



- MOVIES: IBIZA
- BOOK: LITTLE DISASTERS BY RANDALL KLEIN
- MUSIC: SHAWN MENDES BY SHAWN MENDES
- WINE: ROSÉ IS THE NEW BLACK
- F&B: REUBEN PIZZA

times Extra

weekend Guide

Macau Daily Times | Edition 3054 | 25 May 2018

WHAT'S
NEW AT
THEME
PARKS

this summer

DRIVE IN

Jake Coyle, AP Film Writer

IN 'IBIZA' A SUMMER COMEDY, STREAMING AT HOME

So long a staple of the moviegoing experience, the summer comedy has fallen on hard times. There are hardly any on this season's release schedule, and one of the more promising candidates — "Ibiza," starring the terrific Gillian Jacobs and the former "Saturday Night Live" cast member Vanessa Bayer — isn't playing in theaters but is streaming on Netflix.

In most ways, "Ibiza" doesn't differ greatly from the late-arriving post-"Bridesmaids" ilk of raunchy female-led road trip comedies. Jacobs ("Love," "Community") plays an angst-ridden, single New Yorker named Harper whose intensely cruel, germaphobe boss (the excellent Michaela Watkins) dispatches her to Barcelona on a business trip to land a Sangria client for their public relations company. Harper's two best friends, Nikki (Bayer) and Leah (Phoebe Robinson of "2 Dope Queens") insist on coming along. When the normally reticent Harper pursues a DJ love interest (Richard Madden, a.k.a. Robb

Stark on "Game of Thrones"), their European trip takes an impromptu detour to Spain's nightclub destination.

The outline of "Ibiza" isn't promising. A movie geared around a hot Ibiza DJ sounds like a straight-to-video Zac Efron movie. And finding true love in the EDM-blaring clubs of Ibiza is probably about as likely as discovering the meaning of life on spring break at Lake Havasu.

But "Ibiza," scripted by Lauryn Kahn and directed by Alex Richanbach (both Funny Or Die veterans and disciples of "Ibiza" producer Adam McKay and Will Ferrell) has a loose, natural rhythm that easily surpasses its cliché framework.

And unlike some of its forerunners, "Ibiza" doesn't feel like it's stretching to stitch together a few memorable set pieces. It works best when the three are just in a hotel room or the back seat of a cab because the chemistry between the trio is earnestly winning.

Jacobs has by now become an expert in sarcastic, wou-

nded, resilient characters, and she holds "Ibiza" together just as surely as she does an episode of "Love," also a Netflix title. As ludicrous as it sounds, her budding romance with Madden's famous DJ comes across as quite genuine; they believably fall in love at first sight, brought together by that evergreen valentine: a crude drawing unknowingly stenciled across Harper's face.

And while the genial Robinson is also a key part of the group, "Ibiza" most belongs to Bayer. In her largest movie role yet, the former "SNL'er (she departed last year after seven seasons) plays the Melissa McCarthy-esque role of hapless sidekick, but with a more subtle and shy comic energy to her physical comedy. She's always been a standout ensemble performer, but "Ibiza"

makes a good argument that Bayer can do more. Whether sunburnt bright red on the Spanish beach or recounting her post-"SNL" Sunday routine, Bayer excels at the comedy of being herself.

If "Ibiza," a sweet and silly romantic comedy, was on the big screen, it might have pushed itself toward bigger gags. But the smaller scale works well in a genre that increasingly feels like a

gross-out scene arms race. Here, Bayer does plenty with a simple hotel bed that she excitedly jumps on, not realizing it's two fulls pushed together.

"Ibiza," a Netflix release, is unrated by the Motion Picture Association of America but its language and nudity content would qualify for an "R" rating. Running time: 94 minutes. ★★☆☆

AP PHOTO



From left: Phoebe Robinson, Gillian Jacobs and Vanessa Bayer in a scene from "Ibiza"

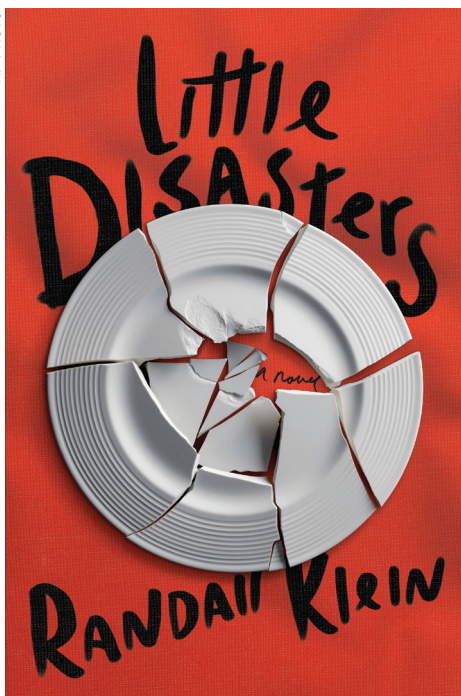
BOOK IT

TWO COUPLES NAVIGATE INFIDELITY, CHAOS IN 'LITTLE DISASTERS'

The shared birthday of their sons initially connects Michael and Rebecca to Paul and Jenny. While the women labor, the husbands introduce themselves, sharing a smoke and shot of bourbon just off hospital grounds in anticipation of becoming fathers. One month later, Michael and Rebecca are juggling jobs and parenthood while Paul and Jenny are grieving over the loss of their baby. Jenny is unhinged; Paul can't reach her. Michael, while enamored by his child, is uncomfortably bound by routine. Thus marks the beginning of a precarious friendship.

Randall Klein's "Little Disasters" doesn't start here though. The book opens with present-day Michael on the morning he and Jenny plan to leave their spouses and start a grand life together. When Jenny fails to show up, Michael heads toward home, only to discover subways and cellphone service shut down due to a mysterious event in Manhattan. From here, scenes alternate between present day and the past 12 months, where various shades of disaster creep into more than one aspect of the couples' lives. New York City pulses in the background of the characters' chaos. Michael trudges through the blistering streets, wildly focused on getting back to Brooklyn. Initially his determination proves perplexing, but events of the previous year slowly emerge, building the case for his intensity. Meanwhile, Paul feels his way through the darkness of a scorching subway tunnel, clueless as to what awaits him on the surface. Klein mixes sharp inner monologue with conflicted action to nudge his narrative along at

AP PHOTO



"Little Disasters" (Viking) by Randall Klein

a fitting pace, painting detailed backstories along the way. With refreshingly authentic humor and jagged characters, this debut depicts marriage at its greediest, and by the end, readers may find themselves torn over which relationships to root for.

Christina Ledbetter, AP

TTUNES

SHAWN MENDES FRAGILE AND SOULFUL ON SELF-TITLED CD

AP PHOTO



Shawn Mendes, "Shawn Mendes" (Island Records)

The month of May is turning into a banner one for album releases from young, good-looking, sensitive singer-songwriters blessed with awesome falsettos. First came Charlie Puth and now comes his tour mate Shawn Mendes. Mendes' self-titled third album follows the successes of "Handwritten" and "Illuminate," which both topped the Billboard 200 albums chart. The new one should do that as well, with ease. He deserves it.

Like Puth, Mendes has a knack for pop hooks, but "Shawn Mendes" has a quieter, funkier and more soulful vibe. On the sensitive scale, Mendes might actually beat Puth: The 19-year-old is more introspective, fragile and yearning here than the more cocky Puth's first-rate "Voicenotes."

The album opens unconventionally for a pop collection with Mendes fighting depression in the Kings of Leon-sounding rocker "In My Blood" ("Laying on the bathroom floor/Feeling nothing/I'm overwhelmed and insecure"). Mendes gets in a welcome R&B groove for the lovely, aching "Lost in Japan" and goes on to admit self-consciousness in "Nervous" and vulnerability in "Where Were You in the Morning?" The quirky song "Particular Taste" shows a Mendes ready to experiment with song form — and romantic partners.

He's unsure of a lover's commitment on "Mutual" and asks "Why can't we just get over ourselves?" in the spare "Why." It might be wise not to irk Mendes, since you might be on the receiving end of a spikey song like "Queen."

Mendes gets songwriting help from frequent collaborators Teddy Geiger, Scott Harris and Geoff Warburton and perhaps their best song together is the aching "Because I Had You."

If "Fallin' All In You" sounds very much like an Ed Sheeran jam that's because Mendes co-wrote it with Sheeran and Johnny McDaid of Snow Patrol. The ballad even has Sheeran's distinct cadences, but yet, stubbornly, doesn't really stand out. Two duets — one with Ryan Tedder of OneRepublic and the other with Julia Michaels — also both underwhelm, especially with such strong writers aboard.

Mark Kennedy, AP

TRAVELOG

Beth J. Harpaz, AP Travel Editor

Orlando, Florida, doesn't have a lock on theme park news this summer. Sure, Toy Story Land at Disney World and a new "Fast & Furious" attraction at Universal Orlando will be getting attention. But there are lots of other exciting openings around the country.

Fans of Wonder Woman can ride the first coaster named for her, Wonder Woman Golden Lasso Coaster, at Six Flags Fiesta Texas in San Antonio. The coaster has a unique design, built on a slender twisting monorail with riders lined up in single seats for their 90-degree drop and an upside-down thrill. Disney California Adventure Park in Anaheim, California, plans a June 23 opening for Pixar Pier. The site, replacing the previous Paradise Pier, will consist of four Pixar-themed neighborhoods with attractions, food and merchandise inspired by Pixar stories and characters. One neighborhood, themed on Pixar's "The Incredibles" movie, includes a revamped Incredicoaster ride with new scenes and special effects keyed to the "Incredibles 2" film opening June 15. Another neighborhood will be themed on "Toy Story."

Six Flags Over Georgia near Atlanta debuts Twisted Cyclone, a hybrid roller coaster with a traditional wood coaster structure on a steel track. The coaster's red and black train is modeled after a classic 1960s sports car.

Wonder Woman coaster, Pixar Pier add thrills to parks

The Time Traveler ride opened in March to great fanfare at Silver Dollar City in Branson, Missouri. Billed as the industry's fastest, steepest and tallest spinning roller coaster, Time Traveler drops riders at a 90-degree vertical angle followed by three inversions at speeds up to around 50 mph, all while spinning.

And at Cedar Point in Sandusky, Ohio, a new hybrid roller coaster called Steel Vengeance is debuting, 200 feet (61 meters) tall with a 90-degree initial drop and half-barrel roll.

Here are some other openings around the country this season.

CALIFORNIA

This is the final season for the "Jurassic Park"-themed ride at Universal Studios Hollywood in Los Angeles. That ride closes Sept. 3 to make way for construction of a new Jurassic World Ride opening next year. Also at Universal Hollywood this summer, a nighttime lights show returns on select dates to Hogwarts Castle at the Wizarding World of Harry Potter beginning June 24.

And Universal's DreamWorks Theatre opens a new multi-sensory attraction called Kung-Fu Panda: The Emperor's Quest. The high-tech adventure

features LED lighting, surround sound and projection mapping, a type of augmented reality that can turn 3-D objects into interactive displays.

An upside-down view of Mission Bay awaits riders of the new Electric Eel coaster at SeaWorld San Diego. The triple-launch coaster will thrust riders forward and backward, accelerate to more than 60 mph in seconds and go nearly 150 feet (46 meters) up.

Six Flags Discovery Kingdom in Vallejo, California, debuts Skywarp, billed as the world's first dueling looping coaster with two cars speeding around each other on double loops.

Elsewhere around California visitors will find the new RailBlazer coaster at Great America in Santa Clara; a new steel coaster, Hang Time, at Knott's Berry Farm in Buena Park; the new Legoland Castle Hotel and Lego City Deep Sea Adventure submarine ride at Legoland California Resort in Carlsbad; and CraZanity, a towering pendulum attraction at Six Flags Magic Mountain in Valencia.

MIDWEST

Six Flags Great America in Gurnee, Illinois, debuts the world's largest loop coaster,

called the Mardi Gras Hangover. The 100-foot (32-meter) ride puts riders on 32 face-to-face seats and takes them through several 360-degree revolutions. Holiday World & Splashin' Safari in Santa Claus, Indiana, is adding two kids' rides named for the Swahili word for elephant: the Tembo Falls water slide complex and Tembo Tides, a junior wave pool.

Six Flags St. Louis in Missouri opens Typhoon Twister at Hurricane Harbor water park, a hybrid zero-gravity water slide and wave wall.

In Minnesota, Valleyfair park in Shakopee opened Delirious, a looping thrill ride that coils riders upside-down on a seven-story, 360-degree freestanding structure with a high-speed train. In Bloomington, at Mall of America's 7-acre Nickelodeon Universe theme park, a new attraction is opening themed on Nickelodeon's animated preschool series PAW Patrol. Kids will recreate PAW Patrol missions in an open-play experience.

SOUTH

Kentucky Kingdom in Louisville is adding Scream Xtreme and a new family ride Rock 'n Roller. Battle for Eire Action VR Ride

at Virginia's Busch Gardens Williamsburg takes guests on an adventure with a fairy warrior named Addie through her Irish homeland in the park's Ireland village. The attraction uses a motion-based theater simulator with state-of-the-art, 360-degree virtual reality headsets.

North Carolina Carowinds near Charlotte debuts Camp Snoopy, a newly expanded kids' section and a climb-and-play area, Beagle Scout Acres.

Pigeon Forge Snow in Pigeon Forge, Tennessee, is a new year-round, indoor snow-tubing park, with 12 lanes, an oversized family tubing lane and a lift to deliver riders to the top of the hill.

NORTHEAST AND MID-ATLANTIC

Six Flags New England in Agawam, Massachusetts, debuts Harley Quinn Spinsanity, a colossal swing ride.

Six Flags Great Adventure & Safari in Jackson, New Jersey, opens Cyborg Cyber Spin, an anti-gravity gondola ride.

And visitors at Sesame Place in Langhorne, Pennsylvania, can take Oscar's Wacky Taxi ride, a wood-and-steel hybrid family coaster with a bright yellow taxi-inspired train featuring Oscar the Grouch.



AP PHOTO

WORLD OF BACCHUS

David Rouault

Rosé is the New Black



AIX ROSÉ 2016, COTEAUX-D’AIX-EN-PROVENCE AOP

Made from Grenache, Syrah, Cinsault, with a splash of Carignan, 30% saignée and 70% direct press, I would habitually describe the colour as bright salmon. But since Provence created their own colour chart comprising six pink shades (peach, melon, mango, pomelo, mandarin and redcurrant) and three nuances (clear, medium, intense), I would now say “medium melon”. The nose is fresh with some raspberry, pear, yellow peach and garrigue (dried grass, thyme and lavender) aromas with some rock smell after a summer rain. Very fresh on the palate with a crisp acidity and some yellow grapefruit, orange peel and crushed rocks flavours. Medium finish on minerals and lime, calling immediately for another sip.

Wine available at www.emw-wines.com.

May is the month when trees, vines, parking tickets (at least in Macao) and women are blossoming. (Women are last on my list but first in my heart; I don’t want to be accused of sexism, especially since I am the one in the kitchen most of the time). This is also when the art festival Le French May is blooming in Hong Kong and Macao. Within this festival 10 years ago the French Gourmay was created, where every year a region of France is chosen to promote its gastronomy. The star this year is Provence-Alpes-Côte-d’Azur, and the heart of it is Provence, the most prominent rosé wine region of the world. Provence is also home to the only research institute dedicated to the style. Plus now with this hot weather it is the perfect time for a good rosélution! For the past decade rosé wine has become more and more chic, and consequently less and less cheap. Just last year rosé sales in the USA increased by 40%! The fact that the famous couple Brangelina and more recently George Lucas own vineyards in the region might have contributed to the popularity. The Romans named it “Provincia Nostra” (Our Province) as it was the first Roman province created out of Italy, hence the name “Provence”. With more than 2,600 years of winemaking history, the oldest vineyards in France, and occupations of different cultures (Ancient Greek, Romans, Gauls, Catalans and Savoyards), Provence possesses a large spectrum of grape varieties. Across France Provence is allowed the most varieties, reaching the impressive number of 36. The region is divided into 10 main AOC/AOPs, Côtes-de-Provence being by far the largest and most famous, Bandol notorious for its reds, and Cassis for whites. Provence, like Bordeaux, has some “Crus Classés” based on estates and not terroir. Some wineries gave themselves

this title built more on their history and reputation than on the intrinsic quality of the wines. Another connection that Provence has with Bordeaux is the art of blending. All rosé wines are made from a few grapes to reach a consistent quality and good balance. As we saw previously in the article “Wine Making,” rosé is made mostly out of red/black grapes. The leading black grapes, known for making the most complex and refined rosé, are Grenache, Syrah, and Mourvèdre. There are two ways of making rosé: the first is “direct press”, allowing the skin of the grapes to have limited contact with the juice to extract colours, flavours and tannins. Or it is vinified like a white wine: the pomace is removed immediately, and we have a “Vin Gris” (Grey Wine), closer in taste to a dry white wine with a light pink reflection. The longer the contact with the grape skin, the darker the colour and richer the taste. The second way is the “saignée” method: fermenting the grapes to make a red wine and “bleeding out” fermented juice for later blending. This gives the more dense, more tannic and fruitier part of the rosé. Note that unlike most of the rosés around the world, Provence ones are always dry. Technically a rosé being between a white and red, it should be served in a medium temperature around 12 degrees celsius (“Wine Service”). Yet in Provence it is often served “bien fré!” (very chilled), to enhance the acidity and freshness. Also many rosés are regularly drunk too young. This versatility of the rosé makes it one of the best for food pairing. Mediterranean cuisine of course but also BBQ, Asian cuisine from sushi to Yumcha, Charsiu, or Thai food to Indian curry. Its cheerful colour and quenching style also make it a good addition to parties.

David Rouault is a professional classical musician, part time wine consultant and full time wine lover, holding WSET Level 3, Certified Specialist of Wine and Introductory Sommelier diplomas. www.dionysos.com.mo

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



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



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



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
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

REUBEN PIZZA FEEDS A PARTY WITHOUT LOTS OF TIME, CASH

With the end of the school year looming, the proud parents of any number of soon-to-be-minted graduates are wondering how to pull off a celebratory party without spending a ton of time or money. Reuben Pizza is the answer. It's quick, easy to make, inexpensive and completely scrumptious.

Even better, it's not a typical pizza. Essentially it's a Reuben sandwich that swaps out rye bread for pizza dough. All the other elements of the great deli favorite are present and accounted for: corned beef, Swiss cheese (in this case gruyere), sauerkraut and Russian dressing. "Sounds great," you

say, "but making pizza dough at home is way too complicated for me." Not so. You'll spend five minutes assembling the ingredients, three minutes mixing the dough in a food processor, an hour waiting and 45 minutes hands off, while the dough rises. "Wait a minute," you object. "What about

rolling out the dough? I tried it once and no matter which way I rolled it, the thing shrank back in my direction." That can be a problem, but here's a solution: Instead of rolling out the dough on a counter sprinkled with flour, brush the counter with a little bit of oil. The oil glues down the dough, allowing you to roll

it out quickly and efficiently, with very little shrinkage. This recipe guides you through the making of four medium-sized pizzas rather than two large ones. The smaller ones are easier and quicker to make than the bigger ones. And don't worry about having to bake them in shifts; the first two pies will

stay warm while the second two are baking. As a fan of crispy crusts, I've been very particular about the amount of topping meant for these pizzas. I know it's tempting to pile on the toppings, but overdoing makes the finished product soggy. Still, don't be shy about pouring on a generous drizzle of the dressing as a finishing touch. It's key to making a Reuben a Reuben.

RECIPE

START TO FINISH:

2 hours (1 hour if using store-bought dough)
Servings: 6 to 8
Speedy Pizza Dough (see below) or 14 ounces prepared pizza dough
Olive oil for rolling out the dough
2/3 cup mayonnaise
2 tablespoons ketchup
1 tablespoon fresh lime or lemon juice
2 teaspoons hot sauce
Kosher salt
3 ounces coarsely grated Gruyere cheese (about ¾ cup)
1 cup sauerkraut, rinsed in a strainer and pressed to remove excess moisture
8 ounces thinly sliced corned beef, cut crosswise into 1/2-inch thick strips
1/2 cup thinly sliced dill pickle

HOW TO COOK IT:

Prepare the Basic Pizza Dough. While it's rising, place a rack in the bottom third of the oven; preheat the oven to 500 F. Line two baking sheets with parchment.
In a bowl whisk together the mayonnaise, ketchup, lime juice, hot sauce and salt to taste; set aside.
Divide the dough into 4 balls; working with 2 balls, roll out each ball on a lightly oiled surface into a round 8-inches wide and 1/8-inch thick. Transfer the rounds to one of the baking sheets.
Sprinkle one-fourth of the cheese evenly onto each round, spreading it to 1/4-inch of the edge and top with 1/4 of the sauerkraut, followed by 1/4 of the corned beef and pickle slices.
Bake the pizzas on the bottom rack of the oven for 7 to 8 minutes until the crust is golden and crisp on the bottom. While the first two pizzas are baking, roll out and top the second two pizzas. Remove the first two from the oven and cover loosely to keep the pizzas warm until the second two are baked. Drizzle the slices with some of the mayonnaise dressing.
Speedy Pizza Dough
2 to 2 1/2 cups unbleached all-purpose flour for the dough
One 1/4-ounce envelope quick-rising yeast
1 teaspoon sugar
1 teaspoon table salt
3/4 cup very warm water (120 degrees F to 130 degrees F)
1 tablespoon extra-virgin olive oil plus extra for rolling out the dough
In the bowl of a food processor fitted with the chopping blade, pulse 1 3/4 cups flour, the yeast, sugar and salt until the mixture is combined. Add the water and 1 tablespoon of the oil. Process the mixture until it forms a ball, adding more flour, as needed, to make a soft, slightly sticky dough.
Shape the dough into a ball and place it in an oiled medium bowl. Turn the dough to make sure all sides are very lightly coated with oil. Cover the bowl with plastic wrap and set it aside in a warm place until the dough is double in size, 40 to 45 minutes.

NUTRITION PER SERVING: 360 calories, 15 g protein, 13 g carbohydrates, 2 g fiber, 2 g sugar, 27 g fat (7 g saturated), 46 mg cholesterol, 1015 mg sodium.



WHAT'S ON



TODAY (MAY 25)

IN SEARCH OF MEMORY – STEP OUT

In a place where people have a short memory span, grandma tells cow a very long story. In this new place, tree forgets its own name. Butterfly is not named butterfly; pig is not known as pig; plumeria is not called plumeria; tree is not labeled as tree. All of them have their own meaningful names. Thus, what is the name of cow? What does it mean? Step Out's In Search of Memory incorporates puppets, live music and kids' songs and invites children and adults to listen to a story together.

TIME: 8pm (May 24-27, 2018)
3pm (May 26 & 27, 2018)

VENUE: Old Court Building
ADMISSION: MOP160
ORGANIZER: Macau Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macaupass.com



CLASSICAL CHINESE QUYI SHOWCASE – AU KUAN CHEONG CANTONESE OPERA ASSOCIATION

Au Kuan Cheong, a Cantonese Naamyam expert with more than 60 years of experiences, in collaboration with a troupe of traditional Guangdong Baatyam percussion players, presents a unique set of Baatyam percussion pieces, including Eight Immortals Bestowing Longevity and The Heavenly Maiden Delivers Her Son to the Mortal Father, popular, festive and auspicious pieces that showcase the capabilities of the traditional Baatyam percussion troupe; a solo double suona concerto General Kwan Escorts His Brother's Wife that expressively and extraordinarily captures the process and dialogues of how General Kwan escorts the wife of Liu Bei from the camp of Cao Cao; Farewell My Concubine, a male-to-female duet of Naamyam, which affectionately recounts the longings and sorrows when Xiang Yu and Consort Yu bid their final farewell.

TIME: 8pm (May 25 & 26, 2018)
VENUE: Dom Pedro V Theatre
ADMISSION: MOP120, MOP150
ORGANIZER: Macau Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macaupass.com



TOMORROW (MAY 26)

CLOSING PERFORMANCE 13 TONGUES – CLOUD GATE 2 (TAIWAN)

Commissioned by the Taiwan International Festival of Arts in 2016, 13 Tongues is Cheng Tsung-lung's first full-length work with Cloud Gate 2. Cheng challenges dancers to go beyond their physical limits, breaking through the restraints of one-dimensional arts, by adding vocal elements into the performances. A legendary figure in the 1960s from Bangka, the oldest district and once the most prosperous area in Taipei, "Thirteen Tongues" was a street artist lauded for his remarkable acts portraying multiple roles, imitating characters of male and female, old and young, telling stories and anecdotes of the past and present.

TIME: 8pm
VENUE: Macau Cultural Centre
ADMISSION: MOP120, MOP250, MOP300, MOP380
ORGANIZER: Macau Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macaupass.com



SUNDAY (MAY 27)

THE TRIAL BY KAFKA – SADARI MOVEMENT LABORATORY (REPUBLIC OF KOREA)

The life of modern men is always full of anxiety: a cycle of lust, violence, suffering and sacrifices; the pressure of having to advance in a competitive society within a constant struggle of humanity; and the insecurity arising from committing various crimes and sins in the diminishing lives. Does the salvation of mankind only materialise when mankind courageously accept themselves and face their own trial? Sadari Movement Laboratory reinterprets the classic work of Kafka, The Trial, with its unique movements and theatre language.

TIME: 8pm (May 26 & 27, 2018)
VENUE: Macau Cultural Centre
ADMISSION: MOP150, MOP200
ORGANIZER: Macau Cultural Affairs Bureau
ENQUIRIES: (853) 2882 28818
www.icm.gov.mo/fam/29/en/
TICKETING SERVICE: (853) 2855 5555
www.macaupass.com



MONDAY (MAY 28)

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

In celebration of its 20th anniversary, the Macau Museum is displaying at the Kun Iam Ecumenical Centre 23 catalogues of past Macau 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: Macau Museum
ENQUIRIES: (853) 2875 1516
www.macaumuseum.gov.mo



TUESDAY (MAY 29)

EXHIBITION OF SHIWAN CERAMICS FROM THE MAM COLLECTION

The most common motifs of the ceramic figurines were figures from legends, operas or novels. However, from the mid-19th century to the beginning of the 20th century, motifs diversified to include historical figures, national heroes, ordinary town folks, bust statues, nude statues and statues of foreign children. The innovative motifs and the skills learned from Western sculpture enriched the imagination and technique of the ceramic workers. The representative work of this 'thematic revolution' is, for example, the series of large-scale ceramic figurines created by Pan Yushu from the collection of the Macau Museum of Art. The large-scale figurines by Pan Yushu belonged to a Portuguese collector, Mr. Manuel da Silva Mendes (1876 - 1931). In the beginning of the 20th century, he commissioned a series of statues from the famous Shiwan ceramic artists Pan Yushu and Chen Weiyuan. Because of this, the Macau Museum of Art has had the opportunity to include in its valuable collections the most premier representative works of this innovative period of Shiwan ceramic art.

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



WEDNESDAY (MAY 30)
MACAU YOUTH PIANIST SERIES VICKY TONG & EMILY AU'S PIANO RECITAL

Vicky Tong & Emily Au received their piano performance bachelor degree in U.S.A Wright State University this year. These two ladies actively joined many concerts and musical activities while studying in U.S.A and were highly appreciated. They want to present their gratitude to their families, government and friends in the concert, and use music to prove their growth after four year academic live.

TIME: 8pm
VENUE: Macau Cultural Centre
ADMISSION: MOP80
LANGUAGE: Cantonese
ORGANIZER: Macau Piano Association
TICKETING SERVICE: (853) 2855 5555
www.macauticket.com



THURSDAY (MAY 31)
FADO CONCERT – MACAU CHINESE ORCHESTRA

Misia, born in Porto, Portugal, comes from a multi-generation family of artist. She is a contemporary Portuguese singer, who is widely celebrated for the timeless and universal sentiments, which are part of her songs sung not only in her mother tongue but also in many other languages. Nobel Prize winner José Saramago wrote for her voice, and John Turturro chose Misia for his film *Passione*. Moutinho is one of the indisputable names of the younger fado singers' generation. He grew up listening to some of the best voices of that culture recognised by Unesco, and moulded his clear voice and perfect diction in the fado houses where the only power amplification is the soul.

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

Sands WEEKEND



LA PARISIENNE CABARET FRANCAIS

Until 16 September
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.



SAVOUR FRANCE'S SOUTHERN CHARMS AT BRASSERIE

Until 31 May
shop 3312, Level 3, The Parisian Macao

Enjoy the delights of southern France with Le French GourMay at Brasserie this May. Savour the rich culinary and wine heritage of the Mediterranean region of Provence-Alpes-Côte d'Azur. Immerse yourself in French culture and style with a programme of live entertainment.

- 4-course set menu at MOP480* per person
 - Afternoon Tea set starting from MOP268* for two persons
 - Supper Club on 25 & 26 May from 10pm till late
- Reservations: +853 8118 9200 or brasserie.reservation@sands.com.mo

*Subject to 10% service charge



JOIN THE JOIE DE VIVRE FEST

Until 30 June
Level 7, Eiffel Tower, The Parisian Macao

Experience French food, wine, entertainment and stunning views with family and friends at Joie De Vivre dining festival at The Parisian Macao Eiffel Tower's Level 7 viewing platform as part of Le French GourMay, the festival of French cuisine and wine culture. A vibrant pop-up al fresco dining festival for afternoon tea, happy hours and dinner, right under the Eiffel Tower. Sit back, watch the sunset and celebrate everything Parisian with spectacular views of the Cotai Strip while enjoying a crafted selection of food and wine, all accompanied by world-class entertainment.

Entrance: Eiffel Tower Gift Shop on Level 5
Time: 3pm-10pm, Wednesday, Thursday and Sunday
3pm-midnight, Friday and Saturday



INTRODUCING THE ANYWHERE, ANYPLACE, ANYTIME CARD: THE ICBC SANDS LIFESTYLE MASTERCARD

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Take advantage of our special introductory offer for the new ICBC Sands Lifestyle Mastercard. The card offers great opportunities to earn points everywhere with special bonuses for spending within Sands Resorts Macao. For a limited time only, there is a special welcome offer for retail spending in the first three months:

- Spend MOP5,000 for 2 round-trip Cotai Water Jet tickets
- Spend MOP10,000 to earn MOP500 Sands Resorts Macao dining credit
- Spend MOP25,000 for one complimentary Sands Resorts Macao room night



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澳門威尼斯人

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澳門巴黎人

Holiday Inn
HOLIDAY INN
澳門新金沙中心酒店

CONRAD
MACAO, COTAI CENTRAL
澳門新金沙中心康萊德酒店

Sheraton Grand
MACAO HOTEL
COTAI CENTRAL
澳門新金沙中心大酒店

World of Wonder

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The basics

An aquarium ("aqua" meaning "water," and "arium" meaning "a place for") is an enclosed tank for keeping and raising water-dwelling plants and animals. Fishkeepers use them to collect and keep fish, invertebrates, amphibians, marine mammals, turtles and aquatic plants. A person who has an aquarium is called an aquarist.

Aquariums are usually made of glass or acrylic plastic and held together with silicone sealant to make them watertight. They are sometimes also called fishtanks or fishbowls. They range in size from small, glass bowls to enormous, building-sized public aquariums.

Special equipment helps maintain the correct water quality and habitat for the species that live in the aquarium. Most aquaria have filtration systems (a pump), lighting, a heater and a thermometer.

The aquarium filter removes dirt and keeps the water clean.

Lighted hoods called light reflectors make it easy to see the fish, and the lid prevents fish from jumping out of the tank and reduces the amount of heat loss and evaporation.

A heater warms the water to the proper temperature to keep fish healthy.

Most fish do well in water that is kept between 72 and 80 °F (22 and 27 °C).

Regular maintenance is required to keep fish and plants healthy. Water quality should be monitored, and fish should be checked for signs of stress and/or disease every day. Fish diseases can spread quickly and be deadly. Signs of illness include change of color, fungus-like growths, poor appetite, slow or unusual movement and spots.

Aquarium habitats

The water condition and chemistry are the bases for each aquarium environment. The salt content (salinity) is the most basic measure of water condition, and is commonly used to specify a type of aquarium.

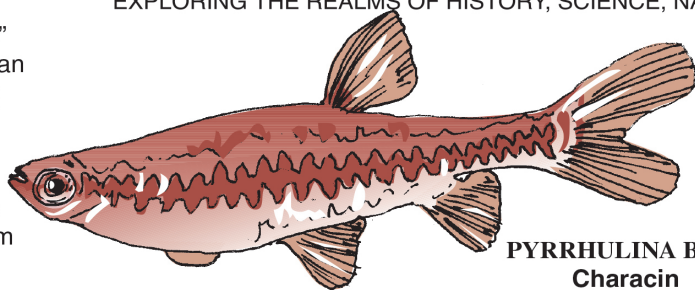
Water volume and acidity (alkalinity) also affects which creatures can live in an aquarium.

Beginning aquarists typically start with a tropical freshwater community tank — this option is less expensive than saltwater tanks and can support a large number of hardy, colorful fish and plants while being relatively easy to maintain. Popular fish for beginners include angelfish, cardinal tetras, guppies, mollies, neon tetras and platies.

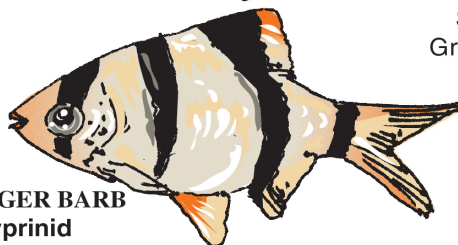
Plants create an attractive habitat and provide some food and shelter for the fish. Plants also help keep the aquarium healthy — they give off oxygen (which the fish breathe) and absorb carbon dioxide (given off by the fish). Good aquarium plants include Elodea and Vallisneria.

Most aquarium fish should be fed once or twice a day. (Don't feed them more than they can consume in 10 minutes.)

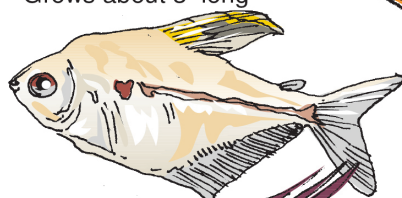
SOURCE: World Book Encyclopedia;
www.aquariumfish.net; www.allabout-aquariumfish.com



TIGER BARB
Cyprinid
Southeast Asia
Grows to 2.5" long



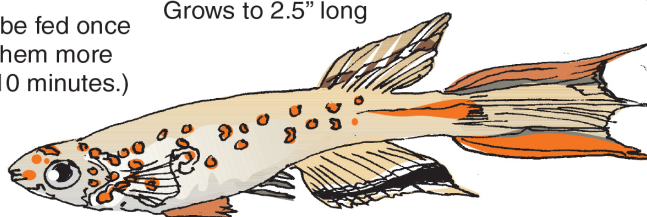
BLEEDING HEART TETRA
Characin
South America
Grows about 3" long



COOLIE LOACH
Cobitid
Southeast Asia
Grows to 4.25" long

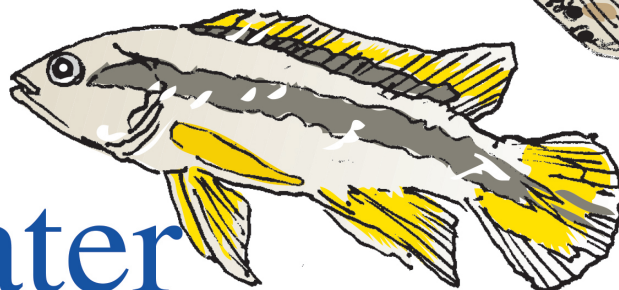


LYRETAIL
Cyprinodontid
Africa
Grows to 2.5" long

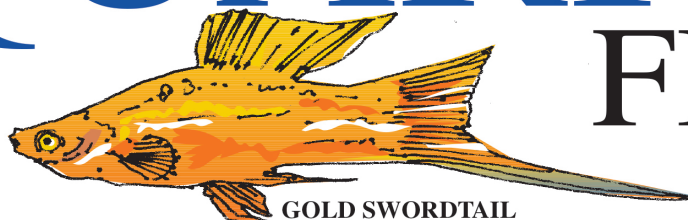


NEON TETRA
Characin
South America
Grows to 1" long

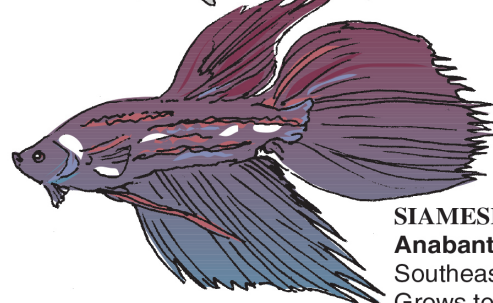
PYRRHULINA BENI
Characin
South America
Grows to 2.25" long



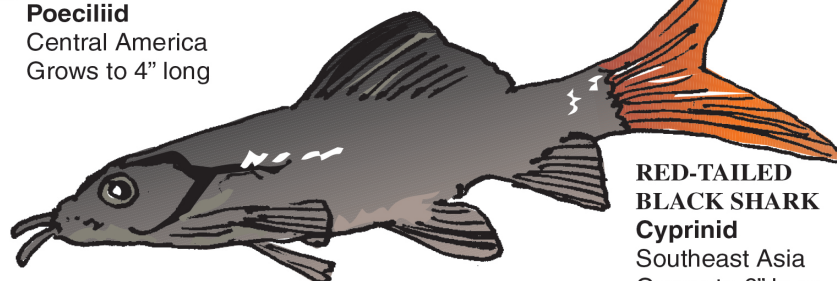
UPSIDE-DOWN CATFISH
Mochokid
Africa
Grows to 3" long



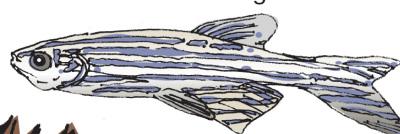
GOLD SWORDTAIL
Poeciliid
Central America
Grows to 4" long



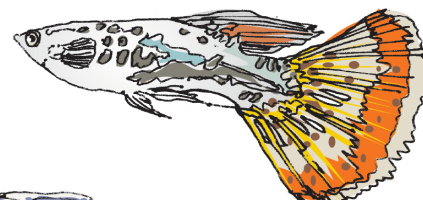
SIAMESE FIGHTING FISH
Anabantid
Southeast Asia
Grows to 2.5" long



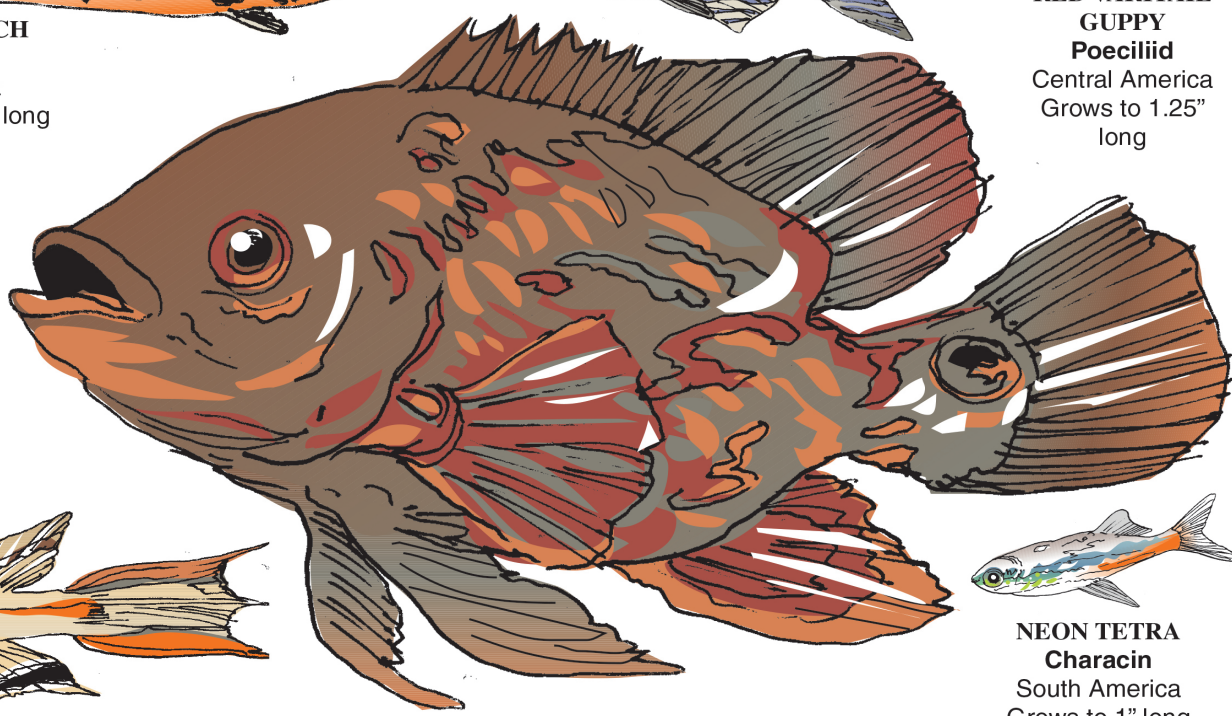
RED-TAILED BLACK SHARK
Cyprinid
Southeast Asia
Grows to 6" long



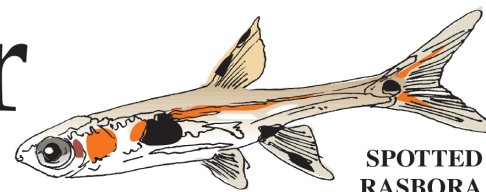
ZEBRA DANIO
Cyprinid
India
Grows to 1.7" long



RED VARTAIL GUPPY
Poeciliid
Central America
Grows to 1.25" long



RED OSCAR
Ciclid
South America
About 11.25" long



SPOTTED RASBORA
Cyprinid
Southeast Asia
Grows to 1" long

Freshwater AQUARIUM FISHES

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