



- MOVIES: GREEN BOOK
- BOOK: LET'S GO (SO WE CAN GET BACK) BY JEFF TWEEDY
- MUSIC: SCIENCE FICTION BY TOM BAILEY
- WINE: THE MARGRAVIAL LEGACY
- TRAVEL: WHALE SIGHTING DECLINE

times
Extra weekend Guide

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THE ODD FAVOURITE

THIS DECEMBER
AT THE MACAU FILM FESTIVAL

'THE FAVOURITE' IS, ODDLY
ENOUGH, ABOUT LOVE'

A REVIEW

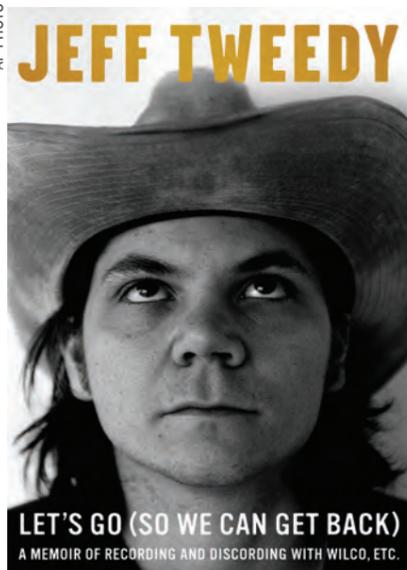
BOOK IT

MUSICIAN JEFF TWEEDY DISPLAYS SENSE OF HUMOR IN HIS MEMOIR

In his memoir, “Let’s Go (So We Can Get Back),” Jeff Tweedy, frontman of the American rock band Wilco, displays a sense of humor that his audiences will know well from his onstage banter. His lyrics can be serious or lighthearted, melancholy or hopeful, and sometimes nonsensical, but his memoir is laced with funny anecdotes. In discussing his father’s co-workers on the railroad, he speaks of their “teeth per head” and describes himself as “a doom-dabbling, fifty-year-old, borderline misanthrope, nap enthusiast.”

Tweedy, who grew up in small-town Belleville, Illinois, is a celebrated singer-songwriter who has released 10 albums with Wilco since the band’s founding in 1994. He worked with Englishman Billy Bragg to create original music for existing Woody Guthrie lyrics and has produced albums for Mavis Staples, including the Grammy-winning “You Are Not Alone.”

The book will appeal to die-hard fans eager to learn about the inner working of the group and Tweedy’s relationships with bandmates past and present, in particular, the two Jays, as he refers to them (Jay Farrar with whom Tweedy formed Uncle Tupelo and Jay Bennett of Wilco), but it will also appeal to those interested in the artist’s inner life. Tweedy writes about his songwriting methods and how they have changed over the course of his career, his earliest influences beginning with the first time he read about punk rock — how he was enthralled before he’d even heard



“Let’s Go (So We Can Get Back)” (Dutton) by Jeff Tweedy

the music. He recounts how he found a copy of The Clash’s album “London Calling” labeled with a “parental advisory” warning sticker during a shopping trip to Target with his mother.

Readers might sometimes wonder at Tweedy’s lyrics, but in his playing, singing and writing, whether in solo efforts, in collaboration with Wilco or in his producing other artists, we know we have something to treasure.

Jonathan Elderfield, AP

tTUNES

MICHAEL BUBLE MAKES RETURN TO STANDARDS ON ‘LOVE’

When people claim they are stepping away from it all to spend more time with their family, it’s usually a front. When Michael Buble said he’d do the same, it really was to take care of son Noah, who was diagnosed with cancer in 2016.

With his boy recovering, the Canadian crooner has returned to his career, including a new album and a big U.S. tour starting in February. “love” (represented by a red heart on the album cover) sounds like a new start for Buble, who has won four Grammys since his 2003 major-label debut by relying on a well-chosen mix of jazz standards and pop songs.

Like that album, “love” has David Foster in the producer’s chair and most of the tunes are evergreens, including “When I Fall Love,” “Unforgettable,” “When You’re Smiling” and “I Only Have Eyes for You.” Buble sounds totally at ease with the repertoire and the arrangements harken back to the ‘50s and ‘60s, with the string section especially effective.

Kris Kristofferson’s “Help Me Make It Through the Night” has a Mariachi mood and vocal accompaniment from Loren Allred, while Buble duets with Cecile McLorin Salvant on “La Vie En Rose.” The only song co-written by Buble is “Forever Now,” clearly a message of love to Noah.

A pair of tunes come from the 1937 Rodgers & Hart musical “Babes in Arms” — an ominous-sounding “My Funny Valentine” fit for a spy movie and “Where or When,” the album closer where Buble seems to achieve a degree of catharsis, really ripping loose on the last notes.

Buble stays within comfortable confines on “love,” but sometimes there’s nothing wrong with being safe at home.

Pablo Gorondi, AP



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

DRIVE IN



This image shows Viggo Mortensen (left) and Mahershala Ali in a scene from “Green Book”

‘GREEN BOOK’ IS SURE TO PUT A SMILE ON YOUR FACE

If there is a big studio movie that’s more generally crowd-pleasing than “Green Book” this season, I have yet to find it. In this landscape of challenging, provocative, edgy films, Viggo Mortensen, Mahershala Ali and, of all people, director Peter Farrelly have come along with a movie about friendship that goes down so easy that it’s almost suspect, as though it were flung out of 1996 and gifted to our weary 2018 brains.

Based on a true story, “Green Book” recounts a 1962 road trip when a Bronx bred Italian-American Frank Anthony Vallelonga, also known as Tony Lip (Mortensen), was hired to drive a renowned black pianist, Dr. Don Shirley (Ali), to all of his concert engagements across the Deep South.

The two men are obviously mismatched — what would anyone have to learn if they weren’t? Tony is a working-class bruiser and world class eater with a wife (Linda Cardellini), two sons, a limited vocabulary, institutional racism, but a generally good heart. Dr. Shirley is a wealthy, erudite dandy, a master of his art, a snob and a loner. He also knows he needs reliable protection on this journey to a segregated south, asks around and finds this Copacabana bouncer Tony Lip is the one

for the job despite the prejudices.

The constructs will feel familiar and well-worn and surprises are few on this journey toward acceptance and friendship, but the pleasure of this film is in the larger than life characters created by the two leads and their perfectly askew chemistry. Mortensen is almost unrecognizable as Tony, packing extra pounds and an astute comedic sensibility. He knows just how far to push his caricature without making it cartoonish. When Dr. Shirley says to make sure that there’s a Steinway piano at every concert venue, Tony scribbles down “STAINWAY” on a sheet of paper. His doltness is endearing, not annoying.

And Ali, so memorable and heart-wrenching in “Moonlight,” puts his own stamp on a character who feels alienated from his own race and those he’s performing for. Although a considerably more staid role than Tony, Ali also manages to have his own fun with Dr. Shirley’s seemingly incurable snobbery, wincing at Tony’s lack of decorum, or care.

In fact, this film allows everyone to play against their Hollywood-prescribed “type,” from the actors to the director, who is perhaps the most surprising revelation of them all.

The Farrelly name conjures up a very specific kind of movie: The big, bawdy comedy that he and his brother made their own and, later, failed to keep fresh. If anything, the charm and success of “Green Book” makes a heck of a case for giving directors more room to work outside of the genres or styles that they became famous for.

There is certainly a more serious story to be told out of this road trip, and about Dr. Shirley’s extraordinary life. “Green Book,” taken from the title of the guide Tony has to use to find the establishments and hotels where people of color are welcome at throughout the South, scratches at the surface of the horrors and indignities Dr. Shirley faced while being a “guest of honor.” Those range from being asked to use an outdoor toilet to being denied the right to dine in the place he’s about to perform. This film chooses a different route, and is in turn funny, heart-warming, illuminating and a joy to watch.

Lindsey Bahr, AP Film Writer

“Green Book,” a Universal Pictures release, is rated PG-13 by the Motion Picture Association of America for “thematic content, language including racial epithets, smoking, some violence and suggestive material.” Running time: 130 minutes ★★★★★



Mahershala Ali in a scene from “Green Book”



This image shows Olivia Colman in a scene from the film "The Favourite"

A delicious, vicious acting feast in 'The Favourite'

Yorgos Lanthimos' "The Favourite," a wicked blast of nasty fun, gleefully dispenses with the usual decorum of the period drama to free its powerhouse trio of actresses — Olivia Colman, Emma Stone and Rachel Weisz — in a deliciously performed romp through the wigs and corsets of 18th century British aristocracy. That the acting — and that includes the spectacular supporting player Nicolas Hoult, too, as Tory leader Robert Harley — should be such a feast in Lanthimos' latest is a surprise. His earlier films ("The Lobster," "The Killing of a Sacred Deer," "Dogtooth") were intentionally performed in a flat, emotionless manner that seldom rose above an awkward monotone. But the brisker "The Fa-

avourite" is, to a degree, a departure for Lanthimos who this time is working from a script by Deborah Davis and Tony McNamara instead of his usual collaborator, Efthimis Filippou. "The Favourite" is no less vicious or pitiless than their previous films, nor does Lanthimos (surprise, surprise) find the customs of early 1700s English royals any less grotesque than the contemporary norms he's so savagely satirized before. Yet "The Favourite," a kind of "All About Eve" translated into a triangular power struggle in Queen Anne's court, is indeed a riot, albeit a frigid and disquieting one. And it's not just because Lanthimos favors anachronism over historical accuracy. (Both modern-day slang and dance moves make ca-

meos.) It's the pleasure of seeing three of the finest actresses weave between one another in ever more absurd acts of seduction and betrayal. In a rickety and crowded carriage, we arrive in Queen Anne's court with Abigail (Stone), a distant relative of the queen who, having been lost by her father in a game of cards, has slipped out of the nobility. She's desperate to restore her standing with a position in the royal household, and after initially being sent to scrub floors, the Duchess of Marlborough, Sarah Churchill (Weisz), takes her on a chambermaid. Our glimpses of Abigail's so-called "diminished circumstances" (including more than one face-first pushes into the mud) are vivid enough to earn our

sympathies and warrant her increasingly cold-blooded tactics for elevation. In one of many such transactional exchanges, Abigail allows a more high-born man into her chamber at night and asks if he's there to rape her or seduce her. "I'm a gentleman," he defensively protests. "Rape then," she matter-of-factly replies. Through cunning, blackmail and flattery, Abigail soon has the ear of Queen Anne (Colman), not to mention her bed, a newfound status at odds with the queen's previous confidante and lover, Sarah. Weisz's duchess is using her position with the queen to extend the war with France, and her methods of manipulation are far more aggressively controlling. But they are also more straightforward

than Abigail's hollow appeasements. In one scene, Sarah deters Anne from a meeting with the prime minister by holding up a mirror to her make-up-caked face: "You look like a badger." As Abigail emerges as a rival, Sarah, icy and formidable, doesn't shy away from the fight. "I have a thing for the weak," she says. Through wide-angled and fish-eye lenses Lanthimos tracks the three-sided drama, pulling it toward its most primal expressions. These characters may live in lavish opulence but beneath their powdered faces they are primitive and power hungry. So Lanthimos lingers on a surreal slow-motion duck race down a palace hall and the agony of Anne's gout, scored with an eerie single piano note and a scratchy violin.

Much of "The Favourite" is caustically clever but it's Colman who elevates it to something magnificent. Her Anne is a glorious and sad ruin of a queen, a woman wrecked by time and heartache. (She keeps 18 bunnies, one for each child that didn't live.) Her interest in keeping up with her royal duties has comically disintegrated. In her flowing gowns, she's like a puddle. Weepy and lonely, she's torn between her suitors. With its spurts of violence, splashes of blood and cynical sexual encounters, "The Favourite" is, oddly enough, about love. In their opposite ways, Sarah and Abigail offer a melancholy dichotomy: Love is either flattery and false, or honest and abusive. In other words, the only true love is telling someone they look like a badger.

Jake Coyle, AP Film Writer

"The Favourite," a Fox Searchlight release, is rated R for strong sexual content, nudity and language. Running time: 120 minutes. ★★★★★

WORLD OF BACCHUS

Jacky I.F. Cheong

The Margravia Legacy



MARKGRAF VON BADEN
BIRNAUER MÜLLER-
THURGAU TROCKEN 2016

From the village of Birnau on the north shore of Bodensee (Lake Constance), equidistant from Stuttgart, Innsbruck and Bern. Limpid citrine with light golden reflex, the refreshing nose offers lime, green apple and crushed rock. Supported by lively acidity and stony minerality, the ample palate delivers calamansi, greengage and rock salt. Medium-bodied at 11.5%, the citrusy entry continues through a minerally mid-palate, leading to a fresh finish.



MARKGRAF VON BADEN
DURBACHER SCHLOSSBERG
"KLINGELBERGER 1782" RIESLING
TROCKEN VDP ERSTE LAGE 2015

From the town of Durbach near the French border, merely 25km SE of Strasbourg. Luminous citrine with shimmering golden reflex, the fragrant nose presents lemon, green apple and wet stone. Braced by dynamic acidity and saline minerality, the generous palate supplies grapefruit, peach and rock salt. Medium-full bodied at 13%, the high-spirited entry persists through a tangy mid-palate, leading to a clean finish.



MARKGRAF VON BADEN
BERMATINGER LEOPOLDSBERG
SPÄTBURGUNDER TROCKEN VDP
GROSSES GEWÄCHS 2014

From the town of Bermatingen on the north shore of Bodensee, some 10km SE of Birnau. Sourced from low-yielding (30hl/ha) old vines (average more than 40 years), the wine was matured in French oak (50% new) for 18 months. Bright garnet with cardinal-carmelian reflex, the enchanting nose reveals cassis, red cherry, balsam and fur. With silky tannins and chiselled minerality, the adorable palate unveils blackberry, black cherry, Qimen red tea and forest mushroom. Medium-full bodied at 13.5%, the poised entry evolves into a melodious mid-palate, leading to a lingering finish.

Baden and Württemberg are the two constituent regions of Baden-Württemberg, but they remain two distinct wine regions due to historical reasons. For one thing, they have rarely shared the same rulers despite dynastic relations. Situated in southwestern Germany, Baden surrounds Württemberg in three directions – north, east and south – effectively separating the latter from France and Switzerland. While Alsace is clearly the most Germanic part of France, Baden might be the German region with the most Gallic influence.

With just under 16,000ha under vine, Baden is the third largest wine region of Germany, trailing Rheinhessen and Pfalz. Consisting of a total of nine districts – Tauberfranken, Badische Bergstrasse, Kraichgau, Ortenau, Breisgau, Kaiserstuhl, Tuniberg, Markgräflerland and Bodensee – Baden the wine region stretches from north to south along the France-Germany border and bends eastward along the Germany-Switzerland border, forming a distinctive "L" shape.

While Nahe prides itself on possessing possibly the widest range of soil types comprising the entire rock cycle, Baden takes pride in its extremely diverse meso-climates – the result of climatic influences from the Vosges, Rhine, Bodensee (Lake Constance) and the Alps. Vying for titles such as "Germany's warmest region" or "Germany's sunniest region" seems to be a regional sport, at least keenly contested by both Baden and Württemberg, but Baden probably has an edge, as it is the only German wine region to be classified in Zone B as per EU administration (Zone A is the coldest, whereas Zone C is the warmest).

In terms of grape varieties, Baden differs significantly from its neighbours such as Württemberg, Switzerland and Alsace. Baden produces more whites than reds, at a ratio of 6:4, which is strikingly similar to Bourgogne. It is perhaps the most Burgundian region outside of Bourgogne, as the Pinot trio of Noir, Gris and Blanc constitutes more than 50% of total hectareage, whereas Riesling merely 10% – one of the lowest ratios in the country of Riesling. Despite its significant production volume, Baden wine is rarely seen on the international market, as most of it is consumed locally or in neighbouring regions.

One of the score of VDP (Verband Deutscher Prädikats- und Qualitätsweingüter) member-estates in the Baden chapter, Weingut Markgraf von Baden is a force to be reckoned with as much as it is a historical treasure to discover. Its two prized holdings – Schloss Salem near Bodensee and Schloss Staufenberg near Schwarzwald (Black Forest) – account for a total of 124ha. At the helm of the estate is HRH Bernhard, Hereditary Prince of Baden, a scion of the illustrious House of Zähringer, whose history can be traced back to the early 12th century. Named after Burg Zähringen, its ancestral seat, the grand ducal family used to have holdings in modern-day Germany, Austria, Switzerland and Italy; indeed, numerous towns and cities in Germany and Switzerland were founded by the family, notably Freiburg im Breisgau and Bern.

The following wines were tasted at VDP.Weinbörse 2017 in Mainz. Weingut Markgraf von Baden – W: www.markgraf-von-baden.de; E: weingut@markgraf-von-baden.de; VDP – W: www.vdp.de;

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
Location: Cape Town, Macau Fisherman's Wharf

JAPANESE

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

ASIAN PACIFIC



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

PORTUGUESE

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

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

THAI



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

BARS & PUBS



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

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

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



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

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

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

FOOD CHAIN DISRUPTION EYED IN HAWAII WHALE SIGHTING DECLINE



Research into the decline of humpback whale sightings in Hawaii points to a food chain disruption likely caused by warmer ocean temperatures in the whales' feeding grounds in Alaska, federal officials have said. U.S. and international researchers, wildlife managers and federal officials were meeting in Honolulu this week to discuss the decline in sightings of humpbacks that traditionally migrate each autumn from Alaska, where they feed during the summer months, to Hawaii, where they mate and give birth during the winter.

Data presented at the meetings shows a strong correlation between warming oceans and the missing whales, said Christine Gabriele, a federal wildlife biologist who monitors humpbacks at Glacier Bay National Park in Alaska. Three factors have warmed the ocean in

Alaska since 2014, the same year scientists noticed a decline in sightings in Hawaii. There was a change in an ocean current known as the Pacific Decadal Oscillation, a warm El Nino period in 2016, and a massive "blob" of warm water in the region.

The Pacific Decadal Oscillation, a current that switches between cool and warm periods over the course of many years, switched to warm in 2014. Data shows that "it was more favorable for the whales when we were in a cold period, and then less favorable when the (Pacific Decadal Oscillation) switches to warm," Gabriele said.

"In Glacier Bay we have definitely seen a much lower calving rate and much lower calf survival as well as juvenile survival," Gabriele said. "I think there are metabolic issues that are probably related to the production of a calf.

We're not clear if it's a lack of pregnancy or lack of ability to carry it to term."

The whales may also be spreading out or moving north to cooler waters to find their prey, which could explain why there are fewer sightings in Hawaii.

Based on the latest large-scale population study, it is estimated that half of all North Pacific humpbacks make the journey to Hawaii each year, putting the total number of whales making the 6,000-mile (9,700-kilometer) round trip migration at around 11,000 annually. Most humpbacks were taken off the Endangered Species list in 2016 but are still federally protected. Researchers believe that a change in the whales' food supply in Alaska is behind the decline in sightings in Hawaii.

If they are forced to find new areas to forage, they could be

finding new areas to breed, possibly in the uninhabited Northwestern Hawaiian Islands which are not as closely monitored as the main Hawaiian Islands where the decline has been most notably observed. And while scientists agree that a decline in sightings in both Alaska and Hawaii is because of a change in food, they still don't know if there is a larger issue that could be impacting the entire habitat.

Officials with the National Oceanic and Atmospheric Administration hope this week's meetings will help them to form a plan and get funding to help ensure the species' continued success. NOAA conducts research, creates federal regulations and enforces laws meant to protect the whales. "At least in Alaska, there's something happening with the prey," said Marc Lammers, research coordinator

for NOAA's Hawaiian Islands Humpback Whale National Marine Sanctuary. "What we didn't really resolve is whether that applies more broadly to a larger area like across the North Pacific."

The researchers said that while historically there have been dips in sightings on specific islands in Hawaii, those declines were usually accounted for by an increase in sighting somewhere else in the archipelago.

But over the past four years, there has been a downward trend of between 50 percent and 80 percent of sightings across the entire main Hawaiian Islands, something Gabriele called "unprecedented."

There has also been a decline of nearly 60 percent of sightings in Alaska's Glacier Bay. "There is no question that the world is changing, the oceans are changing," Lammers said. "The humpback whales

are reflecting those changes and we now need to try to understand whether this is something that will eventually correct itself, and time will tell, or whether this is something that points to a more sustained change."

NOAA's Susan Pultz, chief of conservation planning and rulemaking in the Pacific island region, said the meetings are a starting point for possible future action.

"I don't think there's necessarily panic, but I think just the fact that we came together today tells you that there is some sense of urgency about the whales," Pultz said. She added: "One of the reasons we're all together, and obviously this has not yet gelled into a plan, is to identify where there are data gaps — if there are data gaps — what we need to look at next, and then that will inform our next actions that we take."

WHAT'S ON



TODAY (NOV 30)

“FOCUS & SCATTER” BORDERLESS ARTS 10TH ANNIVERSARY EXHIBITION

Celebrating its 10th anniversary, Borderless Arts association is having an art exhibition at Taipa Village Art Space. The showcase comprehends a total of 16 artworks: 15 from Macau artists and one from a Taiwanese artist. Taipa Village is a venue sponsor and the exhibition will be open to the public until the end of November. The public will be able to see the imaginative works of the artists, that come from different cultures.

TIME: 10am – 8pm

EXHIBITION: November 2 – November 30 (Closed on Tuesdays)

VENUE: Taipa Village Art Space

ADMISSION: Free

ORGANIZERS: Taipa Village

ENQUIRIES: (853) 2857 6118

EMAIL: borderlessarts@gmail.com

www.macaulifestyle.com



TOMORROW (DEC 1)

STROLLING IN THE GARDEN, LISTENING TO MUSIC

“Architecture is frozen music, Music is liquid architecture.” This is the motto of the 2018 edition of “Strolling in the Garden”, a series where the Macau Chinese Orchestra strolls through Macau’s unique buildings, joining architecture and music together.

TIME: 3pm, 4:30pm

VENUE: Macau Tea Culture House

ADMISSION: Free

ORGANIZERS: Cultural Affairs Bureau

ENQUIRIES: (853) 8791 9814

www.icm.gov.mo



RAVE REPUBLIC

Rave Republic is composed by Mathias and Stas who, after relatively successful solo careers, decided to get together with the aim of replicating the vibe of music festivals inside a nightclub. The duo originally from Switzerland and Australia, are currently based in Singapore. They ranked number 98 on DJ Mag’s top 100 DJ’s list in 2018 as well as having scored two No. 1 hits on iTunes.

DOOR OPEN: 10pm

EXHIBITION: October 2 – December 30, Closed on Mondays

VENUE: Club Cubic

ADMISSION: MOP 250

ORGANIZERS: Club Cubic

ENQUIRIES: (853) 6638 4999

FOR TABLE ENQUIRES: rsvp@cubic-cod.com

www.cubic-cod.com



SUNDAY (DEC 2)

STYLE ENCOUNTER MOMENT FASHION EXHIBITION

The Style Encounter Moment is the 5th Fashion Exhibition of the Subsidy Program for Fashion Design on Sample Making. It will showcase fashion samples from eight different designers. The sample might be either parent-child outfits, fashion knitwear, fantastic women’s clothing, street-style fashion, retro sportswear, romantic women’s clothing, unisex clothing, and more. Also present will be a pop-up store that will sell the latest men’s and women’s clothing series and fashion items designed by local original fashion brands. Customers will be able to find clothes ranging from urban style, youth leisure, avant-garde art, simple fashion, bold and unrestrained design, to black and white aesthetics.

TIME: 10am – 8pm

EXHIBITION: October 2 – December 30, Closed on Mondays

Venue: Macau Fashion Gallery

ADMISSION: Free

ORGANIZERS: Macau Fashion Gallery

ENQUIRIES: (853) 2835 3341

www.macaulifestyle.com



MONDAY (DEC 3)

KEITH HARING MAZE MACAO

This is Keith Haring’s, known for his unique use of pop-art, first Macau exhibition and the first Keith Haring themed art maze in the world. The idea of a maze was imagined by local Macau-based designers that worked with Artestar, a New York-based licensing agency representing The Keith Haring Studio and many other prominent artists to bring it to life. This exhibition features interactive games, sculptures, and special edition Macau event souvenirs.

TIME: 1pm – 9pm (September 28 – December 31)

VENUE: Cotai Expo Hall F, The Venetian Macau

ADMISSION: MOP 150

ORGANIZERS: The Venetian Macau

www.venetianMacau.com



TUESDAY (DEC 4)

EXHIBITION “SPARKLING GARDEN – GUAN HUI BIN WORKS”

The “Sparkling Garden” exhibition is composed by 16 pieces, either installations or images, by contemporary Chinese artist Guan Huai Bin. The artists aims to present the light and darkness of a “garden” in a variety of forms. It is divided into two sections: one comprised of nine images and the other comprised of seven installations. The two sections portray an ambiance of a “garden”. Guan Huai Bin is currently the President, Professor and Doctoral Advisor at the School of Intermedia Arts (SIMA) of the China Academy of Art. He has participated in several important international art exhibitions, and his works have been collected by several art institutions. Guan Huai Bin is known for deconstructing and absorbing the traditional cultural elements and modes of perception into his own language system and creative structure of his works.

TIME: 10am – 7pm (Last admission 6:30pm)

EXHIBITION: November 2 – February 24 2019

(Closed on Mondays)

VENUE: Macau Museum of Art (MAM)

ADMISSION: Free

ORGANIZERS: Macau Museum of Art, Cultural Affairs Bureau and School of Intermedia Arts

(SIMA)

ENQUIRIES: (853) 8791 9814

www.icm.gov.mo



WEDNESDAY (DEC 5)
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 Macau 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 – Macau 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: 10pm – 7pm
UNTIL: April 14, 2019
VENUE: Macau Museum of Art, Palace Museum and Shanghai Museum
ADMISSION: Free
ORGANIZERS: Macau Museum of Art
ENQUIRIES: (853) 8791 9814
www.mam.gov.mo



THURSDAY (DEC 6)
MACAU LIGHT FESTIVAL 2018 – TIME TRAVEL IN MACAU

Revolving around the concept of time, the Festival will touch on topics such as gastronomy, humanity, architecture, culture, creativity, among others. The festival will both enhance the East-meets-West culture of Macau and recount the nostalgic stories and childhood memories of the Macanese people. Five projection mapping shows will be staged at three locations, besides an itinerant projection show at the Taipa Municipal Market. Projection Mapping creative teams are invited from Portugal, Belgium and Macau to perform at the Ruins of St. Paul's. Besides projection mapping shows, interactive games and light installations showcasing the gastronomic culture of Macau, "Food Truck x Light" and Gastronomy Night Market will debut as new highlights to deliver the cross-field creativity of Macau as a Creative City of Gastronomy.

TIME: 7pm - 10pm
DATES: 2 December – 31 December
VENUE: Ruins of St. Paul's
ROUTE: St. Dominic's Church / Ruins of St. Paul's / Pátio de Chôn Sau / Rua das Estalagens / Rua dos Ervanários / Largo do Pagode do Bazar / Camões Garden / Calçada da Igreja de S. Lázaro
ADMISSION: Free
Organizers: Macau Government Tourism Office, Civic and Municipal Affairs Bureau, Cultural Affairs Bureau and Sports Bureau
ENQUIRIES: (853) 2833 3000
www.mam.gov.mo

Sands WEEKEND



LA PARISIENNE CABARET FRANÇAIS

From Now 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.

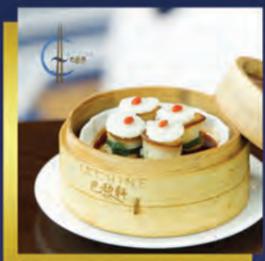
Time: Tuesday - Saturday shows at 8pm
Sunday show at 5pm
no shows on Monday
Tickets: From MOP188, call reservations +853 2882 8818
cotaiticketing.com



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



LA CHINE – VIBRANT AND CHIC

Level 6, Eiffel Tower, The Parisian Macao

Located within the Eiffel Tower, La Chine offers a vibrant and chic dining experience, with an amazing view of Cotai Strip. Guests can experience French-influenced Chinese dishes in a genuine French atmosphere. Come and indulge yourself and your family with our new seasonal menus as well our dim sum dishes.

Time: 11am – 3pm | 6pm – 11pm
Reservations: +853 8111 9210 or lachine.reservation@sands.com.mo



THOMAS FRIENDSHIP PARTY WITH THE LITTLE BIG CLUB ALL STARS

Urumqi Ballroom, Level 4, Sands Cotai Central

Don't miss the ultimate fun kids' party! Kids are transported to The Little Big Club character stories by the immersive room décor, see their dreams come to life. Dress up in fabulous colourful costumes with Mike the Knight and Angelina Ballerina. No party is complete without an awesome and delicious array of snacks prepared just for you.

Time: 3:30pm - 5:00pm daily
Admission: MOP100 (Adult) | MOP80 (Child)
Tel: +853 8113 7915 / +853 8113 7916

*Child admission prices apply to children 5 – 12 years of age only. *Terms and Conditions apply.



澳門金沙度假區
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World of Wonder

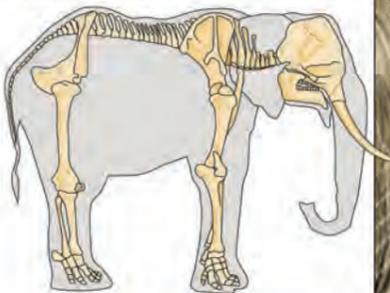
EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

ELEPHANTS

The largest and heaviest land mammal in the world,
the elephant is both smart and strong.

African elephant

The African elephant is the largest animal living on land. Of these, the biggest is the bush elephant (*Loxodonta africana*), which is found south of the Sahara. Forest elephants (*Loxodonta cyclotis*) are found in central and western Africa. An adult bush elephant can reach 11 feet tall (3.4 m) and weigh up to 14,000 pounds (6,350 kg). These animals have four or five toes on their front feet and three toes on their back feet. Both males and females have tusks. A wild population of millions has dropped to about 415,000.



African bush elephant
African forest elephant

The toe bones of an elephant sit on a soft pad of fat that serves as a shock absorber and allows the animal to move surprisingly quietly for its size. The sole of the foot has thick skin with deep cracks and grooves for traction.



On the move

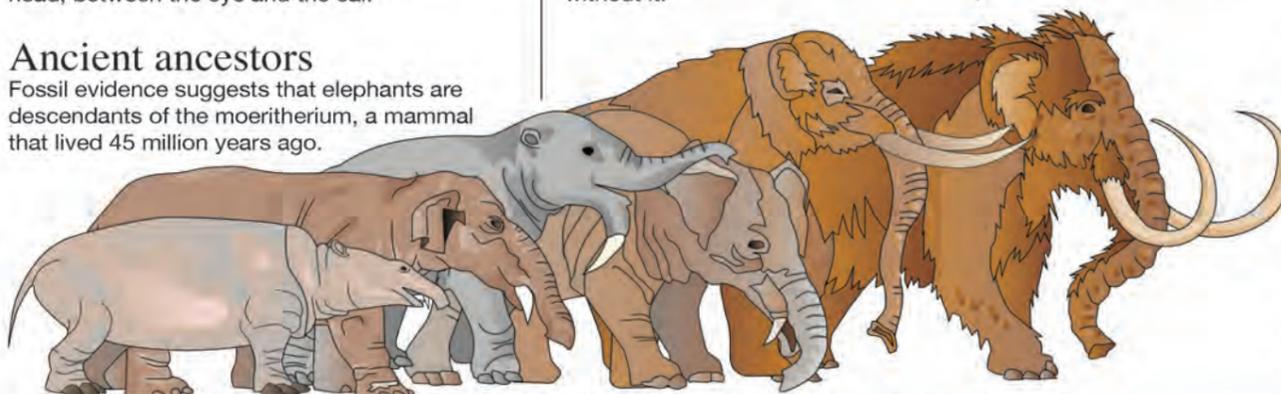
Elephants walk at about 3 to 6 miles (5 to 10 km) an hour, but can double that speed when on a march. When frightened, they reach speeds up to 25 miles (40 km) an hour.

Musth

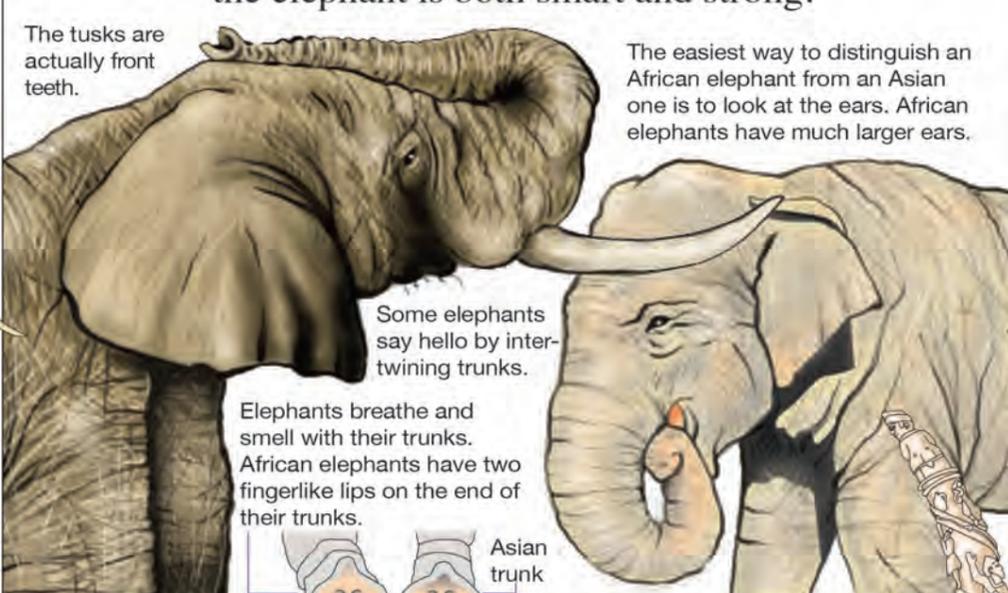
For several weeks in a year, adult male elephants experience **musth** (pronounced *must*). High levels of the hormone testosterone cause unpredictable and aggressive behavior. During musth, the elephant oozes a thick, smelly, black fluid from a gland on the side of its head, between the eye and the ear.

Ancient ancestors

Fossil evidence suggests that elephants are descendants of the moeritherium, a mammal that lived 45 million years ago.



Moeritherium Palaeomastodon Deinotherium Trilophodon Mastodon Woolly mammoth



The tusks are actually front teeth.

The easiest way to distinguish an African elephant from an Asian one is to look at the ears. African elephants have much larger ears.

Some elephants say hello by intertwining trunks.

Elephants breathe and smell with their trunks. African elephants have two fingerlike lips on the end of their trunks.

Asian trunk

Did you know?

An elephant's heart is five times larger than a human heart. Its trunk has more than 100,000 muscles. Elephants can't jump.

An elephant skull would be very heavy if it did not have small holes or pockets of air. Elephants chew by moving the jaw from side to side in a grinding motion.

Elephants are often killed for their beautiful ivory tusks.

In its lifetime, an elephant has six sets of molars (two on top, two on the bottom). Over time, as they wear down, new molars move to the front.



Molar 6 is the last and largest molar; it appears around age 40.

Molar 4 shows what an old, worn-down molar might look like.

Food for thought

Elephants are **herbivores** and survive on many kinds of grass, leaves, fruits, roots and trees. Adults spend 16 to 18 hours every day just eating. They can consume up to 330 pounds (150 kg) of vegetation and can drink up to 40 gallons (160 L) of water daily.

Elephants will travel more than 50 miles a day foraging for food and water. Migration routes are never too far from water because an elephant can live only about three days without it.

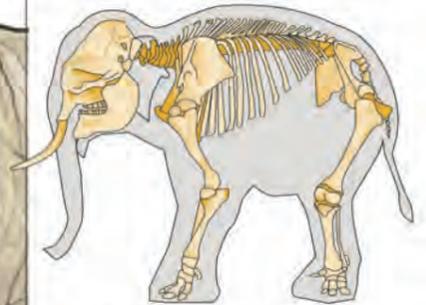
Family life

Elephants form tightknit family groups, or **herds**. A herd generally consists of 10 to 12 females and their offspring. The herd is led by a **matriarch** (the oldest and often the largest female), who decides when to eat, rest or migrate.

Young males are forced to leave the herd when they reach maturity (age 10 to 16). Adult males lead solitary lives or gather in small groups with other males. A lone male is called a **rogue**.

Asian elephant

The Asian or Indian elephant (*Elephas maximus*) is smaller than its African cousin. A bull stands 9 to 10 feet (2.7 to 3.2 m) tall and weighs up to 11,000 pounds (5,000 kg). The female is smaller than the male and has very small tusks, or none at all. An Asian elephant has five toes on its front feet and four toes on its back feet. The animal is listed as endangered, with wild populations estimated at 35,000 to 50,000. The Asian elephant has been domesticated by man and to this day is captured and trained to carry heavy loads.



Asian elephant



The ridges on the African elephant's molar are diamond-shaped, while the Asian elephant molar has sharp ridges.



The skin of an elephant can be up to 1.5 inches (3 cm) thick. Elephants use touch as a form of communication, as their skin is not tough but soft and sensitive.

SOURCES: World Book Encyclopedia, World Book Inc.; The Life and Lore of the Elephant (Abrams); www.awf.org; Smithsonian National Zoological Park

Sensitive souls

Elephants can cry, play and even laugh. They also grieve when a **calf** (baby elephant) is stillborn or a family member dies.

When a calf cries, the entire family responds with caresses and soft, reassuring sounds. Elephants will lift or support an injured herd member. They have been known to rescue family members from natural disasters and man-made traps.

Wild elephants can live to 60 or 70 years of age. If it avoids an early death from disease or hunting, it will die of old age in the form of starvation. An elephant's final set of molars wear down to nothing, and the animal can no longer eat.

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