



■ MOVIES: FORD V FERRARI
■ BOOKS: PARISIAN LIVES BY DEIRDRE BAIR
■ MUSIC: RISE BY JOANNA CONNOR
■ F&B: GIN IS INFUSED WITH ELEPHANT DUNG

times
Extra weekend Guide

Macau Daily Times | Edition 3417 | 15 Nov 2019

Yellowstone, TIBET

Ringed by the world's tallest mountain ranges, the Tibetan plateau long known as 'the rooftop of the world' is now in the crosshairs of China's latest modernization push – with an American twist



DRIVE IN

Mark Kennedy AP Entertainment Writer

NEWS OF THE WORLD

Christina Larson & Emily Wang, AP



Christian Bale in a scene from "Ford v. Ferrari," showing in local theaters

'FORD V FERRARI' IS A VERY PLEASANT (FAST) RIDE

Cops might do well to position their speed traps near movie theaters wherever the new film "Ford v Ferrari" is playing. They might fund their whole year's budget busting speeders peeling out of the parking lots.

This infectious and engrossing story of the 1966 showdown on a French racetrack between car giants Ford and Ferrari is a high-octane ride that will make you instinctively stomp on a ghostly gas pedal from your movie seat.

But you don't need to be a motorhead to enjoy Matt Damon and Christian Bale as a pair of rebels risking it all for purity and glory. Yes, director James Mangold takes you down onto the raceway, with cameras low to the ground and care to show the crack of gear shifts and feet on pedals.

Yet he's not created a "Fast and Furious" film — this is more a drama about a pair of visionaries who fight against a smarmy bureaucracy. That vision happens to be on a track.

The first three-quarters of "Ford v Ferrari" sets the stage for the furious 40-minute restaging of the exhausting Le Mans race — a 3,000-mile, 24-hour slalom through country roads. So meticulous have the filmmakers been that they built an entire accurate Le Mans in Georgia because the original has been too altered in the intervening years. (There are not many cases when Georgia acts as a stand-in for La France.)

Damon plays the legendary American driver and car designer Carroll Shelby, who won Le Mans in 1959 but gets sidelined from driving due to a bad heart. He considers the best driver in the world to be Ken Miles, a daredevil British missile played by Bale.

If Damon is a bad boy, then Bale is a bad-bad boy, a role perfectly in his wheelhouse, another intense, almost-over-the-top role. But it's Damon, almost subdued with little fireworks necessary, who shows real compassion as a man caught between corporate responsibility and honor. Le Mans by the mid-60s was a play-

thing of Ferrari, which dominated year after year. Lee Iacocca, then an executive with the Ford Motor Company, convinces his boss, Henry Ford II, to enter the racing world and win Le Mans — not necessarily for glory but to make the company appealing to young buyers.

"James Bond does not drive a Ford, sir," Iacocca (played by Jon Bernthal, perfectly cast, showing layers) tells Ford. "We need to think like Ferrari."

Ford initially tries to do that by just buying Ferrari — but Italian head Enzo Ferrari tells the Ford delegation to "go back to Michigan, back to your big ugly factory." Boo! That naturally ruffles the feathers of Henry Ford's son (Tracy Letts, lighting up every scene with unpredictable energy) and so Ford is now ready to build its own race team.

The screenwriters Jez Butterworth, John-Henry Butterworth and Jason Keller have fleshed out the tale with glimpses into the personal costs to Miles' family (the enchanting Caitriona Balfe as his wife and their young son.) Their quiet moments at home may be a little hokey but are a welcome relief to the roar of the track. You can tell the writers have some stage chops with tight scenes that build to great lines. "Go to war, Carroll!" Henry Ford II bellows to Shelby.

Many of the songs we hear are well placed — it's got a soundtrack of The Animals, The Sparkles and The Quarrymen — plus, you'll marvel at another past technology: Sunglasses in the 1960s would make anyone look cool.

Perhaps the only thing overshadowing the two Oscar-winning lead actors in this film are the cars. They're truly drool-worthy. But be gentle on your gas pedal on your way home.

"Ford v Ferrari," a 20th Century Fox release, is rated PG-13 for "some language and peril." Running time: 152 minutes. ★★★★★

China aims to build

There's a building boom on the Tibetan plateau, one of the world's last remote places. Mountains long crowned by garlands of fluttering prayer flags are newly topped with sprawling steel power lines. At night, the illuminated signs of Sinopec gas stations cast a red glow over newly built highways.

Ringed by the world's tallest mountain ranges, the region long known as "the rooftop of the world" is now in the crosshairs of China's latest modernization push, marked by multiplying skyscrapers and expanding high-speed rail lines. But there's a difference: This time, the Chinese government wants to set limits on the region's growth in order to implement its own version of one of the U.S.'s proudest legacies — a national park system.

In August, policymakers and scientists from China, the United States and other countries convened in Xining, capital of the country's Qinghai province, to discuss China's plans to create a unified system with clear standards for limiting development and protecting ecosystems.

Zhu Chunquan, the China representative of the International Union for the Conservation of Nature, a Switzerland-based scientific group, notes that the country's economy has boomed over the past 40 years. But priorities are now expanding to include conserving the country's key natural resources.

"It's quite urgent as soon as possible to identify the places, the ecosystems and other natural features" to protect, Zhu says. Among other goals, China aims to build its own Yellowstone on the Tibetan plateau.

Zhu serves on an advisory committee providing input on the development of China's nascent national park system, expected to be officially unveiled in 2020. Chinese officials also have visited U.S. national parks, including Yellowstone and Yosemite, and sought input from varied organizations, including the Chicago-based Paulson Institute and the Nature Conservancy.

The ambition to create a unified park system represents "a new and serious effort to safeguard China's biodiversity and natural heritage," Duke University ecologist Stuart Pimm says.

One of the first pilot parks will be in Qinghai, a vast region in western China abutting Tibet and sharing much of its cultural legacy. The area also is home to such iconic and threatened species as the snow leopard and Chinese mountain cat, and encompasses the headwaters of three of Asia's great waterways:



the Yangtze, Yellow and Mekong rivers.

"This is one of the most special regions in China, in the world," says Lu Zhi, a Peking University conservation biologist who has worked in Qinghai for two decades.

While construction continues at a frenzied pace elsewhere on the Tibetan plateau, the government already has stopped issuing mining and hydropower permits in this region.

But a key question looms over the project: Can China marry the goals of conservation and tourism, while safeguarding the livelihoods and culture of the approximately 128,000 people who live within or near the park's boundaries, many of them Tibetan?

"China has a dense population and a long history," Zhu says. "One of the unique features of China's national parks is that they have local people living either inside or nearby."

Yellowstone is widely considered the world's first national park. After it was created in 1872, the U.S. government forced the Native Americans who lived in the area to resettle outside the park boundaries, in keeping with 19th-century notions of wilderness protection. But countries that establish park systems in the 21st century now must consider how best to include local populations in their planning.

China has previously undertaken vast resettlement programs to clear land for large infrastructure projects such as Three Gorges Dam, which left many farmers in new homes without suitable agricultural fields or access to other livelihoods.

But in developing the national parks, the government is giving conservation-related jobs to at least a swath of people living in the Qinghai pilot park — called Sanjiangyuan — to stay and work on their land. The "One Family, One Ranger" program

hires one person per family for 1,800 yuan a month (\$255) to perform such tasks as collecting trash and monitoring for poaching.

Kunchok Jangtse is a Tibetan herder who earns money cleaning up rubbish through the program. He has an additional volunteer position installing and maintaining motion-activated camera traps, which help scientists monitor endangered species in Qinghai.

"Our religion is connected with wild animals, because wild animals have a consciousness and can feel love and compassion," he says.

From his main work raising livestock and collecting caterpillar fungus for folk medicines, Kunchok Jangtse says he can make about 20,000 yuan (\$2,830) annually. He is grateful for the additional income from the ranger program, but hopes his main livelihood won't be impeded — and that he won't eventually be forced to leave.

"I'm not a highly educated person, and I am very concerned it may bring many difficulties in my life if I would switch my job and move to another place," he says.

The creation of protected areas is not a new idea in China. In fact, roughly 15% of the country's land already is assigned to a bewildering patchwork of local and regional parks. But many existing reserves are simply parks on paper, run by various agencies without enforceable guidelines.

In contrast, the national parks system is being designed from the ground-up to incorporate global best practices and new science.

Ouyang Zhiyun, deputy director at the Chinese Academy of Science's Research Center for Eco-Environmental Sciences, was the lead scientist for a recent sweeping "national ecosys-

its own Yellowstone on Tibetan plateau



Tourists ride in bamboo rafts during a tour of the Nine Bends River in Wuyisha in Eastern China. Recently, policymakers and scientists from China, the U.S. and other countries met in Xining to discuss the country's plans to create a unified park system with clear standards for protecting ecosystems

tems assessment" that used 20,000 satellite images and 100,000 field surveys to examine how China's land changed between 2000 and 2010.

Now Ouyang is drawing upon that

work to map priority areas for conservation and advise park planners, focusing on habitats of endangered species that live only in China. "If we lose it here, it's gone," he says.

The first parks to be formally incorporated into China's national park system will showcase the country's vast and varied landscapes and ecosystems — from the granite and sandstone cliffs of Wuyishan in

eastern China to the lush forests of southwestern Sichuan province, home to giant pandas, to the boreal forests of northeastern China, where endangered Siberian tigers roam.

When it comes to ecology, few countries have more to lose, or to save, than China.

"A huge country like China literally determines the fate of species," says Duke University's Pimm.

BOOK IT

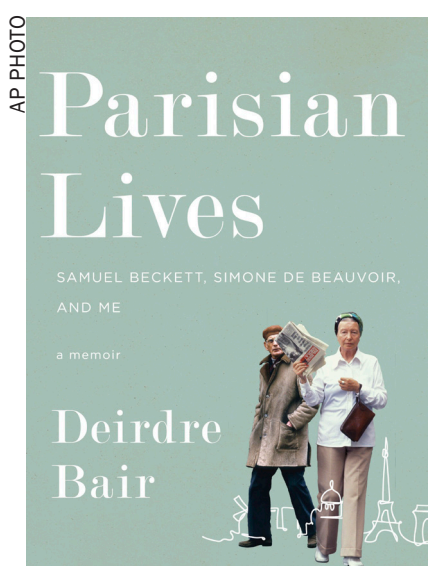
REFLECTIONS ON WRITING ABOUT THE LIVES OF BECKETT, BEAUVOIR

Deirdre Bair has spent her life writing well-received biographies of some of the 20th century's most fascinating people, including Al Capone and Carl Jung. Yet the only two subjects that anyone has ever wanted to talk to her about were Samuel Beckett and Simone de Beauvoir.

After years of fielding questions about what they were like, Bair began to think it was time to write a memoir about the writing of those books. Luckily for her, she discovered among her files detailed journals in which she wrote down virtually everything she did or thought in connection with that work.

Now Bair has drawn on her so-called Daily Diaries to produce "Parisian Lives," a "curious hybrid," or "bio-memoir," of biography and memoir.

For readers, it's a "three-fer": two brief but vivid and absorbing portraits of Beckett and Beauvoir, and a searing account of Bair's evolving feminist consciousness as a novice biographer trying to launch a career, raise kids and run a household in the early 1970s, when women were just starting to tell their own stories, and those of other women, in earnest. "Although feminist theory was on the upswing," Bair writes, "women were told (mostly by men) that they could never achieve success because their subjects were not worthy of study, and besides, when they did write, they approached their topics with too



"Parisian Lives: Samuel Beckett, Simone de Beauvoir, and Me: A Memoir," Nan A. Talese/Doubleday, by Deirdre Bair

much timidity to make them authoritative."

Bair, 84, was anything but shy. She had written to Beckett with "the grandiose idea" of demonstrating that he "was not (as the reigning view ... then held) a writer steeped in alienation, isolation, and despair, but rather one who was deeply rooted in his Irish heritage." To her surprise, he agreed.

Over the next seven years, despite being shunned by Beckett scholars, manipulated by his friends and propositioned by countless sources, Bair persevered, eventually winning the National Book Award.

For her second subject, she chose Beauvoir because she "appeared to be the only con-

temporary role model who had made a success of both her personal and her professional lives, and I was searching desperately for someone to tell me how to do the same."

Bair's indefatigable energy and can-do attitude are likely to inspire a new generation of writers and biographers working in a field where the boundaries between genres — memoir, fiction, autobiography, biography — aren't as clear as they once were.

But some things never change. As recently as 2017, a friend of a writer she knows asked him how many times Bair had slept with Beckett to gain his cooperation.

Ann Levin, AP

TTUNES

JOANNA CONNOR TAKES HER BLUES GUITAR DOWN NEW PATHS

Joanna Connor takes her powerful guitar down new paths on "Rise," an album featuring some jazzier hues, her considerable acoustic skills and even a guest rapper while also doubling down on her reputation as a blues stalwart.

Connor, based in Chicago, released 2016's "Six String Stories" after a long break from studio recording even as she enhanced her status thanks to live performances. "Rise" is also characterized by a new backing band, "a bunch of younger men" credited by Connor for an extra dose of power, and several instrumentals, from the smooth tones of the title track to a cover of Sly and the Family Stone's "If You Want Me to Stay" featuring cracking solos from everyone involved.

Funky album opener "Flip" is a steamy take on what sounds like a May-September romance — "A woman can't live on guitar alone" — while "Mutha" features rapper Alphonso BuggZ Dinero toasting Connor with a dose of humor as she mercilessly shreds the strings.

"My Irish Father" is a galloping, Rory Gallagher-like acoustic showcase with poignancy added by Connor's discovery not long ago of her birth father's identity. "Cherish and Worship



Joanna Connor, "Rise" (M.C. Records)

You" is probably the most rocking track on the album and "Earthshaker" is a glowing tribute to a Windy City bass player with some very special skills.

Intense closer "Dear America" combines an homage to Led Zeppelin's take on "When the Levee Breaks" with a topical dissertation by Dinero as Connor's dramatic vocals and fiery fret work, along with powerful work from drummer Tyrone Mitchell, provide an alarming soundtrack to a catalog of political ills and social challenges.

Connor describes herself as "that middle-aged lady with the scorching guitar" and "Rise" is a monumental testament to her skills.

Pablo Gorondi, AP

SPECIAL SOUTH AFRICAN GIN IS INFUSED WITH ELEPHANT

The makers of a South African gin infused with elephant dung swear their use of the animal's excrement is no gimmick. The creators of Indlovu Gin, Les and Paula Ansley, stumbled across the idea a year ago after learning that elephants eat a variety of fruits and flowers and yet digest less than a third of it. "As a consequence, in the elephant dung, you get the most amazing variety of these botanicals," Les Ansley said during a recent visit to their operations. "Why don't we let the elephants do the hard work of collecting all these botanicals and we will make gin from it?" he recalled his wife suggesting. Her idea came after a safari during which a wildlife ranger described an elephant's digestive process. Weeks later, he said his wife woke him up in the middle of the night with the inspi-

ration. "OK," I said sleepily. "Let's give this a bash. Let's see how it works out." The first batch of elephant dung came by mail from the park where they had taken their safari. Then the couple, both scientists, puzzled for a while before working out the gin-making process. Now they collect the dung themselves, using their bare hands. They described the gin's flavor as "lovely, wooded, almost spicy, earthy" and one that changes subtly with the seasons and location. The gin bottles are marked with the date and coordinates of where the elephant dung was collected. "So, you're able to compare almost different vintages of the gin," Ansley said. After about five sizeable bags of dung are collected for a batch of 3,000 to 4,000 bottles of the gin, the droppings are dried

and crumbled, then washed to remove dirt and sand. Eventually only the remains of the fruits, flowers, leaves and bark eaten by the elephants are left behind. Those botanicals are then sterilized and dried again and placed in an airing cupboard. Think of it like a "spice cupboard," Ansley said. Eventually, the remains are infused in the gin. The couple are not above testing the gin on friends before explaining its provenance. Even with an explanation in advance, they get raised eyebrows. "The initial reaction of most people is, 'What? There's no way.' But most people are very keen to actually taste it," Ansley said. And once people hear about elephants' digestive process "it becomes a lot clearer to them, and they accept it very well." They decided to name

the gin Indlovu, which means elephant in the Zulu language. The couple did not say how much of the gin they have sold. A bottle sells for around 500 rand, or about \$32. The gin is often a hit with tourists seeking a unique souvenir and a story to tell when they return home, the couple said. With that in mind, the gin is sold in game lodges and duty-free shops in addition to regular online sales. "I even touched the elephant dung, and being close to the animals are very majestic," said one South African visitor, Elsabe Hannekom. "So having a piece of them actually feels quite good. An export of the African experience, I would say." After a sip, another guest, Jade Badenhorst, weighed in: "Interesting. Very tasty. Very nice. I didn't expect to be able to drink a gin smoothly."

AP PHOTO



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



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

PHANT DUNG



Collection of fresh elephant dung in the Botlierskop Private Game Reserve, near Mossel Bay, South Africa, and gin maker, Les Ansley, conducting a gin tasting session in a bar at their private reserve



南苑
SOUTH
BY SQUARE EIGHT

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

ITALIAN

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



PORTOFINO
Casino Level1, Shop 1039,
The Venetian Macao
TEL: +853 8118 9950

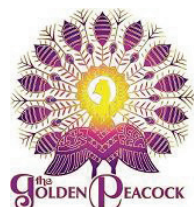


FW RIO GRILL & SEAFOOD MARKET
Tel: (853) 8799 6338
Email: riogrill_and_seafoodmarket@fishermanswharf.com.mo
Location: Cape Town, Macau Fisherman's Wharf

JAPANESE

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

ASIAN PACIFIC



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

PORTUGUESE

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

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

THAI

NAAM
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 (NOV 15)
SUNCITY GROUP 66TH MACAU GRAND PRIX

This year's Macau Grand Prix showcases three international car races: the Suncity Group Formula 3 Macau Grand Prix has again been designated as the official FIA F3 World Cup and will feature the latest F3 championship cars, while the SJM Macau GT Cup is the FIA GT World Cup for the fifth consecutive year. The Suncity Group Macau Guia Race also counts as a stage of the FIA World Touring Car Cup (WTCR). The Macau Motorcycle Grand Prix – 53rd Edition is also one of the four headliners in the programme.

TIME: 7:30am-4:40pm (November 15)
9am-4:55pm (November 16)
8:20am-4:30pm (November 17)

VENUE: Guia Circuit
ADMISSION: MOP50, MOP150, MOP400, MOP600, MOP1000
ORGANISERS: Sports Bureau; Macau Grand Prix Organizing Committee
ENQUIRIES: (853) 8796 2242
www.macao.grandprix.gov.mo
KONG SENG TICKETING SERVICE: 2855 5555
www.macaoticket.com



19TH MACAO FOOD FESTIVAL

This year's Macau Food Festival takes Japan's Hokkaido island as inspiration, while also celebrating the 20th anniversary of Macau's return to the motherland. The event additionally features delicacies from across the world and has several distinct areas, including "Hokkaido Village" at the lower level of Sai Van Lake Square. In total there are more than 150 food stalls, as well as live entertainment and games during the festival.

TIME: 5pm-11pm (Mondays to Thursdays)
3pm-12am (Fridays to Sundays)
UNTIL: November 24, 2019
VENUE: Sai Van Lake Square
ADMISSION: Free
ENQUIRIES: (853) 2857 5765
EMAIL: info@uafbmm.org.mo
ORGANISER: United Association of Food and Beverage Merchants of Macau
www.uafbmm.org.mo



TOMORROW (NOV 16)
2019 NORTHERN DISTRICT CAR FAN SUPER FUN

The 2019 Northern District Car Fan Super Fun event takes the thrills of the Macau Grand Prix to Iao Hon district. Residents and visitors can take part in a quiz on racing flags, a "railcar battle", finish a racing-car puzzle or even build a do-it-yourself racing car. The programme also features music performances by local singers Wynne and by Nuno Wong, who was the Macau entry for Mister International 2013.

TIME: 11am-5pm (November 16-17)
VENUE: Iao Hon Market Garden
ADMISSION: Free
ORGANIZER: Industry and Commerce Association of Macau Northern District
ENQUIRIES: (853) 2842 5111
EMAIL: aicznmacau@gmail.com



SUNDAY (NOV 17)
TAP SIAC CRAFT MARKET

Tap Siac Craft Market was first held in 2008 and has become an important platform for local and overseas producers of cultural and creative crafts to showcase their wares. This year's edition features over 220 stalls, with local brands as well as ones from Asian regions. There are also creative handicraft workshops and slots for stage performances; the latter providing opportunities for Macao singer-songwriters and other musicians to play their tunes.

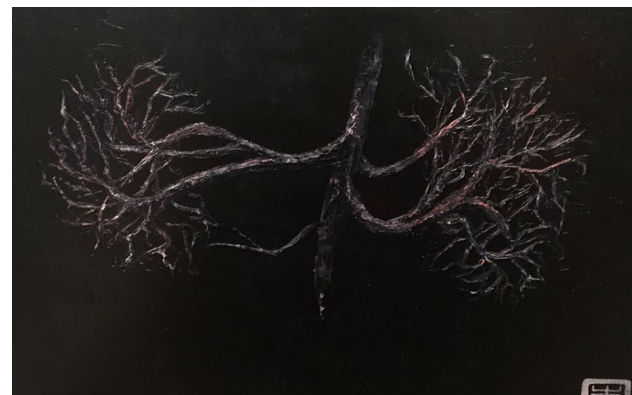
TIME: 5pm-10pm (November 15 & 22)
3pm-10pm (November 16-17 & 23-24)
VENUE: Tap Seac Square
ADMISSION: Free
Organizer: Cultural Affairs Bureau
Enquiries: (853) 2836 6866
www.craftmarket.gov.mo



MONDAY (NOV 18)
RED DECEMBER – EXHIBITION OF CARLOS MARREIROS

This exhibition features artist Carlos Marreiros' latest large-scale artwork "Red December" and a series of paintings from his sketchbooks. "Red December", a large composition embedded with detail, depicts a scene where Chinese and Western historical figures from different periods of time gather together and indulge in pleasant conversations with each other. The work visualises the utopia in the artist's mind, where different cultures exist harmoniously in an inclusive society. In addition, the paintings from his sketchbooks give an account of the artist's creative and reflective process over the years, allowing the audience to take a close look at his sources of inspiration and traverse his creative world which features both Chinese and Western cultures.

TIME: 10am-9pm (Closed on Monday)
UNTIL: February 13, 2020
VENUE: Tap Seac Gallery, Avenida Conselheiro Ferreira de Almeida, N° 95, Macau
ADMISSION: Free
ENQUIRIES: (853) 8988 4000
ORGANIZER: Cultural Affairs Bureau
www.icm.gov.mo



TUESDAY (NOV 19)
AFA AUTUMN SALON 2019

Total 100 selected artworks includes oil painting, watercolor, drawing, sculpture, photography, printmaking, and installation will be displayed. All participants are now working and living in Macau with different backgrounds. This year not only the young and potential artists, but artists who are playing a central role in Macau contemporary art scene have participated in the exhibition. AFA Macau and Orient Foundation have always been working on creating platforms for local and overseas artists, providing opportunities for them to interact and learn from each other. By inviting the guests and buyers to visit the exhibition, it offers a chance to the young artists for showing their artworks to the audience, as well as, to encourage their art creations.

TIME: 10am-7pm (Closed on Monday)
UNTIL: December 1, 2019
VENUE: Orient Foundation, Praça Luis de Camões, No. 13, Macau
ADMISSION: Free
ORGANIZERS: Art For All Society (AFA) and Orient Foundation
ENQUIRIES: (853) 2836 6064
www.afamacau.com



WEDNESDAY (NOV 20)

ALONG WITH THE MUSICAL JOY – ANNUAL GALA AND GATHERING

Macau Orchestra is heralding its new concert season with a night of bagatelles, or short pieces, at the historic Dom Pedro V Theatre. The chamber music showcase performance lasts for approximately one hour with no interval, and is followed by a cocktail reception.

TIME: 7:30pm

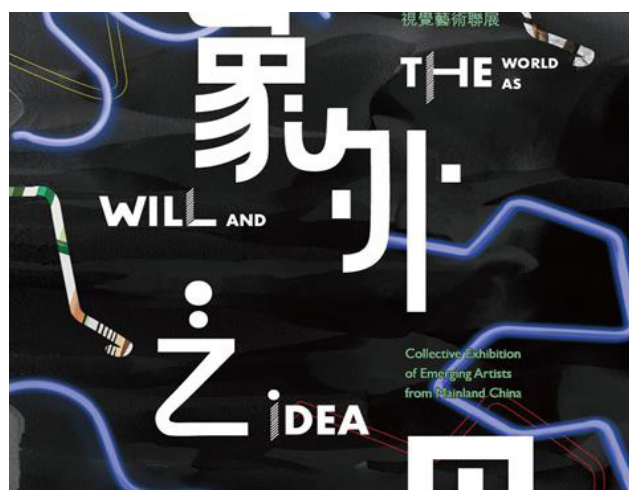
VENUE: Dom Pedro V Theatre

ADMISSION: Admission with free ticket

ORGANISER: Macau Orchestra

ENQUIRIES: (853) 2853 0782

www.om-macau.org



THURSDAY (NOV 21)

THE WORLD AS WILL AND IDEA – COLLECTIVE EXHIBITION OF EMERGING ARTISTS FROM MAINLAND CHINA

The exhibition, curated by veteran professional Sun Feng, invited five young contemporary artists from Mainland China, namely Ouyang Sulong, Yuan Song, Liang Manqi, Hu Weiwei and Ying Xinxun, to showcase a total of 26 different types of large-scale artworks, including spatial drawing installations, interactive video installations, 3D printings, photographs, videos and sculptures. By combining different media materials, the artists create works in an innovative and distinctive styles, seeking to convey their unique views on daily life and social issues as well as probing into inner senses and philosophy, and reflecting the aesthetic features of contemporary arts in China. Through their artworks, the artists attempt to interpret spiritual images, taking the audience on a journey of perception and understanding by inspiring them to explore and reflect on themselves and the external world.

TIME: 10am-7pm (No admittance after 6:30pm, closed on Mondays)

UNTIL: February 23, 2020

VENUE: Macau Contemporary Art Centre - Navy Yard No.1, located at Rua de S. Tiago Da Barra

ADMISSION: Free

ORGANISER: Cultural Affairs Bureau

ENQUIRIES: (853) 8791 9814

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Sands WEEKEND



THE PERFECT SEASON FOR WHITE TRUFFLE

Daily
Sands Resorts Macao

Experience fresh winter white truffle at a perfect time of year. Indulge in a myriad of dishes prepared with these fabulous fungi at our signature restaurants across Sands Resorts Macao. Participating outlets include Golden Court and Copa Steakhouse at Sands Macao, Canton and Portofino at The Venetian Macao, Brasserie and Lotus Palace and The Parisian Macao, as well as Chiado and Dynasty 8 at Sands Cotai Central.

Further details: sandsresortsmacao.com/dining



TALES OF AWADH AT THE GOLDEN PEACOCK

Daily
Shop 1037, Level 1, The Venetian Macao

Our Michelin-starred Indian restaurant The Golden Peacock has introduced a special menu based on the cuisine from the city of Lucknow. Strongly influenced by the cooking styles of the Middle East and Central Asia, Lucknow's became a famous culinary centre during the Mughal Dynasty. Tales of Awadh celebrates this powerfully aromatic cuisine with a range of slow-cooked curries, kebabs and spice infused classical dishes from the city.

Time: 6pm - 11pm

Reservations: +853 8118 9696 or goldenpeacock.reservation@sands.com.mo



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COTAI WATER JET 2019 BIRTHDAY CELEBRATION PROMOTION

Until 31 December 2019

Passengers whose birthdays are during the month of the purchase date and who are 12 years or above can show their valid Macao or Hong Kong ID, or international passport to enjoy a Cotai Class round trip ticket for HKD/MOP 259 or a Cotai First round trip ticket for HKD/MOP 469. This promotion only applies to Cotai Water Jet City Route.

Black-out Periods: 21-26 December 2019.
Further details: www.cotaiwaterjet.com



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澳門新金沙中心大酒店

World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

CHEMICAL REACTIONS

Chemists

Chemists study and investigate the composition and properties (characteristics) of matter. These scientists use formulas called chemical equations to record and summarize their findings.

It's elemental

An element is the most basic of chemical substances and the building block for all other substances.

All chemical elements are made of one kind of atom. No two elements share the same kind of atom.

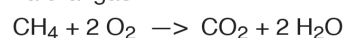
There are 118 known elements, 24 of which are man-made elements.

Chemists use letters of the alphabet to represent elements. For example, H_2O is the chemical formula for a water molecule. Water is a compound made of two hydrogen atoms and one oxygen atom.

Equations

Chemists create chemical equations using a combination of symbols to record substances and chemical changes.

For example, combustion is the process by which a material burns in air, giving off light and heat. The following chemical equation describes the combustion of methane, the main ingredient in natural gas:



(That is, one molecule of methane and two molecules of oxygen yield one molecule of carbon dioxide and two molecules of water.)

The reactants appear on the left side of the equation, and the products appear on the right. The arrow indicates that a chemical reaction has occurred.

Types of reactions

Reduction: A chemical reaction in which a substance gains electrons.

Combustion: A chemical reaction that gives off heat and light.

Femtochemistry: The branch of chemistry in which chemical reactions are detected as they occur and the reaction times are measured.

Hydrolysis: A chemical reaction involving water as one of the reacting substances.

Oxidation: A chemical reaction in which a substance loses electrons.

SOURCES: World Book Encyclopedia, World Book Inc.; www.historyforkids.org; www.kidssciencezone.com; www.chem4kids.com; www.scienceprojectideas.co.uk

A chemical reaction is the combination of two or more substances (reactants) to form an entirely new product. Chemical changes are regular occurrences in nature, and a part of what makes life possible. Chemical reactions are also used to make many man-made materials and are an important part of industry.



Symbols

Some elements with their chemical symbols:

Element	Symbol
Aluminum	Al
Barium	Ba
Beryllium	Be
Boron	B
Calcium	Ca
Carbon	C
Chlorine	Cl
Chromium	Cr
Copper	Cu
Fluorine	F
Gold	Au
Helium	He
Hydrogen	H
Iron	Fe
Lead	Pb
Magnesium	Mg
Manganese	Mn
Mercury	Hg
Oxygen	O
Phosphorus	P
Potassium	K
Silicon	Si
Silver	Ag
Sodium	Na
Sulfur	S
Titanium	Ti
Tungsten	W
Uranium	U
Zinc	Zn
Zirconium	Zr

Changes

An indicator can often be observed when a chemical reaction happens.

A gas forms: Evidence of bubbles or container expansion is observed.

A change in taste or smell: Use your senses and common sense here.

Color change: Colors can be like chemical fingerprints for many substances. Color change may indicate that a chemical reaction has occurred.

A precipitate forms: Solid particles that "rain down" (precipitate) to the bottom of a container.

Temperature changes: When chemical bonds are made or broken, temperature changes can occur.

Light is emitted: Fireflies and deep-sea creatures produce light using chemical reactions.

A change in state: Liquids change to solids; solids to liquids; solids or liquids change to gas.

DANGER: Some indicators can be highly toxic; do not taste or smell indicators while experimenting!

Lab safety

Always wear safety goggles.

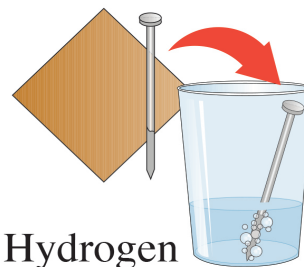
Work slowly and accurately.

Wear your hair back.

Don't put your fingers in your eyes, nose or mouth.

Don't mix unknown chemicals.

Don't eat or drink when doing experiments.



Hydrogen

Materials needed:

A long iron nail, sandpaper, a clear plastic cup and vinegar.

Steps:

1. Pour an inch or two of vinegar into the clear plastic cup.
2. Use the sandpaper to sand down the tip of the iron nail.
3. Stand the nail upright in the cup of vinegar.

Soon, bubbles begin to form around the iron nail. These are hydrogen bubbles.

It works because: Vinegar (acetic acid) reacts with iron, dissolving it and releasing hydrogen.

Cleaning pennies

Oxygen in the air reacts with copper, making a dirty-looking copper-oxide coating on pennies.

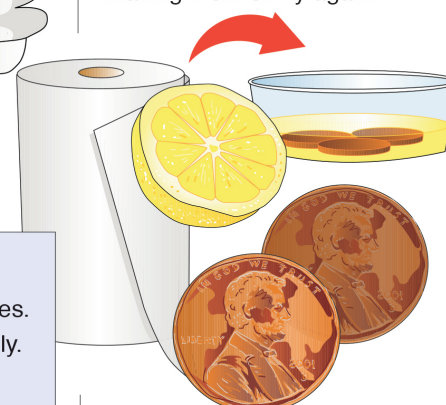
Materials needed:

Paper towel, citrus juice (lemon or grapefruit), plastic cup or bowl, tarnished pennies.

Steps:

1. Put a small amount of citrus juice in the bottom of the cup.
2. Put dirty copper coins in the juice, and let them soak for a few minutes.
3. Remove the coins from the cup and place them on the paper towel.

It works because: The acid in the citrus juice reacts with the oxide and removes it from the coins, making them shiny again.



Turn coins green

Materials needed:

Saucer, vinegar, salt, pennies and a paper towel.

Steps:

1. Fold the paper towel a few times to make a thick cushion.
2. Soak the paper towel in vinegar and salt and lay it on the saucer.
3. Place the pennies on the paper towel and leave them there.
4. Check on the pennies every few hours and record your observations — leave them for a full day to get the best results.



It works because: When the vinegar and salt dissolve the copper-oxide layer, they make it easier for the copper atoms to join oxygen from the air and chlorine from the salt to make a blue-green compound called "verdigris."

At a bookstore near you, two full-color World of Wonder compilations: "Plants & Animals" and "People & Places." For more information, please visit QuillDriverBooks.com or call (800) 605-7176.