



- MOVIES: ADRIFT
- BOOK: HOW TO LOVE A JAMAICAN BY ALEXIA ARTHURS
- MUSIC: SCIENCE FICTION BY TOM BAILEY
- WINE: THE PRIDE ANGUS
- F&B: GRILLED CAESAR STEAK SALAD

# times Extra

weekend Guide

Macau Daily Times | Edition 3098 | 27 Jul 2018



# POT LAND, CANADA

It's the new business address for several US companies going public on the Canadian Securities Exchange circumventing prohibition at home

DRIVE IN

Jocelyn Noveck, AP National Writer

Woman vs. nature. It certainly has a ring to it, especially when woman wins. But there are too few such stories in our popular culture, and certainly on our movie screens.

Enter “Adrift,” based on the harrowing, real-life story of Tami Oldham, who sailed off on a romantic voyage from Tahiti to San Diego in 1983 with her fiancé, Richard Sharp, and ran into a brutal hurricane. Oldham wrote of the ordeal — 41 days on the open seas in a damaged 44-foot sailboat — in her book, “Red Sky in Mourning,” and if you haven’t read it yet, good: Stop Googling and see the film first. You’ll be glad you didn’t know all the details beforehand.

Off the bat, “Adrift,” by Icelandic action director Baltasar Kormakur (“Everest”), has several things going for it. First of all, Kormakur is a lifelong sailor, and he chose to film on the open ocean off Fiji, lending the proceedings an obvious visual urgency. Second, the story is simple and thrilling — because it’s true. And third, Shailene Woodley, one of the most naturalistic young actresses working today, is hard not to root for in any film, and certainly here as Tami, a relaxed California girl suddenly caught in an elemental battle to survive.

Where the film could do better is in painting the characters with nuance and complexity. This is less necessary in the scenes on water — we have all the excitement we need there. But the scenes on land seem rather perfunctory, if still plea-

‘ADRIFT’ IS A WOMAN VS NATURE TALE FOR THE MeTOO ERA



Shailene Woodley (right) and Sam Claflin in a scene from “Adrift”

sing and romantic (nothing wrong with watching two attractive, tanned young people fall in love.)

We begin with Tami waking up after an obvious catastrophe, the boat practically destroyed. Stumbling around the wreckage, she comes to the devastating realization that Richard (Sam Claflin), the more experienced sailor of the two, is nowhere to be seen.

Flashback to five months earlier, when Tami arrives in Tahiti, a 23-year-old free spirit with no clear life plans. All she wants to do is see the world. She gets an odd job at the marina, where one day she meets

Richard, a handsome young Brit who built his own boat and spends his life sailing.

These two good-looking creatures are immediately drawn to each other, and spend idyllic days sailing, cooking, drinking wine. Staring at the crimson sky one day, Tami proclaims it to be red. Richard quickly corrects her: Its “beet-dyed pomegranate.” OK, we get why she’s falling in love.

Then an irresistible opportunity arises: An older couple wants Richard to sail their boat back from Tahiti to San Diego. The terms are too attractive to pass up. Tami overcomes her initial reluctance to cut short

her own, independent journey, and they head off into the deep blue.

And then disaster strikes, and suddenly these exceedingly capable people seem helpless against the ferocity of nature. At the worst moment, Richard fastens himself in, and shouts to Tami through the raging winds to go down below, where she’ll be safer.

The action toggles back and forth between happy scenes on land, and the ordeal at sea, which show Tami figuring out a way to stop the boat from sinking, then pulling a badly injured Richard from the waters and caring for his wounds

while she tries to navigate, using nautical maps and her own desperate creativity. The land scenes provide some intermittent relief; on the other hand, they do stall the suspense.

The couple’s risky goal is to reach Hawaii, and Tami knows that if she makes an error, they’ll die. She also must figure out how to ration the fresh water and meager food supplies, which consist of sardines, some Spam, a jar of peanut butter. A committed vegetarian, she must cope with the reality that if she can’t kill and eat fish, she probably won’t make it.

Woodley’s honest, unfussy performance seems perfectly tailored to the script by Aaron Kandell, Jordan Kandell and David Branson Smith. Claflin makes Richard a dashing, sensitive romantic partner. The story is not complicated — nor does it need to be. Woman vs. sea. Woman triumphs. An apt story for 2018.

“Adrift,” an STX Entertainment release, is rated PG-13 by the Motion Picture Association of America “for injury images, peril, language, brief drug use, partial nudity and thematic elements.” Running time: 120 minutes. ★★☆☆

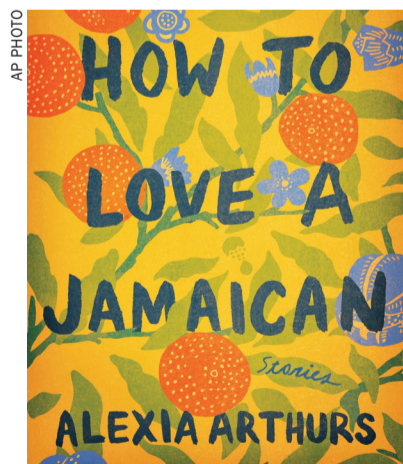
BOOK IT

RELATIONSHIPS ARE TESTED IN ‘HOW TO LOVE A JAMAICAN’

Alexia Arthurs’ short story collection “How to Love a Jamaican” is a timely exploration of multigenerational waves of immigration, the impact separating families has on children and the desire to be included. Arthurs’ debut follows a variety of characters young and old, men and women, trying to maintain relationships on the Caribbean island of Jamaica and in big cities and college towns in the U.S.

They yearn for the flavors of home while questioning what “home” really means. Some return to the island of their birth only to be treated like tourists because they have spent so much time away. They seek friendship and acceptance in people who personify betrayal. A few find love, others endure the tough love of grandmothers enlisted to raise or tame them.

Arthurs was born and spent her childhood in Jamaica, then moved to the U.S. with her family when she was 12. A longing for tightly knit communities and an island landscape threads through the collection, as Arthurs docu-



“How to Love a Jamaican” (Ballantine Books) by Alexia Arthurs

ts the loss of fruit trees, a resort’s expansion and the impulse to keep a tidy yard even in New York City.

The stories hum with tension and nuance, creating characters desperate to be understood but wary of being defined simply by their race or origins.

Jennifer Kay, AP

TTUNES

TOM BAILEY FOLLOWS THE THOMPSON TWINS’ BLUEPRINT

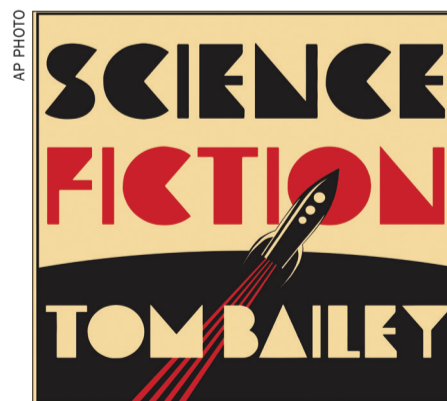
At its peak, Thompson Twins created some great 1980s synth pop, songs with refined melodies, thoughtful lyrics and a wide range of keyboard sounds, enlivened by crystalline percussion landscaping overlapping rhythms.

Tom Bailey uses those same elements of the band’s identity on “Science Fiction,” a sprightly musical collection with a glossy finish where feelings of unease and being adrift lurk beneath.

The opening title track narrates an obsession with a literary genre as a means of escapism and the frustration of those feeling left out.

“What Kind of World,” dressed up in Latin beats, stays in the thematic neighborhood — envisioning life on Mars where people inevitably take their problems along and wonder why they made the flight. Inspired by David Bowie and Elon Musk, it notes that for all of humanity’s strange fascination with technology, the real challenge is to save our souls.

“Feels Like Love to Me” is a strolling ballad in A-ha



Tom Bailey, “Science Fiction” (Mikrokosmos/BFD)

mode, “Ship of Fools” bolsters the sentiments of lacking direction and “Bring Back Yesterday” repeats Paul McCartney’s yearning for times which won’t return no matter what.

“Come So Far,” first released in 2016 as a charity track benefiting Doctors Without Borders, closes the album with an evocative melody clearly “inspired” by 1960s megahit “Love Is Blue.” It recounts the plight of a refugee who’s already made a long journey which is bound to continue even if the final destination is unknown.

Bailey was out of the public eye for a while, though his dub music released as International Observer is worth seeking out, and “Science Fiction” returns him to the pop stage.

It’s an enjoyable album full of catchy melodies and Bailey’s vocals are as expressive as ever, but some more organic sounds would have been welcomed to counter the limitations of a laptop as recording studio.

Pablo Gorondi, AP

## NEWS OF THE WORLD

Christopher Torchia, AP

**G**reen Thumb Industries had a business plan, expertise and plenty of ambition to grow its marijuana business. What the Chicago-based company didn't have was access to enough capital to make it all happen.

So last month, the company with USD20 million in revenue from pot shops in seven states turned its gaze north and went public in Canada, where marijuana soon will be broadly legalized nationwide.

The Canadian Securities Exchange is quickly becoming the go-to place for U.S. cannabis companies orphaned by their own stock exchanges because the U.S. government still considers marijuana an illegal drug.

Green Thumb took over a publicly traded Canadian company, added an "Inc." to its name and went public. The company raised \$67 million U.S. dollars, money that will allow Green Thumb to get licenses in new states and open more retail stores across America. "The phone rings more, we're talking to more people, and business has expanded," company founder Ben Kovler said. "We're just excited about what's happening."

In recent months, prominent U.S. pot companies including MedMen, Liberty Health Care and Chalice Farms have listed on the Canadian Securities Exchange, raising capital and drawing attention from wealthy investors in Asia, Europe and Australia who want to make a play in the cannabis industry but are spooked by the U.S. federal prohibition. Many more U.S. marijuana companies are lined up to join them as the U.S. industry quickly expands. Acreage Holdings, one of the United States' largest vertically integrated cannabis companies, announced Monday it will list on the Canadian Securities Exchange this fall because it's become the "exchange of choice for U.S. companies like ours."

Two-thirds of U.S. states now allow medical marijuana, and nine of them and Washington, D.C.,

AP PHOTO



## For US pot companies, Canada is the land of opportunity

have legalized recreational use. Last month, voters in Oklahoma approved medical marijuana, further evidence of the eroding opposition even in conservative states.

U.S. companies need quick access to money to snap up limited production and retail licenses so they can quickly establish themselves in new markets.

"If you don't get in and get on, you're out," said William Simpson, founder of Chalice Farms, an Oregon company that was acquired last year by a publicly traded Canadian company called Golden Leaf Holdings. "Time is of the essence. You need money now, and you need it yesterday."

Last week provided evidence of American investors' willingness to jump into the marijuana market if given the chance. U.S.

stock exchanges will not list companies that do business where marijuana is illegal, but several Canadian companies trade in the U.S. because their business is legal in the country where they are based.

Tilray Inc., a British Columbia-based medical marijuana company, became the first cannabis business to complete an initial public offering on a major U.S. stock exchange when it began trading on Nasdaq. It raised \$153 million and the stock jumped nearly 33 percent on its first day of trading.

Chris Barry, a partner at the Dorsy and Whitney law firm in Seattle, handles marijuana investment deals and mergers in the U.S. and Canada. He noted that major institutional investors, including the century-old New York investment bank Cowen, were involved in

Tilray's IPO.

"The lesson is that the institutions will be there if you have a good business plan and your business is 100 percent legal in the jurisdiction you're in," he said.

That's the problem in the U.S. While more states approve legal marijuana, the federal government — and especially U.S. Attorney General Jeff Sessions — remain opposed, creating uncertainty for banks and investors.

"There's pent-up demand all over the world, and all over in the U.S., and it's all getting forced into Canada," said Troy Dayton, chief executive of The Arcview Group, an Oakland, California-based cannabis investment and market research firm. "Every large investor and every large company is salivating over this market now, but they're held back because of the uncertainty."

Meantime, U.S. consumer spending on marijuana is exploding. It was \$8.5 billion in 2017 — the year before California became the world's largest legal marijuana market — and is projected to reach nearly \$24 billion in the next four years, according to Arcview.

U.S. companies that list in Canada are seeing eyebrow-raising valuations because investors hungry to get a piece of the cannabis action have nowhere else to go, Dayton said.

Some of those companies will implode, but the ones that are well-positioned will be able to use the new cash flow to prepare to compete with the multinational alcohol and cigarette conglomerates positioning themselves to swoop in, he said. "You look at California by itself, Florida by itself, they are both larger alone than the entire Canadian cannabis marketplace," said Simpson, founder of Oregon's Chalice Farms. "It is a massive opportunity."

Chalice was acquired last year by Canadian-based Golden Leaf Holdings. Almost all of the company's business remains in the American West, and it's using the \$19.5 million from its public listing to pursue cultivation deals in Nevada and California.

Simpson said it's frustrating he couldn't go public as an American company.

"The people have spoken. We voted for this," Simpson said. "Allow the banks and the investors to get on board."



Ben Kovler, CEO, Green Thumb Industries

**WORLD OF BACCHUS**

Jacky I.F. Cheong



**GLENCADAM 10 YEARS OLD**

Pastel citrine with light sunshine reflex, the floral nose reveals Japanese pear green almond, oat biscuit and grassland. With a fresh mouthfeel, the delicate palate unveils black pepper, rock salt, hay bale and white smoke. Medium-bodied at 46%, the gentle entry carries onto a focused mid-palate, leading to a clean finish.



**GLENCADAM 15 YEARS OLD**

Bright citrine with shimmering sunglow reflex, the hedonistic nose offers golden delicious, rosemary, brioche and butterscotch. With a smooth mouthfeel, the pillowy palate delivers sweet ginger, thyme, granary toast and fudge. Medium-full bodied at 46%, the fleshy entry continues through a balanced mid-palate, leading to a persistent finish.



**GLENCADAM 18 YEARS OLD**

Rich citrine with bright golden reflex, the scented nose furnishes apricot, bouquet garni, crème Chantilly and musk. With a supple mouthfeel, the variegated palate supplies grapefruit, crème brûlée, salted chocolate and chanterelle. Full-bodied at 46%, the fruity entry evolves into a smoky mid-palate, leading to a memorable finish.

**The Pride of Angus**

Representing approximately half of Scotland's formidable century of single malt distilleries, Speyside has been the heart of scotch since the 20th century. Meanwhile, possessing around 30 single malt distilleries, Highland remains the soul of scotch. The largest scotch-producing region in terms of both geographical area and production, Highland is also the most diverse stylistically. Demarcated not by the Benedictines or Cistercians but by the Scotch Whisky Association, Highland comprises all the land north of conceptual line between the estuaries of Clyde and Tay. Highland is the only region that either borders or is very close to the other regions, namely – clockwise – Island, Speyside, Lowland, Campbeltown and Islay. As a rule of thumb, albeit with many exceptions, single malts from northern Highland tend to be rich and vigorous, e.g. Clynelish; those from western Highland are predictably maritime-influenced and peated, e.g. Oban; whereas those eastern and southern Highland can be as delicate as Loch Lomond and Royal Lochnagar, or as substantial as Glengoyne and Glen Garioch. In a nutshell, Highland can be described as whatever remains on the mainland (i.e. excluding Island and Islay) that has not (yet) been grouped under the banners of Speyside, Lowland and Campbeltown.

It would appear as if Highland was created out of bureaucratic expediency, when in fact it was the result of both history and geogra-

phy. As excise taxes were introduced in the 17th century for whisky distillation, many producers relocated from Lowland – this is the main reason why there are so few single malt distilleries in this region – to the north. Highland's remote and rugged landscape not only looks pretty on postcards and chocolate boxes today, but it also helped deter taxmen back then. Its pure source of soft water is ideal for whisky production, whereas the cool and damp climate allows slow maturation. Situated in Brechin, some 35km northeast of Scotland's fourth largest city – Dundee – as the crows fly, Glencadam was founded in 1825 and changed hands multiple times. In 2003, it was purchased by Angus Dundee, which also owns Tomintoul and a range of blended scotches. Its source of water comes from the nearby Loch Lee, known for its pure and soft qualities. Glencadam belongs to the minority of distilleries whose whiskies are bottled unfiltered and without added colouring, indeed the equivalent of organic wine.

Tasting samples supplied by Adega Royale (www.adegaroyale.com). Macao – E: macau@adegaroyale.com; T: +853 2876 2111; F: +853 2876 2309; A: Avenida de Venceslau de Morais 185-191, Centro Industrial de Macau 12E. Hong Kong – E: info@adegaroyale.com; T: +852 2517 8080; F: +852 2517 6622; A: Suite 2002, Car Po Commercial Building, 18-20 Lyndhurst Terrace, Central.

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

**RESTAURANTS**

**CANTONESE**



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

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



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

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

**SHANGHAI**

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

**FRENCH**

**寶雅座**  
**AUX BEAUX ARTS**

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



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

**GLOBAL**

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

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



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



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

**ABA BAR**

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

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



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



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



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



**SOUTH BY SQUARE EIGHT**  
24hrs  
T: 8802 2389  
Level 1, MGM MACAU

**ITALIAN**

**LA GONDOLA**  
Mon - Sunday  
11:00am - 11:00pm  
Praia de Cheoc Van, Coloane,  
next to swimming pool  
T: 2888 0156



**PORTOFINO**  
Casino Level1, Shop 1039,  
The Venetian Macao  
TEL: +853 8118 9950



**FW RIO GRILL & SEAFOOD MARKET**  
Tel: (853) 8799 6338  
Email : riogrill\_and\_seafoodmarket@fishermanswharf.com.mo  
Location: Cape Town, Macau Fisherman's Wharf

**JAPANESE**

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

**ASIAN PACIFIC**



**GOLDEN PEACOCK**  
Casino Level1, Shop 1037,  
The Venetian Macao  
TEL: +853 8118 9696  
Monday - Sunday:  
11:00 - 23:00

**PORTUGUESE**

**CLUBE MILITAR**  
975 Avenida da Praia Grande  
T: 2871 4000  
12:30 - 15:00 / 19:00 - 23:00

**FERNANDO'S**  
9 Praia de Hac Sa, Coloane  
T: 2888 2264  
12:00 - 21:30

**THAI**



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

**BARS & PUBS**



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

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

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



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

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

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

## KITCHENWISE

Sara Moulton, Celebrity Chef via AP

## SERVE GRILLED CAESAR STEAK SALAD AT A PICNIC

Let's say you wanted to land a luxurious rib-eye steak at the center of your Fourth of July picnic, but worried about being able to afford it. Here's a simple way to make it happen: Instead of serving every guest a huge slab of steak, slice up a smaller portion, fan it out on the plate to make it look more substan-

tial, then pair the steak with a hearty dressing and some salad topping so that it is actually more substantial. It's all in the presentation. At the end of the day, nobody is going to notice a 12-ounce brick of meat. In this case, we're teaming up the steak with all the elements of a Caesar salad. The creamy

dressing boasts the usual all-star cast: lemon, garlic, oil, Parmigiano-Reggiano and anchovies. (Yes, anchovies. Please do not leave them out. Anchovies add powerfully to the savory flavor of this dish in a way that no one's going to identify as "fishy." In fact, my fish-hating daughter scarfed down a whole plate

of it without even suspecting there was an "enemy" lurking within.) I've used low-fat buttermilk to make the classic recipe slightly less rich, but if you don't want to buy buttermilk for this recipe alone, you're welcome to swap in plain yogurt. The recipe calls for grilling not just the steak, but also the romaine lettuce.

Doing so gives the greens a tasty char around the edges, adding even more depth of flavor to the dish. Afterward, the romaine is chopped and tossed with the dressing and topped with sliced cherry tomatoes. (By then, we've enhanced the sauce by whisking in the juices from the resting steaks, which marries the meat to

the sauce.) Finally, we've replaced the crunchy croutons that are standard in a Caesar salad with grilled bread — the perfect tool with which to soak up all the yummy dressing on the plate. Are you convinced this presentation is worth a whirl? Try it and see if your guests don't tell you that the fireworks on this great day weren't confined to what they saw in the sky.



## RECIPE

## START TO FINISH:

1 hour, 45 minutes (30 minutes active)

Servings: 4

Kosher salt

1 1/2 pounds 1 1/2-inch thick boneless rib eye steak

1/4 cup mayonnaise

1/4 ounce grated Parmigiano-Reggiano (about 1/4 cup if grated on a microplane)

2 anchovy fillets, minced

1 teaspoon Dijon mustard

1/2 teaspoon minced garlic

1/4 cup low-fat buttermilk

1 1/2 teaspoons fresh lemon juice

Olive oil for oiling the steak and romaine

Black pepper

3 hearts of romaine, cut in half lengthwise, leaving the

leaves attached to the stem

1 cup halved cherry tomatoes

Grilled sliced rustic bread for garnish

## HOW TO COOK IT

Sprinkle the salt on all sides of the steak and set the steak aside for 1 hour at room temperature.

In a medium bowl, whisk together the mayonnaise, cheese, anchovies, mustard and garlic. Add the buttermilk and lemon juice; whisk until combined well. Set aside.

Preheat the grill to medium. Pat the meat dry, brush it with oil on both sides and season it with pepper. Put the steak on the grate over direct heat. Cover and grill for 5 minutes. Turn the steak over and grill, covered, until the internal temperature registers 120 degrees on a meat thermometer (for medium rare), about 6 to 7 minutes.

Transfer the steak to a platter and let it rest for 10 minutes before slicing. While the steak is resting, brush both sides of the romaine with the oil and grill the romaine on direct heat until it is lightly browned, about 1 minute a side. Transfer to a cutting board and coarsely chop.

To serve: Pour all the juices that accumulate on the meat plate into the dressing and whisk well. Slice the steak about 1/4-inch thick and arrange on a platter. Top with the lettuce and tomatoes and drizzle with the dressing. Serve the rest of the dressing in a pitcher on the side. Serve with grilled bread.

**Nutrition information per serving:** 391 calories; 214 calories from fat; 24 g fat (6 g saturated; 0 g trans fats); 121 mg cholesterol; 590 mg sodium; 3 g carbohydrates; 1 g fiber; 2 g sugar; 41 g protein.

WHAT'S ON



**TODAY (JUL27)**  
IN LOVE WITH MACAU – CALLIGRAPHY AND PAINTINGS OF MACAU

This exhibition features a total of 90 artworks by painters and calligraphers who have lived in Macau between the 1930s and the 21st century, or who had ties with the city in some way. It includes traditional Chinese paintings, calligraphy works and engraved seals. Among the artists featured are Shang Yanliu, Zheng Jin, Gao Jianfu, Li Xiangen and Lin Jin.

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



**TOMORROW (JUL28)**  
2017-18 SEASON CLOSING CONCERT- BEETHOVEN SYMPHONY No.9

Macao Orchestra wraps up its busy 2017-18 season with a final concert, featuring Beethoven's Symphony No. 9 in D minor, Op. 125, "Choral", arguably the German composer's most famous work; particularly because of its final movement, which features a choral theme also known as "Ode to Joy". The Orchestra has invited the Taipei Philharmonic Chorus, directed by John Ku Yu-Chung, as well as a range of singers from China – soprano Song Yuanming, mezzo-soprano Niu Shasha, tenor Shi Yijie, and bass Guan Zhijing – to add spark to the performance. This season-closing concert led by conductor Lu Jia lasts for about 60 minutes, with no interval.

TIME: 8pm  
VENUE: Grand Auditorium, Macao Cultural Centre  
ADMISSION: From MOP150  
ORGANIZER: Cultural Affairs Bureau  
ENQUIRES: (853) 2853 0782  
www.om-macau.org



**TOMORROW (JUL28)**  
I'M A-LIN CONCERT IN MACAU 2018

A-Lin has released nine studio albums and been nominated five times for Golden Melody Awards' "Best Female Vocalist Mandarin". She has a reputation for both her wide and effortless vocal range, as well as her warm approach and love of connecting with audiences around Asia. With a concept of simplicity and happiness, her Macau concert aims to let fans better understand her through her music. The tour has been hugely popular since kicking off in September last year in Taipei.

TIME: 8pm  
VENUE: Venetian Macao – Cotai Arena  
ADMISSION: MOP380, MOP680, MOP880, MOP1280  
ORGANIZER: The Venetian Macao  
ENQUIRES: (853) 2882 8818  
www.cotaiticketing.com



**SUNDAY (JUL29)**  
"THE MARITIME SILK ROAD TO EUROPE"-TSUNG YEH AND THE MACAO CHINESE ORCHESTRA

The Macao Chinese Orchestra 2017-2018 Concert Season ends with a performance to celebrate the 30th anniversary of the ensemble. "The Maritime Silk Road to Europe" concert offers an eclectic programme, from Maurice Ravel's "Gypsy Rhapsody" to "Oceanic Silk Road", an excerpt from the score of the musical epic "Zheng He: Admiral of the Seven Seas". For this concert, conductor Tsung Yeh from Singapore links with classical Chinese guitarist Yang Xuefei and Russian violinist Alexander Souptel. The performance lasts for about one hour and 45 minutes, including one intermission.

TIME: 8pm  
VENUE: Grand Auditorium, Macao Cultural Centre  
ADMISSION: From MOP80  
ORGANIZER: Macao Chinese Orchestra  
ENQUIRES: (853) 2855 5555  
www.icm.gov.mo/ochm



**MONDAY (JUL 30)**  
MACAO STRINGS ASSOCIATION ANNUAL CELEBRATION CONCERT

The concert will be conducted by the young musician Fan Jiahao of Macau, leading members of the String Orchestra and the Youth Chamber Orchestra. The concert also invited members of the Guangzhou Chamber Orchestra, Tainan University of Fine Arts String Orchestra, Viola soloist He Yangqing and violin soloist Wu Zhongjia to perform together as guests.

TIME: 8pm  
VENUE: Grand Auditorium, Macao Cultural Centre  
ADMISSION: MOP100  
ORGANIZER: Macao Strings Association  
ENQUIRES: (853) 2855 5555  
www.macauticket.com



**TUESDAY (JUL31)**  
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 Macao Museum of Art (MAM) the eight works now on exhibition.

TIME: 10am to 7pm (last admission 6:30pm, closed on Monday)  
UNTIL: October 26, 2018  
VENUE: Macao Museum of Art  
ADMISSION: Free  
ORGANIZER: Macao Museum of Art  
ENQUIRES: (853) 8791 9814  
www.mam.gov.mo



**WEDNESDAY (AUG 1)**  
LINE FRIENDS WORLD TOUR MACAU 2018

The popular Line Friends – characters featured on stickers and other promotional merchandise produced by mobile phone messaging app Line – are coming to Macau this summer. The Line Friends World Tour Macau 2018 is the first-ever exhibition of its kind, featuring 10 different scenarios, and taking visitors on a round-the-world trip. Participants can also buy exclusive Line Friends souvenirs, as well as special snacks and drinks, and play games at several booths set up for that purpose.

TIME: 10am to 8pm (Sunday to Thursday); 10am to 9pm (Friday to Saturday)  
UNTIL: September 2, 2018  
VENUE: Studio 8, Studio City  
ADMISSION: MOP160  
ORGANIZER: Macao Sunshine Lives Developments Promotion Association And Macau International Grand Event Promotion Association  
ENQUIRES: (853) 6569 3203  
www.linefriendsworldtour.com



**THURSDAY (AUG 2)**  
ALIEN INVASION

This summer Studio City is letting visitors live out their fantasies with an “alien invasion” featuring installations and exhibits inspired by outer space and Hollywood sci-fi adventures. It includes “Studio City Rocket”, a large-scale installation at the resort’s Macau Times Square that recreates the experience of being at a rocket launch pad, complete with buzzing control desks and roaring engines. There’s also a Space Bar, the Space Racers interactive experience and several photo opportunities.

TIME: Round-the-clock (Space Racers-12pm to 8pm; Space Bar 12pm to 8:30pm)  
UNTIL: September 9, 2018  
VENUE: Studio City  
ADMISSION: Free  
ORGANIZER: Studio City  
ENQUIRES: (853) 8865 8888  
www.studiocity-macau.com

# 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 2pm & 8pm  
Sunday shows at 5pm  
Tickets: From MOP188, call reservations +853 2882 8818  
cotaiticketing.com

Not suitable for children under 13.



**SUMMER FRIDAY CHAMPAGNE & OYSTERS HAPPY HOUR**

Every Friday until 21 September  
Spirito Bar at Portofino – Shop 3109, Level 1, The Venetian Macao

Back by popular demand, guests can now enjoy “buy-one-get-one-free” on Pol Roger Brut Reserve by the glass (MOP218\*) or bottle (MOP 1,080\*) and complemented with fresh French oysters at just MOP10\* each.

Time: Every Friday, 6pm – 9pm  
Reservation: +853 8118 9950 / portofino.reservation@sands.com.mo

\*Subject to 10% service charge.



**CRYSTAL JADE LA MIAN XIAO LONG BAO**

Level 1, The Parisian Macao

An exquisite culinary journey into the rich traditions of Chinese regional cuisine. The signature Xiao Long Baos contain premium fresh pork and delectable broth. The silky handmade Lanzhou La Mian are all made to order and served in an amazing soup. Crystal Jade La Mian Xiao Long Bao also brings a contemporary twist to classic Beijing, Sichuan and Shanghai cuisines that will delight the senses.

Time: 24 hours daily  
For enquiries: +853 8111 9220



**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.



澳門金沙度假區

**Sands**  
RESORTS MACAO





**Walrus With Broken Tusk**  
Unknown Inuit artist,  
Cape Dorset, 1968

# World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

By Laurie Triefeldt

# SOAPSTONE

One of the first rocks to be quarried, soapstone has been prized by artisans for thousands of years for its durability, relative softness and natural heat resistance. These qualities make it useful for a variety of architectural, practical and artistic uses.

## The basics

Soapstone is a metamorphic rock (rocks that are changed by heat and pressure) that is primarily composed of talc, with varying amounts of chlorite, micas, amphiboles, carbonates and other minerals. Most soapstone came into being 300 million to 400 million years ago. The large amount of talc in this stone makes it quite soft and easy to carve.

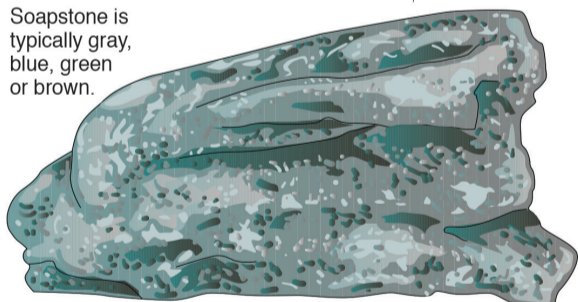
## What's in a name?

Soapstone got its name because it feels like a dry bar of soap. It is also known by its chemical name of steatite (from the Greek "steatos," or grease) and sometimes as oil stone.

## Where in the world?

Soapstone can be found all over the world, but India, Norway, Canada, Finland and certain regions of Russia and the United States have major soapstone quarries.

Soapstone is typically gray, blue, green or brown.



**Ancient Egyptian soapstone prayer wand**  
(305-30 B.C.)

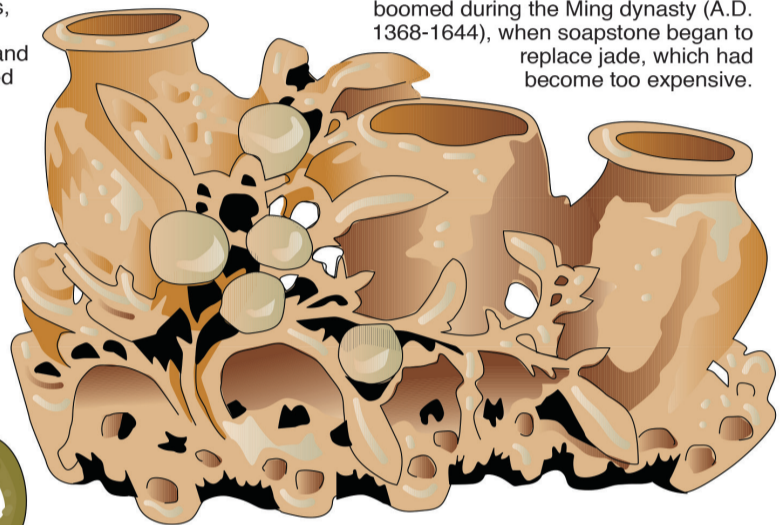
The early Egyptians also carved soapstone into scarabs and seals.

In Africa, soapstone use was at its height in Zimbabwe between the 11th and 16th centuries.



The Indians, Afghans, Egyptians and Vikings used soapstone.

The oldest known soapstone artifacts are found in China. Soapstone carving boomed during the Ming dynasty (A.D. 1368-1644), when soapstone began to replace jade, which had become too expensive.

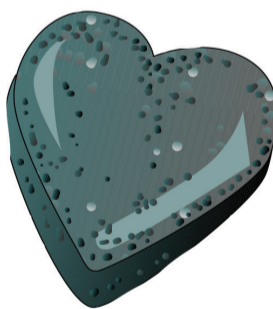


**"Ukama" soapstone sculptures** are made by the Shona people of Zimbabwe and are popular renditions of loving family groups.

**Chinese soapstone carving** (early 20th century)

## Modern uses

In some parts of the world, soapstone is still used to make bowls and cookware. In North America and many other places, soapstone is used for a large variety of items — including sinks, countertops, balusters, stair treads and windowsills. Its aesthetic beauty, texture and durability make soapstone a popular choice for crafters, sculptors, designers and architects.



The outer layer of Rio de Janeiro's **Christ the Redeemer sculpture** is made of soapstone.

**Native American carved soapstone pipe** (Northeast region)

Eastern Native Americans used soapstone to make bowls, cooking slabs, smoking pipes and ornaments as early as the Late Archaic Period (3,000 to 5,000 years ago). On the West Coast (as early as 8,000 years ago), native peoples paddled boats to San Clemente Island (60 miles offshore) to obtain soapstone.

## Carving a heart soapstone paperweight

Native Americans carved detailed pipes and bowls from soapstone using sharpened flint to cut and sand to polish. You can use basic woodworking tools to shape the soapstone and various grades of sandpaper to polish it. You can purchase soapstone online or at many neighborhood craft stores. Beginner kits that have everything you need are also available.

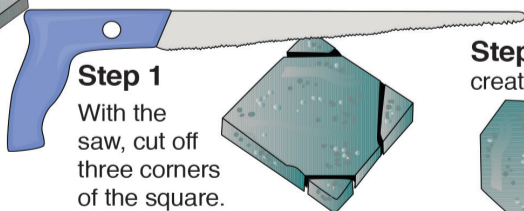
### What you need:

- A square, flat piece of soapstone
- A small hack-saw or keyhole saw
- A metal file or coarse sandpaper
- Bucket of water
- Newspaper
- Soft cloth
- Wet/dry sandpaper (220, 600 and 1500 grits)
- Mineral oil (optional)

**Important safety tips: Get an adult to help you!** Woodcarving tools can be sharp — always carve away from you! Wear protective goggles and a dust mask when chipping and dry sanding the stone. Use newspaper to protect work surfaces. Don't pour wet mud down the sink; it can clog your drain.

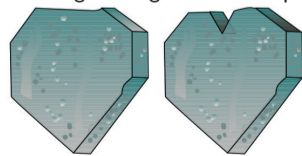
### Step 1

With the saw, cut off three corners of the square.

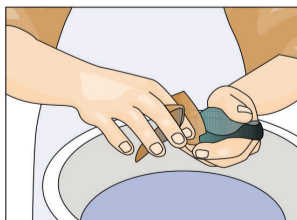


### Step 2

Cut a notch at the top, creating a rough heart shape.

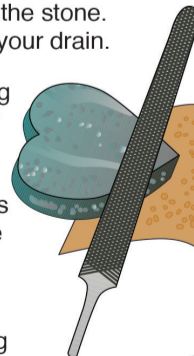


**Step 4** Wet the carving and the sandpaper in a container of water and begin sanding with 220 and 600 wet/dry sandpaper. The dust will turn muddy. Rinse the carving as you work; sand until all the file marks are removed. Polish heart using 1500-grit sandpaper.



### Step 3

Using a metal file or coarse sandpaper, round off the corners and refine the heart shape.



**Step 5** Rinse carving and allow to dry. Using a soft cloth, wipe on a light coat of mineral oil. Wipe off excess oil and allow to dry.



## Did you know?

- Soapstone was virtually unused in Western art until the 17th century.
- The Hoysala Empire temples in India were made from soapstone.
- Soapstone is usually quarried in open pit mines, similar to granite and marble.
- The famous 1,500-year-old Dorset Eskimo quarry is located in the village of Fleur de Lys, Newfoundland and Labrador.
- Soapstone was used in colonial New England for fireplace hearths, sinks, countertops and stoves.
- Applying mineral oil can change the surface color of the stone.
- Mining to meet worldwide demand for soapstone is threatening the habitat of India's tigers.
- Some say soapstone is a grounding and balancing stone that can help to create a calm, peaceful atmosphere.

SOURCES: *World Book Encyclopedia*, World Book Inc.; [www.soapstone-co.com](http://www.soapstone-co.com); [geology.com](http://geology.com); [www.soapstonesculpture.com](http://www.soapstonesculpture.com); [www.trussel.com/f\\_art.htm](http://www.trussel.com/f_art.htm)

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