

Volcano tourism in Guatemala

LIVING WITH A GENEROUS MONSTER

Volcano tourism is the life blood of some villages in Guatemala. For locals it is a question of learning to live with a generous monster.



■ MOVIES: INCREDIBLES 2

■ BOOK: SPRINGFIELD CONFIDENTIAL: JOKES, SECRETS, AND OUTRIGHT LIES FROM A LIFETIME WRITING FOR THE SIMPSONS BY MIKE REISS WITH MATHEW KLINKSTEIN

■ WINE: THE YELLOW WINE FROM FRANCE

■ F&B: DE NIRO'S NOBU HOSPITALITY AIMS AT USD1 BILLION IN SALES

DRIVE IN

Lindsey Bahr, AP Film Writer

FAMILY FUN AND INSIGHT IN SPRIGHTLY ‘INCREDIBLES 2’

The Incredibles writer/director Brad Bird has said that his characters’ powers are all born of stereotypes. Dad is strong, mom is stretched in a million directions, teenage girls put up shields, little boys are full of boundless energy and babies are unpredictable. It’s why he decided that for the sequel, “Incredibles 2,” a buoyant and quick-witted romp, he’d pick up right where we left off, in that parking lot after Dash’s track meet where a new threat emerges from underground. No matter that in reality, 14 years had actually passed. Animation is not bound by time or aging actors.

For the rest of us, however, 14 years is still 14 years. And in the past 14 years, the business of Hollywood has become the business of superhero movies.

It’s hard to remember a time when there weren’t a dozen a year. But when “The Incredibles” came out in 2004, they were still a bit of an anomaly at the multiplex — its cheeky, mockumentary realism, its jokes about capes, secret identities, “monologue-ing”

and the dangers of toxic, obsessive fandom was the perfect introduction (and indoctrination) to superheroes for those who couldn’t care less. Pixar magic made superhero believers out of the skeptics. And by 2008, we all thought, sure, let’s see about this Tony Stark fellow and someone called Iron Man.

In “Incredibles 2,” it seems like Bird himself is wrestling with a culture he helped facilitate — not totally dissimilar to what Steven Spielberg did earlier this year in “Ready Player One.” But instead of nostalgia on trial, it’s superheroes and screens.

The villain here is called Screenslaver, who uses screens to hypnotize anyone watching. It’s both the most retro plan of all (keeping with Bird’s love of the 60s aesthetic) and still somehow utterly modern. Annoyed by how blindly and wholly consumerist everyone has become at the mercy of screens and simulated experiences in lieu of real ones, from movies to video games, Screenslaver has set out to end that, and squash Municiberg’s dependence on and obsession

AP PHOTO



This image released by Disney Pixar shows a scene from “Incredibles 2”

with superheroes. As with the first, there are a million ideas at play here (not a flaw, by the way), including evolving family dynamics.

Most of the original voice cast has returned, including Craig T. Nelson as Bob Parr/Mr. Incredible, Holly Hunter as Helen Parr/Elastigirl, Bird as Edna Mode, Sarah Vowell as Violet Parr and Samuel L. Jackson as Lucius Best/Frozone (the only slight change in the main players is that Dash Parr is now voiced by Huck Milner). And once again, superheroes are still on shaky ground in Municiberg and are put on ice after the Parr family accidentally damages some public property while trying to take down

a criminal.

But a wealthy heir and superhero appreciator Winston Deavor (Bob Odenkirk) and his tech savvy sister Evelyn (Catherine Keener) have a plan to rehabilitate their image. Right now, the public only sees the destruction. The Deavors propose outfitting superheroes with body cams to get exciting footage of their feats.

“Incredibles 2” provides a bit of a corrective on a micro level to the first film’s gender politics by sending mom off to work and making dad stay home (although wasn’t that a little antiquated 35 years ago?). The animation is also a heck of a lot better. “The Incredibles” looks downright

primitive and even a tad ugly in retrospect.

Although it gets off to a slow start, ultimately it’s also quite a bit of fun, from the absurd (Jack Jack’s burgeoning powers) to the grounded (Dad helping Dash with his math homework or trying to make up for getting in the way of Violet’s date and embarrassing her even further in the process).

Like “Ready Player One,” however, “Incredibles 2,” kind of loses the thread by the end. A villain is a villain no matter how salient their point, and Mr. Incredible, Elastigirl and their offspring are our heroes and thus we must root for them even while thinking that Screenslaver

might be on to something.

It’s still fun to watch smart storytellers like Bird working within the system and using his platform to self-evaluate or comment on what’s going on, even if the conclusion is a little flimsy. Bird could have easily just brought back his lovable characters, leaned on Jack Jack’s antics and cashed in the check. It makes the effort and care here seem even more incredible.

“Incredibles 2,” a Walt Disney Pictures release, is rated PG by the Motion Picture Association of America for “action sequences and some brief mild language.” Running time: 118 minutes. ★★☆☆

BOOK IT

AN INSIDE LOOK AT THE WRITING, PRODUCTION OF ‘THE SIMPSONS’

When television’s longest-running cartoon show first hit the airwaves, most of its writers and producers gave it six weeks at best. The one optimist in the crew figured it might last 13 weeks.

That was nearly three decades and some 640 episodes ago. As the first prime-time cartoon show since “The Flintstones,” “The Simpsons” has managed to maintain solid ratings, offer creatively offbeat humor and entertain viewers in dozens of countries across the globe.

Writer Mike Reiss was among those with little hope for the show’s prospects when he signed on in the late 1980s for want of better options to advance his comedy career. But concerns that the fledgling Fox Network might cancel the show vanished after it won effusive praise from critics and fans alike.

Reiss, a four-time Emmy winner who has been with “The Simpsons” for most of his career, gives readers a laugh-out-loud account of

how the show came to be, the way episodes are developed, the voices behind the characters and a raft of Simpson trivia that may surprise the show’s most loyal fans.

Reiss, colleague Al Jean and a handful of other writers came to the show with a Harvard education and an immersion in comedy through their work on the “Harvard Lampoon.” While creator Matt Groening got the acclaim for the show’s success, Reiss credits the late Sam Simon for assembling the writers and setting the tone of “The Simpsons.”

Reiss’ book takes readers inside the writers’ room, where about a half-dozen people spend the workday pitching jokes. It’s part of a prolonged process that begins with a 45-page script and goes through the recordings by cast members, animation, editing and musical scoring. Each episode requires nine months and eight full rewrites to complete.

The author is often asked how a network as conserva-

tive as Fox came to embrace a show that can seem “liberal to the point of anarchy.” He explains that Fox, as a daring newcomer when the show debuted, gave the writers immense freedom. It also didn’t hurt that “The Simpsons” raked in big profits and that network founder Rupert Murdoch was a big fan.

The book is a treasure trove of anecdotes and interesting details about the show, which has even become a subject of study at many colleges. Half the production budget, or about \$2 million per show, goes to cast members. A full orchestra participates in each week’s production, even though it would be cheaper to simulate sound with a synthesizer. The most popular foreign market for “The Simpsons” is Latin America, where it is dubbed into Spanish by a Mexican cast.

Over the years, the 725 guest stars have ranged from Stephen Hawking and three of the Beatles to Larry King, Joe Frazier and Elizabeth Taylor. The few who have

turned down an invitation include Bruce Springsteen, Tom Cruise and every U.S. president from Gerald Ford to Barack Obama.

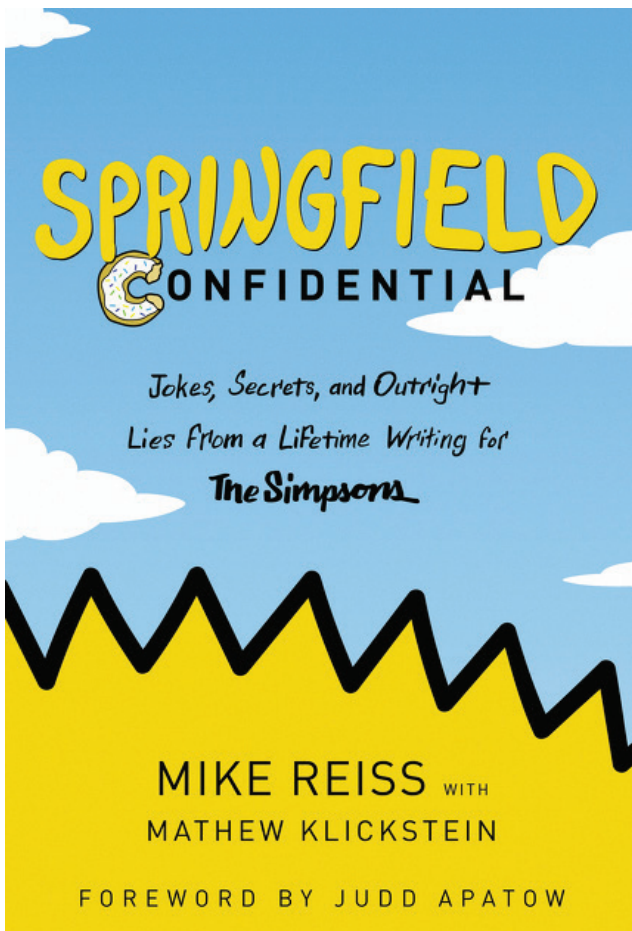
Reiss wades into the recent blowup over Apu, the Hindu convenience store clerk whose sing-song accent made the show a target amid allegations of racial stereotyping. The author suggests that “maybe after three decades, time has run out for Apu.”

Most of the show’s famous catchphrases are uttered by Bart — “cowabunga,” “eat my shorts,” “ay caramba” and “don’t have a cow” — but the most popular is Homer’s “D’oh,” which came about by chance. It was written in scripts as (ANNOYED GRUNT), but cast member Dan Castellaneta read it as “D’oh!” The rest is history.

This entertaining book is certain to resonate with devoted “Simpsons” viewers and even those who only watch the show sporadically. Who, after all, wouldn’t want to know why the characters are yellow or which of the nation’s many Springfields can claim the Simpson family as its own?

“The Simpsons” is rooted in the principles of family and folly, says Reiss, who is often peppered with questions

AP PHOTO



“Springfield Confidential: Jokes, Secrets, and Outright Lies from a Lifetime Writing for The Simpsons,” by Mike Reiss with Mathew Klickstein

about the show’s enduring popularity and when its long run might finally end. His reply: “The day people all over

the world start treating each other with love, respect and intelligence.”

Jerry Harkavy, AP

TRAVELOG

Mark Stevenson, San Francisco De Sales, AP

TOURISM AT A GUATEMALA VOLCANO

Visitors feel the heat from the still-smoldering lava

Tourists reached out to feel the heat from the still-smoldering lava, tossed sticks to see them burst into flames or watched a guide toast marshmallows on hot rocks as they hiked on Guatemala's Pacaya volcano, which days earlier had spewed lava.

From the peak of Pacaya they had a clear view of the nearby Volcano of Fire, which erupted June 3, emitting a fast-moving avalanche of super-heated muck that killed at least 110 people and left about 200 missing.

"I would encourage people to come and see the beauty of the place; there's nothing necessarily to fear," said Maximilian Penn, a chef from New York gazing at the breathtaking view. "It's just important to have an understanding of what's going on here. It's a dangerous place, so you should have respect." Volcano tourism is the life blood of villages like San Francisco de Sales, perched near Pacaya's peak, and for locals it is a question of learning to live with a generous monster. Pacaya is the main tourist draw as it is more accessible while also offering a clear view of the Volcano of Fire.

Silvia Sazo, one of the few female tour guides at Pacaya, saw her own home destroyed by a 2010 eruption. Her family rebuilt in the same place, and there are still spots on the ground near her house where vapor and heat stream from the ground.

"You can put eggs, corn and chayotes in the ground, and they cook," she said. "We don't have anywhere else to live. ... This is our way of life."

The Pacaya volcano began having effusive eruptions in 2006 while the deadly blast of ash and rock from the Volcano of Fire was an explosive eruption.

Although locals don't use the scientific terms, they know the difference: Explosive eruptions of ash, gas and rock can easily kill, while effusive eruptions — lava flows — can be interesting for tourists to look at. Some volcanos have both types, and Pacaya had an explosive blast in 2010 that killed a reporter and two locals.

But there is always danger with both types, including the emission of toxic gases, notes John Stix, a professor at the earth and planetary sciences department at McGill University in Canada.

"I think anyone who visits an active volcano needs to appreciate that there is some risk involved, and the risk increases as one gets closer to the active vent or crater," Stix wrote.

Which, in far less scientific terms, is what locals say.

"We don't worry about the lava, we worry about the crater" from which explosive eruptions come, said Sazo.

Residents who depend on Pacaya for their livelihood have learned

AP PHOTO



A couple of tourists kiss with the view of the volcanoes, Fuego (left) Acatenango (center) and Agua (right)



Tourists ride horses to the summit of the Pacaya volcano



A group takes photos of the volcanos

to respect and read the volcano, like park maintenance worker Juan Francisco Alfaro, who lives in the nearby hamlet of Patrocinio.

"We are always alert. You don't

wait, you go" if there is an explosive eruption, Alfaro said. Many carefully watch the color of the plumes coming from the crater: White is OK, but black means

danger.

"We have a lot of respect for it," Alfaro said. "One sees what happened to San Miguel Los Lotes," which was destroyed by the Volca-

no of Fire eruption.

Jose Quezada, who has guided tours for 18 years, estimates half the people in San Francisco de Sales earn a living from volcano tourism.

"Over time, we have learned to live with the volcano," he said. "You don't fool around with the volcano."

Each day, Quezada gets reports from residents who have hiked up the mountain earlier in the day about where it is safe to take tour groups. Going to the summit and peering into the crater is no longer allowed.

You can put eggs, corn and chayotes in the ground, and they cook.

SILVIA SAZO
TOUR GUIDE

"If there is a change in the volcano, a change in its activity, we return immediately," he said.

Tourists come to Pacaya for the altitude, cool weather, stunning views and singular experience of seeing the force of nature.

The altitude — the volcanos are the only geographic features rising off the steamy plains — is one reason why many people live in villages like San Francisco de Sales. It is perfect for growing coffee, but after a plant disease wiped out coffee trees, people recently began planting avocados.

"Coffee is no longer profitable after we got coffee rust," said farmer Roberto Mijango. "We're only getting paid \$18 for a 100-pound (46-kilogram) sack of coffee berries. The fertilizer costs more than that."

But the 3- and 4-year-old avocado trees won't bear enough fruit to support the farmers for another few years. So without the tourism income, the villages around Pacaya would be impoverished.

Samuel Dandoy, a tourist from a town in Belgium near the French border, stood near the top of Pacaya on Friday looking at the lava flow.

"I really came for the volcanos in Guatemala," said Dandoy. "I feel amazed. It's really impressive."

Dandoy and his traveling companion, Camille Bourbeau of Montreal, lived through the ash that fell on Antigua from the Volcano of Fire. The two joined relief efforts, making sandwiches and distributing them to victims and rescuers.

"I couldn't just sit there, I had to do something" said Bourbeau. "I volunteered a bit. I made sandwiches for them. I went to give the supplies that were donated, so I felt I tried to help."

WORLD OF BACCHUS

Jacky I.F. Cheong



LE GUISHU ASSEMBLAGE

A blend of 80% rice and 20% Colombard. Saturated citrine with scintillating golden reflex, the playful nose offers cantaloupe, sweet ginger and osmanthus sugar. With bright acidity, the frisky palate delivers papaya, chrysanthemum tea and pear drop. Semi-dry and medium-full bodied at 12.5%, the aromatic entry carries onto a candy-like mid-palate, leading to a sweetish finish.

LE GUISHU NON FILTRÉ

A pure rice wine. Limpid citrine with bright silver reflex, the expressive nose presents yellow apple, gummy bear and frangipane. With Rich acidity, the exuberant palate supplies kumquat, rice sponge and rock sugar. Semi-dry and medium-bodied at 12.5%, the fruity entry continues through a floral mid-palate, leading to a sweetish finish.

LE GUISHU UMAMI

A pure rice wine. Rich amber with bright copper reflex, the aromatic effuses dried cherry, coconut shreds and herbal tea. With generous acidity, the redolent palate emanates red grapes, walnut and marzipan. Semi-sweet and full-bodied at 12.5%, the nutty entry persists through a sherried mid-palate, leading to a long finish.

The Yellow Wine from France

The annual Le French GourMay tends to feature single wine regions as official themes, e.g. Bourgogne in 2013, Vallée du Rhône in 2014, Alsace in 2016 and Champagne in 2017, but it does occasionally present administrative regions, e.g. Midi-Pyrénées in 2015 and Provence-Alpes-Côte d'Azur this year. As is often the case, vinous maps rarely correspond to political maps: a wine region could spread across two or more administrative regions, e.g. Vallée de la Loire, whereas an administrative region may contain two or more wine regions, e.g. Nouvelle-Aquitaine. By way of introduction, France's 22 metropolitan regions have been reduced via merger to 13, effective from 1 January 2016.

Provence-Alpes-Côte d'Azur comprises 6 départements, or 2 wine regions in Vallée du Rhône and Provence, each being a cluster of AOCs. At a recent tasting of Le French GourMay 2018, however, it was Provence that grabbed the most attention, for the alluring colour and effervescent vitality of its rosés were hard to resist, in addition to some rock solid Mourvèdre-based reds. The star of the tasting, however, was a producer of yellow wines from Provence. Not vin jaune, but rice wines from Provence that resemble but differ from both Chinese huangjiu and Japanese sake.

France produces extremely little, if at all any, rice wine, and its limited rice production is largely confined to the surroundings of Camargue, south of Arles, known for its Roman heritage and Vincent van Gogh's paintings. The man behind this audacious, borderline unthinkable, project is Olivier Sublett, a Bordeaux négociant from Saint-Émilion, whose family has been making wine since 1822. On a busi-

ness trip to China back in 2013, he saw for himself the impact Xi Jinping's anti-corruption campaign had on the wine market, and he also encountered Chinese huangjiu for the first time.

"A lot of efforts and thoughts have been spent while making these rice wines. The name 'Le Guishu' contains 2 elements: 'guishu' is osmanthus in English, or Olivier de Chine in French, which is also my name; meanwhile, 'le' rhymes with 'happiness' in [Mandarin] Chinese."

Olivier Sublett

Having returned to France, Olivier Sublett began making rice wine as a hobby, but initial results were not encouraging. With advice from Bordeaux-based oenologists on acidity, balance and flavour, as well as suggestions from cognac producers and brewers from Carlsberg, the experimental first and finer second editions of his rice wines were released, which made an instant impact on the French market.

Made with 3 varieties of long grained table rice from Camargue, the resultant rice wines are neither huangjiu nor sake, but something in the middle, catering to the both wine lovers and casual drinkers alike. Stylistically, the rice wines are closer to wines than cereal wines, and their versatility is as such that they can be served at various temperatures, and can even be made into cocktails.

Samples supplied by Le Guishu, the first and so far only rice wine producer in France. W: www.yellow-wine.fr; E: osublett@aol.com

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

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ABA BAR
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Grande Praça, MGM MACAU

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Dinner: 5:30 pm - 11:00 pm
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11am - 1am
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12:00 - 21:30

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Email: stregisbar.macao@stregis.com



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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 AND BEVERAGE**DE NIRO'S NOBU HOSPITALITY AIMS AT USD1 BILLION IN SALES**

Natalie Wong

Nobu Hospitality LLC, the sushi restaurant and luxury hotel chain founded by Robert De Niro, chef Nobu Matsuhisa and movie producer Meir Teper, expects to reach USD1 billion in revenue in five years as it adds condos to its growing empire.

A key step in the company's growth was its first foray into the condo market, with 660 units and 36 luxury-hotel suites atop a Nobu restaurant in Toronto. The project, announced last year, sold out in three months. After starting with one sushi restaurant in New York in 1994, the company now has more than 40 locations, including London and Las Vegas, said Trevor Horwell,



I've done movies here, a festival here and it's a logical place for us to open.

ROBERT DE NIRO

chief executive officer of closely held Nobu Hospitality.

"It's quite a rapid growth," Horwell said, breaking ground at the Toronto project on Mercer Street, in the city's entertainment district, Monday. "Normally in our restaurants we can have over 100,000 customers a year. All we've

got to do is convert 10 to 15 percent of those customers to fill our hotels. So that's why we went into hotels."

Nobu Hospitality hopes to complete the two-tower Toronto project, which may cost as much as C\$300 million (\$231 million), in 30 months, Horwell said. Hotel room rates

are expected to be as much as C\$800 per night, and condo units will average C\$850,000. Most of the condo units were pre-sold to local residents, said Josh Zagdanski, vice president for high rise at Toronto-based developer Madison Group, in an interview.

"I've done movies here,

a festival here and it's a logical place for us to open," said De Niro, who also attended the groundbreaking, complete with gold shovels and Japanese drummers.

The company has committed to two more mixed-use developments, one in Sao Paulo and one in Los Cabos,

Mexico, and is on the lookout for opportunities in Asia, including Taipei, Hong Kong and Jakarta. Horwell hopes to have 10 mixed-use Nobu developments around the world in the next decade, while adding five hotels and restaurants per year. New York is still the dream location for a Nobu-branded mixed-used development, said Horwell, despite an earlier project falling through due to zoning hurdles. "We want to do New York without a doubt, but it has to be special," he said. "If we did a mixed-use, it'd have to be the best, because there's some great developments there." De Niro is hoping to see a Nobu resort in the coming years, citing the Caribbean island of Barbuda as a possibility. "There's quite a few things in the works," he said. **Bloomberg**

PARIS BISTROS SEEK UN STATUS AS 'INTANGIBLE CULTURAL' GEM

Sylvie Corbet

Owners of the bistros and terrace cafes that are integral to the Paris way of life want the "je ne sais quoi" of their establishments to be recognized as both of global value and endangered. They have launched a campaign to be named by the United Nations' cultural agency as an "Intangible Cultural Heritage in Need of Urgent Safeguarding." UNESCO has given that status to traditions as varied as a Mongolian camel-coaxing ritual, Iranian sailboat building and the sung prayers of indigenous Peruvians. Members of a bistro owners association gathered Monday at Le Mesturet in central Paris. With its zinc counter, wooden tables and wine bottles for decoration,



it is typical of the kind of establishment people were relaxing outside of when extremists shot at them on Nov. 13, 2015. The chefs and business owners said the bistros of Paris play a key role in bringing people of all origins, religions, social classes and age together in a cheap and welcoming place to drink coffee or share a meal.

But the traditional bistro also is threatened by increasing rents and competition, and their number has dropped by half in the past 20 years, the owners argued. "Our most beautiful love and friendship stories were often born in bistros and on terraces," Le Mesturet owner Alain Fontaine, the association's president, said.

A visiting tourist "will find a lively place, a place to share with the people of Paris - the people of Paris of today, not the people of the past," Fontaine added. "A multi-ethnic, inter-faith, socially varied people. All of this disappears inside a bistro." The association hopes to see its candidacy examined by UNESCO next

year. Paris Mayor Anne Hidalgo supports the initiative.

Stephanie Mathey, 39, the owner of three bistros in Paris, said she enjoyed taking a coffee in such places even before they became her life work. Her husband grew up in the bar his parents owned.

"Later, he went to the United States for a long time and when he came back, he said, 'It's really something that I missed - the bistros,'" Mathey said. The couple eventually decided to open their own.

Alain Fontaine stressed that the "real Parisian bistro" offers homemade food and accessible prices — like a coffee for 1 euro (\$1.1) and the days' special with a glass of wine for 12 euros (\$14.) Fontaine gets emotional when discussing the No-

vember 2015 extremist attacks that targeted a concert hall and a soccer stadium as well as cafes, leaving 130 people dead. His ancestors moved from Brussels to Paris in 1784 and he represents the ninth generation living in the same neighborhood. "I can't talk about the attacks," he said, looking at a wooden table his great-grandfather built. "I was hurt because it targeted Parisian 'art de vivre,'" the way of life. "We built this over centuries — these terraces and bistros [...] and I thought about these colorful Parisian youths, from different ethnic and religious backgrounds on these terraces and bistros," Fontaine said. "These people were targeted. People who were Parisians." After the attacks, Parisians rallied to cafes and terraces in a show of defiance. **AP**

WHAT'S ON



TODAY (JUN 15)

GRAND LISBOA MACAU E-SPORTS CARNIVAL

The Macau E-Sports Carnival created by Macau E-Sports Federation, Mario E-Sports Technology (Macau) Ltd., Shanghai Keahorl Information Technology Ltd. and Shenzhen Idreamsky Technology Ltd. is a grand gathering of E-sports carnival offline, which will be held two days for competition on June 16 and 17. The carnival will convene 16 strong E-sports teams for PUBG event and four official King Pro League (KPL) teams for Arena of Valor event. And the special guests will lead some players perform a show for Mobile PUBG on June 17, 2018.

TIME: 1pm-9pm
DATE: June 16-17, 2018
VENUE: Macau Forum
ADMISSION: MOP100, MOP150
TICKETING ENQUIRIES: (853) 2855 5555
www.macauticket.com



TOMORROW (JUN 16)

WEEKEND MUSIC PARTY – WORLD CUP CHEERS

The 2018 FIFA World Cup in Russia kicks off on June 14th: to celebrate the start of one of the world's largest football events, the Macau Orchestra presents a one-of-a-kind concert, featuring official theme songs of previous editions of the competition. Popular themes such as "The Cup of Life (La Copa de la Vida)" – the official song of the 1998 FIFA World Cup in France – and "La La La", from the 2014 World Cup in Brazil, face off pieces by 20th century composers such as Maurice Ravel, Dmitri Shostakovich and György Ligeti, in a 60-minute show with no interval.

TIME: 4pm
VENUE: Dom Pedro V Theatre
ADMISSION: MOP100, MOP120
ENQUIRIES: (853) 2853 0782
www.om-macau.org
TICKETING ENQUIRIES: (853) 2855 5555
www.macauticket.com



CLUB CUBIC PRESENTS CARL NUNES

Carl Nunes is considered one of Latin America's most influential DJs and producers on the electronic music scene. Several of his tracks have reached number one on the iTunes top songs list for Central America. The Guatemalan national was listed in 63rd spot – up 23 positions from the previous year – in DJ Mag's Top 100 DJs list for 2017, its latest ranking of the best DJs and producers in the world.

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



SUNDAY (JUN 17)

MACAU YOUNG MUSICIANS' SERIES – NG U TONG VIOLIN RECITAL

Ng U Tong holds a master's degree in Music from the Hong Kong Academy for Performing Arts. She has performed as guest player respectively with the Hong Kong Philharmonic, the City Chamber Orchestra of Hong Kong and the Macau Orchestra. For this concert, Cecilia Long I Ian, a lecturer at the Hong Kong Academy for Performing Arts and the Macau Polytechnic Institute, accompanies Ng U Tong on the piano. Programme length is approximately 60 minutes without intermission. The performance is best suited to those aged six or above.

TIME: 8pm
VENUE: Dom Pedro V Theatre
ADMISSION: MOP100
ENQUIRIES: (853) 2825 2899
www.myso.org.mo
TICKETING ENQUIRIES: (853) 2855 5555
www.macauticket.com



MONDAY (JUN 18)

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

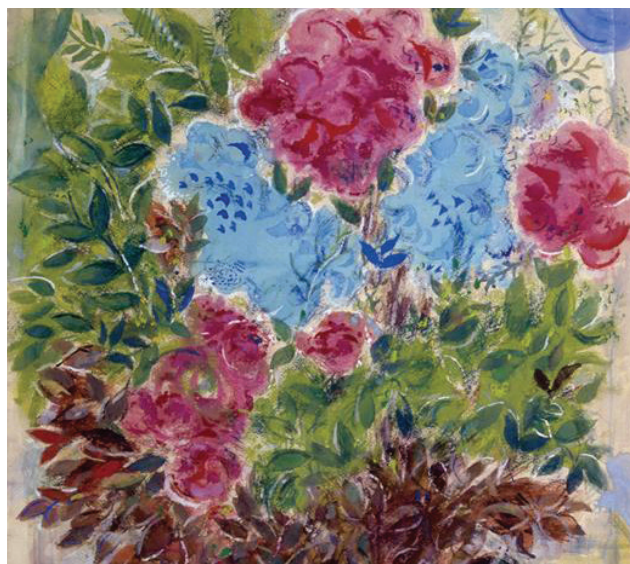


TUESDAY (JUN 19)

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 Xianggen, 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



WEDNESDAY (JUN 20)

MARC CHAGALL, LIGHT AND COLOUR IN SOUTHERN FRANCE

One of the major artists of the 20th century, Marc Chagall (1887-1985) was born in White Russia (present-day Belarus) and settled in the South of France in the 1950s. His world is unique, nurtured by the many cultural influences encountered during his life and marked by war and exile. Marc Chagall, Light and Colour in Southern France explores the omnipresence of light and colour in his work from the 1950s to the 1970s, inspired by the dazzling Mediterranean Sea and bright landscapes of the French Riviera. This first exhibition in Macau dedicated to Marc Chagall will feature a selection of works (paintings, gouaches, lithographs, costumes and tapestries) which highlight the pre-eminence of light and colour in his creations.

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

UNTIL: August 26, 2018

VENUE: Macau Museum of Art

ADMISSION: Free

ORGANIZER: Macau Museum of Art

ENQUIRIES: (853) 8791 9814

www.mam.gov.mo



THURSDAY (JUN 21)

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

Sands WEEKEND



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.



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. 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



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.



DISCOVER AQUA WORLD

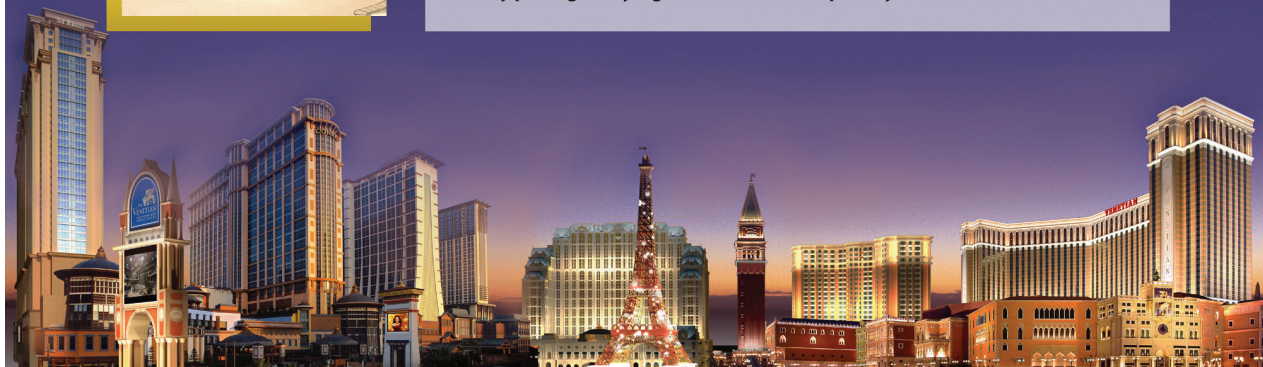
Level 6, The Parisian Macao

Thrill-seekers will find the pool deck area exhilarating. Aqua World features three pool areas and hosts the Kids Slide, Jules Verne Airship and Marie Antoinette Tower. Hotel guests staying at The Parisian Macao from now until 19 December 2018 will enjoy Aqua World Buy 1 Get 1 Free offers!

Opening Hours: 10am-6pm

Price: MOP160 per person

Family package (Buy 3 get 1 free): MOP480 per day



澳門金沙度假區

Sands
RESORTS MACAO

STREGIS
MACAO • COTAI CENTRAL
澳門金沙中心酒店

FOUR SEASONS
HOTEL
MACAO, COTAI STRIP

THE VENETIAN
澳門威尼斯人

THE PARISIAN
澳門巴黎人

Holiday Inn
假日酒店
MACAO COTAI CENTRAL

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

Sheraton Grand
MACAO HOTEL
COTAI CENTRAL
澳門喜來登金沙中心大酒店

**Black pepper**

(*Piper nigrum*) is native to southern India and is the world's most traded spice. Today, Vietnam is the largest producer and exporter of pepper.

The difference

Spices and herbs are both used to flavor food, but they are not quite the same thing. Spices are obtained from roots, flowers, fruits, seeds or bark and are generally stronger in flavor than herbs. Herbs are obtained from the leaves of herbaceous (nonwoody) plants.

In some cases, an herb and spice may come from the same plant. For example, the seeds from the dill plant are spices, while the stalk of the plant is an herb.

According to the American Spice Trade Association, spices are "any dried plant product used primarily for seasoning purposes." This broad definition would include herbs and dehydrated vegetables.

Kinds of spices

- Dried fruits or seeds, such as fennel, mustard and black pepper
- Arils, such as mace
- Barks, such as cinnamon
- Dried flower buds, such as cloves
- Stigmas, such as saffron
- Roots and rhizomes, such as turmeric and ginger
- Resins, such as asafoetida

Historic events

Archaeologists believe primitive people (around 50,000 B.C.) learned that wrapping meat in the leaves of bushes enhanced the taste, as did certain nuts, seeds, berries and barks. Spices and herbs were also used by the ancients to mask unpleasant tastes and odors of food and, later, to keep food fresh.

c1700: Evidence of cloves being used in Syria.

1224: Egyptian pharaoh Ramses II is embalmed with peppercorns in his nose.

900: Venice, Italy, becomes a commercial power — much of it based on the spice trade.

1490s: The Spanish introduce chiles to Europe.

1493: Columbus discovers allspice in the West Indies.

1505: The Portuguese discover Ceylon, a cinnamon source.

1602: The Dutch East India Co. was formed. It became very rich and powerful trading in Eastern spices: coffee, tea, cinnamon, cloves and nutmeg.

Black mustard (*Brassica nigra*) is a relative of cabbage and broccoli. Mustard has been used to aid digestion, and plasters are still used to reduce fevers. Canada and Nepal are the world's major producers of mustard seed.

1500 B.C.

1200

1400

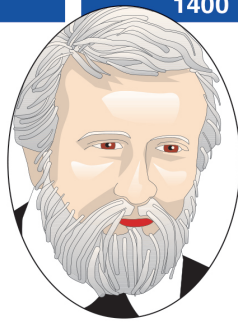
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1800

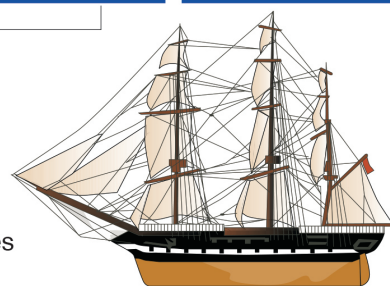
2000



1298: Marco Polo reports that China has a hundred times more spices than Italy.



1760: Large amounts of cloves and nutmegs burned in Amsterdam to keep prices high.



1931: Dehydrated onion and garlic products go to market.

1983: Study finds powdered ginger prevents motion sickness better than over-the-counter drugs.

Vanilla

(*Vanilla planifolia*) is a kind of orchid that grows as a vine, climbing trees or poles. A native of Mexico, this spice is used in many baking recipes, perfumes and aromatherapy.

SOURCES: World Book Encyclopedia, World Book Inc.; www.mccormickforchefs.com; American Spice Trade Association; spicehistory.net

World of Wonder

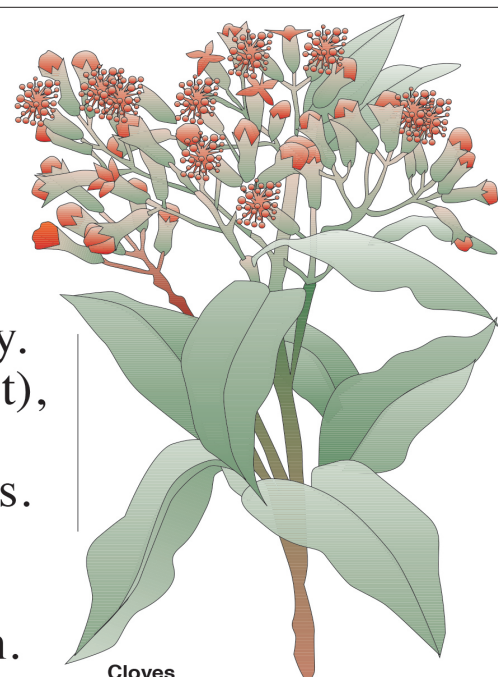
EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

SPICES

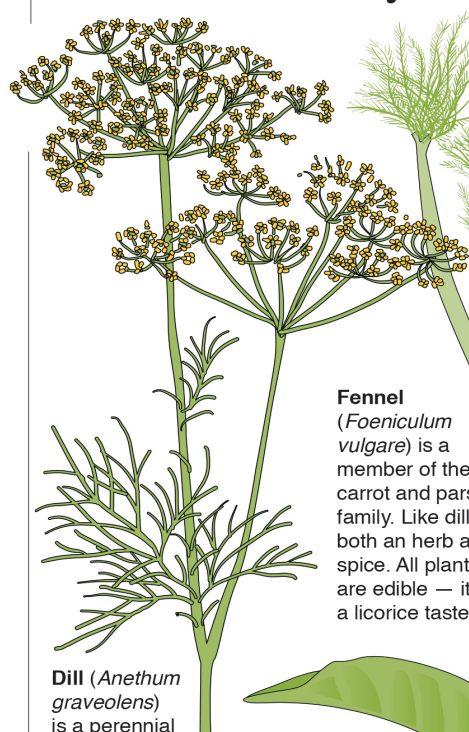
By Laurie Triefeldt

Spices have played an epic role in human history. Empires and private fortunes were made (and lost), wars declared, new nations discovered and medicinal cures invented — all because of spices.

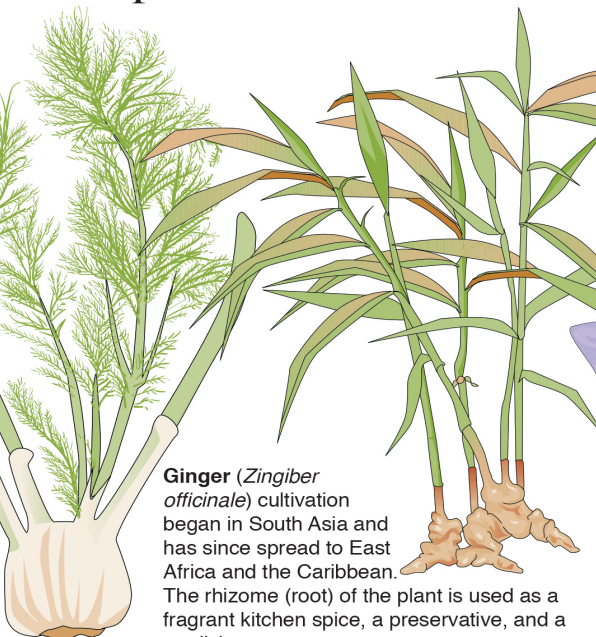
The colors, scents and flavors of spices continue to captivate, but today, most of the adventures they inspire take place in the kitchen.

**Cloves**

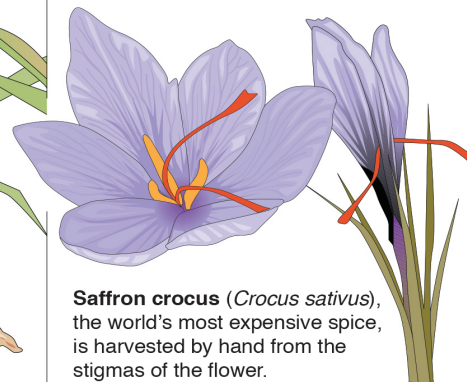
(*Syzygium aromaticum*) are native to the Maluku Islands in Indonesia and are used as a spice in cuisines all over the world. Cloves have been used to treat toothaches because they have a numbing effect on gums. They are also used for upset stomachs and bad breath.

**Fennel**

(*Foeniculum vulgare*) is a member of the carrot and parsley family. Like dill, it is both an herb and a spice. All plant parts are edible — it has a licorice taste.

**Ginger**

(*Zingiber officinale*) cultivation began in South Asia and has since spread to East Africa and the Caribbean. The rhizome (root) of the plant is used as a fragrant kitchen spice, a preservative, and a medicine.

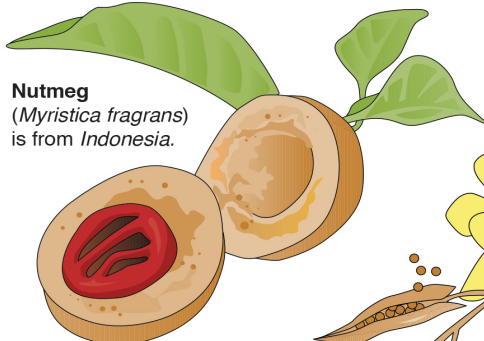


Saffron crocus (*Crocus sativus*), the world's most expensive spice, is harvested by hand from the stigmas of the flower.

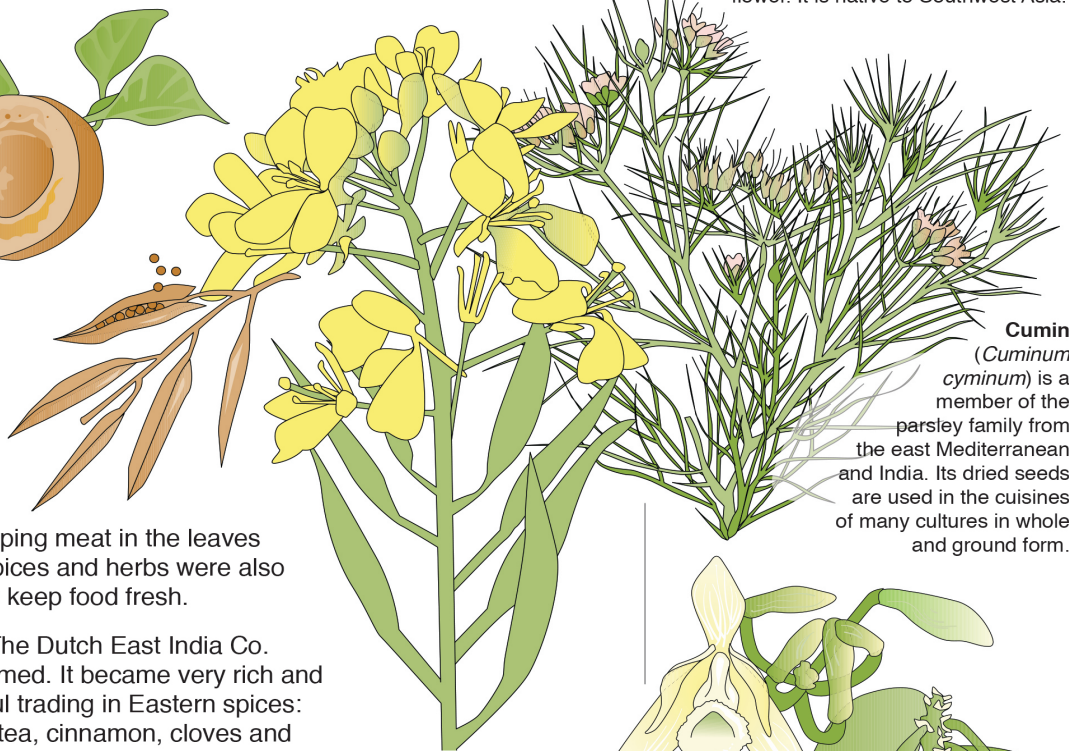
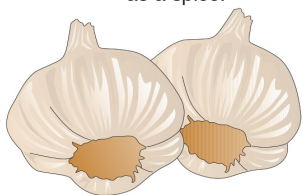
There are just three stigmas (called saffron threads) on each flower. It is native to Southwest Asia.

Dill (*Anethum graveolens*) is a perennial herb with aromatic, fernlike leaves. It is used to flavor many foods, such as cured fish, soups and pickles. Dill seed is used as a spice.

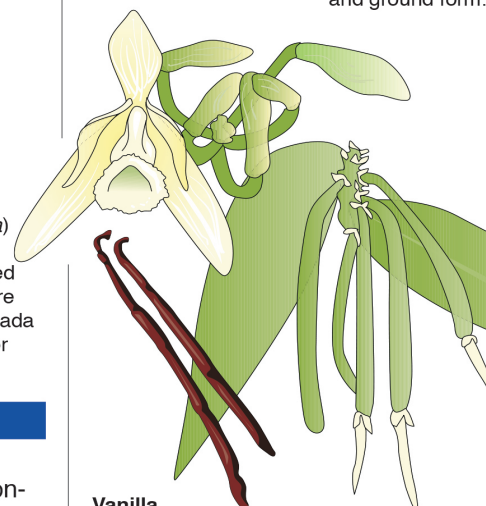
Nutmeg (*Myristica fragrans*) is from Indonesia.



Garlic (*Allium sativum*) is a bulb and a close relative of the onion. Native to Central Asia, it has been in use as a spice and a medicine for more than 7,000 years.



Cumin (*Cuminum cyminum*) is a member of the parsley family from the east Mediterranean and India. Its dried seeds are used in the cuisines of many cultures in whole and ground form.



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