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times Extra

weekend Guide

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Fashion Infusion

Macau has its yearly shot at mixing top international brands, designers and models on the Cotai Strip

DRIVE IN

Jake Coyle, AP Film Writer

'BOHEMIAN RHAPSODY' WON'T ROCK YOU, BUT MALEK WILL

Where does a preening, pansexual rock god get his powers? The Freddie Mercury biopic "Bohemian Rhapsody" traces his sonorous majesty to an unlikely place: his back teeth. Mercury, nee Farrokh Bulsara, was born with four extra incisors, giving him a bigger mouth. Introducing himself to his future Queen bandmates Mercury, as played by Rami Malek, explains that the added chompers have benefits beyond a provocative, pronounced overbite. It endows him with enhanced vocal range. Teeth-assisted or not, Mercury's voice was so expansive that it prompted genuine scientific inquiry. But range is one thing sorely lacking in Bryan Singer's "Bohemian Rhapsody," a slavishly conventional rock biopic that at every turn opts for the stereotypical despite a subject who devoted himself to the unconventional. It's a remarkably bland movie about a deliciously vibrant performer. Yet while "Bohemian Rhapsody" is so hollowly, even comically formulaic that even Dewey Cox of "Walk Hard" might snicker, it's filled, often fantastically, by Malek's sinuous, fully inhabited performance as the Queen frontman. It's as if he didn't get the note about the half-hearted filmmaking going on around him, or if he did, he's hell-bent on ig-

noring it. Malek, the "Mr. Robot" actor, throws himself into every strutting second of screen time as Mercury. He lacks both Mercury's voice (it was overdubbed for singing and performance scenes) and Mercury's teeth (Malek was outfitted with fake ones). But Malek's performance, especially on stage, is so full-bodied that he transcends both his own differences with Mercury and the tepid surrounding melodrama. That "Bohemian Rhapsody" is a bit of a mess isn't altogether a surprise. Singer was fired toward the end of shooting for not showing up on set (Singer said it was to visit an ill parent) and was replaced by Dexter Fletcher. Singer remains the credited director; Fletcher is listed as a producer. The script, too, underwent several passes before one by Anthony McCarten ("Darkest Hour," "The Theory of Everything") ultimately prevailed. The film opens moments before Queen's Live Aid performance at Wembley Stadium in 1985, and — as if by rock biopic decree — shifts back in time to young Freddie, in his mid-20s and living with his parents in the London suburbs. Mercury was born to a Parsi family from Zanzibar (he attended boarding school in India), but we get only the slightest of hints of his family heritage or what made



Gwilym Lee (from left), Rami Malek and Joe Mazzello in a scene from "Bohemian Rhapsody"

Mercury run from it. By the time we meet him, he hasn't yet adopted his Roman god moniker (more than a stage name, he made "Mercury" legal), but he might as well have. Young Freddie is already a larger-than-life figure clearly destined to a life of skin-tight jumpsuits and glam-rock anthems. In a flash he goes from slinging luggage on the Heathrow tarmac to convincing guitarist Brian May (Gwilym Lee) and drummer Roger Taylor (Ben Hardy) that he's their new lead singer. Everything in "Bohemian Rhapsody" happens less with the thrust of life than the rapid-fire recounting of a biographical history, sometimes rigorously in-

step with Wikipedia, sometimes taking shortcuts to avoid anything that strays outside a neatly contrived narrative. In the span of minutes, Queen is a sensation with a record contract (Mike Meyers joins for a tongue-in-cheek cameo as EMI executive Ray Foster) and aspirations for much more: a world tour, a far-out concept album and beyond. Our sense is that Mercury has swiftly — and with curiously little trouble — realized his true self, in all his peacocking glory. The conflict, hinted at in passing glances in between recording sessions, is that Mercury, who died of AIDS-related pneumonia in 1991 at 45, isn't quite so free off stage as he is on, despite all

his radical flamboyance. Much time is spent with his longtime partner Mary Austin (Lucy Boynton) and, later, with a diabolical personal manager-boyfriend, Paul Prenter (Allen Leech), who gets most of the blame for anything bad Mercury ever did. But the film mostly sticks to the familiar trajectory of rock stardom: studio magic, backstage excess, band infighting, misguided solo efforts, drug problems and — that most heinous of menaces in the music biopic — the temptation of disco. The only time "Bohemian Rhapsody" works is when it finally retreats from not just the standard biopic narrative but from storytelling altogether. It conclu-

des with a nearly song-by-song recreation of the band's reunion show at Live Aid which, despite the movie's fudged timeline, took place two years before Mercury's AIDS diagnosis. Still, the power comes mainly from the tunes and from Mercury/Malek's magnificent stage presence. "Bohemian Rhapsody" might be easy come, easy go, but Malek makes for a show-stopping silhouette of a man.

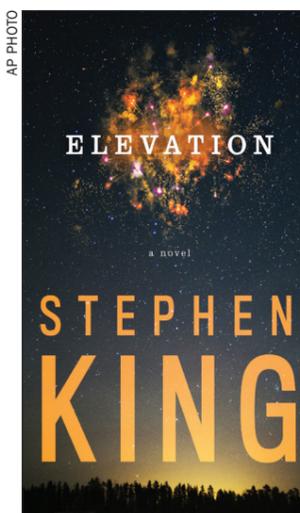
"Bohemian Rhapsody," a 20th Century Fox release, is rated PG-13 by the Motion Picture Association of America for thematic elements, suggestive material, drug content and language. Running time: 134 minutes. ★★☆☆

BOOK IT

STEPHEN KING RAISES THE BAR WITH 'ELEVATION'

After more than four decades of banging out best-sellers, Stephen King still has the power to surprise his beloved "constant readers." Consider "Elevation," which the book jacket calls a novel, but which clocks in under 150 pages and takes about 90 minutes to read. Guess how you feel when it's over? Happy! Maybe even ... hopeful? Those aren't emotions typically ascribed to King books, which often feature gallons of blood (Hello, Carrie!), killer cars or things that go much more than bump in the night. The biggest evil in "Elevation" is closed-mindedness, as a few townsfolk in Castle Rock, Maine, don't look too kindly on the same-sex couple that has opened a vegetarian Mexican joint on the main drag. Enter Scott Carey, the hero of King's slim story. We learn by page three that Scott is "losing weight," as he tells his retired friend, Doctor Bob. According to the scale, the pounds are

sliding off at an alarming rate, but anyone looking at Scott sees the same overweight man they always have. Most mysteriously, he can't even make the needle on the scale move higher. As King writes, "whatever he wore or carried that was supposed to weigh him down ... didn't." Scott isn't the type to head to a hospital for a battery of tests. He feels better as the pounds come off, his energy rises and he commits to making a difference in his community. The plot turns on one act of kindness that changes the fate of a few characters and makes it possible for Scott to orchestrate what he begins to call "Zero Day." "Elevation" follows "Gwendy's Button Box" in the King canon, another short story set in Castle Rock that he co-wrote last year with Richard Chizmar. Both stories are now part of a King-verse that contains "Castle Rock," the series on Hulu that brings together many of King's most famous characters for a variety of tales.



"Elevation" (Scribner), by Stephen King

It all adds up to plenty more plot fodder for a storyteller still at the top of his game. "Elevation" is a magical tale that entertains and manages to say a little something about the state of our culture in 2018.

Rob Merrill, AP

TTUNES

CASH'S 'SHE REMEMBERS EVERYTHING' FINDS HER AMBITION INTACT

Rosanne Cash brings in a fair share of collaborators on her latest album, both for songwriting and singing. T Bone Burnett, Elvis Costello, Kris Kristofferson, Sam Phillips, Lera Lynn and Colin Meloy of the Decemberists all make their presence felt. There's no mistaking whose show it is. "She Remembers Everything" is the sort of lovely, literate work we've come to expect from Cash for more than 30 years. Her last three albums have largely looked back, at musical and family history, and this is a return to a more personal songwriting style. The project was bicoastal for Cash, who recorded half at home in New York with husband John Leventhal, her usual producer, and half in Oregon with producer Tucker Martine. Leventhal's production can often seem too mannered, so a listener appreciates the kick of someone new. Truth is, there's more consistency than one would expect with a divided creative process. In fact, the best song here ("Not Many Miles to Go"), produced by Martine, is a love song to Leventhal. As the title suggests, it's about a couple that knows it has more days behind them than ahead. Yet it's celebratory, not morbid, and rocks hard. Other highlights include "8 Gods of Harlem,"



Rosanne Cash, "She Remembers"

another team effort with Costello and Kristofferson, two co-writing efforts with Burnett done originally for HBO's "True Detective," most particularly the album-opening "The Only Thing Worth Fighting For," and the title cut, done with Phillips. The 2000s haven't been easy for Cash, who lost her famous father, her mother and stepmother, underwent brain surgery and wondered if she'd ever sing again after getting polyps on her vocal cords. It's a blessing she came out of it with her abilities and ambition intact.

David Bauder, AP

MACAU EVENTS

Fashion Festival connects brands and people



This year's Macao Fashion Festival was a three-day event, organized by the Macau Productivity and Technology Transfer Center (CPTTM) and the Macau Trade and Investment Promotion Institute (IPIM), and hosted at the Florence Room of The Venetian Macao where at the same time, the 23rd International Trade and Investment Fair was being held.

This combination promoted the direct contact of the brands with the already established MIF trade and commerce platform. With the title "Charming Macao", this event intends to showcase the local fashion industry and thus to boost its visibility and create possible joint business ventures between the brands and international buyers.

The Brand Collection Show 1 – a 30-minute show where four local brands displayed their collections – took place on the second day of the festival, October 19.

The brands present included Fortitude, Decom, iGift and Anifa. With different styles and focusing on various aspects of wardrobe, the brands displayed their collections and amazed the

audience with their creativity and uniqueness.

With a monkey projected in the background and electronic music sounding through the speaker columns, Fortitude was the first brand to appear. The brand, known for its simplicity and modern style, presented the audience with different pieces of gender-neutral apparel. All in one color – black.

The second brand was Decom. A footwear brand under Macau Yixin Clothing. Established in 1998, Decom focuses on the development of force-absorbing soles that will enable a more comfortable work day. The show portrayed happy couples walking down the runway with movements that brought your eyes down to the model's shoes.

Due to the high demand for uniforms in Macau, CPTTM decided to invite iGift, a uniform manufacturer – the third brand to walk the runway. With the increasing numbers of hotels, casinos and resorts the audience had the opportunity to lay their eyes on new and innovative designs for different positions and seasons.

The last brand was Anifa, a

brand known for its futuristic appearance as it intends to merge sportswear and chic clothing. With a collection that portrayed simplicity, comfort and fashion wrapped into one, the audience was transported to the future where active-wear and work-wear will be one and the same.

The show ended with all four designers being applauded for their creations and with the audience leaving with a more significant understanding of local fashion trends.

The closing show held last weekend was part of Sands China "ongoing campaign to support Macau's cultural and creative industries," and highlighted local designers, with ten Macau fashion brands presenting exciting new collections. Eight local designers also showcased outfits as part of an exhibition which took place at The Parisian Macao's Rotunda.

EMPORIUM ARMANI AND NUNO LOPES

Concurrently, the Venetian, hosted Sands Macao Fashion Week (SMFW18) with fashion events, in-store promotions and exhibi-

tions across the integrated resort. One highlight was the Walk on Water runway shows at Shoppes at Venetian on a purpose-built catwalk on The Venetian Macao's canals, alongside Boutique Shows at Shoppes at Parisian and other special events open to both the industry and general public throughout the week-long celebration.

The Walk on Water shows kicked off with the debut 2019 Spring/Summer collection from Macau designer Nuno Lopes. The first local designer to be featured in Vogue magazine and participate in London Fashion Week, Lopes showed his 40 ready-to-wear and haute couture looks.

"Following on from the success of last year's inaugural event, SMFW18 was launched with renowned label Emporio Armani showcasing its Fall/Winter 2018 collection in collaboration with Rainbow Group at an exclusive VIP gala event held at The Venetian palatial main lobby, attended by over 220 celebrities and fashion elite from around the world," Sands China said in a press release. Celebrity models leading the run-

way included Liee, Hao (Hao Yun Xiang), Lina Zhang and Zhang Hui Jun, while in the audience were renowned Chinese actor Zheng Kai, actress Karlina Zhang and actor and singer Jiro Wang. Also attending the event as a special guest was actress and singer Qi Wei.

Other fashion events and offers included a Your BAZAAR Statement Tee vending machine, Cosmopolitan Fashion-style Reverse House photo booth, Versace Chain Reaction pop-up, Versus Versace promotion campaign and Victoria's Secret Dream Angels collection pop-up. David Sylvester, Executive Vice President of Global Retail, Las Vegas Sands, said: "After last year's successful inaugural event, the industry demanded Sands Macao Fashion Week become a permanent fixture on the international calendar. For our second edition we have again presented a series of thrilling shows, parades and exhibitions featuring some of the world's biggest brands, alongside stars of the local fashion industry, highlighted by the launch of the Emporio Armani Fall/Winter 2018 collection."

WORLD OF BACCHUS

Jacky I.F. Cheong, MDT

The Marmite Issue



ARBEG 10 YEARS OLD

Translucent citrine with pastel golden reflex, the pungent nose radiates salted lemon, cardamom, oyster shell, antiseptic liquid and charcoal. With a robust mouthfeel, the mighty palate oozes smoked meat, white pepper, sea water, turpentine and cigar ash. Medium-full bodied at 46%, the upright entry continues through a delineated mid-palate, leading to a powerful finish. The inborn vitality of peat on display here.



LAGAVULIN 16 YEARS OLD

Rich amber with copper-vermillion reflex, the multifaceted nose reveals roasted barley, dried Chinese yam, Pu'erh, camphor and wood smoke. With a tea-like mouthfeel, the chiselled palate unveils burnt sugar, dried ginger, Lapsang Souchong, tobacco and smoked salt. Medium-full bodied at 43%, the rounded entry evolves into a melodious mid-palate, leading to a mellow finish. Peat can taste harmonious and sophisticated.

It is almost unfair that Marmite remains the most widely accepted shorthand, in English at least, for something that is either loved to death or loathed with passion, as peat's ability to polarise opinions is simply nonpareil. For starters, peatiness is very much a supplemental element in most whiskies, and unapologetically peaty whiskies are but a niche. Peat is, however, way more common in the physical world than in the realm of whisky. Peat is essentially a fossil fuel formed as a result of the accumulation of partially decayed organic matters, mostly vegetation, in wetlands. An early stage in the formation of coal and petroleum, peat is particularly common south of the Arctic Circle and indeed across much of Northern Europe. Various sources indicate that approximately 3% of the world's land surface contains peat, which covers nearly a quarter of Scotland, especially the Highlands and Islands (in the sense of administrative divisions, not single malt regions). Depending on climatic and geological conditions, peat grows by around a millimetre per year, i.e. a metre-deep peat bog is the result of a millennium of natural accumulation. Peat is arguably a renewable source of energy, as its regeneration outpaces extraction, but it does not make peat environmentally friendly; after all, it is a fossil fuel. Since peat is slow-burning at relatively low temperatures, it has never been as important as coal and petroleum.

Readily available and in abundance, peat was widely used in the distillation process, but unless the pot stills are not airtight, this does not impart any flavours on the spirit. Water coming through peat bogs has negligible effect on the nectar, unless the taster's nose is as acutely sharp as a German Shepherd. Peatiness in whisky almost entirely comes from the drying process, during which the germination is halted by drying damp malts over a peat-heated fire, which can take over 30 hours. The strength of peatiness is measured by PPM (Phenol Parts per Million). At single digit, PPM is virtually undetectable. The softest of Islay single malts, Bunnahabhain, contains less than 2ppm; the dauntless Highland Park and Talisker contain between 20 and 30ppm; even the potently peaty Laphroaig and Ardbeg have less are than 55ppm. For serious peatheads, Bruichladdich's Octomore series, often exceeding 200ppm and even reaching 300ppm, remains the highlight in their calendar. Peat is no longer the only viable source of energy for distillers in Scotland, same as salting fish (unhealthy) and smoking meat (cancer-inducing) are not the only ways to preserve food nowadays, but old habits and acquired tastes die hard. Once elevated to the status of tradition, such practice will likely continue for a long time.

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



CAOL ILA 12 YEARS OLD

Luminous citrine with light golden reflex, the maritime nose effuse salted lemon, white pepper, oat biscuit and tarry ropes. With a fresh mouthfeel, the vigorous palate emanates cardamom, arugula, buttered toast and wet peat. Medium-bodied at 43%, the bright entry persists through a clean mid-palate, leading to a saline finish. Who said that peat cannot be fragrant and refreshing?

RESTAURANTS

CANTONESE



IMPERIAL COURT
Monday - Friday
11am - 3pm / 6pm - 11pm
Saturday, Sunday & Public Holidays
10am - 3pm / 6pm - 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 - 10:30pm
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

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
Macau Fisherman's Wharf
Edf. New Orleans III
Macau

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

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

FOOD & BEVERAGE

America's Test Kitchen

SCRATCH THE MUSHY STUFFING AND MAKE CORNBREAD FROM SCRATCH

Cornbread and sausage stuffing is a compelling alternative to the usual bread-based dish. But the recipes we tried all called for store-bought cornbread, which had a fluffy texture that resulted in mushy stuffing. We'd have to make the cornbread from scratch. We began with our favorite cornbread recipe: Combine cornmeal with flour, leavener, salt, and sugar (which we omitted) before whisking in eggs, buttermilk, milk, and melted butter.

Because our dressing would offer tons of flavor, we decided to eliminate the buttermilk and replace the butter with vegetable oil; tasters couldn't tell the difference. We cubed the cornbread and, while it worked fine to let it stale overnight, we found we could achieve the same results more quickly by drying it out in a low oven.

We tried assembling the dressing and storing the whole casserole in the fridge overnight, but unfortunately the cornbread became too mushy. We opted instead to wait until just before baking to combine the cornbread with chicken broth, eggs, browned sausage, and aromatics.

To increase richness, we added extra sausage, doubled the eggs to four, and replaced 1 cup of the chicken broth with half-and-half. We also drizzled melted butter over the dressing before baking it, which helped crisp the top. Instead of oven drying in step 3, you can let the cut cornbread stale overnight at room temperature.

AP PHOTO



This photo provided by America's Test Kitchen shows homemade cornbread dressing. (Joe Keller/America's Test Kitchen via AP)

RECIPE

START TO FINISH: 3 HOURS (Active time: 55 minutes, plus 2 hours to cool)

Servings: 10-12

Cornbread:

2 2/3 cups milk

1/2 cup vegetable oil

4 large eggs

2 cups (10 ounces) cornmeal

2 cups (10 ounces) all-purpose flour

4 teaspoons baking powder

1 teaspoon salt

Dressing:

1 1/2 pounds bulk pork sausage

2 onions, chopped fine

3 celery ribs, chopped fine

6 tablespoons unsalted butter

4 garlic cloves, minced

1 teaspoon ground sage

1 teaspoon dried thyme

3 1/2 cups chicken broth

1 cup half-and-half

4 large eggs

1/2 teaspoon salt

1/8 teaspoon cayenne pepper

HOW TO COOK IT

For the cornbread: Adjust oven racks to upper-middle and lower-middle positions and heat oven to 375 F. Grease and flour 13 by 9-inch baking pan. Whisk milk, oil, and eggs together in bowl.

In large bowl, combine cornmeal, flour, baking powder, and salt. Whisk in milk mixture until smooth. Pour batter into prepared pan and bake on lower rack until golden and toothpick inserted in center comes out clean, about 30 minutes. Let cool in pan on wire rack, about 2 hours.

Reduce oven to 250 F. Cut cornbread into 1-inch squares. Divide cornbread between 2 rimmed baking sheets and bake, stirring occasionally, until dry, 50 minutes to 1 hour. Let cornbread cool completely on sheets, about 30 minutes.

For the dressing: Cook sausage in 12-inch non-stick skillet over medium-high heat until no longer pink, about 5 minutes; transfer to paper towel-lined plate. Pour off all but 2 tablespoons fat left in pan. Add onions, celery, and 2 tablespoons butter to fat in pan and cook over medium-high heat until vegetables soften, about 5 minutes. Stir in garlic, sage, and thyme and cook until fragrant, about 30 seconds. Stir in broth, remove from heat, and let cool for 5 minutes.

In large bowl, whisk half-and-half, eggs, salt, and cayenne together. Slowly whisk in warm broth mixture until incorporated. Gently fold in dried cornbread and sausage. Let mixture sit, tossing occasionally, until cornbread is saturated, about 20 minutes. Heat oven to 375 F. Grease 13 by 9-inch baking pan. Transfer cornbread mixture to prepared pan. Melt remaining 4 tablespoons butter and drizzle evenly over top. Bake on upper rack until top is golden brown and crisp, 30 to 40 minutes. Let cool for 15 minutes and serve.

WHAT'S ON



TODAY (NOV 2)
"KINO MACAO 2018" – GERMAN FILM FESTIVAL

The German film festival features eight of the latest German feature films and two special screenings of Swiss films. A variety of ideas and storylines with a human touch, such as rebellion and courage, love and doubt, yearning and awakening, are explored in the films that will be projected.

Many films were nominated for or have won awards at the German Film Awards or Berlin International Film Festival 2018, including Transit, Styx, and Western, which was nominated for Cannes Film Festival's Un Certain Regard Award 2017. Other new German films include 303 and Away You Go, both focusing on a female perspective. The Garden is set against the background of a Germany family in the 1970s.

DATES: October 20 – November 4
VENUE: Cinematheque-Passion
ADMISSION: MOP 60, 30 (For seniors and students)
ORGANIZERS: Cinematheque Passion and the Goethe-Institut Hong Kong
ENQUIRIES: (853) 2852 2585
WWW.CINEMATHEQUE-PASSION.MO
WWW.MACAULIFESTYLE.COM



EXHIBITION OF NEW WORKS IN MAM COLLECTIONS: WORKS BY CHE HO

This exhibition will feature nine works by renowned local painter and calligrapher Che Ho. It will include five calligraphy works and four paintings donated last year by Che Ho. Organized by the Macao Art Museum (MAM) of the Cultural Affairs Bureau, the Exhibition of New Works in MAM Collection changes their new artist in focus often, and Che Ho's work will be on display until April 2019.

In addition to the exhibition "Landscape of Change – Macao Watercolour Paintings from the MAM Collection" and "Abstract Paintings from the MAM Collection", the Exhibition of New Works in MAM Collection is about giving the public a chance to further understand Macau's role and contribution in the history of the development of Chinese art.

TIME: 10 – 7pm
UNTIL: April 14, 2019
VENUE: Macao Museum of Art, Palace Museum and Shanghai Museum
ADMISSION: Free
ORGANIZERS: Macao Museum of Art
ENQUIRIES: (853) 8791 9814
WWW.MAM.GOV.MO



TOMORROW (NOV 3)
CLUB CUBIC PRESENTS SICK INDIVIDUALS

Appearing in the world's most prestigious music festivals – Tomorrowland, Ultra Music Festival, SICK INDIVIDUALS continue to set higher standards with each year. The Dutch have spread their infectious electronic dance music all over the world. Rinze 'Ray' Hofstee and Joep 'Jim' Smeele met at the conservatory for music in The Netherlands and formed an instant connection bound through a shared passion for music composition. The duo was born in 2010 and have been influenced by groups such as Daft Punk, Bingo Players and the Swedish House Mafia.

They will be playing highlights such as official remixes for Rihanna & David Guetta, Madonna, Moby, Rita Ora, Avicii, and Icona Pop that have sizzled the international radio airwaves.

TIME: Door opens at 10pm
VENUE: Club Cubic
ADMISSION: MOP 250
ORGANIZERS: Club Cubic
ENQUIRIES: (853) 6638 4999
WWW.CUBIC-COD.COM



SUNDAY (NOV 4)
BEYOND THE SCENERY: EXHIBITION COMMEMORATING THE 300TH ANNIVERSARY OF THE PASSING OF WU LI

On the occasion of the 300th anniversary of early Qing celebrated painter Wu Li's death, in collaboration with the Palace Museum and the Shanghai Museum, and with the support of the Hong Kong Museum of Art, MAM presents Beyond the Scenery: an exhibition that will offer Macau citizens and international art aficionados aesthetic delight as well as an opportunity for further discussion and studies by researchers of Chinese traditional arts. The event features more than 80 pieces of representative calligraphic and painting works created by Wu Li in different periods, as well as works by his close friends and teachers.

TIME: 10 – 7pm (last admission 6:30pm; closed on Mondays)
UNTIL: November 11
VENUE: Macao Museum of Art, Palace Museum and Shanghai Museum
ADMISSION: Free
ORGANIZERS: Macao Museum of Art
ENQUIRIES: (853) 8791 9814
WWW.MAM.GOV.MO



MONDAY (NOV 5)
COLLECTIVE EXHIBITION OF MACAO VISUAL ARTS 2018

Organized by the Cultural Affairs Bureau, the Collective Exhibition of Macao Visual Arts 2018 showcases the works of winning artists, who were awarded in the inauguration ceremony. The exhibition is an iconic cultural event in the local visual arts sector and a platform for Macau artists to showcase their talent and creativity. A total of 291 works from 182 participants were submitted since the open call last June. The artworks feature innovative themes and a wide variety of media, ranging from paintings, photography to cross-media creations, showing the diversity of the local art scene.

TIME: 10am - 9pm (September 28 – November 18)
VENUE: Tap Seac Galley
ADMISSION: Free
ORGANIZERS: Cultural Affairs Bureau
ENQUIRIES: (853) 2836 6866
WWW.MACAULIFESTYLE.COM
WWW.ICM.GOV.MO



TUESDAY (NOV 6)
ASSEMBLAGE OF TREASURES

To celebrate its 20th anniversary, the Macao Museum, sponsored by the Cultural Affairs Bureau, is inaugurating the exhibition "Assemblage of Treasures" where over eighty items and sets of treasures selected from superb collections of the Museum will be displayed showcasing the continuous dedication of the Macao Museum in collecting historical relics with cultural and artistic value.

The exhibition is divided into six sections — "Lingnan Paintings", "European Traveller's Paintings", "Style and Life", "The Multicultural Macao", "Exhibition Overview" and "Education Space" — which all highlight the cultural exchange between East and West that spans over four hundred years. The inheritance of Chinese cultural traditions can be found in Chinese and Western paintings, household appliances, and personal legacies of celebrities, such as of Gao Jianfu, George Chinnery and André Auguste Borget, who resided in Macau due to its unique environment and who built a special bond with the city, showcasing the charm of Macau's culture.

TIME: 10am-6pm (Last admission 5:30pm)
UNTIL: February 19, 2019 (Closed on Mondays)
VENUE: Macao Museum (Mount Fortress)
ADMISSION: Free
ORGANIZERS: Macao Museum and Cultural Affairs Bureau
ENQUIRIES: (853) 2835 7911
WWW.MACAUMUSEUM.GOV.MO
WWW.MACAULIFESTYLE.COM



WEDNESDAY (NOV 7)

THE CITY IN MY HEART – CREATIVE ARTWORK EXHIBITION

A total of 17 young creatives, including eight artists and nine university students, have been invited to participate in the exhibition. Taking to the theme of the exhibition, "The City in My Heart", these young creators will present the Macau that their eyes and hearts see.

The participating artists are 2 UP Studio, Kinson Lam, Ella Lei, Natalie Pun, Ai Sio Pui Ian, Sour Graphik and Yang Illustration. The participating students are Kay Cheong, Benny Tang, Tonny Deng, Esther He, Cherry Huang, Doria Lin, Tina Loi, Shirley Sou and Mori Xu.

TIME: 12pm-7pm

UNTIL: November 18, 2019 (Closed on Mondays)

VENUE: Ox Warehouse

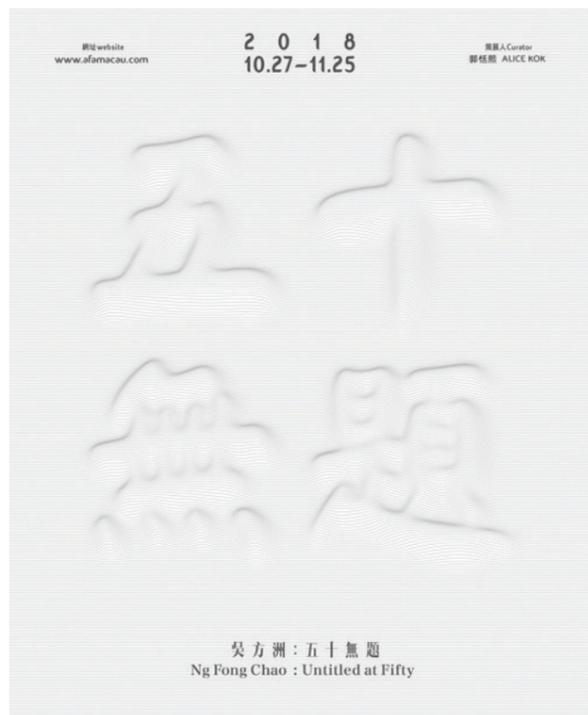
ADMISSION: Free

ORGANIZERS: Ox Warehouse Art Group

EMAIL: oxwarehouse@gmail.com

WWW.OXWAREHOUSE.BLOGSPOT.COM

WWW.MACAULIFESTYLE.COM



THURSDAY (NOV 8)

NG FONG CHAO: UNTITLED AT FIFTY

Local artist Ng Fong Chao is having his works exhibited in an event curated by Alice Kok and organized by AFA Association. Within the period of the last two years, Fong Chao has been through two major events in his life: the death of his father and the birth of his son. The experience of his father's passing has had a tremendous resonance in Fong Chao's life. Since Macau AFA has invited him to hold a solo exhibition, he has taken the occasion to create a new series of artworks dedicated to his father, revealing in front of us the depth of his reflections upon the subject of life and death – two intrinsically interdependent subjects.

TIME: 10am - 7pm

UNTIL: November 25, 2019 (Closed on Saturdays, Sundays and Public Holidays)

VENUE: Ox Warehouse

ADMISSION: Free

ORGANIZERS: Macau Art Garden

ENQUIRES: (853) 2836 6064

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Sands WEEKEND



LA PARISIENNE CABARET FRANÇAIS

Until 6 January 2019

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



CHIADO – WE'RE OPEN

Shop 2206, Level 2, Sands Cotai Central

Sands Cotai Central is now home to a contemporary Portuguese restaurant – Chiado, led by Portugal's hugely popular celebrity chef Henrique Sá Pessoa. Chiado Portuguese Restaurant is a fine-casual dining experience, where simple, yet elegant dishes burst with flavour.

Time: Daily 12:00pm – 3:00pm / 6:00pm – 11:00pm

Reservations: +853 8113 8988 or chiado.reservation@sands.com.mo



BRUNCH EXTRAVAGANZA

Every Saturday

Shop 1039, Level 1, 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 From MOP488 | Child From MOP245*

Reservations: +853 8118 9950 or portofino.reservation@sands.com.mo

*Subject to 10% service charge.



THE MONKEY KING – CHINA SHOW

8pm, Daily (except Thursdays)

Sands Cotai Theatre

The Monkey King – China Show is a large-scale fantasy stage play based on the Chinese legend of the famous monk Xuan Zang from the Tang Dynasty, and is better known as "A Journey to the West". The show is based on the original version and brings together all the Chinese elements of myths, fairy tales, drama, comedy, slapstick, magic and other features.

Tickets: From MOP380, call reservations +853 2882 8818

cotaiticketing.com



澳門金沙度假區

Sands
RESORTS MACAO



WORLD OF WONDER

By Laurie Triefeldt

Exploring the realms of history, science, nature and technology

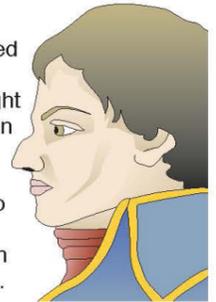
VENEZUELA

Venezuela enjoys a tropical climate, vast and diverse ecosystems, modern cities, beautiful beaches and quaint towns. Until the 1970s, Venezuela was the largest producer of petroleum in the world. It continues to be a major exporter of petroleum. The country has been plagued with social and political unrest for years.



The national flag was created by Francisco de Miranda in the early 1800s.

Francisco de Miranda served in the Spanish army and fought in the American and French Revolutions, but he failed to gain support for Venezuelan independence.



The coat of arms uses the symbols of a horse for liberty, swords for independence and a wheat sheaf for unity.

The first people

Before the Spanish arrived in the 1500s, a diverse group of native tribes inhabited what is now Venezuela. Each of the tribes developed a unique religious and cultural identity. The people of the Andean region were farmers, while the coastal tribes were fierce warriors and skilled sailors. When the Spanish arrived, they brought disease, famine and war, which took a huge toll on the natives. Today, the indigenous peoples make up about 1 percent of the country's population.

What's in a name?

Venezuela got its name in the 15th century when **Alonso de Ojeda** and **Amerigo Vespucci** discovered the Indians of Guajira. These people lived in houses built on piles over the water, which caused the explorers to call the region Venezuela ("Little Venice").



Just the facts

Total area	352,145 sq. mi. (912,050 sq. km)
Population	32,290,667
Capital city	Caracas
Currency	Bolivar
Highest elevation	Pico Bolívar 16,332 ft. (4,978 m)
Lowest elevation	Sea level
Agriculture	Corn, sugarcane, sorghum, rice, coffee, bananas, vegetables, milk, eggs, beef and pork
Industries	Petrochemicals, mining, processed foods, refined petroleum
Natural resources	Aluminum, coal, iron ore, natural gas, petroleum

Did you know?

Venezuela has had 27 constitutions since 1811. Its present constitution was adopted in 1999. Venezuela has 1,700 miles (2,735 km) of Caribbean coastline. For this reason, fishing, swimming, sailing and scuba diving are popular pastimes. Venezuela has protected 15 percent of its natural environment, more than 54,000 square miles (140,000 sq. km). This area is equivalent to the size of Illinois and is larger than England. Cloud forests form at higher elevations when the condensation of water in the air creates an almost constant layer of clouds over the mountains.

Land regions

Venezuela is divided into four main regions: the Maracaibo Basin, the Andean Highlands, the Llanos and the Guiana Highlands.

The **Maracaibo Basin** is home to the largest lake in South America, Lake Maracaibo (5,217 square miles, 13,512 sq. km). This region is also home to huge petroleum deposits.

The **Andean Highlands** region is the most populated area. It consists of mountain ranges and fertile valleys.

The **Llanos** region is known for its large cattle ranges.

The **Guiana Highlands** is the largest of the four regions and boasts the world's highest waterfall, Angel Falls. Tropical forests cover much of the south, and the region also has rich deposits of bauxite, iron ore and gold.

The **poison dart frog** can be found in the tropical forests of the Guiana Highlands, south of the Orinoco River. Instead of laying eggs in water, when this amphibian lays its eggs, the male carries them on his back.

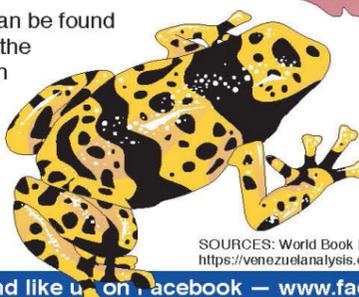
The national bird is the **troupial**, and the national flower is the **orchid**.

The **spectacled caiman** is a small crocodilian found in freshwater lakes. It is also found in the Orinoco River and estuaries.

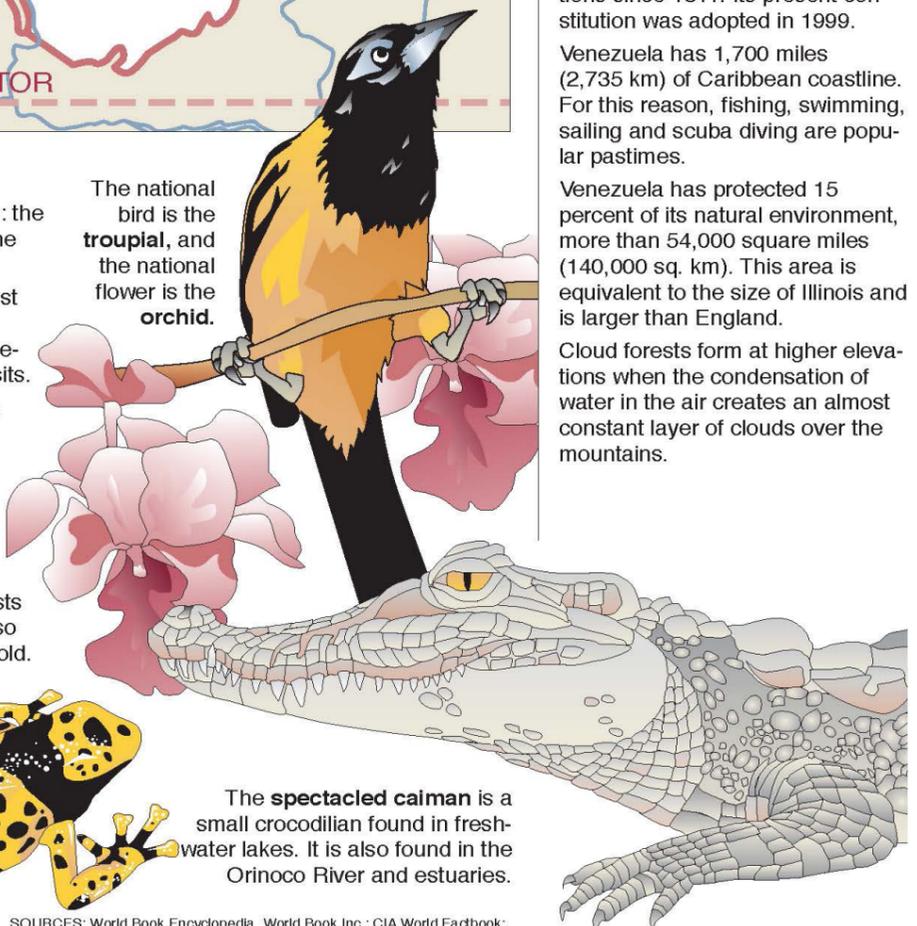


Bird of paradise flowers grow on the slopes of coastal mountains.

The tiny pigmy owl is known as **la pavita** in Venezuela.



SOURCES: World Book Encyclopedia, World Book Inc.; CIA World Factbook; <https://venezuelanalysis.com>; nationfacts.net; thefactfile.org



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