

Weekend
macau daily 澳門每日時報
Times

Rice wine in Macau

MDTimes | Number 983 | Weekend Times No. 35 | April 10 2010



A night scene featuring a city skyline silhouette against a dark sky. Several large, colorful fireworks are exploding in the upper half of the image. The word 'MACAU' is written in large, glowing red neon letters across the middle. Below the skyline, a white silhouette of a man in a tuxedo holding cards is visible.

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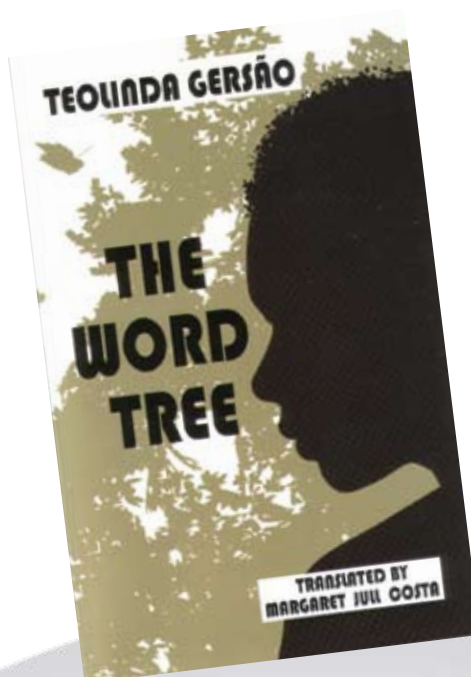
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Weekend
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Photos by José Simões Morais

Rice wine in Macau

by José Simões Morais*

IN China, wine can be roughly divided into three categories: 'huang jiu', a yellowish liqueur obtained from fermenting rice; 'bai jiu', the glowing white liqueur that comes from fermenting grains like sorghum, wheat, corn and maize; and 'putao jiu' which is produced from fermenting grape juice.

There are traditional toasts that rice wine drinkers partake in and each signal different things.

'Ganbei!' [For the best!] is a toast

made standing, while holding the glass with both hands and touching the glasses of all the others round the table. That strong and translucent, sometimes yellowy liquid is drunk in a single movement and is most often served in minuscule cups.

'Ponbei' is another toast, but this one does not require the glass touching. The volatile aromatic wine lingers as with the touch of silk caressing your mouth before sliding down the throat. It can be utterly powerful when it is above 50 degrees in its alcohol content, but it mostly ranges between 30 – 15 degrees.

'Ganbei', the expression pointing to emptying the glass at once is similar to the 'bottoms up' of the English-speaking people. The toast is about everyone's health, and the upward movement of the glass is meant to show respect for the others. You raise the glass and touch the upper part of his/her glass, on the same level or lower, depending of the degree of re-



* with Cecília Jorge



spect owed to your counterpart.

Of course after the first, a new round follows. The amount poured into the glass varies according to the latitude. In northern China, glasses are larger, are filled up three times and gulped down as many times, to keep you warm in the freezing vast steppes. On the contrary, in the South, where tropical weather reigns, wine is instead drunk in little sips, allowing the smallest details of the beverage to find their own way to your senses.

Then a third 'Ganbei'! And here's the door to Dionysus' world. This is when you expose yourself: who you are, how you are, your level of culture and education. This is also the time when the business end of things (if that's the occasion) really kicks-off.

At the restaurant reception hall, the rice wine is kept in two huge jars decorated with dragons. The appetizer for lavish banquets later on, served on the upper floor. Time-consuming meals are served on large round tables where the long series of dishes with elaborate food are placed in the centre of the table, on a rotating round glass plate. Guests help themselves as they please, all picking from the same dish – only the rice bowls and wine cups are individual.

One more toast, standing up, and the ethereal aroma springing up from the glass reaches our nostrils. With this third 'Ganbei' it is time for us to enter 'History'.

Glimpses of Chinese wine in Macau

On August 27, 1927 the rule adopted for taxing beverages in Macau and the Island was first gazetted and two years later there were 54 Chinese wine 'factories' where rice was distilled and other infusions made according to the uses, including medicinal purposes. It was deemed necessary to rule in law the fabrication and sale of the Chinese 'liu pun' wine, leading to lei n.52 published in the Official Gazette on December 28, 1929.

By 1940 there were already 60 establishments either producing or selling Chinese wine in Macau. Using rice as raw material, the cereal was boiled for a long time and then fermented for over 20 days. Fermentation was made using soya and a mix of beans and aromatic herbs called 'sancat-ip'. After fermentation, the liquid was then decanted and distilled in an alembic.

Locally produced rice wine was sold locally and also exported to many ports on the mainland coast, as well as to Singapore, Penang in Malaysia and to California, in the US.

By 1947 only one factory remained and 22 rice wine shops. By 2008, when I went on the hunt for these shops I could only find two of the remaining old Chinese wine shops: one at Estrada





do Repouso and another at Rua de São Paulo close by the temple dedicated to Nuwa (Nagua) in the area known as Ta San Pa. Both were far older than sixty years and the one at Rua de São Paulo near the Ruins had lost its former style. The traces of its past were only to be seen on the furniture and four wine-jars, hidden from sight, as they're no longer of use. This shop finally vanished early this year.


As for the Tai Cheong Chinese wine factory at Estrada do Repouso, founded by Zhang Hua in the 1940's, we did find several traditional jars of various sizes, but they were filled with a wine that is produced in Panyu, Guangdong province.

Originally this shop was located almost facing the present one on the other side of the road. It was moved to the present location when the road was paved with asphalt. A small photograph hanging on the wall shows a young man riding a bicycle. The smiling employee hastens to add that it's a picture of him, surely...50 years ago.

Clients of the wine shop are tended to with the same ritual. The employee opens a metal box where the measuring cups are carefully kept, fills the bottle with the wine using one of the four measuring cups and a funnel, and then once that's done, he slowly closes the metal box and only then proceeds to get the money. Sometimes the customer prefers bottled wine, but the open box is kept, as if it really is a ritual...

The shop still pays the annual MOP 200 tax imposed for selling the wine.

In times of lesser business, next to bottles and wine jars, the shelves are full with antiques for sale. Every single day a table is set by the entrance and some of the old customers and old folks enjoy their leisure time there playing mahjong in the afternoon.

As far as I know, this might possibly be the last Chinese rice wine shop left in Macau. 





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Macau and its dependencies The Island of

by Diamantina Coimbra,
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THE Portuguese reached Macau in the middle of the 16th century and stayed here for almost 450 years, but Beijing and Lisbon only signed the first treaty, The Treaty of Friendship and Commerce, regarding the occupation of Macau in 1887, three centuries after their arrival.

The treaty confirmed the perpetual occupation of Macau and its dependencies by the Portuguese. The fact that the Portuguese never occupied the place by force and stayed here peacefully for three hundred years before the first treaty was ever signed, makes it quite evident that there was a verbal consent given by the Chinese authorities. But verbal consents are not always clear, and

in Macau, the boundaries of the territory have created some confusion for authorities and for the population along the years. The Island of Dom João (Xiao Hengqin) is one of the examples.

In a document dated March 11, 1875, Lieutenant João Procópio Martins Madeira, Commander of Taipa and Coloane, reported to the governor that there was an island called Dom João in front of the Fortress of Taipa. He visited the place and met a man who had been appointed Tipu (regent) by Lieutenant Coronel Mesquita 25 years beforehand. However, since Macau provided no services to the island's population, the people there did not respect the Tipu and paid no taxes to Macau for a long time.

Lieutenant Martins Madeira called for the election of a new Tipu by the inhabitants of the is-



ies: f Dom João

land and ultimately Hiatt-qui was elected. He very quickly collected 9,5 Patacas corresponding to the taxes of the first trimester of that year and paid it to the Portuguese government. Lieutenant Martins Madeira proposed to build a new building and send soldiers to protect the island's population from frequent pirate attacks. A reply letter sent a few days later on March 18, 1875 stated that the governor was very satisfied with his efforts and it was good to know that the population of Dom João were now paying their taxes.


Although the amount of taxes collected was insignificant, it was strategically important as it could extend the Portuguese right of sovereignty. The appointment of the Tipu was approved but the construction of a building and the dispatch of soldiers were considered inconvenient as they had

to be careful in affairs associated with rights of sovereignty. It was made clear that the Portuguese should try to reach advantages little by little, but not in a way that may draw the attention of the Chinese authorities. It was further suggested to organize a small group of people in charge of security to work under the direction of the Tipu and to report to the lieutenant.

The confusion continued after the treaty of 1887

In a letter dated March 23, 1897, administrator Canavarro reported to the governor that he believed the Island of Dom João was part of the Portuguese territory since the three populations of the island paid taxes and licensing fees to the Portuguese government; whenever there was disorder, bad

people or attacks from the pirates, the population always sought help from the Portuguese; Macau census conducted in 1878 included the island, and in 1893, he personally received an order demanding him to find a woman who had ran away from Chinese territories and was suspected to have hidden in the island.

This matter was resolved after the second World War, as during the war, the Japanese expelled the Portuguese and occupied the island. After the war, the Portuguese did not occupy the island again. 

(L) Lotus Bridge linking the islands of Taipa and Hengqin
(R) Location of the future University of Macau in Hengqin



The Word Tree, by a novel of colonial

LAST month saw the launch, in English translation, of Portuguese writer Teolinda Gersão's novel, *A Árvore das Palavras*, first published in Lisbon in 1996. *The Word Tree*, rendered from the original by prize-winning translator, Margaret Jull Costa, and published by Dedalus, is the first novel by Gersão to appear in English. It is set in Mozambique during the late colonial period, but unlike Lídia Jorge's *The Murmuring Coast*, or António Lobo Antunes's *South of Nowhere*, set respectively in Mozambique and Angola during the height of the colonial war, Gersão's novel has as its background the city of Lourenço Marques (now called Maputo) in the early 1960s, on the eve of the conflict that would only end with the overthrow of the Portuguese dictatorship in 1974.

The novel's central character is Gita, a young girl born in Mozambique to white parents from Portugal. It is about her growing up and coming of age, but it is also about her own identification with the country and continent of her birth, facilitated in part by the presence of the black maid and Gita's former wet nurse, Lóia, and her daughter Orquídea, a kind of adopted sister with whom Gita finds the freedom from the inhibitions placed upon her by her biological mother, Amélia, who is obsessed with being accepted into the higher echelons of colonial society. Indeed, in some ways, Amélia is the novel's most intriguing character because she represents an attitude towards her surroundings that is generally overlooked or dismissed by mainstream postcolonial literature. Amélia arrived in Lourenço Marques as a mail-order bride to Laureano

Capítulo, a surname that translates into English as 'Chapter', the significance of which becomes apparent as the story progresses. 'Casamento por procuração' (marriage by procurement) was a common practice in Portuguese Africa, for it allowed impoverished women in Portugal to exchange hardship and lack of prospects back home for greater comfort and privi-



** Professor of the University of Bristol, lectures Brazilian Studies, Portuguese Studies and also African Literature in Portuguese.*

Teolinda Gersão: Mozambique.

by David Brookshaw*

lege in the tropics, through marriage to a white colonial male. What she discovers is that Laureano cannot match her ambitions to rise socially and enter the 'grande bourgeoisie' of the colonial capital. Instead, all she can do is live on its fringes as a seamstress, while compensating for her lack of status by dyeing her hair blond, enrolling her daughter in ballet classes,


and eventually entering into a correspondence, under the fantasy name of Patricia Hart, with an Australian Portuguese who is looking for a wife, and takes her back to Sydney, so closing her Mozambique 'chapter'. More suburban Madame Bovary than Moll Flanders, and certainly less raunchy than Defoe's distant heroine, Amélia nevertheless illustrates the interface

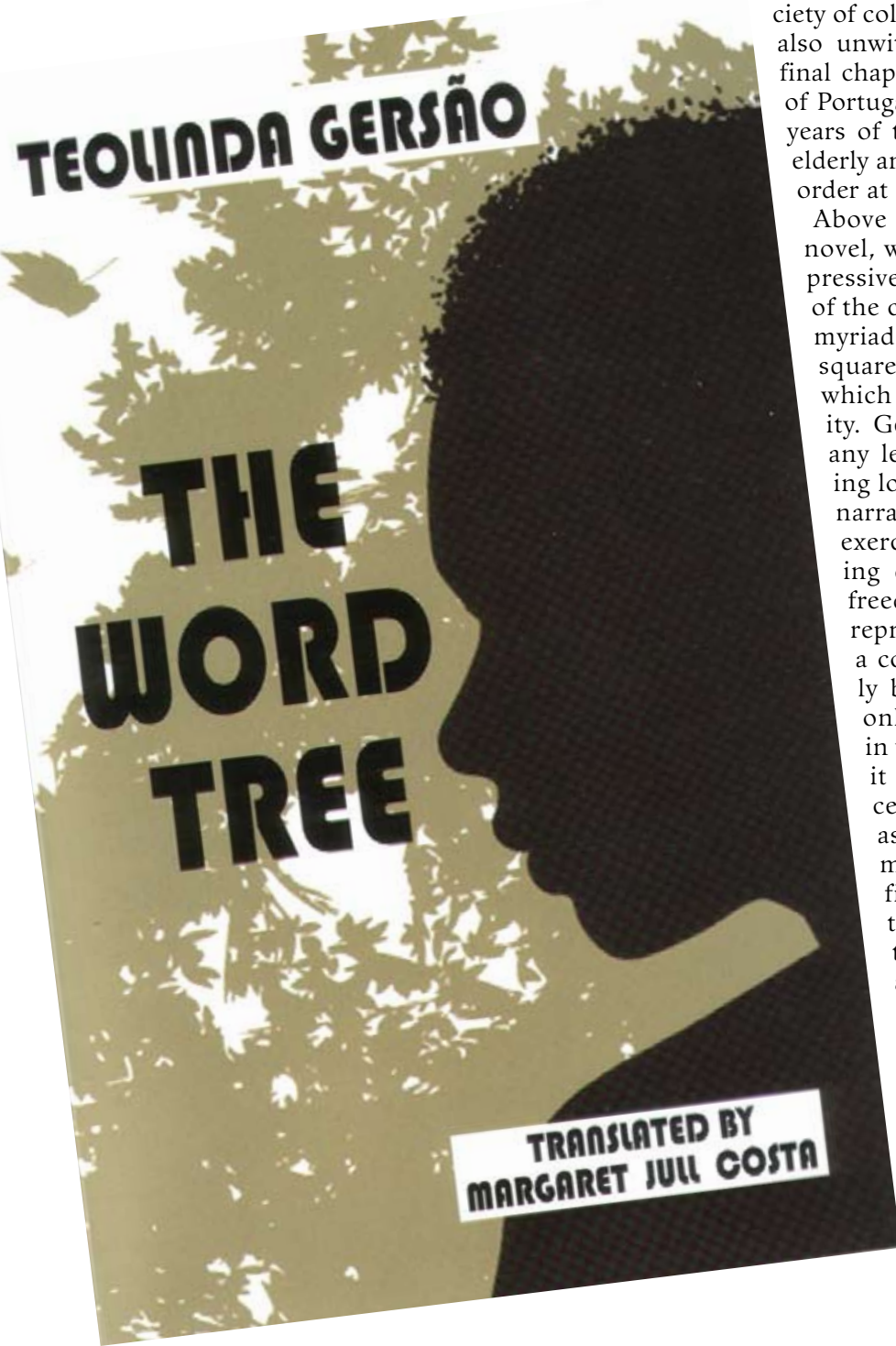


between home and empire in her journey from the stagnant gloom of Salazar's Portugal to the open possibilities of a wider colonial world.

By the time Amélia abandons the family, Gita is in secondary school. She experiences romance with a wealthy school friend who lets her down, dabbles in student politics, and as the colony lurches towards its remote bush war, leaves for Portugal to stay with distant relatives and work her way through college. It is perhaps a paradox that while Amélia had left the imprisonment of rural Portugal in pursuit of freedom, Gita abandons the cosmopolitan freedoms of her native land, for the constraints of a motherland she has never known, but which inevitably now represents the next chapter in her own life, and a possible route to her own freedom as a young woman. And if Gita's mother, resentful and fearful of blacks when in Mozambique, has taken flight to Australia, the last bastion of white settler safety, the abandoned Laureano, whose lack of social ambition was only matched by his love of Africa, has gone native in the autumn of his existence, by fathering a child with the local woman who has taken over as his live-in housekeeper. Unable to cater

for Amélia's aspirations in the highly stratified society of colonial Lourenço Marques, Laureano has also unwittingly embarked on another, perhaps final chapter in his life. The novel is a snapshot of Portugal and Portuguese Africa in the middle years of the twentieth century as the country's elderly and embattled regime sought to maintain order at home, and its ailing empire intact.

Above all, *The Word Tree* is an atmospheric novel, which evokes a time and a place in impressive detail. The contours and topography of the city are precisely mapped, and there are myriad references to neighbourhoods, streets, squares, buildings, shops, cafés and beaches, which lend the narrative greater authenticity. Gersão never lived in Mozambique for any length of time, but only visited it during long summer holidays in her youth. The narrative is therefore, to some extent, an exercise in memory. Perhaps its most abiding quality is its evocation of the space, freedom and open possibilities that Africa represented for the sons and daughters of a colonial population that has now largely been displaced, and who, like Gersão, only have memories of the environment in which they grew up. In recalling Africa, it is simultaneously recalling the innocent idealism of youth. Gita's thoughts, as she embarks for Lisbon, speak to the memories of many who, like her, identified more with the land of their birth than they did with that from where their parents had originally migrated, a mother country they had only heard about: "The world that I'm leaving behind. Rivers, plantations, savannahs, palm groves, wide open spaces, broad horizons, and a tree that used to grow in my dreams and that reached up to the sky – what do they know of all that, how can they understand?" 





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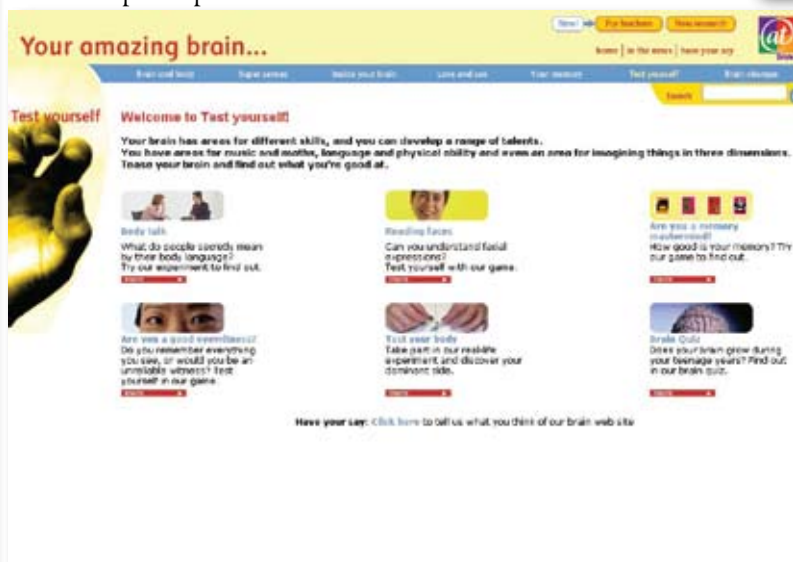


<http://www.youramazingbrain.org/>

The human brain and how it interacts with the body is a subject of immense fascination and study. Your Amazing Brain is a website put together by Explore-at-Bristol, a UK science centre with interactive exhibits. In this site you can find easy ways to explore the mind-body connection through informative and interactive presentations, and you can also learn by testing yourself with several exercises and comparing your results with others which have done the same, with age and gender being the only personal information asked of those who participate.

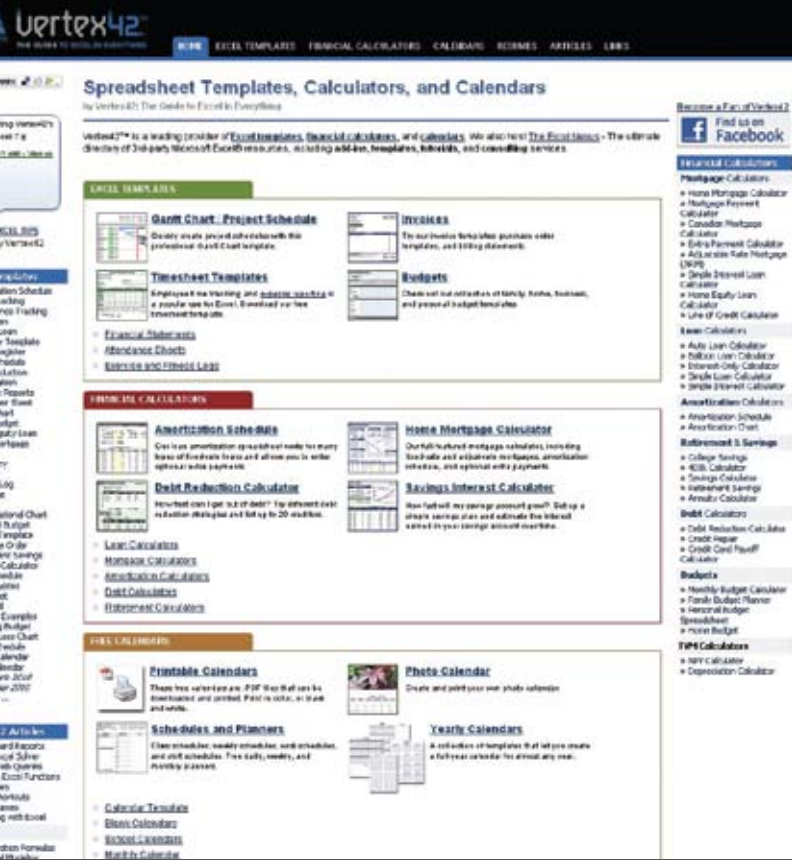


Regular readers of this column know that I'm somewhat of a fanboy of the latest crop of Digital SLR cameras that shoot video. My obsession, dear readers, is not unfounded. In this week's video we have the first episode of a series in which all of the leading video shooting DSLR cameras are not only pitted against each other, but against two leading brands of 35mm film as well. The series is presented in 720p HD video, so that you can really see the difference, but most importantly, the show's producers also invited film professionals from leading studios to view and comment on the footage from all cameras and films.



<http://www.iobit.com/iobitsmartdefrag.html>

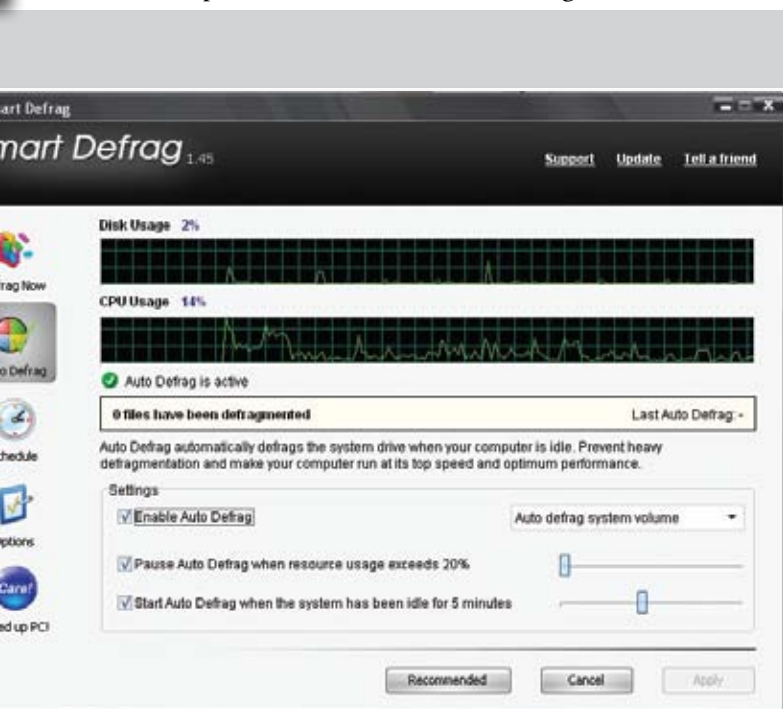
Use a computer long enough and you'll notice that all that installing and uninstalling of programs, moving files, and just general use will degrade your computer's performance over time. Part of this is due to your system moving chunks of data around your hard-disk (HD) in a haphazard manner, leaving a mess of bits and bytes that just makes its own life harder in the long run. To reorganize your HD you should defragment it regularly, something you won't have to worry about if you install and setup this cool little app which is totally free. I haven't used it for long, nor have I used its optimization features, but so far the automatic defragmentation and scheduling options look promising.



Vertex 42

<http://www.vertex42.com/>

One of the basic skills of computer use is the use of word processing and spreadsheet software, with Microsoft Word and Excel being the most common platforms new users are likely to take their first electronic office work steps in. Although word processing is a somewhat straightforward affair, which can be gradually improved upon without too much effort, programming spreadsheets can be a rather dull endeavour. The site Vertex 42 contains thousands of templates for use in everything from personal to work life, providing templates for professional billing and receipt documents and handy spreadsheets that can help you manage your finances with specifics goals in mind, such as eliminating your personal debt. Some templates are free while others charge a fee for full use.



Blog of the Week

VITAL SECURITY

<http://www.vitalsecurity.org/>

If the Internet has empowered regular individuals, it certainly has empowered and emboldened criminals as well. It's hard to visit a new website today without running the risk of fraud. Phishing scams, spyware, Trojans, worms, you name it and you've probably been a victim, even if you don't know about it. The blog Vital Security focuses on exposing fraudulent websites and scams. It's a worthwhile read, for even if you don't visit these exact sites you can easily learn about often employed scam tactics so as to better protect yourself.

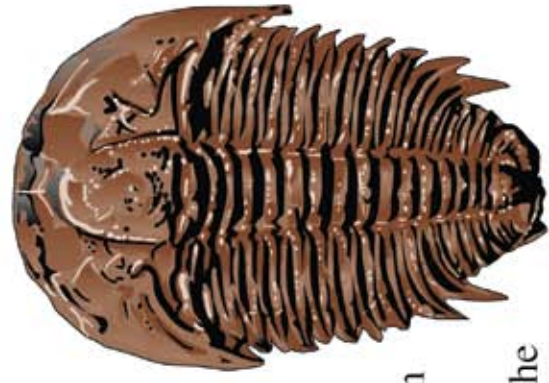
World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

This is the first of a four-part series on fossils. Collect all four pages, and make a giant poster.



Ammonite



Trilobite

Buried by time, earth and water, ancient plants and animals preserved in rock tell stories that are millions of years old. These fossils provide a glimpse into the prehistoric world and present evidence and clues about the Earth's climate, geological history and how life evolved.

BY DEFINITION

Fossils are evidence from a period of time prior to recorded human history. Fossils are usually the physical remains of plants, animals or organisms that lived millions of years ago, but they can also be tracks, trails or animal burrows.

FAMOUS FOSSIL FOLK

The study of fossils and prehistoric animal and plant life is called paleontology. Many of the people who have made important contributions in the discovery and understanding of fossils were amateurs who enjoyed collecting fossils but were largely untrained in the field.

Some notable paleontologists, scientists and fossil hunters:



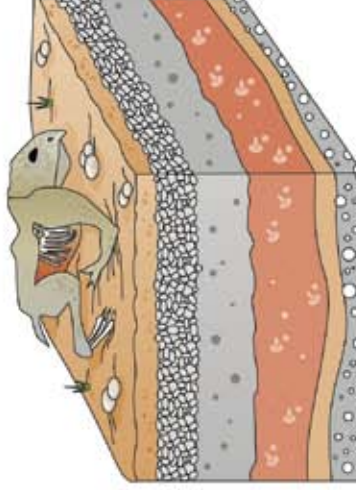
A Cuban American physicist, Luis Alvarez became famous in paleontology circles

HOW FOSSILS ARE FORMED

Although fossils are plentiful and many have been found, it is important to realize that they are the result of a rare sequence of events. Nature decrees that most plants and animals decay, leaving no trace. Only a small percentage of life is reflected in the fossil record. However, we find so many fossils because they represent 550 million years of the Earth's history.

ROCK FOSSILS

The majority of fossils occur in sedimentary rocks. This happens when the remains of a plant or animal is quickly buried (before it is eaten or decomposes) under layers of sediment (sand/clay/mud) and water. Thousands of years of pressure squeezes and presses the remains into rock.



A dead and decomposing animal lies exposed on a muddy bank, near a marsh or river.

PERMINERALIZATION

Many rock fossils are formed by a process called permineralization or



AMBER FOSSILS

Insects, spiders and even small lizards have been found preserved in amber. Amber fossils are the result of



an animal getting caught and covered in the resin or sap of an ancient tree in a swamp forest. The tree and its forest die and are buried by sediment and water. Eventually, the tree turns to coal, while the sap is polymerized and hardened into amber. Over time, erosion causes the seafloor to expose the coal and amber. The amber floats to the surface (because it is lighter than the salty water) and is washed to shore.



Luis Alvarez
1911-1988

in the late 1970s when he developed the (now largely accepted) theory that a comet or meteor caused the extinction of dinosaurs.



Mary Anning
1799-1847

Mary Anning was an amateur fossil collector. At the age of 12, she discovered an ichthyosaur skeleton on the English coast. She unearthed the first plesiosaur fossils 10 years later. Anning inspired the popular tongue-twister: "She sells seashells by the seashore."



Roy Chapman Andrews
1884-1960

American Roy Chapman Andrews had a long and prestigious career in paleontology. His dangerous fossil-hunting excursions to Mongolia in the early 1920s may have been the inspiration for the famous "Indiana Jones" movies. Andrews found proof that dinosaurs laid eggs.



petrification. When a plant or animal dies and is buried by sediment and water, minerals leach into the pores and cavities of bone, wood or shell. Over time, the minerals slowly crystallize, preserving the shape of the original plant or animal as rock. Most bone and wood fossils are permineralized.

CARBONIZATION

Also known as distillation or coalification, this process of fossilization occurs when



a plant (sometimes an animal) decays, leaving behind a thin film of carbon. This carbon creates an impression or imprint of the plant in the rock.

MOLDS AND CASTS

Mold fossils are impressions formed when an organism decays, leaving a cavity and a negative image of itself. If the organism's cavity (or mold) is filled in by clay or other sediment, it is sometimes called a cast fossil.

REPLACEMENT

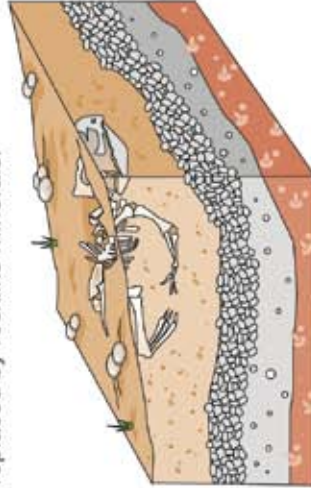
This process happens when a fossil's hard parts dissolve and are replaced by other minerals, such as calcite, silica, pyrite or iron.



For fossilization to occur, the animal must be buried by sediment fairly quickly. Over time, more silt and sediment (usually carried by water) encase the body. Streams, flood plains, lakes, swamps and the ocean provide ideal conditions for fossil-forming.



After thousands of years, the sediment turns to rock and the bones have been replaced by rocklike minerals.



Eventually, erosion causes the fossilized skeleton to be exposed.

TAR PITS

Tar and asphalt pits were formed by natural crude oil seeping through



fractures in the earth. Animals that were caught in pools of tar or buried in sticky asphalt after death were preserved.

ICE FOSSILS

Fossils found preserved in ice are rare because the animal must remain frozen from the time of death until discovery. Amazingly intact frozen woolly mammoths and woolly rhinoceroses have been discovered in Alaska and Siberia.

DRYING

Mummified bodies of animals and humans are sometimes found in dry regions of the world. These fossils have been completely dried (sometimes by chance, sometimes on purpose),



allowing the skin and organs to be preserved for thousands of years. Fossils have also been created by peat bogs, paraffin deposits and volcanic ash.

Trim here and attach to page two in the Fossil series

SOURCES: World Book Encyclopedia, World Book Inc.; www.fossilmuseum.net

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LEARN MORE ABOUT FOSSILS IN THE NEXT INSTALLMENT OF WORLD OF WONDER.
For a list of upcoming topics, go to unitedfeatures.com/WoW.

Stuffed squid over tom



THIS is another pragmatic example of the immensity of recipes you can prepare with my favorite four ingredients: olive oil, onion, garlic and tomato.

Once more from the Mediterranean diet, stuffed squid is a common recipe to Portuguese, Spanish, Italian or Greek cuisines, very easy to find if you travel around these countries.

My mother-in-law gave this recipe to my wife and now I have the pleasure to taste this amazing combination of flavors from time to time. Actually, about stuffed squid is always my wife who cooks it, only with a small help from me. I can't do it better and besides, food tastes better when someone cooks for you... 

tomato sauce

Questions and comments to
newsroom@macaudailytimes.com

To publish at <http://www.sundayflavors.blogspot.com>

by **Carlos Balona Gomes**

Photo by Fabrizio Croce



YOU WILL NEED

(serves 4):

- 1,2 kg / 2 lb and 10 ¼ oz of medium size squid;
- 200 ml / 7 ¼ fl oz extra virgin olive oil;
- 2 medium yellow onions, diced;
- 4 garlic cloves, sliced;
- 2 bay leaves;
- 600 gr / 1 lb and 5 ¼ oz of fresh ripe skinless tomatoes, diced;
- 2 tablespoons of tomato paste;
- 2 teaspoons of paprika;
- 1 teaspoon of oregano;
- 200 ml / 7 ¼ fl oz of white wine;
- 200 gr / 7 ¼ oz of skinless chorizo, chopped;
- Sea salt
- 1 handful of fresh parsley, coarsely chopped;

METHOD:

Wash squid carefully, removing tentacles and guts. Don't remove the wings. Pat dry and reserve;

Chop squid tentacles plus one or two tubes if you think tentacles are not enough for the stuffing;

In a saucepan, heat olive oil and add, by this order, onion, garlic, bay leaves, paprika, tomato, tomato paste, white wine and oregano (use only half of the mentioned ingredient portions. The other half is for the sauce). Let it cook for around 15 minutes on medium to low heat;

Add squid tentacles and chopped chorizo. Leave it to cook for 10 minutes more, to thicken this stuffing;

Season with sea salt;

Add chopped parsley, saving a little to the sauce, if you like. Stir gently and cut the heat;

With the help of a spoon, stuff squid tubes very well and close it using some toothpicks;

In another saucepan, heat olive oil and add, by this order, the remaining onion, garlic, bay leaves, paprika, tomato, tomato paste, white wine and oregano (you can add to this sauce some chili or pepper if you like). Let it cook for around 5 minutes on medium to low heat;

Place the stuffed squid tubes over this sauce allowing it to absorb the flavors. Cover with a lid;

Turn the heat very low and let it cook for around 30 minutes, shaking the saucepan gently a couple of times, to avoid catching on the bottom.

Check the seasoning, adding a pinch more of salt if necessary;

Add some more chopped parsley if you like;

Serve with baby potatoes boiled in water with a pinch of salt and peeled after that.

Antique beadwork fo



A woman strings beads to make a replica of an antique South African necklace.

CAREFULLY sliding a red bead onto her needle, Nocawa Carow Vuso slips it down her string and affixes to the “keeper of my heart”, a replica of an antique South African necklace.

It's one of the old South African styles on display for the World Cup in Port Elizabeth, a city better known for its car factories than its fashion, and set to be a desperately-needed money-spinner when the June 11-July 11 football showpiece takes place.

The beaded necklace originally

(L Photo) Antique beaded accessories by ethnic Xhosa people.

(R Photo) An antique beaded skirt (L) worn by ethnic Xhosa (R) people.



or World Cup

by Alexandra Lesieur

would have been made for a man by his wife. Now women like Vuso are re-learning the forgotten patterns, and sometimes replacing traditional designs with football themes.

"It's the first time I'm working on old patterns," she said. "I'm going back to my roots. I can do what my grandmothers were making in rural areas."

With other women from the city's townships and from the Nomakwesi craft centre where she works, Vuso will exhibit her glass beads at the Nelson Mandela Metropolitan Art Museum.

The display is just steps from the "fan park" where jumbo TVs will broadcast World Cup matches for those without tickets, especially the games from the city's new stadium.

"Because of the influx of international visitors, we wanted to promote beadwork in South Africa and particularly from the Eastern Cape, very different and less well known to the beadwork of Zulu or Ndebele," said museum spokeswoman Jenny Fabbri.

Part of the collection includes original pieces by ethnic Xhosa artisans from the early 20th century up to the 1960s. Alongside their display will be modern reproductions of necklaces, bags, armbands, headbands, skirts and dancing sticks – all adorned in colourful beads.

"The items will not be cheap," exhibition curator Emma Taggart said of the reproductions. "It's not just beadwork, but they'll take a bit of history and will not be found anywhere else."

Wearing beadwork designed in the villages fell out of fashion in the 1970s, as more South Africans moved to cities, converted to Christianity, and fell under the yoke of white-minority apartheid rule.

Over the last 20 years, beadwork has made a comeback, said Ndileka Qangule, director of the Nomakwesi centre which she said was created "to revive dying skills".

"We're in an urban environment. This is a skill that was being forgotten because it was not often practised," she said.

Modern beadwork is often of lower quality with plastic beads imported from China, said Fabbri.

"Now, what is produced is more simple. They don't make any more complicated stitches," she said. "They use cheaper beads from China which are not very good".

Faced with that reality, the museum hopes to sell more contemporary items that are cheaper and more fun, like necklaces with whistles.

The women creating the beadwork also want to use the World Cup to make football merchandise that they'll sell outside the exhibit – like beaded flags draping from pins, bags and jewelry in the colours of national teams.

"I'm proud because we're going to make money," Vuso said.

"I'm a widow and my four children are waiting for me each day to bring back food. Now, it's going to be better," she smiled.

"My children like this as well. I'm teaching them how to make them and to the eldest, I'm teaching them the new patterns." AFP



by Dr Ruan Du Toit Bester

Question Categories to be covered are:

- All about Dogs.
- All about Cats.
- All about Exotics.
- All about pet ownership.
- All about nutrition.

We will be focusing on the following;

- Allergies
- Avian/Exotics
- Behavior
- Boarding
- Dental
- Digestive System
- Diseases
- Ears
- General
- Heart
- Hormones
- Husbandry
- Medications
- Musculoskeletal
- Neoplasia
- Nervous System
- Nutrition
- Reproductive System
- Respiratory
- Skin
- Surgery
- Travel
- Urinary
- Vaccinations

Ask The Vet



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Ask the Vet - is a service that allows you to ask questions about your pets' health and behavior. My goal is to help you, the pet owner, improve the knowledge of your pet's everyday needs and health care in Macau through a variety of pet services and veterinary resources that were never available to pet owners before.

Pets have become a very important part of our families. In many cases they have become as much a part of our lives as children or grandchildren. And, in certain ways, just as complicated. Think of all the questions raised by wanting a pet. Pet ownership has definitely become more complex. Everybody seems to have an opinion on what pet you should get and what being a good pet owner means. My goal is to answer your questions and try making things simpler for you. I want to give some of the basic information that will help you to raise a healthy, happy and family compatible pet. And, of course, have fun while you are doing it.

The ideas listed in this column come from many years of studying and practicing veterinary medicine in South Africa, Australia, Hong Kong and Macau. And they are just that, my ideas and opinions. They are not meant to be all-encompassing or correct for every situation. Use this information as a tool, along with the advice from your veterinarian, to help you make the interaction between you and your pet a wonderful experience.

As far as I am concerned, there are two kinds of people; those who really love animals, and those who have never owned any. People who say they do not love pets have usually never owned one. And for those who say they hate them, well, let's just not talk about them! The picture above is of a 150kg sea turtle at Australia Zoo that I did abdominal surgery on after it ingested a ball of fishing line. Indiscriminate and over fishing causes this to happen too often.

I hope this section helps you enjoy that perfect life with your pet. And I would love to hear the stories of how you came to own your particular pet and any interesting experiences you have had.

Aggression A long

THANKS again for all the questions regarding the health issues of your pets in Macau.

This week I will return to the aggression behaviour theme and focus on a common question asked by most people, regarding dogs.

Question:

Dear Dr. Ruan, I have a just-three-year-old Lab/Shepherd mix. He is quite bright (and I am not just saying so because he is a pet) He is friendly to everyone and has a strong play drive. I believe after dealing with him all this time that he was the alpha in the litter because he has challenged me on more than one occasion: we went through the snapping and growling stage, the steal clothes and underwear stage, the get up on the counter and steal food stage. All are currently under control.

My now problem is that he is, for lack of a better term, just plain ornery at times: it's almost like he trying things just to push our buttons (which we try to consider and react in a way that will not give him the satisfaction – like the really in-control alpha dog would act). If something will not work, this dog will be fine for a few days, and then he has come up with something new. At the advice of a trainer/behaviorist from our town in the US, (As we cannot find any in Macau) we are keeping a leash on the dog when we are with him in the house because that gives us better control.

Collar corrections (we use a pinch) and using the penny can have little or

ve behavior -term commitment:



no effect on him – he just stands there and gives us that goofy tongue-out-of-the-side-of-the-mouth look. Forms of discipline we do use are time-outs and long downs because these seem to bring him back under control.

My questions: Is part of the problem with this animal (who is, most of the time, a big “dufus”) due to age? If we are consistent with discipline, can he be changed? Or is he training us? Since the naughtiness is cyclical, could it be due to boredom? Lack of exercise? Part of growing out of puppyhood? I have read as much as I could find on this and consulted with several people, and no one seems to want to hazard a guess as to whether I should hunker in and prepare for this to last the dog’s lifetime

– in other words, is this an innate part of the animal, the breed, or is it something that will possibly pass in time? I appreciate any input.

Diane, Taipa.

Answer:

Hi Diane. While it is hard to give you advice on how to handle your dog without the opportunity to see him, I think it is reasonable to give an answer to your question concerning the long-term probability of changing his personality. It is not possible to ever fully trust a dog that has exhibited a tendency

towards aggressive behavior not to revert to that behavior.

Virtually any dog can be induced to aggression given the right circumstances and dogs that already have exhibited aggressive behavior are easier to incite. So you will have to be careful for the rest of his life. You sound dedicated to him and this may be acceptable if you can reach a “mostly trustworthy” situation.

It is usually necessary to constantly and consistently apply behavioral modification techniques that work and to keep this up lifelong, even when they work well. So this is a long-term commitment.

Hope this helps.



Field of Vision

by Jean Scott

Ultraviolet and your

MOST people are aware of the sun's effects on the skin. However, did you know that ultraviolet (UV) radiation could also harm your eyes?? Extended exposure to the sun's UV rays has been linked to eye damage, including common problems such as cataracts and macular degeneration.

Dangers of Ultraviolet Radiation to Your Eyes

There are three categories of invisible UV rays:

UVA – the “Aging Rays.” These rays are known to cause premature aging and wrinkles to the skin around the eyes. UVA rays can pass thru the cornea and reach the retina and lens inside the eye. Extended exposure to UVA radiation has been linked to the development of cataracts. A cataract is the clouding of the crystalline lens in the eye that can cause vision loss and blindness.

UVB – the “Burning Rays.” UVB radiation stimulates the production of melanin (a skin pigment), causing the skin to darken and create a suntan. Exposure to UVB can cause burning of the eye and temporary damage to the cornea. Growths on the eye's surface, known as pingueculae and pterygia, result from overexposure to UVB radiation. Photokeratitis or “snow blindness” is a painful inflammation of the cornea, also due to UVB rays.

UVC – the “Cancer Rays.” These rays could be the most damaging to the eyes and skin. Fortunately, the atmosphere's ozone layer blocks virtually all UVC rays. It is believed that air pollutants are degrading the ozone layer, thus increasing the exposure to UVC rays.

Surprisingly, cloud cover doesn't affect UV levels significantly. Your risk of UV exposure can be quite high even on hazy or overcast days. This is because the UV is invisible radiation, not visible light, and can penetrate clouds.

Kids Need UV Protection Even More Than Adults

The damage to our eyes and skin caused by solar UV radiation is cumulative. This means that the danger continues to grow as we spend time in the sun throughout our lifetime.

With this in mind, it is especially important for kids to protect their eyes from the sun. Children generally spend more time outdoors than adults. In fact, experts say as much as 80 percent of our lifetime exposure to UV rays occurs by age 18.

Therefore, make sure your kid's eyes are protected from the sun with good quality sunglasses. Also encourage your child to wear a hat on sunny days to further reduce UV exposure.

Sunglasses That Protect Your Eyes From UV

To best protect your eyes from the sun's harmful UV rays, always wear good quality sunglasses when you are outdoors. Look for sunglasses that block 100 percent of UV rays. The amount of UV protection sunglasses provide is unrelated to the color and darkness of the lenses. A light brown colored lens can provide the same UV protection as a dark gray lens. The important component is the UV protection that, like the UV light rays, cannot be seen by just looking at the sunglasses.

To protect the delicate skin around your eyes as much as possible, consider sunglasses with a large lenses or a close-fitting wraparound style. Depending on your outdoor lifestyle, you may also want to explore performance sunglasses or sport sunwear.

Remember to wear sunglasses even when you're in the shade. Although shade reduces your UV light exposure to some degree, your eyes still will be exposed to UV rays reflected from buildings, roadways, water and other surfaces.

You need not fear the outdoors and sunny days, as long as you are equipped with the right eye and skin protection to reduce your UV exposure.

et (uv) radiation

eyes



Offbeat

Blair's toast sets off alarms

Former British premier Tony Blair and his wife sparked a fire alert when they were trying to make breakfast at their English country home, sending four fire engines racing to the scene, a spokesman said.

Blair and wife Cherie were making toast on Saturday morning at their 17th-century property in Wotton Underwood in Buckinghamshire, southeast England, when the smoke alarm went off.

As the house is on an official list of buildings deemed to be of historic interest, the alarm was automatically connected to the local fire station, Blair's spokesman said on Sunday.

"The Blairs were cooking breakfast when the smoke alarm went off," he said.

"In fact it was just smoke without a fire but by the time Mrs Blair rang the fire service to tell them they didn't need to come, they were already on their way.

"All rather embarrassing and she'll certainly be sending



them a big thank-you note."

The local fire service said three fire engines arrived, and a fourth was on its way before it became clear the alarm was false.

"When they got there, it was basically some burnt toast that had set the alarm off, so it was a smaller incident than was first feared," said a spokesman for the service.

"The smoke was cleared with a fan and the firefighters gave some fire safety advice."

Cow in ambulance



Authorities in Pakistan have suspended a local doctor who was caught taking a cow home from market in an ambulance, officials said last week.

"Dr Muneer Qadri was caught red handed. He was carrying a cow in an ambulance from Kunjah market to his residence in Tanda village," the head of the local police station, Mohammad Akram, told AFP by telephone.

Qadri, head of a rural health centre in Tanda near the border with India, bought the animal at a nearby cattle market on Saturday. Police stopped his ambulance and found the animal inside, tied to a metal bar.

Health authorities have suspended Qadri and launched an investigation.

"This is misuse of authority," said Mohammad Muneer Ahmad, senior health officer of the nearby town of Gujrat.

"I have never heard such thing happened in the past – an ambulance carrying animal! We have suspended the doctor and the ambulance driver," he told AFP.

Worship online to help environment

Taiwan's government last Friday urged the public to stop burning incense sticks and ritual money in honour of the dead and opt instead for online worshipping to better protect the environment. The call came ahead of Monday's Tomb Sweeping Festival, when ethnic Chinese traditionally visit the graves of their ancestors to burn incense and paper offerings.

The practice not only worsens the island's air pollution but could also cause fires, warned the cabinet-level Environmental Protection Administration.

"We can now choose to pay homage to our ancestors in a modern and environmentally friendly way by worshipping online or donating the money meant for the offerings to charities," it said in a statement.

Taiwan has vowed to cut its greenhouse gases to 2008 levels by 2020.

Studies have found that burning paper money releases a large amount of carbon dioxide, one of the main gases held responsible for global climate change.

Other substances released when paper money is burned include benzene, methylbenzene and ethylbenzene – which can cause cancer and other diseases.

The practice originated in Taoism, whose followers believe burning paper money – and everything from paper cars to paper Viagra – will ensure their dead ancestors are comfortable in the after-life.

Environmental agencies have also offered to collect the paper money from households and temples to burn in state incinerators that can treat the exhaust.



This Day in History

Breakup of the Beatles



On April 10, 1970, Paul McCartney announced the break-up of The Beatles in a most unusual way, a "self-interview".

The legendary rock band had spent the better part of three years breaking up in the late 1960s, and even longer than that hashing out who did what and why. And by the spring of 1970, there was little more than a tangled set of business relationships keeping the group together. Each of the Beatles was pursuing his musical interests outside of the band, and there were no plans in place to record together as a group. But as far as the public knew, this was just a temporary state

of affairs. The "self-interview" by ambiguous McCartney changed all on April 10, 1970, as it was seized upon by the international media as an official announcement of a the famous four-some breakup.

The occasion for the statements Paul released to the press that day was the upcoming release of his debut solo album, McCartney. In a Q&A format in which he was both the interviewer and the interviewee, Paul first asked and answered a number of straightforward questions involving the recording equipment he used on the album, which instruments he played and who designed the artwork for the cover. Then he got to the tough ones:

Q: "Is this album a rest away from the Beatles or the start of a solo career?"

PAUL: "Time will tell. Being a solo album means it's 'the start of a solo career...and not being done with the Beatles means it's just a rest. So it's both."

Q: "Is your break with the Beatles temporary or permanent, due to personal differences or musical ones?"

PAUL: "Personal differences, business differences, musical differences, but most of all because I have a better time with my family. Temporary, or permanent? I don't really know."

Q: "Do you foresee a time when Lennon-McCartney becomes an active songwriting partnership again?"

PAUL: "No."

Nothing in Paul's answers constituted a definitive statement about the Beatles' future, but his remarks were nevertheless reported in the press under headlines like "McCartney Breaks

Off With Beatles" and "The Beatles sing their swan song." And whatever his intent at the time, Paul's statements drove a further wedge between himself and his bandmates.

In the May 14, 1970, issue of Rolling Stone, John Lennon lashed out at Paul in a way he'd never done publicly: "He can't have his own way, so he's causing chaos," John said. "I put out four albums last year, and I didn't say a f***ing word about quitting."

By year's end, Paul would file suit to dissolve the Beatles' business partnership, a formal process that would eventually make official the unofficial breakup he announced on this day in 1970.



Sudoku

Cinema

Easy

1				9	8
	9	7		6	
4		9			6
7	8	2		6	4
	9		4		2
	4	2		6	8
1			2		5
		5	8	1	
5	7				6

Easy +

	1		3	6			2
3		5	1		9		
	6					1	8
6		5					7
7						1	
9				8		2	
2	4			3			
		8	2	5		9	
7			3	5		4	

Medium

3				5	4
		6	4	1	2
5	1	4			
	2		9		8
4		1	7		
				6	9
6		9	7	2	
	5	3			1

Hard

	7		9		5		
2		5	3				
	4			1			
8							6
		6		4			
				3	2		1
	2			9	3		
9	3		2				

Clash of the Titans



In ancient Greek times, the ultimate struggle for power pits men against kings and kings against the gods. But the war between the gods themselves could destroy the world. Born of a god but raised as a man, Perseus (Sam Worthington) is helpless to save his family from Hades (Ralph Fiennes), vengeful god of the underworld. With nothing left to lose, Perseus volunteers to lead a dangerous mission to defeat Hades before he can seize power from Zeus (Liam Neeson) and unleash hell on earth. Leading a daring band of warriors, Perseus sets off on a perilous journey deep into forbidden worlds. Battling unholy demons and fearsome beasts, he will only survive if he can accept his power as a god, defy his fate and create his own destiny.

Macau Tower

2:30/4:30/7:30/9:30 pm

Clash of the Titans

Starring: Liam Neeson, Ralph Fiennes

Director: Louis Leterrier

Language: English (Chinese subtitles)

Duration: 128 min

Cineteatro

Room 1

2:30/4:30/7:30/9:30 pm

Clash of the Titans

Starring: Liam Neeson, Ralph Fiennes

Director: Louis Leterrier

Language: English (Chinese subtitles)

Duration: 128 min

Room 2

2:30/4:15/6:00/7:45 pm

How to train your Dragon

Director: Chris Sanders, Dean DeBois

Language: Cantonese

(Chinese subtitles)

Duration: 98 min

Room 2

9:30 pm

Shutter Island

Starring: Leonardo DiCaprio, Mark Ruffalo

Director: Martin Scorsese

Language: English

(Chinese subtitles)

Duration: 138 min

Room 3

2:30/4:30/7:30/9:30 pm

Crossing Hennessy

Starring: Jacky Cheung, Tang Wei,

Danny Lee Sau-Yin

Director: Ivy Ho

Language: Chinese

(English and Chinese subtitles)

Duration: 93 min

TV



Canal Macau

Saturday

11:00	RTP-i (Live)
11:25	PETER PAN AND THE PIRATES
12:00	THE TURTLE ISLAND
12:25	THE NEW GULLIVER'S TRAVELS
13:00	COOKING
13:30	TDM NEWS (REP.)
14:30	NEWS AT 24H (RTP - i) (Delayed Broadcast)
15:00	SOAP OPERA - COMPACT
17:50	DOCUMENTARY IN PORTUGUESE
18:45	VARIETY
19:30	DOCUMENTARY IN PORTUGUESE
20:00	TDM TALK SHOW
20:30	MAIN NEWS, FINANCIAL & WEATHER REPORT
21:00	COMEDY
22:00	DRAMA
23:00	TDM NEWS
23:30	VARIETY
01:00	SPANISH LEAGUE: (DELAYED)
	MALAGA vs SEVILHA
03:00	DOCUMENTARY IN PORTUGUESE
04:00	SPANISH LEAGUE: (LIVE)
	REAL MADRID vs BARCELONA
	RTP-i (Live)

Sunday

11:00	RTP-i (Live)
12:00	SUNDAY MASS
12:30	DOCUMENTARY IN PORTUGUESE
13:00	COOKING
13:30	TDM NEWS (REP.)
14:30	NEWS AT 24H (RTP - i) (Delayed Broadcast)
15:00	DOUGIE IN DISGUISE
15:30	TAO SHU - THE WARRIOR BOY
16:00	SOAP OPERA
16:30	CULTURAL CONTEST
17:00	SPANISH LEAGUE: (Rep.)
17:30	REAL MADRID vs BARCELONA
18:00	MODERN MUSIC
18:30	MAIN NEWS, FINANCIAL & WEATHER REPORT
19:00	TDM INTERVIEW
19:30	THAT 70'S SHOW
20:00	CRIMINAL MINDS
20:30	TDM NEWS
21:00	TDM TALK SHOW (Rep.)
21:30	NON-DAILY PORTUGUESE NEWS
22:00	SPANISH LEAGUE: (LIVE)
22:30	ESPANYOL vs ATLETIC
23:00	RTP-i (Live)



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by MC LA

ALTERNATIVE FOLK

Mark Eitzel

Brannan St. (2010)



Mark Eitzel (born Walnut Creek, California) is a musician, best known as a songwriter and lead singer of the San Francisco band American Music Club.

American Music Club disbanded in 1994, and Eitzel focused on his solo career, releasing 60 Watt Silver Lining in 1996. It was a surprisingly smooth,

jazz-pop departure. Following this, he released West in 1997 co-writing all of the songs with R.E.M. guitarist Peter Buck, with whom he also toured. He followed up with Caught in a Trap and I Can't Back out 'Cause I Love You Too Much, Baby, assisted by Steve Shelley of Sonic Youth and Yo La Tengo bassist James McNew.

ELECTROPOP

Neon Indian -

Psychic Chasms (2010)



DOWNTempo:

Tosca -

Pony (No Hassle Versions) (2010)

With No Hassles, super-mellow bedroom rocker Richard Dorfmeister returns to the chill-out rooms of his youth after an almost four-year diversion into dance music. While many eagerly await a renewed collaboration with Peter Kruder, Dorfmeister's latest work with Rupert Huber easily ranks with Kruder & Dorfmeister's 1998 K & D Sessions as one of his best. The basslines on No Hassles are smoother; almost ethereal. Tracks like "Springer" and "Birthday" largely abandon the bossa nova rhythms and hip hop-derived beats of K & D Sessions, while the supposedly lighthearted "Oysters in May" seems more reminiscent of The Orb's ambient "Little Fluffy Clouds" than the dub-centred work that dominated earlier Tosca releases. Flecks of Ernest Ranglin-style jazz guitar decorate the backgrounds of many songs, particularly "Rosa." Dorfmeister and Huber glide along with a steady supply of soulful samples, making No Hassles the perfect sonic wallpaper for these emerging summer afternoons.

Neon Indian as a whole is considered a multimedia project of music and film, a collaboration between Texas electronic composer Alan Palomo and Brooklyn video artist Alicia Scardetta. Palomo handles the music end and tours with a full band, whereas Scardetta uses the tunes to create short films and teasers. Neon Indian's No Way Down EP was released in 2008 and generated much buzz for the group's first full-length, *Psychic Chasms*, which includes the songs "Deadbeat Summer," "6669," and "Should Have Taken Acid With You."

Musically, Neon Indian it's an elusive new project that delivers equal parts synthetic nostalgia, Dreampop lullabies, and grinding guitar noise to create something eerier than the sum of its parts.

GARAGE ROCK

Teenanger - Give Me Pink (2010)

Is "garage rock" still a useful descriptor in a housing market where no one can actually afford property with a garage?

Since early Stooges-worshipping, tape-only releases, Toronto, ON garage dudes and ladies Teenanger have been making some of the best sloppy, endearing, throwback rock'n'roll in a town full of sloppy, endearing, throwback rock'n'roll no small feat. With Give Me Pink, however, the band have managed to step into a sound they can comfortably call their own while still wearing their influences proudly on their jean jackets. "Alone On Acid" kicks things off with a high-power, minimal riff and a simple beat before the song starts spitting out heavily reverberated vocals with a full-force instrumental backing. It's apparent that a lot of thought has gone into getting each sound just right; from the straight-outta-1970 vocal treatment to the vintage guitar and bass tones, everything on Give Me Pink serves to perfect a mood and attitude that the band are able to build on with each of these 12 songs. From the New York Dolls-esque bluesy rock of "Red Hand Station" to the Tarantino soundtrack standout in waiting, "The Ballad of Robert McNamara," Teenanger have managed to pull together an exciting, vibrant collection of vintage garage rock that sounds as relevant today as it would have 40 years ago.



ROCK

Nice Nice - Extra Wowv (2009)

The experimental Portland-based duo signed on to Warp Records in 2006 and in 2009 release their first Warp full length album. Jason Buehler and Mark Shirazi, a.k.a. Nice Nice, make their Warp debut with a collection of sound so rich and triumphant that it absolutely deserves its title, Extra Wow. Two bars of a shaker here, two more of a tambourine there, four of a guitar and a drumline, with some of those twisted electronics on top – each track is compacted into a momentous rush of energy, and it builds just about as fast as you can take the sensory rush. "Everything from forward-reaching psychedelia and neo-primitive electronic experiments to dub rhythms and learned lessons from the pillars of krautrock" according to a statement from Warp.

Chanson: Françoise Hardy — La Pluie Sans Parapluie (2010)



La Pluie Sans Parapluie is the title of Françoise Hardy new album, revealed in 1962 with "Tous Les Garçons Et Les Filles". It has been composed by Calogero & his brother Gioacchino (formerly from Les Chants), Jean-Louis Murat, Arthur H, La Grande Sophie, Fouxi, Pascale Daniel, Ben Christophers, Thierry Stremier & her friend for 20 years, Alain Lubrano. The first song written by Françoise Hardy & Calogero was "Une Dernière Chance", for "C'Est Dit" singer's album in 2002.

"Noir Sur Blanc", composed by Calogero & Gioacchino & written by the singer & Patrick Loiseau is the first single from Françoise Hardy's new album La Pluie Sans Parapluie, released on March 29. The artist's voice is clear, like a classic, with an efficient melody & passionate lyrics. The album has been produced by Dominique Blanc-Francard, it'll be the follow-up of Tant De Belles Choses, released 6 years ago, excluding her duet album Parenthèses (2006).



Technologically advanced society

"Local Ayi displays archeological finds discovered in buildings behind St Paul Ruins she claims as evidence for an advanced technological society that pre-dates Portuguese colonial rule. The artefacts, which she claims date back to the 1400's, show evidence of advanced electrically-charged gadgetry far outstripping any technology present during the same period in any other location around the world."

Rebecca Trigger
Journalist



DELTA BRIDGES

South China Business Magazine

DELTA BRIDGES

Macau, Guangzhou, Shenzhen, ...

Business calendar
Lifestyle
Features
Pearl production
People
Property
Pearl star services
Travel

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