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times
Extra weekend Guide

Macau Daily Times | Edition 3073 | 22 Jun 2018



Smiling Russians?
**WORLD CUP HOSTS
 DEFY GLUM,
 HOSTILE IMAGE**

Russians largely see this World Cup as an opportunity. And they appear surprisingly eager to set aside political tensions, welcome visitors and share their rich culture and history.

DRIVE IN

Lindsey Bahr, Ap Film Writer

**‘JURASSIC WORLD 2’
LEANS ON NOSTALGIA,
CONTRIVANCES**

Here’s the good news: “Jurassic World: Fallen Kingdom” is more fun than “Jurassic World.” It’s not exactly a high bar, but still a welcome surprise. In the hands of a new director, J.A. Bayona, with Chris Pratt’s high-wattage charisma on full blast and a fair amount of self-aware humor intact, there are certainly worse ways to spend a couple hours in the air-conditioned multiplex this summer. Mind you, this movie is pretty ridiculous and the script (from Colin Trevorrow and Derek Connolly) is not very clever — I found myself rolling my eyes almost as frequently as I found myself smiling with genuine delight. “Jurassic World: Fallen Kingdom” will not stand up to rigorous scrutiny, and yet, it’s kind of an enjoyable, preposterous and thrilling

ride that ticks through nostalgia beats like a shopping list. It’s a little sad how in this era of industrial franchise filmmaking a three year gap between films actually feels like quite a bit of time — or maybe it’s just a testament to how grueling the past few years have been — but, hey, it did at least seem like the right time to check in with those dinosaurs again, although I worry that our emotional investment in Owen’s connection with a velociraptor has been vastly overestimated. After a very solid, and scary, beginning, with pouring rain and genuine suspense as some scientists venture back into the defunct Jurassic World to retrieve a dinosaur bone, a helpful newscaster orients the audience with a whole lot of exposition: It’s



Bryce Dallas Howard (left) and Justice Smith in a scene from the upcoming “Jurassic World: Fallen Kingdom.”

been three years since Jurassic World closed; \$800 million in damages have been paid out; and, most importantly, a dormant volcano has come back to life on the island and is about to cause an “extinction level event” that will wipe out all the re-

maining dinosaurs. The question of whether or not to let the dinos go extinct again has become a national debate and Bryce Dallas Howard’s Claire is leading the charge to try to save the animals. As a not-so-subtle nod to that other national debate about Claire’s choice of footwear in “Jurassic World,” our first shot of her is her feet in sky high heels (the hiking boots she wears later for all the action get their own loving close-up too). Essentially, and this is where the contrivances start, a wealthy, dying man, Benjamin Lockwood (James Cromwell), who is somehow connected to John Hammond, and his associate Eli Mills (Rafe Spall) pitch Claire on an expedition to stage their own Noah’s Ark with the dinos and transport as many species as possible to a sanctuary island. They need her to tap into

the park’s security system, and also to convince Owen (Pratt) to come along and get close to the raptor Blue, his old pal who has become so anthropomorphized it’s actually surprising she doesn’t just start talking. There are some more new characters added too: A skittish computer guy, Franklin (Justice Smith), and a doctor Zia (Daniella Pineda), who come along on the journey for some comedic relief; a mercenary military guy (Ted Levine); and a cute dino-obsessed girl, Masie Lockwood (Isabella Sermon). Perhaps the most unexpected thing about “Fallen Kingdom” is that the “escape from the volcano” plot is just the first set-piece. It’s all a precursor to the dinos coming to the mainland. If you’re thinking, “I’ve seen this movie before,” just wait, it get so much more derivative than you would ever imagine possible. Bayona,

who also directed “The Impossible” and “A Monster Calls,” is good enough to pull it off. It’s the main reason why “Fallen Kingdom” is entertaining despite itself, but it is a shameless strategy that can only work so many times. Also, can we retire the “objects in the mirror are closer than they appear” joke at this point? Life finds a way, and so do franchises that make ungodly amounts of money. “Jurassic World: Fallen Kingdom” gets away with its unoriginality for the most part, but this franchise’s desperation is starting to show. It’s time to evolve or go extinct.

“Jurassic World: Fallen Kingdom,” a Universal Pictures release, is rated PG-13 by the Motion Picture Association of America for “for intense sequences of science-fiction violence and peril.” Running time: 128 minutes. ★★☆☆



Chris Pratt in a scene from the upcoming “Jurassic World: Fallen Kingdom.”

BOOK IT

Appearances sometimes are not just deceiving but can hide fissures so deep and fractured that tragedy can seem a surprise when it occurs. Michelle Sacks richly explores marriage and parenting — and the illusions that some couples present to the world — in her riveting debut, “You Were Made for This.” To outsiders, Merry and Sam Hurley seem to have settled into an idyllic life in rural Sweden. The Hurleys thrive on being together almost constantly — “an island of three” — doting on their 8-month-old baby, Conor. Merry has embraced cooking, canning fruits and vegetables from her own garden, and spending precious time with Conor. Sam has regenerated his career filming documentaries and commercials. They insist that they

**‘YOU WERE MADE FOR THIS’
EXPLORES MARRIAGE AND PARENTING**

don’t miss the chaos of New York City where he was an anthropology professor at Columbia University and Merry was a sought-after set designer. But all that is a charade, like one of Merry’s intricate sets. Sam forced Merry to move to Sweden where he had inherited a near dilapidated house from his stepmother. Merry doesn’t know that Sam was fired from his job, nor that his work in Sweden is nonexistent. In private, Sam doesn’t miss a chance to deride his wife, her former career or her appearance. He condescendingly praises her domestic du-

ties by telling her “you were made for this.” Merry chafes at Sam’s control, but does little to help herself. Worst of all, Merry cares nothing for Conor, will let him cry for hours and stay in a dirty diaper when she’s by herself. Then Frank, Merry’s best friend since they were girls and also worst enemy, comes for a prolonged visit, upsetting the house of cards. Frank knows that Merry has a life-long habit of deception, and she sets about manipulating Merry and Sam, and bonding with Conor. The tragedy that follows is devastating, and unpredictable.

Each character proves to be an unreliable narrator in “You Were Made for This,” and Sacks excels at making Sam, Merry and Frank both the heroes/heroines and the villains. Each alternately elicits sympathy from the reader and then disgust. These are people who inflict a “different kind of violence” on each other — with “words and silences,” how “the deft salting of the wounds you know cut the deepest.” Sacks, author of the short story collection “Stone Baby” delivers a brilliant, unflinching look at a household under siege from itself.

Oline H. Cogdill, AP



“You Were Made for This” (Little, Brown), by Michelle Sacks

NEWS OF THE WORLD

Angela Charlton, Moscow, AP



Mexico fans join in with a Russian jazz band ahead of the group F match between Germany and Mexico



Fans and tourists stroll around in Red Square with the Historical Museum

RUSSIA

Political tensions set aside during World Cup

Chilly, gray, threatening. To many outsiders, that's the image Russia conveys to the world. But that's not the Russia World Cup fans are discovering.

A Moscow subway security guard gives a visitor a thumbs-up sign. A waitress in Saransk bubbles over in wonder at meeting her first-ever American. Buoyant Russian fans sing, party and share face paint with foreigners.

And forget about the language barrier. It seems like everyone is using translation apps to surmount it — and laughing together when it produces nonsensical results.

From the Black Sea to Baltic, from the Ural Mountains to Moscow's Gorky Park, Russians largely see this World Cup as an opportunity. And they appear surprisingly eager to set aside political tensions, welcome visitors and share their rich culture and history.

"We thought Russians would be, well maybe not rude, but cold," said Jose Oscar Rodriguez, who came with his father from Peru's capital Lima to follow his national team. "But everyone is nice. The taxi drivers, the host in our building, the people in the streets. [...] Everyone." That

doesn't come naturally.

For many Russians, the default stance toward foreigners is caution and suspicion. It's partly left over from Soviet-era worries about both Western espionage and the KGB's watchful eye. And it's partly a renewed wariness cultivated by President Vladimir Putin, whose rule and popularity ride on the belief, propagated in state media, that Russia is under siege from outsiders who want to undermine its political stability.

Everyone is nice. The taxi drivers, the host in our building, the people in the streets.

JOSE OSCAR RODRIGUEZ
PERU FAN

At the moment, Russia is under siege from outsiders who just want to have fun. Mexican fans wearing sombreros, Peruvians wearing headdresses, Belgians

wearing French-fry hats, all happy to be part of Russia's first-ever World Cup, all hoping for their team to win.

The 11 host cities, many still grungy not long ago, are resplendent.

Giant inflatable soccer balls and flags of the world dangle from the gleaming glass ceiling of 19th century GUM shopping mall abutting Red Square. Children kick balls on the pristine plaza beneath the Kul Sharif mosque in Kazan.

"Russia is wonderful," said Ignacio Dufort, 40, from Uruguay. "We arrived to Yekaterinburg at midnight, without a ruble, couldn't communicate with anybody and couldn't find our apartment, but we met this woman who was our savior. She helped us to find the place and the next day she spent four hours with us helping our landlord register us with authorities."

"She was an angel," said his girlfriend Claudia Mena, 35, from El Salvador.

Things don't always work that way in Russia, where the first answer to questions posed by foreigners is often "no." Earning a "yes" takes work. Eliciting a smile often takes even more. Yet despite their aloof image and hostile-seeming foreign policy,

many Russians want to look good to the rest of the world — especially now.

For many Russians, the default stance toward foreigners is caution and suspicion

Viktoria Latishova, a 19-year-old waitress in Saransk on the edge of the steppe, rejoiced at meeting an American for the first time, spilling with curiosity despite her limited English. The city had little tourism industry before hosting the World Cup, and is showing a certain giddy graciousness about the chance to be a part of it all. Residents ask about foreigners' fears and apprehensions. Some offer assurances that geopolitical tensions have nothing to do with their personal feelings about foreigners.

English is more widespread in the Baltic enclave of Kaliningrad, Russia's western-most city. But the menu at a take-

away restaurant selling skewers of meat was only in Russian. Seeing a puzzled customer, a smiling woman came over and read it all in English, and helped order lamb kebab.

Russia's World Cup isn't all smiles. Security and the threat of extremist attacks remain high, and discrimination against minorities is a real concern.

And the event won't transform Russia's relations with the world overnight. Since the tournament opened Thursday, the EU extended its sanctions and U.S. investigators stepped up their probe into alleged Russian election meddling.

But the atmosphere feels markedly different from even just a few months ago, when Russian and U.S. forces nearly went to war in Syria, and Moscow taxi drivers were wary of talking politics with a foreigner.

And even the weather for Russia's World Cup has been a pleasant surprise.

In the host city of Sochi, fans join Russian vacationers in diving into the Black Sea. And in Moscow's Gorky Park, Peruvian fan Rodriguez sought relief from a piercing sun Monday.

Reclining on a shaded bench, he said, "I didn't realize Russia could be so warm."



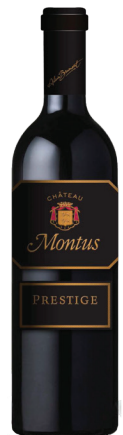
WORLD OF BACCHUS

Jacky I.F. Cheong



CHATEAU MONTUS BLANC 2013

A blend of Petit Courbu and Petit Manseng from Pacherenc du Vic-Bilh AOC. Sourced from 30-year-old vines grown on clay and limestone terraces with pebbles at one row per terrace, pressed at low temperatures and aged on lees in 600l demi-muid barrels. Saturated golden with scintillating yellow diamond reflex, the nose is poised yet pungent, offering nectarine, sweet ginger, pine nuts, crushed rock and acacia. Anchored by generous acidity and crystalline minerality, the palate is compelling and focused, delivering mirabelle, green olive, bouquet garni, turmeric and beeswax. Full-bodied at 14%, the spicy entry carries onto a spirited mid-palate, leading to a refined finish. A marble statue from Southern France



CHATEAU MONTUS PRESTIGE 2000

A single-varietal Tannat from Madiran AOC. Sourced from 40-year-old vines grown on steep slopes with pebbles and clay at 5-6 bunches per plant, macerated for up to 6 weeks and aged on lees in new oak barrels for 24 months. Reddish black with maroon-rosewood rim, the nose is discreet and variegated, revealing blackberry, damson compote, liquorice, coffee arabica, dark chocolate and graphite. Underpinned by profuse acidity, tasty tannins and linear minerality, the evolved and harmonious palate unveils mulberry, black olive, black pepper, pu-erh, wild mushroom and cigar ash. Full-bodied at 14%, the velvety entry persists through an impenetrable mid-palate, leading to a haunting finish. The ultimate wine for cigar?

CHATEAU MONTUS ROUGE 2013

A blend of Tannat and Cabernet Sauvignon from Madiran AOC. Sourced from 40-year-old vines grown on steep slopes with large pebbles and clay at 5-6 bunches per plant, macerated for up to 6 weeks and aged on lees in oak barrels (up to 80% new) for up to 14 months. Reddish black with carmine-purple rim, the nose is aromatic and candid, presenting blackberry, crème de cassis, cocoa, tobacco box and leather. Buttressed by abundant acidity, meaty tannins and structured minerality, the charming and idyllic palate supplies damson, dried mulberry, liquorice, caffè ristretto and charcoal. Full-bodied at 14%, the colossal entry continues through a sinewy mid-palate, leading to a never-ending finish. An imposing and impressive monument.

The Southern Pétrus

For oenophiles and even the most ardent Francophiles, Sud-Ouest remains the one unconquered territory lurking at the edge of the French realm. It would be futile to attempt to characterise a wine region of such diverse characters; indeed, its diversity is as such that the existence of this wine region per se is either a miracle, or due to bureaucratic expediency. Comprising four clusters of AOCs – namely Dordogne, Garonne, Gascogne, Pays Basque and an isolated quartet northwest of Montpellier – Sud-Ouest is perhaps best described as the remainder of southwestern France that is neither Bordeaux nor Languedoc-Roussillon. In addition to a list of distinctive white varieties capable of making wines across the entire sweetness spectrum, Sud-Ouest is probably best known for its richly coloured and full-bodied reds at various tannic levels, ranging from the approachable Négrette from Fronton to muscular Malbec from Cahors and impenetrable Tannat from Madiran. Possibly derived from the word “tannin”, Tannat is easily one of the most tannic varieties in the world, the poster boy of red wine from Sud-Ouest as well as the national variety of Uruguay, known as Harriague there, due to its Basque heritage. Tannat is no Cabernet Sauvignon: the winemaker either gets this demanding variety absolutely right, or ends up with

unpalatable astringency, with little decent result in between. Tannat’s tannin is inherently off the charts, requiring a deft and experienced pair of hands to tame. For starters, ripeness is sine qua non, followed by thorough destemming to remove excessive tannins from stalks and gentle pressing to avoid releasing additional tannins from pips; malolactic fermentation and micro-oxygenation are often used, so as to reduce acidity and promote tannin polymerisation, whereas lengthy maturation in new barrels help polish the final product. Acquired by Alain Brumont of Château Bouscassé in 1980, Château Montus is revered as the Pétrus of southern France for its world-class Tannat-based nectars. When “organic viticulture” seemed like a gimmicky term back in the 1980s, the visionary and wizard in Alain Brumont perceived the huge potential of Tannat well before anyone else. Under his relentless drive, Tannat retains its place on the vinous map, indeed as a synonym for Madiran and Château Montus. Available at fine wine specialist Club F, importer of Château Montus in Macao and exclusive distributor of the same in Mainland China. Contact: Mr. Michael Hong; E: michael.hong@club-f.com.mo; T: +853 62736273; A: Rua da Madre Tezina 15B, R/C, Macao

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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CANTONESE



IMPERIAL COURT
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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
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956-1110 Avenida da Amizade, 2/F
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11:00 - 15:00 / 18:00 - 22:00
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SHANGHAI

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Estrada da Vitoria
T: 28552222

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Saturday - Sunday
11am - 12midnight
T: 8802 2319
Grande Praça, MGM MACAU



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

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Mon -Thurs
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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
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Dinner: 5:30 pm - 11:00 pm
Tel: +853 8983 8222



PASTRY BAR
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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



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Dinner 18:00 - 23:00
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Wednesday (Lunch)

ASIAN PACIFIC



GOLDEN PEACOCK
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The Venetian Macao
TEL: +853 8118 9696
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975 Avenida da Praia Grande
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9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

THAI



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Grand Lapa, Macau
956-1110 Avenida da Amizade, The Resort
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(Close on Mondays)

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Avenida de Kwong Tung, 38/F Taipa
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R BAR
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Fri & Sat:
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THE ST. REGIS BAR
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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 AND BEVERAGE

MEAT 2.0? CLEAN MEAT? SPAT SHOWS THE POWER OF FOOD WORDING

Candice Choi
AP Food Industry Writer

If meat is grown in a lab without slaughtering animals, what should it be called? That question has yet to be decided by regulators, but for the moment it's pitting animal rights advocates and others against cattle ranchers in a war of words.

Supporters of the science are embracing "clean meat" to describe meat grown by replicating animal cells. Many in the conventional meat industry are irritated by the term and want to stamp it out before it takes hold.

"It implies that traditional beef is dirty," says Danielle Beck, director of government affairs for the National Cattlemen's Beef Association. The spat shows the power of language as a new industry attempts to reshape eating habits. It's why the USD49.5 billion U.S. beef, poultry, pork and lamb industry



is mobilizing to claim ownership of the term "meat." Squabbles over language are erupting across the food business as established definitions for mayonnaise and milk are also challenged by the likes of vegan spreads and almond drinks. What gets to be considered "meat" is a particularly touchy subject as new companies come up with substitutes they say are just like the real thing. Impossible Burger's plant-based patty "bleeds" like beef. Companies such as Memphis Meats are growing meat by culturing animal cells, though it could be years before products

are on shelves. Big meat producers like Tyson Foods and Cargill Inc. are among Memphis Meats' investors. There's some confusion over how meat grown by culturing animal cells will be regulated. The U.S. Department of Agriculture oversees meat inspections, while the Food and Drug Administration oversees other aspects of food safety, including the "standards of identity" that spell out what ingredients can go into products with specific names. The FDA — which in the past has called out Kraft's use of the term "pasteurized process cheese food" — plans to hold a public

meeting to discuss "cultured" meat next month. In the meantime, all sides are scrambling to frame the issue in their own words. The Good Food Institute, an advocacy and lobbying group for meat alternatives, is embracing "clean meat," which channels the positive connotations of "clean energy." Other options it tested: "Meat 2.0," "Safe Meat" and "Pure Meat." "Green Meat" was dismissed early on. "Nobody wants to eat green meat," said Bruce Friedrich, co-founder of the Good Food Institute. The National Cattlemen's Beef Association is fighting to defend what it sees

as its linguistic turf. "Our marching orders were to protect beef nomenclature," says Beck. The cattlemen's group prefers less appetizing terms such as "in vitro meat," "synthetic meat" or even "meat byproduct" for meat grown through cultured cells.

For meat alternatives more broadly, it likes "fake meat." The U.S. Cattlemen's Association, a smaller group, also petitioned the USDA in February to enforce that "beef" and "meat" only be used for animals "born, raised and harvested in the traditional manner." And in October, the former head of the U.S. Farmers & Ranchers Alliance considered a way to possibly halt the use of "clean meat" after hearing the term. "You will see that we left the conference and immediately investigated the term 'Clean Meat' from a trademark perspective," wrote Randy Krotz, then-CEO of the

group, according to an email obtained through a public records request by Property of the People, which advocates for government transparency. Krotz noted that another party had already applied for the trademark, but said the alliance was able to claim the Twitter handle "@clean_meat." That account does not show any activity.

Anne Curzan, a professor of English at the University of Michigan, says the term "clean meat" highlights the positive and pushes into the background aspects that may make people uncomfortable.

"It is smart branding to try to keep the product from being associated with ' Frankenfood,'" Curzan says. It's just the latest front in the war of words in food. Last year, the dairy industry revived its quest to abolish terms like "soy milk" and "almond milk," saying that milk is defined as being obtained from a cow.

SIP AND SHIP: TOURISTS CAN NOW SEND DISTILLERY WHISKEY HOME

Bruce Schreiner

Until recently, whiskey tourists in Kentucky had been allowed to sniff the aromas of bourbon-making and sip the finished product during distillery tours. But they couldn't legally ship bottles home.

That modern-day prohibition came to an end earlier this year but was officially celebrated on Friday, when Gov. Matt Bevin and other state officials presided over the ceremonial first shipments. Kentucky produces about 95 percent of the world's bourbon, and tourism targeting the spirit has become big business. The ability to



ship whiskey bottles home after a tour is expected to boost sales at distilleries both large and small. Industry leaders see it as a part of the experience. Many bourbon fans catch flights into the region and visit distilleries to experience a slice of Kentucky culture. "Most all of them want to ship their bottles home as a matter of con-

venience versus lugging them back," said Rob Samuels, chief operating officer at Maker's Mark. Each year, tourists make more than a million stops at distilleries along the Kentucky Bourbon Trail — which includes Jim Beam, Wild Turkey, Woodford Reserve and other venerable distilleries — and the Kentucky Bourbon Trail Craft Tour, which show-

cases up-and-coming micro-distilleries. A common question during tours is: "Can I ship bottles home?" Until the recently enacted law took effect, the answer was "no." "We have so many people that want bottles shipped, and it's been very distressing to our visitors when we have had to say, 'Oops, sorry we can't ship 'em,'" said Peg Hays, president of Casey Jones Distillery at Hopkinsville, near the Tennessee border. Bevin signed the law in April, but regulators and distillery operators have needed some time to work out the details before it could be put into practice. Distillers

hope that shipments will officially start making their way to customers soon. While bottle shipments are expected to boost sales across the board, small distillers could be the biggest beneficiaries, said Hays, whose distillery is known for its moonshine whiskeys. The shipments will allow the newcomers to reach new markets, she said. "We don't have the huge distribution that the big guys do," Hays said in a phone interview. "It's very difficult as a small, craft distillery to get ... a distributor to even look at you. This would help overcome that economic disparity when we can

ship." But for now, there are limits to where Kentucky whiskey can be shipped. Visitors can only ship bottles if the destination state allows alcohol shipments and the location isn't in dry territory, said Eric Gregory, president of the Kentucky Distillers' Association. Besides Kentucky, seven other states plus the District of Columbia accept shipped spirits, Gregory said. The law also allows bourbon fans to sign up for "Clubs of the Month" that distilleries can sponsor, enabling people to receive shipments of Kentucky spirits throughout the year. **AP**

WHAT'S ON



TODAY (JUN 22)

“THE LEGEND OF THE LOTUS” WORKS BY LIU XIJUN – HONG XIA AND THE MACAU CHINESE ORCHESTRA

The works of Chinese composer Liu Xijun are very popular among lovers of Chinese music, for their variety of style, diversity of theme and emotional power. This concert features the piece “The Lotus Overture”, specially commissioned from the composer by the Macau Chinese Orchestra. Conductor Hong Xia leads the performance, supported by huqin soloist Yu Hongmei, konghou soloist Wu Lin, local vocalist Wang Xi, and the Macau Chinese Orchestra’s concertmaster, Zhang Yueru. The concert is scheduled to last approximately one hour and 40 minutes including one intermission.

TIME: 8pm
 VENUE: Grand Auditorium, Macau Cultural Centre
 ADMISSION: MOP80, MOP120, MOP150
 ORGANIZER: Macau Chinese Orchestra
 ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/ochm
 Kong Seng Ticketing SERVICE: 2855 5555
www.macauticket.com



TOMORROW (JUN 23)

LIZA WANG 50TH ANNIVERSARY THE TIMELESS CONCERT – MACAU

Originally from Shanghai, Liza Wang first came to prominence in 1967 in Hong Kong, going on to be selected as one of the members of all-girl music group Four Golden Flowers. That helped launch a career as actress and singer that already spans five decades, making her a household name for Chinese-speaking communities. For the Macau concert, fans can expect Wang to perform classic Hong Kong television theme songs such as “Pink Lady” and excerpts from Chinese opera.

TIME: 8pm
 VENUE: Cotai Arena, Venetian Macau
 ADMISSION: MOP380, MOP580, MOP780, MOP1080
 ORGANISER: Venetian Macau
 ENQUIRIES: (853) 2882 8818
 Kong Seng Ticketing SERVICE: 2855 5555
www.macauticket.com



SUNDAY (JUN 24)
 CONCERTS IN MUSEUMS

To celebrate its 30th anniversary, the Macau Chinese Orchestra has launched eight new series of concerts. They include the “Museum Concerts” series, in which the Orchestra has joined forces with several of the city’s museums. The goal is to allow a broader audience to enjoy the pleasure of traditional music, thus fulfilling one of the Orchestra’s principles: “spreading culture”. It is part of the Macau Chinese Orchestra 2017-18 Concert Season.

TIME: 4pm
 VENUE: Macau Museum of Art
 ADMISSION: Free
 ORGANIZER: Macau Chinese Orchestra
 ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/ochm

17TH MACAO NEW GENERATION MUSICIANS CONCERT 2018

This concert brings together an ensemble of talented young musicians from Macau. The group includes violinists Heidi Lai Hio Lok, Ericsson Chao Chon Hei and Hugo Ha Iek, cello player Bernice Lei Un Kuan, flutist Candy Leong leng leng and oboe player Cherry Wong Sut I. Also featured are bassoon player William Chan Lok Lam, hornist Winnie Leong Weng Lam and euphonium performer Thomas long Kuok Hin. The group will be conducted by Stephen Lam Lik Hin.

TIME: 3pm
 VENUE: Grand Auditorium, Macau Cultural Centre
 ADMISSION: MOP100
 ORGANIZER: Macau Youth Symphony Orchestra Association
 ENQUIRIES: (853) 2825 2899
www.myso.org.mo
 KONG SENG TICKETING SERVICE: 2855 5555
www.macauticket.com



MONDAY (JUN 25)

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



TUESDAY (JUN 26)

MARC CHAGALL, LIGHT AND COLOR 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 Color in Southern France explores the omnipresence of light and color 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 color 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



WEDNESDAY (JUN 27)
EXHIBITION OF NEW WORKS IN MAM COLLECTION

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

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



THURSDAY (JUN 28)
TREASURE FROM THE DEEP SEA – EXHIBITION OF UNDERWATER ARCHAEOLOGICAL RELICS OF THE NANHAI NO. 1

To mark its 20th anniversary, the Macau Museum, in partnership with the Maritime Silk Road Museum of Guangdong, is organizing “Treasure from the Deep Sea – Exhibition of Underwater Archaeological Relics of the Nanhai No. 1”. It refers to the “Nanhai No.1” shipwreck, discovered in the waters of the South China Sea, and which is considered an important source of information about the Maritime Silk Road. It is thought to have been a civilian trade ship that set sail from Quanzhou port during the Song Dynasty (mid-10th century to the final quarter of the 13th century). The exhibition features a total of 99 sets of artifacts found at the underwater archaeological site.

TIME: 10am-6pm (last admission 5:30pm; closed on Mondays; open on public holidays)
UNTIL: July 31, 2018
VENUE: Macau Museum
ADMISSION: MOP15 (adults); free admission on Tuesdays and on the 15th of every month; free admission for children aged 12 and below, senior citizens aged 65 and above, and for Macau residents
ORGANIZERS: Macau Museum and Maritime Silk Road Museum of Guangdong
ENQUIRIES: (853) 2835 7911
www.macaumuseum.gov.mo

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.



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. Limited tickets still available.

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



LA CHINE - VIBRANT AND CHIC

Level 6, Eiffel Tower, The Parisian Macao

Located within the Eiffel Tower, La Chine offers a vibrant and chic dining experience, with an amazing view of Cotai Strip. Guests can experience French-influenced Chinese dishes in a genuine French atmosphere. Come and indulge yourself and your family with our new seasonal menus as well our organic delights menu.

Time: 11am – 3pm | 6pm-11pm
Reservations: +853 8111 9210 / lachine.reservation@sands.com.mo



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.



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World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

WORLD'S SMALLEST CREATURES

Bee hummingbird



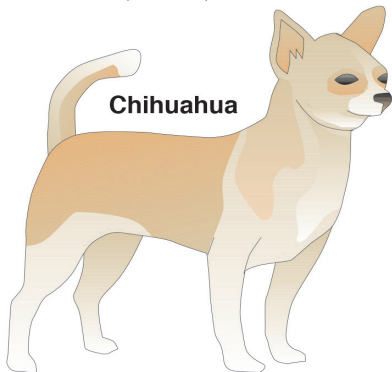
Bird

The bee hummingbird is the smallest bird in the world. It can be found in Cuba in woodland areas and gardens. Sometimes mistaken for a bee, this bird is about 2.5 inches (6.3 cm) in length and weighs about 0.06 ounce (1.6 g). Bee hummingbirds have the second-fastest heart rate of all animals.

Dog

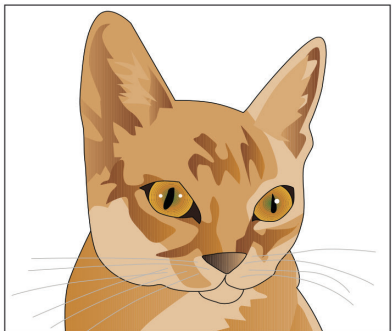
The Chihuahua is the smallest of dog breeds. Chihuahuas range from 6 to 9 inches (15.2 to 22.8 cm) tall at the shoulder and weigh 3 to 6 pounds (1.3 to 2.7 kg). The smallest dog ever, according to Guinness World Records, was a dwarf Yorkshire terrier that stood 2.8 inches (7.1 cm) tall.

Chihuahua



Cats

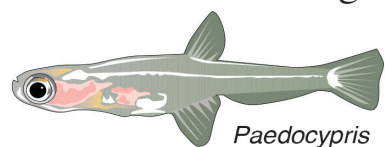
Although not officially recognized as a breed, the teacup Persian weighs 8 pounds (3.6 kg) or less. The Singapura is a registered breed with the Cat Fanciers' Association. It weighs 6 to 7 pounds (2.7 to 3.2 kg).



Singapura



Teacup Persian



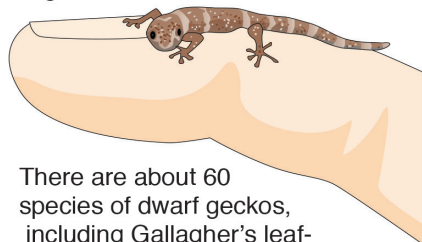
Paedocypris

Fish

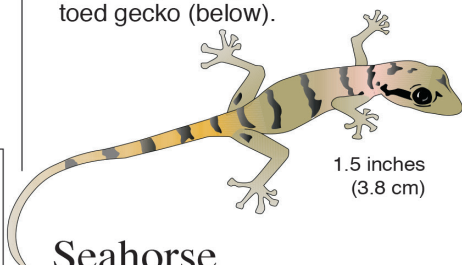
The *Paedocypris* is the smallest fish in the world at 0.3 inch (8 mm) long. It is found in the dark, swampy waters of Sumatra.

Reptiles

Discovered in 2001, the Jaragua Sphaero of Central America is the smallest reptile on Earth. This dwarf gecko is less than 0.75 inch (2 cm) long.



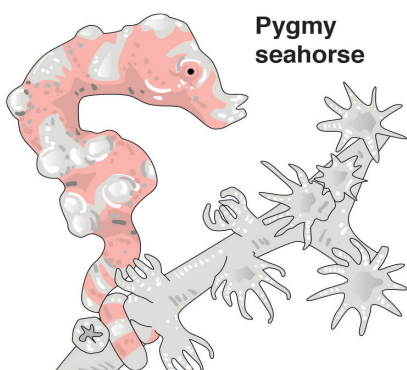
There are about 60 species of dwarf geckos, including Gallagher's leaf-toed gecko (below).



1.5 inches (3.8 cm)

Seahorse

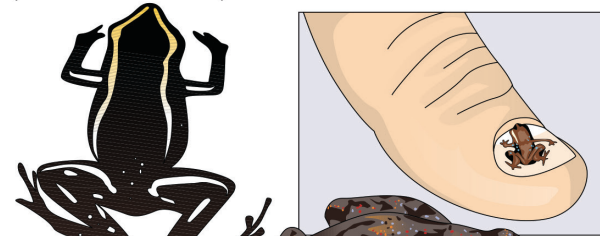
Denise's pygmy seahorse lives among the coral reefs of the western Pacific at depths of 40 to 300 feet (12 to 91 m). It is about 0.5 inch (1.27 cm) tall and is one of the best-camouflaged fish in the ocean.



Pygmy seahorse

Frogs

Discovered in 2009 on Papua New Guinea, the *Paedophryne amauensis* frog is typically about 0.3 inch (0.76 cm) long. It is the smallest vertebrate (backboned animal) in the world.



The Monte Iberia Eleuth (above) is considered the smallest frog in the Northern Hemisphere. It is endangered.

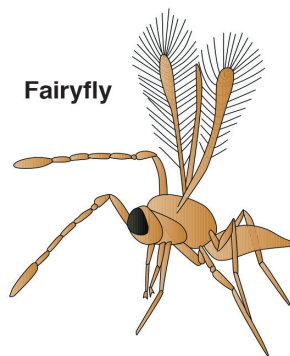


Paedophryne amauensis

Insect

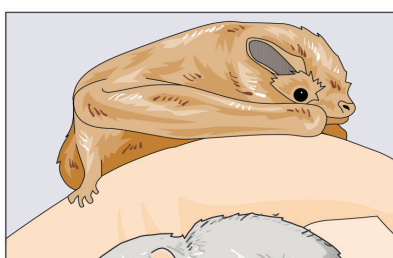
At just 0.02 to 0.04 inch (0.5 to 1 mm), fairyflies, also known as fairy wasps, are the world's smallest known insect. There are more than 1,400 species of this parasitic wasp. They eat the eggs of other insects.

Fairyfly



Mammals

The bumblebee bat and the Etruscan pygmy shrew are the smallest mammals in the world. The bat measures 0.78 to 1.2 inches (2 to 3 cm). The shrew measures about 1.4 inches (3.5 cm).

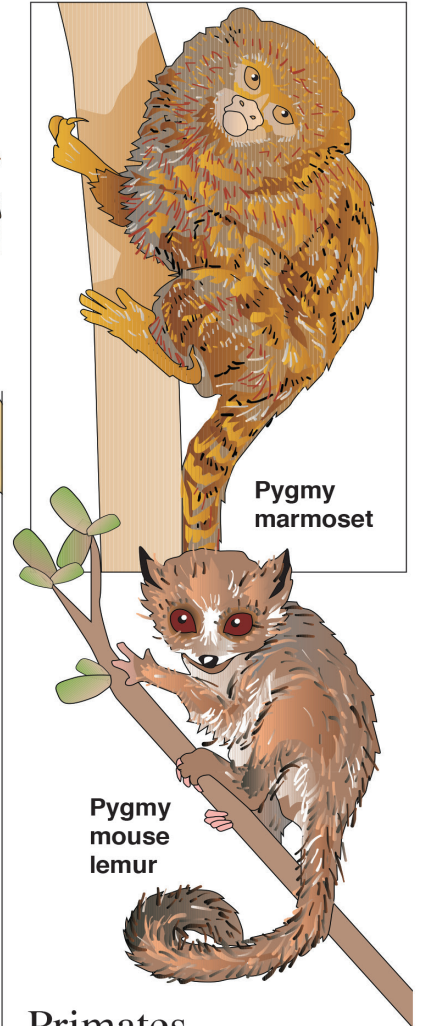


The bumblebee bat, also known as Kitti's hog-nosed bat, is found in Thailand and Myanmar. It is critically endangered.



Etruscan pygmy shrew

The American shrew mole is the smallest of North American moles at about 2.8 inches (7.1 cm) long.



Philippine tarsier

Pygmy marmoset

Pygmy mouse lemur

Primates

The smallest primate is the pygmy mouse lemur. This tiny mammal can fit in the palm of your hand; it is 4 inches long (10 cm) and weighs about 1 ounce (28 g). Weighing just 4.2 ounces (119 g) and only 5.5 to 6.3 inches (13.9 to 16 cm) in length, the pygmy marmoset is the smallest monkey in the world and can probably wrap itself around your finger. The Philippine tarsier is another of the world's smallest primates. It is about the size of a man's hand.

Spider



The smallest spider in the world is the male *Patu digua* from Borneo, with a body length of just 0.015 inch (0.38 mm). That is smaller than the head of a pin!

Mouse

The African pygmy mouse is a close relative to the common house mouse. The body of this mouse is generally about an inch long (2 to 2.5 cm), and its tail is typically longer than the body. They are very social and prefer living in groups.



Pygmy mouse

The pygmy opossum ranges from 2 to 4.7 inches (5 to 12 cm) long.



SOURCES: World Book Encyclopedia, World Book Inc.; www.oddee.com; sciencelay.com

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