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times Extra

weekend Guide

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WAR & PEACE

Hitler went in wartime for revenge. Merkel plans a pilgrimage in the name of peace. Two German chancellors, with opposite aims and the same destination: a train car in a French forest

DRIVE IN

Lindsey Bahr, AP Film Writer

IN 'BOY ERASED,' IGNORANCE IS SHOWN EMPATHETICALLY

"Boy Erased" is based on the true story of a young man, Garrard Conley, whose Baptist family put him in a conversion therapy center to "cure" his homosexuality when he was just 19-years-old. Conley wrote about his experiences in a memoir, which writer-director-actor Joel Edgerton has adapted for the screen in a manner that is admirably and almost radically empathetic to all its characters — even the villains. In the film, the protagonist is called Jared Eamons, giving a little distance perhaps from the real life subjects. He is played with deep soulfulness by the talented actor Lucas Hedges who has yet to meet a role he can't conquer. His parents are Marshall Eamons (Russell Crowe), a respected local pastor and car salesman in Arkansas, and Nancy Eamons (Nicole Kidman), a dutiful wife and caring mother with a penchant for tastefully bedazzled clothing. They're the kind of family who when presented with the information that their only son might be gay, aren't just opposed to the idea, but believe deep down that it's a sin, a choice, and an affliction that can be cured, on par with things like domestic violence, al-

coholism and pedophilia. But they're also the kind of family who believes that this mentality comes from love, not intolerance or prejudice. And so, after some tears and consulting with local men of the church who've "dealt" with things like this before, Marshall decides to ship Jared off to conversion therapy to be fixed in a program run by a man named Victor Sykes (played by Edgerton himself). This is not to say that the film doesn't have a point of view, it just doesn't rush to demonize the people putting Jared in this situation. The administrators at the center (including Flea as an ex-con there to muscle the kids into submission) do that well enough on their own, and without external embellishment or contrivances. The story is told in real time peppered with various flashbacks as Jared wrestles with what he's been through (including an incredibly traumatic and upsetting incident that I won't say anything more about here), what he's felt and what he wants to do. We don't get much of Jared's internal monologue, but there is the sense that there is real conflict in him. He's a good kid who is used to pleasing

his parents, and now, through no fault of his own, he has managed to disappoint them and he carries that shame. The center devolves into a place of horrors as the weeks go on, but there is a glint of hope as Nancy, who is stewarding her son to and from the sessions while they stay in a local hotel, starts to read up on their philosophies and techniques. It's an arc that

I didn't see coming and one that justifies why someone as brilliant as Kidman was necessary. Even Crowe, who is mostly absent, gets his own few minutes of affecting emotion by the end. You do wish you got to know everyone a little better, especially Jared's therapy-mates (Troye Sivan, Jesse LaTourrette, Britton Seear among them) but the film keeps the viewer

at a bit of a distance.

For Edgerton as a writer and director, "Boy Erased" is very strong, albeit less flashy, follow-up to his first film "The Gift," a taut thriller that couldn't be more different from this one. "Boy Erased" is undoubtedly more important, however, and even though it might be difficult to watch at times, it's done with such evident love and sensitivity

that it's hard to imagine a human being not connecting in some way, and perhaps even learning something along the way.

"Boy Erased," a Focus Features release, is rated R by the Motion Picture Association of America for "sexual content including an assault, some language and brief drug use." Running time: 114 minutes. ★★★★★

AP PHOTO



From left: Lucas Hedges, Russell Crowe and Nicole Kidman in a scene from "Boy Erased"

BOOK IT

AUTHOR OFFERS RETROSPECT OF TV SHOW 'FRIENDS'

Kelsey Miller has written the quintessential fan book for those obsessed with the hit TV sitcom "Friends." "I'll Be There For You" gives readers an insider's look at what it takes to launch a show that not only had an impact on a decade of broadcast television, but also remains a pop culture icon.

Miller leads readers through interesting insider scoop and includes various behind-the-scenes interviews spanning the length of "Friends." She highlights trends such as "the Rachel" haircut and high-profile celebrity guest appearances, but doesn't ignore the bad.

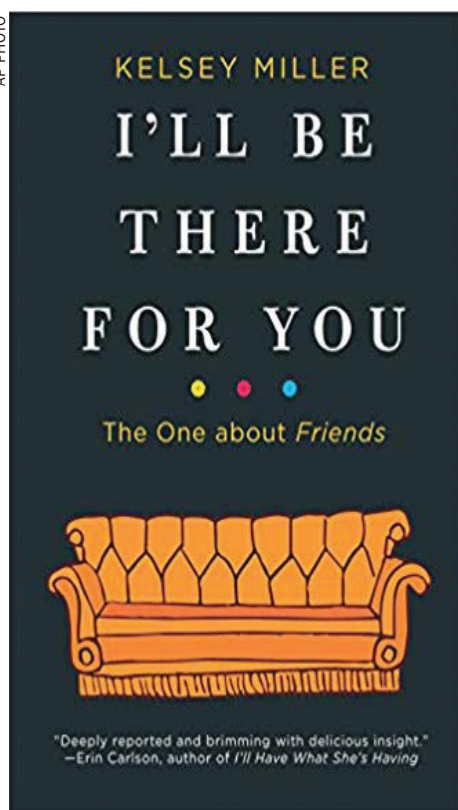
One theme that weaves through the book is the camaraderie among the leading actors. Spearheaded by Lisa Kudrow and David Schwimmer, they were among the first to insist on equal pay for cast members. And Courtney Cox implemented the unofficial "all for one" agreement with the group. If one left, the other five would follow.

Miller points out that "Friends," which debuted in 1994 and ran for 10 seasons, has withstood the test of time. Once Netflix offered the show to subscribers, a new generation began binge-watching six friends trying to make it in New York City.

Finally, Miller compares "Friends" to comfort food. No matter what your mood, Ross, Joey, Chandler, Monica, Phoebe and Rachel will always be there for you.

Lincee Ray, AP

AP PHOTO



"I'll Be There For You: The One About 'Friends'" (Hanover Square Press) by Kelsey Miller

tTUNES

FAITHFULL DIGS DEEP ON 'NEGATIVE CAPABILITY'

Marianne Faithfull is a great musical survivor. She went from pure-voiced chanteuse of "As Tears Go By" to emblem of 1960s drug excess before re-emerging in 1979 with "Broken English," a soul-baring blast of an album that still packs a punch.

Since then, Faithfull has matured into a diva of melancholy, her expressive voice roughened and deepened by time and life. "Negative Capability," the 71-year-old singer's 21st album, is a moving, quietly majestic collection of songs dwelling on aging, pain, loss and loneliness — hardly the usual rock 'n' roll fare.

Faithfull is chief lyricist, working with musical collaborators including Mark Lanegan, Ed Harcourt and Nick Cave, who co-wrote, plays piano and sings on the single "The Gypsy Fae-rie Queen," a midsummer night's meditation inspired by Shakespearean mysticism.

Faithfull and her producers, Rob Ellis and Warren Ellis (one of Cave's Bad Seeds), have crafted a suite of tuneful, autumnal, tentatively hopeful songs, with simple, effective arrangements driven by acoustic guitar, meditative piano and somber strings.

Collectively, they work a mournful magic. Faithfull brings an ominous touch to Bob Dylan's "It's All Over Now, Baby Blue" and revisits two of her own songs: the Rolling Stones-penned "As Tears Go By," which grows more poignant with age, and the mesmeric "Witches' Song" from "Broken English."

AP PHOTO



Marianne Faithfull, "Negative Capability" (BMG)

"Born to Live," written for the late Anita Pallenberg, wishes for "a good death," while "Don't Go" mourns another departed friend, Martin Stone.

"They Come at Night" is a bleak response to the 2015 attacks in Faithfull's adopted home city of Paris, while "No Moon in Paris" finds loneliness, rather than love, in the City of Light. But it's not all darkness. Faithfull's indomitable spirit seeks more — more life, more hope, more love.

"In My Own Particular Way" offers a wry self-appraisal: "I know I'm not young and I'm damaged/But I'm still pretty, kind and funny." And, declares Faithfull: "I'm ready to love."

Jill Lawless, AP

NEWS OF THE WORLD

Thomas Adamson, AP

Hitler in war, Merkel in peace: A train car for history

Adolf Hitler tried literally to rewrite history in 1940 when the Nazi leader commandeered the dining coach to serve France the same humiliation Germany suffered there on the last day of World War I. This time, Angela Merkel will have the French president by her side as she visits what remains of the Wagon of Compiègne, the carriage-turned-office where the Allies and Germany signed the armistice on November 11, 1918. An unusual journey took Wagons-Lits Co. carriage 2419D from serving sauteed veal and boeuf bourguignon to passengers in the seaside town of Deauville to serving as a crucible for world peace while stopped in the middle of a forest in Compiègne.

Puzzled tourists often ask Bernard Letemps, the curator of the Armistice Museum, why the Allies signed the cease-fire agreement that ended the atrocities of the Western Front in that humble setting instead of a grand military building or a glittering palace.

At the time, the official headquarters in Senlis of the Allied commander, French Marshal Ferdinand Foch, would have been the expected place to sign a cease-fire.

But the town had endured a brutal German assault. Its inhabitants were taken hostage and its mayor shot in September 1914, before the first Battle of the Marne. How the bruised townspeople would react to the presence of a German delegation, even one coming with the goal of peace, was a serious concern.

"It was out of the question to receive the plenipotentiary Germans in [such a] town," Letemps said.

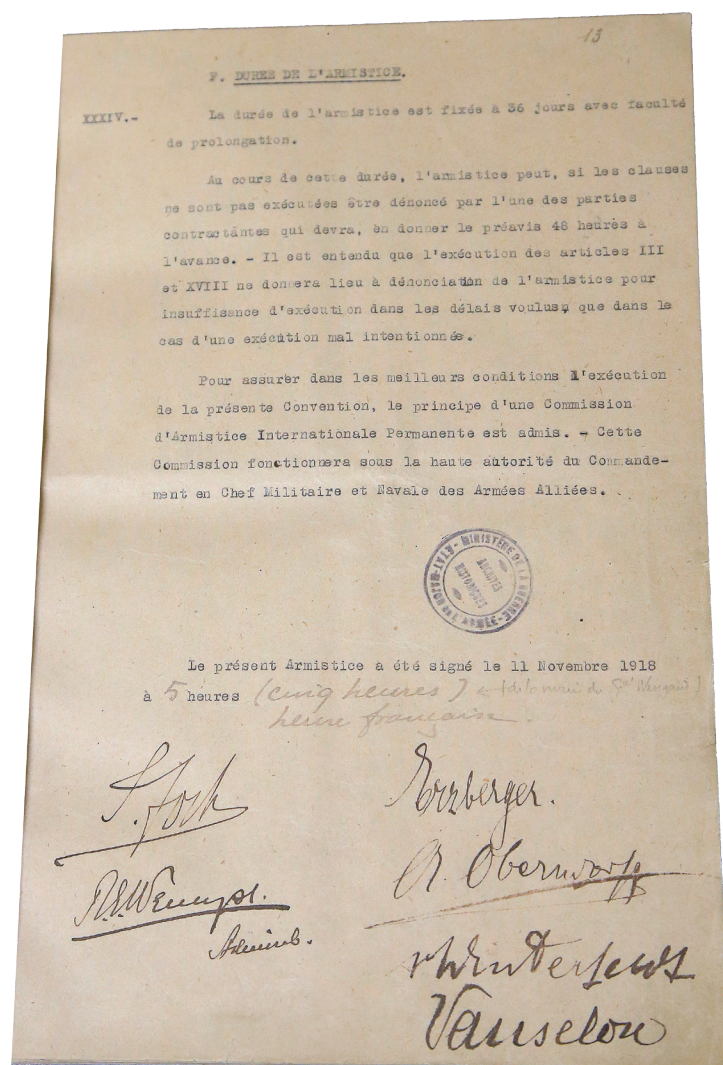
A moveable train carriage in the nearby Compiègne forest was deemed ideal: The isolated location would deter intruders and the calm and secrecy offered a measure of respect to the defeated Germans.

As it happened, Foch had fitted out a mobile office just the month before — a dining car chosen at random from the French passenger train fleet. And so 2419D became known as the "Wagon of Compiègne."

The Armistice was signed just after 5 a.m., but officials held out six hours to put it into effect out of a sense of poetry — the eleventh hour of the eleventh day of the eleventh month in 1918. That delay, rather unpoetically, cost lives on both sides at the end of a war that had already left 17 million dead.

"The train car represents the end of fighting. The end, when people found peace," Letemps said.

He added, smiling: "It fulfilled its role of dining car before becoming famous."



The Armistice document signed by the Allies and the Germans



The saloon car of Compiègne, in where the armistice was signed

The Armistice Museum lays on the train tracks on the site of the signing in the middle of forest. Foch was immortalized in statues ubiquitous across France and gave his name to one of the broad, leafy avenues radiating out from the Arc de Triomphe. The same reception was not reserved for the losing side: One of the Germans to sign the document, Matthias Erzberger, was vilified for his role in the surrender. He was assassinated in 1921.

The story of dining car 2419D and Compiègne didn't end with the war.

For throngs of French mourners in the post-war years, the dining car became a shrine to peace and catharsis.

The car was taken to Paris for display in the courtyard of the In-

valides, the final resting place of Napoleon, before it went back to Compiègne in 1927 to sit in a specially-made memorial constructed on the site of today's museum. Letemps said the wagon received over 190,000 visitors in one year alone in the 1930s as it became a focus for mourning France's 1.4 million fallen soldiers.

For Hitler in those same years, it became a rallying cry during his ascent to power as he exploited the German public's contempt for the punitive terms of surrender.

The Nazi leader visited the site in 1940 when his armies conquered France.

The Führer ordered the dining car brought out of the memorial and returned to the tracks in the spot in the forest it occupied in 1918.

What ensued was Hitler's surreal



Representatives of Germany with Adolf Hitler (seated second left) and France meet at Compiègne Forest, France, in the railroad dining car to discuss terms during World War II



Standing in front of the train are the most important members of the armistice, Marshal Ferdinand Foch (second right) and General Maxime Weygand (second left)

theatrical restaging of the 1918 armistice, one of history's most famous events, with literally the tables' turned.

The 1940 Armistice was dictated in that train — with Germany the victor and France the loser.

"General [Wilhelm] Keitel read the conditions for the Armistice in the car, with Chancellor Hitler sitting in the place of Marshal Foch," Letemps said.

Hitler then ordered the car to be hauled to Germany and displayed, like a notorious prisoner of war, at the Berlin Cathedral.

The dining car was destroyed at the end of World War II, though how that happened has been lost to time. Some accounts blame members of the Nazi SS, others a random airstrike.

In 1950, French manufacturer Wagons-Lits, the company that

ran the Orient Express, donated a car from the same series to the museum — 2439D is identical to its ravaged twin from its studded, leather-bound chairs. It is parked beside the display of the original car remains: a few fragments of bronze decoration and two access ramps.

Tomorrow, Merkel becomes the first German chancellor in 78 years to visit the forest clearing where the end of the globe's first conflict was written.

She will be joined by French President Emmanuel Macron in a scene reminiscent of 1984 when Chancellor Helmut Kohl poignantly held President Francois Mitterrand's hand at an osuary near Verdun.

On the centenary of the conflict's end, this visit will make for soul-searing images of its own.

WORLD OF BACCHUS

Jacky I.F. Cheong, MDT



■ GLENDRONACH 12 YEARS OLD

Luminous mahogany with copper-tawny reflex, the sensual nose exudes dried cranberry, cumin, hazelnut, potpourri, caffè mocha and fruitcake. With a buttery mouthfeel, the hedonistic palate secretes dried dates, star anise, pecan, hibiscus tisane, milk chocolate and tiramisu. Medium-full bodied at 43%, the arresting palate continues through an irresistible mid-palate, leading to a moreish finish. A gorgeous 12-year-old sherried Highlander, perhaps the best in its class.



■ GLENGOYNE 18 YEARS OLD

Rich amber with copper-golden reflex, the luxurious nose radiates gala apple, dried apricot, cinnamon, manuka honey and potpourri. With a creamy mouthfeel, the redolent palate oozes loquat, golden raisin, nutmeg, salted caramel and bonfire smoke. Full-bodied at 40%, the composed entry evolves into a variegated mid-palate, leading to a satisfying finish. An urbane 18-year-old sherried Highlander, enchanting without being extravagant.

The Thorny Issue

The use of caramel colour is probably the single most controversial subject in the world of whisky. Unlike sulphite in wine, which can be naturally occurring, caramel colour can only be artificially added. Whether to enhance flavour or alter colour, caramel colour exists in a wide variety of food and beverage items. As far as spirits are concerned, it is widely used in armagnac, cognac, rum and whisky. In scotch production, caramel colour is apart from water the only additive permitted by Scotch Whisky Regulations 2009, insofar as it does not affect the taste of the final product.

For purists, the spirit is but a liqueur if it contains any artificial additive. Scotch producers are entirely aware of the negative consumer perception caused by the less than romantically named E150 (caramel colour), but many persisted in using it. This is due to the following reasons, listed from the more reasonable to the more cynical. First and foremost, caramel colour is used to ensure colour consistency across all bottles of the same product year in, year out. No two batches of distillates are identical, and no two casks are identical, yet consistency is paramount in whisky. At the risk of repetition, apart from single cask bottlings, even single vintage single malts are a blend of numerous casks. For wine buffs, the lack of vintage and bottle variations in whisky is a glaring weakness; for whisky lovers, this is precisely the beauty of it, without the fickleness and

unpredictability of wine, and the nectar can be savoured time and again over one or two years.

However, caramel colour is also used in precisely the same way as fake tan. Yes, older whiskies usually look darker, but it would be a logical fallacy to conclude that all dark-coloured whiskies must be old. A young 3-year-old scotch (the lowest requirement possible) matured in tired multi-fill casks would predictably look anaemic, and so here comes the cosmetics, in the form of caramel colour. This has perhaps more to do with – depending on how kind you are – consumer inexperience or ignorance than cynicism on the part of producers. As consumers become increasingly well-informed, fake tan in whisky may disappear as the way Liebfraumilch and Mateus Rosé did over the past decades.

To put things into perspective without engaging in classic whataboutism, rum, cognac and armagnac have much looser regulations on caramel colour and other additives than scotch or bourbon. Perhaps the worst sinner, cognac production allows the use of not only caramel colour, but also the notorious boisé (essence of wood chips) as well as a whopping 2% of sugar syrup in the final content. In contrast, there still is a significant minority of single malts which proudly state “natural colour”. Bourbons and “straight” whiskeys from the land of the free and the home of the brave, en passant, have natural colour.

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 / 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

巴黎人
— BRASSERIE —
法式餐厅

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



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



南苑
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
THAI RESTAURANT

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

GRAPE AND CRANBERRY CRISP AS THANKSGIVING IS APPROACHING

For many of us, the menu for Thanksgiving is etched in stone. We eat the same dishes every year because we love every one of them. But what about switching it up a little by swapping in a Grape and Cranberry Crisp for the more traditional apple, pumpkin or pecan pie?

"Eh," replies The Husband. "Grapes are so boring. Wouldn't the crisp be tastier made with raspberries or blueberries?" I calmly note that grapes turn into a whole different fruit when they're cooked, much more intensely flavorful than in their raw state. Also, fall is grape season, which isn't true of blueberries and raspberries. Best of all, the grapes in this dessert require no prep — no peeling or coring or slicing. Just a quick rinse and they're good to go.

Plus, this recipe is almost wantonly customizable. What kind of grape to use? Any seedless grape of any color will do. Don't like pistachios? Roll instead with one of your favorites, including walnuts, pecans and almonds. Not a fan of dried cranberries? Dried cherries, apricots, or even raisins (aka dried grapes!) will do nicely. Allergic to gluten? Replace this recipe's flour with one of the gluten-free brands available at most supermarkets. Finally, I happen to have teamed up the grapes with raspberry jam, but you're welcome to substitute any of the jams or jellies now sitting in your refrigerator.

If indeed this dessert busts into the lineup for the Big Meal, you can prep both the grape filling and the topping ahead of time. Just be sure to let the filling cool before pouring it into the pie plate. Then top it with the crisp ingredients and park it on the counter until it's time to pop it into the oven. I promise you'll be thrilled to discover the delights of cooked grapes — as even The Husband, ever a skeptic, was.

AP PHOTO

**RECIPE****START TO FINISH: 40 MINUTES**

Servings: 6 to 8

3 cups seedless red or green grapes or a mix
1/4 cup seedless raspberry jam or currant jelly or apricot jam
3 tablespoons orange juice, divided
1 tablespoon cornstarch
1 tablespoon fresh lemon juice
1/3 cup dried cranberries
1/4 cup all-purpose flour
1 tablespoon packed light brown sugar
1/8 teaspoon table salt
6 tablespoons cold unsalted butter, cut into pieces
1/2 cup rolled oats
1/2 cup chopped pistachios, almonds or walnuts

Vanilla ice cream

Preheat oven to 375 F.

HOW TO COOK IT

In a medium saucepan combine the grapes, jam and 2 tablespoons of the orange juice. Cover and bring the mixture to a boil. Stir, reduce it to a simmer, and cook, partially covered, until the grapes are very tender and start to burst, about 10 minutes. In a bowl whisk together the cornstarch, lemon juice and remaining tablespoon orange juice. Add the mixture to the grapes, in a stream, whisking, and bring to a boil. Boil for 20 seconds, stir in the cranberries and pour the mixture into

an 8- to 9-inch deep-dish pie plate.

In another medium bowl, stir together the flour, sugar and salt. Add the butter and blend it in using your hands, until the butter is broken into small pieces the size of peas. Stir in the oats and pistachios and sprinkle the mixture evenly over the grape filling. Bake in the center until the crust is golden, about 20 minutes. Let cool for 5 minutes and then serve with the ice cream.

Nutritional information per serving: 252 calories; 124 calories from fat; 14 g fat (6 g saturated; 0 g trans fats); 23 mg cholesterol; 41 mg sodium; 31 g carbohydrates; 2 g fiber; 21 g sugar; 3 g protein

WHAT'S ON



TODAY (NOV 9)
CHARMING SERENADE

Dom Pedro V Theatre welcomes a special night dedicated to the art of serenade. One popular image of serenade in likelihood involves a young man playing guitar and singing love songs by moonlight in front of his lover's window. Starting from the Classical period of Western music, serenade kept its lyrical and emotional expression but via more flexible forms of performance than previously. Macau Orchestra, led by conductor Francis Kan, tackles four serenades by, respectively, Mozart, Beethoven, Reger and Milhaud in order to show how composers of different generations convey feelings through music. The performance lasts for approximately 75 minutes, with no interval.

TIME: 8pm
VENUE: Dom Pedro V Theatre
ADMISSION: MOP100, MOP120
ENQUIRIES: (853) 2853 0782
ORGANIZER: Cultural Affairs Bureau
WWW.OM-MACAU.ORG



SEAN PAUL

After taking to the stage in over 100 countries around the world, Jamaican star Sean Paul is coming to Macau to share his dancehall music vibes. The singer and producer has earned a number of Billboard nominations as well as a Grammy Award, an American Music Award, MOBO Awards, Soul Train Awards, and MTV Music Awards. That is all in a career that has seen him working with stars such as Beyoncé, Rihanna, Keyshia Cole, Kelly Rowland, Juicy J, and Nicki Minaj.

TIME: 10pm
VENUE: Club Cubic, City of Dreams
ADMISSION: MOP580
ORGANIZER: Club Cubic
ENQUIRIES: (853) 6638 4999
EMAIL: info@cubic-cod.com
WWW.CUBIC-COD.COM



TOMORROW (NOV 10)
18TH MACAU FOOD FESTIVAL

This year's Macau Food Festival takes Singapore as its special inspiration, while celebrating Macau's status as a UNESCO Creative City of Gastronomy. The event brings together delicacies from all over the world and has several distinct areas, including the Chinese Food Street, the Asian Food Street, European Food Street, Local Food Street, Singaporean Food Street, and, for those with a sweet tooth, the Dessert Street. In total there are more than 150 food stalls, as well as game booths and live performances during the festival.

TIME: 5pm-11pm (Monday to Thursday)
3pm-12am (Friday to Sunday)
UNTIL: November 25, 2018
VENUE: Sai Van Lake Square
ADMISSION: Free
ENQUIRIES: (853) 2857 5765
ORGANIZER: United Association of Food and Beverage Merchants of Macau
WWW.UAFBMM.ORG.MO



SUNDAY (NOV 11)
KEITH HARING MAZE MACAO

Macau welcomes the first Keith Haring-themed maze in the world, showcasing a selection of pop-art images based on the artist's message of love and peace. The event includes interactive games, sculptural renditions of Keith Haring artworks and special-edition Macau event souvenirs. The idea of a maze was conceived by local Macau-based designers, working along with Artestar, a New York-based licensing agency representing The Keith Haring Studio and many other prominent artists.

TIME: 1pm-9pm (last entry at 8:30pm)
UNTIL: December 31, 2018
VENUE: Hall F, Cotai Expo, Venetian Macau
ADMISSION: MOP150
ENQUIRIES: (853) 2855 5555
ORGANIZERS: Chessman, Sun Entertainment Concert, Macau Design Centre, Carrier Entertainment Agency Limited
WWW.COTAITICKETING.COM



MONDAY (NOV 12)
COLLECTIVE EXHIBITION OF MACAU VISUAL ARTS 2018

Organized by the Cultural Affairs Bureau, the Collective Exhibition of Macau 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
UNTIL: November 18, 2018
VENUE: Tap Seac Galley
ADMISSION: Free
ORGANIZERS: Cultural Affairs Bureau
ENQUIRIES: (853) 2836 6866
WWW.ICM.GOV.MO



TUESDAY (NOV 13)
CHINESE CALLIGRAPHY EXHIBITION BY AO IO NAM

Ao Io Nam is a renowned local Chinese calligrapher and this exhibition showcases around 70 of his selected works. There is a Chinese calligraphy workshop taught by the artist on Nov 17. It is aimed at young people ranging in age from 10 to 16 and designed to promote traditional Chinese arts. The exhibition is part of the activities under the Macau Artists Promotion Programme organised by the Macau Foundation. The opening ceremony is held at 6:30 pm on Nov 12, with the launch of a book cataloguing Ao's Chinese calligraphy works.

TIME: 10am-7pm
DATE: November 13-19, 2018
VENUE: UNESCO Centre of Macau
ORGANIZER: Macau Foundation
ADMISSION: Free
ENQUIRIES: (853) 2872 7066 (Exhibition);
(853) 8795 0914 / 8795 0923 (Workshop)



WEDNESDAY (NOV 14)

COLLECTIVE EXHIBITION OF MACAU VISUAL ARTS 2018

The “Collective Exhibition of Macau Visual Arts 2018” is a platform for the local visual arts sector to showcase the talent and creativity within it. A total of 291 works from 182 Macau artists was submitted since the open call last June. The artworks feature a wide variety of themes and media, ranging from paintings, to photography and cross-media creations. A jury composed of five experienced art professionals selected 80 works for this exhibition, with “The Fourth of the Wall Series” by Lam Un Mei winning both the Grand Prize of the Jury Award and the Young Artist Award.

TIME: 10am-9pm

UNTIL: November 18, 2018

VENUE: Tap Seac Gallery Temporary Exhibition
GALLERY of the Civic and Municipal Affairs Bureau

ADMISSION: Free

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8988 4000

WWW.ICM.GOV.MO



THURSDAY (NOV 15)

LANDSCAPE OF CHANGE - MACAU WATERCOLOR PAINTINGS FROM THE MAM COLLECTION

This exhibition features watercolors from mid-19th century artists - like George Chinnery and Auguste Borget - to the 20th century, all 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 transformation - in terms of topography, landscape and society - over the last century or so. It provides an opportunity to imagine long-lost historical scenes of Macau, such as sailing boats anchored at the Inner Harbour and St Dominic’s Square with scattered hawkers plying goods.

TIME: 10am-7pm (no admittance after 6:30pm;
closed on Mondays)

UNTIL: February 10, 2019

VENUE: Macau Museum of Art

ADMISSION: Free

ENQUIRIES: (853) 8791 9814

ORGANIZER: Macau Museum of Art

www.mam.gov.mo

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



KENNY G
WORLD TOUR 2018 IN MACAO

KENNY G WORLD TOUR 2018 IN MACAO

8:30pm, 16 November, Friday

The Venetian Theatre, The Venetian Macao

Legendary Grammy Award-winning saxophonist Kenny G, who with sales of more than 75 million albums worldwide, is the most successful instrumental musician of the modern era. Nominated for 16 Grammys, he won Best Instrumental Composition for “Forever in Love” in 1994, with his fourth album, “Duotones” providing his big breakthrough in 1986.

Tickets: From MOP480, 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 12pm – 3pm / 6pm – 11pm

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



SAVOUR AN INNOVATIVE DIM SUM FEAST AT DYNASTY 8

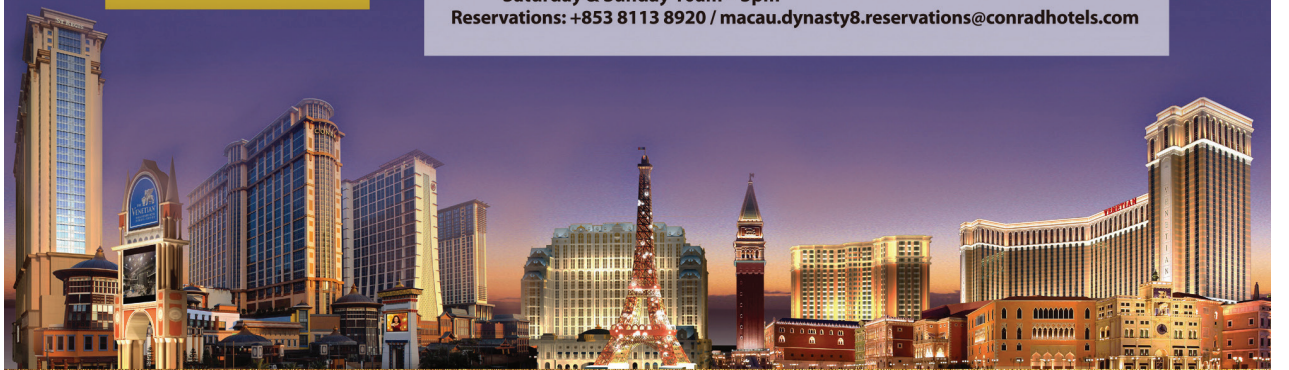
Level 1, Conrad Macao, Sands Cotai Central

Iconic flavours and texture of authentic Cantonese dim sum served with an innovative twist. Dynasty 8 evokes feelings of old-world China charm, with 8 private dining rooms which portray the rich history and décor of 8 important imperial dynasties.

Time: Monday - Friday 11am – 3pm

Saturday & Sunday 10am – 3pm

Reservations: +853 8113 8920 / macau.dynasty8.reservations@conradhotels.com



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FOUR SEASONS
HOTEL
MACAO, COTAI STRIP

THE VENETIAN
澳門威尼斯人

THE PARISIAN
澳門巴黎人

Holiday Inn
假日酒店
新濠新濠中心
MACAO COTAI CENTRAL

CONRAD
MACAO, COTAI CENTRAL
澳門新濠金沙中心康萊德酒店

Sheraton Grand
MACAO HOTEL
COTAI CENTRAL
澳門新濠金沙中心大酒店

In 1912, Japan gave 3,000 cherry trees to Washington, D.C.



The difference

There are five basic tree groups. **Needle-leaf trees** (conifers) such as pines and firs, and **broadleaf trees**, like oaks, maples, eucalyptuses and palm trees, are the most common. Unusual tropical and subtropical species include the **tree fern**, the **ginkgo** and the **cycad**.



Broadleaf trees are deciduous, which means they lose their leaves every autumn.

Coniferous trees tend to have narrow, hard leaves, known as scales or needles.

Tropical trees like the palm are broad-leaf trees.

Redwoods, eucalyptuses and sequoias can grow to be huge. The tallest living tree is a coast redwood more than 380 feet (116 m) tall.

The trunk

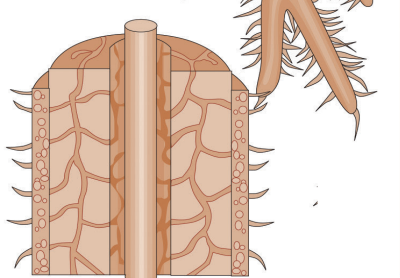
Tree trunks consist mostly of dead wood, but they do contain layers that form a vital life-support system that carries water and minerals from the roots up to the leaves through the **xylem**, a system of small tubes. The leaves then make nutrients such as sugars and starches, which travel back to the rest of the tree through the **phloem**.

Counting rings

A typical hardwood tree will add one ring each year. A crosscut of a tree that reveals 10 rings is probably about 10 years old. The center of the tree is called **heartwood** and is the oldest part of the tree. The young outer xylem is called **sapwood**.

Roots matter

Roots are long underground branches of the tree trunk that serve as a tree's anchor, keeping it standing upright. Thousands of smaller, hair-like secondary roots develop off of the larger roots, absorbing the surrounding soil's water and nutrients, which are then carried to the tree's leaves via the xylem layer of the roots, trunk and branches.



SOURCES: World Book Encyclopedia, World Book Inc.; <https://www.arborday.org/>; <https://www.treepeople.org/>; www.kidzone.ws/plants/trees.htm;

WORLD OF WONDER

Exploring the realms of history, science, nature and technology

By Laurie Triefeldt

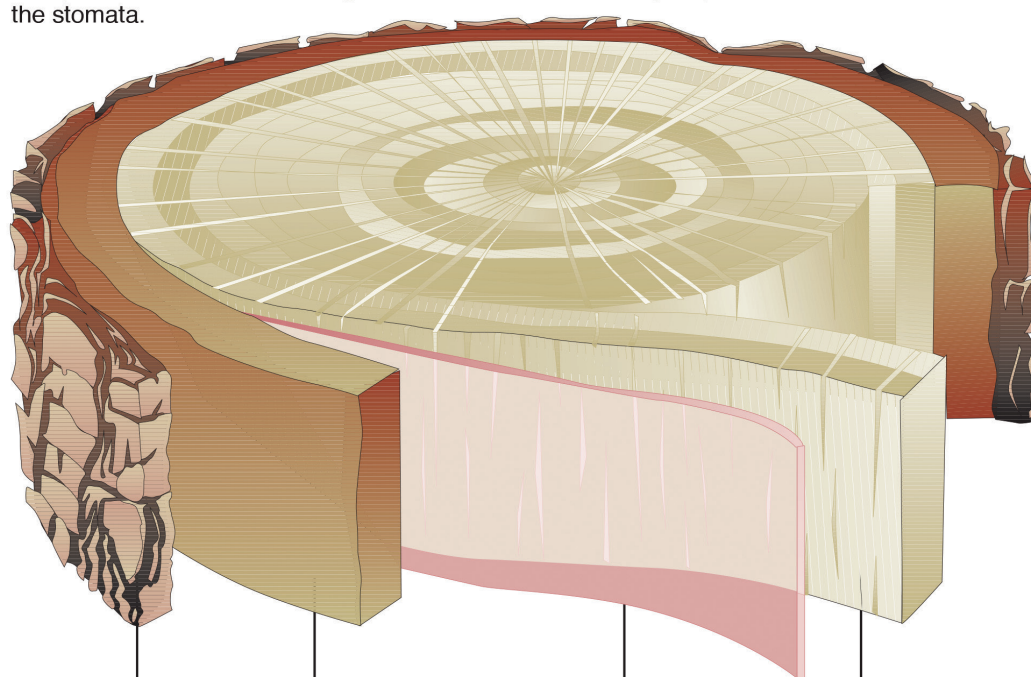
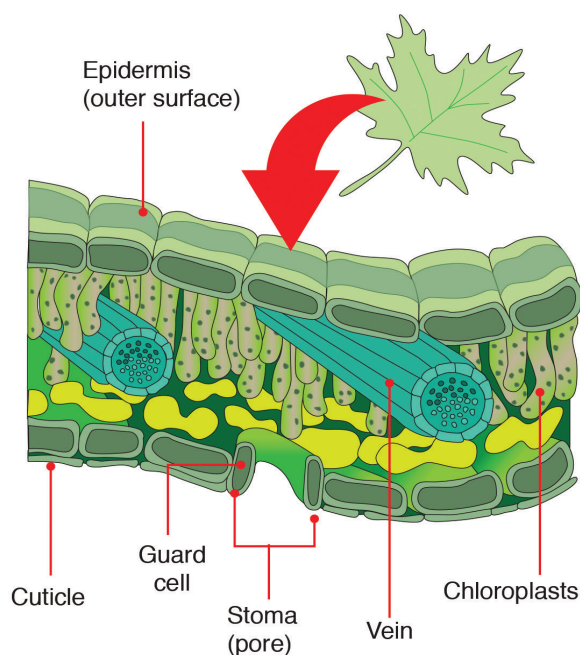
TREES

Trees are the largest plants on Earth and some of the oldest living things. Some can be taller than buildings, and others can live for thousands of years. Trees help clean the air we breathe and keep soil from washing away. We use their wood for shelter, furniture and paper. Trees are also a source of food and medicine. Five thousand years ago, trees covered more than three-fourths of the world's land. It is estimated that 90 percent of the world's original forests are gone.

Leaves

Leaves contain many different cells, each with a unique purpose.

Stomata (plural of "stoma") are tiny pores on the outer surface of the leaf that take in air and release moisture. **Guard cells** protect and surround each stoma. They expand and contract to adjust the amount of carbon dioxide and water that enter and exit the leaf. Inside the spongy tissue cell layers of the leaf are small bodies called **chloroplasts**. They contain **chlorophyll**, which absorbs and uses the sun's energy to split water molecules into hydrogen and oxygen, combining the hydrogen with carbon dioxide to produce food (in simple sugar form) for the tree. This process, called **photosynthesis**, leaves oxygen as a byproduct, which escapes back into the air through the stomata.



Outer bark (cork)
Protects the tree.

Phloem (inner bark)
Carries food made by the leaves to other parts of the tree.

Cambium
Adds to the tree's size as the cells divide.

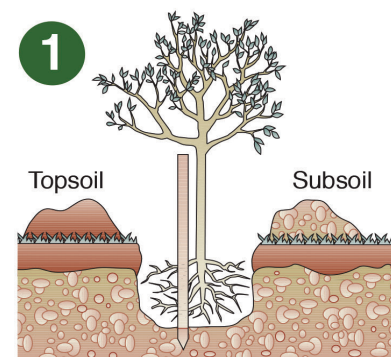
Xylem
Moves water and dissolved minerals to the leaves.



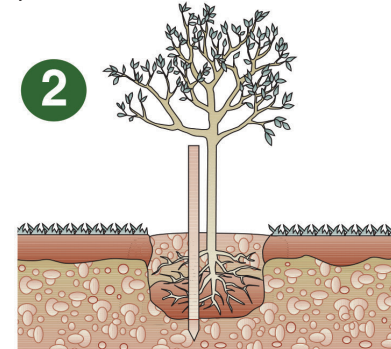
The sap from **sugar maple** trees is used to make maple syrup.

How to plant a tree

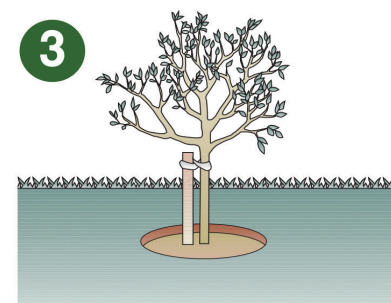
Trees are fun to plant and good for the environment, too. Select a type of tree that will be able to thrive in the area where you want to plant it. Is there enough sunlight, water and room for your tree to become full-grown? Before you are ready to plant, keep the tree roots moist and store it out of the sun so it doesn't dry out.



Carry the tree by the container (around the root ball), not the tree trunk. Dig a hole as deep as the container and twice as wide (so that the roots can easily be spread out). It is a good idea to put topsoil and subsoil into separate piles. Using a stake may help keep the tree straight while planting and during the tree's early growth period.



Remove the container or burlap around the root ball and carefully place the tree in the hole. Spread the roots and fill the hole, first with topsoil, which is more fertile, and then the subsoil.



Pack the soil tightly and add a protective layer of mulch. Water the area around the tree right after you plant it and every day for the first few weeks.

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