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BOOKS: THE GUARDIANS: A NOVEL BY DOUBLEDAY, BY JOHN GRISHAM

MOVIES: MALEFICENT: MISTRESS OF EVIL

FOOD: COOKBOOK SERVES UP TV, MOVIE FOODS







edro José Lobo was one of the most important figures in the modern history of Macau. He headed the Economic Affairs Department for 27 years, negotiated with the Japanese during World War II to feed thousands of starving people and managed a gold monopoly that made

him a fortune. And now – due to the love and affection that many people in Macau still have for him - the first biography on the great man, who died aged 73 in 1965, is to be published by his grandson, Marco Lobo. The consultant and writer, who has lived in Tokyo for the past 20 years, says that 'something would have been lost' if he had not put pen to paper and documented his grandfather's colourful life.

Pedro Lobo was, with businessman and politician Ho Yin, one of two shadow

governors of Macau in the mid-20th century. They conducted difficult and complex negotiations with the Japanese military and the Chinese government as the Portuguese governors lacked their knowledge, experience and language skills - their time in Macau was a stepping stone in a long career in the colonial service, so they were happy to entrust some of their duties to the two men. But, despite this life of politics, gold and business, Pedro Lobo's early days were just like any other little boy's living in a Portuguese-speaking country far from the shores of the motherland.

"Fifty years after his death, people are still talking about him," says his grandson, Marco Lobo, who is publishing this year a biography of his "golden grandfather."

CONTINUED ON X3

MACAU'S

The life and times of Pedro Lobo

CONTINUED FROM FRONT PAGE

Pedro Lobo was born on 12 January 1892 in Manatuto, Timor-Leste, which was then under Portuguese authority. He had Chinese and Portuguese blood and his adoptive father was a doctor, Belarmino Lobo, a native of Goa who had moved to Dili, Portuguese Timor capital, becoming vice-mayor and then mayor of the city.

In 1902, at the age of nine, Lobo travelled to Macau and became a boarder at St Joseph's Seminary. There he became fluent in Portuguese and he also spoke Cantonese and English. Many Portuguese people in Timor – now known as Timor-Leste or East Timor - sent their children to Macau because, in short, they believed its schools were better.

"My grandfather greatly enjoyed his years at St Joseph's," says Marco Lobo. "Among the things he learned was musical composition. After graduation, he did not want to return to Timor. He felt part of the community in Macau. After spending 30 years in Timor, his father Belarmino retired to Goa."

After graduating, Pedro Lobo became a teacher of mathematics at Escola do Pedro Nolasco before joining Banco Nacional Ultramarino (BNU), where he worked for seven years, learning about currency and money. On 16 October 1920, he married Branca Helena Hyndman in Hong Kong and they had six children - three boys and three girls. He joined the Macau government in 1927 and worked in the Economic Affairs Department, rising to become its director in 1937, a position he held until his retirement in 1964.

THE WAR YEARS

The Second World War, however, was a period of great difficulty for Pedro



Pedro José Lobo and Ho Yin

Lobo, as it was for Macau and the rest of the globe. "It was a very delicate time for Portugal, whose most important historical ally was Britain," says Marco Lobo. "Like Portugal, Macau would only remain independent if it was useful to everyone. It was like Lisbon and Casablanca - a centre for spying. A place where everyone could read international newspapers."

"Macau had to be friendly to everyone," continues Marco Lobo, "including the Japanese and the rich Hong Kong businessmen who moved there.

The Japanese opened a consulate there in 1939." Macau's population at the time tripled to 450,000 because of the refugees from Hong Kong and the Mainland who flocked to the only place that was not under Japanese occupation. There was not enough food and other necessities. Hundreds starved to

"Every morning, people saw corpses on the streets," says Marco Lobo. "They became used to it. Governor Gabriel Teixeira used all the revenue from the gaming and the opium concessions

Pedro José Lobo and Marco Lobo to procure food. The stability of the pataca was critical. It was made the official currency."

Marco Lobo says that his grandfather

kept in contact with all the different players in Macau, including the two ish – and was extremely well informed. Sometimes, says Marco Lobo, his grandfather 'had to keep secrets from Governor Teixeira' so that if the governot know'. "It was a dangerous time," admits Marco Lobo. "Grandfather was only four foot, seven inches tall. He used it to his advantage - he did not appear threatening to anyone."

On behalf of the government, Pedro Lobo - who donated generously to support hundreds of penniless refugees who had taken refuge in Macau nationalised all the food in the city's private businesses and warehouses. He bought at market price products like rice, cereals and tinned goods and stored them in government warehouses. To obtain more supplies, he set up the Macau Cooperative Company, which was one-third owned by the Macau government, one third by the Japanese army and one third by several rich businessmen, mostly from Hong Kong. It managed the trade between the city and the Japanese, who controlled the import and export of goods, including the food.

On 16 January 1945, US bombers attacked petrol warehouses in the Outer Harbour – the petrol there was to be sold to the Japanese that day. Pedro Lobo had negotiated the deal and was in the warehouse at the time. He ran to his car and was machine-gunned but managed to survive by abandoning the car and throwing himself to the ground.

THE GOLDEN YEARS

In the late 1940s, while keeping his official post, Pedro Lobo went into business on his own account with several associates and set up the Heng Chang Company in 1948. One of the associates was Ho Yin, the leader of the Chinese community, which was apt as Lobo was the leader of the Macanese community.

The firm's main business was gold trading, which turned out to be extremely lucrative. Portugal did not sign the 1944 Bretton Woods Agreement, which, in an effort to stabilise the global economy after the war, fixed the in-

DIPLOMATIC AND GENEROUS

foreign consuls - Japanese and Britnor 'was asked by the Japanese, he did

DRIVE IN

Jake Coyle, AP Film Writer

In 'MISTRESS OF EVIL,' MALEFICENT PLAYS MOM

For a moment, "Maleficent: choosing the table settings.

Mistress of Evil" seems poi
Sadly, such fun is not to be had in ed to turn into a wonderful take on "Father of the Bride" only with fangs and wings.

Princess Aurora (Elle Fanning), the beauty who escaped the curse of sleep, merrily accepts the proposal of Prince Phillip (Harris Dickinson), a marriage that could unite the fairy and human worlds. Aurora cautiously asks if Maleficent (Angelina Jolie), her now-redeemed fairy godmother, might go with her to meet the parents: Queen Ingrith (Michelle Pfeiffer) and King John (Robert Lindsay). It's so much fun watching Maleficent prepare for the meeting by practicing such basic cordialities as smiling and small talk that it's hard not to wish the movie sees the fearsome sorceress through the entire battery of wedding planning. Maleficent at a bridal shower. Maleficent

"Mistress of Evil." a needless sequel to the 2014 "Sleeping Beauty" riff that fails to fully value the entire of appeal of these films: Jolie's Maleficent. The first movie, a box-office hit, was a mess but its star attraction was the one thing it had going for it. Jolie, an unfortunately infrequent presence on the screen these days, slid into the role so perfectly, dominating all around her with Norma Desmond command and cheekbones that could slice your

The character had its roots in those '50s melodrama stars; Marc Davis, animator of the 1959 Disney film, also sculpted Cruella de Vil. And in teaming Jolie with the equally potent Pfeiffer, whose queen quickly turns into Maleficent's bitter foe, "Mistress of Evil" had the potential of summoning the intoxicating stuff of Joan Crawford and Bette Davis. But the movie, with Joachim Rønning ("Pirates of the Caribbean: Dead Men Tell No Tales") taking over for Robert Stromberg, overcomplicates itself. Instead of aiming for the elemental simplicity of a fairy tale, "Mistress of Evil" fills itself with the politics and detail of the fairy-human struggle, building inevitably to a PG-friendly war between Queen Ingrith's army and the magical spirits of the Moors, spread out

across impressively vast computer-generated palace grounds. It's starting to seem like every franchise film, when in search of a story, throws a battle against the wall and hopes something sticks. Not only has this gotten tiresome, but it also sacrifices what we came here for in the first place: Jolie and Pfeiffer glowering at each other. But all the necessary buildup to the clash (including Chiwetel Ejiofor as among an exiled group of winged creatures called the dark fey) robs us of enough screen time with Jolie's Maleficent.

The plot in "Maleficent" drew



Angelina Jolie as Maleficent

largely from its inventive redemption of a classic Disney villain. But it didn't really follow through on the possibilities of fairy tale revisionism. It simply offered up another villain (Aurora's father King Stefan), just as "Mistress of Evil" does with its dastardly Oueen Ingrith. A better film would have kept playing with inverted archetypes. What saves "Mistress of Evil" from a worse fate, in the end, is Fanning. Aurora, like many of Fanning's performances, is a welcome dash of naturalism amid all the CGI action. She's such an innocent and wholesome young bride, though, that perhaps she's ripe for reconsideration, too. Next time, maybe Beauty breaks bad.

"Maleficent: Mistress of Evil," a Walt Disney Co. release, is rated PG by the Motion Picture Association of America for intense sequences of fantasy action/violence and brief scary images. Running time: 118 minutes.

ternational price of gold at US\$35 an ounce. The Macau government effectively gave Heng Chang a monopoly on gold trading.

The company imported gold, legally, to Macau. Officially, it was not supposed to be exported. But, in reality, many people bought gold at a rate of up to US\$70 an ounce. The decade after 1945 was a tumultuous one for Chinese people at home and in Southeast Asia, so many bought gold as a financial security.

In 1948, Pedro Lobo set up the Macau Air Transport Company (MATCO) which served the route between Macau and Hong Kong. Gold arrived in Hong Kong from different countries but could not be sold there because Britain had signed the Bretton Woods Agreement so, every Saturday, a MATCO plane left Hong Kong for Macau carrying plentiful amounts of gold.

This gold trading business made Pedro Lobo, who was also a director of the Macau Water Supply Company, and his associates extremely rich – and it also brought a substantial income to Macau's government, which levied a tax on the trade. It also made Lobo a media star – he even appeared in Life magazine. In 1959, British author Ian Fleming – the man behind the famous James Bond spy novels - interviewed him in Macau. Ever since Fleming's iconic 'Goldfinger' novel came out, some believe the author based the titular villain on Lobo – a man with a Midas touch.

THE SIEGE RESOLVER

Pedro Lobo played a key role in resolving a dispute between Macau and the Mainland government in 1952. After the outbreak of the Korean War, the Western powers imposed a trade embargo on the PRC but Macau remained a point of entry and exit for Chinese and foreign goods. From May to July 1952, there were small-scale armed conflicts between Portuguese and Chi-

nese soldiers at Portas do Cerco on the northern tip of the Macau Peninsula. The border between the two sides was not well defined.

In July, China imposed a blockade on land, sea and river trade with Macau, causing a major shortage of basic goods – mainly food. In August, however, Pedro Lobo led intense negotiations with the Chinese side to resolve the issue. He offered his personal regret for the incident and the Macau government paid a small amount of compensation to the Chinese victims of the shootings. China lifted the blockade on Macau after Lobo had displayed his excellent diplomacy skills in his part as a crucial player in the skirmish's peaceful resolution.

THE CULTURE VULTURE

In 1950, Pedro Lobo set up Macau's first commercial radio station, Radio Vila Verde, which was named after his own home where the studio was located. Back then, he supported the station financially and it broadcast in Portuguese and Cantonese. Lobo, who wrote musical compositions and directed operettas, also set up the Vilaverde Orchestra – and there used to be a radio programme each day broadcasting its works.

That same year, Pedro Lobo also set up the Macau Musical and Cultural Association 'to promote the dissemination of art and culture, especially in Portuguese, and make Macau, in its many aspects, better known in Portugal, the colonies and all parts of the world where the mother tongue is spoken'.

Each month or quarter it published a cultural magazine Mosaico in Portuguese, Chinese and English. He also set up the Euro-Asian Film Company, which produced Macau's first film, a love story.

From 1959 to 1964, Pedro Lobo was president of Leal Senado – the Loyal Senate of Macau. He was also a member of the Holy House of Mercy and

of the Congregation of Our Lady of Fatima, which brought devotees to the shrine in Portugal. In 1952 and 1964, he received awards from the Portuguese government – the Commander of the Order of the Colonial Empire and the Commander of the Order of Prince Henry.

Pedro Lobo donated generously to education and charity. He was a man of many talents as politician, businessman, artist and philanthropist. He died of illness on 1 October, 1965 in Hong Kong and was buried in the city's Happy Valley cemetery, leaving behind his family and a plethora of memories with thousands of people, be it for his diplomatic war exploits, his golden touch or his devotion to Macau.

A LIFE IN WORDS

Pedro Lobo – who has a street named after him next to Jardim San Francisco in Macau – was a colourful character who is about to have his life put into the pages of his grandson's forthcoming biography.

"Fifty years after his death, people are still talking about him," says Marco Lobo, who was born in Hong Kong in 1954, the sixth of 10 children, his father being famous businessman and politician Sir Rogério Hyndman Lobo. "[My grandfather's] legacy is owned by the people of Macau. If I do not write this book, something will be lost. The more time goes on, the stronger I feel about this."

"This will be my fifth book," continues Marco Lobo, "all about the Portuguese diaspora. After nine months of work and six months of solid writing, I will deliver the manuscript in October to the Instituto Internacional de Macau. It is in English, the majority language of the Macau diaspora."

Marco Lobo says that, in his younger years, he and his family would head to Macau during the holidays, weekends and the summer. "Grandfather lived in a large house which he named Vila Verde," he says. "In the same street, there were six houses, three on each side. Each belonged to one of his children. There were goats in the street in those days. Vendors arrived with bread and other foods. The pace of life was very slow."

Pedro Lobo lived in a complex that included his house, his office and the radio word station he founded - a site that is now dominated by supermarkets and shops at the junction of Rua de Francisco Xavier Pereira and Avenida do Ouvidor Arriaga. "I did not know him as a maker or shaker but as a grandfather," says his grandson. "After breakfast each day, all of us grandchildren went to see him in his ante-room. He was in casual clothes or a dressing gown. He gave us all 10 to 20 patacas every day. He was very generous. We would jump into a pedicab and go to the toy shop. We talked to him in Portuguese and English."

Marco Lobo notes that his grandfather was, at the same time as being fun, a

stern disciplinarian, demanding that his grandchildren study hard. "This was a result of the training he had received from his own father and the St Joseph's Seminary," he says. "He knew all about each one of us and what we were doing. He corresponded with my mother. I still have those letters. He died in 1965, one year after his retirement."

In March last year, Marco Lobo returned to Macau to attend the city's annual literary festival and people asked him about writing the biography. "Ours is a very private family," he says. "The story of [my] grandfather is very complex, with truth mixed with fiction. Initially, I did not want to do it. But I changed my mind when I realised the affection people still felt for him."

Marco Lobo's biography on Pedro Lobo – which is as yet untitled – has been commissioned by the International Institute of Macau. It is expected to be published by the end of this year



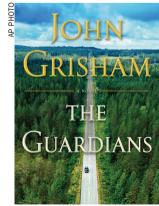
Marco Lobo

BOOK IT

GRISHAM'S 'THE GUARDIANS' IS SUSPENSEFUL THRILLER

In John Grisham's latest Inovel, "The Guardians," priest named Cullen Post works for an organization called Guardian Ministries that scours court transcripts and personal letters from convicts to determine if someone is wrongfully imprisoned for a crime he or she didn't commit. If the organization believes without a doubt that the potential client is innocent, it will do everything it can within the boundaries of the law to free an innocent person, investigating and pushing for a new trial.

Quincy Miller has been in prison for 22 years
— and still claims his innocence. A young lawyer was murdered, and suspicion quickly turned to Miller pulling the trigger. He says a fellow inmate fabricated a story about Miller confessing, and his ex-wife claimed that he owned several guns, which also wasn't true.



"The Guardians: a Novel," published by Doubleday, by John Grisham

Another witness lied about seeing him flee the scene. Miller swears he never owned a gun, wasn't anywhere in the area that night and that a key piece of evidence that later disappeared was planted.

It's a bit much to believe that so many folks would be involved in a miscarriage of justice, but Post believes Miller and begins to dig into what happened that fateful night.

Grisham again delivers a suspenseful thriller mixed with powerful themes such as false incarceration,

the death penalty and how the legal system shows prejudice. The Guardian team of characters is first-rate, and Miller's attitude and mannerisms will have readers questioning what truth means in the world of the legal system.

Jeff Ayers, AP

tTUNES

CHRIS KNIGHT SNARLS OUT AN ALBUM THAT FITS THE TIMES

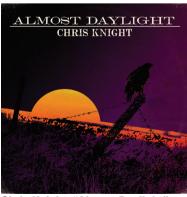
In his first release in more than seven years, Kentucky-born country rocker Chris Knight has snarled out an album that's gruff, uncompromising and perfect for the times.

"Almost Daylight" rails against hardship, misfortune and phoniness, set against a musical backdrop that's built around Knight's charmingly marble-mouthed singing style and the jagged-edged electric guitar swagger of Dan Baird and Chris Clark.

Long known for his visual, earthy songwriting, Knight

has matured from his days as a rebel in the tradition of John Prine and Steve Earle. But his music remains grounded in his deep Kentucky roots, so much so that he can plausibly rhyme "rich" with "catch," as he does on "Send It On Down."

Country great Lee Ann Womack lends background vocals to that one, and Prine himself chimes in on the raucous closer, "Mexican Home" — both signs of the



Chris Knight, "Almost Daylight" (Thirty Tigers)

respect Knight commands among Nashville songwriting royalty.

That's partly because Knight never seems inauthentic the way some more commercially successful country singers do. He just doesn't seem capable of being anyone but himself.

In his work, hope always bangs up against hard reality. Whether he's declaring his love for a woman with a "heartbroke smile" in "Crooked Mile" or complaining about media lies in "The Damn Truth," he's looking for salvation

in all of it — and the search itself is often poignant. "Sometimes hope sinks like a stone," he sings on "Go On." "Keep your head up, keep your head up, keep

your head up and go on."

It's not happy music exactly. But it's the sort of striving that makes Knight, once again, an important voice for

Scott Stroud AP

F&B

Melissa Rayworth, AP

t all started with **I** a fictional turkey burger.

Andrew Rea's You-Tube video series "Binging with Babish" was born in 2016 when he attempted to recreate the "fussy little burger" described in elaborate detail by Rob Lowe's character Chris Traeger on a third-season episode of "Parks and Recreation." Hungry viewers were soon clamoring for more recipes based on foods that appear or get mentioned in movies or TV episodes, and Rea had a new career on his hands.

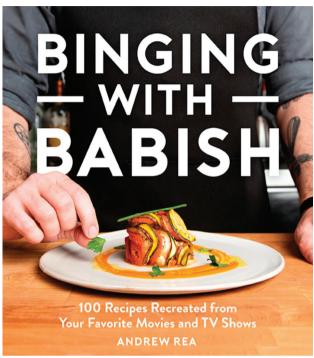
Now he has a new cookbook: "Binging with Babish: 100 Recipes Recreated from Your Favorite Movies and TV Shows" (Houghton Mifflin Harcourt). And while the premise might sound more silly than serious, the book like the video series — is actually full of real meals and desserts that transcend

their sometimes ridiculous fictional origins.

There are a few recipes you'll marvel at but probably never want to make, like Buddy the Elf's candy-laden pasta dish from the movie "Elf" or Jake the Dog's bizarre "perfect sandwich" from the cartoon "Adventure Time," which includes human tears as an ingredient. But even with these, Rea lays out the steps to recreate them in actual, edible form. Most of this beautiful hardcover book, though, is filled with dishes you'd want to dig into even if they didn't have a pop-culture connection.

Rea's recipe for flavorful, yogurt-marinated Palestinian chicken really is as good as Larry David says it is during a season eight episode of "Curb Your Enthusiasm." And Rea's version of the mushroom soup recipe that Elaine is determined to get

YOU CAN TRY THIS AT HOME: COOKBOOK SERVES UP







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ABA BAR

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T: 8802 2388 Level 1, MGM MACAU

TV, MOVIE FOODS



from the "Soup Nazi" on "Seinfeld" really is sublime, and not difficult to replicate. Though he points out in the book's surprisingly moving introduction that he's not a professional chef, Rea brings a remarkable professionalism to the authenticity of his recipes. His luscious strudel, inspired by the film "Inglourious Basterds," includes dough painstakingly made from scratch. Fans might be a bit disappointed, in fact, by the shortage of explanation about how these recipes fit into the stories that inspired them. Beyond the name of the show or movie, Rea says little or nothing about that. The focus is on the food. And the more tangential a recipe's connection to pop

culture — like the beef Wellington only casually mentioned in a flirtatious riff delivered by John Slattery's Roger Sterling on an early episode of "Mad

Men" — the more determined Rea seems to be to offer the best and most authentic version possible. The recipes are laid out with detailed instructions amid gorgeous photogra-

phy, and Rea ex-

plains how he chose

the ingredients and

created the dishes.

his personal "ver-

Each recipe includes

dict" on how good it

really tastes. Some dishes, it seems, are better left on the screen, including Liz Lemon's Cheesy Blasters (an artery-clogging mix of hot dogs stuffed with Monterey jack cheese, wrapped in a frozen pizza, from "30 Rock") and Dothraki Blood Pie from "Game of Thrones," which has as its primary ingredient a full pound of pork fat, finely diced. The verdict on that one, according to Rea: "Dothraki Blood Pie is pretty gross." But the "prison gravy" from "Goodfel-

next spaghetti dinner. And Rea swears by his recipe for confit byaldi (better known as ratatouille, and included here in honor of the animated movie of the same name).

In this much longer followup to his 2017 cookbook "Eat What You Watch: A Cookbook for Movie Lovers," Rea has included nods to just about every genre of film and TV. You'll find Lake Trout and Pit Beef from "The Wire." followed on the next page by Principal Skinner's favorite coconut-based seafood stew from "The Simpsons."

If you've ever wanted the secret recipe for Krabby Patties or thought about assembling your own "Friends"-inspired Moistmaker sandwich out of Thanksgiving leftovers, both recipes are here. And Marvel fans, remember that sandwich Simmons lovingly sent along with Fitz on his first real

mission during season one of "Agents of S.H.I.E.L.D."? It's here, along with a recipe for chicken paprikash just like the one Vision attempts to whip up for Wanda Maximoff during "Captain America: Civil War." Even the chicken shawarma that the Avengers refueled on after the exhausting Battle of New York is included. Whatever your TV or movie preferences may be, Rea's appealing voice and creative recipes might just inspire you to start cooking. In describing the joyful reaction of Aziz Ansari's character, Dev, at having made really good pasta from scratch during an episode of "Master of None." Rea offers this encouragement: "This sentiment of excited accomplishment is an accessible, tangible sensation that we can manifest from our favorite pieces of fiction. All you've got



南苑

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PÁTIO DO SOL sun

WHAT'S ON





TODAY (OCT 18) FIMM: Melodies from Jiangnan - Shanghai Traditional Music Society

Jiangnan Sizhu refers to the wind and string music which is popular in Jiangnan region, China, and has been inscribed on the National List of Intangible Cultural Heritage. In this year's Music Festival, Shanghai Traditional Music Society will showcase the quintessence of Jiangnan Sizhu for three consecutive nights at the Mandarin's House, one of Macau's World Heritage sites. Established in the 1940s, Shanghai Traditional Music Society is a nongovernmental Chinese music organisation founded by Sun Yude, a student of renowned pipa performer Wang Yuting. Not only was Sun reputed for his pipa performances in his early years, , he was also a prolific dongxiao musician and was hailed as the "King of Dongxiao" from home and abroad.

TIME: 8pm (October 18-20) VENUE: Mandarin's House ADMISSION: MOP150

ORGANIZER: Macau Cultural Bureau ENQUIRIES: (853) 8399 6699 http://www.icm.gov.mo/fimm/33/en

Kong Seng Ticketing Service: 2855 5555

www.macauticket.com



TOMORROW (OCT 19) GOVERNMENT HEADQUARTERS OPEN DAY

Government Headquarters is this year holding its customary open day sessions for the public. The 2019 programme includes entertainment from the Public Security Police Force Music Band and performances by students from respectively the School of Music and the School of Dance at Macau Conservatory. There are also sizeable floral exhibits at the Government Headquarters' main entrance, exit and garden. Guided tours are provided, covering the upper floor of the Government Headquarters, a building also known as the Protocol Palace. There is also a photo exhibition in the Multipurpose Room.

TIME: 9am-6pm (October 19-20) VENUE: Government Headquarters

ADMISSION: Free

ORGANIZER: Government Headquarters Auxiliary

Bureau

ENQUIRIES: (853) 2872 6886 www.sasg.gov.mo



FIMM: Bravo Macau! - Encourage Local TALENTS, CULTIVATE UPCOMING STARS

Bravo Macau! continues to offer local young rising music stars a platform to showcase their talents and artistic achievements. This time, two young Chinese instrumentalists will team up to present the unique charm of traditional Chinese music and instruments. Choi Hio Lam graduated from Macau Pui Ching Middle School in 2017 and is the first student recommended by the school for direct admission to the Central Conservatory of Music. She has won several competitions and has held a solo recital. She is currently focusing on studying guzheng and erhu, under renowned guzheng player Zhou Wang, and famous erhu soloist Yu Hongmei, who is also the Vice President of the Central Conservatory of Music. Fang Teng studies erhu under famous erhu performer Tian Zaili, and banhu under celebrated huqin player Jiang Kemei. In 2014, he won the First Prize of the Solo Erhu Advanced category at the Macau Young Musicians Competition. He has toured with the Macau Chinese Orchestra as a guest musician, and often performs with the China Broadcasting Chinese Orchestra and the China Ethnic Song and Dance Ensemble.

TIME: 8pm VENUE: Dom Pedro V Theatre Admission: MOP120, MOP150 ORGANIZER: Macau Cultural Bureau ENQUIRIES: (853) 8399 6699 http://www.icm.gov.mo/fimm/33/en Kong Seng Ticketing Service: 2855 5555

www.macauticket.com



SUNDAY (OCT 20) FIMM: Manding Griot - Sona Jobarteh

Sona Jobarteh is the first female kora virtuoso to come from a West African griot family. Reputed for her skill as an instrumentalist, distinctive voice, infectious melodies and grace onstage, Sona has rapidly risen to international success following the release of her critically acclaimed album Fasiya (Heritage), in 2011. Sona's family carries a heavy reputation for renowned kora masters, notably her grandfather Amadu Bansang Jobarteh who was an icon in Gambia's cultural and musical history, and her cousin Toumani Diabaté who is renowned for his mastery of the kora. Breaking away from tradition, Sona is a pioneer in an ancient male-dominated hereditary tradition that has been exclusively handed down from father to son for the past seven centuries. Kora, a 21-stringed African harp, is one of the most important instruments belonging to the Manding peoples of West Africa, and only those who are born into a griot family have the right to take it up professionally.

TIME: 8pm

VENUE: Macau Cultural Centre Small Auditorium

ADMISSION: MOP200, MOP250 ORGANIZER: Macau Cultural Bureau ENQUIRIES: (853) 8399 6699

http://www.icm.gov.mo/fimm/33/en Kong Seng Ticketing Service: 2855 5555

www.macauticket.com



MONDAY (OCT 21) FLIP OUT TRAMPOLINE

After opening 78 arenas in an aggregate of seven countries, the leisure brand Flip Out is bringing its safety-focused trampoline park to Studio City Macau. Children, teenagers under 18, and adults alike, can attempt the aerial tricks they most admire. The venue includes designated areas for small children, "AirBags", "Stunt Box Zones", a refreshment shop and seating areas. Flip Out Trampoline also holds parties, fitness sessions and trampoline classes for all ages and abilities.

TIME: 11am-8pm (Mondays to Thursdays)

11am-9pm (Fridays) 10am-10pm (Saturdays) 10am-8pm (Sundays)

VENUE: Level 2, West Wing, Studio City Macau ADMISSION: MOP150 (per hour for child under 18); MOP200 (per hour for adults)

MOP50 (for an accompanying carer, not

using the facilities)

ORGANIZER: Studio City Macau ENQUIRIES: (853) 2872 3695 www.studiocity-macau.com



TUESDAY (OCT 22) EXHIBITION OF TUBEROSE

Local designer Leong Wai Ip, known as LWI, only started designing clothes in 2015 but by last year had founded Macau brand Tuberose. This exhibition at the 10 Fantasia art venue features a variety of the designer's works, including clothes, street items such as skateboards, postcards, and some small accessories. Each piece uses simple words and patterns to tell a story.

TIME: 10:30am-6:30pm (closed on Mondays)

UNTIL: November 30

VENUE: 10 Fantasia, Kei Luen Bld, R. de São Miguel

17

ADMISSION: Free

ORGANIZERS: Creative Industries Promotion Association of St. Lazarus' Church District, 10

Enquiries: (853) 2835 4582



WEDNESDAY (OCT 23) EXHIBITION OF NEW WORKS IN MAM COLLECTION — KO LAI CHIT

Ko Lai Chit moved to Macau at an early age. His father Gao Jianfu was one of the founders of the Guangdong-focused artistic movement known as the Lingnan School. Ko followed in his father's footsteps via calligraphy works and paintings ranging in subject matter from birds, to flowers, landscapes and portraits. Prior to Ko's death in 2018, his daughter donated seven of his calligraphy works and 13 of his paintings to the Macau 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: Macau Museum of Art ORGANIZER: Macau Museum of Art

ADMISSION: Free Enquiries: (853) 8791 9814 www.mam.gov.mo



THURSDAY (OCT 24) A Musical Affair - Svetlin Roussev and YEOL EUM SON

Two virtuosos come together to light up the stage with their electrifying techniques. Bulgarian violinist Svetlin Roussev and Korean pianist Yeol Eum Son will present Franck's most popular violin sonata, the arduous Introduction et Rondo Capriccioso by Saint-Saëns, as well as a rare gem by Bulgaria's most influential composer Vladigerov. Since winning the First Prize at the widely acclaimed 1st Sendai International Music Competition in 2001, Roussev enjoys a prestigious international career in many of the world's major concert halls. With remarkable virtuosity and intensity, he is renowned for renditions of Slavic compositions and is one of the foremost propagators of Bulgarian music. Yeol Eum Son, a double Second Prize winner at the International Tchaikovsky Competition in 2011 and at the 13th Van Cliburn International Piano Competition in 2009, is well-known for her vital emotional connection with music and physically embracing its raw energy and dynamic extremes with ferocious virtuosity.

VENUE: Dom Pedro V Theatre ADMISSION: MOP200, MOP250 ORGANIZER: Macau Cultural Bureau ENQUIRIES: (853) 8399 6699 http://www.icm.gov.mo/fimm/33/en

KONG SENG TICKETING SERVICE: 2855 5555

www.macauticket.com

Sands WEEKEND



SANDS SHOPPES MACAO PROUDLY PRESENTS THE 3RD SANDS MACAO FASHION WEEK 2019

Shoppes at Venetian, Shoppes at Four Seasons, Shoppes at Cotai Central and Shoppes at Parisian

Sands" Resorts Macao will hold the 3rd Sands Macao Fashion Week from 17 to 23 October 2019. The highlight of the week will be a glamorous fashion event for up to 120 VIP guests, media and key industry influencers. Featuring a packed programme of fashion shows and other special events, the week will showcase leading luxury and lifestyle fashion brands



BACKSTREET BOYS DNA WORLD TOUR LIVE IN MACAU

8pm 19 October, Saturday Cotai Arena

The legendary Backstreet Boys are coming back to Macao with their biggest arena tour in 18 years. Don't miss your chance to relive more than 20 years of smash hits including "Quit Playing Games With My Heart", "I Want It That Way", "Everybody (Backstreet's Back)", "Incomplete", "Shape Of My Heart", "Show Me The Meaning Of Being Lonely", "Don't Go Breaking My Heart" and more.

Tickets: From MOP688 Reservations: +853 2882 8818



INDULGE IN A PINK PICNIC AT LE JARDIN

Le Jardin, Sands Cotai Central, opposite The Parisian Macao

Purchase a Pink Inspired luxury picnic basket set from Conrad Macao, Cotai Central's concierge and enjoy a relaxing day at Le Jardin. The picnic basket set includes canapes, starters, sandwiches, main, desserts and rosé Champagne for two persons.

(Saturday and Sunday close at 5:30pm)

Price: MOP 1,288' per basket for two persons (additional guest MOP 288' per person) inclusive of a MOP 50 donation to the campaign

(price does not include picnic basket).

Reservations: +853 8113 6600



DOWNLOAD SANDS NAVIGATION APP TO DISCOVER THE BEST OF SANDS RESORTS MACAO

Sands Navigation App gives fast and easy directions to shops and attractions, as well as providing information about hot deals and the latest promotions at Sands Resorts Macao.

Well-designed features make the best use of your time during your stay:

Mobile Map: Accurate indoor navigation directs you to shopping outlets, restaurants and facilities.

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.

Bookmark: Save a list of your favourite shops, restaurants and attractions.

Latest Highlights: Get up-to-date activities and promotional offers instantly.





















WORLD OF WONDER Exploring the realms of history, science, nature and technology

A Brief History of Jewelry

Bronze and Iron Ages

Since ancient times, people have worn jewelry for many reasons: as a display of power and wealth, as a charm to ward off evil and as a form of artistic expression. **Stone Ages**

In a name

The word jewelry is an anglicized form of the Latin word **jocale**, which means "plaything."

Famous jewels

Many pieces of jewelry have gone down in history, some for having extraordinary gems or exceptional artistic merit, while others are remembered for their famous owners.



The Hope Diamond

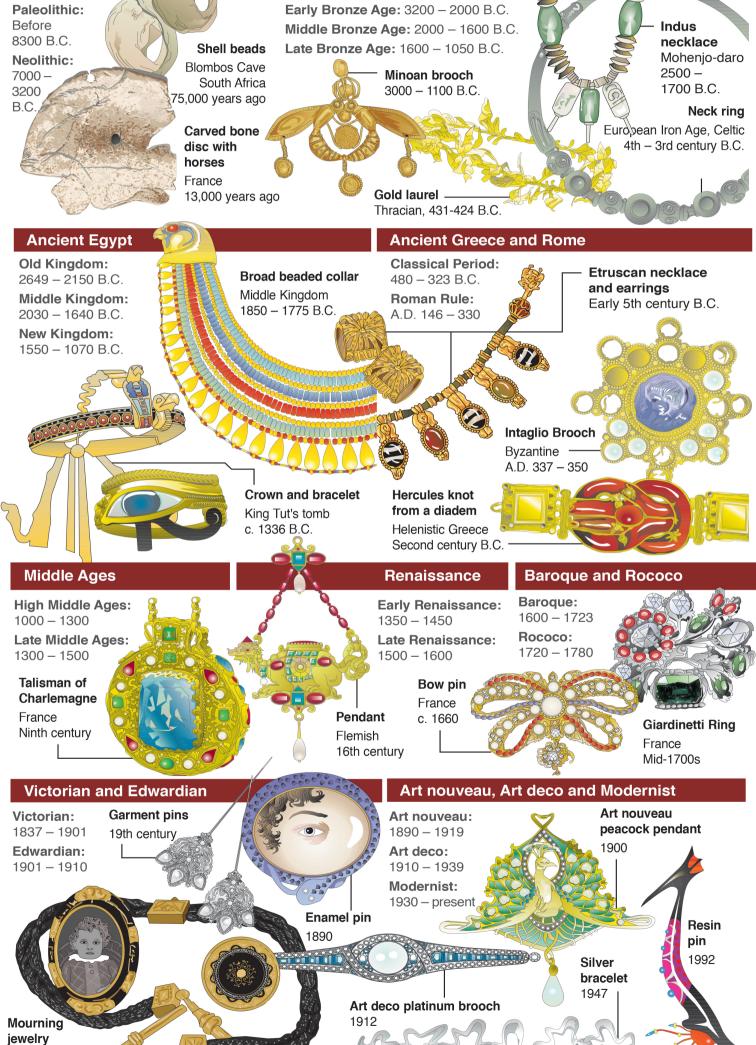
Thought to have been mined in India where the original (larger) stone was purchased in 1666, the Hope Diamond is famous for its size and for the rumors of a curse. Its estimated value is \$200 million to \$350 million.



Princess Diana's Ceylon sapphire engagement ring

After his mother Diana's death, Prince William proposed to Catherine Middleton with this ring.

c. 1900



SOURCES: World Book Encyclopedia, World Book Inc.; https://www.gemsociety.org; www.historyofjewelry.net; https://www.jewelrythis.com; www.birthdaygems.org; https://www.timetoast.com/timelines/history-of-