



- MOVIES: LUCE
- BOOKS: THE CHELSEA GIRLS: A NOVEL BY FIONA DAVIS
- MUSIC: PARA MI BY CUCO
- TRAVELOG: GORDON RAMSAY UNCHARTED

# MIGRANT APPINESS?

Deliveries app Rappi has expanded into eight Latin American nations since it was founded four years ago, mostly due to Venezuelan migrants fleeing their battered country en masse

DRIVE IN

Lindsey Bahr, AP Film Writer

ACE CAST COMMANDS  
IN TENSE FAMILY DRAMA  
IN 'LUCE'

Be yourself is a loaded idea for any 17-year-old, but especially for one Luce (pronounced "loose") Edgar, the title character of director Julius Onah's riveting adaptation of JC Lee's play "Luce."

In this simmering drama, complex themes of race, privilege, youth, family and parenting are poked at, deconstructed and left scattered all over the frame for the audience to piece back together however they see fit. It's a perfectly crafted cocktail of vision, talent and script that will leave your mind spinning for days.

Luce (Kelvin Harrison Jr.) is the adopted son of two white parents, Peter Edgar (Tim Roth) and Amy Edgar (Naomi Watts). He's a model student, charming and polite to adults and peers, a talented athlete and has a bright future in front of him. Current accolades aside, his background makes him even more tantalizingly perfect as far as college admissions counselors are probably concerned (because what else matters in upper middle-class suburbia?). You soon find out that Peter and Amy plucked this former child soldier from his war-torn African home and plopped him down in the tony suburbs of Arlington,

Virginia, to raise him starting at age 7.

And everything seems to be going great. Everyone loves Luce, except for Harriet Wilson. Played by Octavia Spencer, Harriet is a no-nonsense history teacher who infuses her own worldview into lessons — especially those about race and justice — much to the annoyance and exhaustion of her students. And in a class assignment where her students assume the voice of a controversial world leader, she believes she sees something concerning about Luce. When she finds illegal fireworks in his locker, she becomes even more convinced that there might be a sociopath beneath the smarts and charm and decides to tell his parents about her suspicions.

What follows is an enthralling portrait of what happens when doubt begins to creep into relationships, made more heightened and dramatic by the facts of Luce's childhood and the high-pressure expectations of his current surroundings. Everyone is merely trying to do what they think is best, which often backfires in deliciously unexpected ways, making the situation even more complex and dire. Often times just when you think you've got a handle on things, characters will



Tim Roth (left) and Naomi Watts in a scene from "Luce"

pivot or new information will be introduced and you're left piecing things together yet again. The script and acting is top notch and the four leads (Watts, Spencer, Roth and Harrison Jr.) all get their own arc throughout the film. It wouldn't be at all surprising to see any of their names on awards lists later this year. Although it's might not be all that surprising that Watts, Spencer and Roth deliver masterful performances, it's possible that

some audiences will just be meeting Harrison Jr., who gives a nuanced and star-making turn as the titular character. He's got an impossible-to-resist charisma, and it's easy to see why everyone falls for him. But beneath the flirty smile and bewilderment that anyone might suspect ill of him, there's also a provocative menace lurking. Is it just the normal rebellion of a too-smart and too-controlled teenager pushing back against the expectation of

perfection? Or is there something more sinister happening? And does it matter? Harrison Jr. strings the audience, and the other characters, along both paths. I can't even promise a tidy conclusion, but it's a fascinating journey. And Onah, who also directed the underwhelming "Cloverfield Paradox," has come back to prove his merit and then some as a director to watch. In "Luce," it's clear he has style and vision, but

he also knows enough to let the story be the centerpiece and not try to push against its theatrical origins. In other words, that it feels like a play is not necessarily a bad thing.

"Luce," a Neon release, is rated R by the Motion Picture Association of America for "language throughout, sexual content, nudity and some drug use." Running time: 109 minutes. ★★★★★

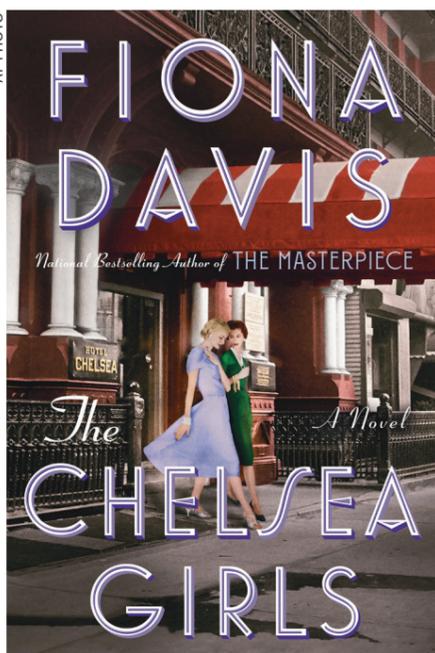
BOOK IT

RED SCARE OF '50S TESTS FRIENDS  
IN 'CHELSEA GIRLS'

Best friends Hazel and Maxine, stars of Fiona Davis' new book, "The Chelsea Girls," never really got to be girls. Circumstances forced them to grow up quickly, so when they met during World War II as USO actresses in Italy, they were already brave women. Set up to be rivals, they developed an unbreakable bond when they stood up to the atrocity of war. They were stronger together, and they'd always be that way. When they returned stateside, they went their separate ways, but their relationship's foundation was solid and they were destined to be reunited. When Hazel left the comfortable Upper West Side apartment in New York City that she had grown up in — and the stifling family that she had shared it with — she headed straight downtown to the artist hangout Chelsea Hotel, a place she knew from Maxine's colorful stories. The two women seemingly picked up where they had left off. Of course, as independent thinkers in a time of change, they had their ups and downs. Maxine achieved some fame in Hollywood, but was basically a B-lister with a decent paycheck and a photogenic face. Hazel carved out a career as a theatrical writer but longed to write her own Broadway blockbuster.

They had each other as confidantes and co-conspirators, and they fully embraced the eclectic characters of Chelsea and the creative vibe that surrounded them. They were having the good time that seemed due to them after their unhappy childhoods. But their childhoods caught up with them at the worst possible moment.

Hazel was poised to open that blockbuster and



"The Chelsea Girls: a Novel" (Dutton by Fiona Davis)

Maxine was her star. Their proximity to success put them on the radar of Sen. Joseph McCarthy and his witch hunt for Communists. The Red Scare tested their loyalties to each other and everyone else in their lives, bringing an end to their great moment together before it really started.

Samantha Critchell, AP

TUNES

CUCO BRINGS LAYERS TO LO-FI  
LOVE SONGS ON 'PARA MI'



Cuco, "Para Mi" (Interscope Records)

Love songs may be known for their traditionally jovial tone, but on Cuco's full-length debut he gives his love ballads a darker tone. "Para Mi" has lighter moments and a chilled-out hip-hop vibe, but it is Cuco's searing, often darker imagery that leaves an impression.

The 21-year-old Los Angeles artist Omar Banos, known by his stage name Cuco, has landed himself between indie pop and G-funk hip-hop with his lazy, relaxed and psychedelic album.

Even the drug references laced throughout never cheapen the record. "Keeping Tabs" is not only about keeping tabs on his

current state of mind, but also "trippin' off the tabs in my room," as he confesses, "I don't know why baby but I'm feeling blue."

Darker imagery in "Far Away from Home" is cushioned with synthesizers, fuzzy electric guitar, angelic whirling and chimes that flutter in the background as Cuco sings, "I'm rotting in the image of my head."

In "Ego Death in Thailand," the music is spacey, ambient and sunny as his voice echoes, "Don't look away look through my eyes/Every breath you take another part of me dies." The appropriately titled "Lovetripper" is a dream-like love song where he takes his time singing through the cycle of love. From an earnest beginning when "anyone can see the obvious with their own eyes/That you're special, special to me" to "the aftermath of love and crying eyes," Cuco's voice is steady, guiding the journey.

"Para Mi" is a promising start for a rising artist.

Ragan Clark, AP

## NEWS OF THE WORLD

Manuel Rueda, AP

# Venezuela migrants propel billion-dollar delivery app

It's six in the morning and Samuel Romero is already pulling his bicycle out of a small garage.

The 21-year-old Venezuelan migrant turns on his phone and logs on to Rappi, an app through which freelance cyclists get paid to make deliveries around Bogota, a traffic-clogged city of 8 million. He checks his brakes and rides into the chilly streets. It's the beginning of a 15-hour workday, in which Romero is hoping he can make around \$15 — the equivalent of Venezuela's monthly minimum wage but barely enough to get by in costlier Colombia.

"I am grateful to have some work" says Romero, who arrived in Colombia last year. "But you really have to devote tons of time to this to make any decent money."

Around the world, immigrants are flocking to digital platforms like Uber, Doordash or Rappi for freelance work, because they offer a quick chance to earn cash in places where newcomers struggle to find regular jobs.

But the gig economy can also be perilous for migrants, who end up working long hours in occupations that provide modest pay, no benefits and few opportunities for career advancement.

In Colombia, which has recently taken in more than 1.3 million Venezuelans fleeing economic hardship, thousands of immigrants like Romero are working on the Rappi platform, mostly delivering small packages to customers who can log into the app to order anything from Chinese takeaway to a box of diapers from the supermarket.

The app has expanded into eight Latin American countries since it was founded four years ago by a group of young Colombian entrepreneurs, and raised more than \$1 billion from venture capitalists, becoming a showpiece for the country's up and coming tech industry.

But Rappi — like similar companies — has also come under criticism for its modern-day labor practices, which reflect some of the shortcomings of the gig economy.

"This company grew so fast that it forgot about our welfare" said Lina Hernandez, a cyclist who works for Rappi in Bogota, making less than \$15 during 12-hour workdays. She recently participated in a protest in front of Rappi's headquarters, where some couriers set fire to their orange-colored company backpacks to express their anger over the platform's working conditions.

Rappi pays cyclists in Colombia anywhere from 60 cents to three dollars per delivery, depending on the distance travelled and the time of day in which an order is taken. The couriers are not considered employees and work on a freelance basis, logging into the platform at their convenience.

Company representatives es-

timate that couriers can make \$2.30 to \$2.90 per hour during peak times when demand is highest. That's twice as much as workers on Colombia's minimum wage make per hour. The company says that its platform is providing work opportunities to more than 18,000 couriers across Latin America.

"This is a platform that allows people to generate additional income, in a flexible manner," said Alejandro Galvis, Rappi's chief of staff. "The beauty of this is that through technology we connect two people" enabling cyclists with spare time to serve customers without time to do their own shopping, he explains. But cyclists in Colombia complain that payments are falling as more freelancers join the platform and compete for each delivery, forcing them to work longer hours to make similar or even smaller amounts of money. "This was incredible the first three months," Romero said during a long break in midafternoon, when the app wasn't sending him any requests for deliveries. He said that when he joined Rappi in February, he was making almost \$22 each day but that his average daily amount had now dropped to about \$15.

Rappi cyclists also lack benefits that are mandatory for minimum-wage employees, such as health insurance or sick leave. Couriers must also pay for the maintenance of their bikes, and purchase from Rappi an orange backpack that is required to work on the platform. Company representatives say the couriers are not its employees but "entrepreneurs" who work on their own schedule and use the Rappi app to find customers willing to pay for deliveries. They say the app does not keep any of the money paid for deliveries. Instead it charges retailers a fee for sales made through Rappi.

But many of the Rappi cyclists approached by The Associated Press said they were working on the app for most of the day because they have few other employment options. Critics of the app say a large number of couriers have basically become full-time workers. Lawmakers in Colombia and Argentina are considering regulations to boost protection for the workers.

"Just because these are tech companies, they cannot ignore years of progress in ensuring workers' rights," said Mario Valencia, an economist who directs the Center for Labor Studies, a left-leaning Bogota think tank. But as politicians debate ways to regulate technology apps, a steady

supply of migrants, as well as local workers, keeps them running.

Luis Tarre, 60, said he began to make deliveries for Rappi earlier this year because the app does not force him to comply with a demanding schedule.

Tarre ran his own construction company in his home state of Portuguesa in Venezuela. But after business took a sharp downturn, he moved to Colombia with his family, and has had stints working as a building administrator, a waiter, and a construction assistant.

"I had to leave that after a week because my body couldn't handle it," he said, waiting for the Rappi app to call him up for a new delivery. "In Rappi, I only work around six hours a day, which is what my legs can handle."

Tarre's 20-year-old son, Raul, also works for Rappi, around 14 hours a day, making anywhere from \$20 to \$30. His wife has found a job at a restaurant but occasionally works as a Rappi courier on her extra time to bring home some additional income.

Romero said it is not uncommon for members of the same household to work on the app. He lives in a two-story house that has been modified to make several tiny studio apartments. Four other residents of the house work as Rappi couriers, all of them Venezuelans.

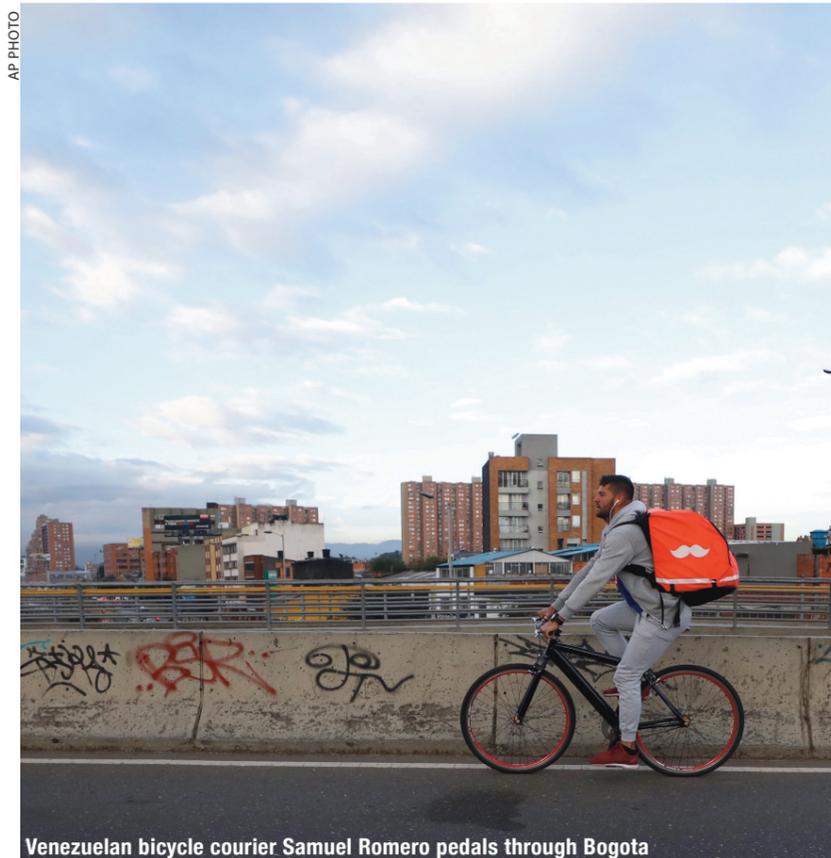
"It's very difficult here to get a job in your own field," said Romero, who was working in Venezuelan as an engineer for the national oil company. He left because hyperinflation decimated his salary to the point where it was just barely enough to afford food.

Life hasn't been that much easier in Colombia, though. By 6:30 p.m., it starts to get dark in Bogota, and Romero, after being on the streets for 12 hours, had made only the equivalent of \$12 on 10 deliveries.

He said he would stick it out for three more hours, because he needed money to pay his rent, and also to pay off a debt he incurred to fix his bicycle. The previous bicycle he was using was stolen from him at gunpoint.

"You could say I'm unlucky," he said, laughing. "But I do believe that this will just be temporary." Romero was trying to get a work visa for Chile, where he had been told by friends that there are more opportunities for professionals like himself.

"Rappi may be my job right now, but I'm not happy with this," he said. "I want to grow as a person, and move on to something better."



Venezuelan bicycle courier Samuel Romero pedals through Bogota



Venezuelan bicycle courier Luis Tarre, 60, takes an order to a customer in Bogota



TRAVELOG

Mark Kennedy, AP



GORDON RAMSAY GETS HIS HANDS D

For his latest TV show, famed chef Gordon Ramsay has definitely left the comforting familiarity of his kitchens. On "Uncharted," Ramsay visits global destinations to explore flavors far from routine. He eats guinea pig in Peru, fishes for eel with his bare hands to make a Maori dish in New Zealand and forages for hearts of palm in Morocco. "It's a million miles away from my high-end, three-star Michelin kitchen," he says of the show airing on the National Geographic Channel. "It's straight to the source." After spending a week learning about the ingredients, Ramsay ends each hour-long show with a cooking competition, pitting himself against a local chef. Think of it like Anthony Bourdain crossed with Bear Grylls and then add some "Top Chef." Ramsay, who is also a

host on Fox's "Master-Chef," told AP/MDT about being a fish out of water for once and how kitchens are changing. For the new show, you're climbing trees, fishing for eels and rappelling down cliffs. Are you having fun? Ramsay - I'm definitely having fun. It's an extraordinary journey of discovery and peeling back those layers with cultures that in this ever-moving foodie world — of London, New York and Paris — (that) don't tend to focus on what's going on with Maori cuisine. So it's traveling to great lengths to dig deep. A more humble side of you comes through. You aren't often out of your element, are you? Ramsay - I find joy in being vulnerable, in a way. It's about gaining knowledge and that's never left me in two and a half decades. There's a lot of chefs

with one Michelin star, or two stars or even three stars that want everything perfect everywhere they go and I'm the opposite. I want to go there and get stripped of those highfalutin accolades and become a local. What's it like to get up close and personal with the ingredients? Ramsay - For the last two decades, I've spent thousands of hours in kitchens with produce arriving at my fingertips. So, to do the opposite and get straight to the source, it's actually been, to be honest, more of a therapeutic journey because I'm doing the opposite of what I've been doing for 20 years. You eat lovely things, like a mushroom pizza and mangos. But you also sample grubs and camel meat. Was that hard to do on camera? Ramsay - I tend to

RESTAURANTS

CANTONESE



**IMPERIAL COURT**  
Monday - Friday  
11am - 3pm / 6pm - 11pm  
Saturday, Sunday & Public Holidays  
10am - 3pm / 3pm - 11pm  
T: 8802 2361  
VIP Hotel Lobby, MGM MACAU

**BEIJING KITCHEN**  
Level 1, Grand Hyatt Macau  
Opening Hours  
11:30 - 14:30 / 17:30 - 23:30



**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 —  
法式餐廳

**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: 18:00 - 22:30



**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 - 11pm  
T: 8802 2372  
Grande Praça, MGM MACAU



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

## DIRTY FOR NEW TRAVEL FOOD SHOW

forget the camera. I remember being 21 years of age and having a tiny studio flat in Paris. And underneath my flat was a horse's butcher shop. And every weekend I used to save 30 or 40 francs to buy myself the most amazing fillet. It was all horse meat. It's still pretty prevalent today in France, horse butcher shops. That's no different to a camel in Morocco. It's about what's local.

**You've taken flak from some critics who accuse "Uncharted" of aping Anthony Bourdain's "Parts Unknown."**

**Ramsay** - Yeah. It's like, 'What are you talking about?' I'm not stepping in anyone's shoes. I've been doing travelogues since 2004, studying Vietnam, Cambodia and India, coming back to my chefs and saying, "Look, in Vietnam, there's no dairy. They don't cook with dairy.

They buy produce twice a day. Get out there. Here's a couple of thousand dollars: Go spend a month there, travel and come back."

**Do you recommend that every chef do what you're doing and carve some time to explore?**

**Ramsay** - I'd recommend to every chef in the world to put down their tools and disappear for a month on a sabbatical. The problem is that when you get good, automatically you stop training because you're caught up in the rapture of success and you don't get a chance to go back to that coal face.

**Speaking of rough places, do you think the brutality of life in kitchens is lessening?**

**Ramsay** - It's definitely changing and changing for the better. The kitchen environment today, with a far more greater female presence, has made things

so much more relaxed in terms of temperaments. And so that's been a blessing. So, yes, it's definitely getting easier. And rightly so.

**As a chef, do you feel a responsibility to be environmentally conscious?**

**Ramsay** - I don't enter the world of politics, but what I do authorize is a very sustainable, seasonality approach to everything we cook. That is crucial. If we can stay within those boundaries, maintain a sort of 12- to 14-week seasonality aspect across menus, then we're doing our job correctly. I'm a big fan of no waste and a clever utilization of the cheap cuts, off-cuts and unwanted vegetables is superimportant. That's what makes or breaks businesses. It's not about being flash and getting top marks in every food guide on the planet. It's about your integrity as a chef on sustainability.

AP PHOTO



南苑  
SOUTH  
by SQUARE EIGHT

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

### ITALIAN

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



**PORTOFINO**  
Casino Level 1, 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 Level 1, 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**

**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

**THE BAR AT THE COUNTDOWN**  
Level 1, The Countdown Hotel  
Opening Hours  
Sun to Thu:  
11:00 - 23:00  
Fri & Sat:  
11:00 - 24:00

### THE ST. REGIS BAR

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



**D2**  
Macau Fisherman's Wharf  
Edf. New Orleans III  
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

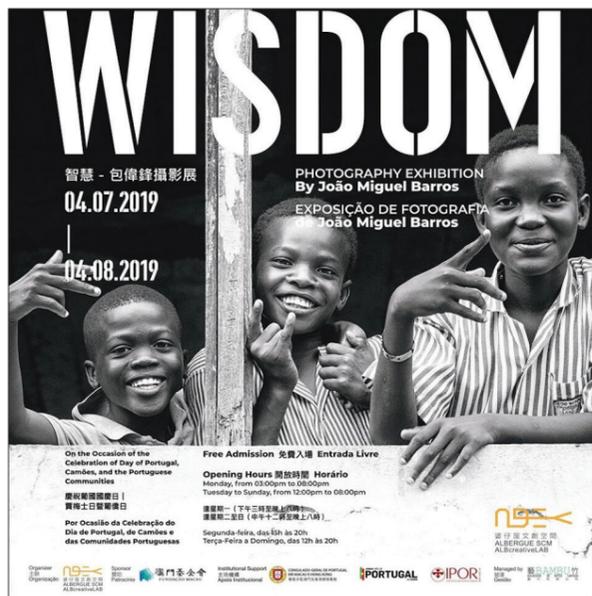
**WHAT'S ON**



**TODAY (AUG 2)**  
PINKFONG BABY SHARK LIVE MUSICAL

"Pinkfong Baby Shark Live Musical" will stage a digital interactive live performance for the whole family, including the highest-ranking hit songs in the eight-year history of children's educational brand Pinkfong from the Republic of Korea. They include the "Baby Shark" dance. The English-language musical, with the original Korean cast, is suitable for audience members of any age.

TIME: 10:30am, 2pm & 5:30pm  
UNTIL: August 4, 2019  
VENUE: Broadway Theatre, Broadway Macau  
ADMISSION: MOP180, MOP380, MOP680  
ENQUIRIES: (853) 8883 3383  
ORGANIZERS: King Entertainment (HK) Ltd, WanXing International Entertainment Culture Ltd  
www.broadwaymacau.com.mo  
KONG SENG TICKETING SERVICE: 2855 5555  
www.macauticket.com



**"WISDOM" – PHOTOGRAPHY EXHIBITION BY JOÃO MIGUEL BARROS**

Portuguese artist and lawyer João Miguel Barros has been dividing his life and work between and Lisbon for more than three decades. He began to show his photography work in 2017 with individual exhibitions at Creative Macau – Center for Creative Industries, and in Lisbon, Portugal. "Wisdom" is the last activity featured in the "Month of Portugal", a festival held annually in celebrating Portuguese arts and culture.

TIME: 3pm-8pm (Mondays)  
12pm-8pm (Tuesdays to Sundays)  
UNTIL: August 4, 2019  
VENUE: A2 Gallery, D1 Gallery, Albergue SCM  
ADMISSION: Free  
ORGANIZER: Albergue SCM  
ENQUIRIES: (853) 2852 2550  
EMAIL: creativealbergue@gmail.com



**TOMORROW (AUG 3)**  
STAMPS AROUND THE WORLD – LIECHTENSTEIN, KINGDOM OF STAMPS

The Communications Museum is holding 's first exhibition dedicated to the postage stamps of a single issuing country, in this case the tiny European principality of Liechtenstein. The display is divided into five collections, starting with "Princely Treasures", stamps that commemorate some of the finest works of art in that country. Another collection, "Chinese Signs of the Zodiac", began in 2012 with the "Dragon" stamp, which was named in one appraisal as "Most Beautiful Stamp in the World" that year.

TIME: 9am to 5:30pm (closed on public holidays)  
UNTIL: August 30, 2019  
VENUE: Temporary Gallery, Communications Museum  
ADMISSION: MOP10  
ORGANIZERS: Liechtenstein National Museum; Philately Liechtenstein  
ENQUIRIES: (853) 2871 8063  
www.cmm.gov.mo



**SUNDAY (AUG 4)**  
WHAT ARE YOU THINKING – PICTURE BOOK BY UN CHI WAI

Taipa Village Cultural Association is hosting the first-ever solo exhibition of artist Un Chi Wai. "What Are You Thinking", features the illustrations for an original storybook that was published specially for this exhibition project. The storyboard of this children's book has deliberately an open ending, allowing for the reader's own interpretation and imagination. It makes for entertaining reading among parents and other grown-ups as well as children. In addition to the publication, a selected number of the images from the picture book are being sold as limited-edition fine prints.

TIME: 12pm-8pm  
UNTIL: September 30, 2019  
ADMISSION: Free  
VENUE: Taipa Village Art Space, 10 Rua dos Clérigos  
Organizer: Taipa Village Cultural Association  
ENQUIRIES: (853) 2857 6118  
taipavillagemacau.org.mo



**MONDAY (AUG 5)**  
PORTRAIT OF MACAU: PHOTOGRAPHY EXHIBITION BY EVA MOK

Local artist Eva Mok has a keen interest in humanist photography, an international movement focusing on images of people in their daily lives. She is also interested in capturing images of unique architecture around the world, for its aesthetic value and its important role in human civilisation. In this exhibition her work is divided into two sections: street scenes; daily activities by locals. The collection focuses on traditional aspects of life in the city. Some of the images were taken in the old quarter, an area where the artist grew up. She hopes the photographs will be seen in future as a record of a way of life; one that is gradually disappearing.

TIME: 3pm-8pm (Mondays)  
12pm-8pm (Tuesdays to Sundays)  
UNTIL: September 8, 2019  
VENUE: A2 Gallery, D1 Gallery, Albergue SCM  
ADMISSION: Free  
ORGANIZER: Albergue SCM  
ENQUIRIES: (853) 2852 2550  
EMAIL: creativealbergue@gmail.com



**TUESDAY (AUG 6)**  
EXHIBITION OF NEW WORKS IN MAM COLLECTION – KO LAI CHIT

Ko Lai Chit, whose parents were the founders of the Guangdong-focused artistic movement known as the Lingnan School, moved to at an early age and followed in their footsteps via calligraphy works and paintings ranging in subject matter from birds, flowers and landscapes, to portraits. Before he died in 2018, Ko Lai Chit's daughter donated seven of his calligraphy works and 13 of his paintings to the Museum of Art. Now his pieces are part of a special exhibition zone showcasing newly-collected artworks.

TIME: 10am-7pm (no admittance after 6:30pm; closed on Mondays)  
UNTIL: November 10, 2019  
VENUE: Museum of Art  
ADMISSION: Free  
ORGANIZER: Museum of Art  
www.mam.gov.mo



### WEDNESDAY (AUG 7)

2019 BRAND STORY – ORIGINAL FASHION EXHIBITION III

The “2019 Brand Story – Original Fashion Exhibition” project aims to promote local fashion labels. The scheme provides a platform for fashion designers to launch and promote their work to the general public. Its third – and final – phase highlights women’s fashion labels GODDESS ARMOUR and SANCHIALAU. A sales area is also available, where visitors can acquire fashion products and accessories by a number of local brands.

TIME: 10am-8pm (closed on Mondays)  
UNTIL: September 15, 2019  
VENUE: Fashion Gallery  
ADMISSION: Free  
ENQUIRIES: (853) 2835 3347  
www.macaofashiongallery.com



### THURSDAY (AUG 8)

BATHING IN THE SPRING BREEZE – PAINTINGS BY LIU MENGKUAN

Hong Kong painter Liu Mengkuan started learning painting in 1977 with Yang Shanshen, who prompted him to explore the profundity and wonders of Chinese painting. Liu eventually decided to pursue a painting career and study hard the essence and techniques of the Lingnan School. As early as 1987, Mr. Liu hosted a painting exhibition at the Luis de Camões Museum, starting his relationship with our city. Now, 30 years later, with the notable achievements from his refined skills, and as a result of inheriting Master Yang’s artistic quintessence and his own innovations in quest of a personal style, Mr. Liu presents this exhibition Bathing in the Spring Breeze, renewing his connection with by adding a fine chapter to the history of the Lingnan School in the SAR, while also contributing his part to the cultural exchanges in the Guangdong--Hong Kong Greater Bay Area.

TIME: 10am-7pm (no admittance after 6:30pm; closed on Mondays)  
UNTIL: August 25, 2019  
UNTIL: November 4, 2019  
VENUE: Macau Museum of Art  
ADMISSION: Free  
ORGANIZER: Macau Museum of Art  
ENQUIRIES: (853) 2836 6866  
www.icm.gov.mo

# Sands WEEKEND



## ALL THAT'S GOLD DOES GLITTER – AN EXHIBITION OF GLAMOROUS CERAMICS

Until 9 October  
The Venetian Macao; The Parisian Macao; Four Seasons Hotel Macao; Sands Macao and The Macao Museum of Art

This Art Macao exhibition runs at multiple Sands China properties until 9 October and features over 90 ceramic masterpieces curated by internationally renowned artist Caroline Cheng from outstanding contemporary ceramic artists from 13 different countries and regions. It is the largest and highest-level ceramic art exhibition in the Greater Bay Area in 2019.



## CULINARY ARTISANS BRING ART TO LIFE ON A PLATE

Until 31 August  
Sands Resorts Macao

In honour of “All That’s Gold Does Glitter – An Exhibition of Glamorous Ceramics”, part of the Art Macao program to boost art creativity among local residents and tourists, four of our restaurants – Brasserie, The Golden Peacock, La Chine and Portofino – present culinary arts through masterfully designed menus with afternoon tea and set menu starting from MOP368\* and MOP588\* respectively.

\*Subject to 10% service charge.



## PLANET J - A UNIVERSE APART

Daily  
Shop 3009, Level 3, Shoppes at Cotai Central

Step into a universe of live interactive quests and adventures at Planet J, a live action role playing theme park. Within its 10,000 square feet facility, Planet J houses eight distinct gaming zones containing more than 200 games. Players of all ages can share the fun of Planet J so the whole family can work together to complete these adventures.

Call reservations +853 8791 6000



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- **Resort Directory:** Complete information of all shops, restaurants, entertainment and facilities – all sorted in categories and handy to search. Call, share, bookmark or navigate with one click.
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Sands  
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# WORLD OF WONDER

Exploring the realms of history, science, nature and technology

# SCORPIONS

About 400 million years ago early scorpions were very large and had gills, suggesting they lived in water.



Scorpions are arachnids and close relatives of spiders, mites and ticks. All arachnids have eight legs. There are approximately 1,750 species of scorpions worldwide.

## Stripe-tailed scorpion

*Hoffmannius spinigerus*

Size: Up to 2.4 inches (60 mm); Arizona and southwestern New Mexico



The baby scorpions live on their mother's back.

## Habitats

Although scorpions are thought of as desert animals, they exist in a variety of other habitats. Grasslands and savannahs, deciduous forests, some pine forests, rainforests and caves are homes to many species of scorpions.

Scorpions have been found under snow-covered rocks at elevations over 12,000 feet in the Andes Mountains of South America and the Himalayan Mountains of Asia.

About 90 species exist in the United States, and all but four of these are naturally found west of the Mississippi River. Scorpions hide during the day under rocks and in holes in the ground before emerging at night to feed.

## Venom

The venom of a scorpion is used to capture prey and for defense. The venom is a complex mixture of **neurotoxins** (toxins that affect the victim's nervous system) and other substances; each scorpion species has its own unique mixture.

Just one species in the United States and about 20 others worldwide have venom potent enough to be considered dangerous to humans. The most dangerous scorpions live in North Africa, the Middle East, South America, India and Mexico.

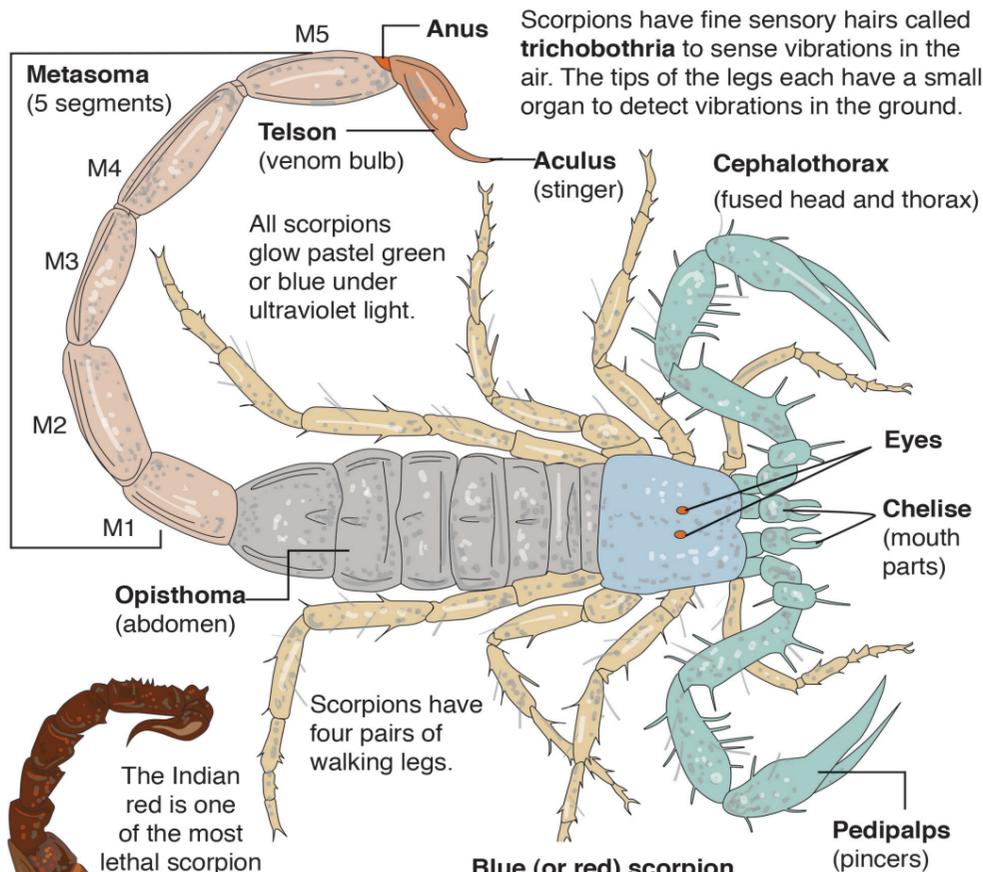
## Dinnertime

Scorpions are **nocturnal** (active at night), **predatory** animals that feed on insects, spiders, centipedes and other scorpions. Larger scorpions may feed on small lizards, snakes or mice.

Scorpions can eat huge amounts of food at one time and store it in a special organ. Combined with a low metabolism and an inactive lifestyle, this allows them to survive six to 12 months without eating if they need to.

## Anatomy 101

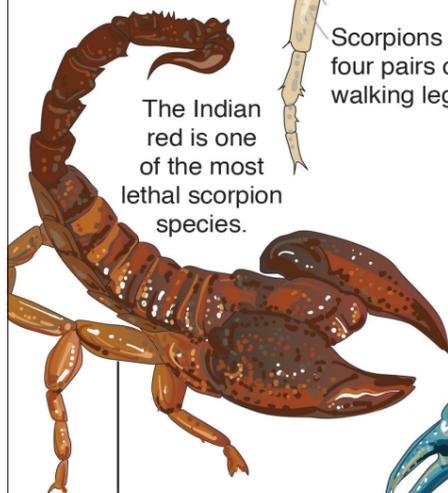
Scorpions range in size from 0.3 inches (9 mm) to 9 inches (23 cm). All scorpions have a venomous stinger.



Scorpions have fine sensory hairs called **trichobothria** to sense vibrations in the air. The tips of the legs each have a small organ to detect vibrations in the ground.

All scorpions glow pastel green or blue under ultraviolet light.

Scorpions have four pairs of walking legs.



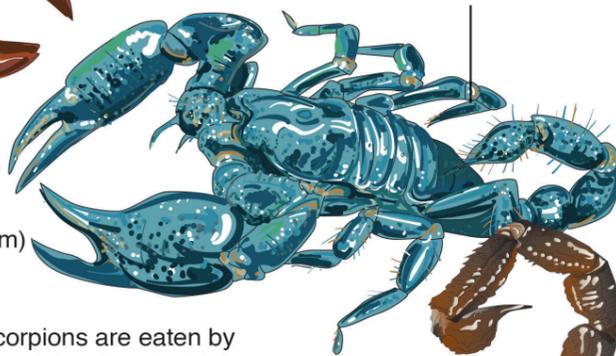
The Indian red is one of the most lethal scorpion species.

**Indian red scorpion**  
*Hottentotta tamulus*  
Size: 2 to 3.5 inches (50–90 mm)

Commonly found across India, parts of Pakistan and Nepal.

Highly venomous, it has fatality rates of 8% to 40%.

**Blue (or red) scorpion**  
*Rhopalurus junceus*  
Size: 2.2 to 3.9 inches (55–100 mm)  
Found on the islands of Cuba and Dominican Republic and parts of Central America.



**Emperor scorpion**  
*Pandinus imperator*

Average size: 7.9 inches (200 mm)

Native to rainforests and savannas in West Africa.

Popular in the pet trade, this scorpion lives for six to eight years.



SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.sciencekids.co.nz>; <https://www.thoughtco.com>; <https://www.scorpisweep.com>; <https://www.coolkidfacts.com>

## Bringing up baby

The breeding season almost always occurs during the warm months (late spring through early fall). Males may travel long distances to find females, which they do by scent.

Before mating, the male and female scorpion begin a complicated courtship. During the courtship, the male leads the female he has chosen in a sideways and backward dance. After this ritual, the pair mate.

Both males and females may mate repeatedly. Some females can even mate while carrying newborn scorpions.

Unlike almost all other animals (except mammals), the female scorpion is able to keep fertilized eggs in her body for long periods of time (from several months to a year) before the young are born alive.

The female gives birth to about 25 young. Birthing can last several hours to several days. The baby scorpions are born live and immediately move onto their mother's back as soon as they are born. They stay on her back for up to 50 days, until they **molt** (shed outgrown skin) for the first time. Then they climb down to live an independent existence.

Scorpions molt up to seven times as they grow to full size. Scorpions can live from three to five years, although some may live for 10 to 15 years.

## Did you know?

Fried scorpion is a traditional dish in some areas of China. In ancient Egypt, the goddess Serket was often depicted as a scorpion, one of several goddesses who protected the Pharaoh.

Scorpions can be found on all continents except Antarctica. Scorpions are highly resistant to radioactivity.

Scorpions have poor eyesight. Scorpion babies are called **scorplings**.