



# TRIBE FIGHTS BACK

Deep in the Amazon rainforest, there is talk  
of a looming conflict over land



- MOVIES: DOWNTON ABBEY
- BOOKS: GENERATION FRIENDS BY SAUL AUSTERLITZ
- MUSIC: REAL LIFE BY EMELI SANDÉ
- F&B: SMOKED SALMON

**DRIVE IN**

Lindsey Bahr, AP Film Writer

**‘DOWNTON ABBEY’ FILM IS STATELY BUT TOO SAFE**

The “Downton Abbey” movie isn’t exactly a movie. It’s more like another season of the popular “Masterpiece Classic” show that’s been condensed to 90 minutes instead of 8 hours.

Written by series creator Julian Fellowes, almost every character who made it out of the six season run alive is back for their big screen debut with their own little arc and some lavish costume changes. But Michael Engler’s direction doesn’t bring any cinematic grandeur to this continuing story of a family and their servants. And Fellowes’ script has the impossible task of giving every character their own mini plot, as if focusing in on one or a few would have had fans of the other members of the very large ensemble up in arms. Together it makes “Downton Abbey” the movie a fairly shallow experience: All set dressing and nostalgia and some delicious Dowager Countess one-liners. For “Downton” devotees, the crumbs might be enough. For anyone else just dropping in, however, “Downton Abbey” doesn’t exactly stand on its own.

The tidy reason for this big reunion is that King George V and Queen Mary have decided

to spend a night at Downton Abbey as part of a royal tour. It’s 1927 and the aristocratic class is continuing to question their place in a modernizing Britain, but there are just enough of the old traditions left that the news of this royal visit sends the estate into a tizzy. When the royal entourage descends, the downstairs staff is horrified to learn that they’ll be sitting on the sidelines for the visit. The royals travel with cooks, footmen, butlers, valets and dressers and this group is especially dismissive of the provincial Downton employees.

Lady Mary (Michelle Dockery) even decides to enlist the help of their retired Butler Mr. Carson (Jim Carson), when she feels like his successor Thomas Barrow (Robert James-Collier) isn’t equipped to handle this high profile occasion. It’s one of many constructions that will leave you wondering whether fan service has gotten in the way of believable storytelling. Yes, it brings Carson back to Downton and allows Thomas to go off on his own adventure in town, but it’s hard to deny that this is one overstuffed movie. Consider just some of the subplots floating around: Daisy (Sophie McShera) gets to question her engagement; The lon-

AP PHOTO



Dame Maggie Smith as The Dowager Countess of Grantham and Michelle Dockery as Lady Mary Talbot in “Downton Abbey”

g-widowed Branson (Allen Leech) gets a possible love interest and anarchy subplot; Anna (Joanne Froggatt) solves a mystery; The Dowager debates inheritance with her cousin Lady Maud Bagshaw (Imelda Staunton); Poor Edith (Laura Carmichael) gets some good and bad news (can’t let her be too happy!); And Lady Mary, well, she gets a hand in most things, except her own relationship sin-

ce her husband Henry (Matthew Goode) is absent for most of the film. The only ones who don’t have all that much going on are the Granthams themselves, Cora (Elizabeth McGovern) and Robert (Hugh Bonneville). That’s not to say that there aren’t good moments. There are, in fact, many, especially for those who miss the voyeurism of the fancy dress evenings with the family and their helpers. As in the

series, the Dowager is always a standout and at 84, Maggie Smith is as fierce and fiery as ever in bringing her to life. And it is always lovely spending time in such lush surroundings. But the movie could have benefited on a little focus and not so much fan service, especially considering how good all of the ensemble actors are in these roles. Perhaps that’s why Fellowes couldn’t choose just one.

Besides, if the camera movements and swelling music cues are any indication, there is only real star anyway: Downton Abbey itself.

“Downton Abbey,” a Focus Features release, is rated PG by the Motion Picture Association of America for “thematic elements, some suggestive material, and language.” Running time: 90 minutes. ★★☆☆

**BOOK IT**

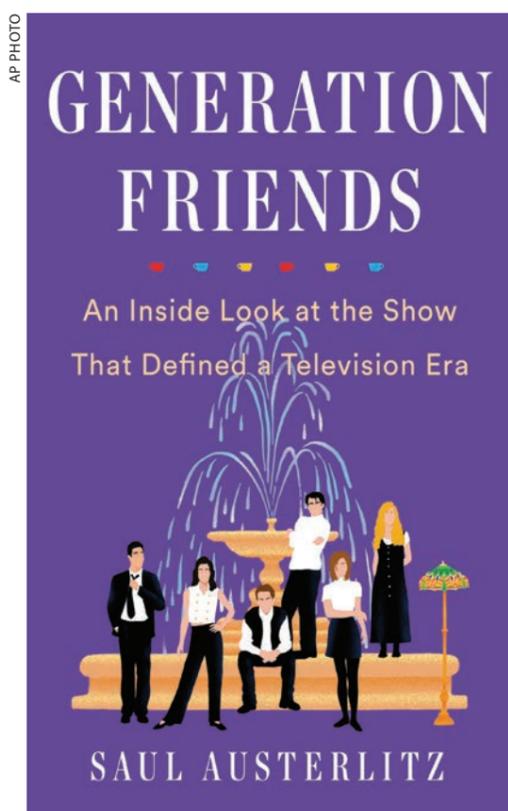
**AUTHOR TAKES DEEP DIVE INTO CREATION OF TV SHOW ‘FRIENDS’**

In 1994, NBC was trying to find a show that could pull in ratings similar to the network’s mega-hit “Seinfeld.” Two writers pitched a show they saw as “Cheers” in a coffee shop. The show would go through several title changes, and the one that came closest to actually being used was “Friends Like Us.” Someone finally suggested just using “Friends,” and it proved to be the right title for the show.

Author Saul Austerlitz highlights aspects of the show’s creation from the staffing of the writers room to trying to figure out who was the best fit to play the six main characters in “Generation Friends: An Inside Look at the Show That Defined a Television Era.” Two of the actors they wanted to hire were committed to other shows, and David Schwimmer, the actor they saw playing Ross from the beginning, wasn’t interested. The only known actress hired was Courteney Cox, who auditioned for Rachel, but wanted to play Monica.

Austerlitz has written a love letter for fans of the show to remember key moments from the 10-season run of “Friends” while also revealing the good and bad of how difficult it is to create a show, put it on the air and find lightning in a bottle.

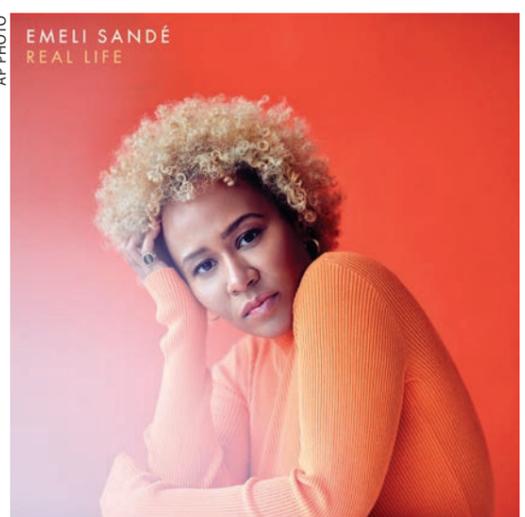
Jeff Ayers, AP



“Generation Friends: An Inside Look at the Show That Defined a Television Era,” (Dutton), by Saul Austerlitz

**TTUNES**

**EMELI SANDÉ RETURNS WITH ANTHEMS FOR THE EVERY DAY**



Emeli Sandé, “Real Life” (Capitol Records)

got magic in our bones, just like the stars we’re going to shine bright and golden,” Sandé sings, her voice full of resolve.

She is great on the dreamy guitar and drum-led “Love to Help”; endearing on album gem “Free as a Bird,” with its strings and soulful choir; and completely in her groove on “Extraordinary Being.” On that song she sings, “You are what God imagined. You are a true perfection. Baby you’re made of stars. Don’t let nobody tell you different.” It would be difficult not to believe her.

But when Sandé mixes her grandeur with the ordinary, the results sometimes feel mismatched. That’s the case with the title track “Real Life,” which finds Sandé grappling with the day-to-day challenges of maintaining a long-term relationship. The lyrics are relatable, but the addition of a church organ and gospel choir feels like overkill.

Still, Sandé rarely goes wrong, and overall “Real Life” is another solid album.

Melanie J. Sims, AP

AP PHOTO

## NEWS OF THE WORLD

Luis Andres Henao, AP

AP PHOTO



Members of Tembe tribe set a motorcycle on fire in their fight against illegal loggers



## Amazon tribe in Brazil patrols territory, braces for fight

The men in the Tembe indigenous group sometimes daub themselves in traditional war paint and patrol the forest. They carry bows and arrows, but feel increasingly vulnerable as they brace for run-ins with illegal loggers.

Tension over territory reached a new height after a surge in annual fires, usually set to clear land, devastated large areas of the Brazil's Amazon region in past weeks. Some indigenous people who live in the Amazon say deforestation is encroaching on their lands and way of life.

The problem is old — and escalating. On Aug. 27, Tembe people who had repeatedly warned loggers to stay out of their reserve took action.

On a forest trek, men from the Tekohaw village spotted loggers using chain saws, trucks and tractors to cut down and haul trees. The indigenous warriors recorded video. Then they intervened, letting the loggers flee before burning their machinery.

"We destroyed their machinery because they have been destroying our lives for a long time. Our life is the forest," said Ronilson Temb . On a recent jungle patrol, he was camouflaged from head to foot with leaves and carried a large red horn

to summon companions.

The Tembe are proud of their triumph, but worry about retaliation. Police are monitoring makeshift sawmills around their land after the Tekohaw village chieftain filed reports of death threats.

"Every day that passes, the invasion comes closer to our village," said the chieftain, Sergio Muxi Temb . He wore a colorful headdress of macaw and other feathers and a traditional bone bracelet on his wrist, next to a Casio digital watch.

"We don't want to be killed by bullets," he said. "We want the federal government to assume its responsibility and guarantee the right that we have to live in our lands, to live in peace."

Their 1,080-square-mile Alto Rio Guama homeland is officially protected. But in reality, it's under siege by loggers who try to extract prized hardwood in a Brazilian state that is one of the Amazon's largest producers and exporters of timber.

Like other Amazon states, Para has also been hit by thousands of fires that have intensified international concern about the world's largest rainforest, considered a vital bulwark against climate change. An Associated Press team traveled for days in the Amazon to

document the fires and deforestation on the remote indigenous reserve, which can only be reached by river or on rough roads. On a recent day, a boa constrictor slithered in the sun on a red dirt road leading to Tekohaw, where about 600 members of the tribe live on the banks of the Gurup  River. Their life mixes tradition and modernity. Villagers fish for piranhas, hunt for birds, and pick fruits and take materials for traditional medicine from jungle trees, while some watch television or log on to the internet on phones inside thatched-roof huts.

Like elsewhere in Brazil, stricter enforcement of environmental laws between 2004 and 2014 sharply curbed deforestation in the Amazon. The rate began climbing after that, and ramped up further as the fires escalated in early August, according to Brazilian state monitors.

Amid an international outcry, Brazilian President Jair Bolsonaro sent the military to help battle some fires and banned most legal fires for land-clearing in the Amazon for 60 days. However, he had previously promised to loosen protections for indigenous lands as a way to develop Brazil's economy, a pledge that critics say has stoked clashes.

Bolsonaro believes past alloca-

tions of land to indigenous people were excessive. About 14% of Brazil is indigenous territory, a huge area for a relatively small population, according to the president.

Brazil's foreign minister, Ernesto Araujo, said in Washington last week that the opening of the Amazon to development is "the only way to protect the forest." One expert on Brazil said the plight of the Tembe people is the direct outcome of government policy.

"This leads to a situation where the lawlessness of the Amazon region ... becomes such that the livelihood of the indigenous people is under a real threat. And they don't have a lot of capacity to defend themselves," said Monica de Bolle, a Brazil expert at the Peterson Institute for International Economics.

"These are the people who live off the land, who do substance farming. They are very much aware of the environment around it and how to maintain it because that's how they sustain their livelihood," said de Bolle, who recently testified before U.S. Congress about the Amazon.

Human Rights Watch said in a report released this week that deforestation in the Amazon "is driven largely by crimi-

nal networks that use violence and intimidation against those who try to stop them." It blamed Brazil's government for failing to protect the rainforest and people trying to protect it.

Those networks can "coordinate large-scale extraction, processing, and sale of timber, while deploying armed men to intimidate and, in some cases, kill those who seek to defend the forest," Human Rights Watch said. It based its report on interviews with indigenous people and others in the Brazilian states of Para, Maranh o and Rondonia.

In Brazil's Congress, lawmaker Edmilson Rodrigo from Para state made a call to defend the Amazon's indigenous people, including the Tembe.

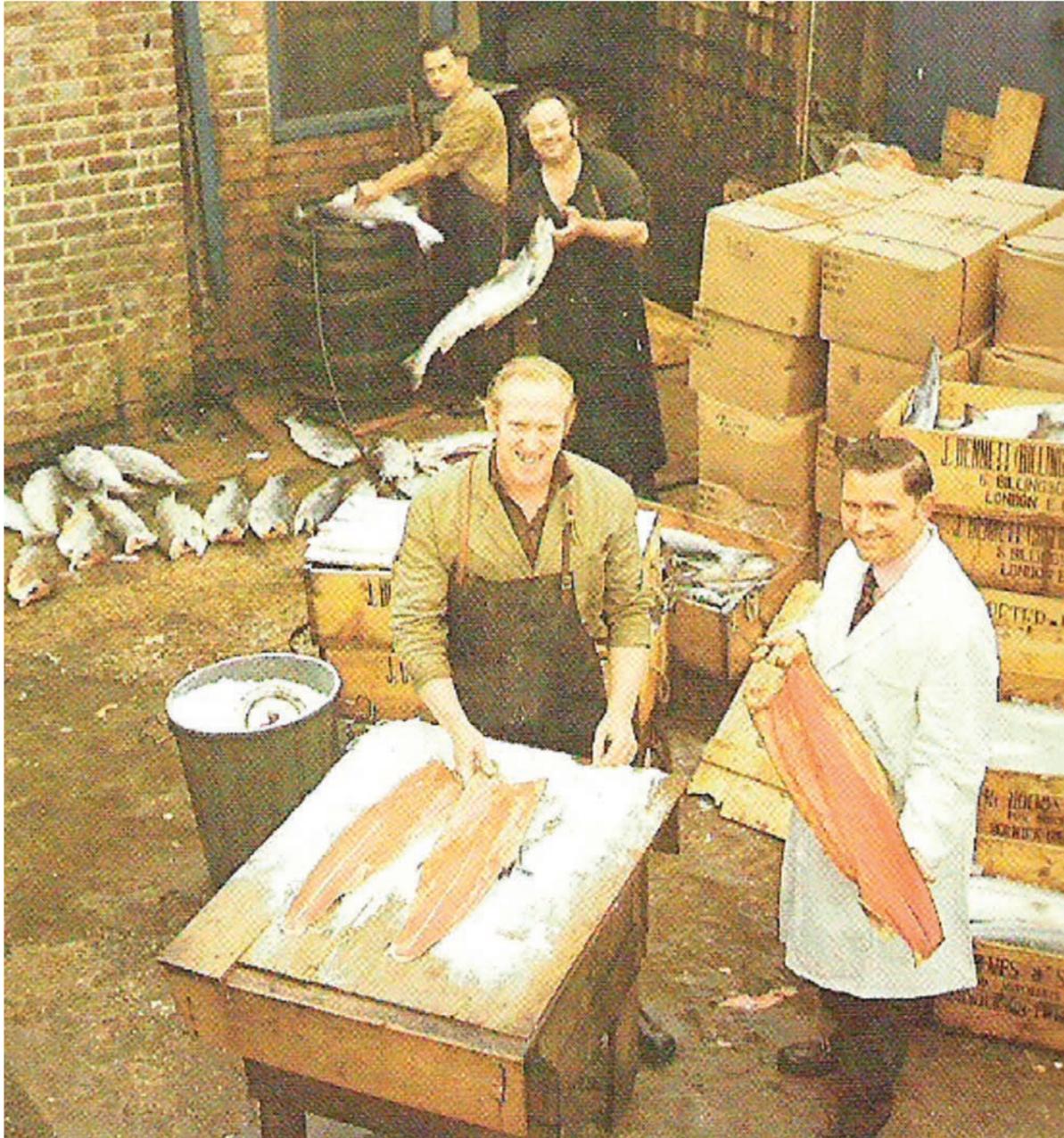
"Land grabbers, miners, loggers have taken their lands and they've reacted by trying to protect it," he said.

Women of the Tembe tribe said their men will suffer casualties if they get into a fight with loggers likely to have firearms. They hope an international donor can provide the men with bulletproof vests.

"Our husbands go to look out after our lands, and this is our only weapon," said Anailde Temb , the chieftain's wife. She lifted a bow and a sheaf of feathered arrows.

**SMOKED SALMON THE OLD-FASHION**

APPHOTO



1960 photo provided by H. Forman & Son, Marcel Forman (right) Lance Forman's father, poses for a photo in the salmon curing yard in London

Lance Forman's family has been producing traditional smoked salmon in London for four generations, and he says the smoking process hasn't changed much since those early days. H. Forman and Son has long supplied some of London's finest restaurants, hotels and stores, including The Ivy, Fortnum & Mason, The Savoy, Harrods and Selfridges. Lance's great grandfather Aaron "Harry" Forman started in the salmon business back in 1905 with his son Louis. A Jewish immigrant from Ukraine, he settled in the East End of London and began smoking salmon to preserve the fish for friends and family, just as he had back home. In the beginning, he shipped the salmon over from Baltic Sea ports in barrels of salt. Then he realized he

could source his fish closer to home. "It was only when he went to the fish market at Billingsgate and saw these beautiful wild salmon coming down from Scotland and thought, 'Why don't we just use the local fish? It'll be a lot easier,'" says Forman. And the business was born. "I would say that smoked salmon, or what we today refer to as London cure smoked salmon, became Britain's first ever home-grown gourmet food," Forman says. The process then and now: "You take the salmon, you fillet it, then you sprinkle the salmon fillet with salt," says Forman. "You leave it for 24 hours and the salt draws out all the moisture, and that's how you start to preserve it. You then air dry it. So, you have these fans just blowing warm air over the fish to draw out

**RESTAURANTS**

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**IMPERIAL COURT**  
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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

## ED WAY FOR FAMILY BIZ IN LONDON

more moisture, and as it dries it becomes quite tacky and sticky. That's when you release the smoke, and the smoke sticks to the outside of the fillet and it creates a seal on the outside." All of this is done by hand, Forman says, from splitting the fish, to salting and hanging it on racks, to the painstaking task of de-boning. "I worked out that since we've been in business, we've probably taken out about a billion bones literally by tweezer," he says. "We hand-slice it. We hand-pack it. And that means that you have an expert at every single step of the way, quality controlling the product." Over the last 20 to 30 years, he says, much of the food industry has emphasized cost-cutting and mass production, instead of quality, meaning many old businesses like his have died out.

So what should consumers be looking out for in quality smoked salmon? Read the label, Forman advises. "There should never be sugar in smoked salmon," he says. "You know, there are two ingredients, salmon and salt. That's it." Some modern smoked salmon is over-smoked, so producers add sugar to take away the bitterness, he says. Sugar also counterbalances the excess salt used to extend the fish's shelf life. What's the future for H. Forman and Son? Lance has three children, but so far none is interested in becoming the fifth generation to run the family business. "We thought, if we don't put pressure on them, they might rebel and want to do it," he says. "But they've actually taken us seriously, which I'm not sure is a great idea."



1934 photo provided by H. Forman & Son, Louis Forman (center) Lance Forman's grandfather, poses with the large wild salmon caught at that time, at Billingsgate Market in London



南苑  
SOUTH

**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 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 (SEPT 20)**  
DUST TO DUST

Hong Kong's iconic master Fredric Mao directs *Dust to Dust*, a love and hatred journey across time penned by prolific playwright Nick Yu. Created as a tribute to the legendary dramatist and Nobel Prize winner Harold Pinter, the play depicts an intense whirlpool of emotions blue printed after *Ashes to Ashes*, one of Pinter's iconic plays. Adopting the British dramaturge's baffling tone, Yu's work stands as a metaphor for the lustful and passionate urges that incessantly take over our lives. Performed by six local actors, the play depicts the Chinese beliefs of reincarnation introducing characters across diverse moments in time. An entangled tale of two couples, whose paths meet repeatedly in four distinct situations.

TIME: 8pm (September 20-21)  
3pm (September 22)  
VENUE: Macau Cultural Centre  
ADMISSION: MOP180  
ORGANIZERS: Macao Cultural Centre  
ENQUIRIES: (853) 2855 5555  
[www.ccm.gov.mo](http://www.ccm.gov.mo)



**TOMORROW (SEPT 21)**  
30TH MACAU INTERNATIONAL FIREWORKS  
DISPLAY CONTEST

The annual Macau International Fireworks Display Contest - universally acclaimed as one of the best of its kind - takes place on the Macau Tower Shorefront from mid-September to 1st October every year. Over the years, more than 100 international teams from China, the Philippines, Thailand, Chinese Taiwan, Japan, Korea, Australia, the UK, Switzerland, France, Germany, Portugal and Spain have participated in this world-class pyrotechnic shoot-out. Many visitors choose this time of year to come to Macau to enjoy an exotic holiday illuminated by spectacular displays in the night sky that can be enjoyed from many vantage points on the Macau Peninsula and Taipa Island. A Fireworks Carnival is to be held next to Macau Tower on each display night, bringing together delicacies, music, dance performances and games.

TIME: 9pm & 9:40pm  
DATE: September 21, 28 & October 1 & 5  
VENUE: Sea Area in front of the Macau Tower  
ORGANIZER: Macau Government Tourism Office  
ENQUIRIES: (853) 2833 3000  
[fireworks.macaotourism.gov.mo](http://fireworks.macaotourism.gov.mo)



EAST ASIA SUPER LEAGUE - THE TERRIFIC 12

The 2019 tournament features 12 premier East Asian club sides from East Asia's top professional leagues including Liaoning Flying Leopards, Shenzhen Aviators and Zhejiang Guangsha Lions from the Chinese Basketball Association (CBA); Chiba Jets, Niigata Albirex Basketball, Ryukyu Golden Kings, and Utsunomiya Brex from Japan's B.LEAGUE; Blackwater Elite, The San Miguel Beermen and TNT KaTropa from the Philippine Basketball Association (PBA); and Jeonju KCC Egis and Seoul SK Knights from the Korean Basketball League (KBL).

TIME: 5pm (September 21-22)  
ADMISSION: MOP200, MOP400 (September 21-22)  
ORGANIZERS: Sports Bureau of Macau SAR Government & Asia League  
ENQUIRIES: (853) 2855 5555  
[eastasiasuperleague.com](http://eastasiasuperleague.com)



**SUNDAY (SEPT 22)**  
A CHERISHED MEMORY FROM 1999 – ARCHIVES  
EXHIBITION IN CELEBRATION OF THE 20TH  
ANNIVERSARY OF THE RETURN OF MACAU TO THE  
MOTHERLAND

This exhibition is part of the "2nd Encounter in Macau – Arts and Cultural Festival between China and Portuguese-speaking Countries". It features a selection of over 100 historical records. The items have been chosen by the Committee for Celebration Activities from All Sectors for the Return of Macau to the People's Republic of China. The exhibition is focused on significant moments and milestones related to the establishment of the Macau Special Administrative Region.

TIME: 10am-6pm (closed on Mondays and public holidays)  
UNTIL: December 27, 2019  
VENUE: Archives of Macau, Avenida do Conselheiro Ferreira de Almeida 91-93  
ADMISSION: Free  
ORGANIZER: Archives of Macau  
ENQUIRIES: (853) 2859 2919  
[www.archives.gov.mo](http://www.archives.gov.mo)



**MONDAY (SEPT 23)**  
THE GOLDEN AGE OF ARABIC SCIENCE:  
EXHIBITION FROM 1001 INVENTIONS

Via more than 60 interactive exhibits, short films, and workshops, "The Golden Age of Arabic Science: Exhibition from 1001 Inventions" explains part of the history of scientific development spanning a period from the 7th century and for a few centuries after. The goal of the exhibition is to help the public understand how people of different faiths and cultures worked together in Muslim civilisation and developed the scientific heritage of their predecessors, and then made breakthroughs in the fields of science, mathematics, medicine and astronomy.

TIME: 10am-6pm (closed on Thursdays)  
UNTIL: October 27, 2019  
VENUE: Gallery 2, Exhibition Center, Macau Science Center  
ADMISSION: MOP25 (several discounts available)  
ENQUIRIES: (853) 2888 0822  
ORGANIZER: Macao Science Center  
[www.msc.org.mo](http://www.msc.org.mo)



**TUESDAY (SEPT 24)**  
WYNN - GARDEN OF EARTHLY DELIGHTS

"Wynn - Garden of Earthly Delights" features an extraordinary selection of modern and contemporary art pieces from the world's most renowned artists. Through their artwork, they share their rich, cultural diversities. Wynn embraces the world of art and is proud to present the works of these artists for the first time in Macau: Herb Alpert, Robert Indiana, MAD Architects, Refik Anadol, Jennifer Steinkamp, Sam Francis and Edoardo Tresoldi. "Wynn - Garden of Earthly Delights" takes you on a journey of contemporary art into a world of innovation and creativity through various media forms such as paintings, installations, digital or interactive art pieces.

TIME: All day  
UNTIL: October 6, 2019  
VENUE: Wynn Macau & Wynn Palace  
ADMISSION: Free  
ORGANIZER: Wynn Macau, Limited  
ENQUIRIES: (853) 2836 6866  
[www.artmacao.mo](http://www.artmacao.mo)



### WEDNESDAY (SEPT 25)

REMINISCENCES OF THE SILK ROAD - EXHIBITION OF CULTURAL RELICS OF THE WESTERN XIA DYNASTY

Macau Museum in collaboration with the Ninxia Hui Autonomous Region Museum, jointly organize a special exhibition "Reminiscences of the Silk Road - Exhibition of Cultural Relics of the Western Xia Dynasty". This thematic exhibition of the Western Xia relics primarily showcases the archaeological finds about the Western Xia. A fine selection of 150 pieces (sets) of relic, some rare items make their first appearances outside the Ninxia Hui Autonomous Region.

TIME: 10am-6pm (No admittance after 17:30.

Closed on Monday)

UNTIL: October 6, 2019

VENUE: Macau Museum

ADMISSION: MOP15 (Free admission for Macau residents)

ENQUIRIES: (853) 2836 6866

www.artmacao.mo



### THURSDAY (SEPT 26)

QUIETNESS AND CLARITY: WORKS OF CHEN ZHIFO FROM THE COLLECTION OF THE NANJING MUSEUM

The Macau Museum of Art (MAM) under the Cultural Affairs Bureau of the Macau Special Administrative Region Government has been committed to promoting Chinese culture and art. Since its inception, MAM has collaborated with museums and cultural organizations in mainland China to present large-scale painting and calligraphy exhibitions, achieving fruitful results. In order to further strengthen the cooperations and exchanges of cultural institutions of Macau and Nanjing, MAM, co-organizing with the Nanjing Museum, presents Quietness and Clarity: Works of Chen Zhifo from the Collection of the Nanjing Museum, an exhibition featuring the works, sketches, fenben (preparatory drawings), inspirational materials and tools of the 20th-century Chinese gongbi (meticulous) bird-and-flower painter Chen Zhifo. The aim is to introduce his art through a more comprehensive perspective, in order to enhance the public's understanding of Chinese gongbi paintings of birds and flowers, and the unique artistic spirit of the artist.

TIME: 10am-7pm (No admittance after 6:30pm;

Closed on Mondays)

UNTIL: November 17, 2019

VENUE: Macau Museum of Art

ADMISSION: Free

ORGANIZER: Macau Museum of Art

ENQUIRIES: (853) 8791 9814

www.mam.gov.mo

# Sands WEEKEND

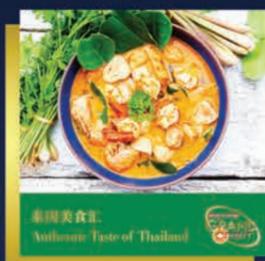


## ALL THAT'S GOLD DOES GLITTER – AN EXHIBITION OF GLAMOROUS CERAMICS

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.



## A TASTE OF THAILAND AT GRAND ORBIT

From now until 13 October

Level 1, Sands Cotai Central

With a menu crafted by chefs from the Conrad Bangkok, diners can anticipate a wide selection of Thai treats, with mouthwatering salads and popular dishes such as green curry chicken; massaman curry lamb; minced pork with hot basil; fried Thai-style chicken; salmon and other seafood. And don't miss out on the delicious range of Thai desserts.

Time: Monday - Friday: 6pm - 10pm | Saturday, Sunday & Public Holidays: 5:30pm - 10pm

Price: Monday - Friday: MOP 428\* per adult | MOP 218\* per child

Saturday, Sunday & Public Holidays: MOP 478\* per adult | MOP 239\* per child

Reservations: +853 8113 8910 or macao.grandorbit.reservation@conradhotels.com

\*Subject to 10% service charge.



## PARISIAN PRIVÉ STYLING SUITE

Shop 310d, Level 3, Shoppes at Parisian

The Parisian Privé Styling Suite, a new and unique service exclusive to Shoppes at Parisian, is an intimate, bespoke space where you can enjoy personalised styling consultation with our Fashion Stylist for the latest looks, trends and fashion tips, as well as make-up and gift recommendations for special occasions. Whether you need a wardrobe update, plan a shopping spree or are just looking for a special gift, our Styling service is designed to meet the needs of each and every individual.

Time: 12pm to 8pm Daily (Closed on Tuesdays)

Reservations: +853 8111 2733 or info.stylingsuite@sands.com.mo



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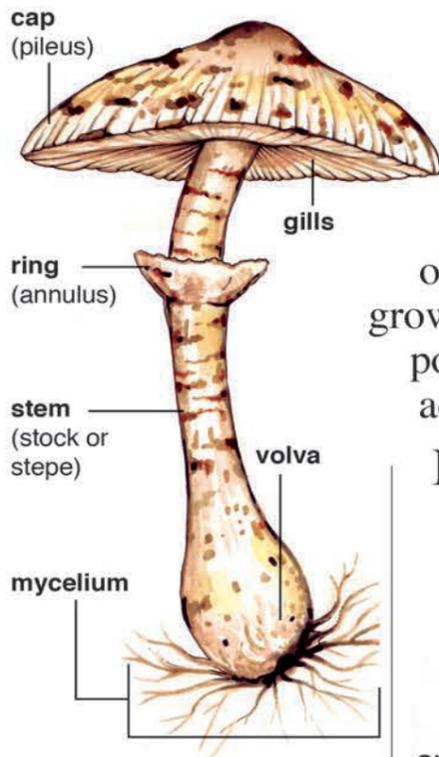
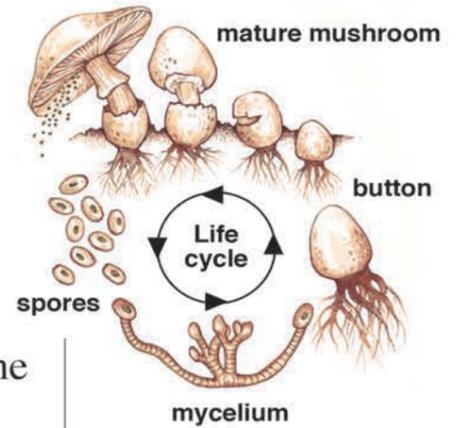


# WORLD OF WONDER

Exploring the realms of history, science, nature and technology

# Mushrooms

Also known as toadstools, mushrooms are a kind of fungus. Unlike plants, they do not need sunlight to grow. There are more than 5,000 kinds of mushroom, some poisonous and some edible. But all mushrooms can be admired for their diversity of form, color and texture.



## In a word

A **mycologist** is a scientist who studies fungi. This term is also used for people who collect wild mushrooms to eat.

There are two main types of mushrooms: **agarics** and **boletes**. Agarics have gills under their caps; boletes have tubes. Mushroom poisoning is called **mycetism**.

## Myths & madness

Historically, mushrooms have been associated with frogs, fairies and magic.

When mushrooms grow in a circle, they are sometimes called **fairy rings**, and folklore suggests that it is where the fairies dance.

In Colonial New England, a certain mushroom sprouting in the yard was said to foretell the death of a family member.

Many cultures, past and present, have used **hallucinogenic mushrooms** in mystical and spiritual rituals. When eaten, the toxins contained in these "magic" mushrooms can damage the body's nervous system and may cause serious illness.

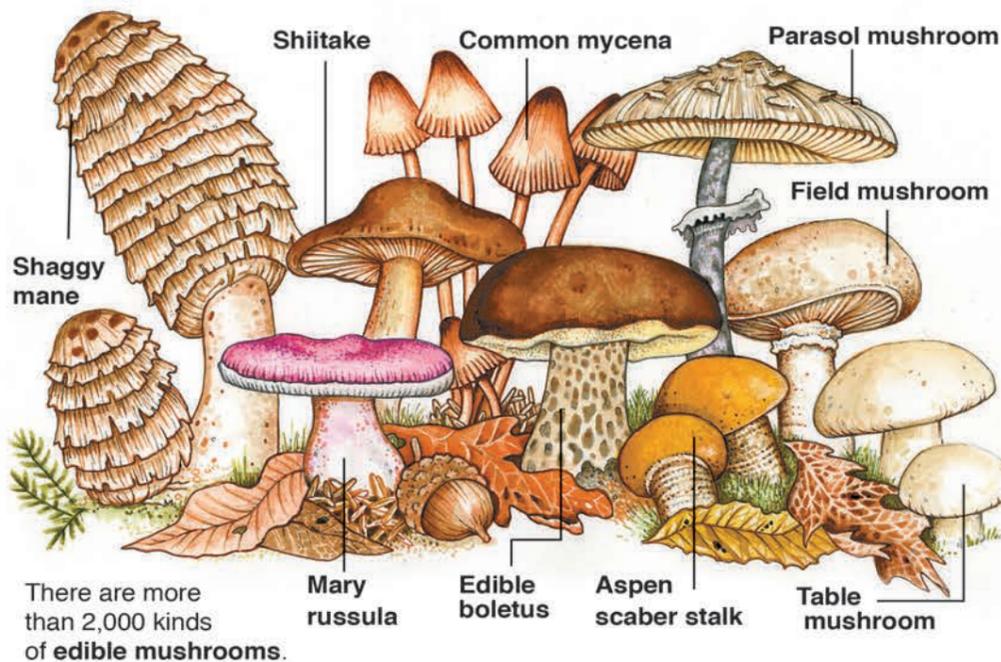
## Way back when

In ancient Egypt, mushrooms were considered to be food for the gods and only the Pharaohs were allowed to eat them.

The Greek physician **Hippocrates** (c. 460 B.C.) recorded the used of mushrooms in medicinal potions.

The ancient Romans enjoyed eating wild-foraged mushrooms and may have used them in political murders.

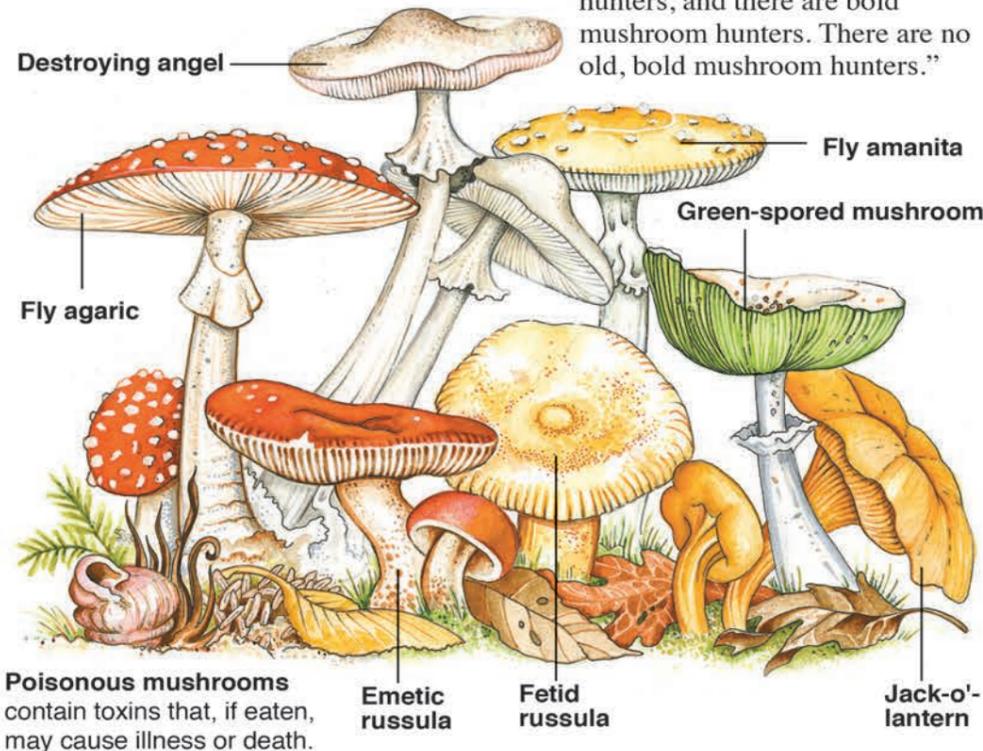
## Nonpoisonous mushrooms



## The risky world of wild mushrooms

Some edible mushrooms look very much like their poisonous relatives. It is best to find edible mushrooms in the grocery store, but it should be noted that some so-called "edible mushrooms" can make some people who are sensitive very sick. No mushroom should be eaten unless edibility is absolutely certain. Assume that all mushrooms are poisonous until proper identification is made. Even at that point, eat at your own risk! Make sure little children playing outdoors don't eat mushrooms growing wild in a yard, park or forest. Poison Control can help many people with mushroom poisoning, but some mushroom toxins are absolutely deadly and have no antidote.

## Poisonous mushrooms



"There are old mushroom hunters, and there are bold mushroom hunters. There are no old, bold mushroom hunters."

## Did you know?

The world's largest producer of edible mushrooms is China, which produces about half of all cultivated mushrooms.

Mushrooms have been used in traditional Chinese medicine for centuries.

Studies suggest mushrooms may be useful as antibacterials, anti-inflammatories and antioxidants. They may also help reduce blood pressure, moderate blood sugar, reduce cholesterol, enhance the immune system, reduce stress and help in fighting many types of cancer.

A single portobello mushroom can contain more potassium than a banana.

Mushrooms are made up of around 90% **water**.

A mushroom produces **spores** instead of seeds.

There are more than 30 species of mushroom that glow in the dark. The chemical reaction called **bioluminescence** produces a glowing light known as **foxfire**.

Before the invention of synthetic dyes, mushrooms were often used for dyeing wool and fibers.

## Food for thought

They are sometimes called the **meat** of the vegetable world. Mushrooms are used in many cuisines throughout the world.

Most mushrooms grown for human consumption today are done so in controlled, sterilized environments.

The common **white button mushroom**, or table mushroom, has a mild flavor, while **chanterelle**, **morel**, **shiitake**, **portobello** and **oyster** have a more intense flavor.

Mushrooms are very nutritious. Many species are a good source of vitamins B, C and D, along with essential minerals such as copper and potassium. Cooking can deplete some of these vitamins.

Mushrooms are low in calories, fat, carbohydrates and salt content.

The **truffle** is one of the most expensive foods in the world.

SOURCES: World Book Encyclopedia, World Book Inc.; <http://www.sciencekids.co.nz>; <https://easyscienceforkids.com>; <https://kids.kiddle.co>; <http://www.gmushrooms.com/info.htm>; PBS.org; <https://www.poison.org>