

CLICK 'LIKE' FOR BO BURNHAM'S 'EIGHTH GRADE'

Not even Joseph Conrad had the courage to venture into that darkest of hearts: middle school.

Bo Burnham's "Eighth Grade," however, plunges us into the day-to-day experience of a 13-year-old girl, Kayla Day (Elsie Fisher) with just as much intensity as a journey down the Congo. Every sling and arrow, in the mall food court or on Snapchat, is felt acutely. Whenever Kayla's crush, the (to her eyes) smoldering Aiden (Luke Prael), steps in the room, the world turns slow-motion and the music thunders. End-of-theyear superlatives? The horror.

Such harrowing moments have long been stretched for their comedy ("Middle School: The Worst Years of My Life") or their torture ("Welcome to the Dollhouse"), but rarely have they been rendered with such precision and empathy. Burnham's intimate, impressive directorial debut is armed not just with an understanding for the awkwardness of youth but with an anger at what social media and cell phones are doing to it. The 27-year-old former You-Tube sensation turned stand-up comedian turned feature filmmaker is an unlikely guide for such a crucible of adolescence. Burnham's comedy, while evolving, has typically been theatrically, even combatively brash. His rise was propelled by the technology he's now turning on.

Like Burnham did as a teenager, Kavla hosts a YouTube show, only nobody watches her earnest life advice. "The hard part about being yourself is that it's not easy," she says into her bedroom camera before reminding viewers to hit "like" and signing off with a forced trademark: "Gucci!" Sweet, shy and acne-covered, Kayla lacks both an audience and friends. Only one of those matters.

Kayla tries, unconvincingly, to project a confident version of herself online while struggling through lonely days at school. On YouTube, she insists that she just chooses not to talk a lot. At school, she's named "quietest." Her loving single dad (an adorable Josh Hamilton) is seemingly the only one in her corner, and she mostly just sighs at him or tunes him out his very dad-ish entreaties with earbuds.

From the start, we feel the unreasonable pressure put on Kayla by blissful Instagram accounts and savvier Twitter feeds. She spends much of her days and nights anxiously scrolling down screens, fueling her insecurity (certainly not an affliction reserved only for teens). In one scene, Kayla wakes up, does her makeup from a YouTube tutorial, and then crawls back into bed to take a Snapchat selfie. That the Internet is damaging Kayla isn't hard to get; when her iPhone screen cracks, she pricks her



Elsie Fisher plays Kayla Day, the leading role in "Eighth Grade"

But she is gloriously plucky. The Post-its on her mirror read "Go get 'em!" and "Be sexy!" When an already cringe-inducing birthday party sets up karaoke, we start covering our eyes for the all certain embarrassment to come. But she goes for it. Burnham keeps the camera focused on Kayla and her personal triumph, not the reaction of the teen onlookers. Sorry, Rock. Kayla is the summer's most awe-inspiring hero.

Another movie might lead inevitably toward scenes of bullying. While there are dramatic confrontations, "Eighth Grade" is subtler and its focus more inward. There's the cool girl Kennedy (Catherine Oliviere) and an intimidating group of older kids, some nice, some not. But what Kayla most needs is to simply recognize, as her dad pleads, that she's "so

We know that Kayla is going to be OK, but "Eighth Grade" hangs on whether she's going to realize it herself soon enough. Fisher, who voiced Agnes in the "Despicable Me" movies, is extraordinary. "Eighth Grade" is a revelation of both a remarkably natural young performer and a clever, sensitive young filmmaker. As if with battle scars from his youthful days consumed by social media, Burnham has returned from the Millennial trenches like a war reporter.

Largely on the outskirts throughout the film, adults are clueless to what's going on, making only comical gestures at bridging the generation gap. A sexed video host promises a lesson is "gonna be lit." The principal tries to dab. When Kennedy's mom tells Kayla that Kennedy will send her a birthday party invitation on Facebook, Kennedy seethes: "Mom, nobody uses Facebook anymore."

That parents should see "Eighth Grade" is a given, just as it that middle-school kids should, too. But would Kayla see "Eighth Grade"? She has her nose so firmly in her laptop and phone that I fear not. "Eighth Grade" is one more good reason to log off.

"Eighth Grade," an A24 release, is rated R by the Motion Picture Association of America for "language and some sexual material." Running time: 94 minutes.

BOOK IT

AUTHOR TACKLES SEXUAL ASSAULT IN 'A GATHERING OF SECRETS'

Castillo illustrates their culture while showing that Amish adherence to traditions and can allow evil to seep in unexpectedly.

In her superb 10th novel, Castillo continues to show that Amish problems are universal, despite their insular ways. They aren't immune to the #MeToo movement as Castillo tackles sexual assault in "A Gathering of Secrets."

Kate Burkholder, the intelligent, insightful police chief of Painters Mill, Ohio, investigates the death of 18-year-old Daniel Gingerich, who died when time when a young person can Amish businesses that cater to

inda Castillo's exquisitely experience the world without Inda Castillo's exquisitely plotted novels delve deep into Amish life and culture rejoining the church. To his fausing the prism of a police mily, Daniel was a hard worker, procedural. Without deriding "a good young man. [...] Humbor sentimentalizing the Amish, le and kind and generous." But Kate soon discovers that Daniel was a sexual predator, preying on inexperienced young wosilence on sensitive situations men who blamed themselves for his unwanted attention. At least one woman, overcome by guilt committed suicide. Their parents, too, often blamed their daughters, preferring to keep the rapes secret.

Kate was raised Amish before leaving the church. She was sexually assaulted as a teen, and the case weighs heavily on her. She understands the killer's motives as she learns more about Daniel.

As in her other novels, Castillo delivers a complete look at the the family barn was set on fire. Amish community, showing Daniel was on Rumspringa, a the various sects, the rise of



"A Gathering of Secrets' (Minotaur), by Linda Castillo

outsiders, whom they call "the English," and the emphasis on home and family.

Kate's complicated "love-hate relationship" with the community to which she was born enhances "A Gathering of Se-

"A Gathering of Secrets" is a standout in a stellar series.

Oline H. Cogdill, AP

tTUNES

YEARS OF DUES LED CAROLINA STORY TO STELLAR DEBUT



Carolina Story, "Lay Your Head **Down**" (Black River Americana)

Ben Roberts comes from Arkansas, his wife Emily is from South Dakota, and they met in Memphis a decade ago. But Nashville was always their destiny.

debut album, "Lay Your Head The couple's Down," pulsates with achy, heartfelt sentiment, delivered in tender harmony against a warmly pastoral background.

For nearly 10 years, the duo said yes to every gig request, performing in nursing homes, churches and bars. The response was encouraging, but success was not immediate.

Still, talent this big is hard to keep down. Several odd jobs and two babies later, it landed them a record deal.

On the opening title cut, a mournful train whistle

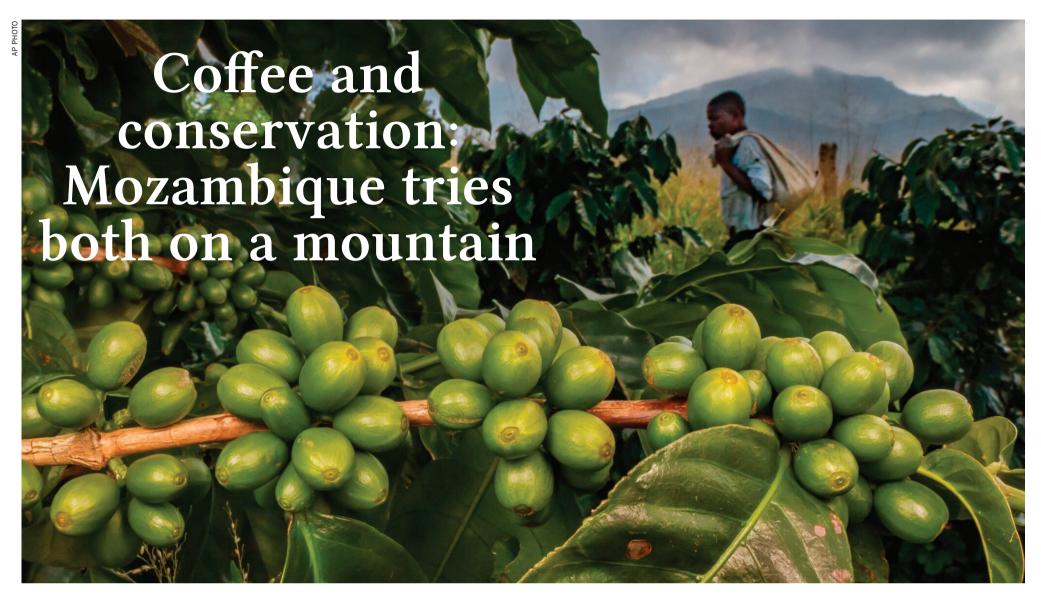
of a harmonica lays the groundwork for Ben plaintive tenor. "Springtime came with a vengeance this year, the river rose high, the water ain't clear," he sings in words composed on the banks of the Cumberland River.

But it isn't until Emily adds harmony on the second verse that the voltage of their voices joined together takes command.

It's possible, maybe even probable, that these gentle songs won't rise to the top of the country charts. But they will find their way onto many a mellow playlist. And if they had emerged under the names of, say, Tim McGraw and Faith Hill, surely Nashville would have dropped

The thing is, this isn't the kind of music that's written with stardom in mind. These songs feel like they had to come out.

Scott Stroud, AP



t Mozambique's Mount Gorongosa — where farmers are being encouraged to grow coffee in the shade of hardwood trees, both to improve their own lot and to restore the forest — there is a point beyond which visitors are told not to go. The problem: Base camps of Mozambique's main opposition force sit on the cloud-shrouded mountain, a redoubt that was the scene of military incursions and civilian flight in the last few years. There were times when managers of the coffee-and-conservation project couldn't go anywhere near the mountain because of the conflict, or had to walk up because the opposition had blocked the road with logs to prevent the military bringing up equipment.

With a lull in tension, they are pushing ahead with plans to plant more coffee and trees on a mountain that captures rainfall and supplies the rivers sustaining people and wildlife living around its base.

It is among the more complex

It is among the more complex conservation efforts in southern Africa, a bid to convince farmers to abandon old-slash-and-burn methods of farming and commit to the longer-term yield of coffee on the same plots, while maintaining government support for a project in an area that harbors an opposition militia. The threat of drought and climate change also loom over a project driven by the idea that human development and ecological restoration must work in concert if there is any hope for both to succeed.

"We've had huge troubles working

here," said Quentin Haarhoff, a veteran farmer of coffee around Africa who doesn't let hard realities sap his optimism.

Haarhoff acts for a non-profit group founded by American philanthropist Greg Carr that is collaborating with Mozambique's government to rehabilitate Gorongosa National Park, a rich ecosystem whose animals are recovering after war and poaching. To do that, the thinking goes, the poor people around the park's edges must become stakeholders in their natural heritage rather than remain spectators to the occasional tourist influx, as was the case under the Portuguese colonial rulers who left in 1975.

Scientists settled on coffee as an alternative tool in a broader restoration plan for the mountain because the 90 hardwood trees planted for every hectare of coffee provide shade that the crop needs to thrive. A sustainable mosaic of cultivation and natural forest is envisioned, and farmers are encouraged to cultivate bananas, pineapples and other crops amid coffee plantations, providing fertilizer for the coffee from falling foliage.

"The bulk of the nutrition of the coffee plant comes from a very, very shallow layer of soil which we never want to disturb," said Haarhoff, a white farmer from Zimbabwe who lost his coffee plantation during often violent land seizures there nearly two decades ago.

"What we're doing essentially here by growing these other crops is restoring the natural hydrology of the soil here. It's turning into a sponge," he said

"Now things are easier and calmer. We can cultivate," said Randinho Faduco, a coffee farmer who is benefiting from a truce between the Renamo (the Portuguese acronym for Mozambican National Resistance) opposition group and the ruling Frelimo (Mozambique Liberation Front) party. A post-colonial civil war between the two adversaries killed up to one million people and ended in 1992, though disputes over power flared into violence as recently as 2016.

Designed to help hundreds of families on and around Mount Gorongosa, the coffee project is supported by Carr's foundation, the Norwegian government and the Global Environment Facility, a group of 183 countries, international institutions and other entities. The annual budget is expected to expand to between \$1 million and \$2 million.

The rainforest of Mount Gorongosa, whose highest peak is 1,863 meters, is home to pygmy chameleons and other rare species.

The mountain, a source of traditional creation stories, is under severe pressure from the rampant, corruption-fueled deforestation across Mozambique that supplies a foreign market, primarily China. Scientists estimate that it has lost about 40 percent of its original forest since 1970, though they are designing a reforestation program that respects open grasslands found naturally in the area and that contain plant species such as the protea shrub, with its distinctive large flower.

Mozambique isn't a coffee producer on a par with African industry giants such as Ethiopia and Uganda, and production goals at Gorongosa are relatively modest. About 40 hectares of arabica coffee plants are in the ground; farmers plan to plant another 100 hectares this year and a total of about 1,000 hectares (2,470 acres) over the next decade, all in areas that are being farmed or were farmed in the past. The first harvest comes four years after planting, and each hectare yields 2 to 3 tons of coffee beans. Coffee experts from Brazil, the world's biggest producer, have traveled to Gorongosa to offer their insights. Machinery from Colombia, another top producer, is installed near the mountain to transform freshly picked red coffee berries into green beans prior to export. It would be better to put the equipment closer to the coffee fields, but another eruption of political violence could force operators to abandon it in a hurry.

Gorongosa coffee is already on sale at the gift shop at the wildlife park's Chitengo lodge. One possible market is Portugal, where the Gorongosa name enjoys colonial-era mystique.

Portugal's Sonae business group welcomes the idea of environmental sustainability and is looking to introduce Gorongosa coffee as a "premium brand," said group chairman Paulo Azevedo, who was struck by Mount Gorongosa's natural beauty during a trip there.

"It really sort of takes you away from our current modern civilization," Azevedo said.

There is a sense of urgency about plans to restore rainforest on the mountain, where deforestation continues.

"It poses a serious threat to the system as a whole and to specific species in particular," said Marc Stalmans, science director at Gorongosa National Park. "We can't be unconcerned."



WORLD OF BACCHUS

Jacky I.F. Cheong









Due to various reasons, tasting barrel samples of wine is usually rarer than tasting barrel samples of spirits, e.g. brandy and whisky. For starters, brandy and whisky can theoretically age in barrels and keep benefitting from the process for longer periods, but the same cannot be said generally about wine, except perhaps fortified wines such as Marsala, Madeira, Port and Sherry. Barrel samples of wine are, in essence, unfinished wines, and tasting them is akin to putting oneself in the shoes of the winemaker. Younger barrel samples allow tasters to examine the primary notes of the wine, indeed its inherent nature. before the emergence of secondary and tertiary notes. Ripeness in terms of acidity, phenolics and tannins should give a good indication of the quality of the final product. Older barrel samples, meanwhile, allow tasters to inspect the quality of oak and the maturation process. In both cases, the unfinished wine is arguably in its most pristine state, when potential defects are not masked. Barrel samples are typically fruitier but more tannic than the final product. Depending on the exact varieties, terroirs and winemaking techniques, some might even be more appealing to drink than the final product, as delectable as fruit juice. This is not to say that the wine would better be bottled and marketed right then, as oak maturation is a crucial step in enhancing the cellaring ability of a wine; as attractive as a youthful wine can be, without proper oak maturation, its cellaring ability would more often than not be limited. Another reason why barrel samples can sometimes taste better than the final product is sheer

chance and luck. It is increasingly common for quality-driven producers to harvest and vinify their grapes by plots, which magnifies the minute differences of the various mini-terroirs in a single vineyard. These "intra-vineyard" or "inter-plot" differences would most likely be evened out in the final blending process. The fact to the matter is, unless the winemaker's holding is so small that it can fill but a single barrel, even a singlevineyard wine from Burgundy or Germany is a blend of most if not all barrels.

Barrel samples are by no means determinative of the final product, but indicative of it. The focus is not so much on how a certain sample tastes on a particular day as the key elements of the wine, e.g. acidity, body, flavours and tannins etc. The following barrel samples were tasted at a guided tasting hosted by Cheval des Andes during Vinexpo 2018. Part of LVMH, the 50ha Cheval des Andes is the union of Château Cheval Blanc and Terrazas de los Andes, aiming to merge Old World experience and heritage with New World creativity and vitality. Co-managed by Lorenzo Pasquini, Pierre Lurton and Pierre-Olivier Clouet, the estate's eponymous grand vin makes use of five red varieties, namely Malbec, Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc.

CHEVAL DES ANDES MALBEC 2017 (BARREL SAMPLE I – WEST STRIP)

Reddish black with burgundy-purple rim, the crunchy nose offers blackberry, cassis, nutmeg and toasted oak. With energetic acidity and fresh tannins, the elegant palate delivers black cherry,

mulberry, allspice and ground coffee. Mediumfull bodied, the poised entry carries onto a spicy mid-palate, leading to a clean finish.

The Andean Steed

CHEVAL DES ANDES MALBEC 2017 (BARREL SAMPLE II – EAST STRIP)

Reddish black with carmine-purple rim, the brooding nose reveals blackberry, cassis, crushed rock and violet. With rich acidity and ripe tannins, the guarded palate unveils damson, mulberry, black pepper and caffè ristretto. Full-bodied, the dense entry continues through a profound mid-palate, leading to a structured finish.

CHEVAL DES ANDES CABERNET SAUVIGNON 2017 (BARREL SAMPLE)

Reddish black with carmine-garnet rim, the aromatic nose effuses damson, mulberry, cocoa and sous bois. With bright acidity and abundant tannins, the balanced palate emanates blackberry, black cherry, blackcurrant leaf and green peppers. Medium-full bodied, the composed entry evolves into a vivacious mid-palate, leading to an uplifting finish.

CHEVAL DES ANDES PETIT VERDOT 2017 (BARREL SAMPLE)

Reddish black with garnet-purple rim, the potent nose presents boysenberry, mulberry, nutmeg and coffee. With generous acidity and chewy tannins, the robust palate furnishes cassis, wild cherry, clove and graphite. Full-bodied, the broad entry persists through a rounded mid-palate, leading to an unwavering finish.

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages

RESTAURANTS

CANTONESE



IMPERIAL COURT

Monday - Friday 11am - 3pm / 6pm - 11pm Saturday, Sunday & Public Holidays 10am - 3pm / 3pm - 11pm T: 8802 2361 VIP Hotel Lobby, MGM MACAU

BEIJING KITCHEN

Level 1, Grand Hyatt Macau Opening Hours 11:30am - 24:00



KAM LAI HEEN

Grand Lapa, Macau 956-1110 Avenida da Amizade, 2/F T: 8793 3821 11:00 - 15:00 / 18:00 - 22:00 (Close on Tuesday)

Shanghai Min

Level 1, The Shops at The Boulevard Opening Hours 11:00 - 15:00; 18:00 - 22:30

SHANGHAI

CATALPA GARDEN

Mon - Sunday 11:00 - 15:00 / 17:30 - 23:00 Hotel Royal, 2-4 Estrada da Vitoria T: 28552222

FRENCH

實雅座 **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

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



甜點 PASTRY BAR PASTRY BAR

10am - 8pm T: 8802 2324 Level 1, MGM MACAU



ROSSIO

Rossio

T: 8802 2372 Grande Praça, MGM MACAU



北厨

NORTH

NORTH BY SQUARE EIGHT

T: 8802 2388 Level 1, MGM MACAU



SOUTH BY SQUARE EIGHT 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 Macac 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

JAPANESE

SHINJI BY KANESAKA

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

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 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 - 23.00Fri & 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



Macau Fisherman's Wharf Edf. New Orleans III

VIDA RICA BAR

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

Vasco

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

FOOD & BEVERAGE











CONRAD MACAO LAUNCHES 'SUMMER SEAFOOD VOYAGE'

Conrad Macao, Cotai Central's Grand Orbit has launched a new "Summer Seafood Voyage" dinner buffet from now until August 31, allowing guests to discover a delicious world of seafood culture with family and friends.

Featuring a wide selection of mouthwatering delicacies, Summer Seafood Voyage enables diners to 'cruise' to six international 'ports' or food stations, and explore distinctive offerings at each.

Highlights include fresh tuna sashimi at the Japanese port; whole sliced giant garoupa in Sichuan pickled vegetable soup, live shrimp, scallops with double boiled abalone and sea cucumber soup at the Chinese port; Louisiana style deepfried Japanese oysters, Canadian snow crab legs and fresh shellfish at the American port; roasted whole Portuguese octopus at the Portuguese port; creamy seafood pasta and crispy seafood pizza at the Italian port; and tandoori salmon with traditional breads and condiments at the Indian port.

A satisfying dessert is the perfect way to end a meal and Grand Orbit doesn't disappoint! Sweet lovers will find a sumptuous dessert buffet spread, presented by award-winning pastry chef Aaron Maree, featuring a wide range of decadent and delicious treats, including deconstructed summer strawberry Pavlova, crispy Japanese red bean bubble waffles with matcha sauce and homemade ice-cream and much more.

The Summer Seafood Voyage at Grand Orbit at Conrad Macao, Cotai Central is open Monday to Friday 6 p.m. until 10 p.m., and on Saturdays, Sundays and public holidays from 5.30 p.m. to 10 p.m.





PÁTIO DO SOL sun

WHAT'S ON





TODAY (JUL 13) SCOTTISH BALLET "HANSEL & GRETEL"

Once upon a time... there was a town where children were disappearing without a trace, since the arrival of a new teacher. The thrilling spark of mystery embellishes this version of Hansel and Gretel, a delightfully inventive ballet inspired by the Grimm Brother's well-known tale. Staged by the awarded Scottish Ballet, the piece takes both children and grownups on a ride of delicious treats and skillful dance from start to finish, in a story brimming with magic and wit! With spells of youthful glee and mischief, this ballet's creative twists and turns will capture our attention with toys that come to life and a beautiful bewitching ballerina who is not at all as she seems. Framing a lively, physical staging, the colourful setting display is juxtaposed by the wood-panelled interior of the famous witch's ginger bread cottage.

Time: 7:30pm (July 13-14, 2018) 3pm (July 15, 2018) VENUE: Macao Cultural Centre

ADMISSION: MOP150, MOP200, MOP280,

MOP380

ORGANIZER: Macao Cultural Centre ENQUIRES: (853) 2855 5555/ (853) 2870 0699

www.macauticket.com



TOMORROW (JUL 14) 2018 Sam Hui Concert Tour Macao

The so-called "Godfather of Cantopop" is bringing his classic hits to Macau as part of his latest concert tour. Sam Hui revolutionized Hong Kong's music industry in the 1970s when he began writing and performing Western style pop songs in colloquial Cantonese, in contrast to the classical folk songs prevalent at the time. His songs appealed to Hong Kong's working class and the casual musical style redefined the local music scene. Sam Hui has released 27 albums in both Cantonese and English, with hits such as "A Sound of Laughter in the Vast Sea", "From the Heart of a Loafer", "The Private Eyes", and "Silence is Golden".

TIME: 8pm

VENUE: Cotai Arena, Venetian Macao ADMISSION: MOP380, MOP580, MOP780,

MOP980, MOP1280

ORGANIZER: Venetian Macao

ENQUIRES: (853) 2882 8877 / 2855 5555

www.macauticket.com



SUNDAY (JUL15) Concerts In Museums

To celebrate its 30th anniversary, the Macao 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 Macao Chinese Orchestra 2017-18 Concert Season.

TIME: 4pm

VENUE: Macao Museum of Art

ADMISSION: Free

ORGANIZER: Macao Chinese Orchestra

ENQUIRES: (853) 8399 6699 www.icm.gov.mo/ochm



MONDAY (JUL16)
THE LANGUAGE OF EVENTS-WORKS BY WONG SANG

1844 Macau Photography Art Space is showcasing the first solo exhibition by local photographer Wong Sang. "The Language of Events – Works by Wong Sang" documents some memorable scenes in Macau's history. Wong's 36 photographs can be divided into eight categories: "Monumento a Ferreira do Amaral The Bronze Horse", "Vehicle Inspection in Grand Prix", "The IMC (Instituto D. Melchior Carneiro) Event in 1995", "Bullfighting", "The 3.29 Event", "City Jail in Old Days", "Stilt Houses" and "Shipbuilding Industry Becoming History".

TIME: 11am to 1pm & 2pm to 6am (closed on

Sundays)

UNTIL: July 16, 2018

VENUE: 1844 Macau Photography Art Space

ADMISSION: Free

ORGANIZER: 1844 Macau Photography Art Space

ENQUIRES: (853) 6311 1390 www.1844macau.com



TUESDAY (JUL17) SUMMER SUPER 8

Summer Super 8 is a new platform for coaches and teams to develop youth talent and strengthen their rosters. The tournament's primary aim is to stablish a regional forum for professionals and players in Asia Pacific basketball to come together and showcase their skills. The 2018 event will be held at the Macau East Asian Games Dome from 17-22 July. The tournament will host eight of Asia's top teams – two teams from China, Korea and Philippines, and one team from Japan and Chinese Taipei. The event will not host foreign imports.

TIME: 3pm, 5pm UNTIL: July 22, 2018

VENUE: Macau East Asian Games Dome ADMISSION: MOP150, MOP200 ORGANIZER: Sports Bureau of Macau SAR

Government & Asia League Limited ENQUIRES: 13926911111

www.macauticket.com



WEDNESDAY (JUL18)
ANNUAL ARTS EXHIBITION BETWEEN CHINA
AND PORTUGUESE-SPEAKING COUNTRIES-THE
UNIVERSE

Taking on the Buddhist concept of "Universe", the exhibition tries to analyze the interrelationships among reality, art, and the peculiarity of the exhibition sites, using artworks to connect the three superimposed visual narrative structures, namely, China and the Portuguese speaking countries with the Portuguese language acting as a bridge; in a conversion of art-centric energy, in a human-centered world. In the contemporary context, the exhibition spaces have become an important element in shaping art. Therefore, the selected transplantation of representative works of China's contemporary art to specific sites of Ox Warehouse and others in Macau will generate a new dynamics from the existing creativity.

TIME: 10am to 7pm (closed on Mondays)

UNTIL: September 9, 2018 VENUE: Ox Warehouse ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau

ENQUIRES: (853) 2836 6866

www.icm.gov.mo



THURSDAY (JUL19) THE WAY BACK HOME

The Way Back Home is a visually charming adventure without words staged through animated puppetry and music, exploring a child's boundless imagination. Based on an awardwinning illustrated book by Oliver Jeffers, the play retells the story of a little boy who one day flies a single propeller plane so high that he finds himself stranded on the moon. There, the boy soon meets a little Martian who is also stuck. Amidst plenty of physically funny situations, the two new friends are going to help each other finding a way to fix their crafts and return home safely.

TIME: 11am, 3pm, 5pm, 7:30pm

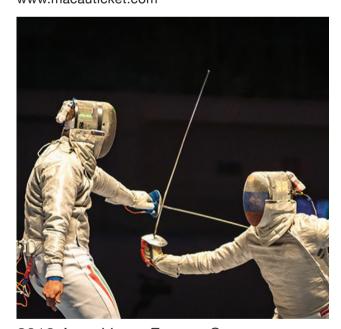
UNTIL: July 22, 2018

VENUE: Macao Cultural Centre - Small Auditorium

ADMISSION: MOP180

ORGANIZER: Macao Cultural Centre

ENQUIRES: (853) 2870 0699 www.macauticket.com



2018 ASIAN YOUTH FENCING COMPETITION

Around 900 fencers from all over Asia are bound for Macau to join the 2018 Asian Youth Fencing Competition, the first such regional event in the city. The two-day tournament brings together athletes as young as five and up to the age of 16. They hail from Singapore, South Korea, Japan, the Philippines, Malaysia, Mainland China, Hong Kong, Taiwan and Macau. The venue for the event is the Venetian Macao's Expo Hall B on Cotai.

TIME: 7am-7pm

DATE: July 19-20, 2018

VENUE: Expo Hall B, Venetian Macao

ADMISSION: Free

ORGANIZER: Macau Fencing School and M&F Sport and Culture Development Co. Ltd

ENQUIRES: (853) 6289 8985 www.macaufencingschool.com





CELEBRATE A GLOBAL FOOTBALL FIESTA

Until 15 July 2018

Portofino, The Venetian Macao

Double your pleasure during the live football games. Enjoy special treats from 7 countries plus a buy-two-get-one-free Budweiser beer offer!

Time: 11:00am - 11:00pm & during live broadcast Reservations: +853 8118 9950 or portofino.reservation@sands.com.mo



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



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



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: 11am - 1pm & 1:30pm - 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







Currency

Piece of eight coin and sections

Silver was coined by the Lydians, starting around 700 B.C. These coins were electrum, an alloy of gold and silver. Later, silver was refined and coined in its pure form, and many nations used silver as their basic monetary unit. The British pound sterling originally represented the value of one pound of sterling silver

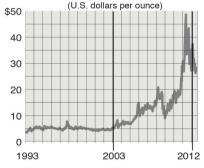
Any U.S. dime, quarter, half-dollar or dollar coin dated 1964 or earlier contains 90 percent silver. The U.S. stopped circulating silver coins in 1970. The Royal Canadian Mint still makes many silver coins with various dollar denominations. Silver is used as a currency by many individuals, and it is legal tender in the state of Utah. Both silver coins and silver bullion are used as an investment to guard against inflation and dollar devaluation.

Top producers, 2011

(millions of ounces

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	1.	Mexico	152.8
	2.	Peru	109.8
	3.	China	103.9
	4.	Australia	55.2
	5.	Chile	42.1
	6.	Poland	40.8
	7.	Russia	40.0
	8.	Bolivia	39.0
	9.	United States	36.0
	10.	Argentina	22.6

Historic prices



Sterling

Jewelry and silverware are traditionally made from sterling silver, or standard silver. Sterling silver is an alloy of 92.5 percent silver and 7.5 percent copper. Sterling silver is stamped 925 and is harder than pure, or fine, silver. Sterling has a lower melting point than pure silver or pure copper. In North America, only an alloy consisting of at least 90 percent fine silver can be marketed as "silver."

Sterling silver jewelry is often plated in a process called "flashing," where a thin coat of fine silver coats the object with a shiny finish. Silver jewelry can also be plated with rhodium or gold. Almost all non-yellow karat gold alloys and solders contain silver. These alloys typically have a paler color and greater hardness than gold alone. Unlike a blacksmith, a silversmith usually works silver at room temperature. Most silversmiths use a highly polished hammer and stake to transform a flat piece of metal into a useful object. Silver is also joined by soldering, or brazing.

SOURCES: World Book Encyclopedia, World Book Inc.; Northwest Territorial Mint; www.goldandsilvermines.com; www.silverinstitute.org

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