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times  
**Extra** weekend Guide

Macau Daily Times | Edition 3451 | 10 Jan 2020

# Harry & Meghan to **STEP BACK** as royals



**DRIVE IN**

Mark Kennedy, AP

**KRISTEN STEWART CAN'T SAVE 'UNDERWATER' FROM SINKING**

Welcome to January, which, in terms of quality movies, is the worst, the lowest, the abyss.

Actually, that's pretty accurate when it comes to the latest, straight-to-January release "Underwater," which steals from "The Abyss" and many other movies like "Alien" and even "Godzilla."

The filmmakers started with an overused thriller cliché — trapped workers far from home, often in space. This time they're deep under the waves. Then disaster strikes, forcing them out. Then a monster or two are added. Everyone making it hopes all the suckers (sorry, viewers) never saw "The Abyss," "The Rift," "Sphere," "The Rig" or half a dozen other films that plow the same field.

"Underwater" certainly isn't as bad as it could have been but it is leaking badly long before it reaches its limp conclusion, despite strong work by Kristen Stewart doing her best impression of Sigourney Weaver in "Aliens."

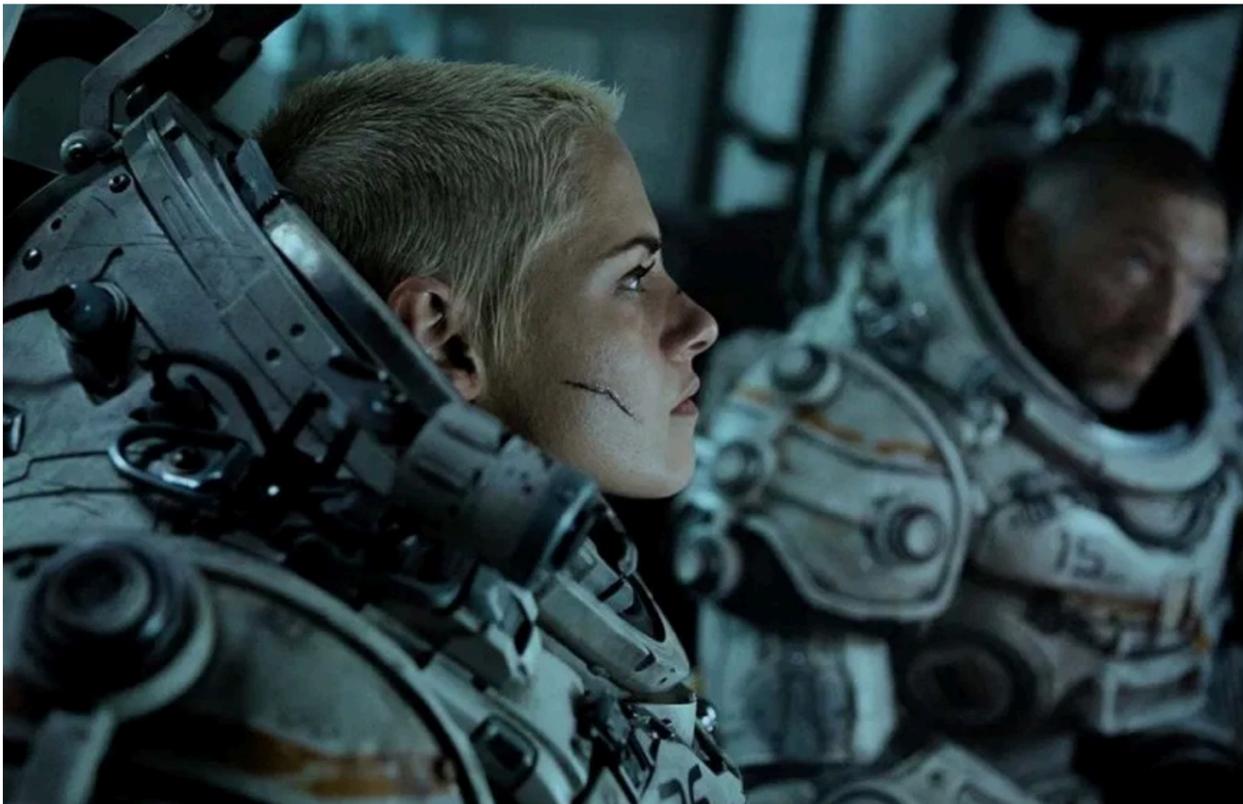
Following a mercifully short scene-setting sequence, Stewart and a ragtag group of deep-sea miners find them-

ves the only survivors among an original 316-person crew when an earthquake rocks their sprawling underwater station 7 miles below the Pacific Ocean.

The pressure down there is 8 tons per square inch and its firmly pressing down on Stewart to save this film. Along for the harrowing ride is Vincent Cassel as the rig captain, Jessica Henwick as a marine biology researcher and two tech guys played by John Gallagher Jr. and T.J. Miller. The role Miller has assumed is also the wiseguy jokester, but he manages to land not a single funny line.

You know the drill here: Don't get too close to any of these characters. Not all are going to make it. They have to move fast in knee-deep water through tunnels and across the ocean floor with fast-depleting oxygen. Oh, by the way, the drilling seems to have awoken mysterious sea beasts.

Director William Eubank keeps the action taut and the look of the film is realistically impressive and dark, with grimy, dirty workers donning cool dive suits that make them each look like Transformers.



Kristen Stewart in a scene from "Underwater"

His camera often goes tight on the shocked faces inside the helmets. Stewart, in particular, shines with a combination of steely nerves and harrowing expressions. She also spends a suspiciously large amount of time in her underwear. Alas, the pretty cool special effects break down when it comes to the monsters, which resemble Swamp Things bred

with Olive Garden calamari. When they are just glimpses, they're terrifying. The filmmakers should have left them in shadows.

The screenplay by Brian Duffield and Adam Cozad does try to reach for depth in this disaster-monster hybrid by wondering if humans messing with Mother Nature is the cause of such misery. "We

did this!" the marine biology researcher screams. "We took too much! We're not supposed to be down here!" But that's as deep (sorry) as the filmmakers go.

Stewart begins the film in a melancholic mood — "There's a comfort to cynicism. There's a lot less to lose," she wonders — and ends her odyssey triumphant, hopeful and certain. But

she missed all those emergency computer announcements along the way that warned her film was in trouble: "Structural failure imminent! Structural failure imminent!"

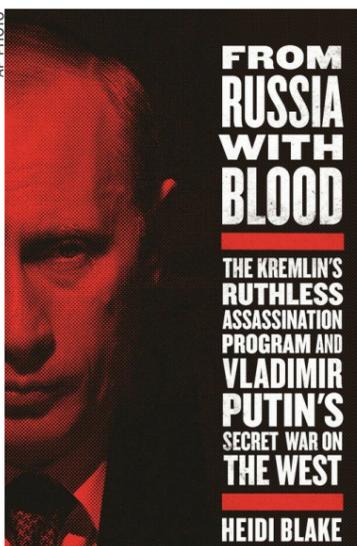
**"Underwater," a 20th Century Fox release, is rated PG-13 for sci-fi action and terror, and brief strong language. Running time: 95 minutes. ★★☆☆**

**BOOK IT**

**AUTHOR LAYS OUT STURDY CASE IN 'FROM RUSSIA WITH BLOOD'**

In "From Russia with Blood: The Kremlin's Ruthless Assassination Program and Vladimir Putin's Secret War on the West," author Heidi Blake lays out a sturdy case that Russian President Vladimir Putin is a cold, treacherous thug who runs his country like a criminal cartel. But European and Asian leaders were so eager to welcome Russia into the family of free nations — and to buy Russian gas and oil — that they looked the other way as Putin consolidated his power and his opponents started turning up dead.

Nervous parallels with U.S. President Donald Trump's administration emerge. Putin wants to "make Russia great again," the author writes, understandable perhaps given the descent into chaos when the communists were driven from power, only to be replaced by organized criminals who looted the country. Putin made deals with crime bosses and began eliminating opponents and especially people whom he considered traitors. Putin, like Trump, also responds to accusations with aggressive coun-



"From Russia with Blood: The Kremlin's Ruthless Assassination Program and Vladimir Putin's Secret War on the West," Mullholland Books, by Heidi Blake

terattacks but he hasn't had to yell much. Instead, the book notes, he has charmed successive leaders in the United States and Britain. The author is an investigations editor at BuzzFeed News and this book is derived from extensive

reporting by her team. The fact-by-fact attribution we're used to seeing in daily journalism is absent here, but this is nonetheless a compelling rendering of Putin's frightening extensions of power into Europe and the United States.

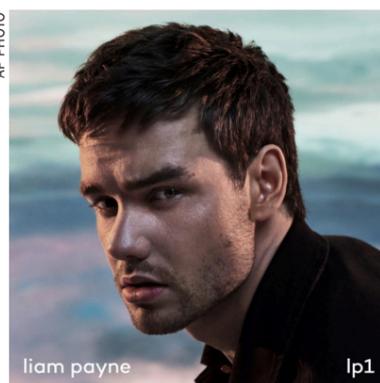
Putin "helped propel Donald Trump to the White House through a concerted campaign of meddling," Blake writes. Moreover, she says, Russia's "hacking labs, internet troll factories and fake news farms had sown disunity, disruption and disinformation," and its financing of extremist fringe groups had stirred up racial hate and violence around the world.

A generation ago, Russia threatened the U.S. with a mighty nuclear arsenal. It would have been impossible to envision in those days how successful Russia would be threatening the U.S. and Europe with computers, falsehoods and targeted assassinations. The threat today is no less daunting than those missiles and bombs half a century ago.

Jeff Rowe, AP

**TUNES**

**LIAM PAYNE STUMBLES BADLY WITH EMBARRASSING DEBUT CD**



Liam Payne, "LP1" (Capitol)

One Direction fans have reason to rejoice this holiday season: They get not just one, but two full albums from former members — Liam Payne and Harry Styles. Unfortunately for one of them, the reception will be frosty. Payne's 17-track "LP1" never really gets off the ground, a collection of monotonous club songs that often sound like warmed-over Justin Bieber rejects. It doesn't help that some of the offerings are more than two years old.

The first tune — "Stack It Up" with A Boogie Wit da Hoodie — is the best and then the album falls off a cliff into a swamp of skittering drums, synth and libidinous lyrics ("Flippin' that body/Go head, I'll go tails"). It breaks no new sonic ground and has a faintly musty whiff.

(Weirdly, Payne finally stops grinding for a weepy original Christmas song at the very end.)

There's a good reason for the first tune being good — it's co-written by Ed Sheeran and Payne doesn't try to disguise its origins, mimicking Sheeran vocal ties and flow. For a first album, Payne surprisingly doesn't show up: He had a hand co-writing only four songs and fails to do anything interesting with his voice.

While Styles is off making fascinating, intriguing music, Payne is clearly phoning in his debut from the club. He sounds happiest on "Both Ways," when he boasts about his girlfriend's bisexuality. "I don't discriminate/Bring it back to my place/Yeah she like it both ways."

The album reaches ludicrous heights on "Strip That Down," a two-year old embarrassment that credits no less than 15 writers, including Sheeran, Quavo and even Shaggy, since they've lifted so much of his 19-year-old hit "It Wasn't Me." "You know I used to be in 1D (Now I'm out free)" Payne sings on it. The sound of freedom never sounded so banal.

Mark Kennedy, AP

# Prince Harry and Meghan to 'step back' as senior UK royals

The announcement by Prince Harry and Meghan Markle — aka the Duke and Duchess of Sussex — that they're stepping back from being "senior" members of Britain's Royal Family should have come as no great surprise to royal watchers who have watched the pair struggle in the glare of the spotlight over the past year. Queen Elizabeth II's grandson, Prince Harry, and his American actress wife, Meghan Markle, said they'll "step back" from their roles as senior members of the royal family and "work to become financially independent."

"We now plan to balance our time between the United Kingdom and North America, continuing to honor our duty to the Queen, the Commonwealth, and our patronages," the couple, known as the Duke and Duchess of Sussex, said in an emailed statement. "This geographic balance will enable us to raise our son with an appreciation for the royal tradition into which he was born, while also providing our family with the space to focus on the next chapter, including the launch of our new charitable entity."

The decision to step back from public life followed "many months of reflection and internal discussion," the couple said, adding that they would share further details of their charitable venture "in due course." Prince Harry isn't in the direct line of succession to the throne, and is preceded by his father, Prince Charles, his brother Prince William, and William's three children.

The move by the 35-year-old prince and his 38-year-old wife seeks to draw a line under what has been a fraught period for the couple. The U.K. tabloid press has been filled with negative stories about Markle since the couple's marriage in 2018, leading her to take legal action against Associated Newspapers. On Oct. 1, Prince Harry issued a statement drawing a parallel between her treatment by the press and that of his mother, Princess Diana, who died in a car crash in Paris in 1997 while being pursued by photographers.

"My wife has become one of the latest victims of a British tabloid press that wages campaigns against individuals with no thought to the consequences - ruthless cam-



paign that has escalated over the past year, throughout her pregnancy and while raising our newborn son," Harry said in his Oct. 1 statement. "I've seen what happens when someone I love is commoditized to the point that they are no longer treated or seen as a real person. I lost my mother, and now I watch my wife falling victim to the same powerful forces."

In a sign of divisions within the Royal family, the Queen's office issued a statement saying discussions with the Duke and Duchess of Sussex "are at an early stage."

"We understand their desire to take a different approach, but these are complicated issues that will take time to work through," the statement said.

The couple's ambition to become financially independent suggests they may stop drawing on public funds. At present, they're paid from a mixture of money from the sovereign grant, which is an annual payment by the U.K. Treasury to the Royal Household, supplemented by revenues from the Duchy of Cornwall, the estate of Prince Charles, the heir to the throne.

Prince Harry isn't in the direct line of succession to the throne. He's preceded by his father, Prince Charles; his brother, Prince William; and William's three children.

According to some analysts, the public-speaking circuit is likely to come calling.

The pair could each get more than \$100,000 per appearance, estimates Jeff Jacobson, co-founder of the Talent Bureau speaking agency. And Harry, 35, should be able to command nearly as much as former U.S. President Barack Obama, who can get about \$500,000 a pop, he said.

"I would imagine they are going to start having these conversations ASAP, if they haven't already," said Jacobson, who has booked engagements for Steve Wozniak and Bob Woodward. "I suspect they will both get on the circuit, and it will be one of Harry's primary revenue streams."

There is some precedent for royals joining the speaking circuit. Queen Noor of Jordan has been a paid speaker for a long time. So has Sarah Ferguson, the Duchess of York, who has served as a spokeswoman for WW International Inc., formerly known as Weight Watchers.

**TRAVELOG**

Kate Krader, Bloomberg

**WHERE TO SPEND YOUR MONEY DRINKING IN LAS VEGAS**

Forget “Dry January.” The month is one of the biggest for alcohol sales in Las Vegas, and, not coincidentally, it’s also when the Consumer Electronics Show, now known as CES, hits town. CES 2020, which runs Jan. 7–10, will welcome more than 175,000 tech-focused attendees and is projected to bring in over \$291 million to the city—much of it on expense accounts. Last January, sales at the Chandelier bar at the Cosmopolitan of Las Vegas were 47% higher than a month earlier, according to Mariena Mercer Boarini, the resort’s chef-mixologist. “We always see an increase in Scotch sales during CES, but also very noticeably in bourbon and American rye whiskey sales,” adds Cody Fredrickson, Scotch master at the whiskey-focused Scotch 80 Prime inside the \$690 million renovated Palms Casino Resort. Las Vegas isn’t the most expensive U.S. city to drink in. It ranks 35th in the country, cheaper than San Francisco, New York, and even Indianapolis, according to travel search platform Wanderu. Still, its resorts make a lot of money from booze. The Cosmopolitan did more than \$75 million in beverage sales in 2018, and Boarini says 2019 sales were “trending

higher.” While there are still plenty of ostentatiously priced bottle packages—XS nightclub and Encore Beach Club’s “Meet the DJ” package at Wynn Resorts Ltd. includes a 6-liter methuselah of Perrier-Jouët rosé and 25 bottles of house bubbly for \$50,000—the city has emerged as one of the country’s top destinations for elite spirits. Tough-to-find tequila, whiskey, and rum have become much more common around the resorts, and beverage directors are seeing increased demand for it. Here’s what you should know about.

**THE HIGH ROLLER SPACES**

At MGM Resorts International, executive beverage director Craig Schoettler has made experiencing rare spirits a priority. The Aria’s High Limit Lounge has \$850 margaritas, but not many people order them. “It’s like bottle service,” Schoettler says. “The \$1,200 Manhattan orders come if someone just won a \$50,000 hand.” The lounge does the most business in straight spirit pours from bottles such as Littlemill Scotch 1985 and 1964 de Montal Armag-

nac. The rarest spirit on the premises is the Hardy Thoroughbred, a cognac created in collaboration with the elite spirits house. Only 30 bottles were made; a 2-ounce serving goes for \$2,500. The Cosmopolitan’s James Bond-evoking Vesper lounge recently reopened with mirrored walls and a marble-and-brass-accented bar. Mixologist Boarini serves flights that contrast classics with a modern interpretation, including the Airmail (aged rum, lime, honey, Champagne) alongside the Penny Black (cachaça, passion fruit, pepper-spiced honey, and rosé Champagne) for \$22. There are also extravagant drinks: The Smoking Jacket mixes cinnamon-infused vermouth with the single malt Macallan M. (A 6-liter bottle of it went for a world record \$628,000 at auction in 2014.) Served in a smoke-filled box, the drink goes for \$1,200. Inside the Venetian, the Rossina is an art deco-styled space that focuses on Old-Fashioneds, Manhattans, and other classics, as well as high-end whiskeys such as Pappy Van Winkle that start at \$100 a pour, offered in custom Japanese glasses. The Dorsey, a

hipper space with a DJ on the casino floor, has one of the resort’s big-ticket cocktails: The \$2,000 Forbidden Love is an off-the-menu mix of aged Japanese Suntory Hibiki whisky with plum liqueur and manzanilla sherry, accompanied by caviar.

**POWER DRINKING AT DINNER**

Inside the Palms, Scotch 80 Prime steakhouse has walls decorated with Damien Hirst paintings and tomahawk rib-eyes. Alongside, the restaurant stocks more than 550 whiskeys from around the globe, including the world’s largest collection of Macallan Fine & Rare, with 33 vintages ranging from 1937 to 1991. A 1-ounce serving of the 1970 goes for \$4,000, and customers can keep the Lalique glass. At the tucked-away lounge Mr. Coco, the off-the-menu specialty is Le Papillon, made with Dom Perignon P2 and Hennessy Imperial, for \$400. High-end spirits have also become a staple at Vegas restaurants. Among the trolleys (bread, cheese) wheeling around the dining room of the MGM Grand’s Joël Robuchon is a cart filled with

about 20 cognacs and Armagnacs, with bottles like Louis XIII Black Pearl magnum and Camus Cuvee 5.150 (1.5-ounce pours run \$2,200 and \$955, respectively). The cognacs are available at the bar for visitors who aren’t eating from the \$445 tasting menu. At Carbone at Aria Resort & Casino, the focus is vintage rum, including the last consignment of Black Tot British Royal Naval Rum. In the middle of the Bellagio Fountains, former home to Hyde nightclub, the Mayfair Supper Club has a stage with 360-degree views, a musical performance masterminded by a team that includes Beyoncé choreographer Dana Foglia, and a throwback menu with tableside Dover sole service. Theatrical drinks like the Lemon Drop (\$24) are poured into a fragrant citrus bubble that pops when served. The menu offers more than 250 spirits by the glass, ranging from Yamazaki 18-year (\$125) to Macallan 25-year-old Speyside (\$395).

**PREMIUM TEQUILA SHOTS**

The new Mama Rabbit Bar, from James Beard-winning

restaurateur Bricia Lopez stocks more than 500 tequilas and mezcals; it’s one of the world’s largest assortments. In the spa-decorated with colorful wall-size murals, Lopez offers curated flights of agave spirits, including the \$90 “Baller” option featuring Clase Azul XX Aniversario. A shot of the Patrón Extra Añejo en Lalique is \$383. One of the exclusive bottles at Mama Rabbit is also a bargain. Aged-tequila expert Fuenteseca made special Centennial Blend for the bar that costs \$100 an ounce.

**WHISKEY MEETINGS** Recently, the sedate Tower Suite Bar at Wynn Las Vegas installed a cabinet to contain its collection of 70-plus rare whiskeys, including the Double Eagle Very Rare for \$62 a glass. Tower Suite also stocks one of the world’s pricier vodkas, Stolichnina Waters Andean, at \$650 a shot. And for XS nightclub-bound visitors where all the drinks are bottled, the \$7,000 “Jackpot” package includes a magnum of Grey Goose and five bottles of Dom Perignon; the Macallan goes for \$9,000.

**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**



**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



BLOOMBERG

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

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

**PORTOFINO**  
Casino Level 1, Shop 1039,  
The Venetian Macao  
TEL: +853 8118 9950

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

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

**ASIAN PACIFIC**  
**GOLDEN PEACOCK**  
Casino Level 1, Shop 1037,  
The Venetian Macao  
TEL: +853 8118 9696  
Monday - Sunday:  
11:00 - 23:00

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

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

**THAI**  
**NAAM**  
THAI RESTAURANT  
**NAAM**  
Grand Lapa, Macau  
956-1110 Avenida da Amizade, The Resort  
T: 8793 4818  
12:00 - 14:30 / 18:30 - 22:30  
(Close on Mondays)

**BARS & PUBS**  
**38**  
**38 LOUNGE**  
Altrira Macau,  
Avenida de Kwong Tung, 38/F Taipa  
Sun-Thu: 13:00 - 02:00  
Fri, Sat and Eve of public holiday:  
15:00 - 03:00  
**THE BAR AT THE COUNTDOWN**  
Level 1, The Countdown Hotel  
Opening Hours  
Sun to Thu:  
11:00 - 23:00  
Fri & Sat:  
11:00 - 24:00

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

**Club Lounge**  
**D2**

**D2**  
Macau Fisherman's Wharf  
Edf. New Orleans III  
Macau  
**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 (JAN 10)**  
BINAURAL DINNER DATE - INTERACTIVE PERFORMANCE, THEATRE

Across the table, within arm's reach is another human being. Is this the one? How many questions need to be asked before you feel like you are getting to know each other? In Binaural Dinner Date, a voice in your ear guides you through the perfect date. Part interactive performance, part dating agency, this performance invites individuals looking for love, or existing couples. Following sold-out performances across the UK, Binaural Dinner Date is the latest production from ZU-UK whose work has won awards and nominations in immersive theatre, hybrid art and interactive technology, most notably, Hotel Medea, a pioneer in the field of immersive theatre.

TIME: 7pm & 9pm  
DATE: January 10-12, 2020  
VENUE: Café Falala  
ADMISSION: MOP120 (Include one complimentary drink)  
ORGANIZER: Cultural Affairs Bureau  
ENQUIRIES: (853) 8399 6699  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)  
KONG SENG TICKETING SERVICE: 2855 5555  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)



**CREATING WITH OBJECTS WORKSHOP**

Macromatter takes things seriously, but not too – with play and curiosity as the driving force, Robert Leveroos, creator of Fragile, will lead a group through a series of exercises combining movement and objects. It is an introduction to the process of creating together a performance with objects. In the workshop, we will play around with various materials – and learn to listen to and take movement cues from objects. Participants will be led through exercises to create and share some short movement sequences in a low pressure, casual environment.

TIME: 7:30pm-10:30pm  
VENUE: Macau Flying Eagle Training Centre Conference Room  
ADMISSION: MOP50  
ORGANIZER: Cultural Affairs Bureau  
ENQUIRIES: (853) 8399 6699  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)  
KONG SENG TICKETING SERVICE: 2855 5555  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)



**TOMORROW (JAN 11)**  
MACAU ORCHESTRA 2019-20 CONCERT SEASON: IN DIALOGUE WITH CELLO

The Macau Orchestra will team up with Lü Shao-Chia and Raphaela Gromes to present a heavenly musical world. Lü is a world-renowned conductor and Gromes is a rising-star cellist. Together they will bring music lovers Introduction and Allegro, an affectionate composition of Elgar for strings; Symphony No. 3, the masterpiece of Tchaikovsky; and Cello Concerto, a romantic and beautiful piece created by Schumann.

TIME: 8pm  
VENUE: Grand Auditorium, Macao Cultural Centre  
ADMISSION: MOP150, MOP200, MOP250  
ORGANISER: Macao Orchestra  
ENQUIRIES: (853) 2853 0782  
[www.om-macau.org](http://www.om-macau.org)  
KONG SENG TICKETING SERVICE: 2855 5555  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)



**SUNDAY (JAN 12)**  
ONCE UPON A TIME IN MACAU - MUSIC, PUPPET

Once upon a time in Macau aims to raise young people's awareness of the history and culture of Macau through music and communion between past and present. The songs represent exploratory and fantasy scenarios associated with places and experiences of Macau that can be part of one's imagination. This is an invitation for the little ones, as well as their families, to discover our city together in a concert full of adventures.

TIME: 4pm (January 11; Mount Fortress Garden )  
4pm (January 12; Camões Garden)  
ADMISSION: Free  
ORGANIZER: Cultural Affairs Bureau  
ENQUIRIES: (853) 8399 6699  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)



**MONDAY (JAN 13)**  
A STEP TO THEATRE: PUT OUT THE FLAME

When there is not enough light, the colour drains from our vision; without the fire, a relationship becomes cold and dark. Put out the Flame is a dive into the emotional distance inside a couple's life, how physical proximity can sometimes reveal the inability to connect. We observe the continuous routine of two people living in the same space, which is steeped in melancholic nostalgia of what once was warm and colourful. How easy is it to fall into living half a life?

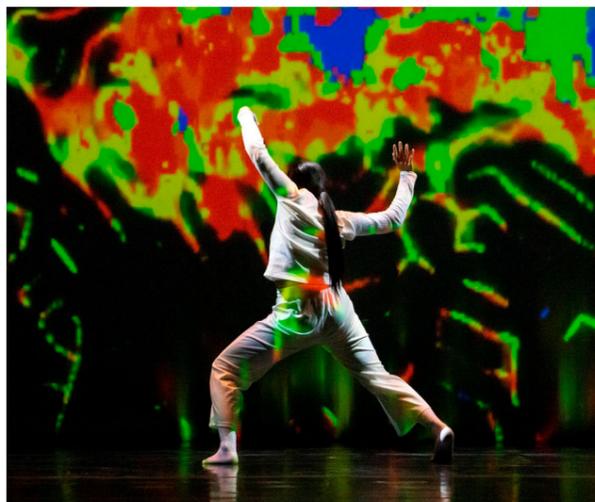
TIME: 7:30pm (January 12)  
8pm (January 13)  
VENUE: Old Court Building, 2nd Floor (no elevator)  
ADMISSION: MOP120  
ORGANIZER: Cultural Affairs Bureau  
ENQUIRIES: (853) 8399 6699  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)  
KONG SENG TICKETING SERVICE: 2855 5555  
[www.macaucityfringe.gov.mo](http://www.macaucityfringe.gov.mo)



**TUESDAY (JAN 14)**  
EXHIBITION BY LIO MAN CHEONG

Local artist Lio Man Cheong has been an expert in cinema painting for 30 years and has worked in the advertising design profession for more than 10 years. At present, he teaches painting for his own interest and also designs stamps for the Macau Post. Since 1970s, he has participated in different visual art exhibitions, and 10 solo exhibitions were held in Macau. His works were displayed in numerous joint exhibitions in Japan, Canada, Portugal, Brazil and Hong Kong. This Exhibition showcases around 30 artworks from him, including paintings in watercolour, oil painting and acrylic.

TIME: 3pm-8pm (Mondays)  
12pm-8pm (Tuesdays to Sundays)  
UNTIL: February 9, 2020  
VENUE: A2 Gallery, Albergue SCM, No.8, Calçada da Igreja de São Lázaro  
ADMISSION: Free  
ORGANIZER: Albergue SCM  
ENQUIRIES: (853) 2852 2550  
EMAIL: [creativealbergue@gmail.com](mailto:creativealbergue@gmail.com)



### WEDNESDAY (JAN 15)

KALEIDOSCOPE IN MOTION - MULTIMEDIA, DANCE

Can different spaces, different moments in time and different stories give off the same feeling? Bodies, time and space, memories, lights and shadows, interwoven into a dazzling kaleidoscope. This is a cross-disciplinary work blending dance, projection and digital elements. Beautiful dance sequences with electrifying digital fantasies create subtle visual effects and ignite audience's unbridled imagination.

TIME: 8:30pm

DATE: January 15-16, 2020

VENUE: Area next to the Handover Gifts Museum of Macau

ADMISSION: MOP80

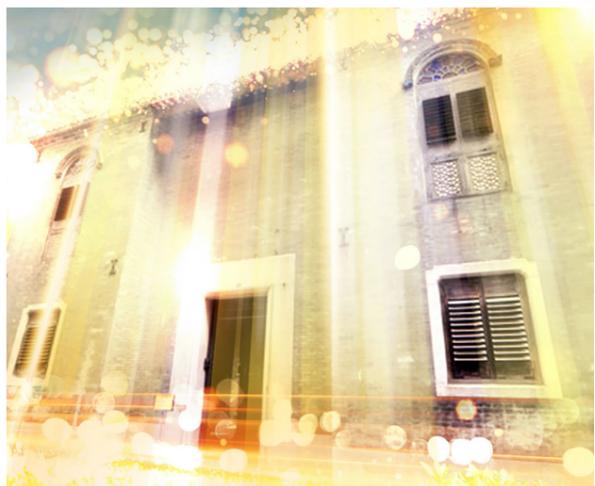
ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

www.macaucityfringe.gov.mo

KONG SENG TICKETING SERVICE: 2855 5555

www.macauticket.com



### THURSDAY (JAN 16)

PROPERTY GUIDE AT LOU KAU MANSION - MULTIMEDIA

Come to the Lou Kau Mansion and be amazed by the masterpiece by one of the greatest artists, the exquisite carvings of heavenly craftsmanship, the stained glass Manchuria windows, the classical Lingnan courtyard and other distinguished cultural relics that will leave you in awe. Located in the historic centre of Macau, the Lou Kau Mansion is neighboured by world heritage architectures, as well as a large shopping centre, fine restaurants and commercial venues. The Mansion draws from the design and traditional craftsmanship of Lingnan residential architecture while integrating elements of Western aesthetics. Come and travel through time in this mansion of a once powerful merchant family!

TIME: 7:30pm & 9:30pm

DATE: January 15-17, 2020

VENUE: Lou Kau Mansion

ADMISSION: MOP80

ORGANIZER: Cultural Affairs Bureau

ENQUIRIES: (853) 8399 6699

www.macaucityfringe.gov.mo

KONG SENG TICKETING SERVICE: 2855 5555

www.macauticket.com

# Sands WEEKEND



## MIND HACKER IN MACAO

8pm, until 12 January  
The Parisian Theatre, The Parisian Macao

Tonny Jan, the greatest mentalist in Asia, has successfully challenged and manipulated many highly respected personalities on TV shows. He uses psychology, micro-emotions and hypnosis, even looking at a volunteer's breath, pulse and eye movements. Or does he simply read your mind? Don't miss the "Mind Hacker in Macao", to teach you how to be invincible in psychological confrontation! The audience will also have a chance to come on stage and compete with Tonny Jan, challenge for millions of gold prizes!

Tickets: From MOP280  
Dark Dates: 10 January  
Reservations: +853 2882 8818 or cotaiticketing.com

\*Show is for those 6 years and above.



## CRYSTAL JADE LA MIAN XIAO LONG BAO AT SANDS COTAI CENTRAL

Shop 1026, Level 1, Sands Cotai Central

Crystal Jade La Mian Xiao Long Bao has opened at Sands Cotai Central bringing a contemporary twist to classic Beijing, Szechuan and Shanghai cuisine, showcasing La Mian noodle dishes and Xiao Long Bao dumplings.

Time: 11am - 11pm  
Reservations: +853 8113 8998 or crystaljade.reservation@sands.com.mo



## 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



## 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.

Install Sands Navigation App now to enjoy your complete shopping experience.



澳門金沙度假區

Sands  
RESORTS MACAO



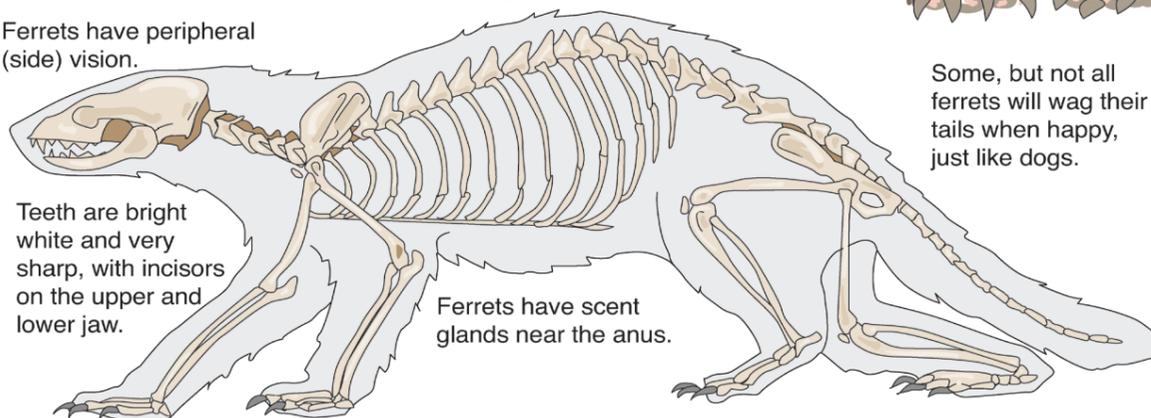
## WORLD OF WONDER

Exploring the realms of history, science, nature and technology

# FERRETS

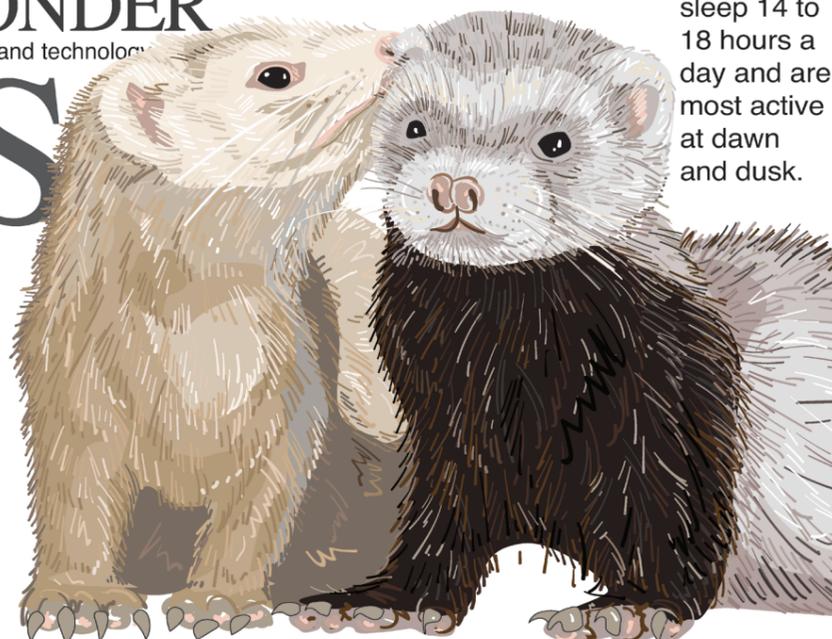
Ferrets are intelligent and curious animals with big personalities. They love to sleep, but when awake they are extremely active and like to play. Ferrets have become popular pets in recent years, but many countries and regions have restrictions on owning them because feral colonies can impact wildlife. There is a lot to know about these cute critters before deciding to bring one or two home.

Ferrets have peripheral (side) vision.



Teeth are bright white and very sharp, with incisors on the upper and lower jaw.

Ferrets have scent glands near the anus.



Ferrets sleep 14 to 18 hours a day and are most active at dawn and dusk.

Some, but not all ferrets will wag their tails when happy, just like dogs.

### Consider the commitment

When considering a ferret as a pet, it is important to know that these furry fellows normally live seven to 10 years. Ferrets are not low-maintenance pets and have many special needs. They also have a distinct musky scent that can be offensive to some people.

Ferrets are very social and do best in small groups. It is generally recommended to adopt two, so that they have a buddy when you are not around. Two pets means twice the care and expense.

### What you need

Ferrets need a lot of room to exercise and play. Many ferret owners give their pets free run of the house or a dedicated room, but be aware that ferrets love to chew stuff. Most owners use a cage part of the time and allow their pets out for regular supervised periods of freedom and exercise. Ferrets are curious — play and exploration are essential behaviors for them.

Cages designed for ferrets should be quite large and have two levels with a solid base. A place to hang a hammock and a dark enclosure for a sleeping nest will be needed. Toys, logs, branches and boxes can provide entertainment.

**Ferrets can be litter trained.** Be sure to provide a litter pan with paper bedding inside the cage and in several places around the house.

### Food for thought

Ferrets are **carnivores** and require a high-fat meat diet. Most pet stores sell special ferret food. They also have very high metabolisms, so they need to be **fed every three to four hours**. Ferrets can become picky eaters if not exposed to variety early. Changing foods abruptly can make them sick.

Fresh, clean water should always be available.

### What is a ferret?

The ferret is the domesticated form of the **European polecat**. They belong to the **Mustelidae** family of carnivorous mammals and are related to weasels, badgers, otters, martens, minks and wolverines. Several other mustelids also have the word ferret in their common names, including the **black-footed ferret**, an endangered species and North America's rarest animal.

### In a word

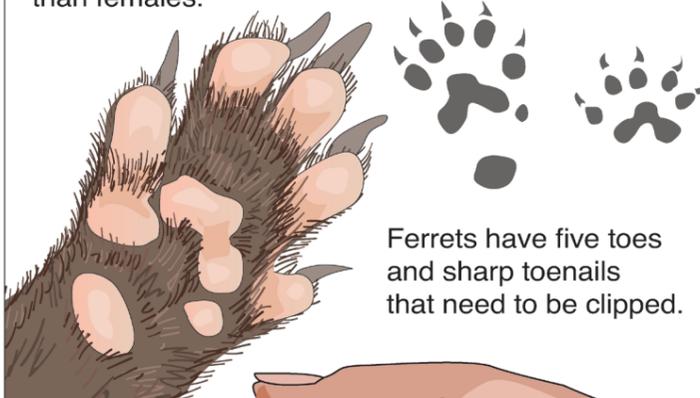
The name ferret is derived from the Latin *furittus*, meaning "little thief." The term "to ferret out" means to discover, chase down or find. **Ferreting** is hunting with ferrets. A male ferret is called a **hob**; a female ferret is a **jill**. A spayed female is a **sprite**; a neutered male is a **gib**.

### Looking back

It is believed that ferrets have been domesticated for at least 2,500 years. They have historically been used for hunting.

Ferrets were first introduced into the New World in the 17th century, when they were used to protect grain stores from rodents.

Ferrets have long, slender bodies. They grow to an average length of 20 inches (51 cm), including a 5-inch (13 cm) tail. They weigh about 1.5 to 4 pounds (0.7–2 kg). Males are considerably larger than females.



Ferrets have five toes and sharp toenails that need to be clipped.

Some ferrets have white fur and pink eyes; others have a mask and a dark sable color.



### Bringing up baby

Ferrets become sexually mature at about 6 months of age. About 42 days after mating, the female will give birth to a litter of between three and seven kits. The babies are weaned after three to six weeks and are independent at 3 months of age. A female can have three to seven litters a year.

SOURCES: *World Book Encyclopedia*, World Book Inc.; [www.animalplanet.com](http://www.animalplanet.com); <https://www.petco.com>; <https://www.humanesociety.org>; <https://www.livescience.com>; <https://www.healthy-pet.com>; <https://www.petmd.com>

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