

ON THE Road

AGAIN

On Instagram, the hashtag #roadtrip shows up 37 million times – suddenly, old-fashioned road trips are trendy again



- MOVIES: OCEAN'S 8
- BOOK: A LITTLE PIECE OF LIGHT BY DONNA HYLTON WITH KRISTINE GASBARRE
- MUSIC: STORM BOY BY XAVIER RUDD
- WINE: THE COTERIE OF CHAMPIONS
- F&B: OVEN BAKED JERK SPARERIBS

DRIVE IN

Lindsey Bahr, AP Film Writer

BY-THE-NUMBERS
'OCEAN'S 8' COVERS
FAMILIAR TERRITORY

Steven Soderbergh's "Ocean's Eleven" remake is a hard movie to live up to. Its starchy charm was backed by a breezy and deceptively dense script full of memorable characters, dizzyingly complex logistics and lively filmmaking that Soderbergh himself couldn't even recreate in the two sequels. But it is undeniable that even the near-perfect "Eleven" was missing something pretty major: Women. You know, besides Julia Roberts, that blackjack dealer and the one exotic dancer.

So why not, 17 years later, fix that egregious oversight by gathering up a few Oscar and Emmy winners and nominees, a Grammy-winner and a buzzy comedienne to keep that Ocean's franchise going and acknowledge the other half of the human population? If only "Ocean's 8" was as a fresh and smart as that first one. (Hint: It's not for lack of star charisma or talent.)

Sandra Bullock anchors the cast as Debbie Ocean, the never-before-mentioned sister of George Clooney's Danny Ocean, who has taken up the family business to varying degrees of success (we meet her in a parole hearing) and prefers to work

without "hims." "Hers," she later explains, can go unnoticed. And indeed, Debbie uses what could be a handicap very much to her advantage in a rollicking shoplifting spree at Bergdorf's. It helps, of course, when you look like Sandra Bullock and you happen to have left jail in full hair, makeup and cocktail dress. But it's still quite a bit of fun seeing her act the part of a wealthy and entitled shopper who tries to demand a refund for the items she's literally just pinched from their shelves. 90 percent of her method is simply looking like she belongs and taking advantage of the privileges that affords her. Don't expect this level of class or gender commentary from the rest of the film, however. "Ocean's 8" suffers from a bit of tonal whiplash. Half the time it seems to be veering into grotesque "Sex and the City" worship of brands and celebrity. Debbie's plan is to steal a \$150 million diamond necklace. In order to do so, she and her assembled team of savants have to first infiltrate the orbit of a vapid celeb, Daphne Kluger (Anne Hathaway), and convince her to wear said necklace to the Met Gala, where they'll steal it and



From foreground left: Sandra Bullock, Sarah Paulson, Rihanna, Cate Blanchett and Awkwafina in a scene from "Ocean's 8"

divide the earnings accordingly (a cool USD16.5 million each). The team includes Lou (Cate Blanchett), who dresses like a glam rocker and spends her time watering down well vodka for profit; Rose Weil (Helena Bonham Carter), a kooky past-her-prime fashion designer desperate for a comeback; a jeweler in a rut, Amita (Mindy Kaling); Nine Ball (Rihanna), a hacker in dreadlocks; Constance (Awkwafina), a pickpocket; and Tammy (Sarah Paulson), a suburban mom who can't quite quit her white collar crime ways. While Blanchett and Bullock are predictably solid in their roles

and get at least a few memorable moments of worthy banter, it's Hathaway who really steals the film with a wickedly on-point satiric turn a spoiled star. It is Hathaway's Miranda Priestly moment, and could have only been made better had she gone full-meta and played a character named "Anne Hathaway." The celebrity skewering is first-rate, but, for the most part, if you've seen Soderbergh's "Ocean's Eleven," you've basically seen "Ocean's 8" too. Director and co-writer Gary Ross ("The Hunger Games") follows familiar story beats and attempts, unsuccessfully, to ape Soderbergh's filmmaking style. And

his glimpse inside the Met Gala makes that famously glamorous event look awfully pedestrian. It also doesn't help that the stakes never seem all that real in "Ocean's 8," and when they do finally get an adversary, in a detective played by James Corden, it's more for laughs. There was a danger to "Ocean's Eleven" and a thrill in seeing that team succeed. Here, none of the women seem to have any fallibility at all, and you never find yourself doubting whether or not they can pull it off. Perhaps there is something subversive to the idea that all Debbie has to do is social shame two security guys from entering

a women's restroom, but we're there for a something more elaborate too. That's kind of the overall problem of "Ocean's 8." It's all predicated on the fact that women are often underestimated. But in making that point, it's also somehow underestimated the audience who still should be entitled to a smart, fun heist, no matter who is pulling it off.

"Ocean's 8," a Warner Bros. release, is rated PG-13 by the Motion Picture Association of America for "language, drug use, and some suggestive content." Running time: 110 minutes. ★★☆☆

BOOK IT

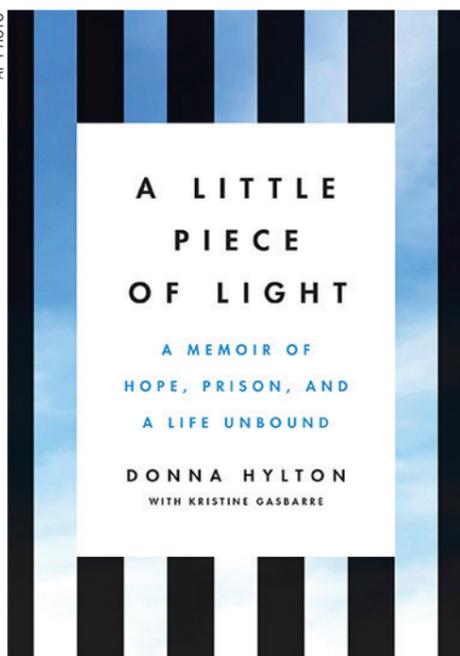
ACTIVIST'S MEMOIR A POIGNANT VOICE
FOR INCARCERATED WOMEN

Donna Hylton opens her memoir, "A Little Piece of Light," with an admission of guilt and remorse for her crimes. However, this isn't where her story begins. From as early as she can remember, Donna's life was marked by torment at the hands of her caregivers. Beginning with her birth in Jamaica and shifting to her move to New York when she was adopted, each phase of her existence promised relief, yet delivered disaster.

When the author was 19, she was sentenced to 25 years to life for kidnapping and second-degree murder. It was in prison where she realized that her history of mental, physical and sexual abuse wasn't unique. Donna grew to view the women around her as family and took every opportunity to educate herself while incarcerated. What she experienced prompted her to devote her life inside (and eventually outside) prison to the rehabilitation of society's castoffs.

Hylton endured so much suffering that swaths of the read take summary form. While her traumas are gut-wrenching, she keeps a reserved distance from the most lurid details and focuses more on her survival techniques (which largely involved blacking out) and destroyed self-worth. The result is a wide-angle-lens shot of how abuse impacts women over the course of their lives.

While any yearlong period of her journey is book-worthy, Hylton condenses her experiences into one read. In doing so, her life stands as a case study illustrating how prison reform efforts and support for women in abusive situations can transform individual lives and society.



"A Little Piece of Light" (Hachette Books) by Donna Hylton with Kristine Gasbarre

Since her release, Hylton has continued her fight for women who have no voice. Her story stands as a harrowing, yet powerful, picture of what's possible when women escape brutality and encounter hope, even in the most unlikely of places. Christina Ledbetter, AP

TUNES

XAVIER RUDD'S 'STORM BOY'
INSPIRED BY CHILDHOOD FILM



Xavier Rudd, "Storm Boy" (Netwerk Records)

The title track of Xavier Rudd's latest album was inspired by a pelican he saw while sitting by a river sipping tea. The water bird reminded him of Mr. Percival, a winged and feathered co-star of "Storm Boy," a 1976 film about a young boy's adventures in an isolated region of Australia, including his friendship with an Aboriginal man and the learning of some of life's unavoidable lessons.

Rudd's "Storm Boy" is not a soundtrack to the eponymous film but, except for some deeply personal and romantic songs, its themes seem to match — the environment, self-knowledge and self-belief, materialism, links between history and now,

reconciliation, the joys of living and the twists of fate. Musically, Rudd fits effortlessly into the contemporary singer-songwriter vernacular — some acoustic sounds, some strings, some reggae beats, plenty of soaring choruses. And a didgeridoo and ample earnestness. At his best, he sounds a little like Tim Finn. Opener "Walk Away" has a prime example of the soaring chorus, while "Fly Me High" is about being in Peru, a vision of his future wife and a butterfly sitting on his feet while in the Amazon rainforest. "Best That I Can" mentions Mother Teresa and current affairs and "Times Like These" waxes philosophical: "I believe we can breathe in the magic of our Earth/And I believe we can exhale anything we feel we didn't deserve."

Rudd has the ability to integrate each of the songs into a single flow, like a river winding through varied landscapes. The journey on "Storm Boy" has plenty of captivating tunes and if sometimes it feels a tad long as the 13 songs stream by, Rudd's personality and musicianship make for amiable travelling companions.

Pablo Gorondi, AP

TRAVELOG

Beth J. Harpaz, AP Travel Editor



AP PHOTO

Are old-fashioned road trips trendy again?

Surveys show they're on the rise. Websites, newspapers, magazines and even books are featuring road trips like they're the next big thing — even though they're actually a longstanding American tradition steeped in nostalgia and pop culture, from the 1950s Beat Generation literary classic "On the Road" to the 1983 comedy movie "National Lampoon's Vacation." On Instagram, the hashtag #roadtrip shows up 37 million times. In some ways, the comeback of this 20th century-style vacation is surprising in an era when

"time has become more far more precious than money, a priceless commodity not to be squandered lumbering along down endless miles of highway," writes Richard Ratay in his upcoming book, "Don't Make Me Pull Over!: An Informal History of the Family Road Trip."

In other words, why spend 18 hours driving 1,200 miles when you could get there in two hours by plane?

Well, here's why: flying is expensive, and the more people taking the trip, the cheaper it is to pile everyone in a car

(instead of buying airfare for a family of four).

Flying is also unpleasant. Getting to the airport, allowing time for security, dealing with delays and baggage can easily turn a two-hour flight into a trip that sucks up most of your day and all of your soul. For some travelers, it's more appealing to get up early, hit the road and spend all day driving. At least you can bring more than one bag without paying extra. And you can stop where you want, when you want. So is the summer of 2018 the summer of the road trip? Here are some insights into why it might be, along with some resources for planning your own road trip.

SURVEYS

MMGY Global's 2017-18 Portrait of American Travelers found road trips represented 39 percent of vacations taken by American travelers in 2016, up from 22 percent in 2015. The top reason cited for taking road trips: the ability to make stops along the way.

Other reasons (besides lower costs and avoiding air travel) include the ease of taking pets along and the ability to make plans last-minute.

One surprise finding: The resurgence in road trips is "led by millennials," said Steve Cohen, senior vice president, travel insights, MMGY Global. "When we look at the total number of road trips, there were more taken by millennials than any other generation." And even though they're young, nostalgia plays a role. Millennials are remembering trips they took "when they were kids, which

wasn't that long ago," Cohen said.

The price of gas, by the way, matters less than you might expect. A recent AAA survey concluded that even though gas costs more now than at any time since 2014, that's not keeping people home. AAA also said road trips were the most popular option for family vacations in their survey.

Another report, this one from Ford, called "The New American Road Trip(pers): How 'Digital Nomads' and Technology Blur Work and Play," found 50 percent of those surveyed said road trips are more appealing than other forms of travel like air, cruise and trains because you can be "more spontaneous" when you're driving.

IN PRINT

Road trips are getting a lot of attention lately from print media and the publishing industry. The New York Times ran a story earlier this year headlined "The Great American Road Trip: Shorter and More Popular Than Ever." The cover story in the summer issue of Lonely Planet's magazine is titled, "Our favorite road trips: Ireland, Alberta, Botswana, North Carolina, Texas, Australia and more." The Wall Street Journal called van trips "the latest luxury getaway," while a recent coffee-table book, "Van Life: Your Home on the Road," by Foster Huntington, grew out of the author's three-year adventure traveling around North America in a Volkswagen van. Skift.com, the travel industry website, just completed a three-part series called "The Future

of American Road Trips," stating that road trips are "statistically on the rise due to both economic and cultural factors." New technology like mobile mapping services, the ability to research and book lodging and tours as you go, and options for working remotely have also made it easier for people to hop in their cars and head out.

WHERE TO GO

A colossal 960-page book published in May called "The Road Trip Book: 1001 Drives of a Lifetime," edited by Darryl Sleath, describes road trips all over the globe, from South Africa's Chapman's Peak Drive to California's Pacific Coast Highway to the Pamir Highway from Afghanistan to Kyrgyzstan. Many of the trips are accompanied by digital route outlines that can be explored with GoogleMaps. Chevrolet worked with a data scientist, Randy Olson, to calculate the most efficient road trip route around the U.S., with one family-friendly stop in each of the 48 contiguous states. It would take 214 hours (around nine days) of nonstop driving to complete the entire 13,000-mile route. The itinerary ranges from Disneyland in Anaheim, California, to national parks like the Grand Canyon and Yellowstone, to the Gateway Arch in St. Louis, the Rock and Roll Hall of Fame in Cleveland, Lake Champlain in Vermont and the Georgia Aquarium in Atlanta. Here's an interactive map of the route: rhievery.github.io/optimal-roadtrip-usa/chevrolet-family-road-trip-national.html.



AP PHOTO



WORLD OF BACCHUS

Jacky I.F. Cheong

The Coterie of Champions



Since its inception in 1984, the International Wine Challenge ("IWC") has gradually established itself as one of the most authoritative tasting competitions in the world. Its insistence on tasting samples blind is intended to root out any preconceptions or non-qualitative factors, thereby judging a sample by its quality alone. In 2007, the IWC added sake competitions to its portfolio, and this category has been growing from strength to strength over the past decade, with sake entries from not only Japan, but also Canada, Norway and the United States. The IWC Champion Sake series came to Macao for the first time on 1st and 2nd June. Hosted by Wynn Palace, the two-day event comprised a master class presented by wine and sake expert Kenichi Ohashi MW, two tastings featuring 15 champion sakes by 11 champion brewmasters, cocktail reception and dinner. It was a unique opportunity to discover some of the finest sakes in the world, presented by brewmasters in full ceremonial kimono. Fifteen may look like a modest number at first sight, but the line-up covered a kaleidoscopic range of regions, styles, classifications, rice varieties and rice polishing levels. Compared with other fine sakes on the market, both on-trade and off-trade, the coterie of champion sakes were distinguishable by their intense flavours with a Zen-like focus, all the while exuding extreme purity

and boundless vitality. Many reached 16.5% or above in ABV, and yet none showed any signs of excessive alcohol. Having said that, many are quite so powerful on the palate that pairing with food would be preferable to sipping on their own. Enoki-shuzo's various expressions of koshu (aged sake) were particularly impressive. Unlike wine, most sakes are intended for immediate consumption, and cellaring rarely improves quality; in fact, few sakes are suitable for cellaring. The koshu category is the exception to the rule: given time in bottle, the nectar takes on a tawny-like colour. The taste is reminiscent of sherry, but not as acidic or nutty; akin to Chinese yellow wine, but not as sauce-like and unctuous. Kosu is by no means a new style, but a revived tradition. All sakes showcased at the tasting, without exception, were of sterling and stunning quality. The champion brewmasters are not afraid to use less well-known rice varieties at various rice polishing ratios, rather than jumping on the bandwagon of Yamadanishiki (a.k.a. the Chardonnay of sake rice, due to its ubiquity) at super low rice polishing percentages to qualify for the Daiginjo / Junmai Daiginjo labels. Distinctive character, mesmerising diversity and sheer quality best sum up the event, organised to the very highest standard by Wynn Palace. It was a truly memorable tasting for any sake lover; for those who have yet to

be converted, it could well be a Damascene moment. Below are two of the samples tasted at the walkabout tasting on 1st June 2018, by kind invitation of Wynn Palace. Contact: Ms Felicia Im - felicia.im@wynnpalace.com; Wynn Palace: www.wynnpalace.com

NANBU BIJIN TOKUBETSU JUNMAI
Nanbu Bijin was established in 1902 in Ninohe City, Iwate Prefecture, Tohoku Region. Made with 100% Ginotome at 55% rice polishing ratio. Translucent beige with shimmering silver reflex, the vigorous nose offers peach pit, springwater and daffodil. Full-bodied at 15.5% and with a spicy mouthfeel, the structured palate delivers radish, salted bamboo shoots and crushed rock, leading to a persistent finish. IWC Trophy Champion 2017.

INOUE SEIKICHI SAWAHIME DAIGINJO
Inoue Seikichi was established in 1868 in Shimotsuke City, Tochigi Prefecture, Kanto Region. Made with 100% Hitogochi at 40% rice polishing ratio. Transparent clear with light flax reflex, the fragrant nose presents mirabelle, rock sugar and paperwhite. Medium-full bodied at 17.5% and with a pristine mouthfeel, the animated palate supplies daikon, rice sponge and ginger blossom, leading to a lingering finish. IWC Trophy Champion 2010.

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



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
T: 8802 2324
Level 1, MGM MACAU



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



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



SOUTH BY SQUARE EIGHT
24hrs
T: 8802 2389
Level 1, MGM MACAU

ITALIAN

LA GONDOLA
Mon - Sunday
11:00am - 11:00pm
Praia de Cheoc Van, Coloane,
next to swimming pool
T: 2888 0156



PORTOFINO
Casino Level1, Shop 1039,
The Venetian Macao
TEL: +853 8118 9950



FW RIO GRILL & SEAFOOD MARKET
Tel: (853) 8799 6338
Email: riogrill_and_seafoodmarket@fishermanswharf.com.mo
Location: Cape Town, Macau Fisherman's Wharf

JAPANESE

SHINJI BY KANESAKA
Level 1, Crown Towers
Lunch 12:00 - 15:00
Dinner 18:00 - 23:00
Closed on
Tuesday (Lunch and Dinner)
Wednesday (Lunch)

ASIAN PACIFIC



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

PORTUGUESE

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

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

THAI



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

BARS & PUBS



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

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

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



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

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

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

KITCHENWISE

Sara Moulton, Celebrity Chef via AP

Summer is around the corner to enjoy pork ribs cooked slow and low on the grill. If you cook them in the oven, you can enjoy them right now. They won't boast the trademark smokiness produced by grilling, but otherwise they'll be as tender, succulent and finger-licking good as ever. The key to making great baked ribs is to follow the same prep

OVEN BAKED JERK SPARERIBS ARE TENDER AND SUCCULENT

as for grilled ribs. Season them with a rub, paste or marinade containing salt, then bake them at a low temperature for many hours or until they become tender. The salted mixture acts as a brine, which helps keep the pork juicy and infuses it with flavor. Cooking slow and low makes

the meat tender. The marinade used here is a jerk paste, a spicy Jamaican flavoring that Jamaicans typically apply to pork and chicken, but which can be found glorifying everything from beef and lamb to fish and seafood to vegetables and tofu. Jerk is based on three key ingredients:

Scotch Bonnet chiles, allspice (a dried berry native to Jamaica) and thyme. Scotch Bonnets are some of the hottest chiles in the world. They're in the same family as habaneros, so feel free to swap in the latter if you can't find the former. The rub will be hotter or less hot depending on

the number of chiles in it, your choice. And no matter the number of chiles, you'll want to tame their heat with at least a little bit of sugar. I happen to love Scotch bonnets not only for their heat, but also for their fruitiness. They've always struck me as a kind of cross between a

mango and very hot chile. The labor-intensive part of this recipe is gathering all the ingredients and making the marinade, but then it's easygoing. Here I've finished them with a sweet/sour/spicy glaze. It's not traditional, but I think it adds the perfect last touch.



RECIPE

START TO FINISH:

20 hours, 40 minutes (30 minutes hands-on)

Servings: 8

1/2 cup coarsely chopped onion
1 cup coarsely chopped scallions (white and green part)
1 to 3 Scotch bonnet chiles, or to taste
6 cloves garlic, smashed
1/4 cup fresh lime juice, divided
1/2 cup vegetable oil
1/4 cup soy sauce (low-sodium if you prefer)
2 tablespoons fresh thyme leaves
3 tablespoons packed dark brown sugar, divided
2 teaspoons kosher salt
2 teaspoons ground allspice
1/4 teaspoon ground nutmeg

1/4 teaspoon ground cinnamon

5 to 6 pounds pork spareribs (preferably St Louis style)

HOW TO COOK IT

In a blender combine the onion, scallions, chiles, garlic, 2 1/2 tablespoons of the lime juice, oil, soy sauce, thyme, 1 tablespoon of the brown sugar, salt, allspice, nutmeg and cinnamon and puree until smooth. Set aside 1/4 cup for the glaze. Pull off and discard the silver skin from the bone side of the ribs and cut them into 6- to 8-rib lengths. Coat both sides of the ribs with the pureed marinade and put them in a shallow container. Cover and chill 16 hours, turning occasionally. Preheat the oven to 275 degrees F. Remove the ribs from the marinade allowing the excess to drip off. Discard the excess marinade. Arrange the ribs, meat side up, on two racks set

into each of two baking pans. Put the pans on the middle shelves of the oven and bake, switching the pans midway through the cooking time, until the meat is very tender when stuck with a fork, 4 to 4 1/2 hours.

While the ribs are baking, in a small bowl combine the reserved jerk paste with the remaining 1 1/2 tablespoons lime juice and the remaining 2 tablespoons brown sugar. Remove the ribs from the oven when they are tender and brush the tops evenly with the glaze. Return the ribs to the oven and bake for an additional 10 minutes.

Nutrition information per serving: 1,105 calories; 838 calories from fat; 93 g fat (27 g saturated; 1 g trans fats); 272 mg cholesterol; 1,047 mg sodium; 10 g carbohydrates; 1 g fiber; 6 g sugar; 54 g protein.

WHAT'S ON



TODAY (JUN 8)
"STIRRING RUAN" – RUAN CONCERT BY CHOO BOON YEOW

Macau Chinese Orchestra musician Choo Boon Yeow has perfected his ruan playing technique over the course of many years of practice and study. These have led to a unique artistic style, highlighting his passion for this ancient Chinese musical instrument. The not-to-be-missed 60-minute show with no interval features pieces such as "Blossom" – Concerto for Zhongruan, composed by Su Wenqing, and "Ode to the Yueqin" – Zhongruan and Guzheng Ensemble, penned by Zhou Yuguo.

TIME: 8pm
Venue: St Dominic's Church
ADMISSION: Admission with free ticket, to be distributed at the venue 60 minutes before the concert
ORGANIZER: Macau Chinese Orchestra
ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/ochm



ORIGINAL DANCE WORK "TIME"

Imprint Macau Dance Association focuses on the concept of time for this dance theatre production, challenging audiences to reflect on the links between time and the soul. The group was founded in 2015 and is led by art director Ying E Ding. The performance, sponsored by Macau Foundation, lasts for 60 minutes with no interval, and is best suited to those aged six or above.

TIME: 8pm
VENUE: Small Auditorium, Macau Cultural Centre
ADMISSION: MOP200
ORGANIZER: Imprint Macau Dance Association
TICKETING ENQUIRIES: (853) 2855 5555
www.macauticket.com



TOMORROW (JUN 9)
SHINE – SILVIANNA CHOI PIANO RECITAL

At the age of 13, Silvianna Choi is an up and coming talent from Macau. Since she began studying piano when aged three, Silvianna Choi has gone on to join a number of competitions and garner several prizes. This performance lasts approximately two hours, with a 15-minute intermission.

TIME: 8pm
VENUE: Macau Cultural Centre
ADMISSION: MOP120
ORGANIZE: Associação de Música Cultura de Jovem de Macau
TICKETING ENQUIRIES: (853) 2855 5555
www.macauticket.com



SUNDAY (JUN 10)
LUDOVICO EINAUDI IN CONCERT

Music lovers are in for a treat as Ludovico Einaudi visits Macau to present a fine anthology of his work. The Italian composer and pianist is one of the best-known exponents of contemporary music, praised for the fluidity of his compositions. Einaudi's work has been featured in the musical scores of several high-grossing movies, including Darren Aronofsky's "Black Swan", French box office hit "The Intouchables" and Clint Eastwood's "J. Edgar". The concert lasts two hours with no intermission, and is best for those aged six or above.

TIME: 8pm
VENUE: Macau Cultural Centre
ADMISSION: MOP100, MOP150, MOP200, MOP250
ENQUIRIES: (853) 2870 0699
www.ccm.gov.mo
TICKETING ENQUIRIES: (853) 2855 5555
www.macauticket.com



MONDAY (JUN 11)
18TH MACAU LOTUS FLOWER FESTIVAL

The annual Macau Lotus Flower Festival celebrates this unique aquatic plant found throughout China. Each year, the festival highlights a particular lotus flower species. They can be appreciated at the Taipa Houses and in the Lou Lim leoc Garden. As part of the festival, potted lotuses can also be found in major parks, on many streets and in popular sightseeing spots around the city, as a reminder of the role the lotus plays in the design of the Macau SAR flag.

VENUE: 6am-10pm (Taipa Houses)
6am-9pm (Lou Lim leoc Garden)
UNTIL: June 8-17, 2018
ADMISSION: Free
ORGANIZER: Civic and Municipal Affairs Bureau
www.iacm.gov.mo



TUESDAY (JUN 12)
EXHIBITION OF NEW WORKS IN MAM COLLECTION

This exhibition features eight vertical scrolls depicting flowers, plants and fruits, produced by painter Zhao Mingshan, who died in the 1960s. The artist is considered one of the clearest exponents in Macau of the Lingnan school of painting, and a disciple of Situ Qi, a renowned Lingnan school painter of flowers. Zhao Mingshan left few works, meaning his paintings are only rarely to be found in public or private collections. In 2015, relatives of Zhao Mingshan expressed willingness to donate to the Macau Museum of Art (MAM) the eight works now on exhibition.

TIME: 10am-7pm (last admission 6:30pm; closed on Mondays)
UNTIL: October 26, 2018
VENUE: Macau Museum of Art
ADMISSION: Free
ORGANIZER: Macau Museum of Art
ENQUIRIES: (853) 8791 9814
www.mam.gov.mo



WEDNESDAY (JUN 13)
SCULPTURE – A JOURNEY, EXHIBITION BY
ANTÓNIO LEÇA

Born in 1948, Portuguese sculptor António Leça studied fine arts in Portugal's capital Lisbon and in Venice, Italy. This is his first solo exhibition. It features a total of 56 artworks in wood, divided into three series – “D’Après Brancusi”, “Trees” and “Tótemes” – and created over the past five years.

TIME: 3pm-8pm (Mondays)
12pm-8pm (Tuesdays to Sundays)
UNTIL: October 21, 2018
VENUE: A2 Gallery, Albergue SCM
ADMISSION: Free
ORGANIZER: Albergue SCM
ENQUIRIES: (853) 2852 2550



THURSDAY (JUN 14)
SHADE OF BUTTERFLY AND RED PEAR BLOSSOM

The best in Cantonese opera returns to the Macau Cultural Centre with “Shade of Butterfly and Red Pear Blossom”, a masterpiece with a libretto by legendary playwright Tong Dik Sang. The work is directed by Pak Suet Sin, the original lead actress when the opera premiered in Hong Kong, in 1957. It takes the audience through a fantastic love story between Zhao Ruzhou, a talented scholar, and Xie Suqiu, a well-known courtesan. The main roles are played by popular actresses Connie Chan Po Chu (in the male lead) and Mui Suet Si (in the female lead). Each performance lasts four hours, including one intermission of 20 minutes. The play is performed in Cantonese with Chinese subtitles.

TIME: 7pm
DATE: June 14-19, 2018
VENUE: Macau Cultural Centre
ADMISSION: MOP100, MOP380, MOP580, MOP800
ORGANIZER: Cultural Affairs Bureau and Macau Government Tourism Office
ENQUIRIES: (853) 2870 0699
www.ccm.gov.mo
TICKETING ENQUIRIES: (853) 2855 5555
www.macauticket.com

Sands WEEKEND



AIR SUPPLY LIVE IN CONCERT 2018 - MACAO

8pm, 9 June, Saturday
The Venetian Theatre, The Venetian Macao

Originally from Australia, Air Supply formed when singer-songwriter and guitarist Graham Russell and lead vocalist Russell Hitchcock first met back in 1975 in Sydney. Seven top five singles later, Air Supply equalled The Beatles' run of consecutive top five hits, while their albums "Lost in Love", "The One That You Love", "Now and Forever" and "The Greatest Hits" have sold in excess of 20 million copies.

Tickets: From MOP380, call reservations +853 2882 8818
cotaiticketing.com



LA PARISIENNE CABARET FRANÇAIS

Until 16 September
The Parisian Theatre, The Parisian Macao

La Parisienne Cabaret Français 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.



VIEW AND DINE AT THE PARISIEN MACAO

Until 30 December, savour exotic flavours at The Parisian Macao and enjoy the spectacular views from the Eiffel Tower. Tickets include admission to Eiffel Tower 37th Floor and a meal at selected restaurants.

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

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

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

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



SABATO EXTRAVAGANZA

Every Saturday
Portofino, The Venetian Macao

It's your weekend and you deserve to treat yourself and the whole family to a fun-filled SATURDAY. Join us at Portofino for an unforgettable BRUNCH extravaganza and indulge in amazing Italian and Mediterranean dishes with the best selection of fresh seafood, live cooking stations, and the famous Venetian entertainment.

Time: 11:30am - 3:30pm
Price: Adult MOP438* | Child MOP218*
MOP100 extra with free flow of wines and selected alcoholic beverages
Reservations: +853 8118 9950 or portofino.reservation@sands.com.mo

*Subject to 10% service charge.



澳門金沙度假區
Sands
RESORTS MACAO





Adopted in 1962, the Jamaican flag's colors have symbolic meaning. The gold stands for sunlight and mineral wealth, the black for hardships of the past and future, and the green for hope and agricultural wealth.

What's in a name?

The Arawak Indians were the first people to call this island home; they named it Xaymaca (juh-MAY-kuh), which means "land of wood and water."

The people

More than 90 percent of Jamaica's people have African or mixed African and European ancestry.

Climate

Jamaica has a hot and humid climate. The average temperature in winter is 75 F (24 C), rising to 80 F (27 C) in summer. Temperatures in the mountains can drop to 40 F (4 C).

Just the facts

Area	4,244 square miles
Population	2,825,928 (2009)
Capital city	Kingston
Largest city	Kingston
Highest elevation	Blue Mountain Peak 7,402 feet above sea level
Lowest elevation	Sea level
Agriculture	Bananas, cacao, citrus fruits, coconuts, coffee, sugar cane
Manufacturing	Alumina, cement, chemicals, clothing, machinery, petroleum products, rum, sugar
Mining	Bauxite, gypsum, limestone, marble, sand, silica

SOURCES: World Book Encyclopedia, World Book Inc.; BBC; www.jis.gov.jm; www.jamaicans.com; www.state.gov; www.my-island-jamaica.com

Historic timeline

The Arawak Indians came to Jamaica from South America around 650 A.D.

1494: Christopher Columbus claims Jamaica for Spain.

1509: The Spanish settle on the island; they enslave the Arawak and bring African slaves to work on the sugar plantations. Most of the Arawak people die from overwork and European diseases.



Christopher Columbus
1451-1506

1700s: Sugar cane and slavery help the island prosper.

1738: African slaves called Maroons sign a peace treaty with the British.

1838: Slavery is officially abolished.

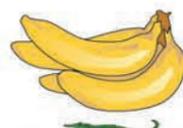
1865: The Morant Bay rebellion causes Jamaica to become a crown colony.

1870: Banana plantations begin to replace the declining sugar-cane industry.

1962: Jamaica becomes independent.

1972: Michael Manley becomes prime minister.

1988: Jamaica hit by Hurricane Gilbert.



Jamaica coat of arms



Sir Henry Morgan
Admiral and privateer
1635-1688



A notorious and successful privateer, Henry Morgan became one of the most ruthless men ever to sail the Spanish Main.

1655: Britain invades and captures Jamaica.

1670: Jamaica formally ceded to the British.

1670s: Pirates use Jamaica as a base.

1692: Port Royal is damaged by earthquake.

1938: Unemployment and anger against British racial policies cause riots.

1944: The U.K. gives Jamaica a new constitution, providing some self-government.

1958-1962: Jamaica is a member of the West Indies Federation.

2007: The Jamaica Labour Party defeats the PNP (People's National Party), which had governed for 18 years.

2008: Parliament votes to keep the death penalty.



Bob Marley
1945-1981

Marley and the Wailers (with Peter Tosh and Bunny Wailer) is one of the most famous reggae bands. Other important early reggae musicians include Prince Buster, Desmond Dekker and Jackie Mittoo.

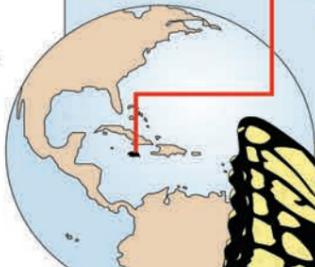
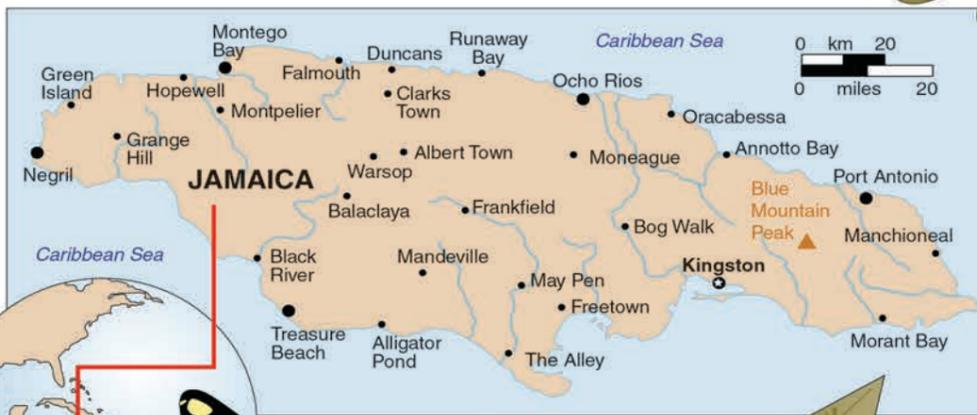
World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

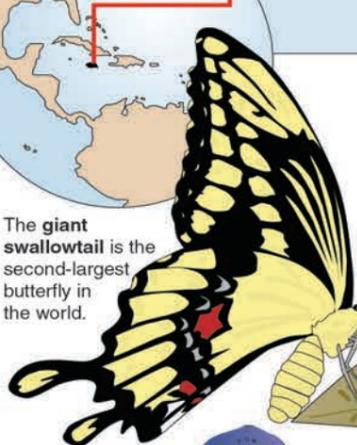
JAMAICA

Christopher Columbus called this island of the Greater Antilles "the most beautiful place on Earth." Today, Jamaica is still famous for its sunny skies, beautiful beaches and unique culture.

Lignum Vitae is the national flower.

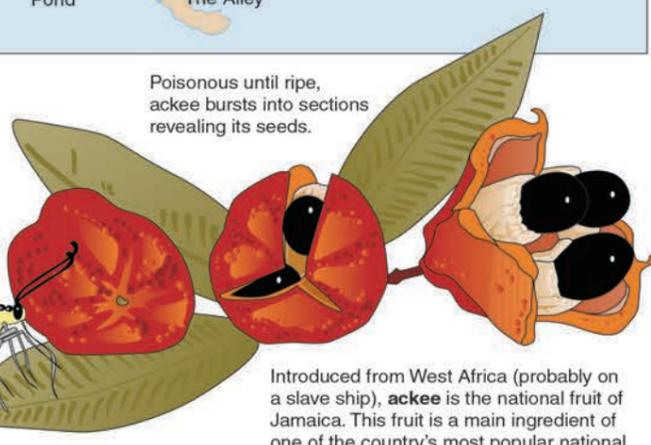


The giant swallowtail is the second-largest butterfly in the world.



The male doctor bird has extra-long tail feathers. The ancient Arawaks believed this iridescent, colored bird was the reincarnation of dead souls.

Poisonous until ripe, ackee bursts into sections revealing its seeds.



Introduced from West Africa (probably on a slave ship), ackee is the national fruit of Jamaica. This fruit is a main ingredient of one of the country's most popular national dishes: ackee and saltfish.

The lay of the land

Jamaica and other Caribbean islands were created from volcanoes that erupted from the sea billions of years ago. The island is mostly a limestone plateau, with mountains extending across its middle. The land is a tropical paradise, lush and fertile with more than 120 lakes and rivers flowing through its green forests and mountains. Jamaica is home to about 3,000 varieties of flowering plants, 800 of which are endemic (can be found nowhere else in the world), and more than 300 species of birds (28 of which are endemic).

The name of this small and pretty tree, Lignum Vitae, translated from Latin means "wood of life," probably owing to its many medicinal qualities.

Did you know?

- Jamaica is the third-largest island in the Caribbean.
- The country is an athletic powerhouse, home to the world's fastest man, Usain Bolt, and other great athletes.
- Jamaica has more multiple (two or more) live births than anywhere else in the world.
- Established in 1868, Jamaica's Manchester Golf Club is the oldest in the western hemisphere.
- Jamaica was the first tropical country to enter the IOC Winter Olympics. The bobsled team's efforts inspired the film "Cool Runnings."
- Jamaica was the first British colonial territory to establish a postal service (in 1688).
- Jamaica has more churches per square mile than any other country, according to "Guinness World Records."
- Port Royal was sometimes called "The wickedest city on Earth."
- Jamaica became the second Caribbean country to elect a female prime minister. Her name: Portia Simpson-Miller, elected in 2006.

Rastafarians

Thousands of Jamaicans belong to a religious and political movement called Rastafari, which evolved in the 1930s. Rastafarians worship Haile Selassie I, the emperor of Ethiopia from 1930 to 1974.

Reggae music

Reggae developed in Jamaica in the late 1960s. This style of music is characterized by its unique rhythms and evolved from ska, mento and R&B. Bob Marley and the Wailers (with Peter Tosh and Bunny Wailer) is one of the most famous reggae bands. Other important early reggae musicians include Prince Buster, Desmond Dekker and Jackie Mittoo.

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.