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A SORTA BIOGRAPHY BY ERIC IDLE
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times Extra

weekend Guide

Macau Daily Times | Edition 3143 | 05 Oct 2018



Hot Metal

A Bugatti. A Ferrari. The electrics. A luxury Mercedes-Benz SUV. Those are among the new models getting the buzz at the Paris Motor Show opening today

DRIVE IN

Lindsey Bahr, AP Film Writer

‘A STAR IS BORN’ IS DIZZYINGLY WONDERFUL

It's hard not to go into "A Star Is Born" without a lot of prejudgments. Even if you haven't seen the other three versions, the mere fact that they exist, and with such formidable talent, is enough to make anyone scoff at the fact that Hollywood keeps dusting off this well-worn story about fame and love and addiction. And then you throw in the fact that it was made by a first-time director, who also happens to be a movie star, no less, and the whole thing seems even more dubious. Leave that all at the door, though, because "A Star Is Born," is simply terrific — a big-scale cinematic delight that will have the masses singing, swooning and sobbing along with it. It's quite a feat from Bradley Cooper, who directed, co-wrote, produced and stars in the film. Cooper plays Jackson Maine, a massively popular singer-songwriter whose path intersects with an unknown and overlooked talent named Ally (a magnificent Lady Gaga) and the two become entangled as his star fades and hers rises. When the film starts, Jackson is at the height of his fame, the type of fame where grocery

store cashiers take photos of you without asking, where you can send a private jet to usher a girl you just met to your concert and where you can be an alcoholic teetering on the edge because you're talented and charismatic and you make too many people too much money and, besides, you're basically functioning aside from the tinnituses. Cooper puts the viewer right with Jackson as he takes the stage at a big festival. His routine, you imagine, doesn't alter that much: Pop the pills. Drink the drink. Take the hat off. Play. Sing. Exit stage left to drink some more. Only this night, he ends up somewhere a little off his regular path, at a drag bar where Ally, in full Edith Piaf costume, wakes him out of his ambling stupor with "La Vie En Rose." And with a star-making close-up of Ally, Jackson, and the audience, falls in love. Cooper and Gaga have incredible chemistry, the kind that makes you believe that two strangers would know in a night that they're made for each other. Before you know it, he's asking her to come up on stage with him to sing her song, "Shallow," which someone fil-

AP PHOTO



Bradley Cooper and Lady Gaga in a scene from "A Star is Born"

ms, puts on YouTube and creates a viral sensation. The first hour of "A Star Is Born" is downright electrifying — funny, exciting, sexy and wholly lived-in. Characters you just met feel like old friends, from the drag queens at the club to Ally's father (Andrew Dice Clay) and his fellow drivers. Sam Elliott, as Jackson's brother, might only have 15 minutes of screen time, but it's enough to break your heart (and probably earn him some awards love too). "A Star Is Born" is that rare film that

makes you actually feel part of a world, and not just like an observer on the other side of a screen. But like all good things, the engine of that first hour only gets the film so far, and the second half has its shortcomings. Cooper rushes through an enormous amount of story to wrap things up in a reasonable runtime. While he does accomplish this, it comes at the expense of Ally as a character who goes from earthy singer-songwriter to a Katy Perry-like pop diva in an instant without much in-

quiry. This film wears its thesis on its sleeve and is trying to make a point about being an artist with "something to say" and making use of the time when people are listening. Jackson values authenticity above all else, but we never get to learn what Ally wants out of her career — all we know is that Jackson, and presumably Cooper, disapprove of the artifice. But the actors and the filmmaking hold up "A Star Is Born" where the story cannot. Gaga is a gifted actress, natu-

ral, vulnerable and strong as she goes toe-to-toe with Cooper in what might be his best performance — the man truly disappears into Jackson Maine. And as a director, well, he is the real deal and, with this sort of introduction, definitely far from the shallow now.

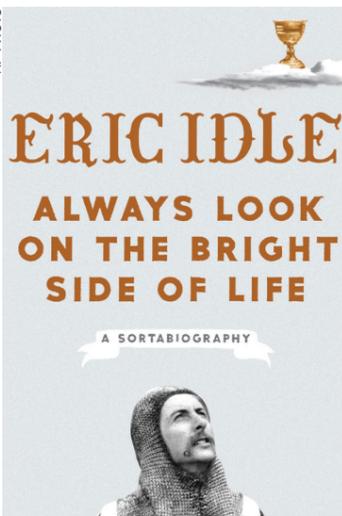
"A Star Is Born," a Warner Bros. release, is rated R by the Motion Picture Association of America for "language throughout, some sexuality/nudity and substance abuse." Running time: 135 minutes. ★★★★★

BOOK IT

ERIC IDLE ON MONTY PYTHON, LIFE'S BRIGHTER SIDE

Eric Idle has been funny for a very long time. He gained fame almost 50 years ago playing pompous TV hosts and leering idiots as a member of the Monty Python comedy troupe. While the original BBC TV show ran for only four seasons, it spawned a bunch of live shows and several movies, including "Life of Brian," which ended with Idle on a crucifix singing "Always Look on the Bright Side of Life." He reprised the tune at the 2012 London Olympics and featured it in his Broadway hit "Spamalot." There are a few laughs in this book, billed as a "sortabiography," but it mostly reads like a casual memoir of someone who still can't quite believe his good fortune. Idle is one of those funny people who had a miserable childhood. His father survived World War II in the Royal Air Force only to die in a traffic accident as he was coming home for Christmas in 1945. The boy was eventually packed off by his overwhelmed mother to an orphanage, or "Ophny" as residents called it. He made it into Cambridge University and — more significantly — into its performing Footlights club, which was a springboard to British stage and TV shows. In 1969, the BBC rounded up some other bright young performers for a sketch show so undefined it didn't even

AP PHOTO



"Always Look on the Bright Side of Life: A Sortabiography" (Crown Archetype), by Eric Idle

have a name. Idle, John Cleese, Michael Palin, Graham Chapman, Terry Jones and Terry Gilliam toyed with names like "Toad Elevating Moment" and "Whither Canada?" before settling on "Monty Python's Flying Circus." "We didn't know what we were doing and insisted on doing it," Idle writes. The show — a mix of absurdity, whimsy and high-brow humor — had evolved from British comedy before it, but it was a revelation when it crossed to the United States. Readers looking for firsthand insights into the inner workings of that landmark show will be disappointed. They might even wonder if some of the book's pages stuck together, since Idle barely touches on how the group of outsized personalities managed to create so much lasting comedy. A lot of the book is consumed with the many famous and fabulous people he hung out with, among them George Harrison and David Bowie. And a lot of pages are devoted to recounting his high-profile performances of "Bright Side." It gets repetitious. But Idle can be insightful. His chapter about his relationship with the late comedian Robin Williams is especially poignant. But the chapter highlights how the book is most interesting when Idle writes about what he noticed instead of listing what he did.

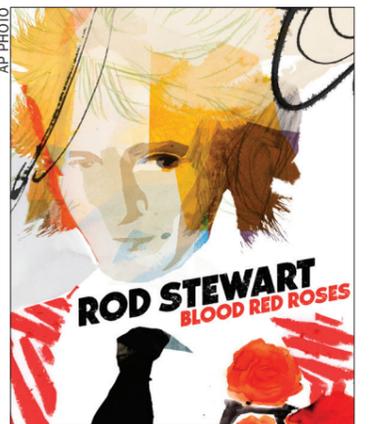
Michael Hill, AP

ITUNES

ROD STEWART NOSTALGIC ON VARIED 'BLOOD RED ROSES'

Nostalgia has been a focal feature of Rod Stewart's songwriting even as far back as 1971's "Maggie May," and some of the best tunes on "Blood Red Roses," his 30th studio album, explore that same vein. "Farewell" pays tribute to a friend through a poignant melody and reminisces about their shared London youth. "Honey Gold" features sweeping strings, an electric guitar echoing the one on "Tonight's the Night" and one of his clearest vocals on the record as Stewart honors an unidentified "woman of the world" who's been around apparently since his time in The Faces. Most of the tracks were written by Sir Roderick himself and long-time associate Kevin Savigar, but Stewart also gives a touching performance on "Grace," a song by Frank and Sean O'Meara and a tragic, true-life story about the briefest of marriages during the 1916 Irish insurrection against British rule. "Didn't I," about parents struggling to cope with their daughter's addiction; the soulful disco of "Give Me Love;" the lively, Motown-inspired "Rest of My Life;" and "Look in Her Eyes," with

AP PHOTO



Rod Stewart, "Blood Red Roses" (Republic Records)

sweet backing vocals from Bridget Cady, also hit the spot, but the tender "Julia," another nostalgic chapter, is marred by distracting white-noise-like guitar and blues classic "Rollin' & Tumblin'" struggles to turn on square wheels. A foray into EDM and the Stones-like "Vegas Shuffle" grate. Stewart's classic rasp is slightly silkier and still effective but "Blood Red Roses," actually a whaling term, is a bit all over the flower shop.

Pablo Gorondi, AP

NEWS OF THE WORLD

David McHugh, AP

Electrics, SUVs and supercars mingle in Paris

Awildly expensive supercar from Bugatti. A one-seater retro Ferrari with a giant engine. And, notwithstanding the buzz over electrics, a big, seven-seat luxury Mercedes-Benz SUV with a powerful internal combustion engine. Those are among the new models getting the most attention at this year's Paris Motor Show. The show, held every two years, opens to the public today [Macau time] through Oct. 14 at the Paris Expo Porte de Versailles exhibition center. More than a million people attended in 2016.

AUDI E-TRON

Germany's luxury carmakers are finally offering production-ready battery-powered vehicles, the leading edge of what they say will be dozens of new electrics and hybrids over the next five to ten years. The e-tron falls into the familiar category of crossover SUV: big wheel wells and higher seating position but a car-like roofline and plenty of interior comforts. The e-tron offers faster charging at 150 kilowatts and longer range: more than 400 kilometers (249 miles) on a full charge under the European WLTP standard. Owners can use the highway network of fast-charging

stations under construction by Ionity, the joint venture among Audi, Porsche, Daimler, BMW and Ford. So can owners of Mercedes-Benz' EQC electric SUV, also on display at the Paris show. Audi says the interior will be nearly silent so well-heeled occupants can crank up the high-end Bang & Olufsen sound system. Among the options are virtual exterior mirrors that use cameras. Initial deliveries to European customers are planned for late this year; it comes to the U.S. in mid-2019. Prices in Germany start at 79,900 euros and in the U.S. at USD74,800.



BUGATTI DIVO

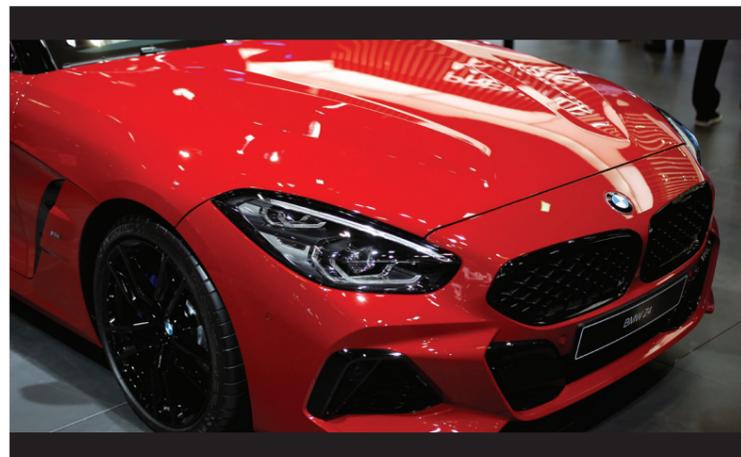
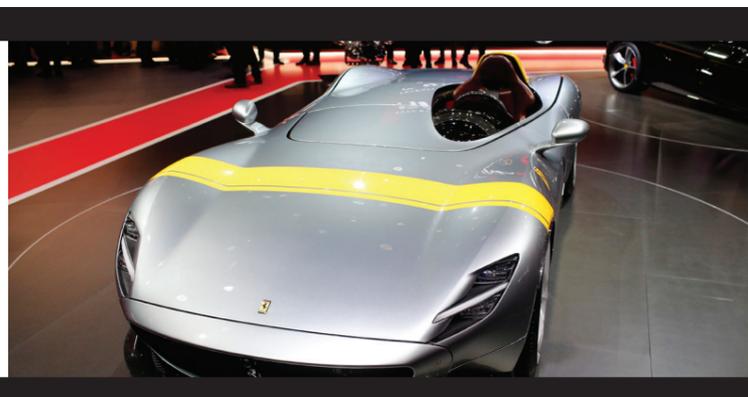
Lighter and more agile than its similarly over-the-top predecessor, the Chiron, the Divo carries on the bold Bugatti styling with the swooping side air intakes doubling back into the roofline, traditional Bugatti grille and large front and rear spoilers. They provide the downforce to keep it on the road at speeds up to 380 kph (236 mph) generated by an enormous 1,500 horsepower, 8-liter, 16-cylinder engine.

"Not only is it super expensive, it is kind of built to be driven in a situation where it is more likely to be damaged," said Antuan Goodwin, car review editor for the CNET technology website. "So you have to be a super exclusive buyer to look at something like that." The company only offered the car to people who already own a Chiron. The production run of 40 vehicles is already sold out at 5 million euros (\$5.6 million) apiece.

FERRARI SP1 AND SP2

The one- and two-seat open cockpit sports cars are the first in Ferrari's Icona series aimed at reviving long-discontinued models from the past. Only 499 existing customers can have the limited edition of the slender, boat-shaped cars, which recall racing models of the 1940s and 1950s. Ferrari says the 810 horsepower engine is its most powerful ever. It takes the vehicle to 100

kph (62 mph) in 2.9 seconds and 200 kph (124 mph) in 7.9 seconds. The series is intended to provide less than 5 percent of Ferrari sales, which are forecast for 9,000 units this year. But the Italy price including VAT of 1.6 million euros (\$1.85 million) suggests the SP1 and SP2 should contribute richly to the company's bottom line. The priced also includes helmets, custom driver's overalls and shoes.



BMW Z4

The venerable two-seat convertible sports car category has been losing ground to SUVs and higher-end cars among those with the spare cash to spend. BMW aims to reinject some buzz in the premium midsize sports car segment, which shrank 14 percent to 23,000 units in the first seven months of the year in Europe. Like its predecessors, the new Z4 has a long hood, big BMW kidney-shaped grills, and flared metal

on the hood and sides. The six-cylinder, 3.0 liter version with 340 horsepower goes 0-100 kph (0-62 mph) in 4.5 seconds. It has up-to-date driver assistance technology for more mundane moments such as traffic jams and parking, and the soft top goes up in 10 seconds. The four-cylinder base model starts at 40,950 euros (\$47,268) in Europe, tax included; the First Edition performance model comes in an eye-catching paint job called "frozen orange metallic" and costs 74,900 euros.

MERCEDES GLE

Mercedes' top-selling SUV gives an idea of what customers with money often want: a large diesel or gasoline engine with plenty of power to move up to seven passengers or pull a boat or off-road vehicle. The new version's wheelbase is 8 centimeters (3.1 inches) longer to make more interior room; a third row of seats to accommodate seven is optional. It has a 48-volt active suspension system to even out the ride as well

as driver assistance features that can sense a traffic jam ahead and ease off the speed. The electrical system can also add power to the wheels when needed, making the car a so-called "mild hybrid" and saving fuel. The interior assistant can sense if you are leaning over to look for something in your bag on the passenger seat and will turn on the light to help you look. Prices will be announced later, ahead of market launch in 2019.



WORLD OF BACCHUS

Jacky I.F. Cheong

The Musqué Mutation



CAVE KIENZHEIM-KAYSERSBERG KAEFFERKOPF GRAND CRU "ANNE BOECKLIN" GEWURZTRAMINER 2011

Brilliant citrine with shimmering golden reflex, the lavish nose diffuses pomelo, lychee, guava, sweet ginger and rose petal. Anchored by ample acidity and firm minerality, the voluptuous palate exudes tangerine, yuzu, nectarine, white clover honey and osmanthus. Off-dry and full-bodied at 13%, the dense entry continues through a rounded mid-palate, leading to a piquant finish.



DIRLER-CADÉ KESSLER GRAND CRU GEWURZTRAMINER 2008

Saturated citrine with bright golden reflex, the aromatic nose oozes blood orange peel, lychee, mirabelle, bacon fat and white smoke. Braced by generous acidity and clear minerality, the robust palate radiates mandarin peel, hami melon, rambutan, sweet ginger and essence de rose. Off-dry and full-bodied at 14%, the tangy entry persists through a vibrant mid-palate, leading to a potent finish.

Along with Sauvignon Blanc, Gewürztraminer is easily one of the most distinctive grape varieties in the world, instantly identifiable by its signature lychee and rose petal aromas, full body and low acidity. Gewürztraminer is by no means as stylistically versatile as Riesling or Pinot Noir, but it rarely fails to capture the imagination of oenophiles who have just begun their vinous discovery journey.

The exact origin of Gewürztraminer remains debatable, but almost certainly from Germanic Europe. Various theories have suggested Alsace, Baden, Pfalz, Steiermark and Südtirol as its birthplace, although the possibility of multiple origins cannot be ruled out, not least because Gewürztraminer per se is a musqué mutation of the Savagnin / Traminer family. Similar to Malvasia, Muscat and Pinot, the Savagnin / Traminer family comprises numerous members that could be considered as clones, mutations or even varieties in their own right.

Despite its leadership in the craft, Alsace is most probably not the genesis of Gewürztraminer, as its first cuttings were introduced from Baden and Pfalz in the 17th and 18th centuries. German Gewürztraminer tastes noticeably different from its Alsatian counterpart not only because of terroirs and winemaking, but also due to different clones and varieties, leading to speculations that the gentler Traminer

may have been misidentified as the wilder Gewürztraminer in Germany.

Italy's Südtirol and – perhaps to a lesser extent – Austria's Steiermark are the most likely origin(s) of Gewürztraminer. First, both are German-speaking, hence the unmistakably German-sounding name of the variety. Second, Südtirol is widely believed to be the location where Traminer naturally crossed with St. Georgen, resulting in Grüner Veltliner. Third, the origin of a variety usually has the most clones of it, cf. the Pinot family in Bourgogne.

Alsace may not be the ancestral home of Gewürztraminer, but it certainly is its spiritual home. Gewürztraminer loves and thrives in Alsace's heavier clay soil, producing particularly ripe, pungent and powerful wines across the entire sweetness spectrum from bone-dry to Vendage Tardive, Sélection de Grains Nobles and the extremely rare Quintessence de Grains Nobles. Gewürztraminer is the second most widely planted variety in Alsace, and one of the five varieties permitted for Grand Cru.

It has too often been said and repeated that Gewürztraminer literally means "spicy Traminer", but as Jancis Robinson MW noted, this variety actually contains extremely little if any spicy notes, "Gewürz" should better be understood as aromatic rather than spicy. Indeed, one of Gewürztraminer's aliases in Italian is Traminer Aromatico.

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

FRENCH

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AUX BEAUX ARTS**

AUX BEAUX ARTS
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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)
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T: 8805 8918
Mon - Sunday
6:30 - 14:30 / 18:00 - 23:00



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

ABA BAR

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

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



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



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



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



SOUTH
by Square Eight
SOUTH BY SQUARE EIGHT
24hrs
T: 8802 2389
Level 1, MGM MACAU

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LA GONDOLA
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11:00am - 11:00pm
Praia de Cheoc Van, Coloane,
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PORTOFINO
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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

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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

SAUTEED CHICKEN CUTLETS WITH TART ORANGE SAUCE AND OLIVES

Now that my kids are on their own and cooking for themselves, both have thanked me for passing on one technique in particular: how to cook a thin piece of protein and make a pan sauce from the drippings. It is indeed a quick, easy and affordable skill with endless variations. It also guarantees a deeply delicious entree. Consider this recipe — chicken cutlets topped with a tart orange sauce — the template for the technique.

Whenever you use it, you have to start with a thin piece of protein to ensure that it cooks quickly and evenly. Here I've chosen thinly sliced chicken cutlets. If the only breasts available at your supermarket are large and thick, bring them home, pop them in the freezer for 30 to 40 minutes (which firms them up) and then, very carefully, slice them in half width-wise to produce two thinner cutlets. If you'd prefer pork to chicken, just buy half-inch-thick boneless pork chops and trim off any excess fat.

Before sauteing the meat, you'll need to dredge it in flour. This step prevents the meat from drying out by coating and insulating it. (Both chicken breasts and boneless pork chops are very lean.) It also serves to thicken the sauce when the protein is added back to the pan. My flour of choice is Wondra, a venerable brand favored by my grandmother that was magically designed not to lump up in gravy. It also produces a nice light coating for the cutlets. After you've browned the cutlets in a little oil and moved them onto a plate, there'll be some concentrated juices sitting on the bottom of the pan. To deglaze the pan and dilute the brown bits, you'll need to add liquid, usually something acidic. Wine is traditional, but a little vinegar and/or citrus can also do the job. Here I call for sherry vinegar, but balsamic, red, white, or cider vinegar would be fine, too.

Next you'll add some chicken broth, then reduce the liquid a bit before returning the cutlets to the pan to finish cooking them gently as the flour coating thickens the sauce. The last touch? Add some butter to enrich and thicken the sauce a trifle further. That's it. You've landed a delicious entree on the table in just 30 minutes.



RECIPE

START TO FINISH: 30 MINUTES

Servings: 4

1/4 cup all-purpose flour (preferably Wondra)
2 tablespoons extra-virgin olive oil
1 pound boneless skinless chicken breast cutlets, preferably thin sliced
Kosher salt and black pepper
1 orange, peeled and cut into sections plus 1/3 cup orange juice (preferably fresh)
1/3 cup sherry vinegar
1 cup chicken broth
1/3 cup chopped pitted green olives

HOW TO COOK IT

Spread out the flour on a piece of parchment on the counter. In a large, nonstick skillet heat the oil in a large skillet over medium-high heat. Season the cutlets on both sides with salt and pepper and coat them with the flour, shaking off the excess before adding them to the skillet. Reduce the heat to medium and cook the chicken until lightly golden, about 2 minutes per side.

Transfer the chicken to a plate.

Add the orange juice and sherry vinegar to the skillet and simmer until reduced by half, scraping up the brown bits in the bottom of the pan. Add the chicken broth and olives and bring the liquid to a boil. Reduce the heat and simmer for a few minutes. Return the chicken to the pan, along with the orange segments and any juices from the plate and simmer very gently, turning the chicken over several times, for 2 to 3 minutes until it is just cooked through. Do not let the liquid boil.

Transfer the chicken to 4 plates and simmer the sauce until it has thickened. Add butter to the skillet and swirl the pan just until the butter is incorporated. Add salt and pepper to taste and spoon the sauce over the chicken.

Nutrition information per serving: 283 calories; 109 calories from fat; 12 g fat (1 g saturated; 0 g trans fats); 83 mg cholesterol; 533 mg sodium; 13 g carbohydrates; 1 g fiber; 5 g sugar; 27 g protein.

WHAT'S ON



TODAY (OCT 5)
MACAU INTERNATIONAL MUSIC FESTIVAL - PORTUGAL MEETS SPAIN

What sparks will fly when rumba flamenca meets fado? Fado, with its melancholic and touching tunes, is the most important music genre of Portugal, while rumba flamenca of Spain is marked by passionate rhythms. Portuguese ensemble Sangre Ibérico has created a unique fusion, winning great acclaim with their distinctive style in the talent competitions Got Talent Portugal and Got Talent Spain, successfully presenting to the world the combined charms of Portuguese and Spanish music.

The three young musicians have been on a non-stop creative journey. The album they released this year, which combines pop music with rumba flamenca and fado, has earned favourable online reviews. In their appealing live performances combining mellow yet lively vocals, and a fluid and bright guitar sound, Sangre Ibérico truly connects with the audience who cannot help but dance to the infectious rhythms, and indulge in the feverish and soul-stirring Latin music.

TIME: 8pm
VENUE: Mandarin's House
ADMISSION: MOP150
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 2836 6866
WWW.ICM.GOV.MO



TOMORROW (OCT 6)
MACAU International Music Festival - Anton Bruckner Symphony No. 8

The music director of the Macao Orchestra, Lu Jia, will join hands with the Shanghai Philharmonic Orchestra to present Anton Bruckner's magnum opus – Symphony No. 8 in C Minor in this year's music festival. It is the longest symphony Bruckner had ever written and it deeply touches humans' feelings and inspirations. It is filled with lofty beliefs, religious zeal and deep philosophical reflections.

TIME: 8pm
VENUE: Macau Cultural Centre Grand Auditorium
ADMISSION: MOP150, MOP200, MOP250
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 2836 6866
WWW.ICM.GOV.MO



SUNDAY (OCT 7)
MACAU INTERNATIONAL MUSIC FESTIVAL - HAGEN QUARTET

The Hagen Quartet from Salzburg, Austria, consists of three siblings, Lukas, Veronika and Clemens Hagen, and German violinist Rainer Schmidt. This celebrated family-led ensemble has persisted for more than three decades. With its seamless family rapport, excellent performance technique, and precise interpretation, the Hagen Quartet is acclaimed as "the epitome of the string quartet."

Besides winning numerous awards, its live concerts are noted for thoughtful and well-orchestrated programming. In this year's music festival, it will bring to Macau audience, for two consecutive nights, German and Austrian classics – in which it excels – including representative works of Haydn, Schubert and Webern, a principal member of the 20th-century Viennese School, as well as esoteric quartet pieces composed by Beethoven in his late years. Music fans will go on a fantastic music journey, where they can savour different composers' styles and have a glimpse of the evolution of string quartet.

TIME: 8pm
VENUE: Dom Pedro V Theatre
ADMISSION: MOP200, MOP300
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 2836 6866
WWW.ICM.GOV.MO

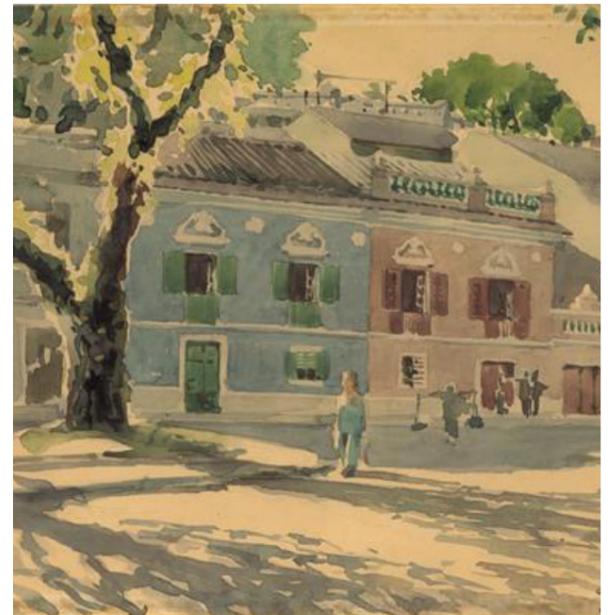


MONDAY (OCT 8)
SEEING THE INVISIBLE - WORKS BY SYLVIYE LEI

In the French phenomenological philosopher Michael Henry's famous work "Voir l'Invisible" (Seeing the Invisible), his interpretation of Kandinsky's abstract painting theory is about the process to reveal the "introverted = the invisible = the essence of inner emotions" through non-figurative paintings. Based on this, Sylviye Lei's exhibition is titled "Seeing the Invisible".

According to Sylviye Lei's statement, his intention has always been the pursuit of the meaning of light. He is looking for expressions of various state of mind through various expressions of light. On the other hand, in the process of strengthening the exclusion of symbolic meaning, the painting itself that manages the pure algorithm results tends to become a cold abstraction. But from the third point of view, does he have a behavioral meaning in the process of implementing such a painting method?

TIME: 11am-7pm (Closed on Sundays)
UNTIL: October 22, 2108
VENUE: 1st Floor, Macau Art Garden, No. 265, Av. Dr. Rodrigo Rodrigues
ADMISSION: Free
ORGANIZER: Art For All Society
ENQUIRIES: (853) 2836 6064
WWW.AFAMACAU.COM



TUESDAY (OCT 9)
LANDSCAPE OF CHANGE - MACAU WATERCOLOUR PAINTINGS FROM THE MAM COLLECTION

This exhibition features watercolours from the mid-19th century to the 20th century themed on Macau landscape, presented in four sections, namely, "The Coastline", "Fishing Sceneries", "Peaceful Time", and "Modern Glitz". Through the perspective and works of more than 20 Chinese and Western artists, the exhibition showcases Macau's topographical, landscape and social transformations over the last century or so, while at the same time allowing visitors to appreciate the rich and diverse styles presented by different artists in their watercolours. All in all, in the 21st century under rapid societal development, the show gives us an opportunity to revisit historical sceneries of Macau, letting us cherish the memory of a bygone era by indulging in imagery that has disappeared forever.

Time: 10am-7pm (last admission 6:30pm; closed on Mondays)
Until: February 10, 2019
Venue: 2nd floor, Macau Museum of Art
Admission: Free
Organizer: Macau Museum of Art
Enquiries: (853) 8791 9814
www.mam.gov.mo



WEDNESDAY (OCT 10)
Keith Haring Maze Macao

The spirit of Keith Haring's message of 'Love and Peace' lies at the centre of the special event which includes interactive games, sculptural renditions of Keith Haring artworks and special edition Macau event souvenirs, for a unique pop-art experience. The idea of maze was conceived by Macau-based designers, working along with Artestar, a New York-based licensing agency representing The Keith Haring Studio and many other prominent artists. As the first Keith Haring themed maze in the world, the event aims to showcase a selection of images which represent Haring's vitality and determination in encouraging people to be positive and live in the moment. Keith Haring's artwork and his legendary life are a great inspiration against negative energy worldwide.

Time: 1pm-9pm (last admission 8:30pm)
Until: December 31, 2018
Venue: Cotai Expo Hall F, The Venetian® Macau
Admission: MOP150
Enquiries: (853) 2882 8818
www.cotaiticketing.com



THURSDAY (OCT 11)

Beyond the Scenery: Exhibition Commemorating the 300th Anniversary of the Passing of Wu Li

The Macau Museum of Art has collaborated with the Palace Museum and the Shanghai Museum to put together this showcase. The exhibition features 84 pieces of works by Chinese landscape painter Wu Li, as well as some works by his mentors and friends. Wu Li spent three years in Macau in order to receive religious training from the Catholic Church. While in Macau – and before becoming one of the first Chinese to be ordained a Jesuit priest – he continued to practise his painting, with 1681 being his most productive year.

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

Until: November 11, 2018

Venue: Macau Museum of Art

Admission: Free admission

Enquiries: (853) 8791 9814

Organizer: Macau Museum of Art

www.mam.gov.mo



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 to 8pm (Tuesdays to Sundays)

Until: October 21, 2018

Venue: A2 Gallery, Albergue SCM

Admission: Free

Organizer: Albergue SCM

Enquiries: (853) 2852 2550

Sands WEEKEND



LA PARISIENNE CABARET FRANÇAIS

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 show at 8pm

Sunday show at 5pm

Tickets: From MOP188, call reservations +853 2882 8818
cotaiticketing.com



PINK INSPIRED 2018 CHARITY LUNCHEON

11 October, Thursday

Loulan Ballroom, Level 4, Conrad Macao, Sands Cotai Central

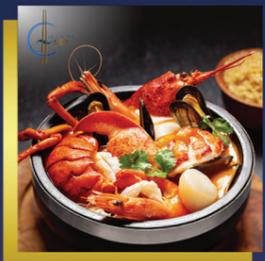
Don't miss this year's Pink Inspired 2018 Charity Luncheon, hosted again by Conrad Macao, Cotai Central. Ticket price includes a delicious three-course lunch, 1 glass of PINK bubbly and charity donation. Plus there is live entertainment and MOP160,000 in raffle prizes to be won.

Time: 12pm-2:30pm

Tickets: MOP480

Dress Code: Shades of Pink

Reservations: +853 8113 6600 / pink.inspired@conradhotels.com



LA CHINE – CHINESE CUISINE WITH FRENCH FLAIR

Level 6, Eiffel Tower, The Parisian Macao

Situated within the Eiffel Tower, La Chine offers a vibrant and chic dining experience, with an amazing view of the Cotai Strip. The menu deftly combines regional Chinese favourites with a French touch to create imaginative dishes that will leave you craving another bite or two. French service standards with French influenced Chinese cuisine, executed with a flourish that is unique in Macao.

Time: 11am-3pm | 6pm-11pm

Reservations: +853 8111 9210 / lachine.reservation@sands.com.mo



THOMAS FRIENDSHIP PARTY WITH THE LITTLE BIG CLUB ALL STARS

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
By Laurie Triefeldt

PUPPETS

Puppetry is an ancient form of theater that uses doll-like, movable figures to entertain or tell a story. Puppets come in all sizes — as big as a person or as small as your little finger. Puppets are fun to watch and fun to make.

In British Punch and Judy shows, Punch — a hunchback dressed as a jester — carries a long stick, which he often uses. Characters that resemble Punch are popular in many European countries.



What's in a name?

The word **puppet** comes from the Latin "pupa," meaning "doll."

Way back when

It is not known when the first puppets came into use, but evidence suggests they have existed in almost all cultures for thousands of years. Puppetlike figures from ancient Egypt, Greece, Rome and China have been discovered.



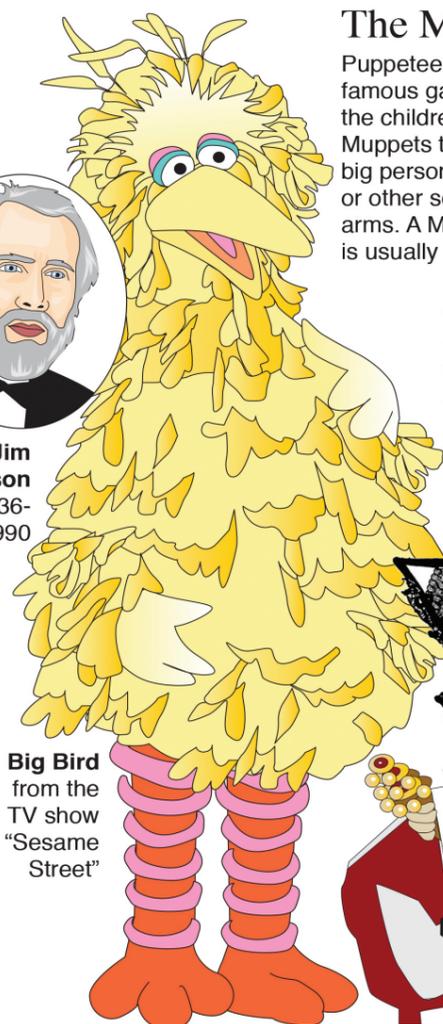
Jim Henson
1936-1990

Puppeteers

A person who controls and manipulates a puppet is called a **puppeteer**. A group of puppeteers is called a **troupe**. A puppet troupe will often travel to different locations, performing shows. Puppeteers are usually hidden, creating the illusion that the puppets are alive.

Punch and Judy

Possibly the most famous of all puppet theater, the exploits of **Punch and Judy** (his wife) began in England in 1662. Traditionally, one puppeteer brought both hand puppets to life.



Big Bird
from the TV show "Sesame Street"

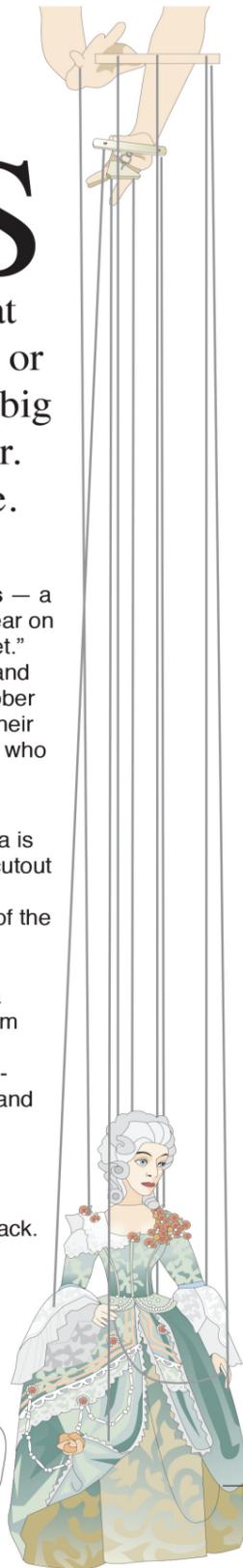
The Muppets

Puppeteer Jim Henson created the **Muppets** — a famous gang of puppet characters who appear on the children's television show "Sesame Street." Muppets tend to have big eyes, big mouths and big personalities. Most are made of foam rubber or other soft material, with rods attached to their arms. A Muppet is operated by a Muppeteer, who is usually hidden from view.

This shadow puppet from Indonesia is called a **wayang kulit**. These flat cutout figures perform behind a brightly lit screen so that just the silhouettes of the puppets are seen by the audience.



Bunraku is a Japanese form of puppetry. Large, beautifully painted and carved wood puppets are controlled by puppeteers dressed in black.



Hand puppets

Hand puppets are the most common type of puppets. Sitting on a puppeteer's hand, the figurine is manipulated with finger, thumb and wrist action. Many hand puppets have movable mouths to speak, sing and express emotions. Some have arms and hands to make gestures or pick up objects. Most hand puppets do not have legs or feet.

Marionettes

Marionettes are the crème de la crème of the puppet world. Multi-jointed and controlled by strings, they can walk, run, sit, jump, carry objects and open doors.

The stringed marionettes we know today were developed during the 16th century. By the late 1570s, puppets were so lifelike that some puppeteers were suspected of witchcraft. Marionette operas were so popular in the late 1600s that rival theater and opera guilds tried to close them down. In contemporary puppetry, the marionette remains the most delicate and difficult medium of the puppeteer's art.

Rod puppets

A puppeteer uses long sticks to create the movement of a **rod puppet**, which can be as simple as a figure on a single stick or more complex, with many rods moving several puppet parts. Some Muppet-type puppets use a combination of handwork and rods.

Shadow puppets

The ancient art of **shadow puppetry** is popular in Asia. Flat rod puppets throw a silhouette or shadow onto an illuminated screen, which is viewed by the audience from the other side. Light, color and animation bring the characters to life.

The Salzburg Marionette Theatre has been performing plays, operas and ballets with stringed puppets since 1913.

SOURCES: *World Book Encyclopedia*, World Book Inc.; The Salzburg Marionette Theatre; The Sylvia and Danny Kaye Playhouse at Hunter College in New York City; "The Art of Making Puppets & Marionettes" by Charlene Davis Roth; "Puppetry: A World History" by Eileen Blumenthal

Easy make-it-yourself hand puppets

Have fun creating these simple hand puppets. You can build a simple stage by tacking a sheet across a doorway and hiding behind it. Have the puppets pop up and tell a story or sing a song.

Paper-bag puppets

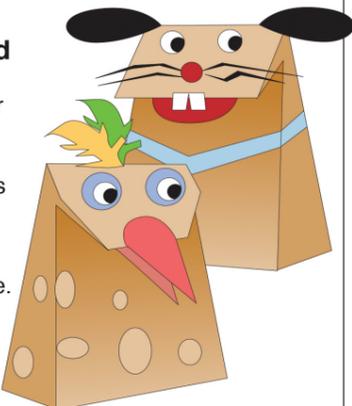
It's easy to make puppets from small paper lunch bags. You can create all kinds of characters — from people and animals to fairies and monsters.

Supplies needed

- Paper bags
- Construction paper
- Glue
- Scissors
- Markers or crayons

Step by step

1. Draw and color face and costume.
2. Cut out ears and other features from construction paper, and glue onto bag.



Sock puppets

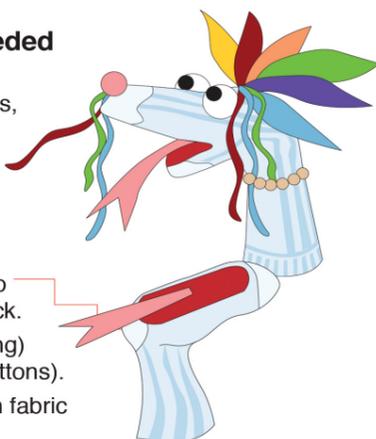
An old, worn-out sock can make a fun hand puppet. Use your imagination to create a character. Adorn the puppet with a variety of found materials.

Supplies needed

- Old sock
- Fabric, feathers, buttons, beads, sequins, yarn
- Glue
- Scissors

Step by step

1. Glue mouth to bottom of sock.
2. Add hair (string) and eyes (buttons).
3. Decorate with fabric and beads.

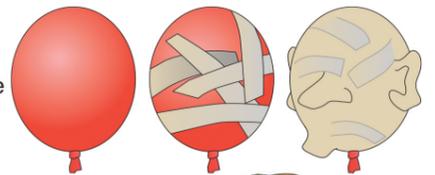


Papier-mâché and glove puppet

Know how to make papier-mâché with newspaper, flour and water? This puppet project takes a few days to complete.

Supplies needed

- Balloon (head)
- Papier-mâché recipe
- Old glove (body)
- Paint, scissors



Step by step

1. Inflate and tie off balloon.
2. Cover entire surface of balloon in three to five layers of papier-mâché. Build up facial features (nose, ears, chin) with extra papier-mâché.
3. Let head dry (for about a day). Cut a finger hole in bottom.
4. Paint the face and add other details such as hair or glasses.
5. Use a glove for the body. Decorate the glove to create a costume.



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