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times Extra

weekend Guide

Macau Daily Times | Edition 3050 | 18 May 2018



ROYAL
romances
common

NEWS OF THE WORLD

Gegory Katz, AP

Divorce has bedeviled Britain's royal family for centuries.

It has created problems not only when Prince Charles and Princess Diana ended their marriage in the most bitter fashion in 1996 but also when other royals — Princess Margaret — fell in love with people who had been divorced and could not marry them for that reason.

The British monarch also serves as Supreme Governor of the Church of England, which historically refused to bless the unions of anyone with a living ex-spouse. The church softened its position in 2002 to allow divorced individuals to remarry under "exceptional circumstances."

In 1936, drama over a divorced American woman led King Edward VIII to abdicate the throne because of his determination to marry her.

In contrast, in 2018, Prince Harry's plan to marry divorced American actress Meghan Markle is being met with ... a shrug.

HENRY VIII AND HIS SIX WIVES

Henry VIII's desire to divorce his first wife was central to his reign. He tried but failed to gain the pope's approval to annul his marriage to his first wife, Catherine of Aragon, then broke with the Catholic Church. In 1533 the marriage was declared invalid, freeing Henry to marry again.

He eventually married six times and divorced twice. Two of his wives were beheaded; one died shortly after childbirth; one died in detention, and the two others outlived Henry, who died in 1547.

ROYALS A tolerant view of divorce

MARRY AND DIVORCE AN AMERICAN

King Edward VIII provoked one of the greatest crises to face the modern British monarchy when he proposed to Wallis Simpson shortly after he ascended to the throne in 1936.

She was an American who had been divorced once and was in the process of divorcing her second husband. Given the tenor of the time, the marriage was deemed politically and socially unacceptable for the man who would head the Church of England.

Edward finally decided he had to choose between marrying the woman he wanted to spend his life with and his position as king. He chose love — and stepped down after one of the briefest reigns in British history.

TRUE LOVE DENIED DUE TO DIVORCE

Group Captain Peter Townsend was a World War II flying ace, an aide to King George VI — and devilishly handsome. He was also, unfortunately, divorced when he fell in love with Princess Margaret, the younger sister of Queen Elizabeth II.

The romance — Townsend proposed marriage, and Margaret was inclined to accept — put the young queen in a difficult position, given the social atmosphere of the time and her role as head of the Church of England, which did not allow divorced people to re-marry in the Church if the former spouse was still alive.



Britain's Prince Charles and his companion Camilla Parker Bowles

The British government sought to discourage the marriage, and Margaret eventually buckled in 1955, saying she had decided not to marry Townsend.

She eventually married Antony Armstrong-Jones, who became Lord Snowdon. The couple had two children — but divorced in 1978 after 18 years together.

The queen had been reluctant to approve her sister's marriage to a divorced man but — in a more tolerant era — has given her royal consent to the marriage of Harry and Markle.

Royal historian Hugo Vickers says Markle might have been found unsuitable in Margaret's time on several counts: She is divorced, with an ex-husband still alive; at age 36 she is older than the 33-year-old Harry, and she comes from a biracial background.

"It would have been probably terribly difficult for her to have married into the royal family in the 1950s, when I think any of the things that I mentioned might have been in a way played against her, but times move on," said Vickers.

CHARLES AND CAMILLA: THE TIMES A-CHANGIN'

By the time Prince Charles married Camilla Parker-Bowles in 2005, Britain's social climate had changed to the point that the di-

DRIVE IN

Lindsey Bahr, AP Film Writer

Harrowing, but with a wry humor, and utterly transporting, Paul Schrader has synthesized his complex religious upbringing with modern anxieties into a trenchant portrait of tormented souls in "First Reformed."

The title is the name of the church in the film, a modest but stately structure in upstate New York that's older than the United States, but you'd hardly know that it's nearing its 250th anniversary with the bright white walls and well-preserved pews. First Reformed is led by Reverend Toller (Ethan Hawke), a man in his late 40s who drinks too much and cares for himself too little and who has promised to tell the honest truth of himself, his doubts, his anxieties, his shortcomings, even his typos in a handwritten diary for one year, which he'll burn after the experiment is over.

Toller is a solitary man who spends his nights alone with a bottle of whiskey and his thoughts and writing, which we're invited to access through voiceover. His days aren't much different, and he barely even gets respite from his own mind while giving sermons — First Reformed seems to only have about five parishioners, one of whom is his ex-wife. However, she, like most of the town, actually belongs to the local mega-church Abundant

THE TORMENTED SOULS OF SCHRADER'S 'FIRST REFORMED'



Ethan Hawke in a scene from "First Reformed"

Life, run by Pastor Jeffers (Cedric Kyles). Thus it must come as a sort of relief to get a true challenge and an opportunity to work with the people he's there to serve when one day Mary (Amanda Seyfried) asks Toller to speak with

her husband Michael (Philip Ettinger). Michael is a radical environmentalist so certain of the earth's imminent destruction that he'd rather terminate his wife's pregnancy than bring a child into a decaying world. (He's also got a vest outfitted with explosives

stashed in his shop). Although Mary considers herself an environmentalist, she would also like to keep the child and get rid of the vest. As a lifelong churchgoer, she puts her trust in Toller to help.

But despite Toller's sincere effort,

Michael still resorts to suicide soon after in a way that ensures Toller will discover his body. It's this event that sends Toller down very different path in the lead up to the 250th anniversary celebration. He begins to question his own faith and belief in hope and the future as it relates to what humans are doing to the earth and the systems around him that preach righteousness while enabling polluters and taking their cash in the process. He has his own ghosts to contend with, and personal demons, and we as the audience get an up close look at a man's spiral — whether it's to elevated consciousness or paranoid insanity is a question that Schrader lets hang.

Schrader's movie is a talky one, but the words are precise and compelling and the images entrancing, whether it's Pepto-Bismol swirling into a tumbler of whiskey or an urgent flyover of bleak industrial landscapes. While there are obvious shades of his previous works, including his most famous script "Taxi Driver," "First Reformed" also feels more mature and studied — a culmination of a lifetime of examining the human condition,

with a perfect vessel to convey those ideas in Hawke.

As Toller, Hawke delivers one of the best performances of his career.

If there are weak spots, it is perhaps in the writing of the women who seem to be more symbols than characters. Mary is the angelic, blonde, pious and pregnant one there to inspire passion in Toller, and Esther (Victoria Hill), the ex, is the brunette, prim and overbearing one there to torment him as a reminder of their past. But we're also only experiencing them through Toller's eyes, so perhaps everything is intentionally skewed.

"First Reformed" is the kind of film that will stay with you long after the credits. Whether or not it's a swansong for the prolific screenwriter and director, it certainly feels like the ending of at least a certain chapter that will surely be remembered as one of Schrader's finest.

"First Reformed," an A24 release, is rated R by the Motion Picture Association of America for "some disturbing violent images." Running time: 108 minutes. ★★★★★

marks new era



The Duke and Duchess of Windsor pose after their wedding at the Chateau de Candé near Tours, in France, in 1937

vorced heir to the throne could marry a divorced woman who had long been his lover. But the couple did not marry in a church, choosing instead a civil ceremony at the Windsor Guildhall, which is outside the grounds of Windsor Castle.

In another compromise, Charles' mother, the queen, did not attend the ceremony, at least in part because of her role as the head of the Church of England, which frowns on divorce. But she

and her husband Prince Philip did attend a formal church blessing of the marriage after the ceremony.

Charles and Camilla also tried to soothe public sympathies for his first wife, the late Princess Diana, by saying Camilla would not take the title of queen when Charles becomes king. Instead she is known as the Duchess of Cornwall.

In all, three of the queen's four children — Charles, Princess Anne and Prince Andrew — have been divorced.

NEW ERA FOR HARRY

All of these concerns have faded away as Harry prepares to marry the divorced Markle on tomorrow.

Not only will the couple wed in St. George's Chapel on the grounds of Windsor Castle, but the ceremony will be performed by the archbishop of Canterbury, Justin Welby, who leads the Church of England and the Anglican Communion worldwide.

"Times have moved on a lot and the royal family has moved on with them," said Kim Darroch, Britain's ambassador to the United States. "The Church has moved on as well and there are a lot of features of modern life that would have been difficult to imagine 50 years ago."

WATCH OUT FOR THE KIDS

Prince George and Princess Charlotte will have prominent roles in tomorrow's royal wedding.

Kensington Palace said this wee that four-year-old George will be a page boy and three-year-old Charlotte will be a bridesmaid at the wedding of Prince Harry and Meghan Markle.

They are the two oldest children of Prince William, Harry's brother, and his wife Kate. The couple's third child, Prince Louis, was born last month and will not be attending.

The palace says there will be six bridesmaids ranging from two to seven years old and four page boys, ranging from four to seven.

William will be Harry's best man. Markle has chosen not to have a maid of honor for the ceremony in St. George's Chapel at Windsor Castle.

AP PHOTO



BOOK IT

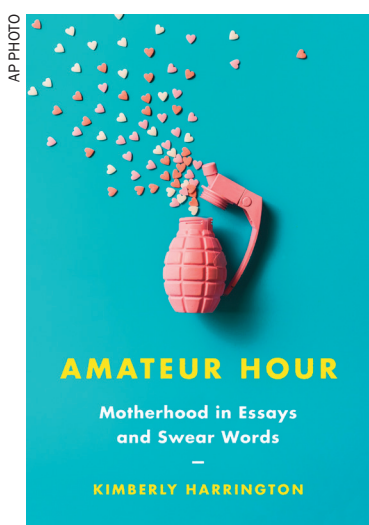
NEW BOOK OFFERS HILARIOUS AND POIGNANT TAKE ON MOTHERHOOD

Motherhood is nothing if not a roller coaster of emotions, and a new book on the topic captures the wild ride perfectly.

"Amateur Hour: Motherhood in Essays and Swear Words" by Kimberly Harrington careens from the hilarious to the poignant, eliciting nods of recognition, fists of outrage and many moments of bemusement and reflection.

Harrington, a regular contributor to the humor site McSweeney's Internet Tendency, writes movingly about the grief of miscarriage and the gift of doting grandparents. She writes passionately about the sanctity of parental leave and the inhumanity of work intruding on the foundational early months of a family. She writes hysterically and authentically about what wedding vows would sound like if we wrote them based on actual experience.

Her essay outlining the job description for "Mother" starts with a fitting summary: "This position manages to be of the utmost importance and yet somehow also the least visible and/or respected in the entire organization. You



"Amateur Hour: Motherhood in Essays and Swear Words" (Harper Perennial) by Kimberly Harrington

will enjoy a whole bunch of superficial attention and lip service from culture, advertisers, and politicians but will never receive a credible follow-up in the form of a concrete plan for advancement, support, benefits, or retirement. Please note: although you will coordinate, plan, and do almost

everything, you should expect to crash face-first into bed every night feeling like you've accomplished basically nothing. Welcome!"

She brings perspective to the dispute among — and within — mothers who work outside the home and those who stay home with their children. "Yes, working mom, you have missed a first. ... But along the way you have probably dodged a bullet or two or a half dozen on the colic or the crankiness, the teething or earache front."

"Yes, stay-at-home mom," she writes, "you have missed stringing your thoughts together and having them stay that way without someone tugging at your shirt or your hand. ... But you have also missed the mind-numbing tasks, the manufactured chaos, and the never-ending client dinners that have taken you away from your family."

In Harrington's final essay, she imagines having deposited childhood sounds in a bank, to later play when "everything is too quiet."

Rasha Madkour, AP

tTUNES

POTENT POP PASTICHE FROM CALIFORNIAN MATT COSTA



Matt Costa, "Santa Rosa Fangs" (Dangerbird)

also Oasis, World Party and the Polyphonic Spree.

"It's time, time, time playing tricks on my mind," Costa sings as he distills half a century of predecessors into a potent pop pastiche.

It helps that "Santa Rosa Fangs" is filled with fetching melodies. There are also hooks galore, from the choir of Costas singing on the piano-pounding title cut to the repetition of the protagonist's name in "Sharon." Even the tambourines are catchy.

And Costa's off-kilter touches ensure the songs don't become too sugary. He drops a bar here and there on the aptly named "Time Tricks," and uses a 5/4 meter effectively on the dreamy "Real Love."

Best is "Ritchie," a Shangri-La's-style love tragedy times two, and part of an album-long narrative about love, loss, time and distance. The plot's thinner than Mick Jagger, but the tug of the past comes through with every note.

Steven Wine, AP

WORLD OF BACCHUS

Jacky I. F. Cheong

The Icon of Serbia



VINARIJA ALEKSANDROVIĆ TRIJUMF ROSÉ 2017

A blend of 70 percent Cabernet Franc and 30 percent Cabernet Sauvignon sourced from south- and southeast-facing vineyards between 250 and 350m above sea level, made entirely in stainless steel tanks without any oak influence. Translucent coral pink with shimmering tea rose reflex, the playfully exotic nose oozes guava, jackfruit, crushed rock and peony. Braced by crispy acidity, pristine minerality and traces of tannins, the tantalisingly tropical palate radiates kiwifruit, passion fruit, garden herbs and celery salt. Medium-bodied at 12.5 percent, the mouth-watering entry continues through an animated mid-palate, leading to a laser-focused finish. An enchanting nymph from an estival forest.



VINARIJA ALEKSANDROVIĆ TRIJUMF NOIR 2012

A single-varietal Pinot Noir sourced from south- and southwest-facing vineyards at 300m above sea level; 12 months in French barriques is followed by 12 months in 4,000l Slavonian barrels, and a further 12 months in bottle. Saturated garnet with cardinal-ruby rim, the delicate yet complex reveals blackberry, black cherry, balsam, sous bois and iris. Underpinned by crunchy acidity and talc-like fine tannins, the poised yet persistent palate unveils cassis, black olive, nutmeg, forest mushroom and lavender. Medium-full bodied at 13.7 percent, the poised entry evolves into a harmonious mid-palate, leading to a lingering finish. If tasted blind, this gem could well be mistaken for a Premier Cru Saint-Aubin or Givry. Thanks to extensive maturation prior to release, this wine has already entered its drinking window.

Glancing over the map of Europe, one tends to take it for granted that wine belongs to the Catholic south, beer to the Protestant north and vodka to the Orthodox east. Whereas this notion does contain a grain of truth, it is a very crude generalisation, overlooking the crucial fact that southeastern Europe had been producing wine long before the Great Schism in 1054, resulting in the clear divide between the Roman Catholic and Eastern Orthodox churches.

A prime example would be Serbia, which was thoroughly romanised before the arrival of the Slavs. Serbia and the entire Balkans for that matter were an integral part of the Roman Empire, so much so that a total of 17 emperors were born in modern-day Serbia, and the town of Sremska Mitrovica (known as Sirmium in Roman times) alone produced seven emperors. The eagle-eyed may point out that most of the “Serbian” emperors – ancient Romans had a drastically different view on nationality and race than us – were “barrack emperors” during the Crisis of the Third Century, but this does not undermine Serbia’s profoundly Roman heritage.

If 21st century Serbia is to appoint a national wine ambassador, it would be difficult to look past the historic Vinarija Aleksandrović. The Aleksandrović family and their namesake winery are located in the village from Vinca, which was called Vincea in Roman times and Vini-ca in the Middle Ages – no prize for guessing the main economic activity there. Viticulture and winemaking in the area has existed since

time immemorial. Situated in the heart of the Šumadija District of central Serbia, the estate has 75ha of vineyards in neighbouring Vinca, Jezevac and Bokanja.

The Aleksandrović family has been growing vines and making wines for centuries, and Vinarija Aleksandrović’s relationship with the royal house of Karađorđević is time-honoured, as it used to work closely with the royal viticulturists, winemakers and cellar masters of Peter I and Alexander I, who made wines from the Oplenac famous around European courts pre-WWI. By way of introduction, Oplenac is the hill and hilly region where the mausoleum of the royal house of Karađorđević lies.

Having emigrated to Canada after WWII, former royal cellar master Zivan Tadic returned to his native country in 1992 upon learning that the Aleksandrović family is reviving the tradition of Oplenac wine, and went on to bring back the original Trijumf series of wines. Possessing some of the finest terroirs in Serbia, Vinarija Aleksandrović spares no effort in manually harvesting and rigorously sorting berries from their low-yielding vineyards, and the result is no less than astonishing.

To be continued...

Ex-château samples supplied by Vinarija Aleksandrović (www.vinarijaaleksandrovic.rs), which will be presenting its gems at the forthcoming Vinexpo in Hong Kong from 29th to 31st May.

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

寶雅座
AUX BEAUX ARTS

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

巴黎人
— BRASSERIE —
法式餐厅

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

GLOBAL

Café BELA VISTA
Grand Lapa, Macau
T: 87933871
Mon -Thurs
06:30 – 15:00 / 6:00 – 22:00
Fri – Sunday
06:30 – 22:00

MEZZA9 MACAU
Level 3, Grand Hyatt Macau
Opening Hours
Dinner: 5:30 – 11:00



VIDA RICA (RESTAURANT)
2/F, Avenida Dr Sun Yat Sen, NAPE
T: 8805 8918
Mon - Sunday
6:30 – 14:30 / 18:00 – 23:00



MORTON'S OF CHICAGO
The Venetian(r) Macao-Resort-Hotel
Taipa, Macau
T:853 8117 5000
mortons.com
• Bar
Open daily at 3pm
• Dining Room
Monday - Saturday: 13:00 - 23:00
Sunday: 17:00 - 22:00

ABA BAR

ABA BAR
5pm – 12midnight
T: 8802 2319
Grande Praça, MGM MACAU

COPA STEAKHOUSE
3/F, Sands Macao Hotel
OPENING HOURS:
Cocktails: 4:30 pm - 12:00 am
Dinner: 5:30 pm - 11:00 pm
Tel: +853 8983 8222



PASTRY BAR
10am – 8pm
T: 8802 2324
Level 1, MGM MACAU



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



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

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
THAI RESTAURANT

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

BARS & PUBS



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

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

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



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

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

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

FOOD & BEVERAGE

Lynzy Valles, MDT



LE CESAR HIGHLIGHTS AUTHENTIC PORTUGUESE DISHES

The city's dining scene, particularly in Taipa Village, has recently been increasing in popularity, offering a variety of delicacies including local cuisine as well as authentic Portuguese food.

Aiming to offer genuine traditional Portuguese food, Le Cesar - Old Taipa opened in 2017 with the aim of distinguishing itself from the many Portuguese restaurants in the vicinity. Le Cesar - Old Taipa is the second branch, after Le Cesar Nova Taipa, but has completely different offerings.

With a wide selection of wines, the diversified menu also includes homemade pizzas and pastas, along with some five traditional Portuguese dishes that in Macau can only be found at its restaurant.

The restaurant – which celebrates its first anniversary this month – has an ambience enhanced by the interior design of the place with its dim

lights, providing the atmosphere of traditional dining areas in Portuguese homes.

Diogo Geraldès, owner of the restaurant, boasts of its extensive menu and signature plates, including its “Puff Pastry Stuffed with Chèvre, Apple & Honey,” a recipe from home.

“We have some plates that are similar to others and we have signature plates that you can't find in other places. We offer the same concept in a Portuguese kitchen but our approach is different compared to the others,” he said.

“Our space is different. Clients don't feel like they are in a restaurant, it's more like a dining room. They feel well and at home, that's the kind of environment we want to create,” Geraldès added. The restaurant's “Wet Sea Bass Rice with Clams & Lemon Sauce,” “Wet Seafood Rice,” and “Roast Suckling Pig Portuguese

Style with Black Pepper Sauce, Potato Chips and Salad,” are not to be missed.

Curated by its own Portuguese chef, Le Cesar - Old Taipa also offers cataplana, a traditional Portuguese stew from Algarve, cooked in a flying saucer shaped cataplana pan.

The restaurant sees its mission as introducing traditional dishes to Macau, as well as maintaining dishes that tourists mostly search for, including the bacalhau, suckling pig and seafood rice.

Eighty percent of its ingredients are sourced from Portuguese suppliers, thus ensuring an authentic quality of Portuguese cuisine.

“In terms of level of quality we are on the top,” Geraldès confidently said. For Le Cesar, the mission is simple: “to serve delicious, genuine food that guests will want to taste week after week.”



WHAT'S ON



TODAY (MAY 18)

NIGHT JUST BEFORE THE FORESTS

Following the success of Cloning Ecstasy, Protean Cities and The Nether, Dirks Theatre Arts Association returns to the Macao Arts Festival for the fourth time. Directed by award-winning Irish director, Sinéad Rushe, this pioneering new production re-imagines the monologue as a polyphonic work for five performers of different nationalities and genders. Through sound technology, ensemble voicing and sonic manipulation, the character's plight is conjured across a chorus of fragmented parts that jostle with each other in a mixture of harmony and discordance. The voice that emerges could belong to almost anyone, a universal protest, a cry for help.

TIME: 8pm (May 18-19, 2018)
3pm (May 19-20, 2018)

VENUE: Old Court Building
ADMISSION: MOP180
ORGANIZER: Macao Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



TOMORROW (MAY 19)

DREAM OF THE RED CHAMBER – CHU CHAN WA AND MACAO CANTONESE OPERA ACTORS

Macau veteran Cantonese opera expert Chu Chan Wa collaborates with a local group of seasoned and upcoming Cantonese opera artists to enlighten audiences with this classical play. To appreciate the heartbreaking performance and superb acting skills of the artists, let's watch the complicated love story of Jia and Lin unfolding on the stage together.

TIME: 7:30pm (May 19-20, 2018)
VENUE: Cinema Alegria
ADMISSION: MOP100, MOP120, MOP150
ORGANIZER: Macao Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



SUNDAY (MAY 20)

WHAT'S SERVING?

The Dóci Papiçám di Macau Drama Group is presenting their annual masterpiece on the stage of the Macao Arts Festival, where a group of local Macanese actors point out the social ills via sarcasm and condemnation. Apart from being humorous and jocular, the content is also filled with a local flavour. It combines current affairs with humanistic feelings, reflecting the lifestyle of Macau and provoking people to think deeply.

TIME: 8pm (May 19-20, 2018)
VENUE: Macao Cultural Centre Grand Auditorium
ADMISSION: MOP150, MOP200, MOP250
ORGANIZER: Macao Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



MONDAY (MAY 21)

FEAST OF THE DRUNKEN DRAGON

The Feast of the Drunken Dragon is a unique folk festival, celebrated by fishmongers and fishermen in Macao: it was inscribed respectively in the Macao Intangible Cultural Heritage List in 2009 and in the National Intangible Cultural Heritage List in 2011. The centrepiece of the celebrations is The Drunken Dragon and Lion Dance Parade, which starts at Senado Square: it is one of Macau's most distinctive cultural traditions, featuring men performing the Drunken Dragon dance while consuming wine and carrying a wooden dragon head and tail. Other highlights of the festival include evening folk performances at Kuan Tai Temple, and the distribution of "longevity rice".

EVENING FOLK PERFORMANCES
TIME: 8pm (May 21, 2018)
VENUE: Kuan Tai Temple

THE DRUNKEN DRAGON AND LION DANCE PARADE
TIME: 9am (May 22, 2018)
VENUE: Senado Square – starting point

DISTRIBUTION OF "LONGEVITY RICE"
TIME: 11am (Red Market)
12pm (Iao Hon Market)
3pm (Kuan Tai Temple)
DATE: May 22, 2018

ADMISSION: Free
ORGANIZER: Macau Fresh Fish Commercial Association
ENQUIRIES: (853) 6653 1633



TUESDAY (MAY 22)

FIVB WOMEN'S VOLLEYBALL NATIONS LEAGUE – MACAO 2018 PRESENTED BY GALAXY ENTERTAINMENT GROUP

The FIVB Volleyball Women's Nations League – the successor to the FIVB Volleyball World Grand Prix – is having its debut season in 2018. Under the new format, 16 teams – including 12 core teams and four challenger teams – compete in a five-week round robin phase of 20 pools, with Macau as the host of one of the pools, welcoming the national teams of China, Serbia, Thailand and Poland. The finals are in Nanjing, in mainland China, from June 27th to July 1st, featuring the hosts China plus the top five teams from the round-robin phase.

SCHEDULE

MAY 22ND: 4:30pm (Thailand vs Serbia); 8pm (China vs Poland)
MAY 23RD: 5:30pm (Poland vs Serbia) 8pm (China vs Thailand)
MAY 24TH: 5:30pm (Poland vs Thailand) 8pm (China vs Serbia)
VENUE: Macau Forum
ADMISSION: MOP150 (one-day ticket, valid for two matches)
MOP315 (three-day ticket, valid for all matches)

ORGANIZERS: Sports Bureau, Volleyball Association of Macao, China
ENQUIRIES: (853) 2823 6363
www.macaovnl.com



HENNING KRAGGERUD AND MACAO ORCHESTRA

The steep mountains, gorgeous fjords and mysterious glaciers are the cradle of the unique Norwegian culture, history and music. The world-famous composer, conductor and violinist Henning Kraggerud will once again meet the Macao Orchestra as a conductor and solo violinist, presenting the authentic sound of Norway with works like the antique classic Holberg Suite by Grieg, the touching Suite in A Minor by Sinding, the lively Nordic Norwegian Dances by Halvorsen and the imaginative modern piece Equinox by Kraggerud himself.

TIME: 8pm
VENUE: Macao Cultural Centre Grand Auditorium
ADMISSION: MOP150, MOP200, MOP250
ORGANIZER: Macao Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



WEDNESDAY (MAY 23)

IN LOVE WITH MACAU – CALLIGRAPHY AND PAINTINGS OF MACAU

This exhibition shows a total of 90 pieces/sets of artworks by late calligraphers, painters and seal carvers who lived in Macau from the 1930s to the 21st century or somehow had ties with Macau, including Shang Yanliu, Zheng Jin, Gao Jianfu, Li Xiangen, and Lin Jin, among others. Due to the special geopolitics of Macau territory, many artists moved in to live or sojourned here to escape war and turmoil, and a few of them would go on to leave a distinct influence on modern Chinese calligraphy and painting. With their help, calligraphy and painting art in Macau developed by leaps and bounds. Through the actual works, this exhibition aims to raise the public's interest in native culture, and provide an understanding of the role and contributions of Macau in the wider context of Chinese painting and calligraphy.

TIME: 10am-7pm (last admission 6:30pm; closed on Mondays)
UNTIL: August 12, 2018
VENUE: Macau Museum of Art
ADMISSION: Free
ORGANIZER: Macau Museum of Art
ENQUIRIES: (853) 8791 9814
www.mam.gov.mo



THURSDAY (MAY 24)

CATALOGUE EXHIBITION IN CELEBRATION OF THE 20TH ANNIVERSARY OF MACAO MUSEUM

In celebration of its 20th anniversary, the Macao Museum is displaying at the Kun Iam Ecumenical Centre 23 catalogues of past Macao Museum exhibitions. The museum officially opened to the public in April 1998 as a comprehensive facility for exhibits related to Macau's history and culture. It has since held numerous exhibitions on a variety of themes, in the process generating an array of exhibition catalogues featuring details of each show and research related to them.

TIME: 10am-6pm (closed on Fridays)
UNTIL: August 30, 2018
VENUE: Kun Iam Ecumenical Centre
ADMISSION: Free
ORGANIZER: Macao Museum
ENQUIRIES: (853) 2875 1516
www.macaumuseum.gov.mo

Sands WEEKEND



CELINE DION LIVE 2018 IN MACAO

8pm, 29 & 30 June, Friday & Saturday
Cotai Arena, The Venetian Macao

One of the most revered and successful performers in pop music history, global pop sensation Celine Dion will bring her highly anticipated Celine Dion Live 2018 to The Venetian Macao this June, as part of a 12-city tour across the Asia-Pacific region. Tickets on sale now.

Tickets: From MOP480, call reservations +853 2882 8818
cotaiticketing.com



SABATO EXTRAVAGANZA

Every Saturday beginning 19 May
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.



THOMAS FRIENDSHIP PARTY WITH THE LITTLE BIG CLUB ALL STARS

Until 30 September
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 daily
Admission: MOP100*(Adult) | MOP80*(Child)
Tel: +853 8113 7915 / +853 8113 7916

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



VIEW AND DINE AT THE PARISIAN MACAO

Until 30 June, 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.



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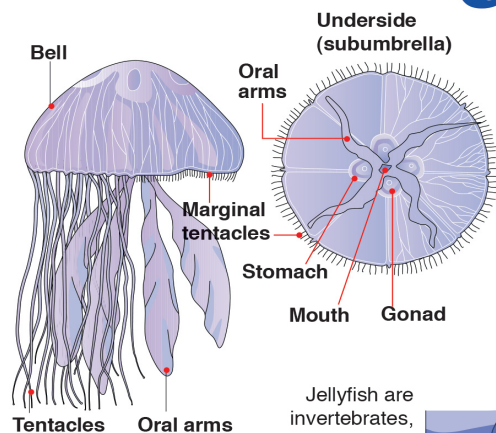
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Sheraton Grand
MACAO HOTEL
澳門金沙中心大酒店

Anatomy 101

Jellyfish are about 98 percent water, and most are transparent and bell-shaped. They have simple bodies, without bones, brains or hearts. Sensory nerves on their tentacles allow them to detect and respond to light, scents and other stimuli.



The basics

Jellyfish are free-swimming marine animals closely related to sea anemones, sea whips, corals and hydroids.

In a word

An adult jellyfish is called a medusa, named for the mythological creature Medusa. She had snakes for hair and could turn anyone who looked at her to stone.

Scientists refer to a group of jellyfish as a bloom. A group is also known as a swarm or a smack.

Where in the world

Jellyfish have been around about 650 million years and are considered the oldest multiorgan creatures. They are common in shallow waters around the world (but some live in deep water). Most live in saltwater oceans and seas, but a few species are found in fresh water. Freshwater jellyfish tend to be flatter than their sea relatives and are extremely delicate, preferring still water to currents and tides.

Variety

There are thousands of jellyfish species, and they come in many sizes, colors and shapes. Most are transparent. The smallest jellyfish are less than an inch across. The largest jellyfish is the lion's mane; its body can be more than 8 feet across, with much longer tentacles. Many jellyfish are phosphorescent, meaning they glow in the dark. Some of the deadliest jellies include the box jelly and the tiny Irukandji jelly; the sting of these jellyfish can kill a person.

Getting around

Jellyfish swim slowly. They can pulsate their bells to create vertical locomotion, but tides, wind and currents are largely responsible for their horizontal movements (sometimes stranding them in bays or on shore). Some jellyfish move to deeper waters to avoid the bright sunlight of midday.

SOURCES: *World Book Encyclopedia*, World Book Inc.; South Carolina Department of Natural Resources; www.jellyfishfacts.net; marinebio.org; www.aquaticcommunity.com

World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

JELLYFISH

By Laurie Triefeldt

These mysterious marine creatures are known for their translucent beauty and painful sting. They have made the ocean their home for millions of years — long before the dinosaurs.



Size comparison of human and lion's mane jellyfish.

Lion's mane jellyfish tend to live near the surface. The largest of jellyfish species, their size varies greatly. In the South they have bells about 20 inches (50 cm) in diameter, while the Northern species can reach 8.2 ft (2.5 m) with tentacles as long as 98 ft (30 m) or more.

The **Portuguese man-of-war** floats on a gas-filled blue, pink or purple translucent body 3 to 12 inches (9 to 30 cm) long. Although it looks like a jellyfish, it is not. It is a **siphonophore** — a colony of many creatures called zooids. The man-of-war's stinging tentacles can grow up to 156 feet (50m) long. Its poison won't kill a human, but the sting is painful.

Cannonball jellyfish grow up to 10 inches (25 cm) in diameter. Found throughout the Pacific and the mid-west Atlantic Ocean, they are most common along the southeastern coast of the United States, including the Gulf Coast.

The **Pacific sea nettle** has a distinctive golden-brown bell with a reddish tint. It can grow to be larger than 3 feet (1m) in diameter. Its bright color makes it a popular choice in aquariums.

The **moon jellyfish** is also known as the saucer jelly, moon jelly and sea jelly. Huge populations are commonly found in warm, tropical waters. They grow as large as 18 inches (45 cm) in diameter. The moon jelly is popular with home aquarium enthusiasts.

The **purple-striped jelly** is generally found in Monterey Bay, Calif. This is a large jellyfish that can grow up to 2.3 feet (70 cm) in diameter.

The **box jellyfish** is the deadliest in the world. Its venom contains toxins that attack the heart, nervous system and skin cells. The sting is so intensely painful that a person usually goes into shock and drowns before getting to shore. They grow up to 10 feet (3 m) and weigh up to 4.4 pounds. Box jellyfish are also called sea wasps and marine stingers. They are common off the shores of northern Australia and throughout the Indo-Pacific.

Food for thought

Jellyfish are carnivores (meat eaters) and feed on fish, shrimp, crabs and other jellyfish. Smaller jellyfish eat tiny plankton called zooplankton. They don't hunt their food (or attack people), but drift along eating as often as they can.

Jellyfish have tiny, venomous, stinging cells in their tentacles that they use to stun or paralyze prey. Their sting is both a defense and a way to capture dinner.

Sea turtles are immune to jellyfish venom and love to eat jellyfish, as do a few other fish.

A painful sting

All jellyfish sting, even dead ones. Generally (there are deadly exceptions), small jellyfish and those with short tentacles are not too painful to people.

Although a jellyfish can kill small aquatic animals, its sting is rarely fatal to humans. It tends to cause pain, skin rashes, fever and muscle cramps. The degree of pain and reaction to a jellyfish sting can depend on the species.

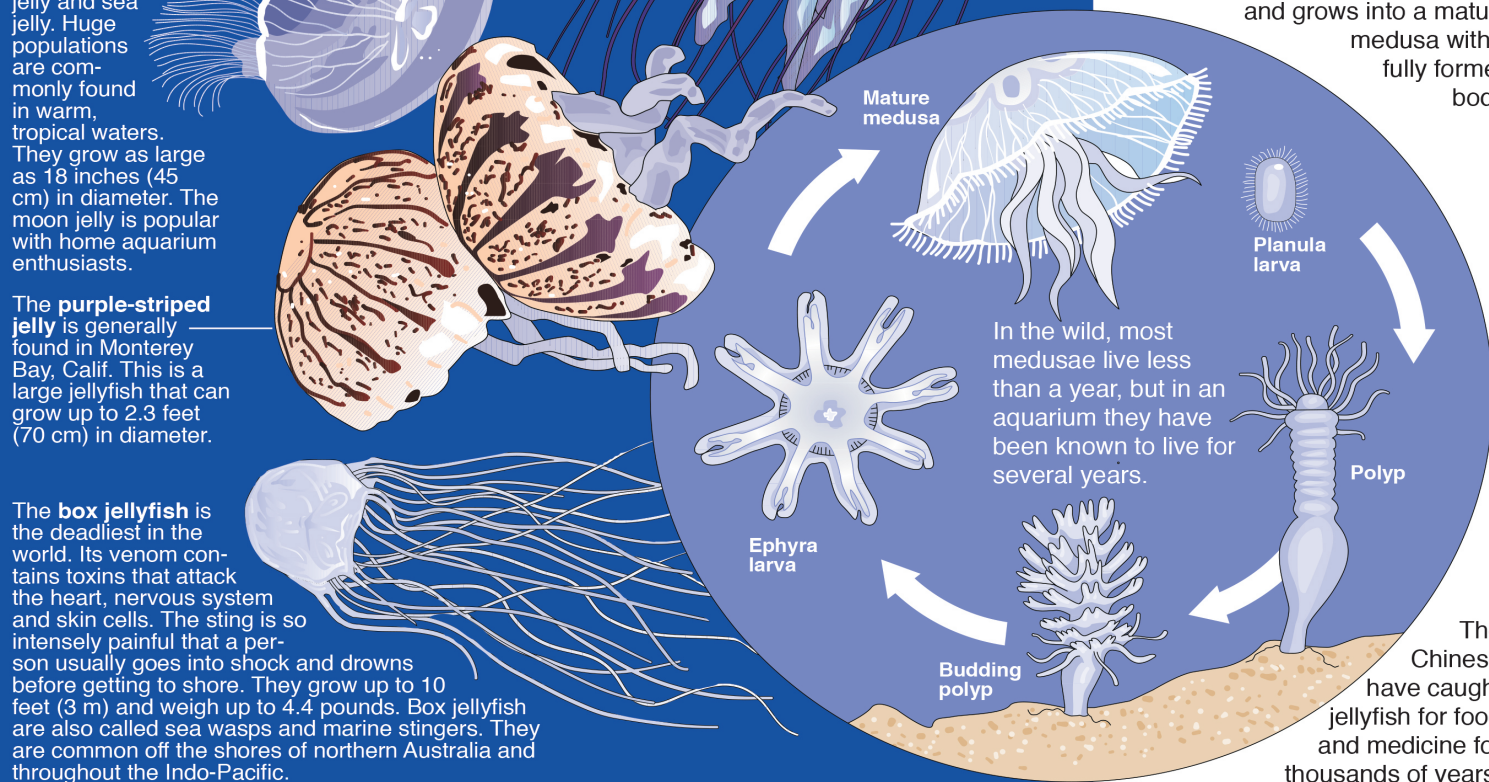
When you're at the beach, watch out for jellyfish on the shore and in the water.

The life cycle

A jellyfish goes through a number of different stages (and forms) before it develops into an adult medusa. The adult male releases sperm, which swim into the female and fertilize the eggs. Dozens of planula larvae hatch, floating on currents until they find a solid surface and attach themselves.

At this stage, the planula becomes a polyp (it develops feeding tentacles). Over time, new polyps form on the trunk of the first polyp. This process is repeated many, many times, until a colony of polyps is formed. This stage of reproduction can last for years, but eventually, when conditions are just right, the top (most mature) polyp detaches itself from the colony and becomes a tiny, swimming jellyfish known as an ephyra.

The ephyra floats away and grows into a mature medusa with a fully formed body.



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