

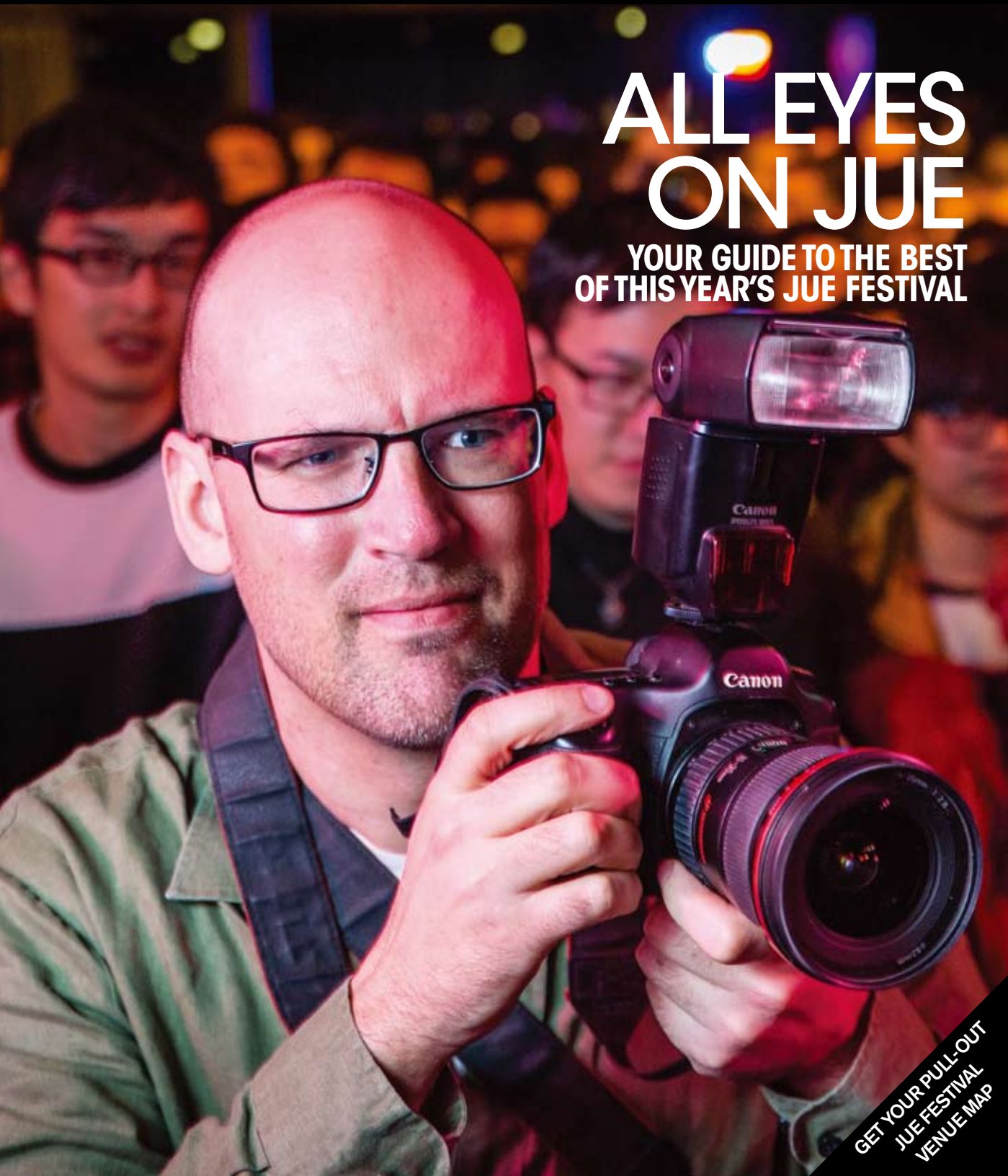
HOT POT ★ CUTS OF LAMB ★ CURRY TEST ★ TATTOOS

# thebeijinger

2014/03

## ALL EYES ON JUE

YOUR GUIDE TO THE BEST  
OF THIS YEAR'S JUE FESTIVAL



GET YOUR PULL-OUT  
JUE FESTIVAL  
VENUE MAP



## ITALIAN WEEK - "BUONISSIMO"

@ One East, Hilton Beijing

25<sup>th</sup> March to 29<sup>th</sup> March

From the Alpine heights of northern Italy to the sun-drenched island of Sicily, take a tantalizing culinary tour around Europe's most famous boot-shaped country.

Our Italian guest chef Mattia Salussoglia is presenting some of his country culinary highlights.





# JUE RETURNS

爱见达 编著

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· 昆明 ·

## CITY SCENE

**What's Happening:** The most important dates this month  
**Stat:** What would our cancelled festival fantasy line-up look like?  
**Going Underground:** Guloudajie, Lines 2 and 8  
**Scene & Heard:** Go on, take a look at yourselves, you beautiful people

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JUE festival returns this month and we've perused the program to bring you a guide to our pick of the events on offer.

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NEXT MONTH:  
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APRIL EVENTS  
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MARCH 8

This month's cover saw the camera turned on photographer Tom Rippe and was shot by Mitchell Pe Masilun at The Lumineers show at Tango.





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地址: 北京市朝阳区关东店北街核桃园30号孚兴写字楼B座6层

邮政编码: 100020

电话: 5779 8877

Advertising Hotline/广告热线:

5941 0368 /69 /72 /77 /78 /79

6th Floor, Tower B, Fuxing Office Building  
30 Hetaoyuan, Guandongdian North Street  
Chaoyang District, Beijing 100020

**General Manager** Michael Wester

**Operations Director** Toni Ma

**Executive Editor** Steven Schwankert

**Production Manager** Joey Guo

**Art Director** Susu Luo

**Designer** Micky Pan

**Marketing Manager** Shana Zhang

**Event and Brand Manager** Victoria Yang

**Distribution Coordinator** Cao Yue

**Accountant** Judy Zhao

**Cashier** Alice Wang

**HR & Admin Executive** Cathy Wang

**HR & Admin Assistant** Siyu He

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**IT Support** Yan Wen

**Web Editor** Charles Liu

**Photographers** Mitchell Pe Masilun, Sui, Ken, Jamie Gu

**Sales Manager** Ivy Wang

**Sales Supporting Manager** Anna Rudashko

**Sales Account Executives** Maggie Zhang, Sheena Hu, Amy Sun, Winter Liu, Sasha Zhang

**Sales Assistant** Wendy Lv

General inquiries: 5779 8877

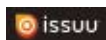
Editorial inquiries: [editor@thebeijinger.com](mailto:editor@thebeijinger.com)

Event listing submissions: [listings@thebeijinger.com](mailto:listings@thebeijinger.com)

Sales inquiries: [sales@truerun.com](mailto:sales@truerun.com)

Marketing inquiries: [marketing@truerun.com](mailto:marketing@truerun.com)

Distribution inquiries: [distribution@truerun.com](mailto:distribution@truerun.com)



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theBeijinger



# WHAT'S HAPPENING

## MAR 2

### AVRIL LAVIGNE

This pop punk icon is all grown up and on her way to becoming a megastar here in the PRC. Check her out as she blows the roof off the MasterCard Center with her new, self-titled album and glam, not-so-bad girl image.



## MAR 6

### DIRTY VEGAS

It has been over a decade since these party monsters changed the face of dance music with their hit "Days Go By," and this month, they will blast Yugong Yishan with their unique brand of live house music.

## MAR 12

### AND SO I WATCH YOU FROM AFAR

This post-rock group from Belfast, Northern Ireland conjure up tones that are equally beautiful and dissonant. Join them with special guest Young Dreams at MAO Livehouse as part of this year's JUE festival.



## MAR 29

### VINTAGE MARKET

Behold as Dada transforms into Dabazaar as local designers, vintage clothing collectors and crafty DIYers set up pop-up shops so you can ready your spring wardrobe.



Start as you mean to go on

# CITY SCENE

GULOUDAJIE // BEST OF THE BLOG // SCENE & HEARD // JOKES



As festival season approaches with the return of JUE this month, we got to thinking: Imagine the festival you could make from all the international superstars who have pulled the plug on Beijing shows over the years. Quite the line-up as you can see.

## LETTER FROM AN EDITOR

Reasons to enjoy the month of March are many and are not confined to the return of JUE festival. It marks the start of a period when the city slowly stirs from its winter slumber. For all the fun the freeze brings, the city slows to a snail's pace when the snap sets in. The coming months see sporting societies resuming business as usual, live houses announcing more shows, and perhaps most excitingly, restaurants and bars dusting off their outdoor seating.

What was a small, grass-roots festival in JUE has developed into an annual gathering of world-renowned artists from various fields and their Beijing-based appreciators. The festival has gone from strength to strength highlighting the thirst we Beijingers have for every facet of the arts.

The city's literary appetite is fed plump by the start of The Bookworm International Literary Festival, another homegrown gala which draws a stellar line-up of

belletristic talent, and with it admiring glances towards the capital.

Our ode to Beijing culture is carried right through this month's issue. We experienced some of its heritage with a visit to the city's oldest and most venerated hutong museum (p54), and our guide to getting yourself inked put us on nodding terms with a growing sub-culture.

March also marks the time for a spot of spring cleaning and *the Beijinger* has had something of a dust down itself. We've introduced a new regular feature. Iron Bartender (p46) joins the permanent ranks after a successful trial run last month. And with spring firmly in mind, our Dining Feature (p26) brings you a guide to getting cuts of lamb for the best value.

Paul Ryding  
Managing Editor

## GENERATION GAP

"What do you enjoy most enjoy about spring?"

"Every year I look forward to the thawing of the toilet water."



## TELL US A JOKE



### DANNI ZHENG JUE FESTIVAL DIRECTOR

"Drive-thru McDonald's was more expensive than I thought ... once you've hired the car ..."  
Check out [Juefestival.com](http://Juefestival.com) for the full program of events at this year's JUE festival.

PHOTO: DANNI ZHENG

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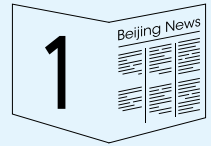


## BEST OF THE BLOG

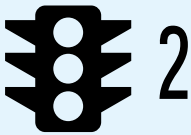
Every month we tally the hits from [thebeijinger.com](http://thebeijinger.com) and bring you the top five most viewed blogs from our website.



### CAT KEBAB, ANYONE? URBAN HUNTERS CAUGHT IN THE ACT



Urban trappers in Xicheng District were caught red-handed with stray cats in their traps. They allegedly intended to sell them to street-side barbecue joints for use as lamb kebab meat. The hunters claimed to have caught over 100 cats during the New Year holiday, baiting their cages with live sparrows. As there are no laws regarding urban trapping, the men were charged with “stealing” and jailed for ten days.

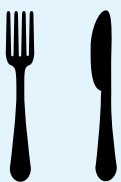


### YET ANOTHER TWENTY-SOMETHING KILLED IN LUXURY CAR CRASH

In what is becoming a tragically regular occurrence in the capital, a 21-year-old male wrecked his Ferrari 458 after careering into a guard rail on the Airport Expressway. One passenger was killed, and the driver and another passenger were injured in the one-car accident. Police said alcohol was not a factor, but one can presume given the state of the wreck that speed was.

### BEIJING ‘UNINHABITABLE’? DEPENDS WHO YOU BELIEVE

Beijing is “uninhabitable for human beings,” according to *South China Morning Post’s* interpretation of the Shanghai Academy of Social Sciences “2013 Global City Competitiveness Report,” which ranked China’s capital 39th out of 40 cities surveyed. While we didn’t expect a Shanghai institution to say nice things about Beijing, even *China Daily* used the phrase “unfavorable for human living.”



### STARBUCKS ADMITS TO USING FOOD ADDITIVE IN CHINA WHILE SUBWAY AND MCDONALD’S DENY

In a moment of corporate candor, Starbucks admitted that they use the chemical additive azodicarbonamide in food products sold in China. Although approved by the FDA, the food additive has been shown to release carcinogens when baked at high temperatures. You can also find the chemical in yoga mats and tennis shoes. Yum.

### NEWSPAPER ALLEGES TEACHER-STUDENT DATING AT LOCAL INTERNATIONAL SCHOOL

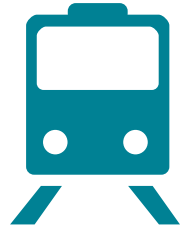
A teacher employed at an international school in Beijing alleged that some of his colleagues were in relationships with students aged between 16 and 18. The original article only cited one source and though the validity of the accusation may be questionable, it has once again raised the issue of teacher background checks.



For these stories and more, check out [thebeijinger.com/blog](http://thebeijinger.com/blog)

# GULOUDAJIE, LINES 2 AND 8

Gulou is home to the famous Kublai Khan timepiece, the Drum and Bell Towers, and with over 700 years of history, the area is filled with lively scenes of hutong life. Here you can experience examples of a largely erstwhile *lao* Beijing lifestyle before the hectic race towards modernization fully took hold. With old timers breaking holes in the ice lake to excavate fresh fish, and a labyrinth of shabby alleys and houses dating back to the turn of last century, the area is steeped in tradition.



## See

The first place to visit is Beibinhe Park, north of the canal. Covering an area of over 66,000 square meters, there is plenty to do and see including a series of bizarre rock formations. Though tempting to climb, it wouldn't be long until public security officials began asking questions. Pagodas and public courtyards abound humming with activity as people gather to perform morning exercise routines or gossip about the latest neighborhood happenings. One such pagoda sits on top of a rocky mound that if followed to its peak, has an amazing view of the Drum and Bell Towers against the slightly ominous backdrop of modern buildings slowly encroaching on this historic part of the city.

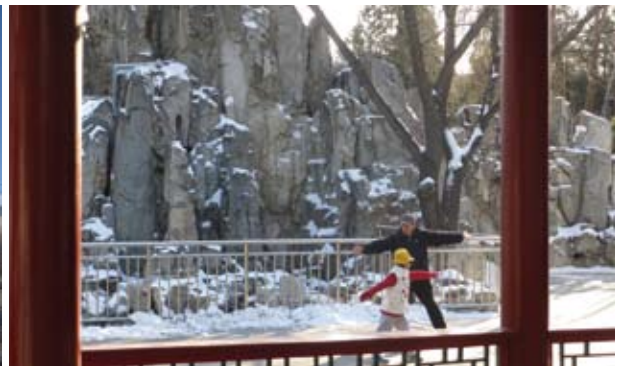
## Eat

For Yunnan cuisine, head south towards the Drum Tower. On the east side of the street you will find a tidy little joint

called Phoenix Yunnan (25 Jiu Guloudajie) serving all the provincial delicacies you know and love including grilled fish on lemongrass, homemade yogurt, and jasmine fried chicken. With a strong emphasis on fresh ingredients, this Yunnan restaurant oozes authenticity with a slight deviation in that they only serve Halal-compliant dishes.

## Play

Head southeast to Zajia Lab (Hong En Daoist Temple, Doufuchi Hutong), and on the second floor of the building you will find a great pool hall with a classic billiards vibe. Watch the locals show off their skills hustling lunch money from one another, or challenge them if you're feeling confident. There are 17 tables available to rent out by the hour (RMB 10). A competitive but friendly atmosphere makes this an ideal spot to show off your game or brush up your skills.





## SCENE & HEARD



**Footprint Session with Joop Junior**  
Lantern, Jan 17. Photos courtesy of  
Footprint



**Charity Fashion Show**  
International School of Beijing,  
Feb 15. Photo courtesy of ISB



**Principle M Soft Launch Party**  
Principle M, Jan 23-24. Photo by Wang Xu Dong from *The Insider Magazine*

**Flamenco Dance Performance**  
Yugong Yishan, Jan 18. Photos  
by Laurent Hou



**Chinese Red Party**  
Parlor, Jan 24. Photos  
courtesy of Parlor



**Robbie Burns Night**  
The Bookworm, Jan 24. Photos  
by Jessica Rapp







**Hotpot: Valentine's Edition**  
The Bar at Migas, Feb 14. Photo courtesy of The Bar at Migas

**Burns Night**  
China World Hotel, Jan 4. Photos by Gavin Black



**Australia Day Eve Party**  
Fubar, Jan 25. Photos by Solaro Chan and Jamie Chow



**PENG Label Night**  
The Bar at Migas, Jan 24. Photos by Peng Weidi



**Emperor Hotel Qianmen Opening Night**  
Emperor Hotel Qianmen, Jan 10. Photos courtesy of Emperor Hotel



**The Lumineers**  
Tango, Feb 11. Photos by Mitchell Pe Masilun



# JUE FESTIVAL STARTS HERE

JUE returns for its sixth outing on March 6. The Split Works festival, which runs simultaneously in Beijing and Shanghai, has gone from strength to strength since its inception in 2009 and continues to attract an eclectic mix of local and international artists. This year's edition is no different as JUE gears up to host no fewer than 45 separate events over a 17-day period.

*The Beijinger* has pored over the program and hand-picked what we consider to be the cream of a high-grade crop to provide you with this guide to getting the most out of JUE in the realms of things to do, performances to catch and screening to watch, as well as a selection of the eco-friendly Bike to JUE initiative events that you shouldn't miss. We've even provided you with a handy venue map. Enjoy JUE.

PHOTOS: MITCHELL PE MASLUN

# OUR PICKS

## ABS GRAFFITI ON WORKSHOP

**MAR 15** – Experiment and explore the possibilities of graffiti. In this workshop, ABS invites graffiti masters to share their experiences and provide hands-on tutoring. This will be followed by an hour-long contest with prizes. Free. 3pm. Venue TBD.

## BALANCE ART BODY AWARENESS WORKSHOP

**MAR 16** – This workshop looks at visual and stage-based performance art, and how these disciplines can help you achieve focus in daily life through the release of mental and physical pressures. RMB 200. 2.30pm. Balance Art (186 1195 0979)

## “QUE DU BLANC” (WHITE ONLY) WORKSHOP

**MAR 19** – If you're interested in poetry, theater, or film production, learn from Fabien Maheu how to produce a multimedia poem. But go prepared with a portable computer and video editing software so you can edit your video to audio. RMB 200. 10am. Penghao Theatre (6400 6452)

## LEARN TO CAPTURE JUE ON CAMERA

Thanks to Instagram, We-Chat, pollution and food, it seems anyone in the city can call themselves a photographer these days. But very few of these enthusiastic amateurs are fully armed with the skills to get that killer snap. This year JUE kicks off with a workshop for amateur photographers, aiming to provide them with the tools needed to be the envy of their social network feeds.

The JUE Photography Workshop returns for its third installment this year and will be run by Tom Rippe a freelance photographer based in Beijing. He aims to teach budding live action photographers the secrets to a good shoot.

Participants are taught some lessons before being sent to shows to capture some snaps and then reconvening to analyse their results and discuss their experiences.

### TOM'S TOP TIPS FOR CAPTURING THE PERFECT SHOT:

- “Realize it's okay to make mistakes. Some people take one bad photo and go ‘My God! I'm a failure,’ but live shows are hard to shoot. It requires a certain skill set.”
- “Light varies wildly across the venues in Beijing. Yugong Yishan's lights go all over place, while Jianghu is dim and so cramped that you can't move. Don't buck against bad light; learn to roll with it. You don't have control the light, it's not a studio.”
- “A lone bulb in a dankly lit venue can leave a guitar gleaming, but only if you know where to look for that special dazzling angle. Study the light to find that angle.”

*The JUE photography workshop begins with an intro session at World Culture Open (WCO) in Dangdai Moma on Mar 6. Participants then attend three ‘field trips’ throughout JUE festival.*



# PUNK PROJECTIONS

## YANGON CALLING DIRECTOR TALKS THE TOUGH SIDE OF FILMMAKING

by Kyle Mullin

From the gleaming golden Shwedagon pagoda, to the jagged spiky hair of a bristling subculture, Alexander Dluzak and Carsten Piefke wanted to film every edgy surface of a city like no other.

They shot their documentary *Yangon Calling* in the former Burmese capital in 2011. Shortly after they left, the regime relented to a (at least semi-) civilian government, and the pariah nation (now known as Myanmar) began opening its borders to the world. Its current democratic leaders seem eons ahead of the military junta that crushed any descent with impunity up until a few short years ago. Dluzak says those whiplash quick reforms were dizzying.

"Six weeks after we left Myanmar, the situation there changed dramatically." He's talking in the lead-up to the screening of *Yangon Calling* that he will host at this year's JUE festival. "We wondered: 'What does this mean for our material? Did we waste our time?' But then, for weeks, Myanmar was in the headlines, and the interest in our movie was bigger than we could've imagined."

Not everyone was so enthused

about the film, especially those who had to live with those tumultuous shifts. Dluzak and Piefke didn't focus on the country's politics or dissidents, but instead on its cultural rebels and punk rockers. At first it seemed that local bands like Side Effect and

CultureShock were overjoyed to be filmed. But as the documentarians tagged along to a concert, the musicians grew dangerously expressive.

"There were about 100 punks there, dressed really old school, it looked like the UK scene in the early '80s," Dluzak says of the surreal scene, before describing how things grew even stranger. "During the show they started to shout: 'There are no human rights in Myanmar!'"

Dluzak feared everyone would be arrested, or worse, as he caught the seething affair on film. He was

also thoroughly thrilled by it. Audiences were too. The documentary was screened at dozens of festivals around the world, and Dluzak sold segments of it to broadcasters in Germany and the Netherlands. But the praise wasn't universal.

"(CultureShock front man) Scum says it's full of lies. Maybe hating the documentary is the punk rock thing to do," Dluzak says with a laugh. "They called us 'exploitive'. It's sad, because we tried to avoid that. They told us a lot of intense things. We felt like we were holding them in our



PHOTOS: MATT GRACE



# OUR PICKS

## CHINA HEAVYWEIGHT

**MAR 15** – Yung Chang directed this documentary about boxing coach Qi Moxiang, and his search for China's future boxing champions. The film follows the challenges of his students as they leave everything behind to achieve athletic prestige. RMB 60. 8pm. Moma Broadway Film Center (8438 8258)

## COMRADE KIM GOES FLYING

**MAR 16** – North Korea's first "girl power" movie exploring the journey of a young lady working in a coal mine and trying to realize her dream of becoming a professional trapeze artist. RMB 80, RMB 60 (advance). 7.30pm. Moma Broadway Film Center (8438 8258)

## LCD SOUNDSYSTEM'S SHUT UP AND PLAY THE HITS

**MAR 22** – On April 2, 2011 James Murphy and LCD Soundsystem played their final show at Madison Square Garden in New York City. Come experience the emotional disbanding of a group at the height of their powers. Free. 2.30pm. XP (6404 9947)

hands a bit, having such intimate material."

Piefke agrees that it isn't easy to remain emotionally detached from the subjects of such a project. But, after returning to Myanmar for a brief visit last year, he says things have simmered.

"I talked to them, and now everything is ok. Part of the problem was also that it's not easy to see yourself in a movie. They see themselves differently, but we told the story from our point of view."

Side Effect frontman Darko declined to comment about the whole affair, only saying that he was glad the documentary will be screened in places like China's capital. Dluzak – who has friends in Beijing's budding documen-

tary scene – has pointed advice for directors who worry about being caught in such rows.

"Just go for it," he says to Beijing's aspiring auteurs, adding that the best movies rarely feature amiable subjects or cozy locales. "We stayed in a ten-dollar room full of cockroaches in Burma. We were paranoid that the nosy cab drivers would snitch on us to the cops. And we paid for the whole thing out of our own pockets. It's not always fun to shoot documentaries, but it's usually worth the risks you take."

*Yangon Calling will be screened on Mar 11 at the Moma Auditorium in inside Dangdai Moma. For more information visit [Juefestival.com](http://Juefestival.com)*



# JUE'S JAM JOCKEYS

## MEET AND SO I WATCH FROM AFAR AND BLAK TWANG

by Kyle Mullin

South London MC Blak Twang is one of the headliners on the music bill at this year's JUE festival. The British wordsmith tells us more about bringing communal vibes to this year's JUE.

### **You're not only performing at JUE, but also hosting a workshop. How will that be communal?**

Some rappers think they can just rhyme "cat" with "bat" and be on their way. But it's a bit more complex than that. My workshop will teach aspiring MC's how to count bars and structure a song. We'll learn about cadence and metaphors. Workshops like this also allow fans to ask their favorite artists questions, rather than just reading a Twitter feed.

### **Crowded festivals aren't known for offering such intimate moments with artists. Has that deterred you?**

I just came from a festival in New Zealand. It had a good sense of community; you'd always see artists walking around. But the stages were too far away, and you couldn't connect properly with the audience. I'm looking forward to JUE because I'll be able to sit down with fans, and play a smaller venue.

### **Will you perform any new material in Beijing?**

I have three albums worth of material recorded, I just haven't

gotten around to releasing any of it. I'll release an EP either before, or immediately after I come to China. So I'll perform a lot of that. It'll have more storytelling songs, less of the political stuff from my early career.

### **What inspired that introspection?**

It goes back to opening up to fans. I've got a new song that compares

the London that tourists come to, the bright lights of the West End, and the impoverished side that I grew up on. I want to paint pictures with this new music, and bring you into my world when you hear it.

*Blak Twang's workshop will be held at Dada on Mar 20. He will perform at Lantern on Mar 21.*



PHOTOS: COURTESY OF SARGENT HOUSE AND ROTTENKID RECORDS



# OUR PICKS

## PICTUREPLANE

**MAR 3** – The Colorado native is ice cold when he hits the decks with his heady techno tracks. This is our generation's equivalent to Juan Atkins or Richard James, and it's all live, baby. RMB 50. 10pm. Dada (1108 0818)

## PAUL COLLINS' BEAT

**MAR 15** – With over 30 years experience in the music biz, proto-punk icon Paul Collins will be dishing out the jams with the verve of a true master. Stop by to see what all of the fuss is about. You won't be disappointed. RMB 80, RMB 60 (advance). 9pm. Yugong Yishan (6404 2711)

## LEE RANALDO TALK

**MAR 16** – Known for being the chief axeman in Sonic Youth, Lee Renaldo knows how to wield a guitar. Luckily for us he's willing to share some of that knowledge in an open workshop. Free. Time TBD. UCCA (5780 0200)

**A**nd So I Watch You From Afar bassist Johnny Adger spoke to *the Beijinger* ahead of the band's triumphant return to the capital after giving us arguably the best show of 2012.

### What has been memorable on your latest world tour?

To hear people "singing" our guitar parts at gigs is an unbelievable experience. Our fans are the best in the world. They are the reason that we go on the road so much and play amazing countries like China.

### What did you enjoy most about your last Chinese excursion?

When we took the high-speed train from Chengdu to Chongqing, it was the first time I'd seen rural China, the China I'd seen in movies. It was like looking from the window of the future directly into the country's past. I could see farmers working the land, and fishermen casting nets to feed their families. All of this was so far removed from the overpopulated cities where'd I'd spent the first few days.

### Has growing up near Belfast made you appreciate your world tours more?

Every day you would hear about

someone being shot or something blowing up. It was only in my teenage years that the Belfast wanted to change. Peace talks were pretty successful, and for the first time in years it became a destination for tourists. It also became somewhere I wanted to live. Being able to play music as a living and travel to these amazing places has made me appreciate Belfast more. As much as I love playing and traveling, I look forward to getting back too.

### How did touring the world affect the songwriting on your last album, *All Hail Bright Futures*?

We decided to go into the studio as a three piece (following the departure of Tony Wright). We experimented a lot more with tones and instrumentation. A melody that started life as a guitar part, ended up being recorded as a four part vocal harmony!

Now that we've played *All Hail* pretty extensively, it's time to do something new. There are always new ideas floating around, but now we have to catch these ideas, train them up, and ready them for release upon the world.

*ASIWYFA perform at MAO Livehouse on Mar 12.*

# JUE RIDING

## WHY IT'S WORTH BIKING TO JUE

by Kyle Mullin



Aside from offering up concerts, festival coordinators seem equally bent on establishing a scene, and setting up a community that can linger beyond the last scheduled event. Case in point: this year's Bike to JUE initiative.

While most festivals leave a gaping carbon footprint and masses of tattered litter after the party rolls out of town, planners at the forthcoming JUE festival hope to instead encourage eco-friendly gatherings.

### WHY CLIMB BACK IN THE SADDLE FOR JUE FESTIVAL?

- Group rides will be organized for those who don't like the idea of biking across town alone. Take the chance to see more of the city.
- Bicycles will be watched by assigned security personnel in a designated parking area close to each venue, meaning you can enjoy events without worrying if your bike will still be there afterwards.
- Prizes will be on offer to those who cycle to Bike to JUE events (like the ones listed in our handy side bar). Prizes include cycling accessories and apparel courtesy of NLGX.
- As Bike to JUE organizer Ines Brunn says: "Most people think that if it takes 25 minutes to cab to a venue, it'll take twice as long to bike there. But because Beijingers waste so much time sitting in traffic jams, you can often cycle there in far less time."

# OUR PICKS

## WARM-UP TO JUE MARKET

**MAR 8** – Prepare for the start of the festivities with a ride along to Dongzhimen as the creative spring fair returns. Pick up handicrafts or enjoy the interactive artworks, mouth-watering food, or the many spontaneous gigs throughout the day. Free. 11am. Balance Art (186 1195 0979)

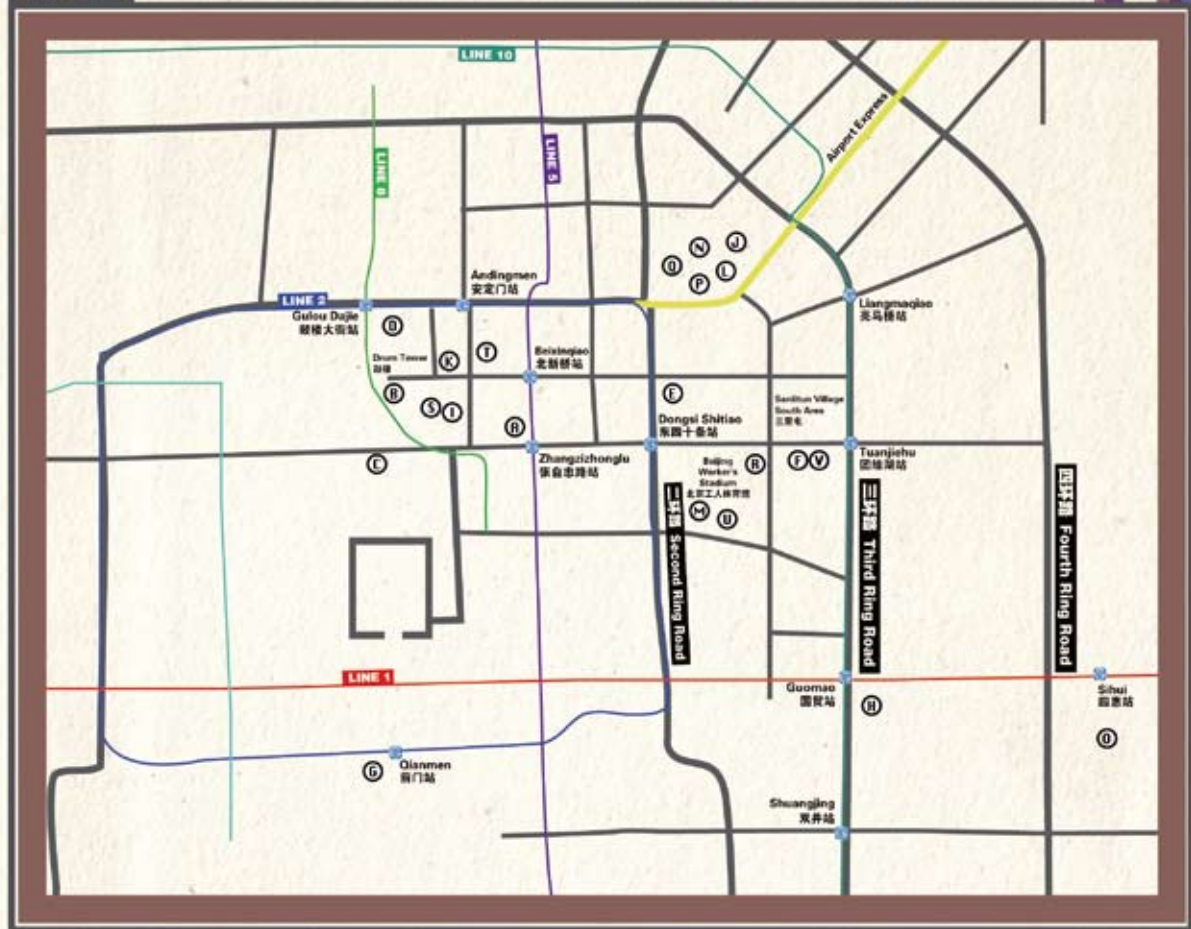
## URBAN RECREATIONAL GARDEN AND BEE-KEEPING WORKSHOPS

**MAR 9** – A double-whammy of environmental enhancement with a bike ride followed by a workshop on urban beekeeping. Learn how to differentiate between real and fake honey products before lessons on setting up an urban beehive. Free. 3pm. Re-Up

## C!HERE ART CRAWL

**MAR 15** – C!Here guide participants through a series of installations and exhibitions including a "human library." Other activities include juggling and, if you're tired of crossing the city on two wheels, you can opt for one by trying out unicycling. Free (register at [ktsoy@wcobeijing.org](mailto:ktsoy@wcobeijing.org)). 3pm. Moma Auditorium (8438 8258)





**A Yu Gong Yi Shan**  
3-2 Zhongzhong Rd, Dongcheng District  
东城区中营路3-2号  
(故宫博物院东门外大街)  
+86 10 6404 2711  
<http://www.yugongyishan.com/>

**B Dada**  
Ren 101, Bldg 5, 206 Gulou Dong Dajie,  
Dongcheng District  
东城区鼓楼东大街206号B座101室  
(王府井大街东口)  
+86 183 1106 0818  
<http://www.dadabai.com/>

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

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(红安寺胡同东口)  
+86 156 0112 2252  
<http://www.douban.com/zai/lab/>

**E Balance Art**  
20/F, Lower A, Tianhang Plaza, No. 46  
Daxuehuan Wai Dajie  
东城区东直门外大街46号 天恒大厦  
A座20层  
<http://the.douban.com/thebodyarts/>

**F The Bookworm**  
Building 4, Nan Sanlitun Road, Chaoyang  
District  
朝阳区南三里屯路4号(工体路口)  
+86 10 6586 9507  
<http://beijingbookworms.com/>

**G Re-Up**  
No. 59 Fan Shu Xie Jie Daxilue Beijing  
北京市朝阳区东直门内大街  
+86 10 5876 0620  
<http://www.reupmuseum.com/>

**H Today Art Museum**  
Building 4, Pingguo Community, No. 32  
Baizhuo Road, Chaoyang District  
朝阳区平谷路32号(平谷路口)  
+86 10 5876 0620  
<http://www.todayartmuseum.com/>

**I MOMA Auditorium MOMA**  
Skyside, Dongdai MOMA, No. 1 Xiangheyuan  
Road, Dongcheng District  
东城区香河园路1号当代MOMA 空中连廊  
+86 10 8538 8343  
<http://www.moma.org/>

**J MAO Livehouse**  
Rm. 111, Xinhua Dongdajie, Dongcheng  
District  
东城区新华大街111号  
<http://mao-music.com/>

**K SURGE Art**  
15th Floor of Hotel M, Dongdai MOMA, No. 1  
Xiangheyuan Road, Dongcheng District  
东城区香河园路1号当代MOMA Hotel  
M+15层  
[www.surgeart.com](http://www.surgeart.com/)

**L Funky**  
6/F, No. 8 Gongti Xilu, Chaoyang District  
朝阳区工体西路8号(工体路口)  
+86 10 6551-6866  
<http://www.funky.com.cn/>

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北京14层  
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<http://www.bocinema.com/>

**N Zen-Living Art Space**  
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Hao's Shimenan Lu, Baicun Lu,  
Chaoyang District  
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+86 10 8777 8073  
<http://www.zen-living.com/>

**O Dangdai MOMA**  
No. 1 Xiangheyuan Rd, Dongcheng District  
东城区香河园路1号  
+86 10 8438 8343  
<http://www.worldculture.org/>

**P World Culture Opera 世界文化歌剧**  
5/F, 100 Dongdai MOMA, No. 1 Xiangheyuan Rd,  
Dongcheng District  
东城区香河园路1号当代MOMA北京5-105  
+86 10 8438 8343  
<http://www.worldculture.org/>

**Q Lantern 灯笼俱乐部**  
100 meters north of Worker's Stadium,  
West Gate, Gongti Xilu, Chaoyang District  
朝阳区工体西路100米路北  
135 0134 8785  
<http://www.lanternclub.com/>

**R Penghuo Theatre 蓬火剧场**  
85 Dongdai MOMA,  
Dongcheng District  
东城区东直门香河园路1号当代MOMA  
+86 10 6420 6452  
<http://penghuotheatre.com/>

**S Hot Cat Club 热力猫俱乐部**  
85 Fanguo Hutong, Dongcheng District  
东城区方家胡同85号  
+86 10 6420 7868  
<http://the.douban.com/hotcat/>

**T Face Bar 脸吧**  
No. 26 Dongsihuan, Gongti Nanlu,  
Chaoyang District  
朝阳区东四环南路26号  
+86 01 6551 6738  
<http://www.facebar.com/en/facebar/restaurant/bar/>

**U Touch Beijing**  
No. 4 Gongti Beilu, Chaoyang District  
朝阳区工体北路4号

**V To be announced**



Sip, nibble, gulp, chew, guzzle, savor, feast

# FOOD & DRINK

CURRY // KOREAN STREET FOOD // TARTINES // CREME BRULEE // GREEN DRINKS



*Good things come in twos all month at Migas during their Iberico ham and wine promotion.*

## NIBBLES AND SIPS

### NEW OPENINGS

Beijing's waistline will continue to expand happily with the recent opening just north of Ritan Park of formerly delivery-only bakery **Pantry's Best's** new store.

Guomao's skyline has gained another rooftop bar with the opening of **The View 3912**, one that promises a panoramic view of Dawanglu, plus an extensive cocktail menu and Western fare. It's all that with the welcome addition of a rare convenience: The kitchen is open until midnight.

Vics Club in Workers Stadium has sprouted a space upstairs for sports fans called **V Sports Bar**. They're due to serve the kind of comfort food that goes well with American football. Look for their official opening date later this month.

### HAPPENINGS

Look forward to another day of sushi, sake and cocktails as **Okra** in Sanlitun's 1949 Hidden City has expanded their hours to include Sundays from 5-9.30pm.

Early-morning risers, a new option is in town. Nali Patio's **Moka Bros** has launched a breakfast menu, which includes breakfast burritos and their signature smoothies, daily from 8am.

In Taikoo Li North, **Colibri** unveiled a new look at the end of February. They've kept house favorites like sweets and coffee, but have evolved the rest of their menu to the tune of an Italian trattoria.

More bubbles have arrived to keep CDB lively on the weekend. **Kerry's Kitchen** at Kerry Hotel Beijing launched a champagne brunch that runs on Sundays. Parents can enjoy their bubbles in peace while kids head upstairs to the newly opened Adventure Zone.

**The Big Smoke Bistro's** latest endeavor, "The Experiment" is all about testing the limits of flavor. They'll be hosting once-a-month dinners paired with a one-night-only tapping of a keg containing "crazy" ingredients and techniques.

### TEMPORARY CLOSINGS

**Q Bar** is now closed for renovations and is set to reopen in April. Its interior won't be its only facelift: look out for a brand new set of cocktails.







# ONE POT

**SSAM'S TRANSFORMATION  
TO KOREAN STREET FOOD**

ROASTED BEER CHICKEN

PHOTO: MITCHELL PEMASJUN



## WHAT'S NEW RESTAURANTS

Daily 11.30am-10pm. Unit 238, B1, Bldg 1, Sanlitun Soho, Chaoyang District (5935 9475)

朝阳区工体北路8号三里屯Soho商场1号楼B1楼238室

 800m southwest of Tuanjiehu station (Line 10)

The reinvention of one's self is always an intriguing proposition. There was the forced one of Modo into Modo Urban Deli last year, but it was fitting and begat such things as a memorable Cuban sandwich. Of his own volition, but with equal success, chef and owner Andrew Ahn has reimagined Ssam and its modern Korean cuisine into One Pot.

The new menu is interesting from the outset. A tomato cauliflower kimchi (RMB 20) intrigued the table with its deviation from the banality of cabbage and encouraged future curiosity with its brilliance – sweet and tart, soft and crunchy.

Recent history ripples through the menu. Kimchi reappears in one variation (RMB 28) of the *kim bap* – a snack food which grew out of the Japanese rule during the early 20th century. Again, the menu shows how history washes over cuisine in the GI Stew (RMB 68/98), a questionable pot of luncheon meat, a pale smoked pork sausage, minced beef, macaroni, baked beans and iconic ingredients of two countries: kimchi and processed cheese.

Pork *bugolgi topokki* (RMB 78) is overwhelmingly, but delightfully large, and what scant remnants remain can be refashioned into an outstanding fried rice with flecks of seaweed, sesame and cheese. The most unusual, and perhaps most pleasing, culprit of the night was a roasted beer chicken (RMB 118), though the strong ice coffee served in a beaker rivaled it in presentation.

Skip the cocktails and put your energies, and energy intake, towards the remarkable ginseng tiramisu (RMB 48) and its smear of date. *Cat Nelson*

**Also try:** Saveur de Coree, SG Song



### Fish Uni

Choose one: Sashimi or Teppanyaki Custard

獐子岛活海胆 刺身或铁板蒸蛋

### Norwegian Wild Scallop

Choose one: Sashimi or Teppanyaki

挪威野生扇贝 刺身或铁板



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## NEW ART-RESTAURANT DACHA



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15001017888





## WHAT'S NEW RESTAURANTS

# SANTOS BAR AND GRILL

## WORLD CITY TAKES ON PORTUGUESE

Daily 11am-late. E138, Bldg 8, World City, 9 Jinhui Lu, Chaoyang District (6566 9995)

朝阳区金汇路9号世界城8号楼E138



600m south of Dongdaqiao station (Line 6)

It was in the belly of World City where I realized how Vasco da Gama must have felt when he discovered India.

With so few Portuguese options in Beijing – the city's main claim is its restaurant named after Portuguese adventurer Luís Vaz de Camões in the Legendale Hotel – the opening of Santos Bar and Grill is a welcome find. Its draws: fiery *peri peri* chicken, a selection of stone-baked Mediterranean breads and a festive chorizo sauce.

Santos wouldn't be a Portuguese restaurant without this flame-grilled bird (RMB45-140), available in its entirety, halved, quartered, or as a fillet. It's marinated with *piri piri*, Portuguese for "pepper-pepper," and enough of it – Santos features a spice-o-meter that starts off with a docile lemon and herb, but tests the bravest diners with an eye-watering "A-bomb" level of chillies. Temper it with a slab of *eixo*, an oily bread generously topped with sun-dried tomatoes

and green olives (RMB 55), or *mira*, a pita covered in buffalo mozzarella, red onion and chilli beef (RMB 65). The bread was served on the dry side, so soak the strips in aioli, balsamic vinegar, or a delectable chorizo sauce (RMB 18).

The menu goes so far as to cover grill basics like saucer-sized burgers and even a Beijing rarity: the Sloppy Joe (RMB 95). I only wish they had taken a tip from the Portuguese-American moms out there and spiced it with *chorizo*, while cranking up the dial on the sloppiness. Call me once that ground beef is dripping out the back of the toasted bun.

Their RMB 49 business lunch includes dishes that aren't available on the full menu, so arguably, 11.30am-12.30pm is the best time to snag a pour from their wine list and test the waters. *Jessica Rapp*

**Also try:** Camões Portuguese Restaurant, Carmen



## WHAT'S NEW RESTAURANTS

# SHAHRAZAD ARABIC RESTAURANT

## MIDDLING MIDDLE EASTERN

Daily 11am-1am. Unit 217, 2/F, Bldg 2, Sanlitun Soho, 8 Gongti Beilu, Chaoyang District (5785 3565)

朝阳区工体北路8号三里屯Soho商场2号楼2楼217室

 800m southwest of Tuanjiehu station (Line 10)

I was fortunate to grow up with a lot of Arabic friends whose parents lovingly made food from their homeland. So when I visited Shahrzad Arabic Restaurant and opened the mouth-watering menu, fond memories flooded back.

We dove into ordering, calling for the fried *kibbeh* (RMB 45), *fattoush* salad (RMB 30/60), *hommos bi tahini* (RMB 30/50), *shash leak* of veal (RMB 78), *kashkash kebab* (RMB 45) and rice with lamb (RMB 70).

Our eyes took in much more than our stomachs would. When the first dish to reach the table (in this case, pita bread) turned up still in the plastic bag that it was microwaved in, the bread's pre-cut corners hard from one resuscitative zap too many, we adjusted our expectations. As the dishes flew to our table, the excitement we had felt was gradually punctured into a state that not even the belly dancer jiggling away out on the stage could revive. The meat was gamey, and textures slid from tender and juicy to chewy and dry in a single dish.

The salads, however, were the highlight. The *fattoush* salad was a medley of fresh and zesty ingredients. Had it not been for this and the amusing, funky waitress that served us, we might have left less satisfied. *Shannon Aitken*

**Also try:** 1001 Nights, Rumi



KASHKASH KEBAB

# GANGES

## INDIAN RESTAURANT

### Celebrate Holi!

~ The Indian Festival of Colours ~

Visit Ganges for the Holi Festival on Sunday, March 16, and try specially-prepared Holi Festival food, including Gujias, Dahi Bhallas, and more. Don't miss your chance to share the excitement of the world's most colourful festival!



	<b>Sanlitun</b> 6416-0181	<b>Lido</b> 5135-8353	<b>Dongzhimen</b> 6417-0900
	<b>Haidian</b> 6262-7944	<b>CBD 'The Place'</b> 6587-2999	



*fat lune*

は っ ね

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# Any way ewe slice it

FINDING THE RIGHT CUTS IN CHINA

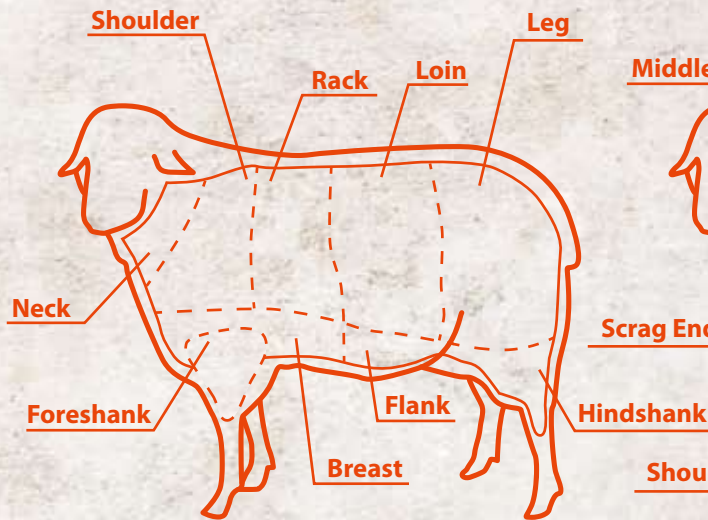
by Cat Nelson

PHOTO: FLICKR USER ARTIZONE

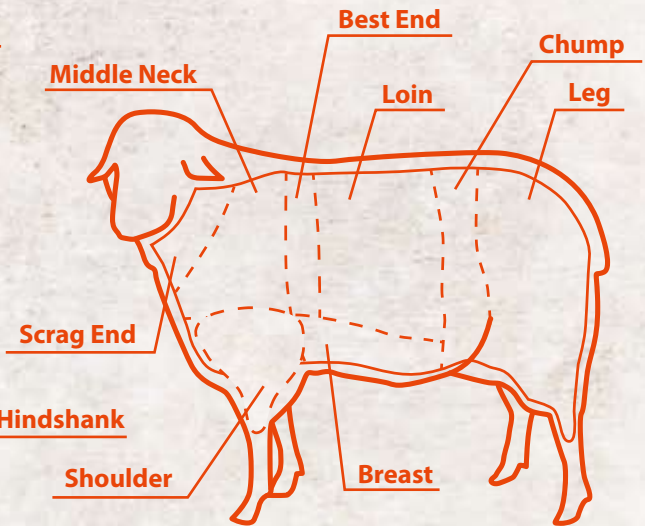


Though the Sunday roast might be a rare occasion in Beijing, no one should be denied the pleasure of a pan-fried lamb chop. Rocking up to Jenny Lou's has its comforts, but what you know is a bad habit for your wallet becomes worse when you learn the local market around the corner will sell you a domestic loin chop for RMB 35 per *jin* instead of RMB 79. So, how do you get the meat you want on the cheap?

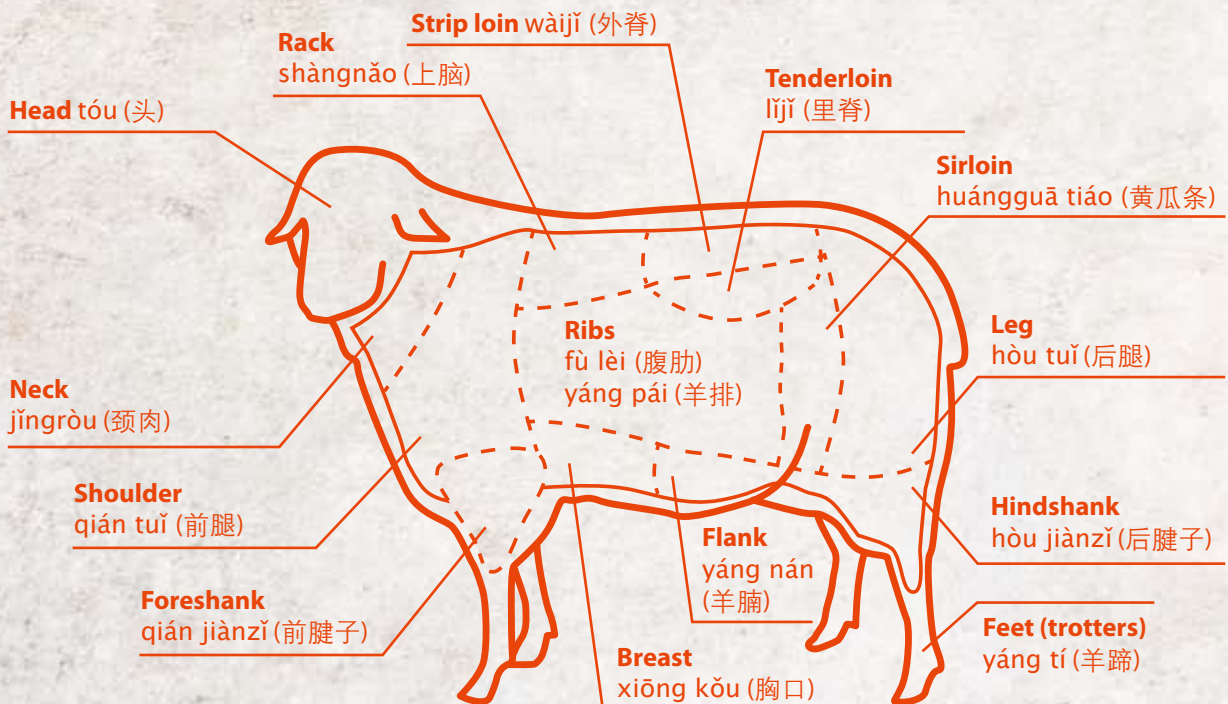
## US Cuts



## UK Cuts



## Chinese Cuts





# KATCHUP

BURGER CLASSICS IN GULOU



THE BIG BLEU

PHOTO: MITCHELL PE MASTIUN

## WHAT'S NEW RESTAURANTS

Tue-Sun 11am-10.30pm. 53-1 Jiadaokou Nandajie, Dongcheng District (8403 5772)  
东城区交道口南大街53-1号

🚶 650m northeast of Nanluogu Xiang station (Line 6)

The arrival of Ketchup to Gulou means more burgers, and while in this Beijing heyday of beef and buns there runs the risk of redundancy, we found little reason for complaint with this newest contender. The mind behind the menu is the same of the original Burger Counter, and you will recognize hints of this.

The front window of the restaurant announces soups, salads, sandwiches, burgers and steaks. Options are largely straightforward with the occasional surprise. A bowl of the garden basil pesto soup (RMB 20) turns out to be deceptively named. Where the curious image of sunbathed herb gardens dappled with pine nuts was conjured, instead is a classic tomato-based vegetable soup with rounds of green beans, triangles of carrot and echoes of minestrone.

The grilled veggie sandwich (RMB 48) bleeds mushroom, zucchini, and summer squash with drippings of Swiss cheese. A rarity to Beijing, the Reuben sandwich (RMB 58), is also deserving of attention. The burger selection (RMB 48-68) hits all the standards with a few moments of excess, namely "the Manhattan monster" (RMB 68), packed with egg on chilli on cheddar on onion ring teetering atop the patty, and "the atomic" (RMB 58), a burger with spicy buffalo sauce, a jalapeno-ranch dressing and fried onions. The trinity of bacon, blue cheese and beef finds representation in "the big bleu" (RMB 58) draped in caramelized shallots and showered with flakes of fried onions. Accompanying fries would do well with a generous dusting of salt and seasonings, though they are thick-cut and crisp. *Cat Nelson*

**Also try:** Let's Burger, Burger Counter





## WHAT'S NEW RESTAURANTS




SALMON TARTINES

## INK BISTRO

### THE FRENCH TWIST ON A SANDWICH

Daily noon-2pm, 6-11pm. Courtyard 4 (beside Salsa Caribe), Gongti Beilu, Chaoyang District (157 0122 3422)  
朝阳区工体北路4号院

 800m west of Tuanjiehu station (Line 10)

Part of the new evolution of Sanlitun's Courtyard 4, Ink opened earlier in the fall. A small bistro (1/F), club (2/F) and lounge (3/F) comprise the three-floor venue, making it quite the marionette of a venue to manage. We took a look at Ink's second floor a few months back, but had yet to make it to the bistro.

Christian Hoffman of Yi House consulted for the kitchen, and he's done well. The menu is French-leaning and split into two sections – one meant for a casual bite sitting at the bar with a glass of wine, the other for sit-down dining (RMB 148 for two courses, RMB 178 for three courses).

*Tartines* (RMB 22-42) comprise this first genre of a meal. A Franco-rendition of that classic standard, the open face sandwich, the *tartine* offers possibilities: wild mushrooms with hazelnuts and a balsamic glaze (RMB 22), Gorgonzola with pear, walnuts and truffle honey (RMB 28), a soft egg on crispy pancetta (RMB 25). On one, a fatty slab

of fried Gruyere and a grilled artichoke heart (RMB 42) are testament that a kitchen should not always follow the printed menu (which promised pancetta instead of the 'choke). On another, gravlax (RMB 38) is accented delicately with a single caper, a small ring of red onion, a sprig of dill and a section of lemon with shavings of its rind.

The sit-down menu is small and set, with a select number of dishes done well, but rotates every several months. Flavors are classic and satisfying: fennel with green apple, a seafood bouillabaisse, roast chicken atop carrots and a pool of creamy lemon-thyme sauce, grilled sirloin drizzled with green peppercorn sauce and bolstered by rosemary potatoes. An ordinary penne with eggplant is just that – ordinary – but the salmon, grilled and glistening, flakes off the fork tenderly and the lentils, half on their way to soup, are rich and buttery. *Cat Nelson*

**Also try:** Café de la Poste, O'Steak


## WHAT'S NEW RESTAURANTS

# BURGER BREAK

### PATTIES IN SHUANGJING

Daily 10.30am-10pm. 10-3, Fulicheng Area D, Xingguang Dadao (at the corner of Tianli Jie and Huilin Lu), Shuangjing, Chaoyang District (5862 1099)

朝阳区双井富力城星光大道底商D区10号商铺10-3号

 700m northwest of Shuangjing station (Line 10)

Shuangjing inhabitants will be happy to know that another dining option has opened its doors in the area – Burger Break, a sleek little eatery that's chasing local fame by promising flame-grilled patties made with 100-percent imported beef.

The menu has a utilitarian quality, with just five burgers (RMB 38-78); appetizers that include various fries (RMB 19-23), chicken wings (RMB 38), onion rings (RMB 22), and fish sticks (RMB 29); a handful of salads to lighten the guilt; and a short list of drinks.

The sunshine burger (RMB 43) was topped with the usual burger items, as well as an egg so lightly fried it doubled as a homemade burger sauce. It was tasty but a little oozy for decorum. The avocado cheeseburger (RMB 58), topped with a generous serving of fresh avocado, won on flavor and was definitely easier to eat. The fries and onion rings were somewhat run of the mill, appearing to be bought rather than made in-house. But nothing was greasy or salty, and everything was immaculately served.

Burger Break might not be a restaurant you'd purposely traverse the city for. But would I be happy if it was a new addition to my neighborhood? Absolutely. *Shannon Aitken*

**Also try:** Burger Counter, Ketchup



AVOCADO CHEESEBURGER

PHOTO: SUI



*four eye doctor in Beijing!*

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# BAROLO

## UPSIDE-DOWN VANILLA CRÈME BRULEE

Daily 11.30am-2pm, 6-10pm. 2/F, The Ritz-Carlton Hotel, China Central Place, 83A Jianguo Lu, Chaoyang District (5908 8151)

朝阳区建国路甲83号北京丽思卡尔顿酒店2层

 475m northeast of Dawanglu station (Line 1)

Twenty years ago I celebrated my seventh birthday under the kitchen table. The premise was an “upside down” theme. While details are murky now and the logic behind them tenuous at best, the afternoon possessed that certain magical nature that comes only from young minds. We ate Jell-O with our hands, which to my small self somehow seemed consistent with the idea of “upside-down” – things wiggling and out of control, flouting social etiquette from beneath the table like animals.

By now, I’ve grown older and more literal. My imagination has shrunk but my palate expanded and evolved. Though Jell-O may have its childhood charms, for upside-down desserts, Barolo and their crème brulee (RMB 98+15 percent) have stolen away my heart.

More befitting to an era when you sip champagne on your birthday is this tasteful spectacle of a sweet, deep and rich in flavor. You may be familiar with the classic

crème brulee: a white ramekin, a rich custard, a brittle top of caramelized sugar. Here, a fishbowl of a dish arrives with the narrow elegance of a wineglass, but holding intoxicants of another kind: custard baked on caramel.

Exhibit some decorum – a modicum of patience for whimsy is required as the server pours a hot stream of chocolate and honey to rupture a hard shell of dark chocolate covering the mouth of the bowl. If custard on caramel sounds too cloying, the kitchen is on that same tip and an orb of salted hazelnut ice cream lends nuttiness and a touch of saltiness to set off the sweet. Altogether it will remind you of a Snickers bar, Chef Eugenio Iraci warned a table of Americans. He was right, and we were delighted.

Finally, at the end of it all, the reserve process brulee challenges you with this: do you maintain your dignity or abandon shame and scrape the floor of the glass for flakes of caramelized sugar? *Cat Nelson*



## YING-YING LU

CO-FOUNDER, WEIPIN

**A**fter a six-year stint in China, Guangxi-born Ying-Ying Lu is moving back to the US for the second time. She is a co-founder of Weipin, a social enterprise with the mission of applying technology to transform the process by which low-end workers connect with employers in China, and with an April expiration date for Beijing, she imagines what her final fantasy meal will be like before heading to San Francisco.

### The venue

It would have to be at one of my favorite restaurants: either Huajia Yiyuan on Gui Jie, Jin Ding Xuan, or Haidilao Hot Pot near Tuanjiehu. Each of these is an accessible, reliable, and tasty establishment of size at which I've previously hosted friends and events.

### The starters

The first starter that comes to mind is actually from a trendy Guizhou restaurant in Fangjia 46. It is greens wrapped in beef slices and mint, and I forget the exact name, but my mouth waters just thinking about it. Everyone I introduce to this dish loves it, and I order the dish every time I go. Everything at this restaurant tastes incredible.

### Main course

Main courses would center on the ample selection from Hua's and Haidilao. We'd keep the hot pot running both spicy and non-spicy while feasting on classics such as

duck, crawfish, mushrooms, and hearty vegetables.

I am hosting a goodbye party in late March, and have hired Fatface Dining to cater. I think Eric is the best chef in town, and he is my go-to for small and large events. Fatface's mission is to bring people together through food, and the brothers call me their number one fan. I will miss them and their food very much.

### Dessert

The dim sum dessert selection at Jin Ding Xuan is to be marveled at. We'd get our fill of warm, sweet pies and buns, as well as the delicious yogurt and classic bubble tea. Then, we would head to Bellagio to fulfill our craving for iced Taiwanese treats.

### The music and entertainment

Thomas Reemer and his team from Paishouba, which promotes media and music, would craft a personalized soundtrack. They have fantastic taste in music and would provide something upbeat and eclectic.

We'd round things off with a drink at Jeff Ji's Parlor before engaging in some early morning KTV and heading straight to Jingshan Park to watch the sunrise. I've visited the Park on several early mornings and have cried tears of joy at the beautiful view and its accompanying Beijing memories. Looking out across the slowly dawning city, I know that I will miss Beijing very much.





MIXED SASHIMI PLATE (MEDIUM)

## HAGAKI

### SLEEK JAPANESE NEAR 798

Daily 11am-10pm. 1/F, EAST Beijing, 22 Jiuxianqiao Lu, Chaoyang District (8414 9815)  
朝阳区酒仙桥路22号东隅酒店1层

 4km northeast of Sanyuanqiao station (Line 10)

Did you know that a prawn could deceive you? At Hagaki, you will learn many things from this swimming crustacean. No, it's not a pat of butter, as adamantly as you may feel when it melts leisurely against your tongue. Yes, the kitchen will indulge you should you take the brilliant suggestion to send back the severed heads for deep-frying. (This is delicious, if you were a skeptic.)

There are other things to learn, too. Educate yourself in tuna and its gradations of fattiness with a tuna sashimi plate (RMB 398, add 15 percent to all prices). The Wangjing roll (RMB 128) nods to the neighborhood down the road – tuna marinated with Korean chilli sauce and kimchi comes bundled in rice and lavishly draped with tuna and sprinklings of *tobiko*. The lotus root will surprise you. Its fried cross-sections are golden and lacy, and despite the many holes, they're well-matched for scooping the

accompanying spicy tuna tartare (RMB 58).

The kitchen possesses a light touch and certain sensitivity. A teapot of earthy *matsutake* soup (RMB 48) is delicately balanced – rich, salty, and won't last long. Shrimp and ginkgo nuts rattle against the walls of the empty pot which explain the depths of the broth's flavor. The greens and fishcake salad with *ponzu* mayo (RMB 38) jumbles oblique stars of okra with pale yellow endive leaves and quarters of bright cherry red tomatoes, the chewiness of fishcake contrasting with the crunch of fresh vegetables.

You learn most from a dense brick of chocolate mousse (RMB 58) with its curious but enchanting scoop of soya milk ice cream. Little worlds unfold in this cold orb. Did you think that early morning dumpling shop breakfasts could reappear, frigid not warm, solid not liquid, delicious not bland? *Cat Nelson*

# PENGRAN SIJI COCONUT CHICKEN HOT POT

## HAMMING UP THE HEALTH, HAINAN-STYLE

Daily 11am-10pm, 11am-midnight (summer). 2/F, Borui Dasha,  
26A Dongsanhuan Beilu, Chaoyang District (6516 7211)

朝阳区东三环北路甲26号博瑞大厦2楼

 800m south of Tuanjiehu station (Line 10)

Hot pot is synonymous with perspiration, indigestion, and on occasion a bout of *la duzi*. Fewer hours in the loo is one of the main draws of Pengran Siji Coconut Chicken Hot Pot, which boasts a broth that contains substantially less sodium and grease. Written reminders of this resonate next to nearly every well-shot photograph in a menu as thick as an encyclopedia. When the waiter plopped two on our table, I prepared myself to drown in choice before I could even begin to swim in the Hainan-style soup, but thankfully, the pages were few and made of cardboard.

Choices made, thin strips of fresh coconut were dumped in the large pot and simmered alongside coral chunks of papaya. The summer fruit must have snuck in under the radar as the restaurant had promised to only serve seasonal produce, but I wasn't complaining. It did, however, make me question whether the tender chicken had actually been butchered that same day as a restaurant review on the wall suggested.

Our waitress dumped the blanched limbs in the bubbling pot with one sweeping gesture, the final contribution to the "Natural Taste Coconut Chicken" (RMB 138) that would be the base for the hot pot.

Pengran Siji's menu conveniently acts as a guide to which ingredients best go with which hot pot bases, but we went with the basic veggie and meat platter (RMB 58 for two). Soy sauce, ginger, chopped chillies, and two Calamansi limes made for a refreshingly light dipping sauce, although admittedly, *majiang* was dearly missed.

Hot pots are supplemented with a range of southern-style side dishes, like a crispy claypot rice topped with Cantonese-style preserved meat (RMB 58), a rich green stir-fry of sweet beans, lily and shrimp (RMB 48), and the signature rice fried with kiwi, raisins, shrimp and pork floss, served in a hollowed-out coconut (RMB 42). It was a hauling, but once the last of it had been devoured, the only discomfort in the stomach came from the feeling of being full. *Jessica Rapp*



PENG'S SPECIAL FLAVOR CHICKEN HOT POT





# ACHILLE TRAVAGLINI

EXECUTIVE CHEF, TAVOLA

by Cat Nelson

Hailing from the heart of Abruzzo between the mountains and the sea in central Italy, Chef Achille Travaglini is well-versed in the finer ingredients of life with family history in the businesses of oil, wine and cheese. Since autumn, he has been heading up the kitchen at Tavola and speaks to us here about wine gelato and cooking for James Bond.

## What was the first thing you remember eating as a child?

My first memory of food is toasted homemade bread topped with homemade ricotta cheese that my grandfather used to prepare.

## What's your favorite pasta dish?

My favorite pasta dish is homemade tagliolini pasta dressed with extra virgin olive oil, a little bit of pasta water from cooking, Parmesan cheese and white truffle. This is the best preparation for pasta with the truffle flavors of my region, Abruzzo.

## What is the most memorable food city in the world?

Rome, where you can eat and smell an unbelievable variety of beautiful food paired with the magnificent monuments of "The Eternal City."

## What is your favorite dish at Tavola?

The gnocchi with scampi and truffle. It's an amazing combination.

## What is one of the first things you crave to eat when you return to your hometown?

My mother's pizza filled with young broccoli and Emmenthal cheese. It is one of the best dishes I have tasted in my life.

## What would you most like to cook in Beijing, but can't?

I can't cook braised artichokes with pork sausages and bread stuffing because I can't find good quality artichokes in the markets here.

## Who's the most famous person you've ever cooked for and what was that experience like?

I once cooked for James Bond himself ... or rather Sean Connery. I was working at a hotel in southern Italy where Mr. Connery was the special guest of a gala night. It was great to meet him.

## What's the most interesting flavor of gelato that you ever eaten?

One time, some wineries organized a fair in a castle in Balsorano, and I was very impressed with the gelato al Montepulciano d'Abruzzo Wine.

## What has been most surprising about Beijing?

I have lived in Beijing since October, so I know just a little about the city. My first observation has been how big, and how organized it is. I've also been impressed to find products from all over the world.

## What has been the most surprising thing about the Chinese food in China to you?

I am fascinated by the variety of dishes and by the passion and care that Chinese chefs take to prepare dishes. I can recognize a little bit of Italian cuisine in Chinese handmade noodles and dumplings.

*Sample the new homemade organic fresh pasta recipes created by Chef Achille at Tavola, Mon to Sun from 6pm.*



## U IS FOR...

### ... *udon* 乌冬

Some say it was a Japanese convoy exploring the various tastes Tang China had to offer during the mid-eighth century who invented them, others say it was a lone monk traversing Chinese landscapes during the ninth century who learnt the technique to bring back home.

However *udon* noodles came to be, it's apparent that they have joined the ranks of Chinese noodle nomenclature. More commonly known in China as *wudong* (乌冬), *wodongmian* (乌冬面), or sometimes *wulongmian* (乌龙面), the close pronunciation between the two names allows for us internet-historians to believe both countries played a part in creating them.

### ... *unbroken* 不断

Can you master the "longevity noodle" or *changshoumian* (长寿面)? Many stories are told about the origins of this tradition, but what you need to know is this: leave the noodle unbroken.

The elongated shape of a noodle symbolizes longevity, and, in true auspicious fashion, a bowl of them is requisite for birthday celebrants. The trick? Slurp up the noodles without breaking them with chopstick or teeth. Why? Because to break one is to break the lifeline it is representative of ... yours. Get your sucking face prepared early if you want to live to a ripe old age.

### ... *urn* 盅

Cantonese cuisine is well-known for perfecting the art of the slow-cooked soup, with one famous dish being the "winter melon urn" (*dongguazhong* 冬瓜盅). To prepare this soup, you will need a large winter melon whose insides you can carve out to fashion an urn. Quite often, you will see a decorative pattern carved onto the outside of the melon as the skin is very sturdy. The newly-crafted urn is then filled with soup ingredients like Chinese cured ham and herbs. The entire urn, with a decorative melon lid, is then double-steamed for a minimum of four hours to fully allow the soup to soak into the melon flesh. Winter melon is an appropriate choice for such a dish as the waxy rind gives a solid waterproof layer.

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# CURRYING FAVOR

## COMPARING PACKET CURRIES

by Kipp Whittaker

The packet curries of East and Southeast Asia is a Taste Test that has been long discussed, but often dismissed on the grounds that it will be god awful. No one wanted to take it on. This month we were feeling particularly masochistic and took the plunge.

Almost every country has its own specific style, flavor, and history with the dish. Most of these original recipes require specific ingredients native to the region and a lot of time to put it all together. Being the busy people that we are, there is rarely enough time in the work week to cook up a tasty curry from scratch, so we were curious about how effectively can a packet version recreate the magic of the original. Not for long though.

### House Japanese Curry (RMB 42.90)

"This is way too salty. It's kind of like an ocean soup."

"It tastes like old powdered cheese flavored snacks, left in a car for a couple weeks after a trip to the beach."

"It's just god awful. Tastes like a beef bouillon cube made of rubber tires."

"Where is the curry flavor? It's like a sleight of hand trick, and this young pimply magician made it disappear."

"It has a cheap soy sauce taste and smell that dries you out before it even touches your mouth."



### Nyor Nyar Rendang Curry (RMB 18)

"Traditionally Rendang style curry is hot, but this is a mad at you kind of spicy."

"It has a strong citronella taste in a good way. Your sweat will drive away the fiercest of mosquitoes."

"This is the only one that is incredibly spicy, which can only be a good thing."

"It doesn't have a very strong MSG taste like the Japanese curry. It actually tastes semi-homemade."

"It's easy to fool the casual curry-eater into thinking it is homemade. It would be great to nullify it with some coconut milk to tame the spice."

PHOTOS: KEN

### Kong Yen Japanese Curry (RMB 33.50)

"It has a very bland, dirty mushroom bouquet."

"Salt is the only spice. It's really boring and lacking in any sort of character."

"There is a salty and slightly nutty flavor, almost testicular."

"It has a strong chestnut or hay taste, like a horse's mouth."



### Prima Taste Singapore Curry (RMB 44.80)

"It's your ye old Southeast Asian curry."

"It has a rich taste with fresh coconut milk and minimal MSG."

"A friendly spice that dances on your palate."

"Pretty authentic tasting for a box mix."

"The Zooley Deschanel of curry. Very approachable and cute – everybody can get down with this."



### Yamamori Thai Curry, Chicken Yellow (RMB 29.50)

"It has these weird chunks of old chicken bits floating around with a canned dog food aroma."

"It's impossible to work with. The flavor is doomed from the beginning."

"Chicken noodle soup for dogs."

"I can imagine this being served in an assisted living facility."

"Thai food for astronauts, if you're in the middle of deep space and it's the only thing you can get."

"Thai people would protest if they knew this was being sold in their name."



### VERDICT

Prima Taste Singapore Curry and the Rendang Curry came with more than one packet and also required additional ingredients, but compared to the other instant curries, these had the most traditional taste and not too much MSG. For the price, the Nyor Nyar Rendang Curry is the best deal when you consider the quality and flavor, but all agreed that the most delicious was definitely Prima Taste Singapore Curry. The main thing learned from this assessment: there is a definite correlation between number of additional flavor packets and deliciousness.



# HIDDEN HOUSE

ARTISINAL COCKTAILS FOR YOUR INNER DANDY





## WHAT'S NEW BARS & CLUBS

Wed-Sat 6pm-2am, Sun-Tue 6pm-1.30am. Rm 8, 1/F, 39 Sanlitun Nan (200m north of Jingkelong, Xindong Lu), Chaoyang District (138 1118 8991)

朝阳区北三里屯南京客隆往北200米39号楼1层8号  
新东路

 800m northeast of Dongsishitiao station (Line 2)

Upon entering, I was totally mystified. There were shelves with boutique glassware, and to the left a bathroom with strategically placed figurines fishing in the sink. But as far as I could tell, there were no people signaling this could be Hidden House. Was this it, or just a really well-designed public restroom? Boy was I wrong. After walking out, I was chased down by a waitress, who welcomed me back in, and with the press of a button, the bookshelf slid to the right, welcoming me into a space of yore.

The interior is plush and pleasing on the eye, with nice lighting and a decor of primarily wood and brick. The bartenders wear snazzy bow ties, and there is an enjoyable rotation of vintage jazz, blues and funk coming through the stereo.

The menu is extensive, with a selection of cocktails and a lengthy list of whiskeys. I first ordered a bourbon Mai Tai (RMB 65). It was delicious and sweet, with a slight aroma of almond from the orgeat liqueur. Next, I procured the London Mule (RMB 60), which features gin and a heavy ginger spice. Finally, I had the Peking City (RMB 65), a rum cocktail with chartreuse, honey and lemon juice. It was garnished with rosemary and though very strong, the aroma of rosemary complicated the drink.

Owner Ming spared no expense when creating the opulent Hidden House. It's a good choice for hanging with friends or indeed a cozy date night. There's no smoking, which is nice for people who care about that sort of thing. Hopefully, it'll filter out some of the Sanlitun riff-raff. *Kipp Whittaker*

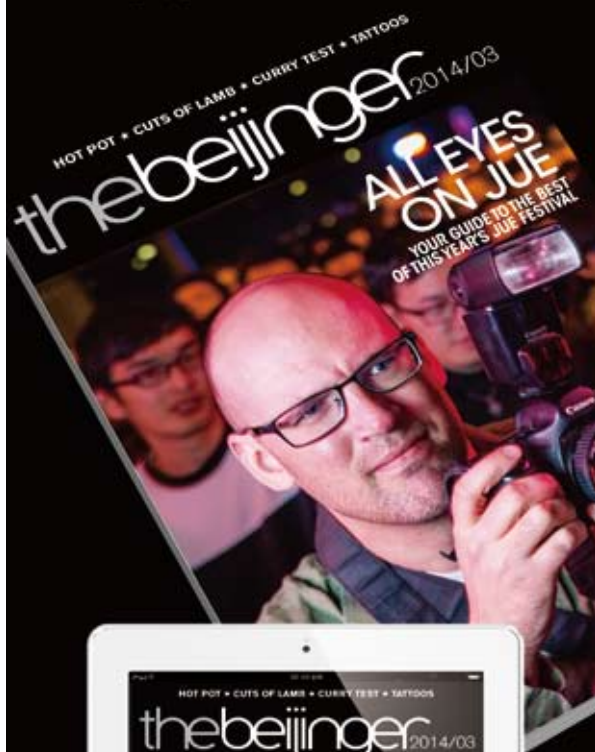
**Also try:** Revolution, Apothecary, Parlor



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# GREEN PARTY

## A GUIDE TO BEIJING'S SHAMROCK-COLORED SIPS

by Jessica Rapp

March 17 is that time of the month when all the green food coloring disappears from Jenny Lou's and paints the lips of the St. Paddy's green beer connoisseurs. Jade brew too cliché for you? Plenty of Beijing bars offer cocktails with naturally emerald-colored ingredients to help you get in the Leprechaun spirit. Here's a field guide to get you started.



**HULK MARGARITA**  
**EL GRAN BOCADO,**  
**SAND PEBBLES**

Tequila Blanco, home-made lemon and lime mix, mint liqueur, melon liqueur, fresh mint

**Price:** RMB 42-52

**Also try:** Classic margarita, RMB 45

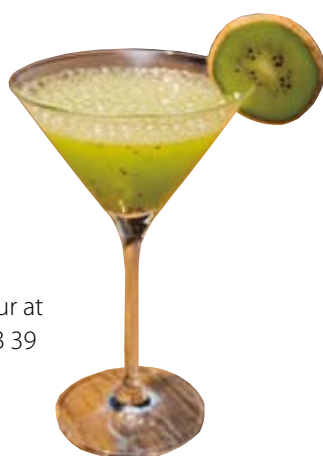


**CUCUMBER SOJU COCKTAIL**  
**ONE POT**  
 Cucumber, soju, tonic  
**Price:** RMB 68  
 (served in a 400ml teapot)  
**Also try:** Pear Garden at Bamboo Garden, RMB 39



**ABSINTHE SOUR**  
**HOME PLATE**  
**BAR-B-QUE**  
**SANLITUN**  
 Pernod, vodka, lime juice, simple syrup  
**Price:** RMB 40  
**Also try:** Green Devil shot at Modernista, RMB 40

**PARNAS**  
**PARNAS**  
 Fresh kiwi, gin, sugar, syrup  
**Price:** RMB 60  
**Also try:** Kiwi Sour at Bamboo Bar, RMB 39



**WASABI MARTINI**  
**MOKIHI**  
 Gin, Chartreuse, dry vermouth, simple syrup, lime juice, cucumber slice, a dash of wasabi  
**Price:** RMB 70  
**Also try:** Saigon Mistress at Twilight, RMB 70



**MOJITO**  
**EL GRAN BOCADO,**  
**SAND PEBBLES**  
 Mint leaves, rum, soda water or sprite  
**Price:** RMB 42  
**Also try:** Mojito at Mao Mao Chong, RMB 35



**SESAME LEAF**  
**ONE POT**  
 Sesame leaves, vodka, soju  
**Price:** RMB 38  
**Also try:** Grasshopper at Union Bar, RMB 50

## The Leprechaun Meets the Green Fairy

Let's not forget absinthe's role in the green theme. You can get a range of shades at Modernista for 20 percent off during their Green Hour, everyday from 6-8pm. Ask for these next time you stop by:

**TABOO**  
**Germany**  
 55 percent  
 RMB 90

**CHATEAU**  
**Spain**  
 89.9 percent  
 RMB 105

**LE GENOUILLE**  
**Czech Republic**  
 65 percent  
 RMB 150





# DRINK HOUSE WHISKY BAR

## TONY ZHAO TAKES ON SCOTCH

Daily 7pm-2am. 110 Bldg B, Yishengge, 10 Xingdong Lu, Chaoyang District (8842 5763)

朝阳区新东路10号逸盛阁B座110号

 900m northeast of Dongsishitiao station (Line 2)

Parlor has company. Xindonglu, with its Bentley Motors dealership and Gatsby theme parties, is seeing a series of new openings from more bars that resonate with elegance and expertly-made craft cocktails. It has all been enough for Weixin to publish an article that tentatively names the area "Beijing's newest hotspot." While the label is loaded, there is promise in the latest to join the fray, Drink House Whisky Bar, a realization of Club99's Tony Zhao.

Zhao twists the classic English gentlemen's club with Chinese accoutrements. Leather bar stools are greeted with florid tiling, peony prints with oak tables, velvet curtains with red screens, and Waterford crystal with delicate porcelain. Aside from a few furnishings that seem out of place (mod, black bookshelves and exposed piping, for instance), Drink House caters comfortably to the chic and thirsty, right down to that point in the night that requires loosening up the bowtie and grabbing a nightcap.

An extensive whiskey collection is presented within

a singular menu, and each pour is classified by its smell, initial taste and aftertaste. The detailed entries support expert claims that a single glass of malt whiskey can exhibit up to 30 separate aromas, delivering a not-quite-so-exhaustive set of adjectives that span both the objective and imaginative, like "grassy," "nutty," "leathery," "oak," and "toffee." It's a pleasurable language game for even the most tuned whiskey tasters, while inviting the rookies with a comprehensive guide to Scotch.

Cocktails (RMB 70-90), meanwhile, range from the classic martini, threaded with orange bitters gleaned from a stately two-tiered platter, to nightclub favorites like the Singapore Sling and Blue Hawaii. Staff prepare the latter not with the haste of a dance floor barman, but like they're serving Maile Duval in the Elvis Presley film that shares the drink's name. Once again, it's the detail that's alluring, from the Sterling silver serving platter, right down to the gold cocktail shaker. *Jessica Rapp*

**Also try:** Glenn, Ichikura

## WHAT'S NEW BARS & CLUBS

# RED OAK CAFÉ

### NANLUOGU XIANG STAPLE GOES WEST

Mon-Fri 3pm-late, Sat-Sun noon-late. 2/F, Jixin Bldg,  
Zhanchunyuan Xilu, Haidian District (5692 7056)

海淀区展春园西路 蓟鑫大厦南侧2层

 300m southeast of Wudaokou station (Line 13)

The guys from Salud have headed west to give Wudaokou's students a taste of Nanluogu Xiang, but they've missed the mark in their Marketing 101 lesson: location, location, location. They're now managing Red Oak Café, which is located on the second floor of an unfrequented strip mall far from the heart of the bar scene.

We had the place to ourselves throughout a pretty sad happy hour, but its subdued and unpretentious vibe offered a welcomed respite from its rowdy neighbors La Bamba and Propaganda. Instead of future engineers and doctors dancing shirtless on the bar, we had a cozy spot to cram for finals next to the fireplace and a Teddy bear collection.

The ten vats of house-infused Havana Club crowning the bar remind us that we are in a Salud. The sweet and zesty flavors spanning orange and clove, jujube, and pineapple paired amiably with the aged rum. All can be sampled in large shooter glasses that go for RMB 20 a shot, but big groups can order the full spectrum of rum, the "One Meter of Happiness" (RMB 180), for good measure.

Red Oak is attempting to draw an after-hours crowd by waking up the bar with an injection of downright philanthropic daily specials, but for now, it remains a place to get a cheap burger (RMB 38) before heading off to somewhere better attended.

*Reed Russell*

**Also try:** Salud, Pool Bar



PHOTO: KEN

THE GAME THAT'S ALL THE ROAD RAGE!

## BEIJING TAXI DRIVER



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# IRON BARTENDER

## BARTENDERS BATTLE FOR BEST THEMED COCKTAIL

Three bar masters. Three “secret” ingredients. One judge. Would Beijing’s cocksure mixologists fumble when faced with an unusual condiment or unfamiliar fruit? Or can they concoct a drink to impress one tough taster? In the spirit of *Iron Chef*, we put our bartenders to the test by announcing a secret ingredient, giving them ten minutes to conceive of and create a mix, and finding out just how creative a cocktail can get.



THE VENUE: D LOUNGE

### THE CONTESTANTS



WENDY YANG  
Q Mex



MARTIN ARETINO  
The Local



BONG TANG  
Home Plate Bar-B-Que

### THE JUDGE



KEVIN SONG  
d lounge

## ROUND 1 SECRET INGREDIENT: WASABI



**Martin:** Kiwi juice, Ciroc vodka, salt, fresh basil and bitters, wasabi



**Bong:** Famous Grouse Scotch Whisky, fresh cucumber, lime juice, simple syrup, wasabi



**Wendy:** Gin, olive juice, dry martini, wasabi

*Verdict: Martin's alcoholic "soup," had a lot of bite, but Bong's winning drink had just the right amount of wasabi.*

## ROUND 2 SECRET INGREDIENT: AVOCADO



**Martin:** Bailey's, house-made blueberries in syrup, house rum, violet liqueur, milk, avocado



**Bong:** Gin, egg white, lime juice, simple syrup, avocado, sprinkled with chocolate powder



**Wendy:** Hendrick's gin, fresh basil, cane sugar, fresh lemon juice, fresh avocado, simple syrup

*Verdict: Wendy and Bong chose light blends, but Kevin says rich fruit requires a drink with more energy like Martin's.*

## ROUND 3 SECRET INGREDIENT: YOGURT



**Martin:** Rum, fresh passion fruit, mango liqueur, passion fruit liqueur, mint, red raspberry flower essence, yogurt



**Bong:** Bourbon whiskey, Grand Marnier, Campari, yogurt



**Wendy:** Vodka, sour cream, milk, fresh mango, simple syrup, blended ice, yogurt

*Verdict: Bong's mix of whiskey and yogurt surprised Kevin, but he named Wendy the winner for a balanced cocktail.*



# UNCORKED POTENTIAL

WILL IT BE A VINTAGE YEAR FOR CHINESE WINE?

by Jim Boyce

China's vineyards are a year older and its winemakers have another vintage under their belts and are thus a year wiser. Aficionados are waiting to see what's next from the nation's better producers. While much of the wine made in China is nothing to write home about, the focus on quality is growing.

Given it is now Year of the Horse, a natural place to start is Great River Hill in Shandong, home to a near-zoo of rescued animals that includes a donkey. That beast freely roams the Cabernet rows.

Great River Hill has made quite a mark over the past two years with its value-for-money Cabernet Sauvignon

and owner Karl Hauptman thinks this year's reds can challenge those of Bordeaux. True, this is an off-year for France's most famous region but it would still be a feat for Great River Hill given this is only the third vintage. Hauptmann's pet project is a "super ripe" Merlot that he hopes will take the winery up another notch. The wines are bottled under the label "Chateau Nine Peaks" and carried by East Meets West.

Wang Zhong winery in Xinjiang brings together an owner focused on quality (Chen Lizhong), one of the nation's top consultants (Li Demei) and an Australian winemaker who first paid her China dues by working at Pernod Ricard in Ningxia (Lilian Carter). Last year's inaugural vintage received positive reviews and this year's taste even better.

Bottled under the name "Skyline", these wines should soon have a nationwide distributor. Hopefully the same holds true for Wang Zhong's custom-built tractor used to bury the vines each year as protection against the dry cold winters of northern China.

Meanwhile, French trade show organizer Vinexpo recently claimed China is the world's top red wine consumer. While the numbers are debatable, red wine does dominate, with more than 80 percent of sales. That leaves white wine in the background and bubbly out of sight around a corner.

And that's why one of the year's top stories should be Grace Vineyard releasing its first sparkling wines. The entry-level Chenin Blanc will be about RMB 100 while a Chardonnay aged nearly five years will be pegged between RMB 300 and RMB 400. Pre-bottling taste tests suggest the winery has another winner on its hands.

Those are just a few examples from what should be an exciting year for local wines. The central government's continued austerity program has slashed spending by officials and put more focus on the consumer market, where buyers tend to be pickier and armed with smartphones ready to check prices and reviews. The result should be a continued push toward better wines and better value.



PHOTOS: CHRISTMASSOCKIMAGES.COM

## P.S. WE ATE YOU

Every month, we like to shine a spotlight on the most delicious dishes we've stumbled upon recently. Chow down!



### peanut smoothie

**Bellagio, RMB 32**

They say fight fire with fire, but how about fighting ice with peanut butter ice? Not the most appropriate dish to order in the middle of a Beijing winter, this sweet and savory flavored ice dessert has the power to cure your seasonal woes. Just make sure to eat it in a space that is climate-controlled.

### salmon caramel roll

**Koyama, RMB 45**

Fish for dessert? This sushi roll surprises with caramelized sugar on top of a salmon slice. They use a blow torch to melt the sugar, creating a thin candy shell that crackles and slides around your mouth.

### bbq pork chop sandwich

**Hercules, RMB 36**

Getting your lunchtime sandwich fix is not always as easy as it should be in Beijing. But the bbq pork chop sandwich in a crusty baguette with fries at the recently re-emerged Hercules does the trick. Presenting ketchup and mustard in the same pot, yin-yang style, is a nice touch too.

### Yunnan hot pot

**Hani Gejiu, RMB 288**

If you're nice, they'll show you some mercy and spare you from a full-on spicy hit. Wash it all down with a robust plum wine for a triumphant feed.

### wucaiqiezi 五彩茄子

**Baoyuan Jiaozi Wu, RMB 36**

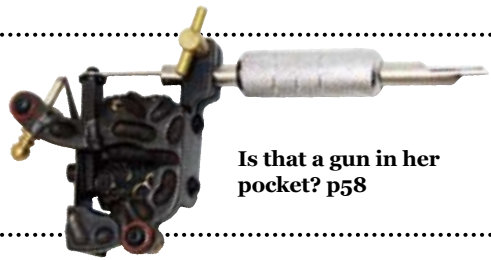
You might come for the dumplings – worthy on merit of taste alone, but also in the departure from run-of-the-mill appearance with their purple, orange and green wrappers. To only eat dumplings at Baoyuan would be a shame, though; don't overlook the "five-color eggplant." With thick stripes of green onion, red bell pepper, strips of pork, garlic and cilantro atop a bed of eggplant, this dish is as brightly colored as the signature dumplings and affirms what we learned upon moving to this country. China wins in the eggplant department.





Things to do, places to be, stuff to try

# GO



Is that a gun in her pocket? p58

TATTOOS // DJ FASHION // HUTONGS // NINGBO



***Check out the knockout documentary, [China Heavyweight](#), about the tribulations of China's future boxing champions at Moma Broadway Film Center, Mar 15.***

PHOTO: COURTESY OF THE ORGANIZERS

# Creative Contraptions

by Joey Guo



## WACOM INTUOS PRO

With 2,048 levels of pressure sensitivity and tilt recognition, this tablet allows you to draw on your screen with the precision of a brush. Compatible with both Mac and Windows.

[www.wacom.com](http://www.wacom.com)

RMB 2,899



## FUJIFILM X20

This 12M camera delivers crystal-clear image quality thanks to its high-powered lens and is compact enough to carry in your bag.

[www.fujifilm.com.cn](http://www.fujifilm.com.cn)

RMB 3,000

## APOGEE MIC DIGITAL MICROPHONE

This iPhone-sized microphone fits in your pocket and allows you to record voice or musical instruments in studio quality. You can then craft tracks straight onto your iPad using GarageBand.

[www.apogeedigital.com](http://www.apogeedigital.com)

RMB 1,699



## BAMBOO STYLUS MINI

This stylish stylus is tiny enough to carry around yet big enough to use comfortably. While not in use, it can be plugged into your cellphone's headphone jack so you always have it handy for when inspiration strikes.

[www.wacom.com](http://www.wacom.com)

RMB 110







# THE OTHER SHOP

## THE OTHER PLACE GAINS A MINIMAL MUSIC SUPPLY STORE

Tue-Sun 4-8pm. 1 Langjia Hutong, corner of Beiluogu Xiang, Dongcheng District (6401 3269)

东城区北锣鼓巷郎家胡同1号

 700m southwest of Andingmen station (Line 2)

The Other Place is a bar-cafe off Beiluogu Xiang that caught the Gulou crowd's eye last spring when it was redesigned by electronic music aficionados Wu Fei and Markus M. Schneider. It draws attention from outside its expansive bay window with its display of stacked vintage radios and portable televisions in faded reds and blues. The interior is a soothing palate of forest green, teal, and burgundy, spotted with chairs upholstered in taupe stripes. Yet, no matter how gorgeous its sun-stroked plants are or how ironically-tacky-so-that's-why-it's-hip it is to have a shabby indoor couch in the courtyard, it's hard to shake the feeling that The Other Place is someone else's home.

It was my fascination with Beijing's foray into the cafe-shop combo concept, too often executed in ways which radiate overzealousness or a poor understanding of clientele, that eventually led me to one of the cafe's pint-sized front rooms, newly dubbed The Other Shop. As a hub intended for the movers and shakers of Beijing's electronic scene, The Other Shop's vast selection of DJ and

production equipment makes sense. Nicely incorporated are Schneider's own locally produced Metrobags, which are boxy, sturdy totes in decidedly masculine colors ideal for carrying home the gear. What's more, all of it is offered at price points that mean budding DJs don't have to lug their overseas-bought controllers on a plane, meaning more room in the luggage for dope trucker hats, second-hand high tops, and clever T-shirts.

Schneider says The Other Shop is working with companies like Native Instruments to allow serious music-makers to give products a spin before buying them, another reason to say sayonara to your beloved out-of-town DJ controller.

The Other Shop's stock is so curated that they're able to display a full list of in-store items on their website ([www.theothershopbeijing.com](http://www.theothershopbeijing.com)). It's yet another demonstration of their aim to keep their brand focused because if you ask Schneider, "pure consumption sucks." *Jessica Rapp*

**Also try:** Fuda Music, Mono MG

# THE SIEGE OF TSINGTAO

A CONCENTRATED ACCOUNT OF THE PORT BATTLE

by Steven Schwankert

Jonathan Fenby is no one-trick pony. Formerly the editor of the *South China Morning Post* and senior correspondent for *The Economist* in Europe, he splits his time between the UK and Beijing for his Trusted Sources research and consulting firm. However, he may be best known to Beijingers as the author of a number of books on both Chinese history, including his recent *Will China Dominate the 21st Century?* and *Tiger Head, Snake Tails*; and World War II history, with *The Sinking of the Lancastria* and *Alliance: The Inside Story of How Roosevelt, Stalin and Churchill Won One War and Began Another*. He comes close to uniting those two interests in *The Siege of Tsingtao*, the first in a series of books from Penguin China about World War I.

While *The Siege of Tsingtao* sounds like a bad night at Nanjie, it is a concise account of the only World War I battle fought entirely in East Asia. When war broke out on July 28, 1914, some areas of China were in the hands of colonial powers that had seized various parts of the coast. With those nations declaring war on each other, what seemed like a remote conflict suddenly became very local.

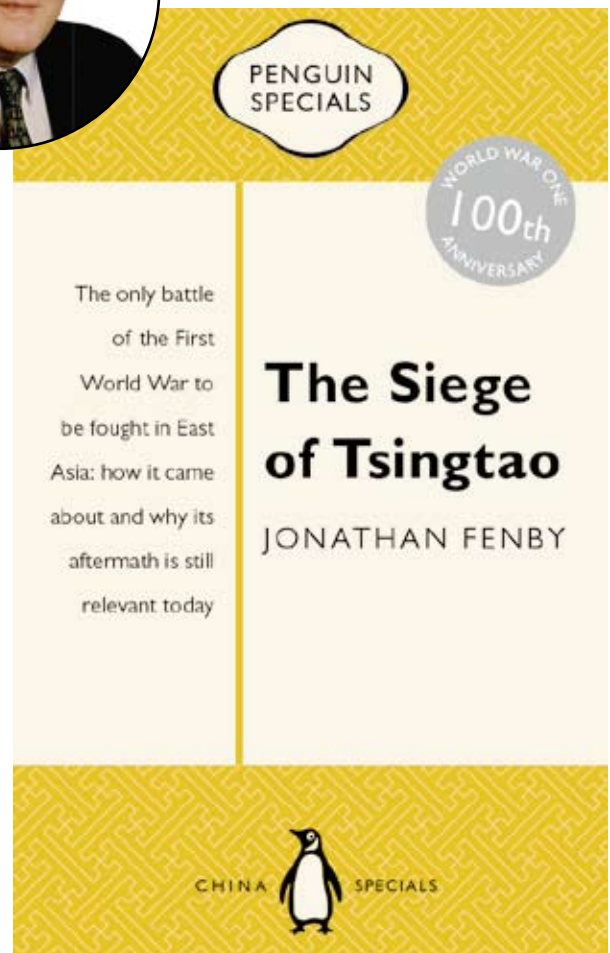
At that point, the southern Shandong province port city of Tsingtao, known today as Qingdao, was a German colony (hence the beer production). With the outbreak of war, it suddenly became an isolated outpost not far from enemy possessions, including Weihaiwei (now Weihai), a British colony on the northern coast of Shandong, and Japan and Russia on the Liaodong Peninsula (today mostly Liaoning province).

World War I saw a different set of allies: Japan, allied with the United Kingdom and France, was keen to expand further on the North Asian mainland, and evicting the Germans from their prime piece of oceanfront real estate was an opportunity. The attack began on October 31 and lasted for a week before the Germans – entirely cut off from any kind of resupply and with no other allies in the region – surrendered. Japan, aided by British forces, lost 236 soldiers in the battle, while 199 Germans were killed.

The *Siege of Tsingtao* is a brisk look at a forgotten event in Chinese and World War I history. Just be sure

to manage expectations: this is not a soup-to-nuts re-examination of the war, it's a brisk 66 pages. The series is designed to be a sequence of vignettes that provide insight into events likely to be unknown to the average reader, with John Garnault's *The Rise and Fall of the House of Bo* its best known publication to date. It will also work well as an e-book that could be polished off in a day of travel or even a long commute. Fenby knows not only his material, but how to present it in an informative and pleasurable style, leaving the reader ready to regale others with newfound knowledge of the Great War.

See Jonathan Fenby at the Bookworm Literary Festival on Mar 12.





# HUTONG HERITAGE

## PRESERVING THE COURTYARDS

by Steven Schwankert

Opened in November with funding and support from the Prince's Charities Foundation China and the Chaoyangmen local government, Shijia Hutong Museum is the first facility in Beijing specifically established to preserve hutong history. While the capital is dotted with courtyards offered protection either as outstanding examples of hutong homes or for their famous previous occupants, only this museum has been set aside as a model hutong in its own right.

About 200 meters north of contemporary Jinbao Jie and the Dongdan shopping area, this part of town

may not evoke the hutong atmosphere more familiar to residents of Gulou. However, Shijia Hutong itself has been protected for its entire length, stretching about one kilometer from Dongsì Nandajie/Dongdan on its western side to Chaoyangmen Nanxiaojie in the east.

With Beijing potentially set to lose as much as 20 percent more of its remaining hutongs, the museum's opening couldn't come at a better time to foster appreciation of the city's most distinctive style of architecture, and along with it, a neighborhood way of life that has disappeared from a city the population of which has grown 20 times over the last 60 years.

The former residence of two well-known writers, Chen Xiyíng and Líng Shùhuà, the courtyard at 24 Shijia Hutong is actually unorthodox in that the visitor enters via a north-facing door, whereas most hutong homes specifically face south to keep out cold winter winds and northern barbarians. The doorway features the customary step, the height of which denoted the homeowner's rank (that's why doorframes at the Forbidden City are like hurdles).

The displays are presented in clear English and Chinese. Many of the museum's multimedia displays are also bilingual, although finding the English menu may require staff assistance.

Most of Beijing's hutongs date to the Yuan or Mongol dynasties, and a panel near the entrance of the first display hall speculates that the term *hutong* comes from the Mongolian word for "well." Other possible explanations include 13th century pronunciation of the word for "alley," passed down through the ages. The name Shijia Hutong is believed to originate from that of a late Ming dynasty official, Shi Kefa, whose family lived in the area. Beijing was later subdivided and local control given to Qing dynasty military officials, known as "bannermen". The bordered white banner flew over this particular hutong.

Another panel discusses how Beijing's hutong-based city planning is much like that of Manhattan, on a north-south grid that made navigation easy. Using this type of



PHOTOS: MITCHELL PE MASILUN



grid also allowed for efficient apportioning and sale of land, and for more dense habitation, along with increased opportunities for commerce and employment within a limited area. According to the display, in 1949, 1.3 million people lived in the 62.5 square kilometers of the old city. New York's population at the time was greater, but less dense.

Also in the first display area are scale models of Shijia Hutong in 1949, and of number 24, in which the museum is now housed.

Perhaps the most distinctive feature of the museum is "Sounds of the Hutong," near the back of the display area. Contained within what looks like a small recording studio, visitors may enjoy the sounds of a past age, from birds tweeting either in the trees or from cages; the distinctive calls of various street peddlers, selling traditional snacks, or vendors offering work or the sharpening of knives or scissors. Nighttime sounds take one back to the Qing dynasty, when the time was called out every two hours, even if the beat or toll of the distant Bell Tower or Drum Tower were inaudible. It's worth waiting for, even if there are others waiting to enter.

Other displays highlight the many residents of Shijia Hutong, both individuals and organizations, including

an early foreigner, Count Ahlefeldt, who established the Danish legation in Shijia Hutong in 1920 and served as its "Envoy Extraordinaire and Minister Plenipotentiary." Groups included Beijing People's Art Theater, which featured famous Chinese playwrights like Cao Yu. Renowned visitors included the People's Republic's first premier, Zhou Enlai, and early 20th century Chinese philosopher Dr. Hu Shih.

One downside to the museum is that despite its intent to act as an exemplar of hutong life, due to the numerous displays, the visitor quickly forgets that he or she is visiting a courtyard home. Although a door opens to the central courtyard on the west side of the property, many Beijing restaurants, historic homes and private residences do a better job of conveying the courtyard home feel.

## SHIJIA HUTONG MUSEUM

Tue-Sun, 9.30am-4.30pm. 24 Shijia Hutong,  
Dongcheng District

东城区史家胡同24号

 500m northeast of Dengshikou station (Line 5)





# PULSE HEALTH SQUASH & SPORTS CLUB

## HIGH-END HOTEL FITNESS CENTER

Daily 6am-10.30pm. B1 Kempinski Hotel Beijing, Lufthansa Center, 50 Liangmaqiao Road, Chaoyang District (6410 4198)  
亮马桥路50号凯宾斯基饭店B1层

 50m east of Liangmaqiao station (Line 10)

With spring just around the corner and the days peeling away, so do those winter layers. We all hope to be a little more jam than jelly when shorts and T-shirt weather returns.

Pulse Health's facilities are state of the art with everything you might need to unleash your inner Hercules or simply to counteract your penchant for fast food. There are three squash courts and plenty of machines for whatever you choose to exercise. For cardio, you will find everything from treadmills and ellipticals, to a rowing machine. There are plenty of evenly spaced weight machines and an ample amount of free weights to get your pump on. A range of classes are offered and run in both English and Mandarin, with an exceptionally skilled staff teaching yoga, Pilates, Tae Bo, belly dancing, step, and Zumba. They also offer Kung Fu classes on the

weekends, from a Shaolin trained instructor no less, for an additional charge.

If swimming is your preferred exercise, there is a pool located above the hotel, but it'll cost a bit extra to get wet. The locker rooms are clean and well designed. They offer storage, showers, steam and sauna rooms, and a small rest area with four reclining chairs to take a load off.

Gym memberships are something of a luxury in Beijing meaning they don't come cheap. A standard annual membership will set you back RMB 14,500. With quality comes a high price tag, and this fitness center is no exception. It is a tad steep, but this is a high-end fitness center, and as they say: "no pain, no gain." *Kipp Whittaker*

**Also try:** Kerry Sports, Powerhouse Gym

# NINGBO

CIVILIZATION BY THE SEA

by Steven Schwankert

Although it doesn't overlook the sea, the ocean is Ningbo's livelihood, and water courses through its center. Sacred Heart Cathedral stands at the confluence of three rivers, making it like a Chinese Pittsburgh, but with a pleasant climate and mix of history and modernity.

It may not be a household name for tourists and foreign residents in China, but Ningbo has produced some of the biggest names of China's diaspora, including the recently departed movie mogul Sir Run Run Shaw, and Overseas Orient Container Line Founder C.Y. Tung.

Ningbo's blend of contemporary and colonial architecture, its medium size, its walkable streets, and a pedestrianized bar district near an old and still-active cathedral make it a popular destination.

Sightseeing is a mix of the new and the old. Tianyi Pavilion (*Tianyige*) may be China's oldest library. Built in 1561 with private funds, it held 70,000 volumes at its peak. The Qing emperor Qianlong visited the site and used its design for library facilities in the Forbidden City.

The Qing'an Guild Hall (*Qing'an Huiguan*) is a low-rise masterpiece of Zhejiang architecture. Built in 1850 as a meeting place and community center for mariners in a city made famous by shipping, it now serves as a museum to the exploits of Ningbo shipping magnates and sailors. Few

people visit the hall, but the detail employed throughout the structure is remarkable, both for its quality and state of preservation.

A perfect late afternoon itinerary takes the visitor across one of the river bridges to the Old Bund (*Laowaitan*) for a walk around Sacred Heart Cathedral and the former waterfront. Sacred Heart was built in 1878, and features a set of columns from an earlier church constructed by the Portuguese, but destroyed in a local anti-foreigner uprising. Three minutes away is the Sanlitun-ish Old Bund nightlife area, a collection of cobblestone streets and a selection of bars and restaurants.

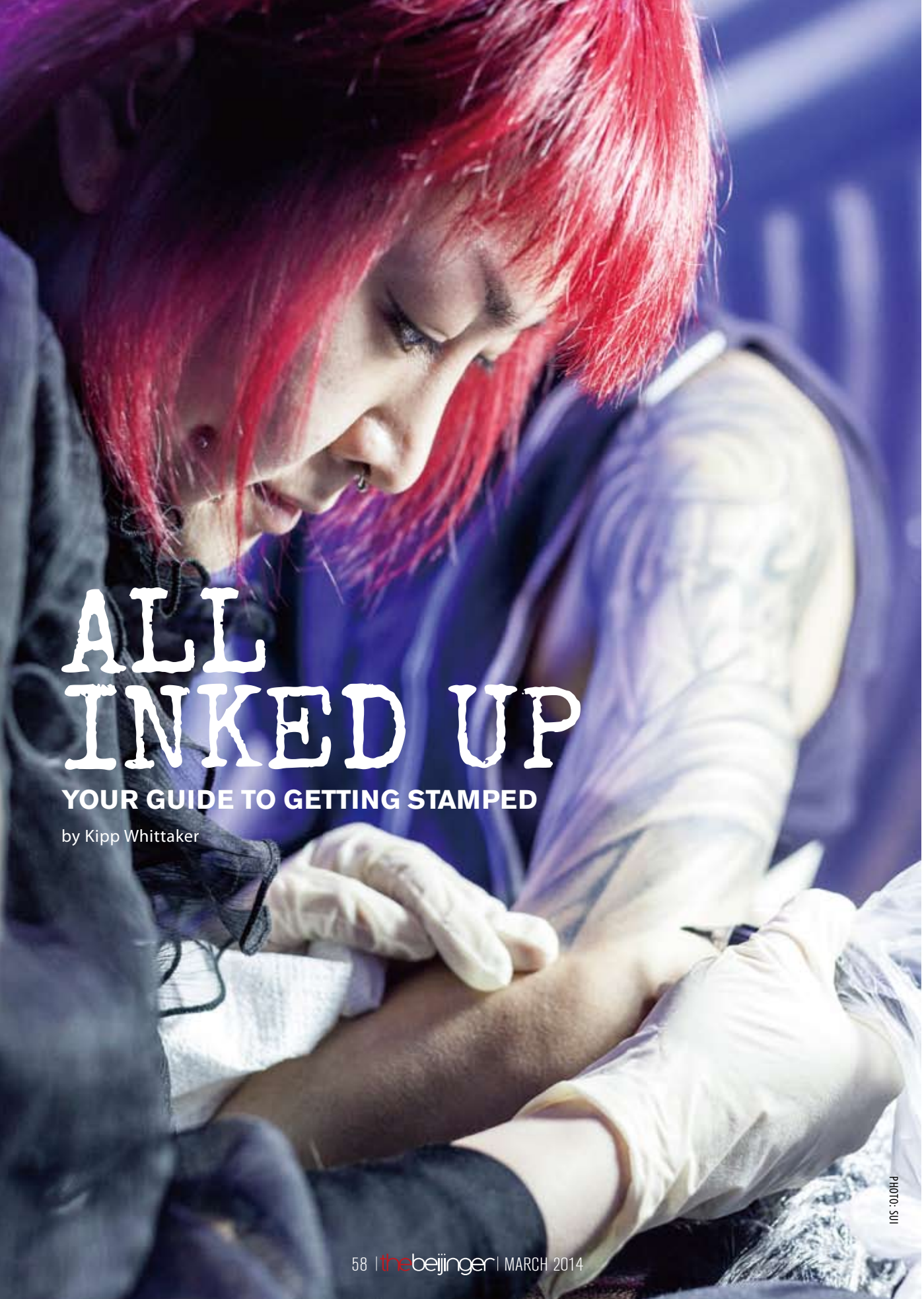
Another area for evening amusement is Tianyi Square (*Tianyi Guangchang*), a sprawling outdoor shopping area. There are two parts to it: a computer and electronics mall next to a long reflecting pool, and a large semi-circular area, complete with retail stores behind the Our Lady of the Assumption Cathedral (cathedrals are a big thing in Ningbo). Try the Grandma's Kitchen (*Waipojia*) on the fourth floor of the shopping mall near the point farthest away from the church. It's a chain (of which we have several in Beijing) but it's good and inexpensive.

Air is the easiest way to get to Ningbo, as high-speed rail is not convenient from Beijing. Air China, China Eastern, and other airlines fly there in about two hours.



TEA FIELDS OF NINGBO





# ALL INKED UP

**YOUR GUIDE TO GETTING STAMPED**

by Kipp Whittaker

PHOTO: SUI

Upon entering Jeanne Tattoo Studio, you will find a Pandora's box of psychedelic alien paintings and black lights. Though it has been open for less than a year, her tattoo guns have been generating quite the buzz. Jeanne's is a beloved addition to the 206 Gulou fortress, nestled just down the hall from Dada and Temple Bar, where a healthy stream of purring twenty-somethings saunter in to transform themselves or just piss off their parents.

The studio itself has a pleasant communal atmosphere, with people playing video games, chatting, and a steady amount of enthusiasts commissioning Jeanne to design their dream tattoos. Jeanne has been involved in one way or another with tattooing since she was 16 years old. She did her first ink job after finding the family tattoo gun, which was used mainly for cosmetic applications (fake eyebrows). It was at this point that her interest gained momentum, and at 18, she opened her first tattoo studio. Now with plenty of experience and a couple of awards under her holster, Jeanne was kind enough to take us on a detailed walkthrough of the necessary steps required when one plans on getting inked.

"SHE DID HER  
FIRST INK JOB  
AFTER FINDING THE  
FAMILY TATTOO GUN"

### Precautions

The most important thing about getting a tattoo, is getting it done safely. Make sure you are up-to-date with your immunizations and have a plan for where you would get medical care if your tattoo should become infected.

### Let's Talk About it

You probably already have a couple of ideas of the design you want and where the artist should put it. It doesn't matter if it is a basic sketch or a fully-fledged concept. Tattoo artists are just that – artists – and if you can provide a decent idea of what you want, they can easily build on that. Jeanne also has some examples of previous work, but encourages every customer to find something unique. She specializes in a three-dimensional gothic style (with plenty of depth and shading), like the mechanical organic aesthetic of H.R. Giger combined with the dark romantic imagery of William Blake.

### How Much Will It Cost?

She charges RMB 1,500 for an hour which may seem steep, but keeping in mind all of her materials are imported from Europe and her excellent communication skills guarantee a pleasant experience, it's actually quite reasonable. Most

simple tattoos will take less than an hour. The quickest tattoo she has ever completed took about ten minutes, while the longest she remembers was over 12 hours.

### Drawing It Out

It can be a difficult process to materialize a possibly abstract idea into a tattoo. The tattoo artist inherits the role of an ancient scribe, translating words into pictures. Depending on what you want, she will draw it out straight on your skin. She is a talented illustrator, having studied at the Tianjin Academy of Art and Design, and in France she studied special FX makeup for film. Jeanne prefers to have complete freedom for the design, but is very easy to communicate with if you have something else in mind.

### Ready to Begin

After the planning stages, she will begin the tattoo, using the dark inks first and tracing out the design with the gun. The initial tracing is followed by filling it in with color and or shading to make it pop. I saw her methodically wiping away the blood as the tattoo progressed. She is very professional and clean about the whole process, taking all of the necessary precautions to ensure an enjoyable, safe experience.

After the tattoo is finished, make sure you are happy with the results so that the artist can fix it if need be. Don't be shy about asking for alterations. After all, it is your skin on the line.

### Caring For Your New Tattoo

For the final step, keep a bandage on the area for at least two hours. Avoid touching the tattooed area, and don't pick at any scabs that may form. Wash the tattoo with antibacterial soap and (because a rub could damage the skin) gently pat it dry using a soft towel. An ice pack compress on the tattooed area will reduce any redness or swelling that is likely to occur. Try not to get the tattoo wet until it fully heals. Pools, hot tubs, and baths are out of the question. Then, make sure to keep your new stamp protected from the sun, using sunscreen to prevent the ink from fading, unless you are going for that withered Myrtle Beach bartender style.

*Jeanne is currently looking for an able apprentice. Meet her everyday (3pm-3am) at A0103, 206 Gulou Dongdajie (132 9997 4086)*



GET THE LOOK

# MIX AND MATCH

by Jessica Rapp

The floor is thumping, your hips are shaking, but what is the DJ wearing? We asked two of Beijing's long-time spinners about their personal style in and out of the club.



**Sun Peipei**  
DJ's nu-disco  
Founder of Bye Bye Disco

**Her style:** Vintage or European brands and a lot of black

**When she DJs:** "I used to dress like a boy because I didn't want people to pay attention to the fact I was female. But then, my friends suggested I dress like a girl so that I stand out, so I started wearing dresses. People said I could get more gigs if I wore something hot."

**What she's wearing:** sweater, second-hand from Shuguangli Market in Tianjin; jeans, Moto; shoes, Dr. Martens; coat, Top Shop; bag, Bye Bye Disco

Find DJ Pei at Computer Love at Dada on Mar 1.





**Jeff Huang (DJ Shackup)**  
**DJs future beats, hip-hop**

**His style:** "I like to pick stereotypes and mix them together, like businessman and punk, so that it's confusing."

**When he DJs:** Don't expect to see him in an oversized tee and a snapback if he's DJing hip-hop – it's more likely he'll be in a Nike shirt or skinny jeans.

**What he's wearing:** coat, made by his cousin; pants, purchased at a second-hand shop in Tokyo; shoes, Dr. Martens; sweater, Esprit; collared shirt, Brooks Brothers, turtleneck, Uniqlo; glasses, Jinsong Glasses City; gloves, Nike, bag, Nameless Land

*Find Shackup at Lantern on Mar 8 and 21.*



Introducing the people who matter

# MEET

"I WON'T LEAVE BEIJING UNTIL I CAN AT LEAST READ BASIC TEXT" SEE P68

"I LOVE A HISTORY LESSON WITH SOME FIGHTING AND SEX" SEE P65

"MUSICIANS WORK OFF A HELL OF A LOT OF ANGST AND DISCOMFORT" SEE P67

"I'M JUST GLAD NOBODY DROWNED IN LAKE ZURICH" SEE P63

PETER HOOK // SCOTT KRONICK // MARCO ASSANDRI // SIMON COCKERELL



***Be prepared as Dirty Vegas come clean at Yugong Yishan on Mar 6.***

PHOTO: COURTESY OF THE ORGANIZERS

# MARCO ASSANDRI

PR MANAGER, INSTITUTE OF INCOHERENT CINEMA CHINA

## Who would you most like to go out drinking with?

The late Hunter S. Thompson when he was my age in an open-top Cadillac convertible flying towards Las Vegas. Old JC of Nazareth would be interesting as well. After all, he's got mad skills. Plus, it would be interesting to find out what the hell this early hippie was actually thinking.

## If you could only imbibe one drink for the rest of your life, what would it be?

Red wine. This hardly needs an explanation, does it? After all, Victor Hugo already pointed out that this proves man's superiority over the gods.

## What was your first drink?

Vodka lemon out of blue cans. Of course, being severely underage unwillingly forced me outside the law when it came to acquiring them for parties. Thanks to baggy pants being fashionable at the time, it didn't take much to sneak a whole bar load past the cashiers. In Switzerland, teenage frenzies usually happened in private homes rather than at school events. I'm just glad nobody drowned in Lake Zurich.

## What's the dumbest thing you've done while drunk?

Answer questions about drinking!

## What kind of drink are you?

A Long Island Iced Tea. Friends occasionally claim that I'm partly responsible for their excessive alcohol intake and the resultant memory loss when we go out on a big one.

## What's your golden rule of drinking?

Quality and quantity shouldn't rule each other out.

## What's your favorite drink?

When it comes to cocktails, I'd say the Presidente 12 at Más. It's quite the jolly daiquiri made with old Jamaican rum mixed with some European classics, dry Martini and Grand Marnier. Lately though, I'm discovering that absinthe makes for quite an interesting ingredient. I also enjoy the famous Sazerac. In Mai, they replace the rye whiskey with a fine, sweet rum and call it the Zacapa Sazerac.

## Has your favorite drink changed over time?

It changed from the Presidente, which uses Appleton Reserve, to the Presidente 12, which uses aged Appleton 12-year-old rum.

## Where's your favorite place to go drinking?

Oh, I'm pretty simple. A sunny beach facing Morocco with lots of skin, a cool box, some old rum, and good company. That'll do it for me.

## What are your secret watering holes?

I'll give you a hint: It serves "Presidentes" and is the coolest rum bar in town.

*Follow IOIC on Facebook as they travel the world performing improvised music with silent films.*





# MICHAEL MCDERMOTT

FOUNDER, GUNG-HO FILMS

**Have you ever walked out of the movie theater? If so, which scene made you say “I can’t watch any more of this”?**

I was watching *Ted* with my daughter and very early in the film I realized it wasn’t a funny, cute movie about a toy bear. So we walked out. I can’t remember which scene. It was when Ted starts fantasizing about a woman.

**In the biopic of your life, which scene should be filmed in slow motion?**

During the filming of any one of the three Chinese TV shows I acted in. That way you won’t see how bad I was. The experience was incredible, but each time I was asked to participate, I was shocked because I knew how bad I was at acting.

**What’s the TV series or movie that you haven’t been able to find on DVD?**

*100 on Broadway* – a Chinese TV show that I helped produce in Los Angeles, but also acted in. We shot it in LA in 1996. I was in every episode. I was so bad that I wanted to show my daughter for laughs.

**What movie do you watch to remind yourself of home?**

*Jackie Brown* (my childhood classmate, Brigit Fonda, is

in it) or *Shampoo* (filmed in the neighborhood I grew up in). The house that the characters Julie Christie and Jack Warden live in is actually the house right behind my childhood home.

**What line from a movie/TV show do you quote the most?**

“Do you like apples? How do you like them apples?” said by Matt Damon in *Good Will Hunting*. It gives me a good laugh how persistence and brains wins over arrogance.

**What TV show or movie did you once love but now think is rubbish?**

When I was growing up, our house had a 35mm screening room where my parents and their friends would watch movies before they were released to the regular theaters. One of the very first movies they invited me to watch was *The Great Gatsby*. It has always been one of my favorite movies. With the release of the new version last year, I decided to re-watch the original. I didn’t like it as much this time around. It wasn’t rubbish, just not as good as I remember.

For more information on Gung-Ho Films visit [Gunghofilms.com](http://Gunghofilms.com).



PHOTO: COURTESY OF MICHAEL MCDERMOTT



## SIMON COCKERELL

MANAGER AND TOUR LEADER, KORYO TOURS

**If you only ever read one book about China**, make it Eveline Chao's *Niubi!* Essential for making sense of what anyone at a Beijing Guo'an home game is on about.

**For bathroom reading**, there's *Whatever Happened to Tanganyika: The Place Names that History Left Behind*, by Harry Campbell. It's good for learning about countries and place names that we no longer use.

**My favorite books from childhood** were *The Illiad* and *The Odyssey*. I've always loved this story, and when I was a young kid, I had a children's version. Then I had a young adult's version before the original. Basically, I've read the same story over and over, with increasing levels of complication and detail. I didn't realize it was a classic when I first started reading it.

**The book that changed my life** is *Riddley Walker* by Russell Hoban. It's simply the best novel I have ever read and I recommend it to people all the time. It's the only novel I have deliberately read several times and each time there is a different meaning, different emphasis, and I understand it in a different way. The only downside is that it is exceptionally difficult to read. Although it's short, it is written in a strange vernacular that almost requires you to read it out loud to make sense of it. I honestly can't

recommend this book strongly enough.

**The book I wish I hadn't read** was *The Turner Diaries* by Andrew Macdonald (a pseudonym). After the Oklahoma City bombing in 1995, this was the book that was reported to have inspired Timothy McVeigh. It didn't turn me into a terrorist, but it is easily the worst novel I have ever read.

**The book that surprised me the most** is *Only Beautiful, Please* by John Everard. It's by a former British Ambassador to North Korea. I was expecting broad strokes, wild unhelpful generalizations, and a lack of nuance. However the book is a very impressive and human work that describes a couple of years' experience living in North Korea without sensationalism or over-analysis.

**The book I'd like to see adapted into a film or television show** is *The Religion* by Tim Willocks. When it comes to a movie or TV show, I love a bit of a history lesson, but also, of course, some fighting and sex. It's about the Siege of Malta, which is one of my favorite historical moments.

*Catch Simon at the China premiere of Koryo Tours' feature film Comrade Kim Goes Flying on Mar 16 at Moma Broadway Film Center.*



INTERVIEW

# JOYLESS DIVISIONS

SEMINAL POST-PUNK BASSIST REVEALS FESTERING FISSURES

by Kyle Mullin



PHOTO: COURTESY OF WILLIAM ELLIS AND ERIC SVALENS

Ian Curtis may have famously sung “Love Will Tear Us Apart,” but there’s nothing romantic about the ongoing row between Joy Division’s surviving members. More than three decades after their former frontman’s suicide, and their subsequent reformation as New Order, these seminal post-punks are now mired in music’s heartless business side.

In advance of his new band The Light’s March 29 performance at Yugong Yishan he discusses what sets his rendition of New Order apart, and why he loves Beijing crowds.

**Why have you been so critical of your former bandmates?**

They just stick to the hits, which was frustrating when I was still part of the band. I focus a lot on the songs that they haven’t played for years, playing them very much like they are on the records.

Bernard Sumner doesn’t admire that meticulousness. He told *NME* that he’d rather work on new songs.

**Did you know most Beijing bassists also site you as a key influence?**

Chinese people didn’t seem to know much about Western music when I first played Beijing in 2007, but they did know how to enjoy themselves, laughing together much more than us Westerners do.

**You accompanied your stepfather on business trips to Jamaica as a boy. Did the music there have any effect on you?**

I was only six years old, then we moved back to England and I got immersed in punk. So I missed out. If I’d stayed, it makes me wonder if I would’ve become a reggae bassist with dreadlocks, smoking dope.

**In a recent interview you spoke of some serious regrets, admitting that Joy Division should’ve taken a break while Ian (Curtis) was struggling with depression and epilepsy.**

The problem with Ian was that he never wanted to let you down. He’d always say: “I’m fine. Let’s carry on.” We should’ve said, “No, you’re not fine. It’s bleeding off you.” But really, it was the answer we wanted.

**Does the New Order row not seem a little petty at times? Could you ever reconcile?**

You’d think that, but they tried to steal the group from me.

New Order wrote pretty good music right up until the end. Musicians work off a hell of a lot of angst and discomfort. I still get some of that while guesting with other bands – I don’t know them so it’s nice to still be pushed because I’m nervous. Hopefully when I come to play Beijing again it’ll be for a crowd that hasn’t heard me before so that I’ll have to prove myself to the Chinese people too.

*Peter Hook will perform at Yugong Yishan on March 29.*

“WE SHOULD’VE SAID: ‘NO, YOU’RE NOT FINE. IT’S BLEEDING OFF YOU.’ BUT REALLY, IT WAS THE ANSWER WE WANTED.”







## MR. BRIGHTSIDE

SCOTT KRONICK ON HIS 20-YEAR LOVE AFFAIR WITH BEIJING

**A**fter almost 20 years in the capital Scott Kronick is something of an old China hand. It was back in 2012 that we asked him to blog his experiences here as a regular columnist. The series was a big hit. Now, two years later Kronick is releasing a book based on that same series of blogs.

### What is your best tip for surviving so long in Beijing?

You have to love the adventure. There are so many experiences a person can have here – both good and bad – that you just have to be light spirited. If you are on a plane that tries to land three times and it has to return to your original destination don't get angry, find comfort in knowing that landing in that particular location was not meant to be. As long as an experience is not harmful or mean spirited, chalk it up as a great experience that will go in the memory bank. And if you can, have some fun. That's what *The Lighter Side of China* is all about.

### What is the biggest regret of your time in Beijing?

My language difficulties for sure. I know only a few characters. Despite being here for nearly 20 years, I have not spent enough time on the language and this is my next mission. I won't leave Beijing until I can at least read basic text.

### What has been your most memorable China experience?

There are so many. The whole Olympic experience was brilliant. I had the opportunity to watch Beijing blossom over the years and then had the opportunity to attend the Opening Ceremony which was very emotional. The fear of planning around SARS was worrying. We were contingency planning in the event I would be separated from my family and that was daunting.

### What advice would you offer to someone just arriving in Beijing?

Learn from every experience. If you are not a native Chinese, you are a guest, so act like a guest. Be gracious and soak it all in and have some fun in learning about the differences.

### What Chinese idiom best sums up your time in China?

*Fang chang xian diao da yu* (放长线钓大鱼), or "Placing a long line to catch a big fish."

Scott's book *The Lighter Side of China* is available at *The Bookworm* and on *Amazon.cn*.

PHOTO: KEN

# NEIL FAURES

PERFORMER, COMEDY CLUB CHINA

## What would your rap name be?

Cold Snipe, after Winston Churchill's famous hangover cure: A pint of port and a brace of cold snipe.

## What would you choose as your perfect break-up song?

Well, I just found that out pretty recently, and it's the Robert Wyatt cover of "At Last I'm Free" by Chic.

## If you could sing like one person, who would you choose?

Harry Nilsson. He's the best white male singer of all time.

## What was the first record you ever bought?

*Deep Forest*, the world trance album Peter Gabriel recorded with Pygmy tribes. That album invented chillwave.

## What artist would you choose to take a long journey with?

Probably Julian Cope because he would wear hilarious outfits and have awesome playlists.

## If an alien came to Earth, which song would you recommend them to listen to?

Probably the first two This Heat albums just to be like,



"We're on some next level shit too." Or Kool Keith's *Sex Style* just to see if they'd be like, "Oh word, we love this album."

## What would be your dream cover of a song?

Spaceman 3 (1987-era) covering "Cheree" by Suicide. Does that exist or I am just trying to will it into creation?

## What is your favorite music video?

"Bad Girls" by MIA. Not the most original choice, but when she's filing her nails on the car up on two wheels, that is the best vanity shot of all time.

## NEIL'S FIVE SONG PLAYLIST

### 1. "Street Fighting Man" by The Rolling Stones

"Classic" rock kind of peaked with this song. The drums, the guitar line, the fact that it's about Tariq Ali. It still sounds tough.

### 2. "Neon Lights" by Kraftwerk

The sublimity of electronic music is perfected here. Especially in the last two minutes when it goes into double time.

### 3. "Pula Yetla" by Letta Mbulu

Letta Mbulu was a South African singer who cut an album with David Axelrod. This track is an orchestral funk monster.

### 5. "Little Red Robin Hood Hit the Road" by Robert Wyatt

This is the last track off *Rock Bottom*. It's just Ivor Cutler gravely intoning some nonsense poetry and then Fred Frith playing the most beauti-

ful violin lines. There's something so haunting and mysterious about this song.

### 4. "Shine Blockas" by Big Boi

This track has everything I want out of hip-hop. It's huge, it's got an awesome sung rap section, and it has Gucci Mane.

*See Neil performing standup comedy at 4corners on Mar 1.*



# ECOLOGY

"THE KEEPING OF BEES IS LIKE THE DIRECTION OF SUNBEAMS." - HENRY DAVID THOREAU



*A honeybee prepares to dock at Shangrila Farms in Beijing*



# THE BUZZ BEHIND BEIJING BEEKEEPING

## HOW THESE LITTLE HONEY-MAKERS CAN SWEETEN OUR CITY'S ECOLOGY

By Kyle Mullin

She may be puny, but in her world she's a queen. This particular insect, which most of us could squash with a swat, is actually the largest of her kind amongst a colony of 30,000. And as those tiny workers buzz around her, they also teach observers like Safi Malik about the broader nature of agriculture.

"Seventy percent of our agricultural produce needs bees," Malik, COO of Shangrila Farms, says of those black and yellow laborers before elaborating on just one of the many food chain links they buzz around. "Cows feed on grass pollinated by bees. If grass wasn't pollinated to this extent, we wouldn't be able to raise livestock at this rate."

Malik will reveal more about the interconnected, hon-

eycomb nature of bee ecology on March 9 at Re-Up, one of a series of talks hosted by this year's JUE festival. Above all, he hopes the event will encourage people to tend to hives of their own until Beijing becomes a colony of sorts for urban beekeepers.

In order to foster that community of hive enthusiasts, Shangrila (a company that deals in eco-friendly agricultural products from Yunnan and other Chinese farming regions) sells hives and beekeeping tool kits, along with offering courses on how to care for bees and tips on how to observe their growth and learn about their behavior.

"They're like super-pets," says Malik of the bees' sophisticated routines. "Once a worker bee is old enough to leave the hive, and once they find something to pol-



linate, they come back and do a little dance to show where it is before the others follow.”

He says those communicative movements – consisting of wobbles and spins that make the bees look like buzzing ballerinas – can be tricky to spot for untrained observers. That’s why Malik dedicates a considerable part of his courses to the finer details of bee life in the hope of opening up a little world for the keepers to take a peek at. Those who are privy to a hive’s narrative and the telling zigs-zags of the insects’ movements will be engrossed in its plot twists.

Malik says the colonies’ work is divided among three castes of bees, each of which boasts its own hierarchy according to the ages of the insects inhabiting it. Presiding over that intricate honeycomb chain of command is the aforementioned queen bee – a Rubenesque figure that holds sway precisely because of her bulbous form. But Malik says the hulking monarch is well endowed because of a surprising source.

“They aren’t born that way,” he says of queen bees. “Queen bees hatch from the same egg as workers. The difference is that they’re fed a ‘royal jelly.’ An intensive nutrient soup that is sour, but nutritious to the point that it makes them develop so much more than the worker bees. To see such a small insect have such a wide scope of maturity is really fascinating.”

Malik hopes that those quirky intricacies are enough to entice Beijingers to become beekeepers. He adds that the city will benefit all the more from such a hobby – more local bees will lead to more pollination between plants, creating more seeds and a higher probability that our plants will flourish and produce offspring that takes root.

“If it works, maybe a few years from now we’ll see a more vivid collage of plants, as opposed to the current structured patterns,” Malik says of the dull, regimented vegetation in some areas of the city.

He adds that many new local beekeepers may be surprised to learn just how accommodating Beijing can be to bees. Smog doesn’t overly affect the insects, and while the city’s heavy use of pesticides can be problematic, most spraying occurs at night after the bees have returned to their hives. Even if those chemicals do prove to be fatal for a worker, it will often kill them before they return to the hive, where the rest of the colony is left unaffected. In fact, Malik says the benefits of urban settings outweigh such hazards.

“Cities usually have a huge variety of flowers brought in

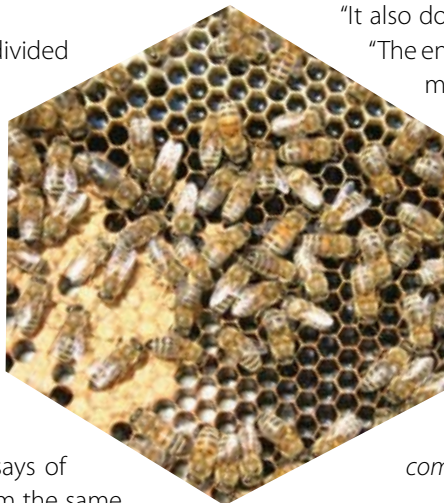
by their citizens,” he says, adding that farmlands are often the inverse, where bees are gathered and then released to feed off a single type of flower. “You can isolate particular flavones that way, but bees rely on an abundant variety of pollinating proteins. So it can actually be healthier for them in cities.”

Malik says the trade-off is equally beneficial for urban beekeepers, who can feast on their own homemade honey, rather than the chemical-laced varieties sold in some Chinese supermarkets.

“It also doesn’t take up a lot of space,” he says.

“The entire setup can easily fit on most apartment balconies.” But Malik’s reasons for hosting those hives are not only about practicality. As he puts it: “I think the whole process of them being in their colonies is just fascinating to watch.”

*Safi Malik will host “Shangrila Farms Presents: Urban Beekeeping” on Mar 9 as part of this year’s JUE festival. For more information visit [Juefestival.com](http://Juefestival.com) or [Shangrilafarms.com/en](http://Shangrilafarms.com/en)*



What are you planning to do?

# EVENTS

OUR EDITORS PICK THE BEST OF THE MONTH

UPLOAD YOUR EVENTS AT [THEBEIJINGER.COM/EVENTS](http://THEBEIJINGER.COM/EVENTS)

FIND ALL VENUE INFO AT [THEBEIJINGER.COM/DIRECTORY](http://THEBEIJINGER.COM/DIRECTORY). PLEASE CALL VENUES AHEAD OF TIME TO CONFIRM DETAILS.



## **MISTER -M-**

**MAR 13** – Matthieu Chedid, better known as Mister -M-, has been captivating audiences for over a decade. Welcome him to Beijing, as he glams up the capital with his over-the-top style and his musical verisimilitude. RMB 350, RMB 250 (advance). 10pm. Yugong Yishan (8402 8477)



## EVENTS



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### 1. DJ JIGSAW

**MAR 15** – At the age of 24, DJ Jigsaw has already performed with a selection of the world's biggest artists, including Calvin Harris, Zane Low, and Joker. His unpredictable style ensures you'll never quite know what's coming next. RMB 50. 10pm. Dada (1108 0818)

### 2. JUBEI

**MAR 14** – Whether it's his solo productions, collaborations with the likes of Breakage, Alix Perez, and Ulterior Motive, or his work as a member of Code 3, Jubei's music is featured heavily in the sets of those in the know. RMB 100, RMB 60 (advance). 10pm. Lantern (0134 8785)

### 3. COMPUTER LOVE PRESENTS DJ SANTO CHINO

**MAR 1** – Join Computer Love as they present this Miami native for a night of real disco, proto-house, classic and rare electro funk – all on vinyl records with an analog mixer. Free. 10pm. Dada (1108 0818)

### 4. CHINA DRIFTING SHOWCASE

**MAR 28** – China Drifting Festival will present some of the more renowned musical acts from the independent music scene in China. One Sentence Supervisor, Re-Tros, Duck Fight Goose, and Pet Conspiracy all perform with the intention of providing a platform for cultural exchange between China and the West. RMB 120, RMB 80 (advance). 8pm. Yugong Yishan (6404 2711)

### 5. AM444

**MAR 12** – This amazing Shanghai-based duo may be reminiscent of early Massive Attack or Erykah Badu, but the general consensus is that they are an amalgamation of many styles and though their sound is very electronic there are no shortcomings in the soul department. RMB 20. 9pm. Dada (1108 0818)

## DON'T MISS

### THE BOOKWORM LITERARY FESTIVAL

#### WHY WE WRITE

**MAR 7** – Award-winning American novelist David Vann, Pakistani-Canadian author Musharraf Ali Farooqi, and leading Chinese novelist Ren Xiaowen will discuss their different motivations for embarking on a life in literature. RMB 100. 7pm. The Bookworm (6586 9507)

#### FEMINISM IN THE 21ST CENTURY WORLD

**MAR 8** – Three prominent feminist writers and commentators, Hong Ying, Bidisha, and Carole Martinez will discuss the importance of and the role of feminism in the 21st century. RMB 80. 10am. The Bookworm (6586 9507)

#### CHINA'S LOST MODERNIST: ANDREW FIELD ON MU SHIYING

**MAR 9** – China scholar Neil Schmid talks to Andrew Field about the life of Mu Shiying, one of the great modernist writers of China. RMB 65. Noon. The Bookworm (6586 9507)

#### GETTING SERIOUS ABOUT COMEDY

**MAR 9** – Nick Earls, Jesse Brand and Jimmy Qi talk with Cherry Denman about the various ways of using humor in your writing to expose reality in subtle and penetrating ways. RMB 80. 6pm. The Bookworm (6586 9507)

#### FALLING IN UNISON: JESSIE BRAND POETRY PERFORMANCE

**MAR 9** – Winner of the 2013 Australia Slam Poetry Championship, Jesse John Brand, explores the state of contemporary dystopia through the perspectives of those individuals at its center in this poetry performance. RMB 80. 8pm. The Bookworm (6586 9507)

#### GLOBAL SCIENCE FICTION

**MAR 11** – Mexican author and graphic artist BEF, Swedish-Indian novelist Zac O'Yeah, and Chinese science fiction champion Ling Chen talk about how science fiction is changing and becoming more of a unifying, global genre. RMB 65. 8pm. The Bookworm (6586 9507)

#### THE RICE PAPER DIARIES

**MAR 12** – Francesca Rhydderch talks about her debut novel, *The Rice Paper Diaries*, with Alexandra Büchler, Director of Literature Across Frontiers. RMB 65. 1pm. Colibri (6410 5240)

#### DECODED: MAI JIA IN CONVERSATION

**MAR 13** – The former People's Liberation Army telecommunications and propagandist specialist turned best-selling novelist, Mai Jia, talks about his novel *Decoded*, a gripping spy thriller, whose English translation will be released this March. RMB 80. 6pm. The Bookworm (6586 9507)

#### SJÓN IN CONVERSATION

**MAR 18** – Iceland's multi-talented and prolific novelist, poet and song writer discusses the inspiration he draws from traditional folk tales, the importance of the magical and surreal in contemporary literature and his experiences collaborating with Björk in music and film. RMB 80. 6pm. The Bookworm (6586 9507)







### 1. MICHAEL SHANNON

**MAR 15** – Shannon's mixes and powerful presence on the dance floor have brought him a world following of adoring fans and wide critical acclaim within the music industry. Dance the night away with this legendary electronic music producer. RMB 100. 10pm. Lantern (0134 8785)



### 2. PETER HOOK & THE LIGHT

**MAR 29** – Bass legend and one of the founding members of Joy Division and New Order, Peter Hook, performs *Unknown Pleasures* and *Closer* with his new group The Light. This show is for the history books. Not to be missed. RMB 360, RMB 280 (advance). 8pm. Yugong Yishan (6404 2711)



### 3. PERCEPTUAL SPACE

**MAR 29** – A 24-hour experience revealing the transformative power of sight-specific photography and sound installation works, as well as an interactive performance on three floors of a Home Inn to explore how perceptions of home and our background, shape our thoughts, emotions and memories. Free. 5pm. Home Inn Dongcheng District (158 1037 0641)

### 1. DJ CHIMPO

**MAR 29** – Bass music legend Chimp's musical style defies genre boundaries. Both his DJ sets and productions see him fuse grime, drum & bass, dubstep, trap, garage, dancehall and hip-hop to create a unique sound that never fails to destroy dance floors. RMB 50. 10pm. Dada (1108 0818)

### 2. DANIEL WAPLES

**MAR 22** – The world's premiere hang drummer will be collaborating live with DJs Kiran Patel and Po1e,

combining the complex nature of the hang drum with intelligently crafted house and electro. RMB 100, RMB 80 (advance). 10pm. Ink (157 0122 3422)

### 3. GOA PRODUCTIONS PRESENTS

#### PSYFIDELITY

**MAR 15** – Psyfidelity is back for a legendary night of psychedelic proportions, with all of the amazing decor and trippy visuals we have come to expect from these merry pranksters. RMB 30. 10pm. Temple (6107 0713)







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## 1. PLEASURE OF PAIN BDSM PARTY

**MAR 29** – For those that like to don leather or latex body suits and crack the whip on your naughty other half, this is your chance to do it in a safe environment in the company of others who also enjoy such chaperoned debauchery. RMB 100. 9pm. The Basement (186 1407 0252)

## 2. INDIE MUSIC STORE THREE-YEAR ANNIVERSARY

**MAR 16** – Gulou's favorite record store is celebrating its three-year anniversary this month with an amazing lineup of local acts including Re-Tros, Nova Heart, and Hedgehog. A show to get you in the mood to rock. RMB 120, RMB 100 (advance). 8pm. Yugong Yishan (6404 2711)

## 3. MARS EN FOLIE FESTIVAL

**MAR 9** – This year, Klô Pelgag, Les Mauvaises Langues, Junior Tshakawill, and Benjamin Schoos & Sophie Galet will be representing the European and North American francophone music scene, giving China's youth a unique opportunity to get to know French music and its many different styles. Free. 7pm. Yugong Yishan (6404 2711)

## 4. ART POST-INTERNET

**MAR 1-MAY 11** – This exhibition examines the evolution of art in the internet age, created with a knowledge of networks within which the art exists – from conception and production to dissemination and reception. RMB 15. 10am-7pm. UCCA (5780 0200)

### 1. PAUL COLLINS' BEAT

**MAR 15** – This godfather of the power pop genre is widely considered one of the most influential artists in the first wave of punk pop. It has been over 40 years since he founded The Nerves, so check him out live and pay homage to his legendary career on the fringe of pop music. RMB 80, RMB 60 (advance). 9pm. Yugong Yishan (6404 2711)

### 2. PICTUREPLANE

**MAR 8** – This house and techno auteur is the real deal. Hailing from Denver, Colorado, expect an evening of highly informed

and original electronic music, to help you rave the night away. RMB 50. 9pm. Dada (1108 0818)

### 3. BEIJING DEVILS REGISTRATION NIGHT

**MAR 15** – If you've ever wanted to play possibly the most violent sport in the world, those maniacs of the Beijing Devils Rugby Football Club are having a sign-up night. There will be free beer and pizza for all new members. There could also be a fair amount of hazing and drinking from old boots. Free. 7pm. The Den (6592 6290)



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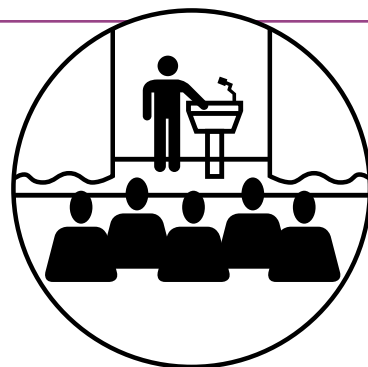


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# GEORGE'S GUIDE TO LOOKING SMART AT LITERARY EVENTS

by George Ding



**P**retension is in the air as Beijing's literati, artist manqués and cultural snobs come out of hibernation to pontificate at literary events around the city.

But the threat of looking unlettered shouldn't keep you from attending book talks and panel discussions. In fact, by following these steps, I guarantee you'll look like the smartest person in the room.

## Have Opinions

The first step to becoming a good pedant is to have opinions. This is critical because the more opinions you have, the more time you can spend telling people about them.

Don't worry, it's easier than it sounds. Opinions are formed by contemplating something and making a value judgment. I like rocks. Food is good. That's two right there. Feel free to use them.

## Always Ask Questions

Armed with all those opinions, you're ready to hit the town. But remember: astounding people with erudition is hard work. You can't just go to events and listen passively – you must display your wisdom for all to see.

The best opportunity for intellectual peacocking is the Q&A portion. Be the first to raise your hand, while others are still mustering up the courage.

Simple, to-the-point questions are for chumps. A two-part question is moderately impressive but the real experts aim for the hat-trick. A three-part question shows you've really considered the issues at play from many different angles.

## Taking The Stand

Unlike radio stations, literary festivals don't screen people who ask questions. So once you have the floor, you can do

whatever you want. Make sure you start off by announcing how many parts your question has. If a microphone was passed to you, hold onto it. Your turn to talk isn't over until the moderator wrestles the mic out of your hands.

## Properly Contextualize Your Questions

Often you'll see people stand up, ask their question, and sit down. This is incorrect. It is not enough to just to state your query – you must give it proper context. If the introduction to your question isn't longer than the question itself, you're doing it wrong.

Start off by telling the audience a little about yourself. Only after establishing dominance should you pose your tripartite question.

Before you let the guest answer, expound on your own views. If you're going to ask someone for their opinion, it's only right that you offer your own first.

## Short Words Good, Long Words Better

Talk in the most verbose manner you can. Never use a shorter word when there's a longer, more esoteric one available. And never use an English expression when there's a perfectly good French *bon mot* to take its place.

If you do it right, only the most sapient audience members will be able to follow you, the rest will be left in awe of your vast vocabulary. If the guest or moderator fails to understand, all the better. Rephrase your sentence using simple, quotidian words. Make sure to speak at a condescendingly slow pace, like you're explaining quantum mechanics to a group of eight-year-olds.

When you're finished, look around and smile. Don't sit down just yet. Take a moment to enjoy that reverential silence, the adoring faces looking up at you. No matter what anyone says in the future, right now, as far as anyone can tell, you are the smartest person in the room.

**"TALK IN THE MOST VERBOSE  
MANNER YOU CAN. NEVER USE  
A SHORTER WORD WHEN THERE'S  
A LONGER MORE ESOTERIC  
ONE AVAILABLE"**

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