

STUDYING MEN

Before & After #MeToo

Michael Kimmel may be made for this moment. The 67-year-old sociologist is a leader in what's known as "masculinities studies," and an in-demand purveyor of insight on why men are the way they are



MOVIES: LOVE, SIMON
 RAW: MY JOURNEY INTO THE WU-TANG
 BY LAMONT U-GOD HAWKINS
 MUSIC: BY GEORGE — BY BACHMAN BY RANDY BACHMAN
 WINE: THE CEYLONSE PALM
 KITCHENWISE: BAKED EGGS IN PHYLLO NESTS

DRIVE IN

Sandy Cohen, AP Entertainment Writer

‘LOVE, SIMON’ A FRESH AND CLASSIC TAKE ON FIRST LOVE

Some things are universal about being a teenager: The budding sexuality and sense of identity, the dramatic emotions, the profound need for acceptance and confusing inklings of first love.

Countless movies (and books and songs and TV shows) plumb the agony and elation of teen romance, but “Love, Simon” brings fresh perspective to the genre by focusing on an experience unseen in coming-of-age tales: What high-school first love might be like if you’re gay.

This film treats 17-year-old Simon Spier’s quest for love and self-acceptance with the tender, timeless, Hollywood touch of John Hughes: It’s a classic story of a first crush made grou-

ndbreaking by centering on a closeted gay kid.

Nick Robinson is Simon, a shaggy-haired high-school senior who describes his life as “totally normal.” He has a loving family and the same clutch group of friends for years. Simon is gay — he’s known ever since a recurring adolescent dream about Daniel Radcliffe — but has kept his sexuality a secret from everyone.

He finally finds an outlet after an anonymous post on the school’s online gossip forum. A student calling himself Blue confesses that he’s gay but hasn’t told anyone, and Simon writes to him, using a pseudonym. They begin an anonymous pen-pal friendship that turns into a deep connection,

and Simon starts fantasizing about Blue’s real identity.

He keeps this all this from his friends, who are drawn in classic Hughes tradition: There’s awkward, self-conscious Leah (“13 Reasons Why” star Katherine Langford), who’s been crushing on Simon since they were kids; Abby (Alexandra Shipp), the transfer student and hottest girl in school; and Nick (Jorge Lendeborg, Jr.), a nice-guy athlete who serves as Simon’s heterosexual foil.

All the other “Grease” and “Sixteen Candles” archetypes are here, too: The bullies, jocks and popular kids, the wacky administrator (played oddly over-the-top by Tony Hale), and the no-nonsense drama teacher (Natasha Rothwell, as much of a hilarious standout here as she is on HBO’s “Insecure.”) Jennifer Garner and Josh Duhamel play Simon’s dreamy, slightly farfetched parents.

Simon’s life starts to unravel when the school’s class clown, Martin (Logan Miller), finds his secret emails. Martin threatens to expose the exchange — and Simon’s gay status — unless Simon agrees to set Martin up on a date with Abby.

As with any story set in the emotional minefield of high school — especially in the era of social media — dramatic social chaos ensues for everyone. And it rings painfully true whe-

AP PHOTO



From left: Jorge Lendeborg, Nick Robinson, Alexandra Shipp and Katherine Langford in “Love, Simon”

ther you were the Leah, Abby, Nick, Martin or Simon of your teenage group.

The heart of “Love, Simon” lies in the authenticity of its characters, which were born in psychologist-turned-author Becky Albertalli’s debut novel, adapted by “This Is Us” screenwriters Elizabeth Berger and Isaac Aptaker, and brought lovingly to the screen by director Greg Berlanti. A veteran writer and producer of such teen fare as TV’s “Riverdale,” “Dawson’s Creek,” “Supergirl” and “The Flash,” Berlanti knows this world intimately, both personally and professionally. He says he was “a closeted gay

high-schooler” himself and celebrates “Love, Simon” as the first mainstream Hollywood coming-of-age film with a gay lead.

The success of “Black Panther” and the momentum behind #MeToo are propelled by the idea that representation matters, and “Love, Simon” is part of that conversation. Movie fans who aren’t white and straight have long projected themselves onto the big-screen stories of those who are. But we all want to see our experiences validated, to have our stories deemed significant, to feel that we are not alone and that others can identify with what we’ve

gone through.

“Love, Simon” is a universal story, even if you’re not a gay teenager. The challenge of figuring out who we are and standing comfortably in that identity might begin in high school, but often lasts a lifetime. As Simon so aptly says: “No matter what, announcing who you are to the world is pretty terrifying.”

“Love, Simon,” a Twentieth Century Fox release, is rated PG-13 by the Motion Picture Association of America for “thematic elements, sexual references, language and teen partying.” Running time: 110 minutes. ★★★★★

BOOK IT

A CLASSIC RAGS-TO-RICHES TALE

Another celebrity memoir has graced the genre, and this time it’s from a lesser-known member of the multiplatinum rap group Wu-Tang Clan. “Raw: My Journey into the Wu-Tang” by Lamont “U-God” Hawkins tells a classic rags-to-riches tale, from drug dealing on the streets of New York City during the crack epidemic in the 1980s to fame and fortune. It’s a nostalgic look back on hip-hop music and the wild times in New York City before it became a playground for the rich.

Like many rappers, U-God’s rough childhood influenced and shaped him. U-God was born to a single mom, and the pair lived in public housing in Brownsville, Brooklyn, the same neighborhood Mike Tyson comes from. During his childhood, U-God moved with his mother to the Park Hill projects on Staten Island. Still, it’s in the projects where he met some of his future Wu-Tang clansmen.

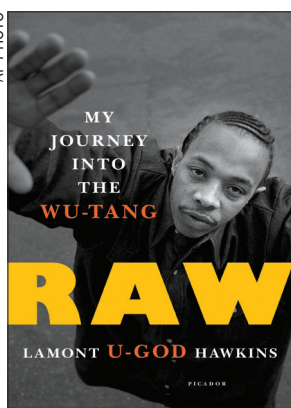
“Death was always a part of my life,” Hawkins writes. “I remember the first time I saw somebody die. I was only about four or five years old.”

For children like U-God in the Park Hill projects, opportunities other than selling drugs were scant. He learned to sell crack, manage others underneath him in the chain of command and the beginning of rap.

In a refreshing departure from the typical ghost-written celebrity memoir, it seems much of U-God’s own voice was retained. There’s ample slang, cursing and sexist language — to the point that some readers might be turned off. But as the title suggests, the book aims to give a raw account of Hawkins’ experience.

Hip-hop fans will appreciate plenty of behind-the-scenes looks at the lifestyle of a rich and famous rapper. Once Wu-Tang became known worldwide, there was ever-present booze, women and partying with other celebrities.

AP PHOTO



“Raw: My Journey into the Wu-Tang” (Picador), by Lamont U-God Hawkins

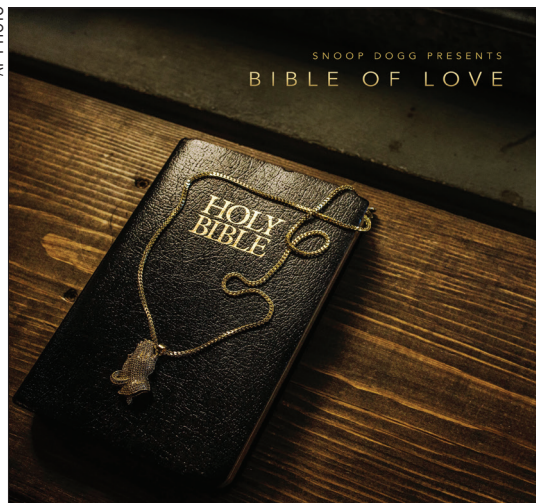
Yet, the book isn’t an entire recount of years spent traveling the globe and partying in mansions. There are rivalries among bandmates over money and recording time. U-God also discusses some personal trials like the shooting of his son and the overdose of clansmen Russell Tyrone Jones, known as Ol’ Dirty Bastard. So, if you like hip-hop music, memoirs or even modern history, it’s worth giving “Raw” a read.

Tracee M. Herbaugh, AP

ITUNES

SNOOP DOGG TAKES US TO CHURCH ON GOSPEL DOUBLE CD

AP PHOTO



Snoop Dogg, “Bible of Love” (RCA Inspiration)

Snoop Dogg, one of rap’s OGs, has a gospel double album out. Yes, that’s right: The D-O-Double-G is doing G-O-D.

A humble, peace-loving, family-centered Snoop emerges on the 32-track double album “Bible of Love.” He quotes from the Book of Isaiah — “No weapon formed against me shall prosper” — and has nice things to say about his devout grandmother.

“I’m just a nobody trying to tell everybody about somebody who can save anybody,” he raps in one song. On another: “The devil will show up/But we’re going to keep on doing God’s work/Yes, sir/Rebuke the devil.”

Snoop doesn’t perform on every track, preferring to showcase a variety

of outstanding performers in the genre, such as The Clark Sisters, John P. Kee and Kim Burrell. Thanks to Mr. Dogg, non-gospel folk will now be exposed to powerhouses like Tye Tribbett, whose infectious “You” makes hearts race, and K-Ci, whose voice flutters like a butterfly on “No One Else.”

When Snoop does drop in, his nasally, precise, laconic flow works in beautiful counterpoint to gospel stars such as Rance Allen (a terrifically funky “Blessing Me Again”), and B. Slade, who pops up all over the CDs and teams up with Snoop on the stunning, album ending “Words Are Few.”

“Bible of Love” doesn’t just showcase talented gospel artists. It also shows off an elastic, big-tent version of the musical genre that can include flavors of soul, blues and R&B. Adding rap makes perfect sense.

For that we should all praise the Dogg.

Mark Kennedy, AP Entertainment Writer

NEWS OF THE WORLD

Matt Sedensky, AP National Writer

Academic efforts to decode men gain steam in time of #MeToo

The professor scrawls “macho,” “brave” and “strong” on a crowded blackboard, apt words for someone whose book titles are littered with “masculinity” and “manhood.” He’s spent three decades building a nascent corner of academia, presenting himself as a feminist as he dissects what it means to be a man. Now, Michael Kimmel hopscoches from college campuses to company conference rooms as a movement baring abuse by men rages. **The field he helped develop has long had men’s misdeeds as an area of focus, but it’s gained newfound exposure and relevance with #MeToo and #TimesUp.**

A 2015 TED Talk elevated Kimmel’s profile just in time for the election of President Donald Trump and the subsequent women’s movements that put gender issues at the forefront. These days, he balances lectures to students with speaking engagements at a motley range of companies, from mining and pasta manufacturing to banking and film — all looking to him to explain the importance of equality.

“This didn’t happen by chance. This didn’t happen overnight,” Kimmel says. “This has been simmering for a long time.”

This wasn’t the career Kimmel had in mind. He focused his Ph.D. thesis on 17th-century French tax policy and settled into a job teaching introductory sociology classes. He had been active in some pro-women causes and spoke at an anti-domestic violence “Take Back the Night” rally in the early 1980s when a student in attendance approached him with an idea.

“You should teach a course on masculinity,” he recalls the student saying. “My first reaction was, ‘Every course is about men.’”

The thought nagged at him, though, prompting a search to see what scholarship had been done on the subject. The answer was little. He took the proposal to his then-dean at Rutgers University, who approved it as one of the early academic efforts examining men. The class filled up, moving

in successive semesters to bigger and bigger rooms, and Kimmel eventually made men’s studies his entire focus.

With a dearth of books devoted to the subject, Kimmel became a prolific author on men’s issues, including “Manhood in America: A Cultural History,” “Guyland: The Perilous World Where Boys Become Men,” “The Guy’s Guide to Feminism,” “Angry White Men: American Masculinity at the End of an Era,” and “Cultural Encyclopedia of the Penis.” He also established the Center for the Study of Men and Masculinities at Stony Brook University, which is preparing to launch the first master’s program in masculinities next year.

With a smattering of other academics likewise publishing and teaching on the subject, masculinities — like women’s studies — is now a recognized area of research.

“I think it’s more relevant than ever right now,” says Michael Messner, a University of Southern California sociologist who was another pioneer of men’s studies and who has marveled at how reverberations of #MeToo have helped validate the field.

“It’s really allowed for a deepening of the discussion right now.” Messner was

de later. Today, more than 150 academics from around the world belong to the organization, which promotes men’s studies and holds conferences.

The association says the number of classes in men’s studies varies widely from semester to semester, but they’ve become common enough that academics who choose the specialty can no longer count on having the field to themselves on a given campus. Cliff Leek, the president of the American Men’s Studies Association, studied under Kimmel, focusing his Ph.D. work on masculinities before becoming a professor at the University of Northern Colorado. The university already had another professor who taught a masculinities course when Leek arrived.

At the birth of men’s studies, much of the initial work was an outgrowth of male academics’ activism in feminist movements and focused on violence against women and related issues. In the years since, the field has grown far more diverse, with research on everything from grooming choices and “man caves” to gender’s role in suicide and mass killings.

“It’s grown to a point where we’re not just addressing men’s perpetration of violence,” Leek says. “We’re now exploring a really, really wide range of topics.”

Tristan Bridges, a professor at the University of California, Santa Barbara, who focuses on masculinities, has studied male microcosms from bodybuilders to barflies and fathers’ rights activists to pro-feminist men. He says the field has prompted new looks at familiar subjects, too. Students of 19th-century literature likely would be accustomed to discussing the role Louisa May Alcott’s gender played in her writing. Masculinities studies, he says, has helped prompt academics to do the same with male figures such as Charles Dickens.

“Most of what’s been taught for most of history has been the ideas and experiences of men, but they haven’t really been studied as men,”

Bridges says.

If it seems odd for men to be lecturing about the inclusion and equality of women, professors in the field say it’s a complaint they don’t often hear. Bridges says there can, at times, be an awkward balance, and that men need to “know their place” in the conversation, but that it’s important for members of dominant groups to be a part of solutions for those who are oppressed.

“We don’t need to be the people at the front of the parade or the people holding megaphones, but it’s important that we’re there,” he says.

The work has earned a seal of approval from some feminists, including Gloria Steinem, who sits on the advisory board for Kimmel’s center, and from rank-and-file women who see strength in adding men to their causes as allies. At a recent Stony Brook workshop Kimmel held for a group of invited students, Alicia Jones was among those taking part in an animated discussion of the difference in perception of what makes a good man versus what makes a real man. She is finishing up her undergraduate degree and is interested in the forthcoming masculinities master’s.

“Men listen to other men. They don’t listen to women,” she said after the session, welcoming Kimmel’s message. “If they were going to listen to a woman they would have already done it.”

Now, with #MeToo persisting in influence for months, Kimmel sees the movement as reaching a turning point. Men, fearful of having attention cast on their own lives or of simply saying the wrong thing, have largely sat out of the conversation. Kimmel thinks men could step up in the movement’s next chapter and be a determining factor whether it is more than a blip of activism.

The discomfort and fear men are feeling is good, he says, dismissing the hopes of some men of a return to the status quo.

“We’ve had millennia of not ever questioning this,” Kimmel says, “so let’s just sit with it for an hour or two.”



Michael Kimmel

among the scholars who formed a men’s studies group within the National Organization for Men in the early 1980s that grew into the independent American Men’s Studies Association a decade later.

WORLD OF BACCHUS

Jacky I. F. Cheong



AYBROOK & MASON OLD ARRACK

Aged in Halmilla and Teak vats. Rich amber with luminous copper reflex, the nose is aromatic and sweet, effusing dried peach, sugarcane juice, coconut shreds, marshmallow and lotus. With a creamy mouthfeel and sweet impression, the spiced and tropical palate emanates dried jackfruit, sweet ginger, burnt sugar, curry leaf and turmeric. Medium-full bodied at 33.5%, the potent entry persists through an exotic mid-palate, leading to a long finish.

Strategically located in the central-north Indian Ocean, the Island of Sri Lanka has perfect access to the Arabian Sea, Bay of Bengal and Andaman Sea – little wonder that this island nation has always been a crucial part of the Silk Road and Maritime Silk Road. Covering some 65,000 sqkm and with a population of approximately 21.5 million, the Democratic Socialist Republic of Sri Lanka may have a dominant ethnicity (75% Sinhalese) and religion (70% Buddhist), but this is arguably the melting pot of cultures in South Asia. A country with more than three millennia of written history, Sri Lanka was either partially or fully colonised by the Portuguese (1597-1658), Dutch (1640-1796) and British (1815-1948) since the Age of Discovery. The Portuguese called the island Ceilão, later anglicised as Ceylon, the official name of the country from 1815 to 1972. The Dutch seized Sri Lanka, along with all Portuguese colonies in Asia except Portuguese India and Macao, from the Portuguese during the Dutch-Portuguese War (1601-1661). The British brought tea, common law and the contemporary lingua franca to the island; to prevent intervention from the revolutionary French First Republic, the British pre-emptively occupied it in 1796. It was not until 1948 that the country became independent, and 1972 when the name Ceylon was replaced by Sri Lanka. Sri Lanka is not India; indeed, the difference between the two is apparently clearer than that between Portugal and Spain, or Austria and Germany. It ought to be pointed out at the outset, too, that its national drink arrack is not arak; the only similarity between the two is that both of them have a long list of alternative spellings. Possibly derived from the Arabic word for

The Ceylonese Palm

distillate, Arak is the anise-flavoured liquor prevalent in the Eastern Mediterranean; purportedly derived from the areca genus of palms, arrack is a distilled alcoholic beverage popular in South and Southeast Asia. Arrack can be made from coconut sap, sugarcane, fruit or grain, which can be distilled once or multiple times, optionally barrel-aged and/or filtered prior to bottling. It is sensu lato akin to rum with a pronounced South Asian accent, but the most representative style is made from the sap of the coconut palm's unopened flowers. Traditionally collected in the morning by toddy tappers, the sap contains sugar and yeast; fermentation is spontaneous, and the resultant mildly alcoholic drink is called toddy, a palm wine. The sap can also be fermented under supervision, and once the alcoholic strength reaches 5%-7%, it can be distilled, whether by pot stills or column stills, or both. The resultant liquor is arrack. Now part of the International Distilleries Ltd., the second biggest producer of arrack in Sri Lanka, Aybrook & Mason was established about 150 years ago by Yorkshireman Alfred Aybrook and Alabaman tradesman Thomas Mason. It specialises in two products: Aybrook & Mason Old Reserve and Aybrook & Mason Old Arrack. Having gained popularity in Sri Lanka, Aybrook & Mason products reached the British Raj and Hong Kong in the late 19th century, during the last age of globalisation, only to be abruptly ended by the two World Wars and the Cold War.

Special thanks to Jacqueline P.L. Chan for supplying the sample.

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



IMPERIAL COURT
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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)

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SHANGHAI

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Hotel Royal, 2-4
Estrada da Vitoria
T: 28552222

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AUX BEAUX ARTS
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Saturday - Sunday
11am - 12midnight
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Grande Praça, MGM MACAU



BRASSERIE
Level 3, The Parisian Macao
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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
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Dinner: 5:30 - 11:00



VIDA RICA (RESTAURANT)
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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:
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Dinner: 5:30 pm - 11:00 pm
Tel: +853 8983 8222



PASTRY BAR
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Level 1, MGM MACAU



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



北廚 NORTH
by Square Eight
NORTH BY SQUARE EIGHT
11am - 1am
T: 8802 2388
Level 1, MGM MACAU



南苑 SOUTH
by Square Eight
SOUTH BY SQUARE EIGHT
24hrs
T: 8802 2389
Level 1, MGM MACAU

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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

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SHINJI BY KANESAKA
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Dinner 18:00 - 23:00
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Wednesday (Lunch)

ASIAN PACIFIC



GOLDEN PEACOCK
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The Venetian Macao
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9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

THAI



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

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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

**FOR A SPRING BRUNCH:
BAKED EGGS IN PHYLLO NESTS**

With spring — and Easter — upon us, I offer a dish guaranteed to spruce up a seasonal brunch. It may look complicated, but it really couldn't be simpler. The only hump to get over is fear of phyllo (also spelled filo), a pastry dough that originated in Turkey and that's popular today in Turkey and Greece. That fear is based on phyllo's singular thinness and delicacy, which can lead to cracking. But if you follow these tips, you should have no problem. And, hey, it certainly beats making pastry from scratch. You'll likely find phyllo dough in the frozen food section of your supermarket. Before working with it, you

should let it defrost overnight in the refrigerator, not on the counter. After taking the stack of phyllo sheets out of the package, cover the top layer with a piece of plastic wrap, then cover the plastic wrap with a damp towel. You'll work with just one sheet of phyllo at a time, keeping the rest under wraps. In order to keep the phyllo moist and help it brown properly, you have to lightly brush both sides of each sheet with oil. Then you simply shape the dough into a "nest" by scrunching in the dough on the edges. When you're done, the floor of the nest should be about 3 inches in diameter, the edges about 1 1/2-inches

high. The formula for how to shape it? There is none. All scrunching is good. So — phew! — that was the only hard part of the recipe. Now just line the floor of the nest with a slice of prosciutto, sprinkle in some grated cheese and a spoonful of pesto, and top it with a raw egg. The prosciutto, cheese and pesto combine to prevent the egg from leaking through the bottom of the pastry. (Try to find a refrigerated pesto, which tends to be greener and fresher than the ones from the shelf.) Done! In about 30 minutes flat, you've prepared a very elegant and delicious entree. Your guests will be delighted.

RECIPE**START TO FINISH:** 30 minutes**Servings:** 4

2 1/2 tablespoons extra-virgin olive oil

4 sheets phyllo pastry

4 thin slices prosciutto (about 3 ounces total)

1/2 cup coarsely grated unsalted mozzarella cheese

1/4 cup pesto

4 large eggs

Preheat the oven to 400 F.

HOW TO COOK:

Lightly brush the work surface with some of the oil. Arrange one sheet of phyllo on the counter with the long edge facing you; cover the remainder with plastic wrap and a damp towel to prevent drying out. Brush the sheet all over with some of the oil. Gather the edges in to form a 4-inch wide nest, keeping the centre flat. Using a large metal spatula transfer the nest to a parchment paper-lined rimmed baking sheet. Repeat with remaining phyllo and oil to make 3 more nests.

Ease a slice of prosciutto into the centre of each nest, folding it over to fit into the space and letting the edges curve up a bit to form more of a nest. Sprinkle 2 tablespoons of the cheese on top, spreading the cheese out to form an indentation in the middle. Spoon the pesto over the cheese and crack 1 egg into centre of each nest. Bake on a shelf in the lower third of the oven until the whites are set but the yolks are still runny and the phyllo is golden and crisp, about 8 minutes. Remove from the oven and let stand 3 minutes before serving.

NUTRITION INFORMATION PER SERVING: 364 calories; 240 calories from fat; 27 g fat (7 g saturated; 0 g trans fats); 241 mg cholesterol; 870 mg sodium; 14 g carbohydrate; 0 g fiber; 1 g sugar; 18 g protein.



AP PHOTO

WHAT'S ON



TODAY (MAR 16)
SING A SONG OF MINE

A singer passionate for singing yet without funds and privilege; a super star admired by a mass of fans; an artist who has no choice but to fulfill his dream abroad; a sophisticated singer who chooses to face difficulties with humor. The four singers walk on separate paths but all they desire is the same - fight for the brighter prospect! "Sing a Song of Mine" is led by TDSM, collaborating four local singers: Filipe, Kevin, Kylamary and Alex Ao. Based on true stories, interweaving street dance and beautiful songs, the play is filled with witty (sometimes sarcastic) lines, which not only makes the audience weep and laugh but also unveils the loneliness and solitude of these singers in Macau.

TIME: 8pm
DATE: March 16-17, 2018
VENUE: Small Auditorium, Macau Cultural Centre
ADMISSION: MOP120
ORGANIZERS: Macau Foundation, T Theatre, TDSM Dance Studio
ENQUIRIES: (853) 6659 8650
www.ccm.gov.mo
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



TOMORROW (MAR 17)
WEEKEND MUSIC PARTY - BABY'S FIRST MUSICAL EXPERIENCE

It is widely reported that music plays an important role in prenatal intellectual development. Playing of music to an unborn baby is said to stimulate fetal hearing, laying a foundation for developing after birth the child's interest in music. Given that the canon of classical music is deep and wide-ranging, what genre and style should be used to stimulate children before birth? Macau Orchestra has prepared for all mothers-to-be a tasteful concert of 'prenatal music'. The performance, which will include works by Mozart, Haydn and Prokofiev, will last for 60 minutes, with no interval.

TIME: 4pm
VENUE: Dom Pedro V Theatre
ADMISSION: MOP100, MOP120
ORGANIZER: Macau Orchestra
ENQUIRIES: (853) 2853 0782
www.om-macau.org



RAVE REPUBLIC

Dance the night away at Club Cubic, with the return to Macau of Rave Republic, one of the most in-demand DJ duos based out of Singapore. Signed under Warner Music, they had two hits on iTunes and two charting singles on Spotify. The duo has built up tremendous experience playing for private and corporate events including for Ferrari, Louis Vuitton and Dolce & Gabbana. They have also performed on the main stage of outdoor electronic music festival Ultra Singapore.

TIME: 10pm
VENUE: Club Cubic, City of Dreams Macau
ADMISSION: MOP250
ORGANIZER: Club Cubic
ENQUIRIES: (853) 6638 4999
www.cubic-cod.com



SUNDAY (MAR 18)
MULTIMEDIA CIRCUS "BOSCH DREAMS"

A tribute to one of the most fascinating painters in art history, Bosch Dreams is a contemporary circus set in a surreal world of strange beings and fabulous animals. Immersing the audience in a canvas of realistic projections, the show depicts the supernatural universe of Dutch painter Hieronymus Bosch. Flowing through a string of episodes based on the artist's life, the performance takes us on a surreal journey throughout the painter's unique, colorful work, in a display of dozens of characters, contrasting atmospheres and emotions.

TIME: 8pm
VENUE: Grand Auditorium, Macau Cultural Centre
ADMISSION: MOP100, MOP150, MOP200, MOP250
Age: Best for audiences aged 13 and above
ORGANIZER: Macau Cultural Centre
ENQUIRIES: (853) 2870 0699
www.ccm.gov.mo
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



MONDAY (MAR 19)
MACAU NARRATIVE BY LU-PUY CHAN

Lu-Pui Chan is an artist native to Macau who has created comics for over 40 years; he is a stalwart of the local comics scene. His works have been published in major newspapers in Hong Kong and Macau for many years and have become a focal point for nostalgia to many people. Reflecting his love of the city, nearly 40 watercolour comics have been curated and placed on display at this exhibition. They feature local themes, with an emphasis on the city's old town. Each piece of work reveals the rich emotional range of Lu-Pui Chan's work and his deep understanding of Macau, while simultaneously attesting to his well-practised drawing technique.

TIME: 11am-7pm
UNTIL: March 31, 2018
Venue: Macau Tower T1 Art Gallery
ADMISSION: Free
ORGANIZER: Headquarters of the Macau Cultural Creative Industry Association
ENQUIRIES: (853) 2835 8330
www.macaucollections.cn



TUESDAY (MAR 20)
ANOUSHKA SHANKAR - "LAND OF GOLD"

Global sitar sensation, Anoushka Shankar, will delight us with an evening of breathtaking performance and skill, in a concert promising to stun each and every music lover in town. Daughter of the legendary Ravi Shankar, the exotic, beautiful virtuosa will be among us to present Land of Gold, her latest work, accompanied by a very contemporary group of musicians including percussionist and co-composer Manu Delago, double bassist and keyboardist Tom Farmer, and master of the Indian shehnai Sanjeev Shankar. Contrasting the often meditative flow of traditional ragas with a dense use of electronics and amplified beats, this album is Shankar's response to the international refugee crisis and a cry against injustice. It will be a privilege seeing and listening to one of the world's most exciting musicians.

TIME: 8pm
VENUE: Grand Auditorium, Macau Cultural Centre
ADMISSION: MOP100, MOP150, MOP200, MOP250
Age: Best for audiences aged 13 and above
ORGANIZER: Macau Cultural Centre
ENQUIRIES: (853) 2870 0699
www.ccm.gov.mo
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



WEDNESDAY (MAR 21)

WOMEN ARTISTS 1ST INTERNATIONAL BIENNIAL OF MACAU

The initiative combines two parts. On the one hand, works by 101 active artists and with an international curriculum. Diverse sensibilities and approaches invite for the knowledge of the living art as it is made today by women from various geographic and cultural origins and belonging to several generations – almost 60 years separate the oldest and the youngest. On the other hand, around 40 works from the MAM, partially presenting the research work that the museum has developed on the contribution of pioneering women to Macau art history, organized by decade, from the 1970s to the present day, including large scale works of both their collection and invited artists. As a whole the exhibition features works by 132 women artists expressing themselves in a wide spectrum of techniques. On display are works of painting, silkscreen, drawing, sculpture, installation and video, carried out in a period that extends from the 1970s until now and coming from 22 countries and regions.

TIME: 10am-7pm (last admission 6:30pm; closed on Mondays)

UNTIL: May 13, 2018

VENUE: Macau Museum of Art

ADMISSION: Free

ORGANIZER: Macau Museum of Art

ENQUIRIES: (853) 8791 9814

www.mam.gov.mo



THURSDAY (MAR 22)

PINACOTROCA - PAINTING AND ILLUSTRATION BY RODRIGO DE MATOS

The latest exhibition by Rodrigo de Matos is made up of paintings that “are a kind of visual wordplay,” says the Portuguese cartoonist. “These images are almost always literal interpretations of certain expressions, which end up in a certain degree of surrealism,” he says. Rodrigo de Matos has been living in Macau since 2009 and this is his second solo exhibition here.

TIME: 2pm-7pm (closed on Sundays)

DATE: March 22 to April 21, 2018

VENUE: G/F Macau Cultural Centre Building

ADMISSION: Free

ENQUIRIES: (853) 2875 3282

ORGANIZER: Creative Macau - Center for Creative Industries

www.creativemacau.org.mo

Sands WEEKEND



LA PARISIENNE CABARET FRANCAIS

16 March-17 June

The Parisian Theatre, The Parisian Macao

La Parisienne Cabaret Francais blends illusion, dance, acrobatics and comedy in true Parisian style to delight viewers of all ages. The show uses state of the art audio and visual technology to take viewers on an immersive tour of Paris via the Eiffel Tower, Arc De Triomphe and Notre Dame Cathedral before heading to Macao. An international cast of 38 death-defying stunt performers, illusionists, world champion skaters and dancers will take the audience on an amazing 65-minute journey.

Time: Weekday shows at 8pm, no shows on Monday
Saturday shows at 2pm and 8pm
Sunday shows at 2pm and 5pm

Tickets: From MOP188, call reservations +853 2882 8818
cotaiticketing.com



THOMAS FRIENDSHIP BREAKFAST WITH THE LITTLE BIG CLUB ALL STARS

Until 31 March

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* (Adult) / 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

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



NORTH - NEW MENU HIGHLIGHTS REGIONAL FLAVOURS OF CHINA

Shop 1015, Level 1, The Venetian Macao

With a newly revamped menu, North features a wide variety of traditional cuisines from the Dongbei region and Sichuan province of China. Featuring the live preparation and cooking of noodles, dumplings and steamed dishes, the food is prepared by highly skilled chefs originating from Northeast China.

Hours: Sunday-Thursday: 11am-11pm, Friday-Saturday: 11am - 2am

Reservations: Call +853 8118 9980 or email north.reservation@sands.com.mo



LUNCHTIME PIZZA, PASTA E BASTA!

11am – 3pm (Monday – Friday)

Shop 1039, Level 1, The Venetian Macao

All you can eat salad, pizza and pasta for just MOP168 per person. Tempting new pizza and pasta lunch dishes every week!

Reservations: Call +853 8118 9950 or email portofino.reservation@sands.com.mo

*Price is subject to 10% service charge



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澳門新濠影匯中心酒店

CONRAD
MACAO, COTAI CENTRAL
澳門新濠影匯中心酒店

Sheraton Grand
MACAO, COTAI CENTRAL
澳門新濠影匯中心酒店

World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

By Laurie Triefeldt

PREHISTORIC LIFE

PART FOUR OF FOUR — COLLECT ALL FOUR AND MAKE A GIANT POSTER

Trim here and attach to Part Three

Science detectives

Paleontology (the study of pre-historic life) has changed greatly since the 18th century, when the study of fossils began.

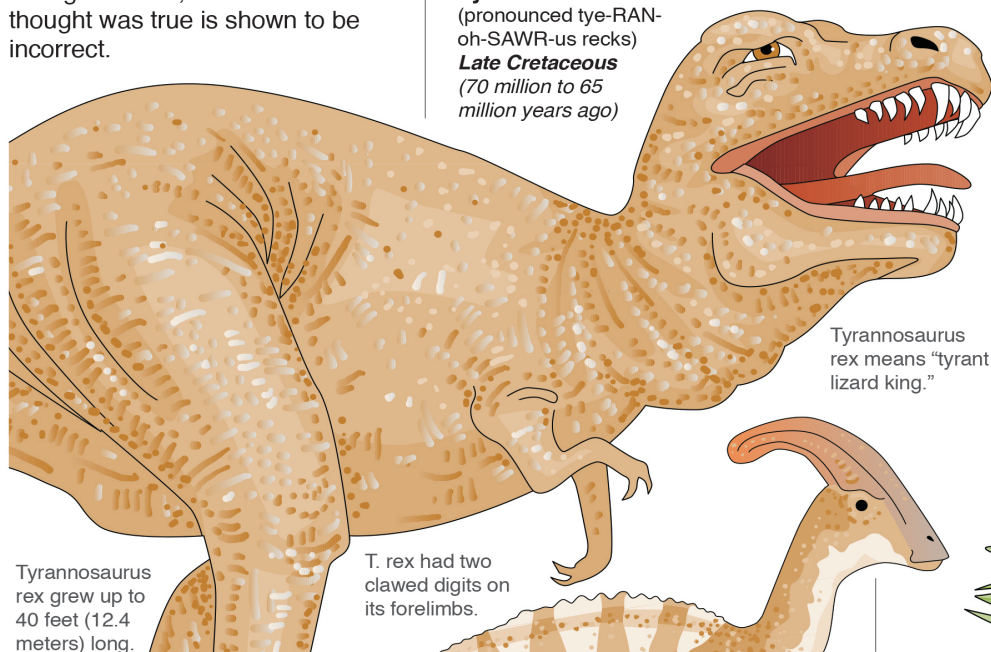
The discovery of new fossils continues to provide vital clues about the evolution of early fish, dinosaurs, birds and mammals. And modern scientific techniques have given paleontologists a clearer window into the past.

As new theories replace old ones, our view of evolutionary history changes. Often, what we once thought was true is shown to be incorrect.

LAND OF THE GIANTS

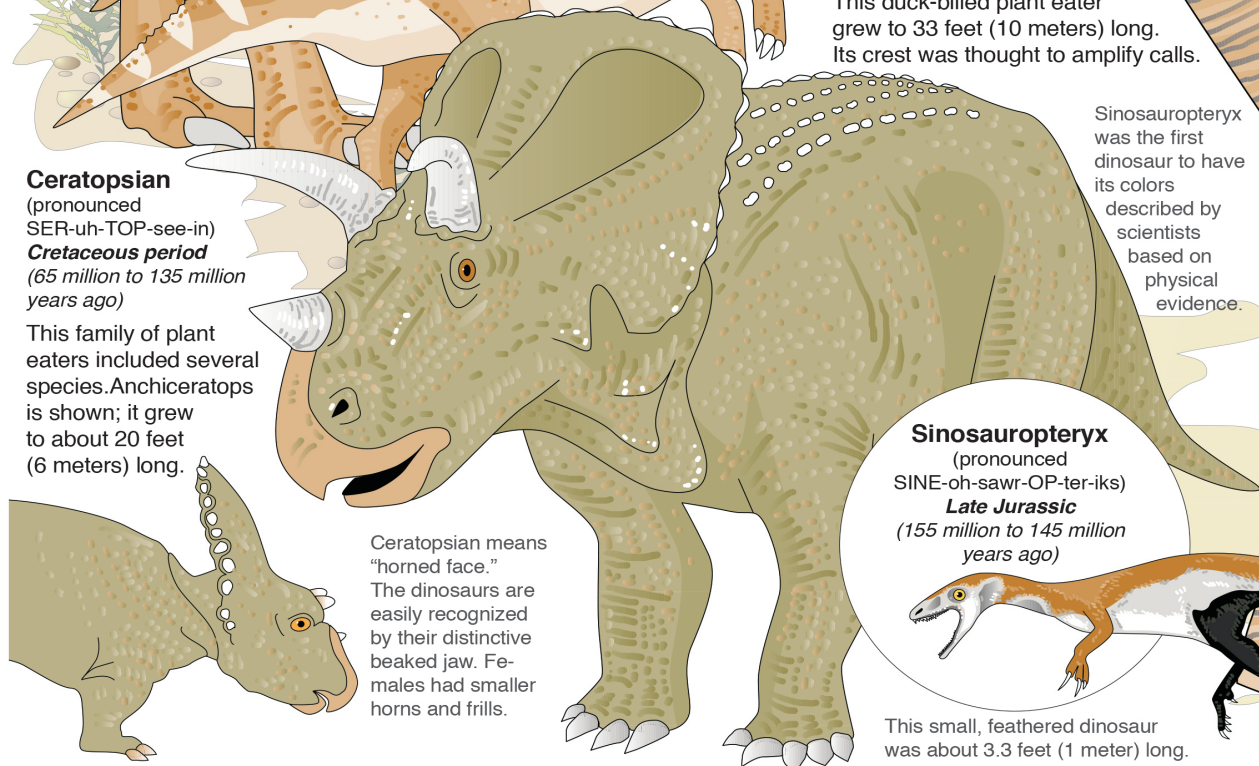
The Mesozoic era included the Triassic, Jurassic and Cretaceous periods. This was the time when dinosaurs ruled.

Tyrannosaurus rex
(pronounced tye-RAN-oh-SAWR-us recks)
Late Cretaceous
(70 million to 65 million years ago)



Parasaurolophus
(pronounced PAR-ah-saw-ROL-oh-fus)
Late Cretaceous
(119 million to 97 million years ago)

This duck-billed plant eater grew to 33 feet (10 meters) long. Its crest was thought to amplify calls.



Sinosauropteryx
(pronounced SINE-oh-sawr-OP-ter-iks)
Late Jurassic
(155 million to 145 million years ago)

This small, feathered dinosaur was about 3.3 feet (1 meter) long.

Sinosauropteryx was the first dinosaur to have its colors described by scientists based on physical evidence.

Diplodocus had a very small brain and was probably not the smartest dinosaur roaming the Jurassic landscape.

Diplodocus
(pronounced di-PLOD-uh-kus)
Late Jurassic
(155 million to 145 million years ago)

This sauropod could use its tail as a deadly whip. Easily identified by its very long neck and tail and its four sturdy legs, this vegetarian grew up to 177 feet (54 meters) long.

Spinosaurus
(pronounced SPIN-o-SAWR-us)
Late Cretaceous
(95 million to 69 million years ago)

Evidence suggests that Spinosaurus lived near the seashore. The giant land predator grew up to 51 feet (17 meters) long and weighed 9 tons. It is the largest known carnivorous dinosaur — outweighing Tyrannosaurus rex by about a ton.

Understanding time

Because the history of the Earth covers a vast expanse of time, scientists have divided it into eons, eras and periods on the geologic time scale (mya = million years ago).

ERA	PERIOD
CENOZOIC 65 mya - today	PLEISTOCENE 1-0 mya Four ice ages; man appears
	TERTIARY 65-1 mya Modern plants; dominance of mammals
MESOZOIC 254 - 65 mya	CRETACEOUS 135-65 mya Dinosaurs become extinct
	JURASSIC 181-135 mya Giant dinosaurs
	TRIASSIC 230-181 mya First dinosaurs
PALEOZOIC 570 - 254 mya	PERMIAN 280-230 mya Reptiles flourish
	CARBONIFEROUS 345-280 mya Giant insects; coal swamp forests
	DEVONIAN 405-345 mya Many fish; amphibians; insects evolve
	SILURIAN 425-405 mya First life on land
	ORDOVICIAN 500-425 mya Early bony fish
	CAMBRIAN 600-500 mya Trilobites; crustaceans
	PRE-CAMBRIAN ?-600 mya First marine animals

SOURCES: World Book Encyclopedia, World Book Inc.; www.devoniantimes.org; www.kidsturncentral.com; http://hoopermuseum.earthsci.carleton.ca; www.dinosaurfact.net; www.howjsay.com

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