other sector in other countries, xenophobia would be almost guaranteed, but there are paltry few such incidences in the Port sector.

Port not only took on British names, but also British traditions, e.g. the de rigueur custom of "passing the Port to port". Here, "Port" refers to the wine, and "port" is the nautical term for left, as opposed to starboard (right). Blue Stilton, meanwhile, remains the perfect cheese to pair with Port. Established in Vila Nova de Gaia in 1750, Burmester is a British Port shipper whose founders originated from Mölln, Schleswig-Holstein, Germany. It is now part of Sogevinus Fine Wines Group, which also owns Kopke (est. 1638), Calem (1859) and Barros (1913). Along with Symington Family Estates, Flaggate Partnership, Sogrape Vinhos and Real Companhia Velha of Oporto and the Douro Valley, Sogevinus Fine Wines Group is one of the largest players in the Port sector. Its four stylistically different Port houses covering four centuries are worth discovering, and Burmester comes highly recommended. For large parts of history, sweet wines have been the most revered and expensive wines. Due to social changes post-WWII, Port prices have been kept at a low level. Years from now, one may look back at the early 21st century as the bubble of big, dry reds, lamenting the missed opportunity to enjoy fine sweet wines without breaking the bank. Available at Palatium Fine Wines; Contact: Mr Pedro Lobo; W: www.palatiumwines.com; E: pedro.lobo@palatiumwines.com; T: +852 2875 0782

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages

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**  
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**  
THE STEAKHOUSE

**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**

**ROSSIO**  
7am - 11pm  
T: 8802 2372  
Grande Praça, MGM MACAU

**SQUARE EIGHT**  
24 hours  
T: 8802 2389  
Level 1, 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**  
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**  
THAI RESTAURANT

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

BARS & PUBS



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

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

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



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

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

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



## KITCHENWISE

Sara Moulton, Celebrity Chef

## CHOCOLATE PEPPERMINT COOKIES ARE A HOLIDAY TREAT

If, like me, you're a fan of dark chocolate peppermint bark at Christmastime, you're going to love these cookies. Your friends and family will, too. But you'll have to plan ahead because the batter is so soft it needs to chill overnight before scooping. The main ingredient here is 1 1/2 pounds of chocolate, which

guarantees an intensely chocolate-y flavor. The cookie's base is made of a combination of unsweetened and bittersweet chocolate. Afterward, additional chunks of the bittersweet chocolate — along with the crushed mint candy — are folded in. The key to this recipe's success is good quality

bittersweet chocolate — that is, a brand that contains at least 60 percent cacao. The higher the percentage of cacao in a chocolate bar, the darker and more intense the flavor. That's why we're adding chunks of chocolate instead of chocolate chips — bittersweet bar chocolate contains much more cacao than most chips.

Chopping the chocolate will take a little time. I recommend using a serrated knife for the job. As for crushing the peppermint candies, the best way is to put them in a re-sealable plastic bag and then gently whack away at the bag with a rolling pin. The easiest way to portion out the batter is with a 1-ounce ice-cream

scoop rather than a spoon — and it'll make the size of the cookies more consistent, too; just dip it in hot water between each scoop. I suggest baking a single tray of cookies at a time because the cookies don't cook evenly when there's more than one tray. Finally, be careful not to overcook them. The cookies should be soft to the

touch when you pull them out of the oven. That way they'll remain nice and gooey. As you might imagine, these cookies are delicious year-round. If you decide to make them during a season when peppermint candies are scarce, just leave them out and add 1 1/2 tablespoons of powdered espresso. You will end up with outstanding mocha cookies.

AP PHOTO



## RECIPE

## START TO FINISH:

1 hour and 45 minutes, plus 8 hours chilling time

**Servings:** Makes about 3 dozen cookies

1 pound bittersweet chocolate  
4 ounces unsweetened chocolate  
8 tablespoons unsalted butter, cut into tablespoons  
4 large eggs, at room temperature  
1 1/2 cups sugar  
2 teaspoons vanilla extract  
60 grams (about 1/2 cup) all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon table salt  
1 cup (about 5 ounces) hard red-and-white peppermint candies

## HOW TO DO IT:

Coarsely chop one-half of the bittersweet chocolate and all of the unsweetened chocolate. In a medium metal bowl combine the coarsely chopped chocolates and the butter; set the bowl over a saucepan of barely simmering water, making sure the bottom of the bowl is not touching the water, and melt the mixture, stirring often. Remove from the heat as soon as all of the chocolate is just melted.

Meanwhile, in a medium bowl with electric beaters (or in a stand mixer), beat the eggs and sugar on medium speed until the mixture is very thick and pale, about 10 minutes. Beat in the vanilla. In a small bowl sift together the flour, baking powder and salt.

Chop the remaining bittersweet chocolate into chocolate-chip size pieces. Chop or crush the peppermint candies into 1/4- to 1/3-inch pieces. Fold the melted chocolate mixture into the egg mixture using a large rubber spatula. Add the flour mixture and fold it in until it is just incorporated. Add the chip-size bittersweet chocolate and the peppermint pieces and stir gently, just until incorporated. Cover and chill the mixture overnight. Preheat the oven to 350 F. Line 3 large baking sheets with parchment paper, scoop out the batter into balls about 1 1/2-inches wide (the size of a walnut shell) and arrange them on the baking sheets, leaving an inch of space between them. Working with one sheet pan at a time, bake the cookies on the middle shelf of the oven for 9 to 11 minutes, until they are shiny on top and set around the edges but still soft to the touch on top. Let them sit on the sheet pans for 5 minutes and then transfer them to a rack to cool completely.

**Nutrition information per serving:** 164 calories; 90 calories from fat; 10 g fat (6 g saturated; 0 g trans fats); 31 mg cholesterol; 32 mg sodium; 20 g carbohydrate; 2 g fiber; 14 g sugar; 3 g protein.



**WHAT'S ON**



**TODAY (DEC 22)**  
A PART OF US

The skin covering our body etches beautiful patterns. Do we ever take a moment to sit down to carefully study them? Each of us is real and exists in different ways and places. Yet, we all seem to be pursuing our lives whilst missing out on a lot of things. Let's find the answer and the reality through this exploratory, revelatory dance piece.

TIME: 8pm  
VENUE: 2/F, Black Box Theatre at Old Court Building, Avenida da Praia Grande  
ADMISSION: MOP180  
ORGANIZER: Imprint Macau Dance Association  
TICKETING: (853) 6680 2146  
<https://goo.gl/vP8Wzi>



**THE GOLDEN PARADE – IMPERIAL WEAPONRY FROM THE PALACE MUSEUM**

The exhibits, ranging from imperial armaments to court paintings of the Qing dynasty, allow viewers to get a sense of the political and military aspects of this dynastic period, the life of emperors in the Imperial Palace and the Qing court's emphasis on military prowess. They reveal the grand review of troops by the emperors, the imperial hunt of the Qing dynasty, military drills and the military system itself. The exhibits include imperially made implements, equipment and devices produced by official workshops, tributes from different regions of China and gifts presented to the Qing court by different countries. They bring to light the diverse sources and varieties of imperial weaponry and their well-established systems, which are the prominent features of Qing's military power.

TIME: 10am-7pm, last admission at 6:30pm (Closed on Mondays, open on public holidays)  
UNTIL: March 11, 2018  
VENUE: Macau Museum of Art, Av. Xian Xing Hai, NAPE  
ADMISSION: Free  
ORGANIZER: Macau Museum of Art  
ENQUIRIES: (853) 8791 9814  
[www.mam.gov.mo](http://www.mam.gov.mo)



**TOMORROW (DEC 23)**  
A CONTRIBUTION TO THE HISTORY OF MACAU EXHIBITION

Founded in 1917, Macau Postal Savings (CEP) celebrated its centenary on 21st September this year. On this special occasion, CTT published the photo album 'A Contribution to the History of Macau', featuring previously unpublished images of buildings acquired by CEP during the 1930s and 1940s. In addition, an exhibition entitled A Contribution to the History of Macau is running at the Gallery of Carmo Post Office in Taipa.

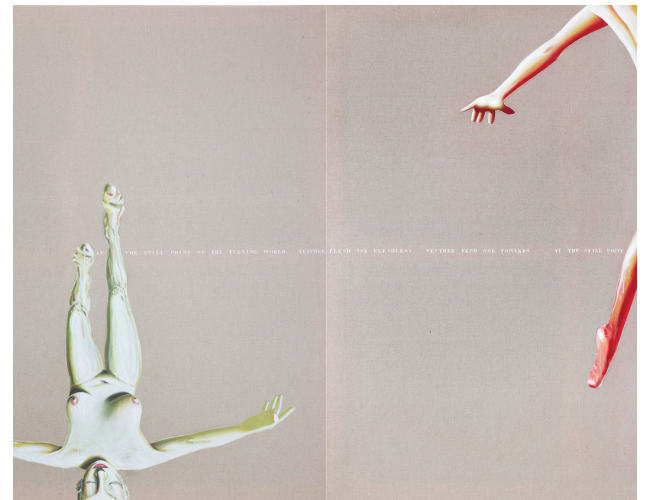
TIME: 10:30am-5:30pm (Closed on Mondays)  
UNTIL: March 31, 2018  
VENUE: Carmo Post Office in Taipa, Avenida de Carlos da Maia  
ADMISSION: Free  
ORGANIZER: Macau Post and Telecommunications Bureau  
ENQUIRIES: (853) 2837 8138  
[www.macaucep.gov.mo](http://www.macaucep.gov.mo)



**SUNDAY (DEC 24)**  
THE MEMORABLE TIME - THE TRADITIONAL HANDICRAFT INDUSTRIES OF MACAU

Primarily dedicated to the incense, match and firecracker industries, this exhibition enables residents and tourists to reminisce upon the glorious past of Macau's handicraft industries. Six zones - namely, the incense industry zone, firecracker industry zone, match industry zone, foreign trade zone, education zone and simulations of the incense and firecracker factory facades, as well as project room are featured, displaying 210 pieces/sets showing the process of development and decline of the past three greatest industries.

TIME: 10am-6pm, last admission at 5:30pm (Closed on Mondays, open on public holidays, free admission on Tuesdays and the 15th of every month)  
UNTIL: February 25, 2017  
VENUE: 3/F, Macau Museum, No. 112, Praceta do Museu de Macau  
ADMISSION: MOP15 (free for Macau residents, children of 12 years old or below and seniors of 65 years old or over)  
ORGANIZER: Macau Museum  
ENQUIRIES: (853) 2835 7911 & 8394 1208  
[www.macaumuseum.gov.mo](http://www.macaumuseum.gov.mo)



**MONDAY (DEC 25)**  
FICTION AND DRIFT - PAINTINGS BY JORGE MARTINS

Jorge Martins is a renowned Portuguese contemporary painter dedicated to artistic creation for some decades. This exhibition features 23 significant oils on canvas paintings created throughout the painter's artistic career, which are an anthological representation of his reinvention of spaces, objects, times and of its illusory effects, which the painter fictionalizes through his art and stems in our lives. These elements show that Jorge Martins always maintains a dramatic creative concept influenced by cinema, which allows the audience to understand the creative context of the artist.

TIME: 10am-9pm (Closed on Mondays and mandatory holidays)  
UNTIL: March 4, 2018  
VENUE: Tap Seac Gallery, No. 95, Avenida do Conselheiro Ferreira de Almeida  
ADMISSION: Free  
ORGANIZERS: Cultural Affairs Bureau & Galeria Arte Periférica in Portugal  
ENQUIRIES: (853) 8988 4000  
<http://www.icm.gov.mo>



**TUESDAY (DEC 26)**  
TANGO "DESIRES"

Argentinian troupe Estampas Porteñas comes from Buenos Aires with Desires, a travel to the origins of Tango, taking us from the folkloric Malambo and Gaucho traditions (South American cowboy), to the music of Astor Piazzolla. Action sparks after Margot, the female protagonist, decides moving to the big city, leaving everything behind. Filled with passion, jealousy and ardent dance, Desires is a flawless, technical and emotive production through the many forms of tango in a display of multiple steps and styles. Let's delve into the Argentinian soul!

TIME: 8pm  
DATE: December 26-27, 2017  
ADMISSION: MOP150, MOP200, MOP250, MOP300  
VENUE: Macau Cultural Centre, Avenida Xian Xing Hai, NAPE  
ORGANIZER: Macau Cultural Centre  
ENQUIRIES: (853) 2870 0699  
TICKETING: (853) 2855 5555 [www.macauculture.com](http://www.macauculture.com)  
[www.ccm.gov.mo](http://www.ccm.gov.mo)





### WEDNESDAY (DEC 27)

AFFECTION FOR LOTUS - EXHIBITION OF PAINTING AND CALLIGRAPHY FOR THE 100TH BIRTHDAY OF JAO TSUNG-I

Some 15 artworks dedicated to the theme of the lotus by world-renowned sinologist Professor Jao Tsung-I have been specially selected for his 100th birthday this year. One of the aims in establishing the Jao Tsung-I Academy is to promote Professor Jao's academic and artistic achievements. The Academy features a library, temporary exhibition room and an auditorium for the purpose of promulgating Chinese culture and art. Built in 1921, this neoclassical edifice was inscribed upon the list of protected heritage sites in Macau in 1984.

TIME: 10am-6pm, last admission at 5:30pm (Closed on Mondays, open on public holidays)

UNTIL: December 31, 2017

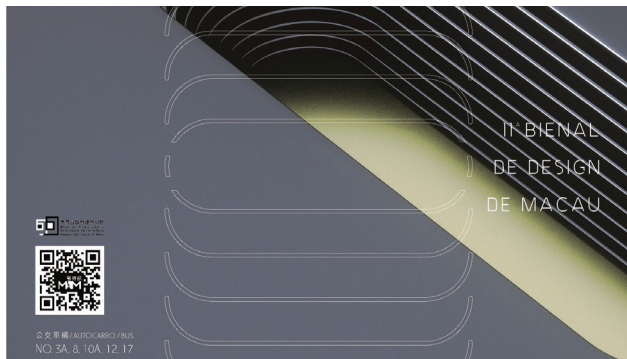
ADDRESS: No. 95 C-D, Avenida do Conselheiro Ferreira de Almeida

ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 2852 2523

www.ajti.gov.mo



### THURSDAY (DEC 28)

11TH MACAU DESIGN BIENNIAL EXHIBITION

The 11th Macau Design Biennial received over 4,000 entries from 33 regions worldwide, 20 percent of which were qualified to enter the final assessment phase. The volume of entries received this year broke a record, and the overall quality standard is higher than in previous years. After more than six months of preparation and assessment of the entries by a jury comprising Guang Yu (Beijing), Céline Lamée (Amsterdam and Beijing) and Steffen Knöll (Germany), the jury finally selected 80 prize winners from public group and student group for the following prizes: 12 Gold, 23 Silver, 36 Bronze, 3 Jury Awards, Polytrade Paper Printing Design Award, Tourism Souvenirs Award, Macau Design Award of Best Branding, Macau Design Award of Nova Design, The Most Creative Student Award as well as the highest honour award, the "Macau Design Award of Best Gold". The exhibition showcases a total of 200 entries by winners from Mainland China, Hong Kong, Macau, Taiwan, Germany and the United Kingdom, among other countries and regions. The announcement of the results marks a conclusion of all the major design events in Macau this year.

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

UNTIL: March 31, 2018

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

ADMISSION: Free

ORGANIZER: Macau Museum of Art

ENQUIRIES: (853) 8791 9814

www.mam.gov.mo

# 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



### THOMAS FRIENDSHIP BREAKFAST WITH THE LITTLE BIG CLUB ALL STARS

Until 31 March 2018  
Urumqi Ballroom, Level 4, Sands Cotai Central

Start your day off right, with the ultimate breakfast party! Kids are transported to The Little Big Club character stories by the immersive room décor, and see their dreams come to life by experiencing the loveable live mini shows. No party is complete without an awesome and delicious array of dishes and desserts prepared just for you.

Time: 9am - 10:30am  
Admission: MOP238\* (Adults) / MOP138\* (Child)  
MOP688\* (Family Package: 3 family members + 1 child)

Tel: +853 8113 7915 / +853 8113 7916  
You can approach the reservation counter next to Paradise Gardens between 2pm - 6pm  
Present your hotel key card for 25% discount

\*Child admission prices apply to children 5 - 12 years of age only. Terms and Conditions apply.



### PORTOFINO XMAS SPECIALS

Shop 1039, Level 1, The Venetian Macao

Macao's most authentic Italian trattoria is offering a superb five-course dinner featuring pasta with duck ragout, baked black cod and slow-braised venison this Christmas Eve. Between December 24 and 31, 2017, Portofino will also offer an a-la-carte Christmas Specials menu, including Cotechino sausage, Taleggio cheese polenta, baked salted cod, and beef tenderloin.

December 24, 2017 Five-course Christmas Eve Dinner at MOP688 per person  
December 24 - 31, 2017 Christmas Specials from MOP68 - 268  
December 31, 2017 Six-course New Year Eve's Dinner at MOP888 per person  
Opening Hours: Lunch: 11am - 3pm  
Dinner: 6pm - 11pm (Friday & Saturday: 6pm - 12am)  
Reservation: +853 8118 9950, Email: portofino.reservation@sands.com.mo

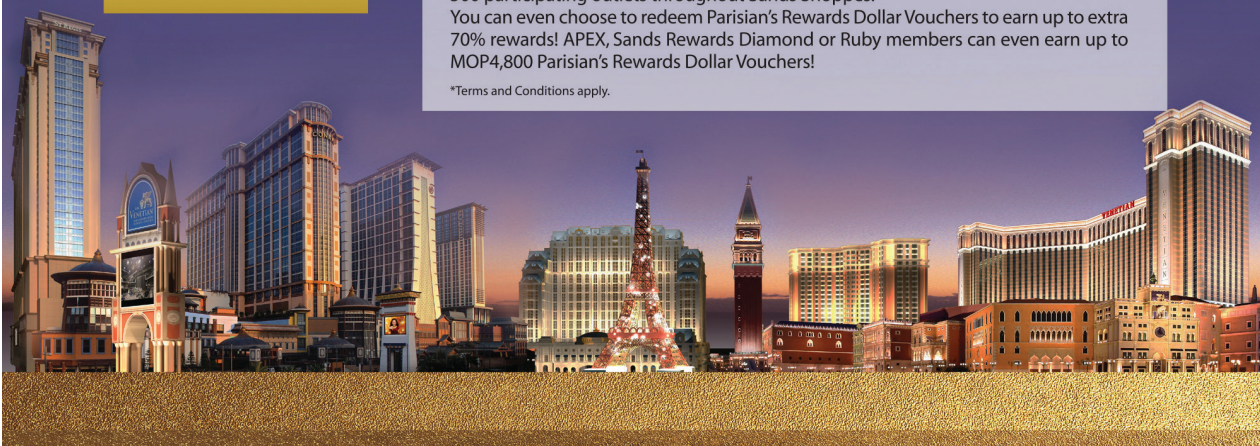


### FESTIVE SHOPPING REWARDS

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 AND TECHNOLOGY

# COLONIAL CHRISTMAS

Christmas tended to be a modest affair in the 17th- and 18th-century North American colonies. The spiritual aspects of the season were the focus of many religious groups, and some people enjoyed feasting, singing and dancing.

## Free to worship

Many colonists came to the New World looking for a place to worship freely and openly. Colonial Christmas customs (or the lack of them) reflect the diversity of these people. In many cases, people tried to recreate the celebrations of the Old World. Anglicans, Roman Catholics and Lutherans embraced and celebrated the traditional Christmas season with religious and secular observances.

## The Puritans

The New England Puritans did not celebrate Christmas and banned Christmas celebrations. The early Quakers also did not celebrate Christmas.

## English Anglicans

Many colonial Americans were English and of the Anglican faith. They observed the season of Advent as a time of fasting and repentance, followed by a celebratory meal on Christmas Day. Servants and slaves might be given a half day off and a coin.

In the Southern colonies, the very wealthy would invite friends for a fox hunt and a ball.

## French colonists

Predominantly Roman Catholic, French colonists began the Christmas celebration with midnight Mass, followed by a reveillon, or party.

The French table might consist of turkey, la tourtiere (a traditional holiday meat pie), wine and a buche de Noël (a cake shaped like the Yule log.) The reveillon is still observed today among many French Canadians and French families in Louisiana.

## German settlers

German settlers began to arrive in the North American colonies in the late 1600s and early 1700s. They brought many of the Christmas traditions still cherished today — Christmas trees, carols, Advent calendars, gingerbread houses, cookies and more.

## Singing and dancing

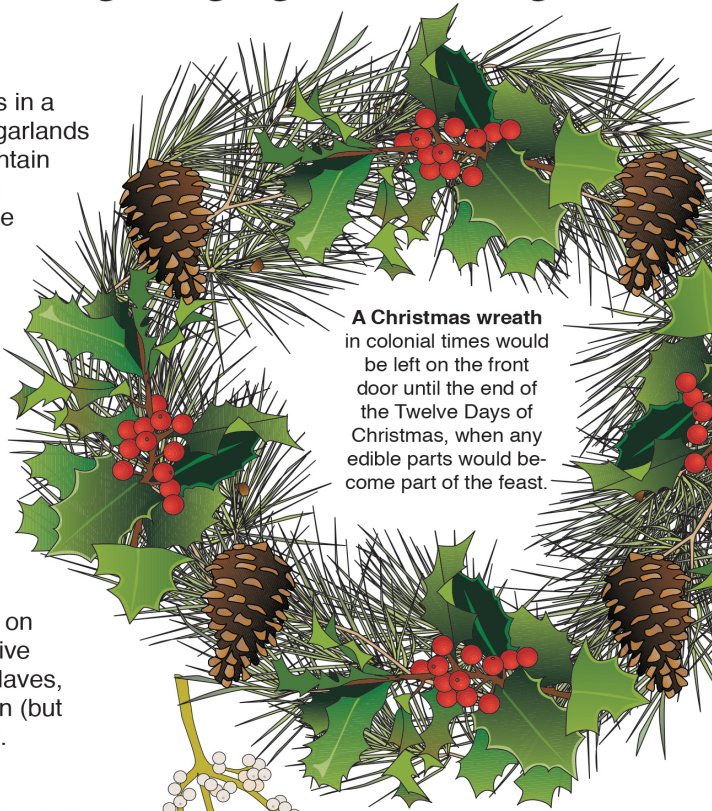
Singing and dancing to the accompaniment of musicians would have been a part of some Christmas parties. Traditional carols and contemporary hymns were sung in the company of friends and family. "Joy to the World" (written by Isaac Watts of Virginia during the 1760s), "The First Noel" and "God Rest Ye Merry Gentlemen" are still enjoyed today.

## Deck the halls

Churches and one or two rooms in a home might be decorated with garlands and boughs of holly, ivy or mountain laurel, accented with pinecones and berries. Wreaths were made with natural materials, such as dried fruit, shells and feathers. Lavender and rose petals, along with fragrant herbs such as rosemary and bay, were scattered on floors, providing a nice, clean holiday scent. Christmas trees did not gain popularity in North America until the mid-19th century.

## Gift giving

Gifts were as likely to be exchanged on New Year's Day as on Dec. 25. The well-to-do might give coins, booklets and sweets to slaves, servants, apprentices or children (but didn't expect anything in return).



A Christmas wreath in colonial times would be left on the front door until the end of the Twelve Days of Christmas, when any edible parts would become part of the feast.



French Canadian colonists displayed Christmas Nativity figures in their homes and churches. They made the Nativity, or crèche, from whatever materials were available.

Corn husk crèche



Yule logs blazed and candles were lit to keep spirits bright.

The mistletoe that was used by the American colonists (*Phoradendron flavescens*) grows as a parasite on trees from New Jersey to Florida and is not the same species as European mistletoe.

Buche de Noël

Baked apple

## Colonial cooking

Among the offerings at a colonial dinner might be ham, roast beef, turkey, fish or oysters, followed by mincemeat and other pies and desserts like brandied peaches.

Wines, brandy, rum punches and other alcoholic beverages were consumed in abundance in well-to-do households.

## Hasty pudding

Hasty pudding was called Indian pudding or cornmeal mush by the colonists. It can be served as a dessert or an appetizer.

**Preparation time:** 15 minutes

**Cooking time:** 25 minutes

**Servings:** 4

**Tools:** Saucepan, measuring cups, measuring spoons, wire whisk

**Ingredients:**

- 2 cups milk
- ½ cup cornmeal
- ¼ cup maple syrup
- 2 tablespoons butter
- ½ tablespoon salt

**Preparation:**

Pour milk into a saucepan and bring it to a boil over medium heat.

Using a wire whisk, slowly stir in the cornmeal and blend until mixture is smooth.

Cook the mixture over low heat, stirring constantly until it is thick.

Stir in the maple syrup, butter and salt. Cook the mixture over low heat until the butter has melted.

Cover the pot, turn off the stove and allow the pudding to sit for 5 minutes.

Serve the pudding hot with a little butter, milk and maple syrup or molasses on top.

From "The Colonial Cook" by Bobbie Kalman & Ellen Brown, Crabtree Publishing

## Baked apples

Cut off the tops and core the apples. Butter a baking sheet and arrange the apples on it. Fill the holes left by the cores with powdered sugar, drizzle the apples with melted butter and bake at 350 degrees for 20 minutes. Put a small amount of currant jelly in each of the cores.

From "Colonial Christmas Dessert Recipes" by Jennifer Hudson Taylor

SOURCES: World Book Encyclopedia, World Book Inc.; <http://mymerrychristmas.com>; [www.history.org](http://www.history.org)

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