

# MELTING DOWN

Climate change is making the oceans warm and rise ever faster, melting even more ice and snow



- MOVIES: ABOMINABLE
- BOOKS: LETTERS FROM HOLLYWOOD BY ROCKY LANG AND BARBARA HALL
- MUSIC: TERMS OF SURRENDER BY HISS GOLDEN MESSENGER
- EDESIA: PLAYFUL TAKE ON KAISEKI

DRIVE IN

Jake Coyle, AP Film Writer

A YETI PROMPTS A CHINA TRAVELOGUE IN 'ABOMINABLE'

"Abominable" is just about the most cuddly piece of East-West synergy a corporation could dream up. The first co-production between DreamWorks Animation and the Shanghai-based Pearl Studios (formerly known as Oriental DreamWorks), "Abominable" is a rare kind of creature but the sort we're likely to see more and more of in movie theaters. The Chinese box office will soon overtake the North America as the globe's top movie market, inevitably reorienting big-screen entertainment. There's nothing wrong with aiming for moviegoers on each side of the globe. For Hollywood productions of a certain budget, it's long been considered a necessity. And, of course, the intermingling of cultures — like in Lulu Wang's lovely and heartfelt "The Farewell," released earlier this year — often fuels brilliant, border-straddling tales. But "Abominable," about a girl who discovers a yeti on the rooftop of her Shanghai apartment building, is so safe, so risk-free, so bland, that its business imperatives are never just off-screen. Writer-director Jill Culton (a

writer on "Monsters, Inc." and director of "Open Season"), who co-directed "Abominable" with Todd Wilderman, opens her film, like the Humphry Bogart thriller "Dark Passage," with an escape shot from a first-person perspective. A young yeti — picture a giant, furry Maltese — gets loose from the wealthy collector of rare animals (Eddie Izzard). Lured by a billboard for Mt. Everest, he hides himself on nearby rooftop. He's soon found by Yi (Chloe Bennet), a "self-proclaimed loner" teenager living below with her mother (Michelle Wong) and her diminutive but fiery grandmother (Tsai Chin). Since losing her father, Yi has thrown herself into an assortment of unpleasant jobs, trying to save money to make the trip across China she and her dad talked about. The familial scenes are warm but fleeting. Before long Yi, along with a couple of neighboring pals — Jin (Tenzing Norgay Trainor, whose grandfather Tenzing Norgay summited Everest with Edmund Hillary) and Peng (Albert Tsai) — take off with the yeti her nickname Everest, with pursuers close behind (including a red-haired zoologist voiced by



From left: Peng (voiced by Albert Tsai), Everest, Yi (Chloe Bennet) and Jin (Tenzing Norgay Trainor) in a scene from Abominable

Sarah Paulson), as they try to get their furry friend back to his home in the Himalayas. A travelogue of China follows, with the gang briskly journeying between postcard inland destinations, from the Gobi Desert to Leshan Giant Buddha in Sichuan. The animation is bright and lively, with some enchanting set-pieces. Everest, they learn, is just a big puppy — like a cartoon cousin to

DreamWorks' dog-like dragon, Toothless. He also has powers. With a low hum, Everest can spur gargantuan growth around him: a dandelion turns into an enormous floating ride, blueberries grow bigger than watermelons. The journey, too, takes on healing properties for Yi, whose beautiful violin playing — a hobby gleaned from her father — only adds to the uplifting quest.

"Abominable" is sweet and simple enough, but its emotionality always feels thin and, like much of the film, paint by numbers. (Coldplay's "Fix You" fits right in.) If I'm being hard on a mostly charming kids movie, it's because it feels tantalizing close to being something special. Yi, as affectionately voiced by Bennet, is a fabulously plucky heroine. And the (unfortunate) novelty of a major ani-

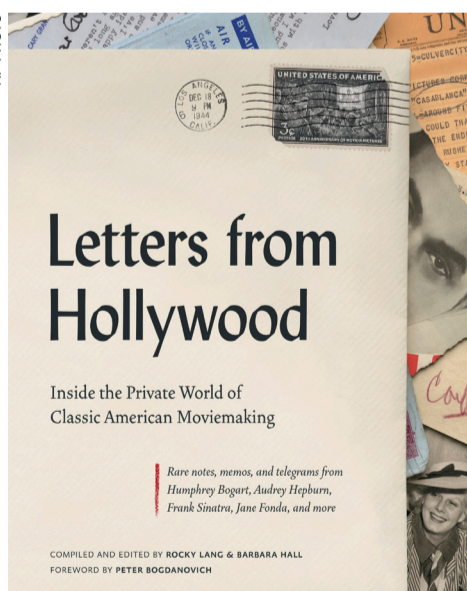
ated release centered completely on Asian characters, in an Asian setting, is something to celebrate. Unfortunately, "Abominable" still ends up feeling too familiar.

"Abominable," a Universal Studios release, is rated PG by the Motion Picture Association of America for some action and mild rude humor. Running time: 104 minutes. ★★☆☆

BOOK IT

'LETTERS FROM HOLLYWOOD' IS A MOVIE NERD'S DREAM

Paul Newman passes on an offer to co-star with Barbra Streisand in "Funny Girl," saying he can't carry a tune or dance. Col. Tom Parker suggests a story line for a movie starring his client Elvis Presley in which the singer plays a young man raised by the gypsies who had kidnapped him as a baby — "with a good love angle involved." A 17-year-old Tom Hanks, writing on notebook paper, pitches himself to be "discovered" by the director of "The Sting," George Roy Hill, who happens to be the uncle of some of his classmates. "My looks are not stunning," writes the future two-time Oscar winner. "I am not built like a Greek God, and I can't even grow a mustache, but I figure if people will pay to see certain films ('The Exorcist,' for one) they will pay to see me." These and other little joys are to be found in "Letters from Hollywood," a collection of movie-related correspondence from archives, libraries and private collections. Many of the missives deal with the nuts and bolts of filmmaking — screenwriting, casting, directing and more — along with personal reflections and an occasional catty comment. Fans of classic films who know the difference between a Sturges and a Selznick or a Kazan and a Karloff will be intrigued or amused by private reflections [of Hollywood people]. Editors Rocky Lang, a writer and producer who grew up in the movie business, and Barbara Hall, a film historian and archivist admired by many a researcher, wisely present correspondence in high-resolution, full-color scans, allowing readers



"Letters from Hollywood: Inside the Private World of Classic American Moviemaking," published by Abrams, compiled and edited by Rocky Lang and Barbara Hall

a view of telegrams, unusual letterheads, unique handwriting and even the occasional sketch in the margins. Their book is a testament to the value of archives and those who nurture them as one would an endangered species.

Douglass K. Daniel, AP

TTUNES

HISS GOLDEN MESSENGER DELIVERS MUSIC WITH A PURPOSE



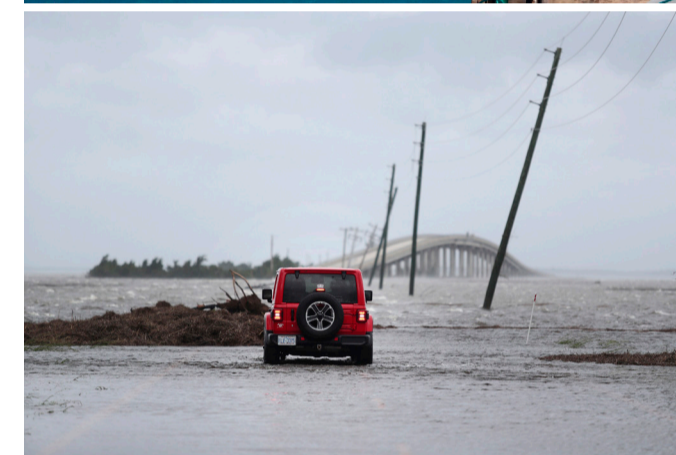
Hiss Golden Messenger, "Terms of Surrender" (Merge)

Every song sounds sure-footed and driven, from a spirited celebration of teachers to a gently melodic birthday song for Taylor's daughter. The eclectic mix is still there, but the album holds together so much better, even as the pacing shifts between spirited jams and slow-your-roll balladry. Taylor's lyrics are less discernible than they used to be, delivered in service to the music. That feels like another sign of confidence. In "I Need a Teacher," for example, a song inspired by recent teacher walkouts for better pay, the money line rises above the rest — "Beauty in the broken American moment" — more in artistic celebration than to win a political argument. The music is dynamic and original, the political currents understated. That's true throughout "Terms of Surrender," which is as good as anything the band has ever done. It's easily one of the best Americana albums of 2019.

Scott Stroud, AP

## NEWS OF THE WORLD

Seth Borenstein, AP



# New climate report: Oceans rising faster, ice melting more

Climate change is making the world's oceans warm, rise, lose oxygen and get more acidic at an ever-faster pace, while melting even more ice and snow, a grim international science assessment concludes.

But that's nothing compared to what this week's special United Nations-affiliated oceans and ice report says is coming if global warming doesn't slow down: three feet of sea rise by the end of the century, much fewer fish, weakening ocean currents, even less snow and ice, stronger and wetter hurricanes, and nastier El Ninos.

"The oceans and the icy parts of the world are in big trouble and that means we're all in big trouble, too," said one of the report's lead authors, Michael Oppenheimer, professor of geosciences and international affairs at Princeton University. "The changes are accelerating."

These changes will not just hurt the 71% of the world covered in oceans or the 10% covered in ice and snow, but it will harm people, plants, animals, food, societies, infrastructure and the global economy, according to the special report by the Intergovernmental Panel on Climate Change.

The oceans absorb more than 90% of the excess heat from carbon pollution in the air, as well as much of the carbon dioxide itself. The seas warm more slowly than the air but trap the heat longer

with bigger side effects — and the report links these waters with Earth's snow and ice, called the cryosphere, because their futures are interconnected.

"The world's oceans and cryosphere have been taking the heat for climate change for decades. The consequences for nature and humanity are sweeping and severe," said Ko Barrett, vice chair of the IPCC and a deputy assistant administrator for research at the U.S. National Oceanic and Atmospheric Administration.

The report found:

—Seas are now rising at one-seventh of an inch (3.66 millimeters) a year, which is 2.5 times faster than the rate from 1900 to 1990.

—The world's oceans have already lost 1 to 3% of the oxygen in their upper levels since 1970 and will lose more as warming continues.

—From 2006 to 2015 the ice melting from Greenland, Antarctica and the world's mountain glaciers has accelerated and is now losing 720 billion tons (653 billion metric tons) of ice a year.

—Arctic June snow cover has shrunk more than half since 1967, down nearly 1 million square miles (2.5 million square kilometers).

—Arctic sea ice in September, the annual minimum, is down almost 13% per decade since 1979. This year's low, reported Monday, tied for the second lowest on record. If carbon pollution continues unabated, by the end of the century the-

re will be a 10 to 35% chance each year that sea ice will disappear in the Arctic in September.

—Marine animals are likely to decrease 15%, and catches by fisheries in general are expected to decline 21 to 24% by the end of century because of climate change.

And for the first time, the international team of scientists is projecting that "some island nations are likely to become uninhabitable due to climate-related ocean and cryosphere change."

The IPCC increased its projected end-of-century sea level rise in the worst case scenario by nearly four inches (10 centimeters) from its 2013 projections because of increased recent melt of ice sheets in Greenland and Antarctica.

The new report projects that, under the business-as-usual scenario for carbon emissions, seas by the end of the century will rise between two feet (61 centimeters) and 43 inches (110 centimeters) with a most likely amount of 33 inches (84 centimeters). This is slightly less than the traditional one meter (39 inches) that scientists often use.

"Sea level continues to rise at an increasing rate," the report said. "Extreme sea level events that are historically rare (once per century in the recent past) are projected to occur frequently (at least once per year) at many locations by 2050."

And sea level will rise two to three times as much over the centuries to come if warming continues, so the world is looking at a "future that certainly looks completely different than what we currently have," said report co-author Hans-Otto Portner, a German climate scientist.

The Nobel Prize-winning IPCC requires nations meeting this week in Monaco to unanimously approve the report, and because of that the group's reports tend to show less sea level rise and smaller harms than other scientific studies, outside experts said.

"Like many of the past reports this one is conservative in the projections, especially in how much ice can be lost in Greenland and Antarctica," said NASA oceanographer Josh Willis, who studies Greenland ice melt at length and wasn't part of the report. "We're not done revising our sea level rise projections and we won't be for a while."

Willis said people should be prepared for sea rise to be twice these IPCC projections.

The oceans have become slightly more acidic, but that will accelerate with warming. In the worst case scenario, the world is looking at a "95% increase in total acidity of the oceans," said study co-author Nathan Bindoff of the University of Tasmania.

Even if warming is limited to just

another couple of tenths of a degree, the world's warm water coral reefs will go extinct in some places and be dramatically different in others, the report said.

"We are already seeing the demise of the warm water coral reefs," Portner said. "That is one of the strongest warning signals that we have available."

The report gives projections based on different scenarios for emissions of heat-trapping carbon dioxide. One is a world that dramatically decreases carbon pollution — and the worst case is where little has been done. We are closer to the worst-case situation, scientists said.

Outside scientists praised the work, but are disturbed by it.

"It is alarming to read such a thorough cataloging of all of the serious changes in the planet that we're driving," Texas A&M University climate scientist Andrew Dessler, who wasn't part of the report, said in an email. "What's particularly disturbing as a scientist is that virtually all of these changes were predicted years or decades ago."

Its authors emphasized that this report doesn't doom Earth to this gloomy outlook.

"We indicate we have a choice. Whether we go into a grim future depends on the decisions that are being made," Portner said. "We have a better future ahead of us once we make the right choice."

**TASTE OF EDESIA**

Irene Sam, MDT

**PLAYFUL TAKE ON KAISEKI**



Wynn Guest Chef Series is one of the most exciting food and beverage programs that is happening in Macau right now, as celebrity chefs from all around the world join forces with the team of award-winning chefs at Wynn to curate captivating dishes.

This time around, Shinichiro Takagi from the Michelin two-starred Zeniya in Kanazawa, Japan, showcases his artful presentation of Kaiseki cuisine. A traditional Japanese cuisine, Kaiseki Ryori places great emphasis on achieving balance. In Japanese Zen cul-

ture, stone is seen as a concept for harmony and simplicity. It is a symbol of purity and concentration, two elements that are essential in meditation. In ancient times, Zen monks would put warm stones underneath their robes when they feel hungry after just having a

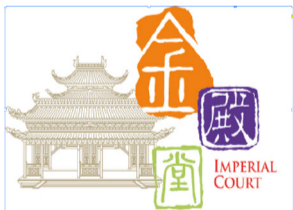
simple meal served in the style of the Japanese tea ceremony. Kaiseki 懷石 literally means "a stone in the bosom." Although this idea might indicate a sense of austerity, the modern day "bosom-stone" cuisine is nothing frugal. Known as an art form, it is an

elegant, multi-course meal. Profoundly influenced by the culinary culture of Ishikawa prefecture in Japan, Chef Takagi's culinary masterpieces are sculpted with exacting standards, yet with an innovative and wonderfully creative flair. Highlights on the

menu include a tofu made out of sesame paste and deliciously acidic sauces characterized by the use of radish. "Everybody is using soy sauce in Japanese cuisine but I find it to be boring, so I use it only in the dessert," he says proudly as he presents his brown sugar ice-cream.

**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



## WELLNESS REVIVAL OF INDIAN WISDOM

Autumn is here and it is evident that the level of humidity in the air has gone down significantly. To keep our skin hydrated and supple, it is time to reach for those gentle cleansers, creams and moisturizers, but as there are numerous products in the market, how do we choose high-quality ones that benefit both our mind and body? Vana Lifestyle, an organization which houses various brands ranging from skincare, apparel, multi brand and organic food, has come up with a skincare brand named Vanaveda that uses ingredients from nature to nurture our body and mind. Established by the same individuals who run the world-renowned Vana, a wellness retreat located in Dehradun, India, the brand created a range of shampoos, cleansers, moisturizers, oils and mists that showcase ancient wisdom of Ayurveda in its sophisticated formulations. Developed 3,000 years ago in India, Ayurvedic medicine is one of the oldest holistic healing systems. It is based on the idea that every human being is unique and therefore we all have different body types. Vata, Pitta and Kapha are the three main categories, or “doshas,” of body types. Each Vanaveda product contains essential oils and extracts from specific herbs that provide nutrients to the skin and

enable the mind to reach a sense of balance as it is believed that plants have energy, or “prana” in Sanskrit, and are able to strengthen and enhance the wellbeing of a person. For those with dry skin, the Vata Moisturizer helps in softening, nourishing and warming skin with tamarind and nutmeg, rose and ginger grass essential oils. While the moisturizer is slightly thicker than a lotion, the creamy consistency melts delightfully into the skin while the essential oils imparts a light, elegant aroma that lasts throughout the day. A versatile Body Oil scented with essential oils of rose geranium and cypress on a base of peach kernel, jojoba, and rosehip oils can be applied on the body after shower or used as a massage oil, scalp conditioning oil or make up remover. To unwind after a hectic day, the nidra Linen Mist with lavender, holy basil and Himalayan cedar essential oils relieves anxiety and stress. Mist lightly on the bed or bath linen to create a sanctuary of relaxation that allows the mind to reach a state of equilibrium. All products will be available soon at <http://www.vanaveda.co.in> and their instagram handle is @vanavedajourney



**南苑**  
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

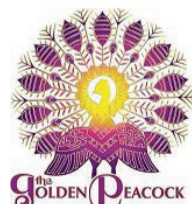


**FW RIO GRILL & SEAFOOD MARKET**  
Tel: (853) 8799 6338  
Email: [riogrill\\_and\\_seafoodmarket@fishermanswharf.com.mo](mailto:riogrill_and_seafoodmarket@fishermanswharf.com.mo)  
Location: Cape Town, Macau Fisherman's Wharf

### JAPANESE

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

### ASIAN PACIFIC



**GOLDEN PEACOCK**  
Casino 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](mailto: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 27)**  
WORLD TOURISM DAY

To celebrate World Tourism Day, some lucky visitors will get gifts when arriving at Macau's main border checkpoints. That day also sees the city's annual Tray Race, in which participants from hotels and restaurants balance a bottle of beer on a tray whilst running from the Ruins of St. Paul's to Senado Square. There will also be a traditional lion dance and music performances at the event.

**Tray Race**  
TIME: 3pm  
VENUE: Ruins of St. Paul's Largo de S. Domingos Senado Square  
More information  
ADMISSION: Free  
ENQUIRIES: (853) 2833 3000  
ORGANIZER: MacauGovernment Tourism Office  
www.macaotourism.gov.mo



**TOMORROW (SEPT 28)**  
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 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



**SUNDAY (SEPT 29)**  
CZECH BEAUTY

The Macau Orchestra is holding a concert featuring works by two Czech composers who were both active in the late 19th and early 20th centuries. Their pieces were influenced by classical music's romantic era and by Czech folk music. The programme features Josef Suk's "Serenade in E-flat Major, Op. 6" and Leoš Janáček's "Idylla, JW VI/3". The performance led by conductor Francis Kan lasts for approximately one hour, with no interval.

TIME: 8pm  
VENUE: Dom Pedro V Theatre  
ADMISSION: MOP100, MOP120  
ORGANIZER: MacauOrchestra  
ENQUIRIES: (853) 2853 0782  
www.om-macau.org  
Kong Seng Ticketing Service: 2855 5555  
www.macaoticket.com



**4TH MACAU INTERNATIONAL LANTERN FESTIVAL**

The 4th Macau International Lantern Festival is celebrating the Mid-Autumn Festival with simultaneous exhibitions at two sites. The waterfront promenade alongside One Central Macau and Wynn Macau hosts the "70 + 20 Commemoration - All in the Family". It features a set of 10 lantern-themed sculptures, and the "Wynn Butterfly Story" LED art installation. The latter offers images of fluttering butterflies and blossoming lotus flowers. At the second location, Anim'Arte Nam Van, the "View Around The Lantern" exhibition features three light installations.

Time: 7pm-1am (One Central Macau waterfront promenade);  
6pm-1am (Wynn Macau waterfront promenade);  
6pm-10pm (Anim'Arte Nam Van)  
Until: October 5, 2019  
Admission: Free  
Organizers: One Central Macau; Wynn Macau; Macau International Brand Enterprise Commercial Association  
Enquiries: (853) 8896 0779  
www.miba.org.mo



**MONDAY (SEPT 30)**  
THE GOLDEN HOOPED ROD

The large-scale acrobatic show "The Golden Hooped Rod" is based on Journey to the West, using the golden hooped rod as a clue. It shows the development of Sun Wukong's apprenticeship, vanquishes demons and monsters, solidifies the Pei-Ho River forever and tells many other legends. The Golden Hooped Rod is an artefact and a weapon and it is a symbol of justice, wisdom and strength. "The Golden Hooped Rod" is the first staged drama in China to integrate 3D multimedia technology into traditional acrobatics and magic performances, harmoniously combining the scenes of Mount Huaguo in Jiangsu, the Eastern Sea Dragon King Palace, the elimination of evil spirits, and many other fantastic scenes, making the show more mythical and magical. This innovative form of performance allows the audience to enjoy a wonderful acrobatic show.

TIME: 7:30pm (September 30-October 1)  
VENUE: Macau Forum  
ORGANIZERS: Macau SAR Government & Liaison Office of the Central People's Government in the Macau Special Administrative Region  
Kong Seng Ticketing Service: 2855 5555  
www.macaoticket.com



**TUESDAY (OCT 1)**  
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



**WEDNESDAY (OCT 2)**  
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 (OCT 3)**  
WORLD PRESS PHOTO EXHIBITION 2019: MACAU, CHINA

The World Press Photo Exhibition 2019 is visiting Macau on its worldwide tour, showcasing the winning entries from the 2019 World Press Photo Contest. This year's exhibition features the 2019 World Press Photo of the Year – "Crying Girl on the Border" by American photojournalist John Moore. Its subject is the immigration crisis on the United States-Mexico border. The various category winners in the contest as a whole were chosen by an independent jury that reviewed more than 78,000 photographs entered by 4,738 photographers from an aggregate of 129 countries.

TIME: 10am-7pm (closed on Mondays)  
DATE: September 28-October 21, 2019  
VENUE: Casa Garden  
ADMISSION: Free  
ORGANIZER: World Press Photo  
ENQUIRIES: (853) 2855 4691  
www.worldpressphoto.org

# 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.



**FOREVER CRAZY IN MACAO**

Until 5 October  
The Parisian Theatre, The Parisian Macao

Forever Crazy In Macao celebrates 65 years of Parisian glamour. Inspired by themes of femininity and sophistication, Macao audiences will experience the most popular acts from the legendary cabaret, presented by a multicultural cast of 11 beautiful, classically trained dancers wearing little more than textured lighting and projection. Forever Crazy was conceived in 1951 as a tribute to the founder of Crazy Horse Paris, Alain Bernardin, and celebrates the cabaret's artistic and avant garde heritage while adding modernity, humour and sophistication.

Time: 7:30pm & 10pm  
Tickets: From MOP380  
Reservations: +853 2882 8818



**BRING A TASTE OF BORDEAUX TO YOUR TABLE**

Until 30 November  
Shop 3312, Level 3, The Parisian Macao

Bringing the best of Bordeaux, the new four-course set menu includes an appetiser, soup, main course and dessert. Highlights are Arcachon oysters with raspberry dressing, duck foie gras pâté in puff pastry; green du puy lentil soup with duck confit; grilled Boston lobster on ceps and roasted US tenderloin with bone marrow and beef cheek parmentier. The meal is rounded off with hazelnuts dacquoise with rum sultanas bavarose and praline mousse or selected French cheeses. To accompany this feast from Bordeaux, guests can choose some of the wines from the region, available both by the glass and bottle.

Time: Monday - Sunday: 11am - 11pm  
Price: MOP498\* per person  
Reservations: +853 8111 9200 or brasserie.reservation@sands.com.mo

\*Price is 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



澳門金沙度假區

Sands  
RESORTS MACAO



# WORLD OF WONDER

Exploring the realms of history, science, nature and technology

## In a word

The word **monster** came into use in the 1400s and can trace its roots to the Latin word *monstrum* — an aberration of the natural order.

## Movie monsters

For thousands of years, people have been using monsters as a way to face their fears. Monster myths and legends are found in all cultures. In the early days of film, **Frankenstein's monster**, **werewolves**, **mummies** and **vampires** were all the rage. **King Kong**, **Godzilla** and a host of giant dinosaurs and insects came to life on the big screen with stop-motion animated models. Friendly monsters have become popular, with characters like **Chewbacca** ("Star Wars"), **Shrek** (from an animated film series) and **Sulley** ("Monsters, Inc.").

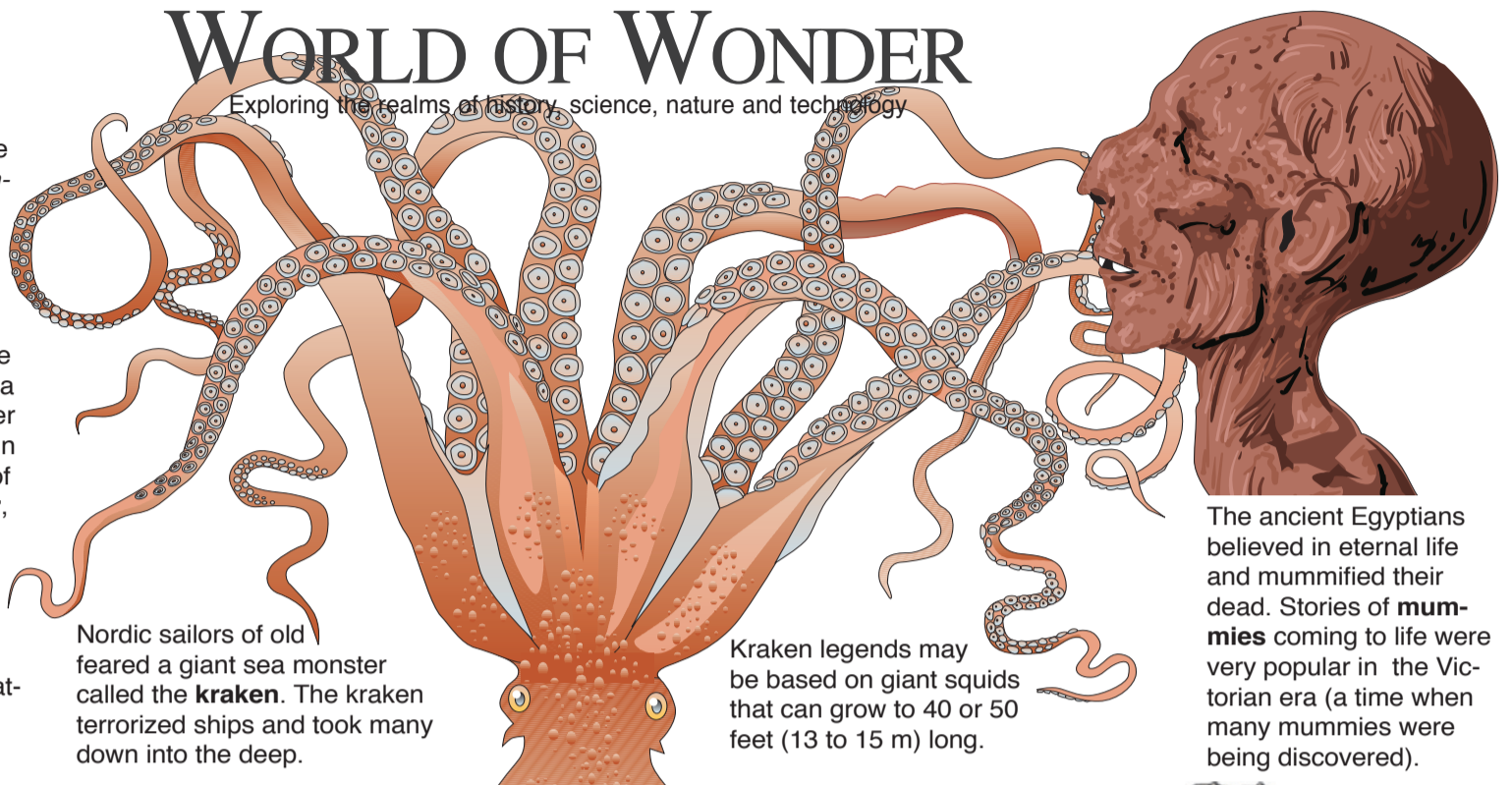
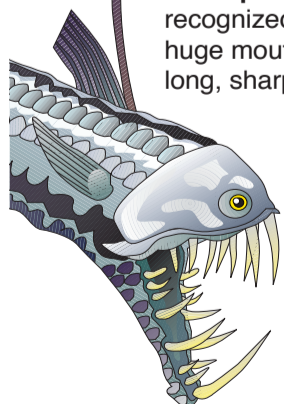
## Fact or fiction

Many monsters are easily identified as fictional because they are so strange and sensational, but some monsters exist in the realm of the possible.

Eyewitness accounts of **Bigfoot**, a giant apelike creature said to walk the forests of the Pacific Northwest, are frequent. The Native Americans in the region call this monster **Sasquatch**. Similar sightings have been reported in the Himalayan mountains of Asia. This aggressive, white, apelike creature is known as a **yeti** — or the **Abominable Snowman**. A freshwater loch in the Scottish Highlands is allegedly the habitat of the famous **Loch Ness Monster** (fondly known as **Nessie**). Similar sea monsters have also been reported in the Great Lakes of North America. The Pine Barrens of southern New Jersey is home to another unverified monster, a winged and hoofed creature known as the **Jersey Devil**.

Scientific proof of these creatures does not exist, but the world is full of mysteries, and these elusive monsters may surprise us yet.

The **viperfish** is recognized by its huge mouth and very long, sharp teeth.



Nordic sailors of old feared a giant sea monster called the **kraken**. The kraken terrorized ships and took many down into the deep.

Kraken legends may be based on giant squids that can grow to 40 or 50 feet (13 to 15 m) long.

The ancient Egyptians believed in eternal life and mummified their dead. Stories of **mummies** coming to life were very popular in the Victorian era (a time when many mummies were being discovered).

# MONSTERS

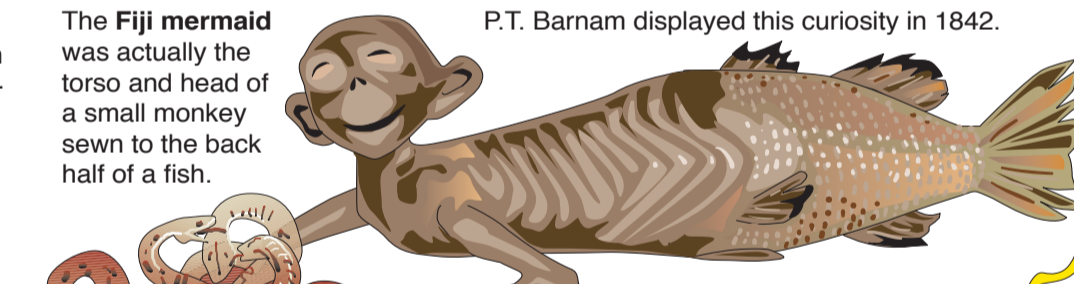
Real or imagined monsters have been capturing the imaginations of people since prehistoric times. Today's monsters are found in literature and films with terrifying tales of **Dracula**, **Frankenstein**, **werewolves**, **mummies** and **zombies**. Most monsters are the stuff of fiction, but some can be quite real.



Humans were not around when **Tyrannosaurus rex** roamed the earth, but its fossilized bones may have inspired tales of dragons and other giant monsters.

The **Fiji mermaid** was actually the torso and head of a small monkey sewn to the back half of a fish.

P.T. Barnam displayed this curiosity in 1842.



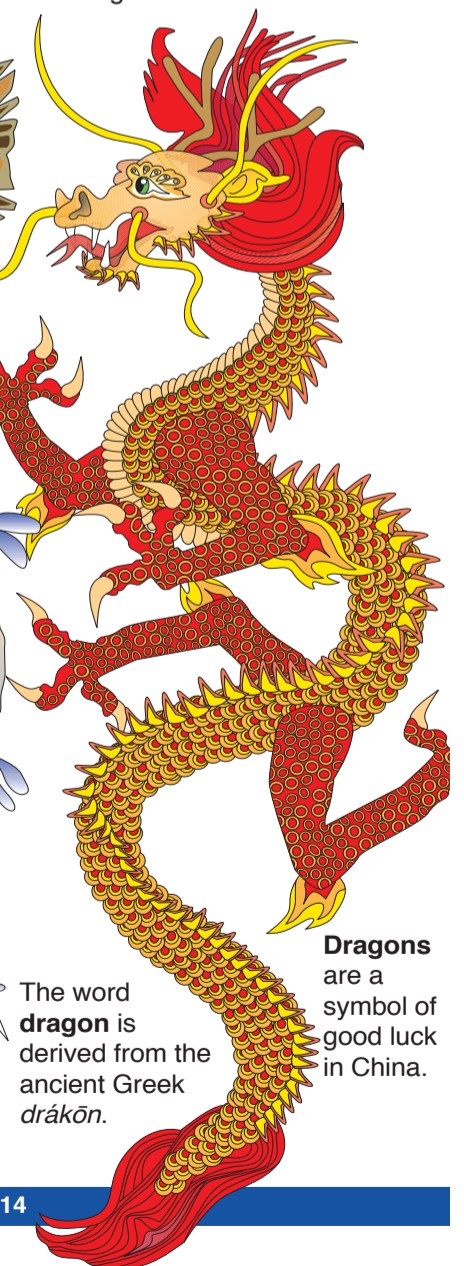
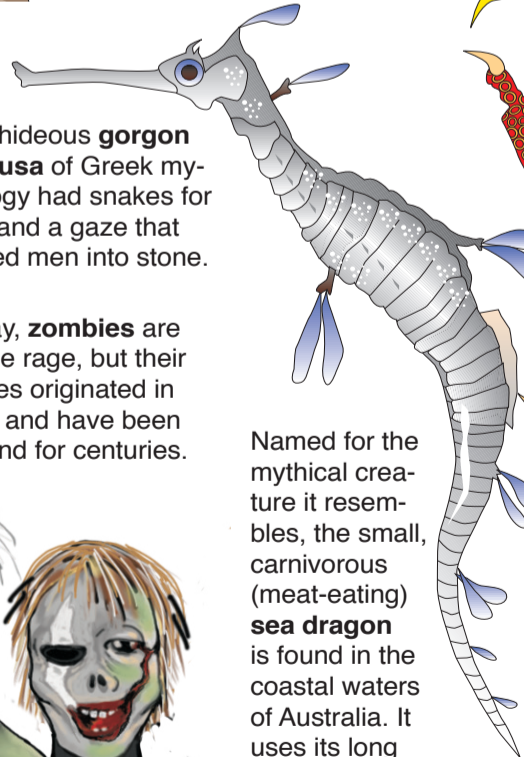
The hideous **gorgon Medusa** of Greek mythology had snakes for hair and a gaze that turned men into stone.



Today, **zombies** are all the rage, but their stories originated in Haiti and have been around for centuries.



Named for the mythical creature it resembles, the small, carnivorous (meat-eating) **sea dragon** is found in the coastal waters of Australia. It uses its long snout to suck prey into its toothless mouth.



The word **dragon** is derived from the ancient Greek *drákōn*.

**Dragons** are a symbol of good luck in China.

SOURCES: World Book Encyclopedia, World Book Inc.; World Book Inc.; www.monstrous.com; www.monstropedia.org; www.merriam-webster.com

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