

DRIVE IN

Jake Coyle, AP Film Writer

'CHAPPAQUIDDICK' EXAMINES THE RIPPLES OF A SCANDAL

Ambiguous and damning at once, John Curran's "Chappaquiddick" plunges us back into the summer of 1969: the season of Woodstock, the moon landing, the Manson murders and the lowest ebb of the Kennedy mythology.

It was six years since the assassination of John F. Kennedy and a year since Bobby was gunned down. But the Kennedy machine churned on. Jack Kennedy's ambition to reach the moon was being realized by Neil Armstrong. Edward M. ("Teddy") Kennedy, already seven years a senator having filled his brother's Massachusetts seat, was Joseph Kennedy's only living son left and a likely future president.

Those aspirations — and some of the Kennedy dynasty's noble veneer - effectively crashed when 37-year-old Teddy drove an Oldsmobile off a narrow bridge on a remote beach road on Chappaquiddick Island, off Martha's Vineyard, late at night on July 18. With him was 28-year-old Mary Jo Kopechne, a former campaign worker for Bobby (played by Kate Mara in the film), who died underwater. Kennedy escaped from the car, submerged in eight feet of water. Whatever his efforts were to free

Kopechne, they were futile. It took him 10 hours to report the incident to the police. Kennedy attributed the delay to a concussion and exhaustion.

Chappaquiddick has long loomed in the political imagination as a kind of definitive yet murky scandal. Curran's film — a profile in cowardice, you might call it — is principally an effort to visualize and understand that evening. It's a low-key, generally absorbing if somewhat lackluster procedural that ominously reflects on the darker shadows that loom behind even the brightest shining political hopes.

Jason Clarke, the Australian actor of "Zero Dark Thirty" and "Dawn of the Planet of the Apes," plays Kennedy. We've been so awash in hackneyed Kennedy brogues and caricatured portrayals that Clarke's performance — stout, nuanced, understated almost to a fault — is an unexpected relief. His Teddy is a little more taciturn than the statesman was, but Clarke carries himself with the assumed importance and natural magnetism of a Kennedy.

There are Shakespearean shades to the tale. As seen in the opening television interview, Kennedy is acutely aware



This image released by Entertainment Studios shows Kate Mara as Mary Jo Kopechne (left) and Jason Clarke as Ted Kennedy in a scene from "Chappaquiddick"

that he pales in comparison to his late brothers. After the accident, he lies on the bridge looking up at the moon his brother's astronauts were at that moment approaching. He's hard drinking. His wife and children are nowhere near him. His incapacitated 80-year-old father (Bruce Dern) has the ability to utter few words, as a stroke victim, but he makes each one hurt. "You will never be great," he tells Teddy after the accident. When his son first calls to tell him about the crash, Joe wheezes only "alibi" and hangs up.

These are elements that make Teddy a sympathetic figure. But "Chappaquiddick," penned straightforwardly by Taylor Allen and Andrew Logan, casts an equally critical eye on him as he launches into full damage control mode. Teddy's own initially wrong-footed efforts at controlling the media storm are quickly corrected by some of the Kennedy family operatives who rush in, including Theodore Sorensen (Taylor Nichols) and Robert McNamara (an excellent Clancy Brown). The smoke-filled room takes command, and Teddy takes his marching orders. Ed Helms plays Kennedy's cousin and fixer Joe Gargan, who functions like Teddy's conscience, pleading for accountability and truth. But he's batted aside with little trouble. A week after the incident, Ken-

nedy pleaded guilty to leaving the scene of an accident and received a two-month suspended sentence. He addressed the nation in a prime-time broadcast and a year later easily won re-election. But partly if not entirely because of Chappaquiddick, he would never be president. Kennedy may well have been the front-runner for denying Nixon a second term. His 1980 presidential campaign fizzled.

But Kennedy, of course, went on to serve four more decades in the Senate. He was one of the longest serving, most influential legislators in 20thcentury America. So what's the legacy of Chappaquiddick? How are Kennedy's accomplishments to be reconciled with that night? Those aren't questions much pursued in the largely self-contained "Chappaquiddick." Curran, the precise and restrained filmmaker of "The Painted Veil" and "Tracks," is content to let the record speak for itself and perhaps suggest: Some politicians get away with more than they ought to.

"Chappaquiddick," an Entertainment Studios release, is rated PG-13 by the Motion Picture Association of America for "thematic material, disturbing images, some strong language, and historical smoking." Running time:

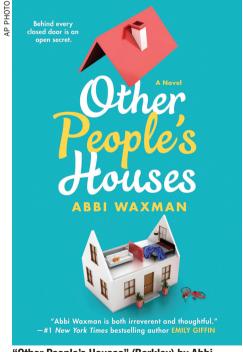
BOOK IT

'OTHER PEOPLE'S HOUSES' OFFERS VIEW FROM THE CARPOOL MINIVAN

Frances Bloom can jam seven children into a minivan designed for six with no problem. Her daily carpooling duty tethers her neighbors' lives together. It also affords her snapshots of their mornings, which are typically less than scandalous. This changes the day Frances whips the car around to retrieve a kindergarten passenger's forgotten school supplies. In addition to finding the urgent project tools (toilet paper rolls), she finds her neighbor, Anne Porter, in the middle of an affair with a younger man.

Abbi Waxman's "Other People's Houses" follows the four families impacted by Anne's fling. Rumors and suspicions ooze through the upper middle-class Los Angeles neighborhood like slime, and even the tamest of marriages begin to toe fragility. All the while, Frances continues to taxi children to and from school, take her best shot at parenting a high schooler and two other needy children, and maintaining a sexless life with her dependable husband. Large swaths of the read take place in Frances' head. She possesses a hilarious inner dialogue and listening in on her decision process as to which chicken to purchase for dinner proves relatable and entertaining. When we're not loitering in Frances' psyche, we're privy to other characters' thoughts. The omniscient narration at times borders on feeling overdone (at one point we're even in the head of a cashier), but avoids discombobulating territory. Settings provide their own comedic flair to the hubbub. The drama unfolds in front yards, around kitchen tables and in the cheering section of dreaded youth soccer games.

Waxman's take on the drudgery of parenting is



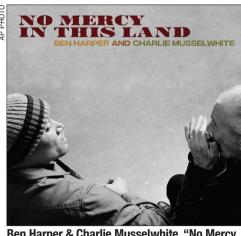
"Other People's Houses" (Berkley) by Abbi Waxman

fantastic. Anyone who has ever unintentionally memorized an episode of "Dora the Explorer" or attempted to awaken a sleeping teenager will find comradery with the comically flawed folks residing in "Other People's Houses."

Christina Ledbetter, AP

tTUNES

BEN HARPER, CHARLIE MUSSELWHITE STAGE BLUES REUNION



Ben Harper & Charlie Musselwhite, "No Mercy in This Land" (Anti-Records)

With a Grammy for best blues album in their pocket for 2014's "Get Up!" Ben Harper and Charlie Musselwhite put themselves in contention again with "No Mercy in This

The credit sheet gives the impression of a lopsided May-September collaboration. Harper wrote or co-wrote the 10 tracks, sings and plays guitar (slide, acoustic, electric) on all of them and co-produced the record. All Musselwhite does is play the harmonica and intone some emotional verses on the title track. Just like all Shakespeare did was write plays and poems.

The album veers between electric and acoustic sounds, from songs about the challenges and thrills of love to a cou-

ple of tunes about alcoholism and others about seemingly insurmountable hardships. There are sharp observations and knowledge of the world in Harper's songs — "Everybody says I love you/But not everybody lives I love you" and "You may have learned to hustle/But you never learned to dance" — and they're a great fit with the duo's magnetic blues repertoire, blended with gospel, soul and rhythm & blues.

"The Bottle Wins Again" rages, "Bad Habits" shakes, "Moving On" struts and "Found the One" sounds ripe for a cover by Harper's other veteran collaborators, the Blind Boys of Alabama. Musselwhite's tones range from Little Walter-like overdriven vamps to a caressing contribution reminiscent of Larry Adler on the excellent album-ending ballad "Nothing at All." Lead guitarist Jason Mozersky, whose solos blend beautifully with Musselwhite's, bassist Jesse Ingalls and drummer Jimmy Paxson form a tight, flexible unit.

There's no audible generation gap on "No Mercy in This Land," just a pair of kindred souls who know how to make great music.

Pablo Gorondi, AP



The Portuguese player celebrates after scoring his masterpiece goal

FOOTBALL | CHAMPION'S LEAGUE

Ronaldo scores stunner as Madrid beats Juventus 3-0

ristiano Ronaldo's latest masterpiece was so good even the opposing fans had to stand up and applaud.

Ronaldo pulled off a spectacular overhead kick to score his second goal of the night yesterday [Macau time] as his Real Madrid beat Juventus 3-0 in the first leg of their Champions League quarterfinal. Even by Ronaldo's record-breaking standards, this one was special.

Juventus goalkeeper Gianluigi Buffon had just pulled off a fantastic save to deny Lucas Vazquez but the move continued and Ronaldo leaped acrobatically into the air to meet a cross with his back to goal and smashed the ball into the bottom right corner.

Even the Juventus fans rose to give him an ovation, having jeered his every touch previously. And Madrid coach Zinedine Zidane, himself considered one of the best players in history, clutched his head in amazement.

"Cristiano is simply a different player than all the others,"

Zidane said. "He shows that every time. He always has a great desire to do great things in the Champions League, he never gets tired of doing what he does. [...] I'm the coach but also a fan. That's why I put my hands on my head."

■ Ronaldo leaped acrobatically into the air with his back to goal and smashed the ball into the bottom right corner

Ronaldo had also scored the opening goal just three minutes into the game, and he later set up the third for Marcelo as Madrid took a commanding lead back home for the second leg.

In the process, the Portuguese star became the first player in Champions League history to score in 10 successive matches.

"There are two teams better than anyone and they are those that have [Lionel] Messi and Ronaldo," Juventus coach Massimiliano Allegri said. "They have won 10 Ballons d'Or in 10 years, they have been the Champions League's top goalscorers for 10 years.

"For that reason Real Madrid and Barcelona have the advantage."

Juventus now has a near-impossible task to turn the quarterfinal around against the two-time defending champions in the return leg on April 11, after falling to their first home defeat in the Champions League since April 2013.

"You never know in football," Allegri said. "We have to prepare it in the best way possible because it's a quarterfinal and everyone will be watching us."

Sevilla also lost at home in the night's other quarterfinal, as Bayern Munich came from behind to win 2-1. Jesus Navas' own goal cancelled out Pablo Sarabia's opener and Thiago Alcantara headed in the winner for Bayern in the 68th minute.

In Turin, Juventus was out for revenge after losing the final 4-1 to Madrid last year. But Ronaldo once again came out on top.

The Portuguese forward has scored in every Champions League match this season and it took him less than three minutes to continue that tradition, thanks in part to a series

of uncharacteristic defensive

mistakes from Juventus.

Isco was left in acres of space on the left flank and he crossed in for an unmarked Ronaldo to poke the ball into the right side of the net.

Juventus responded well and could have leveled immediately but Sergio Ramos put in a perfectly-timed tackle just as Paulo Dybala was about to unleash a shot.

Ramos was on hand again in the 13th minute to head Rodrigo Bentacur's effort away near the goalline.

Juventus — and most of the stadium — thought it had equalized midway through the half but Madrid goalkeeper Keylor Navas pulled off a stunning save to deny Gonzalo Higuain after Dybala whipped in a free kick from the left.

Having got the away goal, Real Madrid was seemingly content to sit back and hit Juventus on the counter and the Spanish side almost doubled its lead 10 minutes from the break when Toni Kroos' fierce effort crashed off the crossbar from 25 yards.

Juventus had two penalty appeals waved away on the stroke of halftime as referee Cuneyt Cakir ruled that Casemiro's handball was not deliberate and moments later adjudged that the same player had not fouled Dybala and instead booked the Argentina international for simulation.

Both sides continued to have chances after the break. Ronaldo's angled drive flashed just past the left post, while Dybala's free kick was deflected narrowly over the bar with Navas wrong-footed.

Cristiano is simply a different player than all the others

ZIDANE

Ramos was booked for the challenge that led to that free kick and will be suspended for the second leg.

The match changed shortly after the hour mark. Gianluigi Buffon pulled off a fantastic save to deny Lucas Vazquez but the move continued and Ronaldo leaped acrobatically into the air with his back to goal and smashed the ball into the bottom right corner.

The goal was so good that even the Juventus fans rose to applaud — having jeered his every touch previously.

They were still on their feet moments later when Dybala was shown a second yellow card for a foul on Dani Carvajal.

Ronaldo turned provider in the 73rd minute as he played a one-two with Marcelo before the Brazil defender lifted the ball over Buffon and bundled it into the back of the net.

It could have been worse for Juventus as Ronaldo missed several chances to complete his hat trick, while Mateo Kovacic hit the bar late on.



Ronaldo (bottom) scores the second goal of his team

'CERTAINLY IT'S MY BEST GOAL'

"I HAD also scored another one similar, but I have to say, this one was spectacular. I jumped very high and obviously it's a goal that will live long in the memory. [...] Certainly it's my best goal," Ronaldo said. "It was one of the greatest moments of the night for me," the Portuguese player added. "To be applauded in a stadium like this,

which has been graced by so many great players, was a top moment for me. I'm really happy [...] I was moved because when I was a kid, I always liked Juventus and the fact that their fans have applauded me will stay in my heart and is a great memory. To all of the Italians in the stadium I just want to say 'Grazie."

PÁTIO DO SAL salt

WORLD OF BACCHUS

Jacky I. F. Cheong



Schlosskellerei Gobelsburg Kamptal DAC Grüner Veltliner 2015

Sourced from relatively young vines (below 20 years of age) grown in the famed vineyards of Grub, Lamm and Renner around Heiligenstein (not the one in Alsace known for its Klevener de Heiligenstein), indeed holdings of the former Steiner Allerheiligenstiftung, whose history can be traced back to 1171. Limpid citrine with pastel golden reflex, the fragrant nose effuses lime, green pear, citronella and crushed rock. Braced by vibrant acidity and firm minerality, the herbaceous palate emanates green apple, greengage, kaffir lime leaves and rock salt. Medium-bodied at 12.5%, the citrusy entry persists through an invigorating mid-palate, leading to a focused finish. Rated 90pts by Anne Krebiehl MW (Wine Enthusiast), but merely 84pts by Robert Parker (Wine Advocate) - not sure if this is due to uncompromising standards or American palate... Must all wines be as heavy-hitting as Châteauneuf-du-



Schloss Gobelsburg Zweigelt Reserve 2013.

One of the few truly outstanding modern varieties, Zweigelt (Blaufränkisch x Sankt Laurent) was created by Prof. Dr. Friedrich Zweigelt, who also bred Blauburger (Blaufränkisch x Blauer Portugieser). Sourced mainly from the well-drained Gobelsburger Haide, home to some of the estate's oldest Zweigelt vines, matured in 600l casks made from oak trees grown in the nearby Manhartsberg. Reddish black with carmine-garnet rim, the aromatic nose furnishes bilberry, mulberry, coffea arabica, charcoal and geranium. Buttressed by abundant acidity, rich tannins and structured minerality, the saturated palate supplies cassis, damson, clove, leather and bouquet garni. Full-bodied at 13%, the dense entry evolves into a multifarious mid-palate, leading to a smoky finish.

The Temple of Kamptal

Niederösterreich is Austria's largest wine region, comprising a total of eight subregions, namely Carnuntum, Kamptal, Kremstal, Thermenregion, Traisental, Wachau, Wagram and Weinviertel. Of the octet, Wachau, Kremstal and Kamptal are arguably the brightest stars, producing some of the finest Grüner Veltliners and Rieslings in the world. This is easily one of the most beautiful wine regions on earth, where breathtaking landscape is punctuated by majestic architecture, steeped in history and spirituality in equal measures, manifested in a way that seamlessly combines Germanic precision with Catholic exuberance.

Named after the Kamp river, Kamptal (literally: Kamp Valley) boasts nearly 4,000ha under vine, grown on an extensive variety of soil types, ranging from conglomerate, crystalline, gneiss, gravel, loess to sandstone. Climatic conditions are the result of delicate balance between warmth from the Pannonian Basin in the east and chill from the Alps in the west. On sloped vineyards, often terraced, optimal exposure is counterbalanced by cool nights, resulting in huge diurnal temperature variation, maximally extending the growing season.

Situated some 70km northwest of Vienna as the crows fly, Langenlois is the heart of Kamptal as well as the single largest wine-producing town of Austria. Langenlois is massive in stature: this is the seat of eight of the 32 ÖTW (Österreichische Traditionsweingüter) estates, including Bründlmayer, Ehn, Eichinger, Hiedler, Hirsch, Jurtschitsch, Loimer and Schloss Gobelsburg. Founded in 1990, the ÖTW is not unlike Germany's VDP (Verband

Deutscher Prädikats- und Qualitätsweingüter). In addition to complying with Austrian national law and European Union law, the ÖTW upholds its own classification system, namely - in ascending order - Klassifizierte Lage, Erste Lage and Große Erste Lage.

With its first written record dating back to 1178, Weingut Schloss Gobelsburg is Austria's very own answer to Germany's illustrious Hessische Staatsweingüter Kloster Eberbach, founded in 1136. Both were Cistercian monasteries, and both are amongst the finest estates of their respective countries: Schloss Gobelsburg is a member-estate of ÖTW, whereas Kloster Eberbach a member-estate of VDP. Having grown vines and made wines for centuries, including the all-important Messwein (sacramental wine), the estate came to be managed by Michael Moosbrugger in 1996, initially supported his friend Willi Bründlmayer.

Schloss Gobelsburg is renowned for the purity and vitality of its wines (50% Grüner Veltliner, 25% Riesling and 25% red varieties), achieved by using traditional wood to obtain grape must in a very gentle manner, followed by spontaneous fermentation and maturation in barrels made from local oak trees. The estate's Riesling from Zöbinger Heiligenstein is particularly revered: the said vineyard is rocky and terraced, reminiscent of the religious virtue that sainthood cannot be attained without

Samples provided by and tasted in the presence of David Rouault, co-columnist of World of Bacchus.

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

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

實雅座 **AUX BEAUX ARTS**

AUX BEAUX ARTS

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



BRASSERIE

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

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

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



ROSSIO

Rossio

T: 8802 2372 Grande Praça, MGM MACAU



NORTH

NORTH BY SQUARE EIGHT T: 8802 2388



SOUTH BY SQUARE EIGHT

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 Macac TEL: +853 8118 9950



AFRI**K**ANA

Sun to Thu: 04:00pm - 01:00am, Fri, Sat and Eves of Public Holidays: 06:00pm - 03:00am Location: AfriKana, Macau Fisherman's 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

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Level 1, Hard Rock Hotel Opening Hours Sun to Thu: 11.00 - 23.00Fri & 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



Macau Fisherman's Wharf Edf. New Orleans III

VIDA RICA BAR 2/F, Avenida Dr. Sun Yat Sen, NAPE

T: 8805 8928 Monday to Thusday: 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

FORMER ASIAN BEST FEMALE CHEFS PRESENT DELICACIES AT WYNN PALACE

Wynn Palace organized a lunch by the two winners of the best female Asian chef awards from 2014 and 2016, on the sidelines of this year's awards for the best 50 Asian Chefs of

2018. At Andrea's restaurant at the Cotai property, guests from the media were presented with a six-course meal created by Chefs Chen Lanshu (Taiwan) and Margarita Forés (Philippines). Both chefs presented several original creations in addition to culinary interpretations of dishes that were inspired by their cultures, personal tastes and worldwide culinary experiences, all sumptuously paired with Isojiman Sake. Highlights include the appetizer, "Preserved Turnip and Silkie Hen's Egg" by Chef Chen Lanshu, a tasty and pleasant surprise of a warm, creamy and salty mousse with crunchy bites.

Chef Chen presented a very interesting interpretation of Spanish Paella with Asian and Middle Eastern influences. The "Paella, Squid, Sea Urchin and Jerusalem Artichoke" presented a variety of flavors and colors. Contrary to tradition, the rice was not the most important element as it was presented as Asian style dumplings with the freshness of the Sea Urchin, which contributed the main sea flavor to the dish; very fresh and savory.

Some highlights by Chef
Forés included the "Short
Rib Balsamico Adobo
with Davao Chocolate Jus
and Bigas-Mais Polenta."
Although its resemblance
to the traditional Filipino
Adobo was not evident
in the dish's appearance,
its taste was authentic
– perfectly cooked meat
that pared well with the



Chen Lanshu (left) and Margarita Forés



crunchiness of the other ingredients, creating a strong and smoky flavor after every bite.
To finish, Chef Forés

presented a very interesting desert, the "Black Heirloom Codillera Rice Spuma with First Press Coconut Milk, Three-ways." This dish was truly special, not having the consistency of a pudding or a mouse, but rather a soft, creamy and

yoghurt-like consistency combined with preserved fruits and nuts and perfumed with edible flowers.

PÁTIO DO SOL sun

WHAT'S ON





TODAY (APR 5)

IN THE SOUL, MOUNTAINS ARE GALLOPING -LANDSCAPE PAINTING EXHIBITION BY XU QINSONG in Macau

This exhibition features more than 80 works by Chinese artist Xu Qinsong, from ink wash paintings to sketches. It provides visitors a unique opportunity to gain a better understanding of the work of Xu, an artist well known throughout China.

TIME: 10am-7pm (Last admission 6:30pm; closed

on Mondays)

UNTIL: April 12, 2018

VENUE: Handover Gifts Museum of Macau ORGANIZERS: Macau Foundation, Cultural Affairs Bureau, Macau Museum of Art and Guangdong Hua

Yuan ADMISSION: Free

ENQUIRIES: (853) 2872 7066



TOMORROW (APR 6) FUN EASTER AT ANIM'ARTE NAM VAN

The Industry and Commerce Federation of Macau Central and Southern District is putting on an Easter-themed festival at Anim'arte NAM VAN between March 24 and April 15. It features an array of family-friendly entertainment and attractions, from a large-size inflatable Easter egg, to bunnies and other Easter-related decorations. The organiser has also invited professional floral designers to conduct workshops on how to make Easter-themed floral works. Additionally some local artists will be attending, to draw cartoon portraits of visitors.

FUN FLORAL WORKSHOP TIME: 3pm-5pm (Every Saturday) Fun Portrait Painting

TIME: 2:30pm-5:30pm (Every Saturday and Sunday)

WeChat Polaroid TIME: 12pm-8pm UNTIL: April 15, 2018

VENUE: Anim'Arte NAM VAN

ADMISSION: Free admission to all events (limited availability for some activities)

Federation of Macau Central and Southern District

ORGANIZER: The Industry and Commerce



SATURDAY (APR 7) 20th Century Music Innovation

During the 20th century, conceptual innovations and drastic changes in artistic style gave orchestral music a new vitality. This 60-minute concert by the Macau Orchestra presents works by several composers who have lived and worked in the United States. The work of Samuel Barber embodied a more traditional, lyrical style of composition, while Igor Stravinsky was a leading figure in the neoclassical field. Charles Ives - via his avant-garde compositions - was a pioneer of modern American music. John Cheetham's piece "A Brass Menagerie" completes the line-up for this

concert, and highlights the coexistence of musical

TIME: 8PM

styles in that era.

VENUE: Dom Pedro V Theatre ADMISSION: MOP100, MOP120 ORGANIZER: Macau Orchestra ENQUIRIES: (853) 2853 0782 WWW.OM-MACAU.ORG

TICKETING Service: (853) 2855 5555

WWW.MACAUTICKET.COM



SUNDAY (APR 8) SOMETIMES I FEEL THAT I'M NOT MYSELF -Works by José Drummond

The exhibition showcases the most recent works of the artist dated from 2017 to 2018, including painting, photography, video art as well as installations. In recent years, Jose has turned from his characters (mentioned above) into a more philosophical aspect which was already embedded in his expressions since the beginning of his practices. As if his external characters have dissolved into star dust which is the very essence of the true nature of our being, they have become part of a grander picture. The questioning of where the self comes from and is going to never ends. At the same time, the artist's expression is becoming ever more expansive and free of the figurative in his strokes of experimentation with various media. Yet not confined only in the abstract description, his works remain a romantic representation of his profound understanding of the human dilemma.

TIME: 11am-7pm (Closed on Mondays and

mandatory holidays)

DATE: March 24 to April 14, 2018

VENUE: 1st Floor, Macau Art Garden, No. 265, Av.

Dr. Rodrigo Rodrigues ADMISSION: Free

ORGANIZER: Art For All Society ENQUIRIES: (853) 2836 6064 WWW.AFAMACAU.COM



MONDAY (APR 9)
"My Chinese Zodiac" - Exhibition by Raquel Gralheiro

The work of Portuguese artist Raquel Gralheiro has been featured in individual and collective exhibitions, namely in Europe and South America. Her paintings can be found in private collections in Portugal, Spain and Brazil. The exhibition at Albergue SCM features a total of 25 art pieces using acrylic paint and mixed media techniques.

TIME: 3pm-8pm (Mondays)

12pm-8pm (Tuesdays to Sundays) Until: May 13, 2018

VENUE: A2 Gallery, Albergue SCM ADMISSION: Free

ORGANIZER: Albergue SCM ENQUIRIES: (853) 2852 2550



TUESDAY (APR 10) Women Artists – 1st International Biennial of Macau

The "Women Artists – 1st International Biennial of Macau" features 142 artworks from the 1970s up to the present day, created by an aggregate of 132 women artists drawn from 23 countries and regions, in media ranging from silkscreen prints to installations. The Macau Museum of Art and Albergue SCM separately last year held exhibitions focused on the status of women in the contemporary art world, and decided to join forces subsequently for this bigger venture. The exhibition aims to showcase the impact on society and culture of creative works by female artists, and explore the diverse aspects of female identity.

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



WENDESDAY (APR 11) 2018 Brand Story - Macau Original FASHION EXHIBITION

The Macau Fashion Gallery invited for this project several local fashion designers to plan and decorate its exhibition space in order to promote their respective brands. The second phase of the project, running until April 29th, highlights Alexis Jordan's menswear and Nega C.'s romance-tinged fashion. Through the exhibits, visitors can have an in-depth understanding of the stories and concepts behind each brand. In addition, the Macau Fashion Gallery set up a "Brand Story - Pop-up Shop" where visitors can buy products from the brands featured in the project.

TIME: 10am-8pm (closed on Mondays, open on

public holidays) UNTIL: April 29, 2018

VENUE: Macau Fashion Gallery

ADMISSION: Free

ORGANIZER: Macau Fashion Gallery ENQUIRIES: (853) 2835 3341

www.Macaufashiongallery.com



THURSDAY (APR 12) Modern Painting from the MAM Collection

The Modern and Contemporary Art Series is one of the distinctive collections of the Macau Museum of Art and therefore, the exhibition Modern Paintings from the MAM Collection features 38 works by 42 artists in two sections, respectively, 23 landscapes and 15 figurative paintings. There are works in oil, acrylic or mixed media, showing a rich variety of formats, as well as diversified styles and techniques, truly demonstrating the openmindedness and artistic flair resulting from the co-existence of Chinese and Western cultures in Macau.

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

Mondays) UNTIL: April 29, 2018

VENUE: Macau Museum of Art

ADMISSION: Free

ORGANIZER: Macau Museum of Art

ENQUIRIES: (853) 8791 9814 WWW.MAM.GOV.MO

Sands WEEKEND



LA PARISIENNE CABARET FRANCAIS

Until 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 8pm Sunday shows at 5pm Tickets: From MOP188, call reservations +853 2882 8818

cotaiticketing.com

Not suitable for children under 13.



THOMAS FRIENDSHIP PARTY WITH THE LITTLE BIG CLUB ALL STARS

Urumqi Ballroom, Level 4, Sands Cotai Central

Don't miss the ultimate fun kids' party! Kids are transported to The Little Big Club character stories by the immersive room décor, see their dreams come to life. Dress up in fabulous colourful costumes with Mike the Knight and Angelina Ballerina. No party is complete without an awesome and delicious array of snacks prepared just for you.

Time: 3:30pm-5:00pm

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 with operation hours between 2pm – 6pm

Present your hotel key card for 25% discount



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

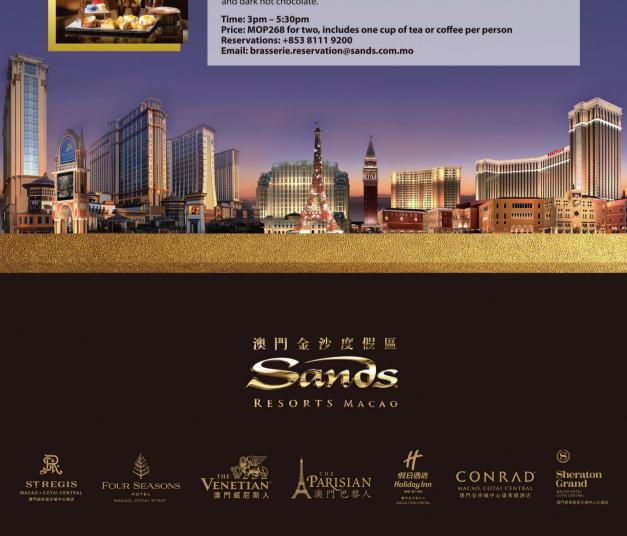
Hours: Sunday-Thursday: 11am-11pm, Friday-Saturday: 11am - 2am Reservations: Call +853 8118 9980 or email north.reservation@sands.com.mo

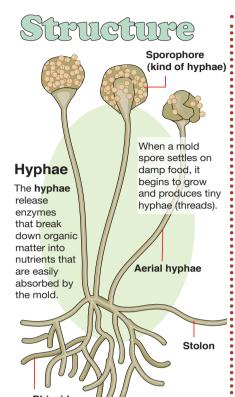
BRASSERIE * *

BRASSERIE OFFERS CLASSIC FRENCH AFTERNOON TEA SET

Shop 3312, Level 3, The Parisian Macao

Enjoy Classic Afternoon Tea Set with savoury treats including mini Croque Madame with sunny side-up quail egg; smoked salmon and artichoke and spinach salad; and sublime sweets like "French Tricolore" macarons (blueberry, vanilla and raspberry);





Mold is not a plant or animal but a kind of fungus, like toadstools or mushrooms. It grows on food and other organic matter. Some molds are parasitic, living on animals, plants or other fungi.

Molds have been on the Earth for millions of years. These microscopic, living organisms can grow just about anywhere, but they do best in warm, dark, moist places.

There are thousands of types of mold. Mold comes in many colors and often changes color while growing, and it can appear dusty, mossy, cottony or woolly. Mold has a distinct mildew odor.

Mold is important to the Earth because it helps break down dead material and recycles nutrients back into the environment.

Because mold is a living organism, it needs food to grow. Unlike plants that have chlorophyll to make their own food from light (in a process called photosynthesis), mold and other fungi feed on living or dead organic matter by making it rot. Mold does not have a stomach, but it does eat, digest and excrete. Mold does not need light to grow, but it does need moisture.

Sir Alexander Fleming was a Scottish biologist and pharmacologist who, among other discoveries, identified the antibiotic substance penicillin in 1928. In 1945, he was awarded the Nobel Prize in Medicine, an honor he shared with Howard Florey and Ernst Boris

SOURCES: World Book Encyclopedia, World Book Inc.; http://www.safeencasement.com/ mold timeline.htm: HUD.gov: Centers for Disease Control and Prevention; http://www backyardnature.net/f/bredmold.htm; http://www.moldmisery.com

Alexander

Fleming

(1881 - 1955)

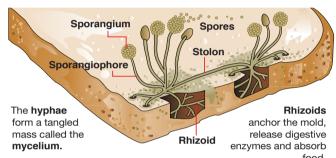
Vorld of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY



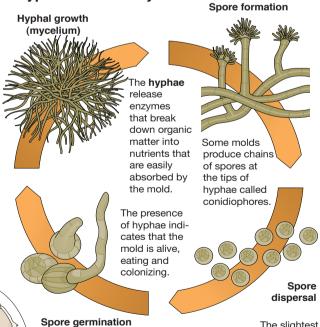
This furry-looking fungus can be found almost everywhere indoors and out. Mold has a bad reputation because many people are allergic to it and because some species are highly toxic. But mold has an important job in nature, in culinary circles and in medicine.

Common bread mold



Mold develops from highly resistant and durable spores. These spores can remain dormant for years, until conditions are just right. When moisture, nutrients and ideal temperature are present, the mold begins to reproduce rapidly. It grows long, tubelike threads called hyphae that spread through the food source. A mass of hyphae is called a mycelium (the main body of the mold — and the visible portion). Spores form on the ends of some hyphal cells. After the spores are formed, they are released into the air and carried elsewhere to begin the process of germination and growth all over again. Mold is visible to the unaided eye only when mold colonies grow in large numbers.

A typical mold life cycle



When conditions are right, the spore germinates into a new

The slightest disturbance can release spores into the air.

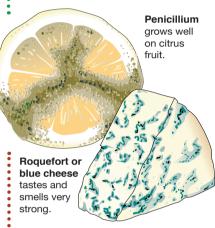
Spore reproduction can be sexual or asexual. Sexual reproduction involves mating and fertilization of a female by a male in order for germination to occur. Asexual reproduction usually happens by cell division of the hypha.

The good

Mold has been used in many beneficial ways. Penicillium is one of the most valuable types of mold. As this mold grows, it releases a liquid called penicillin.

Purified penicillin is used as an antibiotic to cure disease.

Mold is also used to make many foods. Penicillium roqueforti is used to make blue cheese, penicillium camemberti is a mold used to make Camembert cheese, and penicillium Notatum is used to make soy sauce.



In low levels, mold and mold spores are generally harmless. But many people are sensitive to mold, and it is not unusual for certain kinds of mold to cause allergies, asthma and other health problems

Because mold can pose health risks, it is important to fix indoor leaks and clean up standing water.

The ugly

Stachybotrys (also known as black mold) is a rare, toxic mold found in homes that have had flooding or prolonged water damage. This dangerous mold can grow in the lungs, causing severe respiratory problems and eventually death.

Another deadly mold is the very rare Cryptococcus Neoformans type gattii. This mold originated in trees of the tropical rainforests. If inhaled, it can attack the lungs and central nervous system.

Materials Needed:

Pacific

nearly everywhere.

species of mold.

in search of food.

somewhere.

mold damage.

ing at 4°C (39°F).

derived from molds.

Every home has mold,

 The Irish potato famine of 1840 was caused by mold.

Homeowner insurance may

exclude coverage related to

Many molds can begin grow-

Several cholesterol-lowering

from Aspergillus terreus) are

drugs (such as lovastatin,

The word "hyphae" comes

from the Greek word for web.

The word "mold" is thought to

be derived from the Old Norse

word "mygla" and the Swedish

People who study mold and

fungi are called mycologists.

"Myco" refers to fungi, and

"logy" comes from the Greek

"mogel."

word for study.

In the outdoor world, mold is

There are more than 10,000

Some species of mold can

move around. They're called

slime molds, and they travel

- Bread (3 slices)
 Eye dropper
 Water
 Sandwich bags
- Magnifying glass (optional) Notebook and pencil

Step 1: Using the eyedropper, put 6 drops of water on each slice of bread.

Step 2: Place each slice of bread in a sandwich bag. Mold will grow more quickly if you do not seal the bag.

Step 3: Place one bag in a light, warm window area, another in a dark cupboard and another in the refrigerator. Step 4: Examine the samples each day for two weeks. Use a

magnifying glass (if you have one) and record any changes in appearance. Which bread grows mold more quickly? Why?

Try this experiment with varying amounts of moisture and see what happens.

> CAUTION! Do not do this experiment if you are allergic or sensitive to molds (ask your doctor or parent).

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