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A MERGE OF CANTONESE AND ITALIAN DISHES



# ROMA,

MEXICO CITY

THIS DECEMBER  
CUARON  
NEOREALIST  
MASTERPIECE 'ROMA'  
PREMIERES AT THE  
MACAU FILM FESTIVAL  
A REVIEW



**DRIVE IN**

Lindsey Bahr, AP Film Writer

**CUARON CRAFTS A NEOREALIST MASTERPIECE IN 'ROMA'**



Scenes from the film "Roma"



The phrase "world creation" gets thrown around casually and frequently in cinema, but few modern directors are better at fashioning a totally transportive experience than director Alfonso Cuarón. He has taken us to space, to the edge of desire, to a bleak future and back to the wistful anxiety of childhood. And each of his very distinct fantasies have a way of sticking around in your consciousness, lingering so effectively that they often find a privileged resting place alongside your own memories. Such is sure to be the case with "Roma," a hypnotic, neorealist masterpiece about a middle class family living in Mexico

City in the 1970s that's inspired by the filmmaker's own youth. But this is a different kind of autobiography. Instead of looking inward and telling a story from his own perspective, Cuarón has stepped outside of himself and chosen pay tribute to the inner lives of two people who children only ever see in the context of themselves — his mother and nanny. And it is the nanny and housekeeper, Cleo, who gets the star treatment in "Roma." Portrayed with astounding assuredness and depth by the novice actor Yalitza Aparicio, Cleo may appear quiet and reserved but she is acutely observant to everything that's happening

around her, no matter how small. She treats seriously the loneliness of the youngest son of the four doctor's children she cares for. She seems to know that when her boss, Sofia (an exquisite Marina de Tavira) snaps at her to clean up the dog poop in the garage, that it isn't about her. She is used to absorbing the pain of others, which makes her own trials through the course of the film even more devastating to experience. As with many families with a live-in housekeeper, Cleo may be getting paid for her service, but she is as much of mother figure to the children of the household as their birth mother, who has, at least lately,

been distracted trying to keep the attention of her scoundrel husband. The men of "Roma" are little more than jerks, disappointments and nuisances who leave the women, and the audience, enraged. This may all seem very vague, but "Roma" is a journey that doesn't really lend itself to simple plot points. It's simply a slice of this family's life, at the moment when they find themselves having to adjust to life without a father, and realizing that perhaps Sofia and Cleo are quite enough and always have been, as they go from the city, to the country for the holidays and back to the reality of home, where political turmoil has rea-

ched a violent boiling point. Cuarón is content to take his time with "Roma," allowing the camera to linger on his subjects and the frustrating banalities of ordinary, everyday life that sneak up on you with poetic significance as the film goes on, like a garage, the ever present dog poop that Cleo is always picking up, and a car that's too big to fit. It's the kind of patience that makes so many moments indelible and affecting — from something as small as Cleo sitting in a movie theater to a rowdy holiday party brought to a halt by a fire. It is filmmaking on the highest level. Netflix has given "Roma" a

theatrical run before it hits its streaming service on Dec. 14, and there has been a lot of debate around how it "should" be seen. It is certainly a film that is enhanced by the big screen, and the implied focus that sort of viewing experience demands, but great films are great films no matter the medium. Just put the phone away, and allow yourself to submit to the serene, transcendent experience that is "Roma."

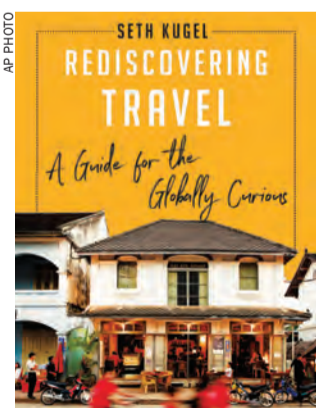
"Roma," a Netflix release, is rated R by the Motion Picture Association of America for "graphic nudity, some disturbing images, and language." Running time: 135 minutes.★★★★

**BOOK IT**

**'FRUGAL TRAVELER' IS DISJOINTED BOOK**

Love travel? Love books? Love books about travel? If the preceding statements are true, do pick up a copy of "Rediscovering Travel: A Guide for the Globally Curious," written by former New York Times "Frugal Traveler" Seth Kugel. Whether or not you're familiar with Kugel's amusing, yet never cloying writing; his self-deprecating and hilarious storytelling; and his inner struggle between his fear of talking to strangers and his compulsion for out-of-the-way adventures, "Rediscovering Travel" will feel as comfortable as your favorite, wooly pair of socks. He'll charm your pants off with his amusing and endearing anecdotes about his travels, near and far. About South Carolina: "Even if you've just eaten, you don't pass up a barbecue buffet at a place called Hog Heaven that

has a sign featuring three pigs in bibs and halos." About the weather: "A travel day that turns rainy is like a piece of chocolate I've dropped on the floor: It's significantly less appealing, but I'll be damned if I'm going to throw it away." But despite Kugel's delightful writing, his book doesn't fulfill his publisher's intended promise of becoming an "indispensable" travel companion that conveys "how to make the most of new digital technologies without being shackled to them." His advice encouraging travelers to visit places off the well-worn paths, to talk to real people rather than to rely on websites and apps, and to steer clear of chain restaurants and hotels, seems a tad obvious. And his chapters exploring crime and health statistics, OTAs (online travel agencies) and consumer review websites like Yelp and



"Rediscovering Travel: A Guide for the Globally Curious" (Liveright) by Seth Kugel

TripAdvisor feel out of place. It may be best to accept the highly readable "Rediscovering Travel" for what it is — a funny, inspiring and well-crafted collection of travel essays.

Kim Curtis, AP

**TTUNES**

**ED HARCOURT SHUNS LYRICS, EMANATES CALM ON NEW ALBUM**

One of the recurring themes in Ed Harcourt's career has been his stylistic breadth, his affinity for stretching wide the musical variety on his albums within the singer-songwriter genre. On "Beyond the End," Harcourt sticks to his primary instrument, the piano, and retains his ability to create deeply atmospheric works, but he achieves it here through instrumentals, with nary a lyric in sight. Working on a 1910 Hopkinson baby grand — very similar to his grandmother's piano that he first learned to play on and which he used to write his first three albums — Harcourt sees the compositions as balms to the sensory overload we experience daily. In that spirit, the album sails along on a sea of tranquility with only scattered showers of tension, usually when Gita Langley, Harcourt's wife, and her sister Amy get involved — on violin and cello, respectively — as on "Keep Us Safe" and "Beneath the Brine." Some of the tunes have a cinematic feel, like opener "Diving Bell" or the main piano melody on "Wolves Change Rivers," while others insinuate intimacy ("There



Ed Harcourt, "Beyond the End" (Point of Departure)

Is Still a Fire"), the inescapability of time ("Duet for Ghosts") and bygone eras ("Faded Photographs"). If a picture is worth a thousand words, a song or melody can invoke countless feelings and moods. The scope of emotions on "Beyond the End" is not comprehensive but strong impressions abound.

Pablo Gorondi, AP



## NEWS OF THE WORLD

Jonathan Paye-Layleh &amp; Carley Petesch, Monrovia

# Peacekeepers left more than 6,000 children in Liberia

AP PHOTO



Soldiers from the West African Peacekeeping Force react at the airport in Monrovia, in 2003



Moses Z. Kaine, 21-year-old, displays a T-Shirt, his father a West Africa peacekeeper, wore to visit his mother, when she was pregnant with him

The only memento Moses Z. Kaine has from his father is a T-shirt, left more than two decades ago when the peacekeeper's tour of duty finished and he returned home, leaving his pregnant girlfriend behind.

"I was still in my mother's womb when my father ended his duties and left Liberia," the 21-year-old told The Associated Press. "My mother says my father wore this T-shirt when he came around to visit her. She still can remember those moments well."

The story is as old as war itself: Children left behind by the soldiers who fathered them.

Kaine is among more than 6,000 children fathered by soldiers in a West African peacekeeping mission that came to Liberia in 1990 and left eight years later, according to a center set up to register and support them. A smaller number of children were fathered by members of a separate U.N. mission that emerged as Liberia struggled to emerge from a vicious civil war.

Many of the Liberian children, now grown, have never met their fathers. Others were abandoned by their mothers and grew up as orphans. As they enter adulthood two decades after the peacekeepers' departure, they are the focus of new attention in a world coming to terms with sexual exploitation and abuse by soldiers sent to protect vulnerable communities. Unlike many of the Liberian children left behind, Kaine says his father looked out for him, asking if he could bring the boy and his

mother home to where he lived. "Family pressure and fears made my mother remain," he said pensively.

Even the few details Kaine has about his father are inconclusive: The T-shirt worn by his father, Lt. Cpl. Taiwo-Oyetunji, still clearly bears the seal of the West African regional body ECOWAS, under whose umbrella the ECOMOG peacekeepers arrived. It's a shirt from Niger, though his father's ID says he is of the Yoruba tribe, from Nigeria. Kaine became emotional upon seeing an identity card with him pictured in his uniformed father's arms.

The young man recently made his way to a support center in Liberia's capital, Monrovia, that was set up to help the thousands of children left behind by peacekeepers.

The United Nations-ECOMOG Children Organization, or UNECO, encouraged soldiers to register themselves and their children. They say they registered more than 6,000 children and eventually set up an orphanage on Monrovia's outskirts.

Many of the West African soldiers cooperated, while others had to be found to register, said Cia Cole, who set up the center with her husband, the Rev. Abraham Cole. Still, it was not possible to register all of them and much of the material was lost over the years, severing any chance for the children to track their fathers down.

Liberia was in turmoil for 14

years amid back-to-back civil wars that left an estimated 250,000 people dead and forced more than half a million to flee to neighboring countries. The first civil war, which began in 1989 and became one of Africa's bloodiest conflicts, led to a regional peacekeeping force that at one point reached 15,000 troops. A U.N. peacekeeping mission later emerged, only to leave Liberia earlier this year.

While many women were raped during the fighting, the thousands of peacekeepers' children were largely the product of relationships Liberian women sought out as a shelter from hunger and hardship. At the time, peacekeepers had some of the best access to food in Monrovia.

"People were starving. There was nowhere to turn and women had to look for different ways to survive," Cole said.

The relationships went against the code of ethics for both ECOWAS and the U.N., which forbid sexual contact with people under the peacekeepers' protection because the potential for exploitation and abuse was high. In the early 2000s, the U.N. refugee agency reported that peacekeepers and humanitarian workers in Liberia had demanded sex in exchange for food, medicines, shelter and education.

Enforcing bans on such relationships remains a major challenge, according to an Associated Press investigation last year that uncovered roughly 2,000 allegations of sexual abuse and ex-

ploitation by U.N. peacekeepers in various countries over a 12-year period.

In Liberia, the thousands of children who resulted from those relationships have now been largely absorbed by society. Nearly 40 of them still live at the UNECO center, which is painted in the peacekeepers' camouflage colors. Over the years, the center has helped to raise many of the children with little financial support.

"When there is no father, no mother, you are handicapped," said 24-year-old Nana Addo, who was placed in the center by his mother in 1995. He has lost hope of ever seeing his Ghanaian father "but if he's still alive and I see him, I will be happy."

The problem is larger than reported, but resources are scarce, said Cole.

"Many of the mothers are hiding, refusing to identify themselves because they say it is shameful and disgraceful that those soldiers had children by them but could not return to see what's happening to the children they left behind."

She called on governments that contributed peacekeepers to Liberia to assist the children, and urged Liberia's government to set an example.

While a far smaller number of the children were fathered by members of the U.N. mission that arrived years later, the U.N. says it made outreach efforts so Liberian women could register any complaints of sexual exploitation

and abuse and receive assistance. Spokespeople at ECOWAS headquarters in Abuja, Nigeria declined to comment to The Associated Press, saying they did not have the information needed to respond.

Some former ECOWAS soldiers, however, remember relationships with Liberian women well. Mamadou Dalaba, a former Guinean soldier, said many colleagues impregnated local women and left without telling them once the war was over.

Another who served in Guinea's first contingent of soldiers in 1990 said many men had children with Liberian girlfriends in Monrovia. The men looked after the children as long as they could before returning home, he said, speaking on condition of anonymity because of the sensitivity of the matter.

For the Liberians left behind, those broken bonds still hurt more than two decades later.

Kaine, the young man who clings to his father's T-shirt and ID card, says he was fortunate to grow up with his mother. He wants to become a mechanic but says he had to leave school this semester due to lack of support. "The country has become too tough," he said, shaking his head.

He, too, issued an appeal to all the peacekeepers who left Liberian children behind to come back and support them.

"In today's Liberia, depending on the government to help people like me is like relying on a broken stick to stand and walk," he said.



**WORLD OF BACCHUS**

Jacky I.F. Cheong, MDT

**The Spanish Spirit II**



**BODEGAS RUBIO  
LUIS FELIPE**

Matured for an indeterminable number of years in ex-Oloroso and ex-Pedro Ximénez casks made of American oak using the traditional criaderas y soleras method. Saturated mahogany with ochre-sepia rim, the spellbinding nose discreetly radiates salted plum, star anise, dried cordyceps flower, balsam, treacle, cigar and lacquer. With a double cream-like mouthfeel and consistency, the haunting palate gracefully oozes prune, clove, shitake mushroom, hazelnut paste, beechwood honey, pu-erh tea and dark soya sauce. Full-bodied at 40% and yet the impression of alcohol is gentler than even a vintage Madeira, the ultra-fine entry evolves into a boundlessly umami-rich mid-palate, leading to a seemingly eternal finish, all the while maintaining poise and stature. This is a time capsule, or retronasal sensation, or Beethoven's Symphony No. 9, or all of the aforementioned, in a bottle. A brandy that makes one takes the hat off and stand straight, one that deserves to be savoured drop by drop and appreciated with deference. Alternatively, one could splash a few drops on a pocket square.

(Continued from "The Spanish Spirit" on 16 November 2018)

In the world of wine, both maturation in barrel and ageing in bottle are conducive to improving quality and complexity – assuming that both are done properly. In the realm of brandy, however, only maturation in barrel counts; ageing in bottle may help take the edges off the nectar, but this also blurs its distinctive flavours. Nonetheless, many a veteran brandy connoisseur would still go the extra mile to find old bottlings of even the most common cognacs. This is not only due to rarity, but also because of quality. Back in the 1970s and 1980s, when cognac had yet to penetrate the massive market in Mainland China en masse, production volumes of even the biggest houses were but a fraction of what they are now. Three to four decades since, sales have increased multifold and yet total hectareage in Cognac has barely increased, or at least not as exponentially. How could that be possible? First, with fresh money made from emerging markets, big brands began to buy eaux-de-vie from smaller ones, thereby becoming more of a blender than distiller. Second, the percentage of old eaux-de-vie in blends gradually decreases, replaced by ever smarter use of boisé, caramel and sugar syrup; after all, blending is at the heart of every cognac, and all the aforementioned additives are legally permitted. Third, alcoholic strength is almost invariably watered down to the bare minimum of 40%; high ABV does not guarantee better quality, but it does mean more substance in the bottle. As far as brandy is concerned, the world we live in is borderline dystopian, when most airports, hotels, restaurants and supermarkets sell essentially the

same cognacs. It is as if there is little living space left for genuine nectars, and it takes some gargantuan efforts just to find proper cognacs made by boutique producers. Fortunately, there still are the likes of armagnac, calvados and fine brandies from the rather less airbrushed and commercialised Iberia. Far from being the poor man's cognac, Spanish brandy is quite often the uncorrupted soul of the art. Up and down the country, in Andalucía in particular, there is a wealth of hidden gems to be discovered at astonishingly attractive prices. Bodegas Rubio is one of those well-kept secrets. Legend has it that in 1893, several casks of matured brandy was discovered in a cellar in La Palma del Condado, some 45km NE of Huelva. The forgotten casks were stamped with the name "Luis Felipe", Spanish for "Louis Philippe" as they were reserved for Antoine Marie Philippe Louis d'Orléans, Duc de Montpensier, the youngest son of Louis Philippe I, King of the French. Not unlike rearing Iberian pigs, given a critical mass, the stock can become an eternally self-replenishing system – in theory at least. As per the traditional criaderas y soleras method, barrels are arranged in andanas and cachones, stacked one on the top of another; the oldest ones are called soleras and are closest to the floor. When portions of the soleras are bottled, they are replenished with younger ones from barrels immediately above, which are called criaderas. Bodegas Rubio – W: [www.brandyluisfelipe.com](http://www.brandyluisfelipe.com); E: [info@luisfelipe.es](mailto:info@luisfelipe.es) Photography: Courtesy of Bodegas Rubio. To be continued one day...

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**



**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**  
11am - 1am  
T: 8802 2388  
Level 1, MGM MACAU



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

**ITALIAN**

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



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



**FW RIO GRILL & SEAFOOD MARKET**  
Tel: (853) 8799 6338  
Email: [riogrill\\_and\\_seafoodmarket@fishermanswharf.com.mo](mailto: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](mailto: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



## FOOD &amp; BEVERAGE

Lynzy Valles, MDT

**ZI YAT HEEN FEATURES A MERGE OF CANTONESE AND ITALIAN DISHES AT FOUR SEASONS**

If two hands are good, then four hands are great.

Michelin-starred Chef Charles Cheung of Four Seasons Macao's Zi Yat Heen recently collaborated with Chef Aniello Turco of Mio Restaurant, Four Seasons Beijing, to present a dining experience, featuring a merge of Cantonese and Italian dishes.

Held for a night only, the two chefs presented an eight-course menu, presenting unique contemporary Cantonese favorites matched with Italian classics.

A Michelin-starred restaurant since 2009, Zi Yat Heen kicked off the tasting with three kinds of Italian snacks, representing three parts of Italy: north, center and south.

The saffron, osmnathus flower and gorgonzola rice ball; bread anchovies and butter Sichuan pepper; along with an octopus ragout with xo sauce was paired with Champagne Duval-Leroy, Brut Réserve.

Chef Turco introduced his "risotto between Peking duck and duck all orange," shredded with burnt orange.

"This is a recipe that we share from the Western world [and] in China. In Beijing, we roast the duck [and] cook it as French style, with a little bit of Chinese spices, and on top, we place this risotto based on orange and pumpkin to give color," said the Italian chef.

Paired with Château Musar – 1999, the risotto is presented with shredded burnt orange, and was curated by the chef and is only served at the Four Seasons Beijing.

For the chef's sea bass dish, it is poured with fermented barley sauce, along with Oscietra caviar – the chef's bestseller in Four Seasons Beijing.

"The fermented barley sauce has a long process of about one and a half week. We ferment the barley with a special bacteria, then we double ferment the barley with another technique called lacto-fermentation," the chef explained.

To feature a local Cantonese dish, Chef Cheung presented his version of a pan fried stuffed crab claw with Asparagus and black truffle, with the lobster being imported fresh from the Philippines.

Wrapped in shrimp paste, the local chef highlighted the restaurant's use of fresh elements in a bid to differ and satisfy its guests' taste buds.

Another favorite is the chef's braised lobster fillet with spicy minced pork and tofu that is paired with Pillitteru, Caretto – 2015.

The menu ended with no other than Chef Turco's "Tiramisu 2018," a coffee infused mascarpone cream with espresso ice cream and coffee tuile.

Zi Yat Heen offers Cantonese cuisine, a dim sum menu and a selection of high-end tea Chinese specialty teas.

The executive chef offers his innovative takes on regional Chinese cuisine, paired with wines chosen by the hotel's chef sommelier to accentuate every bite.

The one-night event is part of Four Seasons Macao's Taste of Artistry series.





**WHAT'S ON**



**TODAY (NOV 23)**  
"WE ARE ARTISTS MADE IN MACAU" MARKET

Handicrafts, calligraphy painting, decoration and clothing are among the products being sold at the "We are Artists Made in Macau" Market, which is being held on the patio of Albergue SCM. What makes the market particularly special is that all the products sold are created - with support from various organisations - by local artists that each have an intellectual disability. The proceeds from this charity sale will go towards the Association of Parents of the People with Intellectual Disabilities of Macau.

TIME: 2pm-9pm  
UNTIL: November 25, 2018  
VENUE: Albergue SCM  
Admission: Free  
ORGANIZER: Association of Parents of the People with Intellectual Disabilities of Macau  
ENQUIRIES: (853) 2852 2550



**TOMORROW (NOV 24)**  
JIANGNAN AND LINGNAN

The Macau Chinese Orchestra presents a night dedicated to the "Jiangnan Silk and Bamboo Music" and Lingnan's "Guangdong music", both cornerstones of traditional Chinese music. The programme includes the Macau premiere of "Strings of Lingnan", which combines the melodies of two pieces of well-known music from Guangdong, and an adaptation of traditional Cantonese opera "United We Go". The show features Wu Li, professor of guzheng, a Chinese stringed instrument, teaching at Guangzhou's Xinghai Conservatory of Music, as well as talented young members of the Macau Chinese Orchestra. The performance lasts approximately 80 minutes, including one intermission.

TIME: 8pm  
VENUE: Dom Pedro V Theatre  
ADMISSION: MOP60, MOP80  
ORGANIZER: Macau Cultural Affairs Bureau  
ENQUIRIES: (853) 2855 5555  
WWW.MACAUTICKET.COM



CHINESE STORIES AND CHARACTERS-PAINTING EXHIBITION BY XIAO HE

This exhibition promotes Chinese traditional culture and the practice of art and cultural exchange between Macau and Hong Kong, via an exhibition showcasing nearly 100 pieces of traditional Chinese painting by renowned artist Xiao He. The works focus on Chinese stories and personalities from various periods in the history of Macau, reflecting the artistic skills of Xiao. The opening ceremony of the exhibition is at 6:30 pm on 23rd Nov.

TIME: 10am-7pm (last admission at 6:30pm; closed on Mondays)  
UNTIL: November 30, 2018  
VENUE: Handover Gifts Museum of Macau  
ADMISSION: Free  
ORGANIZERS: Macau Foundation, China Artists Association  
Enquiries: (853) 2872 7066



**SUNDAY (NOV 25)**  
SYMPHONY FOR OUR WORLD

This musical event combines archive of natural history-related moving images from the 130-year existence of National Geographic, with an original symphony and theme created by Emmy- and BAFTA-nominated Bleeding Fingers Music, featuring composers Austin Fray and Andrew Christie. Symphony for Our World is a musical journey through some of the world's wildlife spectacles. Australian conductor Jessica Gethin leads the Macau Orchestra and Hong Kong's The Learners Chorus through a five-part composition. The performance takes approximately two hours, including one interval.

TIME: 8pm  
VENUE: Grand Auditorium, Macau Cultural Centre  
ADMISSION: From MOP150, MOP200, MOP250  
ORGANIZER: Macau Cultural Centre  
ENQUIRIES: (853) 2855 5555  
WWW.MACAUTICKET.COM



**MONDAY (NOV 26)**  
CHINESE PAINTING EXHIBITION BY CHE IN LEI

Che In Lei is a renowned local artist using traditional Chinese painting techniques and this exhibition showcases over 80 of her selected works. There is a Chinese painting workshop taught by her on Nov 25 about the heritage and practice of Chinese painting and providing guidance on some practical skills including drawing flowers and plants. The workshop is aimed at young people ranging in age from 6 to 12 and their parents. The exhibition is part of the activities under the Macau Artists Promotion Programme organized by the Macau Foundation. The opening ceremony is held at 6:30 pm on Nov 22 with the launch of a book cataloguing Che's Chinese painting works.

TIME: 10am-7pm  
UNTIL: December 1, 2018  
VENUE: UNESCO Centre of Macau  
ADMISSION: Free  
ORGANIZER: Macau Foundation  
ENQUIRIES: (853) 2872 7066



**TUESDAY (NOV 27)**  
LA PARISIENNE - CABARET FRANCAISE

"La Parisienne - Cabaret Francaise" blends illusion, dance, acrobatics and comedy in true Parisian style. Launched in 2014, it has toured in Asia and Europe, bringing passion, excitement and pleasure to audiences. 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, the Louvre and Notre Dame Cathedral. An international cast comprising 38 stunt performers, illusionists, skaters, international models and award-winning dancers and performers takes the audience on this 65-minute journey to France.

TIME: 8pm (Tuesday to Saturday)  
5pm (Sunday)  
UNTIL: February 3, 2019  
VENUE: Parisian Theatre, Parisian Macao  
ADMISSION: MOP188, MOP388, MOP488  
ORGANIZERS: Agosta Artist Co and Royal Palace International Music Hall of France  
ENQUIRIES: (853) 2882 8818  
WWW.COTAITICKETING.COM





**WEDNESDAY (NOV 28)**  
ASSEMBLAGE OF TREASURES

The exhibition is divided into six sections — “Lingnan Paintings”, “European Traveller’s Paintings”, “Style and Life”, “The Multicultural Macau”, “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: Macau Museum (Mount Fortress)  
ADMISSION: Free  
ORGANIZER: Macau Museum and Cultural Affairs BUREAU  
ENQUIRIES: (853) 2835 7911  
WWW.MACAUMUSEUM.GOV.MO



**THURSDAY (NOV 29)**  
LANDSCAPE OF CHANGE - MACAU WATERCOLOUR 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 Harbor 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**

Until 3 February, 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



**DIAMONDS AND PEARLS**

Truffles are known throughout the culinary world as “white diamonds” or “black pearls”, and we are pleased to present the season’s finest. Starting from now, when you dine at any one of our signature restaurants – Canton, Portofino, Dynasty 8, La Chine, Lotus Palace, Brasserie, Golden Court & Copa Steakhouse – you will have the opportunity to experience a myriad of dishes featuring these fantastic fungi.

SandsResortsMacao.com/dining



**BRUNCH EXTRAVAGANZA**

Every Saturday  
Shop 1039, Level 1, The Venetian Macao

This autumn, Portofino’s Brunch Extravaganza has just got even better! With new Chef Marco at the helm, he and his team are not only serving the most delicious authentic Italian dishes, but now with the addition of amazing smoke house American barbeque, including fall off the bone sticky ribs, 16 hour succulent smoked beef brisket, juicy Italian meatball burger and more, all cooked right in front of your eyes on the terrace.

Time: 11:30am – 3:30pm  
Price: Adult From MOP488\* | Child From MOP245\*  
Reservations: +853 8118 9950 or portofino.reservation@sands.com.mo

\*Subject to 10% service charge.



**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.



澳門金沙度假區  
Sands  
RESORTS MACAO





# WORLD OF WONDER

Exploring the realms of history, science, nature and technology

# CARDINALS

Cardinals enjoy taking baths in ponds, creeks, springs and streams.

Compared with some other birds, cardinals have short, round wings. They tend to prefer short flights, often moving from thicket to brush.



Cardinals are good parents. The male cardinal helps feed and care for the mother and her babies.

The male northern cardinal is famous for its distinctive crest, beautiful red plumage and black mask; the female is a softer reddish brown. Unlike many birds, cardinals have adapted well to habitat encroachment. These songbirds are often seen enjoying bird feeders in parks and backyards.

By Laurie Triefeldt

## In a word

The northern cardinal (*Cardinalis cardinalis*) is also known as the common cardinal, redbird and Virginia nightingale. The cardinal was named for the males' brilliant red plumage, which reminded European settlers of the rich red vestments of Catholic cardinals.

## All in the family

There are about 18 subspecies of northern cardinals, mostly distinguished by their colors. All the subspecies are easily recognizable as cardinals, but there are subtle variations in size and color intensity.

Cardinals are related to grosbeaks, sparrows and finches. Northern cardinals are common birds in North America.

Other species of cardinals are found in South America.

## Where in the world

Northern cardinals are found in southern Canada, through the eastern United States from Maine to Texas, and south through Mexico, Belize and Guatemala. Their habitat includes woodlands, gardens, shrublands and wetlands.

The northern cardinal has been introduced farther west in places like Southern California and even Hawaii. A small population can be found in Bermuda.

## Food for thought

The northern cardinal is an omnivore. It eats mainly seeds (especially sunflower seeds), nuts and fruits, but also beetles, crickets, katydids, leafhoppers, cicadas, flies, centipedes, spiders, butterflies and moths.

## Behavior

Cardinals can be aggressive and will violently defend their territories. They will also attack their reflections in mirrors, windows, chrome bumpers and other reflective surfaces, often spending hours attacking what they perceive as unwelcome intruders.

Northern cardinals do not migrate. They usually live within a mile or two of where they were born.

Many mated pairs stay together for life, but some look for new mates each spring.

Scientists believe female cardinals sing to tell their mates to bring food.

Cardinals are especially fond of sunflower seeds

Putting up a seed bird feeder is a good way to attract cardinals.



Cardinals will not use the same nest twice.



## Anatomy:

The northern cardinal is 8-9 inches (20-23 cm) long with a wingspread of 10-12 inches (25-31 cm). It weighs from 1 to 2 ounces (28-57 g).

Planting blueberry, mulberry and blackberry plants and evergreens is a good way to attract cardinals.

## Bringing up baby

The female is responsible for building the nest. The bowl-shaped nest is constructed from twigs, pine needles, grass and other plant material.

A clutch of three to four eggs is laid, and two to four clutches may be produced each year. The eggs are of a bluish-beige color, marked with touches of olive-brown.

Cardinal eggs have an incubation period of 11 to 13 days. The female will stay with the eggs until they hatch, and the male will bring her food.



While caring for his family, the bright red feathers of the male change to a duller shade of brown (similar to the plumage of the female) as a form of camouflage.

Both male and female cardinals care for and feed their young. In the first few weeks, the chicks are fed only insects.

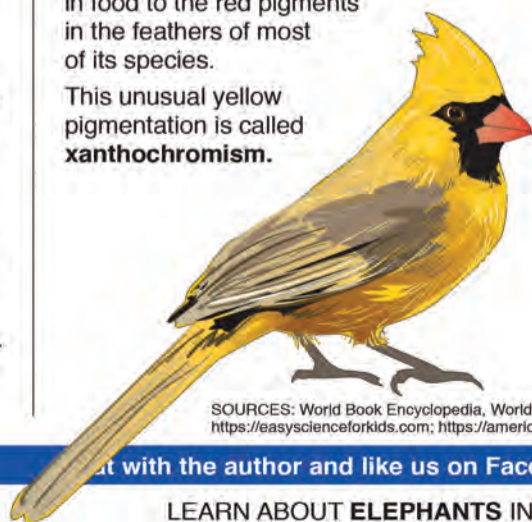
Young cardinals typically remain with their parents until they are able to find food on their own. The young birds are eventually driven away. They will usually flock with other juveniles until they are mature enough to establish their own territory.

## Color me red!

The cardinal's bright red plumage is the result of carotenoids found in the food it eats. Carotenoids produce red, yellow or orange feathers.

The yellow northern cardinal lacks the enzyme that converts yellow pigments in food to the red pigments in the feathers of most of its species.

This unusual yellow pigmentation is called **xanthochromism**.



## Did you know?

The northern cardinal is the official bird for seven U.S. states, the most of any single bird species. Illinois, Indiana, Kentucky, North Carolina, Ohio, Virginia and West Virginia have all designated the northern cardinal as their symbolic bird.

Cardinals are amazing songbirds. Unlike most female songbirds, the female cardinal likes to sing; her songs are more elaborate than the male's.

One cardinal may have more than two dozen song variations, and different geographic populations often have different songs.

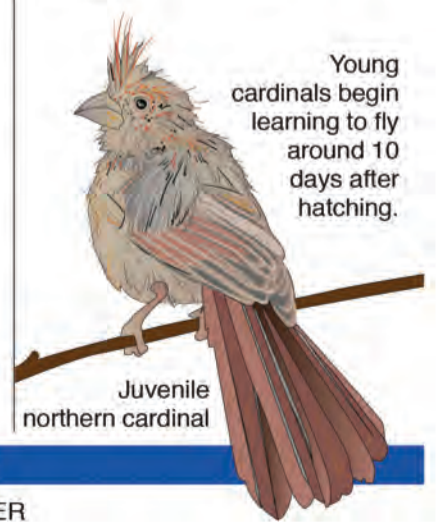
In the 19th century, northern cardinals were kept as pets, treasured for their bright plumage and sweet songs. Today cardinals are protected by the Migratory Bird Treaty Act of 1918.

While most northern cardinals live less than three years, the longest life span for a cardinal was recorded at over 15 years.

The northern cardinal is the mascot of many prominent sports teams and schools, including the St. Louis Cardinals, the Arizona Cardinals and the University of Louisville.

Northern cardinals form large flocks only in the winter.

Young cardinals begin learning to fly around 10 days after hatching.



Juvenile northern cardinal

SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.thecardinalexperience.com>; <https://www.allaboutbirds.org>; <https://easyscienceforkids.com>; <https://americanexpedition.us>

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