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thebeijinger

2015/06

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NECESSITIES



ISBN 978-7-900747-78-5



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JANUARY

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FEBRUARY

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March

Annual Reader
Restaurant
Awards



APRIL

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May

Annual Reader
Bar & Club
Awards



JUNE

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July

Burger Festival



AUGUST

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September

Pizza Festival



October

14th
Anniversary
Party



NOVEMBER

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A Publication of

True Run Media

Helping the international community get the most out of life in Beijing

出版发行: 云南出版集团

云南科技出版社有限责任公司

地址: 云南省昆明市环城西路609号, 云南新闻出版大楼2306室

责任编辑: 欧阳鹏, 张磊

书号: 978-7-900747-78-5

全国广告总代理: 深度体验国际广告(北京)有限公司

北京广告代理: 北京爱见达广告有限公司

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CITY SCENE

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Stat: Even at 32 liters of beer per year, China leads the world
@Chinabuzz: Why are we being sent to wpkg.org?
Best of the Blog: The most popular stories from *theBeijinger.com*
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Dining Feature: *Xiaolongxia*
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DEADLINE:
JUNE 11

Luli was photographed at the Kempinski Hotel Beijing's Paulaner Brauhaus.
Cover photo by Ken



The most important dates this month

WHAT'S HAPPENING



JUN 6

AIR MAX '97

Mixing up club jams with R n' B and Hip Hop, he blends tracks from the likes of Acre, Gage, and Mike G with a selection of his own productions to create a propulsive dance floor session that will melt your brain.

JUN 8-14

BEIJING CRAFT BEER WEEK

While the annual Craft Beer Festival had to bow out this year due to reasons beyond our control, the folks behind this festival of foam have bounced back with a week of sudsy events for your drinking pleasure.



JUN 20

40th ANNIVERSARY OF JAWS CHARITY SCREENING

Great Leap Brewing's #6 location screens the classic film, donating a portion from each pint of "Hooper's Revenge" served to a local shark conservation group.

JUN 21

MY SUPER HERO DAD AT KERRY'S KITCHEN

Treat Dad like the super hero he is this Father's Day at Kerry's Kitchen. Dads can kick back with a cocktail and a lavish buffet spread of Boston lobsters and barbecue while the kids are entertained.



Visit thebeijinger.com for even more events and details.

For more events, see p66.

LETTER FROM THE EDITOR

Producing an issue with beer as the cover story is fun. And considering how much good beer is being made in Beijing now, it's even more fun. What was I saying?

For our June issue, we wanted to present more than just “The Big Three” of Beijing beer, namely Great Leap Brewing, Jing-A Brewing Co., and Slow Boat Brewery. We love ‘em, and apparently, so do you, as the results of our 2015 *Beijinger* Reader Bar and Club Awards reveal, and we expect they might be winning some more trophies when we hand them out at the International Foodie Weekend on Saturday, May 30, from 3-6pm.

So first we interviewed Wolfgang Sesser, who sometime in June will continue 500 years of German beer-making tradition, and 23 years of Beijing brewing, and make the 5,000,000th liter of beer at the Kempinski Hotel's Paulaner Brauhaus. We talked to Wolfgang about why being a brew master wasn't his dream job, and what that landmark liter of beer will be.

Then we took a look at other things we can do with beer, like make food with it. By the way, beer goes well with dishes made with beer. And before the weather in Beijing gets a bit too hot, enjoy one of the city's many beer gardens with our guide to sipping suds outside. Finally, for people who aren't big beer fans, we also profiled a guy who is making his own cider (he may be making yours now, too), and followed World Baijiu Day organizer Jim Boyce to Hebei as he sought to solve a *baijiu* mystery.

Elsewhere in this issue, we learn about Beijing's championship-winning baseball team. We talk to China's leading sexologist, Li Yinhe, about the state of all kinds of relationships here. And we travel to Ulaanbataar, read about Xinjiang, and try a whole bunch of new restaurants and other venues.

We hope that you enjoy reading the June issue of *the Beijinger* as much as we enjoyed putting it together for you.

Schwanke

Steven Schwankert
Executive Editor

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**Vogmask at 2014
HK Fashion Week**

CITY SCENE

STAT // CHINABUZZ // BEST OF THE BLOG // SCENE & HEARD



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The liters of beer drunk per capita in China. If a large bottle of local favorite Yanjing holds 600 milliliters, then that's just about 54 bottles per person, per year, or just over a bottle per week.

That's not really a lot, and for that reason, China ranks 40th globally in terms of total per capita beer consumption, based on 2012 statistics. It's just ahead of Italy, at 29 liters, but behind Namibia, at 40 liters.

The Czech Republic, Austria, and Germany (shockingly), drink the most beer per person, at 148.6 (wow), 107.8, and 106.1 liters, respectively. India, to which China is

regularly compared, is at the bottom of the list in 50th place, with people there only drinking two liters per year. And we thought Kingfisher was decent, at least when served cold.

China is set to become the world's largest beer market by 2017, with over 44 billion liters drunk annually. Tsingtao may be the most popular Chinese brand for export, but domestically, it's Snow that dominates. Maybe if more Chinese cities had a local beer scene as good as Beijing's, it would reach that goal even sooner.

PHOTO: TOWNMMA.COM

WHY ARE WE BEING SENT TO WPKG.ORG?

Web users in Beijing and indeed around China are wondering what's up with their browsers, as many of them are complaining that visits to overseas sites are being automatically redirected to a site called wpkg.org (and in some cases ptraveler.com).

Prevailing theories say the redirect only happens when visiting sites that contain "Login with Facebook" or "Connect with Facebook" buttons. Facebook itself works normally (provided you are using a virtual private network, or VPN). Officials in Beijing have insisted that this is an overseas hack and not something instigated domestically.

"If Chinese users visit a page which has the 'Login with Facebook' or 'Connect with Facebook' button, Facebook's Javascript code gets replaced with Javascript that's loaded from wpgk.org or ptraveler.com," Mikko Hypponen, chief research officer at Finnish software security firm F-Secure, told Channel News Asia, saying the redirect has something to do with the Javascript on the page.

What's odd is that it seems that the redirect does not happen consistently on every page of every site, and sometimes there is a delay before the redirect. Using a VPN does not stop the weirdness, some users report.

There does not seem to be any significance to the sites that are receiving the redirects. WPKG is a website for an open source automated software deployment, upgrade, and removal program for Windows, while [ptraveler](http://ptraveler.com) is the personal travel blog of a young Polish couple.

Users on theBeijinger.com's forum and on Reddit are reporting possible workarounds, with some suggesting that ad blocking software may be able to prevent the re-directs and others suggesting it might be a computer virus.

However, one computer expert said a virus can be ruled out because the redirects are platform- and device-independent and so far have only been reported in one geographic area (China). "A virus typically attacks only one platform, it wouldn't affect so many devices like that at the same time," he said.

Other theories include some sort of web malfunction, a hack, or some nefarious plan to prevent us Beijingers from getting news and information from our hometown websites.



Every month we tally the hits from thebeijinger.com and bring you the most viewed blogs from our website.



1. Beijing Police Use Facebook in Drug Bust Involving International School Students

Facebook was employed by police in Chaoyang District in a drug investigation that began April 17 and resulted in the detention of five foreign international school students for marijuana use and three foreign drug dealers carrying marijuana, ice, and heroin, *The Beijing News* reported on May 8. The investigation began when four students were caught smoking marijuana in the Beijing Riviera home of two of the suspects April 17.



2. China Announces Special Three-Day September Holiday to Mark 70th Anniversary of End of WWII

China's State Council on May 13 announced a three-day holiday set for September 3-5 to mark the 70th anniversary of the surrender of Japan and the end of World War II. According to the new schedule, Thursday, September 3, will be observed as a national holiday, followed by two more days of vacation on Friday, September 4 and Saturday, September 5. Sunday, September 6 will be a make-up work day.



3. Beijing's Women Don't Like Beijing's Living Environment, Dissatisfied with Income

A survey indicates that, as of September 2014, women living in the city had an average income of RMB 7,267.20, only earning 32.3 percent of the total family income. The average time that women spend at work each day is 8.3 hours, and Beijing's women also have the longest commute, at 114.2 minutes.

4. Beijing Community Mourns the Passing of International School Teacher Jonathan Sokoloff

Jonathan Sokoloff passed away on May 6 in the intensive care unit of a local hospital, after being critically injured in a scooter accident on April 25. An American expatriate from Gainesville, Florida, Sokoloff had been teaching at Beijing International Bilingual Academy (BIBA) for almost two years.



For these stories and more, check out thebeijinger.com/blog



6. Don't Expect Bargains When Yashow Reopens in July

The new place has set its opening date as July 1, and is heavily promoting the leasing of its new spaces. It aims to accommodate primarily branded stores, while the knock-off vendors that made up the bulk of the market in its previous incarnation will no longer be let in. Gone will be the DVD/CD merchants, watch sellers, and children's clothes stalls, though bespoke tailoring, silk shops, and jewelry stores will still be allowed.



5. Air Dome against Toxins Debuts in Beijing

The device, designed by London-based engineering firm Arup Group Ltd. and a unit of Hong Kong property-developers Sino Group, is an air purifier and creates a protected area that can keep around 20 people from pollutants. The surface of the bubble would be lined with built-in solar panels to generate electricity, and a controller would have the ability to manage temperature and humidity.



7. What the Heck is wpkg.org, and Why Are We Being Redirected to It?

In early May, internet users in China began noticing that visits to many overseas sites were being mysteriously rerouted to obscure pages like wpkg.org and in some instances ptraveler.com. Telecom authorities say the problems China-based internet users were having accessing pages with "Login via Facebook" buttons was the result of a hacker from overseas.

8. 'Avengers: Age of Ultron' is Lost in Translation

It's been reported that *Avengers: Age of Ultron* is a nonsensical calamity of literal mistranslations that left many filmgoers disappointed. The person responsible for these subtitles, Liu Dayong, is actually the mentor of Jia Xiuyan, the clumsy soul responsible for another Marvel Comics film translation, *Guardians of the Galaxy* (or Interplanetary Unusual Attacking Team as it's known as in China).



SCENE & HEARD



Shuangjing Block Party on May 16
Photos by Ken



INTRO 2015 on May 1
Photos by Ken



PENG & LMPLUS - APERIDISCO on May 9
Photos by Lao Xiang



French Connection Launch Party on April 16
Photo courtesy of French Connection



Miss Dior Exhibition on April 29
Photos courtesy of Dior

COLLABORATION BREW KICKS OFF BEIJING CRAFT BEER WEEK

BEIJING'S CRAFT BREWERS COOPERATE FOR ONE-OF-A-KIND
CREATION

by Steven Schwankert



It was a surprising sight: brew masters from Beijing's best-known craft breweries all standing around a giant copper brew tank, each having contributed ideas, ingredients, and other input for a beer – dubbed “Beijing Miracle” – that will be served at each of their respective brewpubs and taprooms during Beijing Craft Beer Week June 8-14.

“When we decided to do the collaboration beer, after the [Beijing Craft Beer] festival was canceled, we wanted to see what we could do that would add value to the community. So we brought everyone together to create a beer where everyone brainstormed what kind of beer, which ingredients, and how to make it,” said Carl Setzer, co-founder and brew master at Great Leap Brewing.

“I brought some hops back from Germany, Comet Hops, a rare breed. We’ve finally come to brew up something that Beijing beer fans will love. I think this is a great way for us to still come together and show off what we’re all trying to do here,” said Alex Acker, co-founder of Jing-A Brewing Co.

“Hooper drives the boat, Chief,” said Daniel Hebert, brewmaster at Slow Boat Brewery (It’s a *Jaws* reference.)

About 900 liters of the beer were made at Great Leap Brewing’s #12 Brewpub, and will be available through the six participating Beijing craft breweries.

During Craft Beer Week, from Monday to Wednesday, each hosting brewery will have its own events, held during their normal business hours. Each venue will also

participate in the launch of the collaboration beer on Wednesday June 10, at 7pm – billed as a Belgian-style Pale Ale.

Then from Thursday to Sunday, visiting breweries’ beers will be tapped at all hosting breweries. Visitors will need to pick up a Beijing Craft Beer Week passport for RMB 300: only 100 passports are available, bagging you tasters of all guest beers in town and a t-shirt once you’ve consumed them all.

If that wasn’t enough to floor you, on Friday and Saturday, all breweries will sell all their beers at the festival price of RMB 35, mimicking a “dispersed craft beer festival environment,” in the words of the organizers. As long as the weather is good, making your way around all the breweries shouldn’t be too much of a task and promises a helluva messy day.

Right now, the following breweries are confirmed, so get ready for a packed week:

Hosting: Arrow Factory Brewing Company Taproom, Great Leap Brewing, Jing-A Brewing Company, NBeer Craft Brewing Company, Panda Beer, and Slow Boat Brewery Taproom.

Visiting: Boxing Cat Brewery (Shanghai), Calvin Brewing Company (Hefei), 18 Beer (Wuhan), Le Ble D’or (Suzhou), and Strong Ale Works (Qingdao) (with more to come).

Visit www.thebeijinger.com for updates and more information on Beijing Craft Beer Week.





FIVE MILLION LITERS LATER

PAULANER BRAUHAUS' WOLFGANG SESSER TALKS
ABOUT A MALTY MILESTONE

by Steven Schwankert

Sometime during June, Paulaner Brauhaus, Kempinski Hotel Beijing's drinking mecca since 1992, will brew its 5,000,000th liter of beer. That's a lot. The man who will preside over its production will be Paulaner's Brew Master, Wolfgang Sesser. He tells the Beijinger about his journey from Austria to Beijing.

It's a dream job for some: to brew beer full-time. Not just any beer, but to meet the strict quality guidelines of authentic German beer.

But it wasn't Wolfgang Sesser's dream. "My dream job was to make movies, or do photography. But I applied to school for that and no one wrote back," the Paulaner Brauhaus brew master says. Pondering his career path over a cold one, a light bulb came on. "I thought, 'what can I do? I like to drink beer,' so I applied to breweries."

It helps to be a native of Salzburg, Austria. In that part of Europe, one need not look far to find a brewery with hundreds of years of experience and tradition. Sesser joined Augustiner Braeu Salzburg, where he learned his trade as a brewer and maltster, a title that requires three years from starting through exams. In total, he worked there for eight years.

After deciding to get a master's degree in brewing, he found the job market in Germany and Austria a bit tough, and began asking friends if they had jobs available as brew masters. Two weeks later, he had a job in a place he hadn't expected – South Korea – where he remained for

two and a half years.

Except for a three-month detour in Russia's St. Petersburg, Sesser has been in Asia ever since. Prior to joining Paulaner, he opened a brew house for HB Munich in Shanghai in August 2007, then joined Paulaner Brauhaus in Nanjing, and he's been with the German chain ever since. Sesser oversees both the venerable location at the Kempinski in Liangmaqiao, and also the new outpost at the Sunrise Kempinski Hotel at Yanqi Lake, where the November 2014 Asia-Pacific Economic Cooperation was held.

Unlike Beijing's local craft brewers, Sesser makes his beer according to recipes that must comply with German beer purity laws (Reinheitsgebot), among the world's first non-religious food quality regulations. "It's a big privilege to put this on your label," Sesser says of the standards. "The challenge here is to get good raw materials: the hops are imported from Germany, the yeast is dry yeast. It's not my favorite, but we can't use fresh yeast here," Sesser says.

As for the upcoming 5,000,000th liter, Sesser has chosen to stick with a classic. "Our lager beer is still the same recipe as 23 years ago" when Paulaner opened in Beijing, and that's what he plans to make for the occasion.

Sesser likes to think that even though Paulaner's beers are standardized, that drinkers will be able to taste his work in each liter. "Every brew master's beer tastes different, even from the same recipe," he says.

PHOTO COURTESY OF KEMPINSKI HOTEL BEIJING

IBREW

BEIJING'S HOMEBREWED CIDER

by Margaux Schreurs

Brandon Fisher is a craftsman. Although perhaps known to more Beijingers as the maker of iBrew cider, he in fact makes his living as a cabinet maker. Fisher started brewing cider in 2013 as another means to satisfy his creative spark. What was initially supposed to be a hobby quickly transformed into a home-based microbrewing operation. With initial support from family and friends, and then Beijing's brewpubs and bars, Fisher's iBrew cider is making a local name for itself. We asked him the why, how, what, and where of his cider.

Why did you decide to brew cider, and why in China?

Before coming to China I had never considered brewing. I only just started brewing 18 months ago, so you could still consider me a relative newbie in the field. I personally like cider, but my problem was that the commercial ciders never really appealed to me. So after joining the Beijing Homebrew Society and spending a vast amount of time learning about brewing, I engaged in brewing beers and ciders, which instantly became regulars in my brewing cycle.

Where do your apples come from?

Cider does not necessarily require the freshest apples from the tree, traditional ciders are made from windfalls (fruit that was blown off the tree). Having big amounts of apples delivered into Beijing is not too economical, so I use apple juice that has already been pulped, pitted, and filtered. This guarantees the highest quality and consistency for the consumer.

Are there any obstacles to brewing cider in China?

There aren't any obstacles anymore. Just a couple years ago it was tough for any brewer to find the right quality and quantity of ingredients, but with the beer revolution that is currently taking place all over China, many imported ingredients are becoming more readily available and more Chinese produce is being marketed.

How do Chinese customers react to your cider?

For the most part Chinese reactions are good, but sometimes it can be confusing. These are the most common reactions and questions:

"Is it wine?" "No, it's cider!"

"Is it beer?" "No, it's cider!"

"What is cider?"

From your perspective, is cider becoming more popular in China?

Cider is indeed becoming more popular. Not the popularity you would find in England or France, and not as popular as craft beer has become in Beijing and other cities in China, but there is definitely movement.

Where is your cider available?

iBrew is available at Paddy O'Shea's (who also stock 15 other ciders from all over the world), where you can get my apple and pear ciders. XL Bar has been pairing up food with apple, pear, and peach cider, and 12 SQM has a constantly changing stock of my ciders and my beers. You can also find my apple cider at NBeer pub in Huguosi and Sanlitun Soho, as well as at Andy's Craft Sausages new location next to Yashow Market.



MALTY MORSELS

BEIJING'S BEST DISHES MADE WITH BEER

by Robynne Tindall



BEER BATTERED FISH AND CHIPS

PHOTO: JOEY GUO



MUSSELS COOKED IN VEDETT

Smart diners know that beer isn't just for drinking. Many of Beijing's restaurants are using beer, whether that is a local brew or an international brand, to add depth and flavor to their dishes. We rounded up some of Beijing's best beer-based dishes, from mussels to indulgent cupcakes so you can experience the suds without getting buzzed.

Jing-A's Beer Battered Fish and Chips (RMB 70)

As a Brit, my quest for good fish and chips in Beijing seemed never-ending. Until I tried Jing-A Brewing's version, that is. Delicate white fish fillets are surrounded by a perfectly crisp batter made with their own Koji Red Ale, which adds a subtle malty and slightly citrusy edge. Thick-cut chips and chili-infused vinegar finish it all off. They say the portion is designed for sharing, but in our experience you won't have any problem polishing it off yourself.

C Pearl's Mussels Cooked in Vedett (RMB 169)

C Pearl are seafood specialists so you can trust that they know their catch. Although we love *moules marinières*, or mussels cooked in white wine, the wine can make the sauce somewhat astringent if not treated properly. So, we were delighted to hear that C Pearl have a version where the mussels are steamed in Vedett beer. The beer reduces

during the cooking process and mingles with the briny flavor of the plump Canadian mussels. Enjoy these with a glass of the same beer.

Sweet Tart's Slow Boat Vanilla Stout Cupcakes (RMB 30, minimum six)

We struggled to think of a sweet option for this feature, until we remembered Sweet Tart's collaboration with Slow Boat for Valentine's Day. These delectable morsels feature a chocolate cupcake base, filled with chocolate ganache and crowned with an ermine frosting made with Slow Boat's Sea Anchor Imperial Vanilla Stout. Be sure to place your cupcake order three to four days in advance, to give master baker Britt Langford time to source the beer from Slow Boat. Visit their website at www.sweettart.com.cn

Nalan Jiulou's Pijiu Yu (RMB 68)

Lest you think that beer in Chinese cuisine is just designed to wash down a freshly-grilled plate of *chuan'r*, head to Nalan Jiulou, the restaurant of the Guangxi Representative Office, which serves up a mean version of the famous Yangshuo dish – fish cooked in beer (*pijiu yu*). The fish (usually a fresh water fish like carp) is braised in a mixture of beer, dried chilies, Guilin-style chili sauce, tomatoes and other aromatics, making for a rich sauce that is just begging for an extra bowl of rice.

BEIJING'S BEST BEER GARDENS

WHERE TO GET YOUR STEIN ON

by Margaux Schreurs



As Beijing heats up, spending your evenings or weekends at one of Beijing's best beer gardens surrounded by greenery while holding a cold stein is the ultimate way to relax and pass the hot summer months. Although there are numerous places to sit outside and enjoy the suds, below are some of the more traditional biergartens to tide you over until cooler weather and Oktoberfest.

Kempinski Paulaner Brauhaus

The Paulaner Brauhaus is conveniently located in the Kempinski Hotel at Liangmaqiao, and is spacious: a total of 429 square meters of beer garden and peaceful greenery – what more could you want this summer? The micro-brewery on site brews light and dark Paulaner wheat beers, and has been doing so for 23 years. *Daily 11am-1am. 50 Liangmaqiao Lu, Kempinski Hotel, Chaoyang District (6465 3388 extension 5731)*

Swissotel Beer Garden

The Swissotel Beer Garden is a casual seasonal venue to enjoy outdoor dining surrounded by a lush garden: you wouldn't realize you're only a stone's throw away from some of Beijing's busiest intersections. They serve German as well as international beers, and even specialty wines by the glass. The menu offers German and Austrian dishes including bratwurst, chicken wings, burgers, and

more. The beer garden has seating for 60 people and is open between May and October, weather permitting. *Daily 4pm-midnight. 2 Chaoyangmen Beidajie, Chaoyang District (6553 2288-2127)*

Rosedale Hotel Beer Garden

The Rosedale Hotel's beer garden opens in May, and remains in business throughout September depending on the weather. It is a huge, green, cozy outdoor environment and can seat up to 100 people at a time, ensuring that there will always be a seat available. Special grub on their menu includes barbecue delicacies, desserts, and draft beer. *Daily 5.30pm-12am. 8 Jiangtai Xijie, Chaoyang District (5960 2288 extension 2738)*

Der Landgraf

This famous German restaurant located in Fangzhuang, Fengtai District, serves up authentic German food and boasts a traditional European-style beer garden, too. Beer offered here is largely imported German brews, from lager and pilsner to Cologne kölsch. There is also a special beer garden space near the Great Wall at Badaling that is only available by reservation, but worth considering for events. Contact the Fangzhuang branch for more information. *Daily 11am-1am. 2a Pufang Lu, Fangzhuang, Fengtai District (6768 2664)*

PHOTO COURTESY OF KEMPINSKI HOTEL BEIJING

EXTRACURRICULAR DRINKING

MORE INSPIRED WAYS TO GET BUZZED

by Kipp Whittaker

In Beijing, clubbing and live music aren't the only way to get your boozy jollies. There are also plenty of creative options and social get-togethers where people perform, exercise, and lecture with drinks in hand to get more out of the evening. This is your guide to thought provoking or just strange events for creatives, athletes, or freaks to join hands and rejoice in extracurricular activities.



Storytelling at 4corners

Living in Beijing, it is normal to run into people with crazy, disgusting, and sleazy experiences that they just can't wait to divulge in the public forum. Sometimes it gets a little out of control, and maybe the person has way too much beer on the brain and little or no self-censorship. Next time, bring this person to Storytelling on Wednesdays at 4corners, and he or she will have the perfect venue to eulogize his or her life experiences to people who have the same disposition. Get up on stage and you'll receive a free beer to limber up, and then start talking about the last time you accidentally ate dog meat, or simply just hone those public speaking skills.

Hash House Harriers

Affectionately known as the "drinking club with a running problem," the Hash House Harriers are a ragtag bunch of fitness enthusiasts that also don't mind pouring lukewarm Yanjing Beer over themselves to cool off after an 8-10km jog. With over 2,000 clubs spanning the globe, they were initially founded in Malaysia by Albert Gispert. The philosophy behind this group of athletes is to promote physical fitness, help get rid of weekend hangovers, to acquire a good thirst through exercise then satisfy it with beer, and finally to persuade the older members that they are not as old as they feel. Runs begin at 2pm on Sundays at Paddy O'Shea's and cost RMB 70 for food, beer, and running.

Drink and Draw

This weekly event has become a popular staple in Gulou for people to get artsy with their bad selves. Start things off by tracing the contours of a sleek or curvy example of the human form as the models at Modernista pose in a variety of inspired positions, usually in costume. Take a sip of whatever you choose to imbibe, let's say absinthe, then continue and suddenly as your artistry takes shape and the mind's eye seizes control of your creativity, things inevitably get very far out. This scenario is more or less what you can expect at Modernista's Drink and Draw every Tuesday night (9.30pm). With plenty of creative beverages to choose from, this is a great event to set your mind at ease and hone your craft in a comfortable atmosphere.

Glug

Glug is a series of events organized by Laura Mattes and Esther Moss, in cooperation with Studio Output, for the purpose of showcasing people who have been pushing boundaries in their various fields. This combination of presentations and informal networking was initiated in an East London pub in 2007. It has since spread like wildfire and acquired over 8,000 members in nine cities around the world. At a Glug event, you can expect the kind of intense networking that happens between creatives, casually talking about context, process, and intent, with the addition of the alcoholic delights that abound at their chosen venue. This usually happens about once every three months, so keep an eye out online for more info.

thebeijinger



2015

READER BAR & CLUB AWARDS RESULTS

Best Bar Food

Great Leap Brewing
#12

Outstanding

Home Plate Bar-B-Que
Q Mex

Most Beautiful People

Migas
Outstanding
4corners
D lounge

Best Beer Selection

Great Leap Brewing
#12

Outstanding

Beer Mania
Heaven Supermarket

Best Cheap Drinks

Heaven Supermarket
Outstanding
Mojito Man
Temple Bar

Best Cocktails

Janes & Hooch
Outstanding
Mao Mao Chong
Parlor

Best Courtyard Bar

Great Leap #6
Outstanding
4corners
Dusk Dawn Club
(DDC)

Best Cover Band

Beijing Beatles
Outstanding

Tavey Lean and the
Solid Gold Dream
Machine
The Groove Collective

Most Creative Bar Concept

8-Bit
Outstanding
Bottle Boot Cigar (BBC)
Heaven Supermarket

Best Gulou

4corners
Outstanding
Modernista
Temple Bar

Best Happy Hour

Home Plate Bar-B-Que
Sanlitun
Outstanding
The Den
The Local

Best LGBT Friendly

Destination
Outstanding
Funky
Mas

Best Lido

Xian, East Hotel
Outstanding
Eudora Station
The Irish Volunteer

Best Live Music Venue

Temple Bar
Outstanding
Dusk Dawn Club
(DDC)

Yugong Yishan

Best Local Craft Brewery

Great Leap Brewing
Outstanding
Jing-A Taproom
Slow Boat Brewery

Best Nightclub

Migas
Outstanding
Dada
Element Club

Party of the Year

The 3rd Beijing Craft
Beer Festival (Jun
2014)
Outstanding
Beijing Autumn Craft
Beer Festival (Oct
2014)
Shuangjing Block
Party (Apr 2014)

Best Place to Find a Date

Migas
Outstanding
4corners
First Floor

Best Place to Take a Date

Atmosphere, China
World Summit Wing
Outstanding
Hidden House
Janes & Hooch
Mai Bar

Best Place to Play Pool

The Local
Outstanding
Luga's Villa
Q Mex

Best Quiz Night

Lush
Outstanding
Paddy O'Shea's
Q Mex

Best Rooftop

Migas
Outstanding
Kokomo
Xiu, Park Hyatt Beijing

Best Shuangjing

Plan B (tie)
The Brick (tie)
Outstanding
Mako Livehouse

Best Student Bar

Lush
Outstanding
Heaven Supermarket
Vics

Best View

Atmosphere, China
World Summit Wing
Outstanding
Capital M
Migas

Best for Wine

Cheers
Outstanding
Enoterra
Pinotage

To see who won in the rest of our categories, including Bar/Club of the Year, attend the Beijinger 2015 Reader Bar & Club Awards ceremony at the International Foodie Fair on Saturday, May 30, from 3-6pm. Find full details on our website, www.thebeijinger.com.

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

FOOD & DRINK

XIAOLONGXIA // LOCAL ICE CREAM BRANDS // BEER COCKTAILS // BAIJIU IN BAODING



Lightly spiced morcilla (Spanish black pudding) plays off against bittersweet red pepper consomme for a stunning second course as part of the menu for the upcoming Carnivore's Club dinner at Feast on June 25.

PHOTO COURTESY OF EAST BEIJING

NIBBLES AND SIPS

June is looking to be a very exciting month for pop-up dining concepts. Firstly, Mosto's Chef Daniel Urdaneta and Hatsune's Alan Wong are teaming up to create a new dining concept called **Nikkei**. For two nights only on June 17 and 18. They will present a menu that blends Japanese techniques with Peruvian ingredients, a cuisine that originated with the Japanese diaspora living in Peru. Set a reminder in your phones now – seating is limited to 20 spots per evening and tickets will be available starting June 3.

In other delicious collaborations this month, EAST's Rob Cunningham and Migas' Aitor Olabegoya are preparing a four-course, Spanish-inspired menu of pork dishes (RMB 238) for the latest installation of the Carnivore's Club at **Feast** on June 25. The main course of suckling pig stuffed with fennel, citrus, and foie gras is not to be missed.

The food and beverage team at EAST are certainly keeping busy this month. In addition to the Carnivore's Club, **Hagaki** will be taking over the kitchen at Jing-A Brewing on June 10, as part of Beijing Craft Beer Week from June 8-14.

Speaking of **Jing-A**, they have recently launched a brunch menu, available on weekends between 11am and 2pm. The set menu is priced at RMB 128 per person and includes an antipasti sharing platter to start, a choice of main course from a selection that includes everything from yogurt and granola to corned beef hash, and a dessert of Vivi Dolce gelato with chocolate, raspberry, and Jing-A Vanilla Stout.

Over on the other side of town, "hutong cuisine" restaurant **Mulu** has recently renovated and come out with a new brunch menu, which you can enjoy on their peaceful roof terrace. The food includes influences from Western, Chinese, and Malaysian cuisine, so as part of the four course menu (RMB 268) you can sample everything from sarawak laksa to a full cooked breakfast.

Saffron has just launched paella delivery service **Saffron to Go**, based out of Galaxy Soho. Delivery is currently available from 11am-1pm and 6-8pm within three kilometers of Galaxy Soho by calling their hotline (400 088 7757) but expect them to have online and WeChat ordering systems up and running soon.

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NAPA

CALIFORNIA DREAMING



WHAT'S NEW RESTAURANTS

Tue-Sun 11am-8pm. Unit 3, Bldg 2, Gongti Beili, Dongcheng District (on Chunxiu Lu, opposite Tunsanli mall) (No phone)

东城区工体北里2号楼3单元 (春秀路屯三里购物中心对面)

 1km east of Dongsishitiao (Line 2)

Don't be fooled by Napa's small storefront because the flavors on offer inside punch way above their weight.

I first met Napa's creators Andrew Hsu and Colin Smith at an organic farmer's market in Gulou, which should give you an inkling of the direction of their concept. The driving philosophy behind their food is "local, seasonal, organic," with the majority of produce sourced from local producers and organic farms, including honey and dairy from Tianfuyuan Farm and vegetables from Little Willow. Dishes are prepared with a minimum of oil, sugar, and salt, striking that often-promoted-but-seldom-achieved balance of healthfulness and flavor.

Napa's greatest innovation is their heat-and-eat salads, which incorporate organic leaves with a topping designed to be heated up in the microwave. All are delicious, but we love the recently conceived Xinjiang lamb meatball salad (RMB 50), which combines lightly-spiced lamb meatballs with a sauce of Tibetan yak yogurt, organic herbs, and local honey. There is a hint of fusion at play in this and many of the other dishes, but it is applied with a judicious hand.

For most people, it will be the ever-changing selection of marketplace salads (RMB 25 for one, RMB 20 for each subsequent salad) that keeps them going back for more. On a recent visit we sampled a salad of jewel-bright watermelon radish seasoned with a hint of *chuan'r* spice and a dish of roasted cauliflower colored with curry.

Napa's current space is more of a deli experience, with just a few stools for dine-in customers, but look for them to open their first sit-down restaurant space near Park Avenue at the south gate of Chaoyang Park around July. The menu will include their signature salads, as well as creative brunch items and takeaway groceries such as hummus and kale chips. *Robynne Tindall*



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BEIJING SHANGHAI KUALA LUMPUR SINGAPORE HONG KONG



THICK NOODLES WITH BEEF BRISKET

NOODLE BAR

HIGH-END DINING, FAST-FOOD PRICES

Daily 11am-10pm. 1949 – The Hidden City, Courtyard 4, Gongti Beilu (behind Pacific Century Place), Chaoyang District (6501 1949)

面吧：朝阳区工体北路4号院（盈科中心南面）

 400m southwest of Tuanjiehu (Line 10)

With all the top venues in 1949 – The Hidden City now, namely Duck de Chine, Okra, and Jing-A Brewing Co.'s taproom, it's easy to overlook Noodle Bar, hidden at the back, but now coming into its own as an alfresco lunch or dinner option. In the winter, Noodle Bar's dozen seats fill up fast, and having people standing behind your seat is less than charming. But when the outdoor option opens up, it becomes a whole new venue.

Think of it as a high-end dining experience at almost fast-food prices. For people on an extremely limited budget, this can serve as a date place. The menu is simple: hand-pulled wheat flour noodles (feel free to watch) available in thin or thick (a difference of two pulls at the end of the process), served in a beef broth, with beef brisket, beef tendon, or beef tripe (RMB 48). Each is served

with a turnip that is cooked to perfection (yes, really). The noodles are superb, and you can taste the hours that the stock has been simmering. It's like a Lanzhou *lamian* restaurant, only if the restaurant was actually nice and you really enjoyed eating there while sitting outside underneath the stars.

Each serving of noodles comes accompanied by Noodle Bar's spice tray, which includes dried garlic and red pepper, both of which are strong but require a bit to overcome the relatively large volume of noodle soup.

Although having such a small number of items permits them to focus, the *xiaochi* (snacks) (RMB 18) are entirely forgettable. One serving of noodles is sufficiently filling, so the snacks aren't even necessary. Other than that, eating here is almost superior to Duck de Chine next door. Almost. *Steven Schwankert*

ALLEYWAY GOURMET



QIXUN BAZHAO HUTONG CAI

HOMESTYLE IN THE HUTONGS

Sun-Thu 9am-midnight, Fri-Sat 9am-1am. 1a Xilou Hutong Erxiang, Yonghegong Dajie, Dongcheng District (8780 7080)

七寻八找胡同菜：东城区雍和宫大街戏楼胡同二巷甲1号

🚶 100m south of Yonghegong (Line 2, Line 5)


With over 726 comments on Dianping.com, Qixunbazhao Hutong Cai is racking up the reviews for its unique offerings of *lao* Beijing-style food. It partially tastes like a mom and pop version of Panda Express on performance-enhancing drugs. We mean this in the best way possible because if we had to choose between the grease-laden offerings on Guijie and the homemade items here, we would no doubt choose the latter.

Many of the comments on Dianping say that the restaurant is very hard to find. This is true if walking 100m into Xilou Hutong off of Yonghegong Dajie is difficult, so don't let that put you off. Upon entering you'll notice an abundance of antique communist regalia and family photos that give this quaint eatery some comforting flair.

We started our culinary adventure with the *wandouhuang* (豌豆黄), a cool cube of soft pea starch tofu soaking in a savory soy sauce. Next we tried another popular item called *jilibeng* (鸡里蹦), a mix of fried chicken and shrimp in a piquant, slightly sweet sauce, like a refined version of sweet and sour. We chose the *daniufan* (大牛饭), a bed of white rice and cornmeal topped with thinly sliced beef, peppers and onions, as a meaty accompaniment to the *jilibeng* and it didn't disappoint. A well-rounded meal by any definition. *Kipp Whittaker*

PHOTO: KIPP WHITTAKER

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WHAT'S NEW RESTAURANTS



CHICKEN FAJITAS

FIESTA TEX-MEX

FAMILY-FRIENDLY MEXICAN

Daily 11.30am-midnight. Bldg 3, 12 Xindong Lu (opposite Sparkle Roll), Chaoyang District (5323 5399)

朝阳区新东路12号3号楼

 1km southwest of Agricultural Exhibition Center (Line 10)

Tucked away ever-so-slightly below street level, Fiesta is a faithful interpretation of the kind of family-style Tex-Mex restaurant you find in small town America. The staff members waiting outside are eager – perhaps a little too eager – but considering we were the only people eating there on a Wednesday afternoon it may just have been out of boredom.

Their menu comes in the form of an annoying technological device, but does boast some mouthwatering options. Once we figured out what we were doing with the iPad, we went with a quesadilla with chorizo (RMB 72), fajitas pollo (RMB 86), and guacamole (RMB 45).

The dishes that arrived were delicate and full of flavor – the guacamole was tasty, fresh, and topped off with crumbled feta, although it was a somewhat small portion

for RMB 45. The quesadilla was stuffed to the brim with a mixture of chorizo, tomatoes, cheese, herbs, and more, and came with sour cream and extra-fresh salsa.

The fajitas also lived up to expectations. The chicken and vegetables were sizzling when served, spiced beautifully, and dishes up along with two sizeable fresh tortilla wraps. The filling was plenty for these two. Overall, we found the food we ordered was enough to fill two people.

Prices at Fiesta are relatively steep considering the portion size, but the quality is solid and the service is quick. This may be the perfect place to take your family, those picky visitors who just won't eat *malatang*, or for colleagues in the Sanlitun area to have dinner after a long day at work. *Margaux Schreurs*

PHOTO: UNI

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!



summer abundance bowl with miso ginger vinaigrette

Obentos, RMB 68

This new addition to Obentos' summer menu is the ultimate desk-lunch or healthy break in your week. It contains mixed grains, quinoa, kale, a soft boiled egg, soy braised shitake mushrooms, Obentos' kimchi, edamame, daikon shoots, and a generous portion of soy roasted seed mix.

lobster risotto with laksa broth

Mulu, available as part of eight-course set menu at RMB 688

Made with 37 different spices, the smell of the laksa broth in this east-meets-west risotto hits you well before the dish reaches the table. Add to that *al dente* rice and tender lobster and it all adds up to a very memorable dish.

spicy tuna roll

Hagaki, RMB 98

We prefer our sushi rolls simple, so we love this combination of spicy diced tuna, cucumber, and avocado, judiciously topped with a slice of grilled eel. A perfect flavor bomb that just needs a quick dip in the soy sauce to take it home.

salmon norvégian à la salamandre

Brasserie FLO, RMB 196

This classic is the perfect main to a classic French meal – a piece of beautifully seared Norwegian salmon displayed on a bed of thinly-sliced roast vegetables, topped off with Champagne butter sauce.

twice-fried pork

Zhang Mama, RMB 38

An old favorite, Zhang Mama's dishes are still tasty as ever even after their expansion into the Jiaodaokou area. This version of *huiguorou*, or twice-fried pork, comes with crispy fried dough bits at the bottom, plenty of leeks, onions, and Sichuan peppercorns.

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XIAO LONG XIA

ALTERNATIVE
OPTIONS FOR
DINING ON
BEIJING'S
FAVORITE
SUMMER FOOD

by Robynne Tindall

Come the warmer months, one sound rings out from thousands of restaurants around Beijing: the sound of cracking crayfish shells. Beijing diners have developed a taste for these traditionally southern shellfish over the past few years, producing a huge market that sees the best crayfish being shifted north from areas such as Hubei and Jiangsu in the millions during the height of the season in May and June. The current favorite preparation sees them cooked in a *mala* broth laced with

chilis and mouth-numbing Sichuan peppercorns. Guijie is usually the go-to dining destination for these spiny beauties, but this year we thought we would cast the net a little further and see what alternative preparations can be found around town.

Bear in mind, this is not a delicate activity. At many restaurants that serve “little lobsters,” as they’re known in Chinese, they come with a side of plastic gloves and a mountain of moist towelettes. That may, or may not, make it a good choice for say, a first date.

Pictured to the left is the chilled crayfish in *huadiao jiu* (RMB 298 per 20, RMB 149 per 10) at Nanjing Impressions.

For a food that’s served in summer, *mala* crayfish have always seemed like an overly warm food. Luckily there is solace to be found in Nanjing Impressions’ chilled crayfish in *huadiao jiu*. Cooked crayfish are soaked in this slightly sweet variety of yellow wine before being served to customers on a bed of ice. Note that none of the alcohol is cooked off – no driving home if you eat a plate by yourself.



Non-Spicy: Garlic Crayfish (RMB 8-12 per crayfish), Hua's Restaurant

We recommend avoiding Guijie with the exception of Hua's Restaurant. This venerable courtyard dining institution serves up our favorite non-spicy crayfish dish, topped instead with mounds and mounds of crushed garlic. The garlic melts into the slightly oily cooking liquor to produce a culinary experience not far removed from lobsters with garlic butter (except without the hefty price tag). Hua's also has a dedicated crayfish restaurant on Dongzhimen Neidajie across from Raffles City.

Delivery: Hot and Spicy Crayfish (RMB 85 per 12), Jacky's Shrimp

WeChat-based crayfish delivery company Jacky's Shrimp 夹克的虾 (WeChat ID: jiakedexia) recently raised over RMB 7 million in funding, so you know they mean business. Order online via their WeChat interface, choose your delivery time, pay up via WeChat Wallet or Alipay, and an order of (very!) spicy crayfish will arrive at your door in next to no time. Other spicy dishes such as shrimp, snails, and chicken are also available.



Modern: Thirteen Flavor Crayfish (RMB 175), Shaoxiashi Jingcai

Newly-opened Gongti restaurant Shaoxiashi Jingcai is clearly aiming to punch above the usual crayfish dining experience, with its prime location and on-trend “factory chic” décor. Their signature 13-flavor crayfish are cooked with – you guessed it – a blend of 13 different spices to produce a mildly hot dish that marks a pleasant departure from the usual mouth-searing mala. Wash the crayfish down with a range of imported Belgian beers, including Delirium Tremens and Liefmans.

How to Eat Crayfish

1. Hold the crayfish with the head in one hand and the tail in the other, between your thumb and index finger.
2. Pull the head away from the tail with a slight twisting motion.
3. Pinch the tail all over to crack and loosen the shell.
4. Peel back the shell starting from the wide part of the tail.
5. Pull out the meat (de-vein if needed) and enjoy!

ROUGE RESTAURANT

PEARL OF THE ORIENT



ROAST SQUAB

PHOTOS: JOEY GUO

WHAT'S NEW RESTAURANTS

Daily 11am-10pm. 1/F, Bldg 10, Courtyard 4, Gongti Beilu, Chaoyang District (8587 6866)

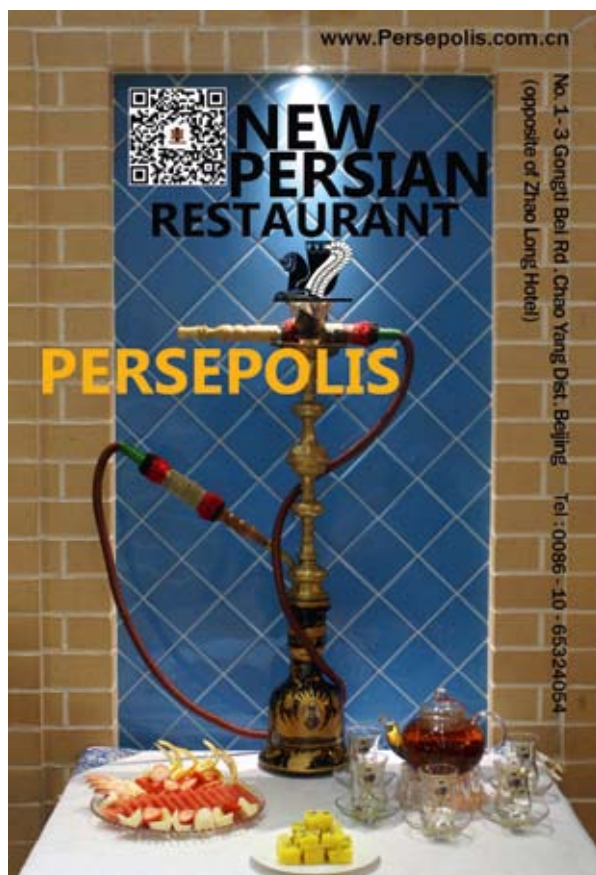
石塘嘴: 朝阳区工体北路4号院机电院10号楼1层

🚶 500m east of Tuanjieshu (Line 10)

It seems you can't walk five meters in the Courtyard Four area these days without stumbling into a new restaurant or bar. We have counted a high-end Italian restaurant, a Belgian beer bar, and a wine bar in an antiques emporium among the openings over the past few months. Now we can add a stylish Cantonese restaurant to the roster.

Rouge Restaurant opened quietly in the space next to Taco Bar and we will admit that we were initially put off after spying only the pricey set packages at the front of the menu. However, a recent visit showed us the error of our ways. Yes, there are expensive dishes here – the seafood section is predictably eye watering – but where Rouge excels is in its faithful renditions of classic Hong Kong-style comfort food dishes. The curried beef brisket in particular will have you scraping the bowl to avoid leaving behind any of the unctuous sauce, although if we were to nitpick, a larger portion of meat would not have gone amiss. All beef-related thoughts are abandoned however when the roast squab (that's young pigeon to you and me) emerges from the kitchen. Each mahogany-skinned bird (RMB 49) is carved into four sections, the head placed proudly on the edge of the plate – this is not the time to get squeamish. Go with an odd number of guests and we can't guarantee that a fight won't break out over the last piece.

Named (in Chinese) after Hong Kong Island's Shek Tong Tsui District, Rouge provides just as an authentic experience as catching a flight to the Fragrant Harbour itself. *Robynne Tindall*



ANHUI PROVINCIAL GOVERNMENT RESTAURANT

SUPPOSEDLY ONE OF CHINA'S EIGHT GREAT CUISINES

by Margaux Schreurs

Because Beijing's restaurants have more to offer than meets the eye, this is the start of a monthly column whereby we visit one of the many provincial government restaurants scattered throughout the city. Provincial restaurants are officially backed by the government and are affiliated with each of China's provinces and autonomous regions, providing a great way to sample some of China's varied cuisine without leaving the comforts of the capital.

We began with Anhui, whose cuisine is supposedly one of the eight great cuisines of China, and fittingly the only province to start with an A in English. The restaurant

is inside Anhui Dasha, located on the North Fourth Ring Road in a rather business-looking hotel that still hasn't taken down its Christmas decorations.

The restaurant is also dressed up in the typical Chinese business hotel style, and wasn't very busy. After consulting with the waitress, we discovered that the dishes we thought were Anhui-style were actually not available as they had apparently been deemed old Anhui style. Therefore, after discussion with the staff, we went for an assortment of traditional dishes: Jixi traditional dry pot stew (RMB 88), pickled cabbage edamame pork (RMB 38), Jixi fried vermicelli (RMB 38), "delicious" dried turnip (RMB 26), and Anhui gold pie (RMB 48).

We decided to go for these, as the main Anhui specialty, soft-shell turtle, not only seemed a little over the top and cruel (regardless of being named as ecological on the menu), but was also extremely expensive (RMB 280 per *jin*).

Basically, from the dishes above, the only thing that we would truly recommend is the Jixi traditional dry pot stew: delicious pieces of pork resting on a bed of grilled garlic, with a side of little buns to make your own pulled pork sandwich. Unfortunately, half of the pieces of meat were just jiggly bits of fat too big to handle.

The Anhui gold pie was basically a piece of bread with roast sesame seeds on top, the pickled cabbage with edamame beans and shredded pork was nothing to write home about, the noodles were boring, and the delicious dried turnip was crunchy but a bit too potent.

This marathon of Beijing's provincial government restaurants hasn't started off as spectacularly as we had hoped, but with 33 provinces remaining we won't give up hope yet. There's a reason there aren't many Anhui restaurants. Stick around as we try some of the others in the coming months.



JIXI FRIED VERMICELLI

WHAT'S NEW RESTAURANTS

SU SONG FU

BUNS WE LIKE

Daily 10am-8pm. B1, Shimao Department Store, 13

Gongti Beilu, Chaoyang District (No phone)

苏松府生煎: 朝阳区三里屯工体北路13号

世贸工三B1

 1.5km west of Tuanjiehu (Line 10)

One of my first food-related memories in China is of queuing up outside a locally renowned *shengjianbao* store in Nanjing, stamping my feet to ward off the cold along with a crowd of impatient locals. Up to that point, I had been largely unimpressed with the cuisine of eastern China – to my mind too sweet and lacking depth – but with my first precarious bite of porky, soup-filled *shengjianbao*, I was hooked.

For those, like me, who have been seeking these southern treasures in Beijing, look no further than burgeoning chain Su Song Fu, which has a branch conveniently located in the basement of Gongti's Shimao Department Store. The small storefront, trendily attired with cartoons depicting the brand's story, sells servings of four *shengjianbao* for RMB 10, more than enough for a lunch portion.

Elsewhere on the menu are a series of competent cold dishes and noodles both soupy and dry, but the *bao* are the star of the show. Each globular morsel has the perfect balance of crisped base to hot soup, although the soup may be a little sweet for those accustomed to more savory northern flavors. However, this does not seem to be a hindrance to success – go outside of normal lunch hours to avoid the inevitable queues. *Robynne Tindall*



PHOTO: KEN

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BACK FOR MORE

ZIJIN MANSION

CUT FROM A DIFFERENT CLOTH

Daily 11.30am-2pm, 5.30-10pm. 3/F, Waldorf Astoria Beijing, 5-15 Jinyu Hutong, Dongcheng District (8520 8989)

紫金阁：东城区金鱼胡同5-15号北京华尔道夫酒店3层

 500m southwest of Dengshikou (Line 5)

With his spiky red hair and youthful grin, Zijin Mansion's Head Chef Menex Cheung doesn't conform to the traditional image of a Chinese restaurant chef. Then again, this isn't just any Chinese restaurant. Set on the third floor of the ultra-luxurious Waldorf Astoria Beijing, Zijin Mansion blends elements of East and West, Cantonese and northern Chinese cuisine, to produce a dining experience that is in a class of its own.

The food at Zijin Mansion is ostensibly Cantonese, and indeed, canonical dishes like roast suckling pig (RMB 188) are rendered with aplomb. However, it is in the more creative dishes that the kitchen really shows its chops. Every hotel Cantonese restaurant in Beijing has a version of black pepper beef on the menu, but not every restaurant serves it in a whole braised eggplant garnished with a slew of fresh flowers, as with Zijin Mansion's diced spicy wagyu beef (RMB 528). The beef is as delicious as

you might expect (although we could have done with a few more cubes for the price tag), but it is the cubes of silken roast eggplant infused with peppery sauce that catch our attention. To cool the residual spice, we dig into a tureen of braised whole baby cabbage in a broth of prawn paste and organic millet (RMB 128), an experiment in northern Chinese ingredients combined with southern presentation.

Not all of the kitchen's experiments are a success: we found the creatively presented fried king prawns and beef (RMB 138 per person) lacked verve, although the giant prawn was admittedly well cooked. However, as we sit back and take in the handsome dining room, with its painted silk walls and bespoke porcelain, we find that minor transgressions like these are very easily forgiven.

Robynne Tindall



DICED SPICY WAGYU BEEF

PHOTO: JINI



J

...jiang 姜

Ginger, or *jiang*, is one of the world's oldest medicinal foods. In traditional Chinese medicine, it is considered a *yang*, or hot food, that can expel *yin*, or cold, from the body, and is used variously as an anti-inflammatory, digestive aid, and antiemetic. Anyone who has had a cold in China and been force-fed boiled Coca-Cola with ginger will know that this seemingly unorthodox remedy is actually surprisingly effective.

...jiangcai 酱菜

Jiangcai is a catch-all term for a variety of preserved vegetables marinated in soy or soy bean paste. The vegetables are usually lightly boiled before being left to cool in the marinade. This preparation is commonly used for vegetables like cucumber, radish or garlic, such as the popular *jianggua* (soy sauce cucumber). In Beijing, the undisputed market leader in *jiangcai* is the venerable chain Liubiju, branches of which can be found across Xicheng and Dongcheng Districts.

...jiaozi 饺子

The mainstay of many a cheap dinner, *jiaozi* are just one of a myriad of Chinese dumpling types. These oblate beauties may be prepared in a variety of ways: boiled (*shuijiao*, 水饺), steamed (*zhengjiao*, 蒸饺), or pan-fried (*guotie*, 锅贴). Each has its merits, but for our money there is nothing like a plate of fresh-out-of-the pan, perfectly crisp *guotie*. Chinese comfort food at its best.

...jinyin mantou 金银馒头

Translated as gold and silver buns, this popular northern Chinese dessert or staple food consists of deep-fried (gold) and steamed (silver) wheat buns (*mantou*), served with a dip of sweetened condensed milk. Surprisingly, one of the best versions we've sampled can be found at Haidilao – proving that the chain is not just for hot pot after all.



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TASTE TEST

TOP OF THE

NAVIGATE YOUR LOCAL STORE'S FREEZERS

by Margaux Schreurs

We decided to localize our ice cream tastes and try out the contents of those half-broken fridges at our local store. You know which ones we mean, the ones that only got turned on a few weeks ago! At RMB 2-3 a pop, these popsicles should provide a little bit of an escape during the hot summer months: if they pass our rigorous testing that is.



Ben Nana – Strawberry Jelly Ice Cream (RMB 3)

"This ice cream requires peeling, how odd, and it has cream on the inside. I think this is ice cream for porn stars."

"What is this even meant to be?"

"Why am I peeling a strawberry? I guess it makes sense for the banana version that there is an outer shell that you peel, but not for the strawberry flavor."



Bing+ – Mango Popsicle (RMB 2)

"This ice cream is mango flavored? I bet this ice cream has never ever seen a mango."

"I actually quite like it – like an intense sugar kick in the middle of a hot day."

"Agreed, this one is fruity, if a bit sweet, but I would consider having it again."



Ku Ai Chun Cui – Chocolate Covered Taro Ice Cream (RMB 2)

"Vegetables and sweets do not go together!"

"This is like an unpleasant surprise. You think you're about to have a lovely ice cream and then it's made out of yam!"

"I want to fling it out of the window but I am scared it might damage someone for life with its smell or taste."

POPS

VERDICT

There were only two ice creams that we would consider trying again: the Bing+ mango popsicle and the Dongbei Daban strawberry popsicle. Perhaps this just goes to show that it's very hard to mess up fruit-flavored confections, but that vegetables, cheap milk, and high temperatures just do not make for great frozen treats.



Dongbei Daban – Strawberry Popsicle (RMB 3)

"This ice cream must be for old people, to remind them that their taste buds work."

"I would definitely buy this again, especially for three kuai."

"Are these real strawberries?! Actually, not that I think about it, I'd rather not know what they are."



Xiao Xuesheng – Chocolate and Vanilla Ice Cream (RMB 2)

"Judging by how it came out of the packet, I would be surprised if it has melted and refrozen fewer than five times."

"I wonder if they actually dipped this in soap before packaging it. Or maybe the plastic taste has rubbed off on it."

"Hmmm ... I love it when my frozen milk tastes off."



Lu Dousha – Green Bean Paste Ice Cream (RMB 2)

"This looks like a pond, that's a good start."

"You know those cold soups? Yeah, it tastes a little bit earthy, like that."

"If you left rice pudding out in the beaming sun for at least a month and stuck a twig in it, you'd be able to recreate this horrific ice cream."

IRON BARTENDER



Iron Bartender returns just in time for the Bar and Club Awards. In this edition, we pit a proper mixologist against baijiu and craft beer connoisseurs to see who can most effectively transform our selection of Beijing

beers into the ideal cocktail. For the venue, we settled on The Bullpen at Home Plate Bar-B-Que, for their state-of-the-art drink crafting facilities and more than sufficient selection of ingredients for this boozy rumble.

THE CONTESTANTS



David Putney
Capital Spirits

With mixing skills forged in the fires of baijiu, you can see David shaking it up and creating interesting infusions at Beijing's only house dedicated to this dangerous Chinese spirit. He has come a long way from the southern comforts of South Florida and has since reinvented himself into a drink slinging force to be reckoned with.



Kelsey Willis
Slow Boat Taproom

This beer maiden, in charge of sales at Slow Boat Brewery, knows a thing or two about pulling a delicious pint, but what about the rest of her bartending chops? We forced her out of her comfort zone and into some cocktail chaos with this lofty challenge. Will she sink or swim in this latest edition of Iron Bartender?



Travis
Daily Routine

As owner and head mixologist of Daily Routine in Wudaoying, you'll find Travis tirelessly mixing tasty concoctions. His prowess for blending has landed him gigs creating a custom drink for the Street Kids party crew and guest bartending at Okra's Tiki night with the BBC boys, but will he be able to harness the low-brow tastes of local beer?

THE JUDGE



Dave Bob Gasper and
Liu Rongrong
Home Plate Bar-B-Que

Rongrong is part-owner of Home Plate Bar-B-Que and an extreme authority on whiskey and bourbon. Dave Bob is head flavor creator behind The Bullpen, a newly annexed bar that is turning this restaurant into a veritable party spot one cocktail at a time. Their combined skillsets make this pair the perfect choice to mediate this crew of flavor combining ruffians.

PHOTOS: UNI

ROUND 1

Travis



Blacklist Brew: Bacardi silver, Gosling's Black Seal Rum, lemon, lime, simple syrup, pineapple juice, bitters

Kelsey Willis



Sex With a Sidewalk: passionfruit juice, muddled mint, soda water

David Putney



Sanlitun Silk: Disarano, lemonade, aromatic bitters

SECRET INGREDIENT

Great Leap's Iron Buddha



Verdict: Dave Bob and Rongrong thought Kelsey's mix was missing the beer flavor and although David's was balanced, it was Travis' creation that won the first round with a smooth fizzy mix of bitter and sour.

ROUND 2

Travis



Street Kids: Jim Beam Bourbon, lime, orgeat, passionfruit syrup, lime and lemon peel, topped with Tabasco

Kelsey Willis



Pecker Sticker: Wild Turkey Bourbon, Ketel One Vodka, honey, orange juice

David Putney



Moxige Guanxi (Mexican Relations): 1921 Tequila Reposado, Cointreau, lime, rim med with salt

SECRET INGREDIENT

Yanjing Beer



Verdict: Travis's Tabasco topping didn't go over well with the judges and David's Mexican inspired mix was a little watered down, so Kelsey took this round with what Dave Bob called a "rich redneck martini."

ROUND 3

Travis



Bad Ass Old Fashioned: Flat beer, sugar, bitters, orange and lemon twist, grated cardamom

Kelsey Willis



Beatnik's Brew: Sauvignon Blanc, Campari, lemon juice, lemon wheel, and beet garnish

David Putney



Bold Fashion: Rye whiskey, brown sugar, white sugar, Angostura Bitters, Peychaud's Bitters, orange peel

SECRET INGREDIENT

Arrow Factory Seeing Double IPA



Verdict: Travis went through some inspired prepping by decarbonating the beer, but it was David Putney who used the beer's flavor to create a yeasty version of an old classic.



BUNGALOW TIKI & COCKTAILS

TOPSY-TURVY TIKI

Daily 6pm-midnight. 82 Dongsì Jiutiao, Dongcheng District (158 0132 2795)

东城区东四九条82号

🚶 50m south of Zhangzizhong Lu (Line 5)

Although set in a modest little storefront and filled with all of the necessary kitsch that seems to abound in these types of watering holes, Bungalow Tiki & Cocktail Bar doesn't waste your time with those unsavory versions of Tiki drinks that you might encounter in a small Southeast Asian beach town. Instead, you'll find traditionally-crafted tipples straight from the recipe books of Don The Beachcomber or Trader Vic's. If you are not familiar with these bars, these are the most famous Tiki brands in the world, which more or less invented this style of venue about eight decades ago.

We tried the Jet Pilot (RMB 58), and it was everything that it should be, filled with crushed ice submerged in a long list of items (mostly rum) and topped with a delicious Luxardo Cherry. It was the perfect mix of bitter, sweet, and sour, inspired by a recipe from the Luau in California. If you

happen to visit with a love interest, you should definitely try The Scorpion (RMB 65). This fierce fella is made for two and has enough booze to let those tipsy flirtations burst from the floodgates of your mind. Other Tiki concoctions on the menu include the Zombie Punch (RMB 80), Mai Tai (RMB 45), and Leilani's Volcano (RMB 45). We can't wait to try the rest of these.

Initially, the look may be misleading because Bungalow doesn't put a lot of focus on the decor or unnecessary frills. But substance is what Bungalow has loads of and if you appreciate fine drinks this new house of spirits is an absolute must. All of the prices are more than reasonable, which bodes well for a long summer and a bar packed with patrons slurping down tropical potions.

Kipp Whittaker

ARROW FACTORY TAPROOM

AN UNTAPPED RESOURCE

Fri-Sat 6pm-1am, Sun 6pm-midnight (closed Mon). 9 Jianchang Hutong, Dongcheng District (6407 6308)
东城区箭厂胡同9号

 300m southeast of Andingmen (Line 2)

We stopped by the brand-spanking-new Arrow Factory Taproom, and it is impressive to say the least. Sitting just beside Stuff'd, off of Wudaoying Hutong, the space gives off a very cool shabby-chic-industrial vibe. It was previously used as their brew room, where they had a jerry-rigged system of buckets set up to ferment and do other beer-related magical things. This process has, in the past year, been moved to their state-of-the-art brewing facility at Charcoal in Shunyi, which is a vast improvement.

Arrow Factory currently has nine brews on tap. Owner Thomas Gaestadius gave us the grand tour sampling all of their smooth brews. We started off with their seasonal offering, called The Man With the Goldenhop, a stunningly smooth and slightly bitter English pub ale that will become a tasty summer staple and a perfect pairing for

shouting Kinks tracks at an old worn out telly showing football, while possibly chomping down on a fist full of digestives.

Other delicious recommendations include the Seeing Double IPA, Dark Ages, and the Bitter End Rye Pale Ale. Each pint is priced from RMB 40-45, not terrible when you consider that it only takes about two or three glasses to get you howling at the moon.

They are still deciding whether or not they would like to serve their delicious Stuff'd eats in this section of the compound. We are sure it will be a possibility in the near future, but there will most likely be some moments when the restaurant is so slammed with orders from Stuff'd that it won't be viable. Either way, this taproom provides a great spot to lubricate this summer. *Kipp Whittaker*



PHOTO: KIPP WHITTAKER

PAPER CHASE: A BAODING BAIJIU MYSTERY

by Jim Boyce

I drove to Baoding with my friend last month to see how *baijiu* is made using paper.

"Paper?" I asked incredulously when she proposed that I visit her classmate from two decades ago who now manages a *baijiu* company.

"Yes, but I'm not sure how it works," she replied.

It took about 90 minutes to get to the offices of local producer Yimuqian, where our host, Manager Zhang Jijun, poured us some 30-year-old *baijiu*. Made from five grains, including wheat, corn, and rice, it had pomelo, light bean paste, sesame seed and licorice aromas, went down a touch sweet, and delivered a pleasant peppery finish.

It represented the aperitif of the trip.

There was a dinner that night, at a hotel powered by solar panels no less, where we contrasted 39 percent and 54 percent *baijiu*s and paired them with local dishes, including the Baoding favorite, donkey burgers.

We drove to one of the company's storage facilities and the end of the *baijiu* paper chase. We descended to a cool dim cellar – Zhang said photos are not usually allowed – and an intriguing sight. The large spartan room was offset by 38 stout two-meter vats made from layers of tightly woven willow branches. Each container, known as a "wine sea" (*jiu hai*, 酒海), looked perfect for a display at a history museum – and was old enough to qualify.

Zhang said the vats were made in 1948 using a centuries-old technique, and a welcome one at that time, given willow was easier to source than metal due to the ongoing civil war. To keep the six tons of alcohol from seeping through the weave, each vat's interior was coated with layer after layer of cotton paper – mystery solved! – sealed with ingredients like pig's blood and egg whites.

He said this design stopped liquid from escaping but was permeable enough to permit the *baijiu* to "breathe" and thus mature. He added that the only other place with such vats is Fengxiang County in Shaanxi Province.

Remarkably, these vats, as old as the nation itself, are still in use. Zhang took me up a ladder, lifted off the wooden top and the cotton blanket covering a container's mouth, and used a dipper to scoop out *baijiu*. We also sampled some from a bottle. This *baijiu*, made solely from sorghum, is the color of faded parchment and very dry

with a long mildly spicy finish.

I asked how many tourists came here. His expression told me this place, like the tasting room we had come from, is not exactly on the list of sights to see in Baoding.

That's too bad. As someone who once simply associated *baijiu* with nights of knocking back shots of Red Star and painfully dealing

with the repercussions the next morning, seeing these vats, and taking a few sips of the liquor in them, is an eye-opener rather than a brain-destroyer. It reminds me of drinking countless bottles of Carlsberg, Heineken, and Tsingtao and then being taken by that first Brooklyn Lager, or of going beyond the usual Changyu and Great Wall in the supermarket to find a good local wine made by someone with plenty of skill but little in the way of market access. All with the added intrigue of vats that were created during the birth of the nation and still in use today.

World Baijiu Day aims to get people together on August 8 to taste the planet's most-consumed spirit, including flights featuring different styles of baijiu, and baijiu-inspired cocktails, foods, infusions, and even beer. More details at worldbaijiuday.com.



COME FLY WITH ME

TONY MARRINAN, GENERAL MANAGER, HILTON BEIJING CAPITAL AIRPORT

by Robynne Tindall

Tony Marrinan joined the hotel industry by accident. During a period of traveling in Europe, he started working for a hotel and ended up falling in love with hospitality. Following stints in the UK and Australia, he moved to China with his family in 2009. We talked to him about the challenges and opportunities of managing an airport hotel.

Are there any advantages or disadvantages of managing and marketing an airport hotel?

There are great advantages to managing the Hilton Beijing Capital Airport. Many guests choose our hotel because of its convenient location next to Terminal 3. We all know that the Beijing traffic can be heavy so we now have many guests that stay with us if they have a morning or afternoon flight. We run a shuttle bus every 20 minutes to Terminal 3 and every 30 minutes to Terminal 2. Of course, another advantage is that we have a great mixture of Chinese and international guests. This keeps us on our toes as the service and expectations can be quite different. We also have large conference facilities so if you have International guests flying to Beijing, our hotel is an ideal venue to have your meeting.

Who are your customers and what are they looking for?

As mentioned before, our guests come from all over the world. Forty-five percent of our business is customers from international destinations who mainly are here to conduct business. No matter where our guests come from or their reason for coming to our hotel, they all want appropriate service. Conrad Hilton's vision, and it remains Hilton's vision to this day (96 years later), is that it is "our responsibility to fill the earth with the light and warmth of hospitality." For me, to be constantly in the top 25 hotels on TripAdvisor for Beijing (5,463 hotels in Beijing) is a good barometer. Not bad for an airport hotel!

Do you have much time to connect personally with the guests?

I will meet guests every morning and evening in our executive lounge. I always introduce myself if I see guests

checking in or waiting for a shuttle in the lobby. At Hilton, customer feedback is taken very seriously and it is a focal point for all of our meetings and briefings.



What benefit do the hotel's restaurants bring? Do the restaurants have any upcoming promotions?

Our Sichuan restaurant, My China, is very popular with Beijing residents and our Sunday brunch at 360 Restaurant is a popular place to unwind with family – without having to worry about finding a parking space. Many of our guests stay for just one night so we don't have much time to impress them. Therefore every restaurant has to offer a great experience, not just in terms of food, but in terms of ambience and service. Our Executive Chef Chris Cheng, from Hong Kong, has just changed the menus in all our restaurants.

Our online marketing manager has devised a great promotion that allows you to turn your virtual social media friends in the city into real friends. There are four easy steps: Choose the friends you want to meet for lunch or dinner, then choose a restaurant at a Hilton Hotel in Beijing and receive a promotional discount. Make a reservation, and send an e-invite to your friends. We all have so many friends on WeChat but how often do we actually meet up with them?

When you're not at the hotel, how do you spend your spare time?

[Laughs] I live in the hotel, so technically I am always on call. I love Beijing and exploring the sights with my wife and friends. There are some great restaurants in the city and now that summer is here I hope to be able to play some golf. My wife is now officially addicted to *majiang*!

GUILTY PLEASURES BY BRIAN MCKENNA

A SWEET DEAL AT HATSUNE

In terms of collaborations between titans of the Beijing food and beverage scene, it doesn't get much bigger than Hatsune and Brian McKenna. After 14 years of serving hoards of Beijing sushi fans, Hatsune have turned to master of the kitchen Brian McKenna to design their very first dessert menu.

The desserts blend elements of Hatsune's Japanese aesthetic with McKenna's signature playful, modern presentation. For example, the fruity bubble tea dessert (RMB 58) comes in a Hatsune-branded plastic cup, with a stick of lemongrass candy replacing the straw, while a matcha (Japanese powdered green tea) "Tiramisune" (RMB 58) (see what they did there?) is served in a traditional Japanese sake box. While I am personally not a big fan of matcha, the tiramisu has an admittedly great balance of flavor

with an incredibly smooth texture. However, my favorite of the desserts was the white chocolate tofu (RMB 48), a perfect fusion of East and West. With a perfect wobble, the likes of which we last encountered in Fiume's panna cotta, the lightly sweet chocolate flavor of the tofu is complemented by crunchy coffee-flavored crumbs and slightly sour kiwi. You may not usually consider dessert when dining out on Japanese cuisine, but with these dishes Hatsune and Brian McKenna are definitely raising the bar. *Robynne Tindall*

Brian McKenna's desserts are available at all three branches of Hatsune – Sanlitun Taikoo Li, Kerry Centre, and Guanghua Lu. Also keep a look out for Hatsune's secret off-menu items, which you can follow on lumdiumsum.com.



WHITE CHOCOLATE TOFU

PHOTO: KEN

GO

SUPCAFE // INDUSTRIAL // NEW LOOK // MONGOLIA // OLD BEIJING PHOTOS



DRAGON BOAT FESTIVAL AT YANQING XIA DUGONG PARK

JUN 20 - We have nothing but respect for this ancient holiday that culminates in a wild 22-man boat race, followed by a massive zongzi feast. Experience one of the most competitive public holidays of the year. 10am-4pm.

SUPCAFE

SUPREME SOHO

Daily 11am-9pm. B1-533, Bldg 5, Sanlitun Soho, Chaoyang District (5935 9193)

朝阳区三里屯SOHO5号商场B1-533



300m west of Tuanjiehu (Line 10)

While not an official Supreme outlet, the new Supcafe, in Sanlitun Soho, is now the most legit place in town to find all of the hottest items from this trendy brand. We've seen a lot of Supreme goods, but it has been a mystery to us as to what this whole thing is about. If you are in the same boat, here's the gist. It's a clothing company that mixes up street aesthetics, contemporary art, and skateboard culture, along with a dose of plain Jane sportswear to keep things simple but oddly ironic. You know a brand is a big deal once you see their goods represented at Yashow at almost every stall that sells headwear.

We were told that all the items can be traced back to the Supreme flagship store in New York City, which opened 21 years ago in Manhattan, paving the way for other openings in Los Angeles and Tokyo, since becoming a coveted name for hip urbanites around the world. You won't be won over if you hate giant logos stamped across

your chest.

At Supcafe you can find a variety of graphic tees featuring photo work from numerous, including perverted art-star Terry Richardson (RMB 800), as well as a gallery of random products that all feature the Supreme logo. Some of this bric-a-brac includes pill boxes, a switchblade comb, and a pretty fabulous pair of nunchucks, which we assume were made for the models so that Mr. Richardson would keep his dirty paws off.

The prices are inflated to compensate for the long journey of independently importing quantities of these sought-after threads. We are almost positive you won't find anything on the cheap here, but at the same time these guys are ambitiously bringing a brand to China and doing their best to echo the original concepts that make Supreme so unique and intentionally mysterious.

Kipp Whittaker



PHOTO: KIPP WHITTAKER



INDUSTRIAL

WHERE GEARHEADS AND HERITAGE FASHIONS MEET

Daily 1.30-9.30pm. 25 Sanlitun Beilu, Chaoyang District (6417 9661)

朝阳区三里屯北区25号



500m northwest of Tuanjiehu (Line 10)

Up until recently we had no idea just how popular the whole motorcycle club thing was here in Beijing, and were surprised to discover that it doesn't just exist among a small group of slick foreigners known for living out their outlaw fantasies on weekend trips barreling through the mountains beyond the city. It's also a burgeoning local counterculture movement, restoring antique Hogs to rumble through the old streets of the capital. Enter Industrial, the new clothier providing heritage threads and handcrafted accessories for these heaven's devils.

Attractive items on display include refurbished Zippo lighters customized by silversmiths in Japan. These will set you back a large percentage of your monthly salary (RMB 2,000-5,000). You would have to be seriously trying to impress someone to spend this kind of cash on a cigarette lighter. They also have very cool handcrafted necklaces and pendants of horror icons like Frankenstein

and the Planters Peanuts mascot (RMB 2,500). There's not much in this world scarier than a monocle-wearing peanut, dancing menacingly with a cane, especially if you are fatally allergic to this tasty legume. A motorcycle clothier wouldn't be complete without some beautiful leather jackets, of which they have many, imported from UK-based brand Lewis Leathers (RMB 9,800).

Industrial is a beautiful store, with lots of eye candy and an exceptionally rare selection of goods that we can only hope to one day have the means to deck ourselves out in. The real question is: would a real rabble rouser drop the dough on these clothes? That remains to be seen, but if you buy over RMB 10,000 worth of stuff you will instantly become a VIP customer and receive discounts on a variety of merchandise. Granted, Sonny Burgess probably wouldn't look in the general direction of this posh gear, but these are still handsome examples of classic motorcycle apparel. *Kipp Whittaker*

NEW LOOK

FOR THAT NEW SUMMER LOOK

Daily 10am-9pm. 1F, Glory Mall, 18 Chongwenmen Waidajie, Dongcheng District (6713 4542)

东城区崇文门外大街18号国瑞购物中心1F

 100m east of Chongwenmen (Line 5)

Stashed away in the deepest southern depths of buzzing Chongwenmen is a branch of the popular British chain New Look. On the ground floor of Glory Mall, and easily spotted from the street, it's not huge, but it does stock some of their great women's collection, with less frills, bows, and cute kitten patterns than many Chinese clothing brands. There may be even more to look forward to in the future, as a salesperson hinted that the space next door, currently not in use but covered in New Look posters, might allow for a future expansion.

Surprisingly for an imported brand, prices are pretty reasonable. Shoes are between RMB 99 and RMB 399, with a range of sandals, flats, and even heels, while tops and shirts with funky and cute summer patterns go for as little as RMB 129. They stock a range of jeans too, and have

just got in a fresh selection of flowing summer skirts and patterned trousers. And then there's the accessory section: a dazzling array of jewelry, hair accessories, and bags of all different sizes and colors.

All in all, if you're looking for an update to your summer wardrobe, but don't fancy the higher-end brands and haven't quite figured out how to get stuff delivered to your door, this store is worth a visit.

Note that the range of sizes in China is not the same as in the UK. Women's clothes go up to UK 14 while shoe sizes go up to UK 6.

New Look also has stores in Daxing District, Tongzhou District, and more. For all their Beijing store addresses check out their website at www.newlook.cn/storelist.
Margaux Schreurs



PHOTOS: JUN YOU

UNSUSPECTING ULAANBAATAR

AN ESCAPE INTO A MOUNTAINOUS PARADISE

by Margaux Schreurs



While you may never have thought to travel beyond Inner Mongolia, China's northern neighbor's capital city of Ulaanbaatar presents an interesting mix of history, accessible nature, and urban treasures. Traveling here for a long weekend is good, but every extra day counts as it allows for further exploration of the Mongolian countryside. Many also come here to start off a Trans-Siberian trip, or to trek around Mongolia's vast countryside.

Environment: Ulaanbaatar has a very long and harsh winter, and a pleasant but short summer. The ideal time to visit is June to August, when there is little pollution, sunshine, and the skies are vast and blue. Peak season is mid-July for Mongolia's Nadaam Festival, which features three days of competitions, including horse racing and wrestling.

Visas: Many nationalities enjoy visa-free arrivals: Americans do not require a visa and can stay up to 90 days. Citizens from Canada and Japan do not require a visa and can stay for up to 30 days. Until 31 December 2015 European Union passport holders are also allowed to stay for 30 days without a visa. Chinese citizens are required to apply for a visa before travel.

Transport: Ulaanbaatar is still in the early planning stages of an underground, so getting around is best done using taxis. There are few official taxis, but there is an unspoken rule that most Toyota Prius cars are used as taxis. Agree on a price beforehand.

What to see: A visit to Ulaanbaatar is not complete without a visit to one of its national parks. Looking for the rare wild Przewalski horses in Hustain Nuruu National Park is a thrilling adventure, a contrast and escape from daily Beijing life. A walk around Chinggis Khaan Square provides plenty of historical sites for history buffs. Besides the obvious National Museum and the Choiji Lama Temple, don't forget to visit the Victims of Political Persecution Memorial Museum that is located in Ulaanbaatar's oldest standing house. The house in itself is interesting, but the museum has some chilling exhibits (albeit largely in Mongolian) harking back to Mongolia's dark past.

Where to stay: The Best Western Premier Tuushin Hotel is centrally located and of good quality. Rooms start at around RMB 800, or RMB 1,200 if you want to splurge for a superior room with a view of Chinggis Khaan Square. Even if you aren't staying here, visit the restaurant and bar on the top floor for an incredible sunset. Also spend a night in a *ger*, a traditional Mongolian nomad yurt in one of the national parks, for the full Mongolian experience.

What to eat: Mongolian food isn't exactly anything to write home about, especially if you aren't into mutton, but you must try *buuz*, the Mongolian take on *jiaozi*. On top of that, there are a bunch of awesome international options: try one of the many Korean restaurants serving authentic *bibimbap* cooked by some of Mongolia's many Korean citizens, or check out one of the local Indian options.

OLD BEIJING IN PHOTOS

A LOOK AT BEIJING IN 1982

by Margaux Schreurs

Ted Levine was a student at Beijing Language Institute (now Beijing Language and Culture University) in 1982. His daughter has recently embarked on a mission to restore his photographs from that time.

Levine fondly remembers Wudaokou as “one big watermelon mall with farmers coming in from the outskirts by horse cart. Beijing had yet to start its trajectory towards the modern, and the urban feel was still surprisingly suspended in some kind of post-Mao limbo where there were very few signs of what was to come.”

“There were no ring roads, and Subway Line 1 had just opened. I would make my way to the neighborhoods and shops around Wangfujing every day. The only stores I remember were the big bookstore where the shelves were still filled with Little Red Books, and the Baihuo Dalou Department Store where there wasn’t really much

to buy. Every evening I would go to the roof bar of the old section of the Beijing Hotel and have some tea, ice cream, and M&M’s.”

“One evening on my Flying Pigeon bike ride back to Wudaokou, I had a flat tire and being way late in the evening I resigned myself to what I thought would be the very long trek back to the Beijing Language Institute. A young fellow on his bike noticed me walking with my disabled bike and signaled me to follow him down a hutong. He knocked on an old door of an unmarked bike repair shop and home and woke up another guy in the shop.”

The photos depicting such scenes were restored by Levine’s daughter, Jill, using a film scanner, and can be found on www.tumblr.com/blog/chinaandchange.

Xidan ▶



◀ Girl playing on a broken bicycle in the hutongs



▲ Boys walking down a main road

▶ Man strolling in front of a political poster



▲ Tian'anmen Square



◀ Hutong view

AFTER THE FIRE

THE WORLD HEALTH ORGANIZATION EXPLAINS BEIJING'S NEW SMOKING BAN - AND HOW TO HELP ENFORCE IT

Editor's note: We published a couple of articles on theBeijinger.com doubting whether Beijing's new smoking ban would succeed. The World Health Organization's (WHO) local office got in touch, indicating they had a different view and requesting an opportunity to state their case. We agreed immediately. Below is their contribution. We certainly hope it succeeds but will maintain our skepticism until we are proven wrong.

From June 1, all indoor public places in Beijing will be required by law to be 100 percent smoke-free. WHO answers your questions about the new law.

All indoor public places, really? Are all bars and restaurants covered?

Yes, smoking will be banned in all indoor public places, including bars, restaurants, cafes, hotels and hotel lobbies, subway stations, shops, and the airport. "Designated smoking areas" inside any of these places will not be allowed. From June 1, if you are indoors, don't smoke. Smoking is really bad for you and those around you – now would be a good time to quit!

Are offices included?

Yes, all workplaces and office buildings – government and private – are covered by the law.

What about outdoor areas, especially near the entrance of buildings where smokers often congregate?

The new Beijing law does not specifically prohibit smoking near the entrances to buildings, although of course building owners and managers may choose to set up outdoor smoking areas away from the entrance to protect people walking in and out. Some corporations have chosen to make their entire compounds smoke-free. However, smoking will be banned in some other outdoor public places, like at kindergartens, primary and middle schools, historical and cultural sites, playing areas and auditoriums in stadiums and fitness centers, and maternal and child health facilities.

Beijing has tried to ban smoking indoors before and it hasn't worked. Will it really work this time?

Previous attempts at banning smoking indoors in Beijing haven't been successful for a combination of reasons: poor enforcement has been part of the problem, but the previous law was weak and so full of loopholes that it would have been pretty hard to enforce anyway. The new law is clear and strong, and this time owners and managers of public places are responsible for ensuring compliance. They'll be liable for fines of up to RMB 10,000 if they don't – and fines of up to RMB 100,000 for flouting the law's restrictions on tobacco promotion and sponsorship.



What do I do if I see someone smoking in a restaurant/bar/office?

First, tell them to stop! If they don't, complain to the owner or manager. And if that doesn't work – call 12320 and complain (or ask a Chinese friend to do it if your Mandarin is not so good). The law requires the health authorities to register and follow up on complaints.

Is it really going to be enforced?

The Beijing Government is training thousands of inspectors who will inspect venues and workplaces, and issue fines if people are smoking. Thousands of community volunteers will also be mobilized to support enforcement of the law.

But Beijing is a big city, and the health inspectors can't be out and about in every venue, all of the time. All of us have a role to play in supporting enforcement of the law: for instance, by asking people who are violating the law to stop. Beijing authorities have also suggested three simple hand signs that you can use, if you prefer not to talk.


The air in Beijing is really bad anyway. What's the point of banning smoking indoors and forcing smokers outside into the pollution?

The PM2.5 reading in a restaurant where three people are smoking is likely to be around 600. Five people smoking in a restaurant? 1,200. Twenty or 30 people smoking in a crowded bar and the PM2.5 will be off the scale. In other words, the air inside a smoky restaurant or bar is much, much worse than the air outside on even the most heavily polluted day.

PEELING BACK THE LAYERS

A WALK THROUGH BEIJING'S RECENT PAST WITH BEIJING
POSTCARDS AND BESPOKE BEIJING

by Robynne Tindall



It's easy to forget, but 68 years ago Beijing was not the capital of China. The elderly people who live in the hutongs surrounding Beijing Postcards' courtyard gallery remember, and as founder Lars Ulrik Thom and his team of researchers found out, they are more than willing to share their stories.

The "Layers of Beijing" walking tour charts life in Beijing's hutongs through the lens of these ordinary people, drawing on two case studies in particular to tell the story of the enormous changes that took place after the People's Liberation Army entered Beijing in 1949. The tour sets off from the Duan Qirui Former Government Building at Zhangzizhong Lu, before wending its way through the hutongs around Beixinqiao and Jiadaokou, some of which may be familiar, others less so.

Along the way, you will learn about some of the vast social changes that have taken place in Beijing since the 1950s, presented through the medium of maps, photographs, and personal memorabilia. Find out how the People's Republic of China dramatically raised literacy over the course of just a few years, why old temples were cleared to make way for industry, and why Mao was so keen on killing off sparrows.

Lars is as engaging and passionate a tour guide as you could hope to ask for. As opposed to the fact-based format that most guided tours take, Lars and his team have put together a very personal narrative that will make you want pull up a chair and have a chat with your hutong neighbors.

The Layers of Beijing Tour will take place on six dates in June: Saturday June 6, Sunday June 7, Saturday June 13, Sunday June 14, Friday June 19, and Sunday June 21. RMB 325 per person, including a drink.



Introducing the people who matter

MEET

EM JAAY // LI YINHE // LIZ FLORA // FAR WEST CHINA // BEIJING BASEBALL



CHUI WAN ALBUM RELEASE

JUN 6 – Experience Beijing's most acclaimed psychedelic rockers as they return from their first American tour along with a new album in tow. These local experimentalists are currently generating huge interest in the States with their art-damaged sound that transcends both time and space. RMB 80, RMB 60 (advance). 8pm. Yugong Yishan (6404 2711)

PHOTO: THEAUDIOPIENY.COM

EM JAAY

FILM DIRECTOR



What TV show did your parents love? When did you begin to understand its appeal?

Thinking back I never saw my parents watch TV. I spent a lot of time with my grandma though and she loved *Antiques Roadshow*. My cousin and I used to laugh about it but then one day we sat down to watch it with her and were hooked. We ended up playing *Antiques Roadshow* with all the 'old' things in her house.

In the biopic of your life, which scene should be filmed as a silent movie?

So I'm thinking silent movie as in black and white, piano music in the background and everything moving a bit faster than normal. When I lived in Xi'an my crazy roommate and I hung our out clothes to dry on a pole outside the window. One windy day the hanger with all our underwear blew off, but instead of falling all the way down they got stuck on the awning of the neighbor's house below. Cue expressions of horror! We spent the next hour trying to tie two mops together with string then swinging it back and forth to try and knock the underwear down. At one point, another neighbor stuck her head out of her window and almost got a mop in the face. She then took a small broom and tried to help as well!

Finally, we knocked the underwear to the ground where we could collect them. Cheers all round!

What TV show or movie did you have to be coerced into watching but now readily admit that you love?

Guardians of the Galaxy. I was on a plane, and I needed to borrow a pen from the guy next to me to fill out a form. He then wouldn't stop talking to me, and he persuaded me the film was amazing and I'd regret not watching it. He even watched it on his screen in time with mine so that we could laugh in sync, pausing it if I needed to pee or anything. And I have to say, it was amazing.

What hangout from a TV show or movie would you like to spend your spare time in?

Oh so hard, so many choices. Love the Kit Kat Club from *Cabaret*, and Korova Milk Bar from *Clockwork Orange* would be fun, like one time. I actually really like Rick's Cafe from *Casablanca*, that's somewhere I'd spend a solid amount of time. That said, my life right now looks more like I'm hanging somewhere like the Midnight Express food place from *Chungking Express*.

Look out around town for screenings of Em Jaay's new film Beijing.

LI YINHIE

CHINESE SEXOLOGIST OPENS UP ABOUT
THE FUTURE FOR CHINA'S
LGBT COMMUNITY

by Margaux Schreurs



After rounding up the interview, I turned off my voice recorder, thanked Li Yinhe, and asked her what she has been up to since retiring in 2012. She smiles, and without hesitation tells me she is working on some S&M novels. “Do you know what that is?” she asks.

Li Yinhe, born in Beijing in 1952, is a sociologist, sexologist, and LGBT activist and has studied sexuality in China for over four decades. She is also considered a pioneer of gender studies and advocate of sexual openness in China. She shared with us the huge changes she has seen in China, throughout the entire country as well as within the LGBT community.

“I believe the changes [in attitudes towards sex] have been huge. In the past, sex was only a way to produce children and expand your family. Since the implementation of family planning, this was bound to change since families were only allowed to have one child, or two in the countryside. Now people have sex for their own enjoyment rather than just as a means to procreate,” Li says.

I ask what effect this increasing openness surrounding the enjoyment of sexual intercourse has had on the LGBT community specifically.

“I remember about 20 years ago, in the *People's Daily*, homosexuality, prostitution, and drugs were all supposedly linked to social evils. This was the media's attitude towards the LGBT community before, and a main reason for discrimination against the LGBT community.”

Li emphasizes the increasing visibility of the LGBT community, and how much more frequently they are now mentioned in state media. This wasn't the same even 10 years ago, when everybody was convinced that no one was gay, and so they had never met someone who purported to be homosexual. The LGBT community back then was completely invisible.

“2011 was a turning point, when there was the first ever positive coverage of China's LGBT community in the official media: *China Daily's* report on Shanghai Pride. After that, all official media outlets, whether paper, TV, or online, started mentioning the LGBT community a lot more.”

Over a decade ago, the situation was completely different. Li mentioned a case in 1997, when a gay soldier was caught having sex with another man, and was arrested as a rogue. Following his detention, he received a certificate in the hospital stating that he was mentally ill, homosexuality was classified as a psychological anomaly until the end of 2001. The soldier was thus rehabilitated rather than charged as a criminal because of this diagnosis.

Around the same time, it was also common for the police to arrest people who congregated in known meeting points for homosexuals, such as parks or public toilets.

These police initiatives were more common in the 80s and 90s but other obstacles persist today. “Firstly, there is cultural discrimination towards the LGBT community – the belief that homosexuality is an illness remains,” Li says. This is largely perpetuated by traditional family values and their focus on procreation.

Li points at the pressure to marry as a huge factor, its roots lying in the wish for families to maintain the family bloodline, “Parents and elders force people to marry, and have children. Having children is most important in China and it is this cultural custom in Chinese society that leads to the persecution of homosexuality, and to many gay people doing something they do not want to – entering a heterosexual marriage.” Li cites a rough figure, saying that approximately 70 percent of China's gay population will actually enter a heterosexual marriage as a result of societal pressure.

Secondly, there are legal issues. “China has no laws to protect the gay community, nor does it have any anti-discrimination laws. China has not stated that homosexuality is illegal, but its gay community is so small that there has to be some kind of anti-discrimination law and further protection through law. However, there isn't any.”

On top of this, the spread of AIDS continues to be a huge threat to China's LGBT community. When AIDS first spread to China in the 1980s, the transmission rate between men as a result of intercourse was roughly 0.06 percent, but has since jumped to five percent. “This increase is huge and terrifying for gay men who are now more likely to become infected with HIV following their first or second sexual encounter.”

As to how to improve attitudes towards the LGBT community, Li points to legalizing same-sex marriage. She attended the first National People's Congress (NPC) meeting to discuss same-sex marriage, and raised the issue there. “At that time, sociologists all agreed with me – they believed that China should allow same-sex marriage. However, legal experts are more conservative; they believe that cohabitation is enough.”

“I have submitted numerous proposals to the NPC as well as the Chinese People's Political Consultative Conference deputies and members, because alongside the LGBT community I really hope that this bill will pass in the future.”



LIZ FLORA

EDITOR-IN-CHIEF, JING DAILY

If you only ever read one book about China, make it ... well, there's no way to learn enough about China from just one book! If you want a succinct summary of Chinese history, Jonathan Spence's *The Search for Modern China* is good for a broad overview starting in the late Ming and spanning past the reform and opening up period.

The last book I read is actually two. I'm in the middle of two – *Capital* by Thomas Piketty and *The Wars of the Roses* by Dan Jones. *The Wars of the Roses* creates a good balance for me when I need a break from the economics reading. I may have started it thanks to a slight *Game of Thrones* obsession.

The book I'd like to see adapted as a film or television series is *Spider Eaters*, a memoir of the Cultural Revolution by Rae Yang, who was a Red Guard. It's such a tumultuous and dramatic story, and her writing on it is very reflective and nuanced. She aims to take a detailed look at what was going through her mind during that time – she doesn't try to paint herself as a completely innocent victim or justify her actions.

The character in a book I'd like to be is Hermione from the *Harry Potter* books. She's so smart and capable and has no tolerance for ignorance. It also wouldn't hurt to have magic skills!

The book I pretend to have read but haven't really is

The Wealth of Nations by Adam Smith. I read some of the main parts when it was assigned for a college class, but there was no way I was ever going to get through over 1,000 pages covering the minutiae of the workings of pin factories and sheep farms.

A good book to read during turbulence is George R.R. Martin's *A Song of Ice and Fire* series. I hate flying, so during turbulence I'm usually just gripping the armrest in terror, but I've been going through these books whenever I am on a plane. I need something mindless and entertaining to take up my attention.

The book I wish I hadn't read is *On China* by Henry Kissinger. It's mainly a combination of his trademark sinister viewpoints with a lot of regurgitation of Spence and some outdated historical ideas from John King Fairbank. It also has the diplomatic memoir aspect, but it's probably more worthwhile just to read the actual transcripts of his conversations with the Chinese leaders that were already released.

The book I'm saving for old age is *Dream of the Red Chamber*. The English version is five volumes long. I just need way more free time and patience for it so it's not going to happen at this point in my life.

Check out Liz's reporting on China's luxury goods and services markets at www.jingdaily.com.

JOSH SUMMERS

XINJIANG: A TRAVELER'S GUIDE TO FAR WEST CHINA

Xinjiang is the accessible Far West of China. While Tibet (Xizang Autonomous Region) requires a special travel permit and likely a group tour to visit, even for residents of Beijing, Xinjiang is a domestic flight (or train journey) away, no additional visa or permission is required, and yet it could scarcely be more different than Beijing.

Josh Summers has lived in Xinjiang longer than most *the Beijinger* readers have lived in Beijing. In his newly published guide, *Xinjiang: A Traveler's Guide to Far West China*, he tells us all about the region he calls home.

"My wife and I first landed in Xinjiang back in 2006. Random connections back in the United States, where we're both from, somehow resulted in a job offer teaching English in the small city of Karamay," Summers tells us by email from Urumqi. "I remember when we first accepted the position; we had never heard of Xinjiang before and probably couldn't pronounce the word 'Uyghur,' the primary ethnic group of the region. We had come to Xinjiang for the adventure but we stayed because we fell in love with it," he writes.

But Xinjiang isn't well known even to Beijing residents, never mind to potential visitors outside of China. "I'm fascinated by the wide array of misconceptions about Xinjiang that range from the reasonable to the absurd. I field crazy questions from foreign travelers all over the world who want to know if we have access to the Internet and indoor plumbing (the answer is yes to both)," Summers states.

"The most common misconception I hear from foreigners and Chinese alike is that traveling to Xinjiang is a safety risk. The truth is that, generally speaking, traveling around Xinjiang is no more dangerous than every other part of China. Most incidents you read about in the news occur in small townships far from where tourists are exploring. The most reasonable worry for any traveler is that of theft, which could happen anywhere in the world," Summers argues.

Incredible natural beauty and the history and traditions of Central Asian cultures, most notably the Uyghur culture, are the best reasons to visit Xinjiang, he says.

"Unless you've stood on the shores of Karakul Lake, a gorgeous alpine lake along the famous Karakoram Highway, or walked among the infinite, undulating sand dunes of the Taklamakan Desert, you can never truly understand what makes Xinjiang's natural beauty unique. The same can be said about the lush grasslands of Ili or the massive rock faces of the Tianshan Grand Canyon. Photographs cannot do them justice."

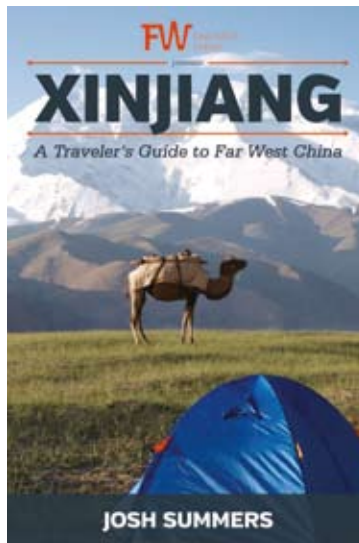
"For those who have an interest in history or anthropology, the ancient Silk Road and the Uyghur culture are an excellent reason to visit Xinjiang. Travelers can walk the streets of old mud-brick cities that have been abandoned for centuries or meander the lively Uyghur neighborhood alleys that can still excite your every sense."

Xinjiang's travel season usually begins in April and lasts through October, although the best times to visit are usually the spring (May-Jun) or fall (Sep-Oct), Summers says.

In terms of sights to see and what to avoid, Summers offers a few recommendations. "When asked about Xinjiang itineraries, I usually suggest that travelers spend a significant amount of time in either Turpan or Kashgar, both wonderful examples of Uyghur culture. Personally, I love the small town of Turpan, although both are excellent."

But some places are best avoided. "Unfortunately, the concrete jungle is expanding at amazing speed. Once-beautiful locations like Heavenly Lake near Urumqi have become a massive shrine to tourism and should probably be avoided in favor of more secluded locations such as Karakul Lake. Even the amazing Kanas Lake, a favorite among Chinese, has been built up to accommodate the growing numbers of tourists and is a turnoff for many foreign visitors," Summers writes.

Xinjiang: A Traveler's Guide to Far West China by Josh Summers is available from Amazon.com.



BASEBALL WITH CHINESE CHARACTERISTICS

BEIJING HAS A CHAMPION BASEBALL TEAM THAT YOU'VE NEVER HEARD OF

By Patrick Li



China has a professional baseball league and the Beijing Tigers have won the national championship five times. This is news to us.

Founded in 2002, the Chinese Baseball League (CBL) is the main professional baseball league in China, under the administration of the Chinese Baseball Association. The league was suspended from 2012 to 2013 due to financial issues, but resumed in 2014. The Beijing Tigers just happen to be one of the league's top teams, winning the national championship five out of the CBL's 11 seasons, including a three-peat between 2003 and 2005.

"Sometimes we are easily neglected, but the baseball team is just another point of pride in Beijing's sports scene," said Song Pingshan, manager of the Tigers.

Song is one of the most important figures in Beijing baseball since the 1970s. He captained the team in 1975, and became head coach in 1983, immediately following his retirement as a player. He was called for service as the manager of the Chinese national team in 2002, and led them to the Busan Asian Games the same year. *The Beijinger* spoke with Song about the Tigers and the past 40 years of highs and lows in Beijing baseball.

Tell us about the league.

The league consists of two divisions and six to eight teams. In 2014, Division I had the Beijing Tigers, Tianjin Lions, Guangdong Leopards and Jiangsu Pegasus, while Division II had the Shanghai Golden Eagles, Sichuan Dragons, and Henan Elephants. We don't have a larger league because, first of all, we can't afford it, and secondly, we don't have enough good teams. The quality of the games would have

dropped dramatically if we had let more teams in.

The league was founded in 2002, but has been on and off due to financial issues. We initially set the first game of the season to May 23, but due to continuing issues with the sponsors, we had to postpone it to June 6.

Which rules does the league use? Are foreign players allowed to participate?

We use mostly Major League Baseball (MLB) rules, but we don't have designated hitters. Dimensions of our ballparks meet the MLB minimum field regulations.

Each team can have up to three foreign players in their roster, and can play two at a time, for example, a pitcher and an outfielder, for example. We used to have foreign players from the US, Japan, Korea, and even Puerto Rico, but they gradually moved away. Our training field is two hours out of town, so most of the Chinese players live here, but no foreign player would be willing to live with us, in a dorm at an isolated suburban village between fields of grain. We do understand that, but we just don't have the money and personnel to arrange for them. A downtown apartment, a car, a driver, a full time interpreter, and a cook to prepare Western food -- that's too much for us to afford, so we just stopped doing it.

Do you have any star players?

We have sent a few players to MLB minor leagues before. In 2007 our outfielder Jia Yubing and catcher Wang Wei were both signed by the Seattle Mariners to play in the Arizona League.

Our best player now is our captain and third batter

Wang Chao. We also have a few prospective pitchers, Yang Haifan, Liu Yu, and Meng Qingyuan. Yang Haifan posted a 1.47 ERA last season, pitching 30.2 innings with a 3-0 record. Liu Yu posted a 1.17 ERA with a record of 2-0; he's a natural.

In your opinion, why isn't baseball more popular in China?

Baseball is still relatively unknown in second and third tier cities and the countryside. In big cities, such as Beijing and Shanghai, where people at least have a clue about what baseball is, the lack of playing fields is a huge problem. Take Beijing for example. If we don't even have space for basketball courts, how can you expect quality baseball parks for kids to play and practice?

Baseball teaches some lessons that this generation of Chinese kids urgently need: teamwork, mental toughness, and the willingness to sacrifice. It could also be good physical education for kids, and we are now working with schools to bring baseball to campuses.

It has taken more than 100 years for baseball to develop in the U.S., and later in Japan, and Taiwan, and it could be even harder in China, so we really need to be patient to let it grow.

How did you start as a baseball player?

I started by playing baseball for my high school. Sports events were resumed towards the end of the Cultural Revolution in 1972. I applied for the baseball team the same year, and I got in. I played for my high school, No.107 High School, in a city-level competition in 1973, and was called for the Beijing team in 1974. The first competition I played for the city team was the National Games in 1975, almost 40 years ago.

Do you think you'd be better off if you had chosen another sport?

I wasn't tall enough for basketball, and I don't think I could have impressed as a football player. My advantage was that I could pretty much do a little of everything: I was fast, I jumped high, and I had good eye-hand coordination, which means I could bat and catch, and I was smart, of course *[laughs]*. Playing baseball will never be something that I regret. The game has brought me so much.

How did you train in the beginning?

We had baseball textbooks imported from the U.S. and

Japan, and we went to a training camp in Japan a few weeks after Deng Xiaoping's visit in 1978. We stayed with five different Japanese teams, one week for each team, and attended their training sessions. It was simply jaw-dropping to see how they practiced and played. I never knew the ball could be pitched as fast as that.

The opening ceremony and first game of the 2015 CBL season is set to June 6 at Fengtai Sports Center. Here is a list of all scheduled games for the Beijing Tigers. Follow www.thebeijinger.com for further reports and game results.

June 6, Saturday, 9.30am, Beijing Tigers vs. Sichuan Dragons (Fengtai Sports Center)

June 7, Sunday, 2.30pm, Beijing Tigers vs. Tianjin Lions (Fengtai Sports Center)

June 8, Monday, 6.30pm, Beijing Tigers vs. Guangdong Leopards (Lucheng Baseball Field)

June 10, Wednesday, 6.30pm, Beijing Tigers vs. Jiangsu Pegasus (Lucheng Baseball Field)

June 11, Thursday, 6.30pm, Beijing Tigers vs. Shanghai Golden Eagles (Lucheng Baseball Field)

Fengtai Sports Center, 55 W 4th Ring Rd S, Fengtai 丰台体育中心丰台区西四环南路55号 (6383 3532)

Lucheng Baseball Field, Qingyuan W Rd, Daxing 芦城体校大兴区清源西路 (6123 9240)





DEFEND YOURSELF

A VIOLENT INCIDENT HIGHLIGHTS THE NEED FOR SITUATIONAL AWARENESS

BY KYLE MULLIN

Sophia Pederson still says that Beijing is a safe city. But she didn't feel so secure in the capital's taxis earlier this year, after being attacked by not one, but two cabbies in the span of a few short weeks.

The first incident occurred just before Spring Festival, when Pederson and a female colleague decided to split a cab after a staff outing at the nightclubs near Workers' Stadium. The cabbie drove for three minutes, and then suddenly hit the meter and told Pederson and her friend to get out.

"We'd had a few drinks, and we were chatting in English in the backseat, but weren't loud or obnoxious," Pederson recalls. She politely insisted they keep going (because, as most of us know, it is difficult to find a taxi in the Sanlitun area). The driver got out, opened Pederson's door and hauled her out of the backseat so roughly that she fell to the ground. She cursed at him in Chinese, and the cabbie threw her against the car, saying: "If you weren't a woman, I'd kill you." His threat enraged her, and she dared him to try. Pederson's colleague snapped a photo of the car's license plate with her phone, and the cabbie eventually got back in and sped off.

Pederson called a Chinese friend for help, who took her to the nearest police station to file a report. The driver was eventually brought into custody and Pederson sorted out a settlement of RMB 3,000 with him. "I didn't care about the money," she says. "But I wanted to let him know that what happened wasn't okay."

Two weeks later, a still-shaken Pederson boarded another cab, once again in the Sanlitun area. When the driver took an unexpected right turn she repeatedly asked why, but he refused to answer, prompting her to hop out during a traffic jam. He pulled over and shouted after her to pay the fare, then followed her and even tried to grab her purse. Fortunately, a couple passing by intervened, leading Pederson away before the cabbie sped off.

Pederson admits that she could have avoided risk by ceding to the drivers' demands. However, she insists that passengers should be able to respectfully question cabbies without them becoming confrontational. "I was being wronged, and if I really felt like I was in danger. I would've just given the second driver the fare," she says. She adds that complying with such demands may not be enough to cease some drivers' hostility, and that passengers should further protect themselves if the cabbie becomes aggressive by photographing the license plate or his dashboard license display. That should be enough to deter the driver, who knows that such information can be used in a complaint. Pederson also encourages victims to file grievances on the cab company's complaint line. She has also considered enrolling in a self-defense course, in order to ward off assailants enough to make an escape.

Such tactics are the cornerstone of the courses at KMG China, which offers an annual beginner women's program and more advanced co-ed classes in the Israeli Krav Maga Global self defense training program, which is also used by

the Israeli military (the beginner women's course wrapped up in May, but newbies can join the more advanced classes anytime, where instructors provide special support to help them catch up). The classes focus heavily on "de-escalation" tips and teach students many methods to assertively talk their way out of confrontations. However, KMG China General Manager Yonina Chan (who is also a well-versed student in the discipline) says participants also must learn how to deflect attacks and effectively strike back, so as to subdue their assailant enough to make a safe getaway.

For instance Von Ng, the head instructor (and Chan's husband), teaches students how to hit with an open palm, so that they don't sprain their wrists by punching with their fists, or to kick from the hip, angling their feet and joints in such a way that they reach their greatest potential strength while striking.

"Some students are very timid and even uncomfortable hitting a pad," he says, adding that that changes within the span of a few classes, by which time even the most petite female students can break free of an attacker many times their size.

Chan says Krav Maga also prompts students to confront misogyny, saying: "Some of our Chinese female students say they'll never tell anyone that they're taking these classes because, 'It's just not something that women do in China.' I think that's changing, but very, very slowly."

That change in attitude occurred much more quickly

for Carmen Huang, a Chinese KMG student. At first she found herself winded and intimidated by the drills, but within a year and a half she had dropped eight kilos, could subdue towering male students, and found herself calmer and more confident in everyday life. But she understands why some Chinese women are squeamish about the course, saying: "They're afraid to be seen as a *nv hanzi* (女汉子), or a manly woman. In the traditional Chinese mindset, a girl should be weak and dependant on her husband. But just as more women are working as leaders in companies, taking responsibility for your safety should be normal."

That responsibility extends to psychological well-being, says Liu Fengqin, a counselor at Hong Feng Women's Support Center. Liu helps women wrestle with a host of issues that assail their psyches. After seeing the police and visiting the hospital, Liu insists that attacked women also talk to a psychologist or a counselor. She notes that Beijing's international hospitals have highly qualified psychologists, and adds that Hong Feng has a free hotline with certified counselors on call.

"It's very important to get psychological help in these situations because emotional pain is deeper and lasts longer than any physical injury," Liu says, adding: "It can make victims fear contact with people. And when women keep quiet about those struggles, it hurts our society as a whole."

Learn more at www.kravmagaglobal.com.cn.



PHOTO COURTESY OF KMG CHINA

What are you planning to do?

EVENTS

OUR EDITORS PICK THE BEST OF THE MONTH

UPLOAD YOUR EVENTS AT THEBEIJINGER.COM/EVENTS

FIND ALL VENUE INFO AT THEBEIJINGER.COM/DIRECTORY. PLEASE CALL VENUES AHEAD OF TIME TO CONFIRM DETAILS.



YIN YANG MUSIC FESTIVAL

JUN 20-21 – This epic festival at The Great Wall will feature 48-hours worth of international and Chinese acts blasting tunes through this beautiful ancient landscape. This will be the most epic party of the summer, so prepare yourself for a legendary weekend organized by The Mansion. RMB 300 (for both days), RMB 220 (single day). Huangyaguan Great Wall.

PHOTO COURTESY OF SPLIT WORKS

DON'T MISS

Beijing Craft Beer Week 2015

TALKING TAPS WITH ALEX & KRIS

JUN 9 – Jing-A Co-founders/Brewers Alex Acker and Kristian Li will be taking the helm at the Jing-A Taproom to pour flights at a special price. Ask them about Jing-A's beers (or whatever else you'd like to know) and try some new brews by getting four foamy delights at once for just RMB 60. Free. 6-9pm. Jing-A Brewing Co. (6501 8883)

HAGAKI KITCHEN TAKE OVER AT JING-A

JUN 10 – Join Rob Cunningham of EAST, Beijing Hotel as he turns Jing-A Brewery into a craft beer Izakaya. As a part of Craft Beer Week, for one night only, explore a four course Japanese menu designed to be paired with Jing-A brews. The menu will include salmon rolls, Tonkatsu Burger with pickled ginger, chicken and Leek Yakitori, and crispy river shrimp with lemon salt. Only 100 seats are available. RMB 100. 7pm. Jing-A Brewing Co. (6501 8883)

A NEW SEASONAL BEER FOR BEIJING CRAFT BEER WEEK

JUN 9 – Prepare for the unveiling of Slow Boat's new Sea Level Stout (ABV 7%, SRM 50, IBU 30), made especially for this year's craft beer festivities. Visit the Slow Boat Taproom and slurp down this succulent brew, described as a rich succulent stout made with Himalayan Sea Salt. Free. 5pm-12am. Slow Boat Brewery. (6538 5537)

BEER FOR YOUR STRENGTH

JUN 10 – They are calling on all strong women and men to come down and compete in feats of strength to win free beer. It will also be Arrow Factory Brewing's buy-two-get-one-free night, so if you don't immediately feel like you have what it takes to compete down a couple brews and let that liquid courage work its magic. Free. 8pm. Arrow Factory Taproom (6407 6308)

GLB #45 BREWPUB PRESENTS: LAUGH WITH BEIJING IMPROV

JUN 8 – Experience the on the cuff professionalism of Beijing's most illustrious improv troop. Combine this with a couple of Great Leap's delicious beers and you have the perfect recipe for deranged merriment. All proceeds will go to charity. RMB 100. 9pm. Great Leap Brewery #45 (5947 6984)

MEET THE BREWERS AT GLB ORIGINAL #6

JUN 9 – Let brewmasters Tom and Enda, show you around Great Leap's cornucopia of flavors and explain some of the artistry that goes into every drop. Then guzzle it down and drunkenly ask for them to explain it all one more time. This is the perfect event for aspiring beer makers to receive a deeper knowledge of the process. Free. Great Leap Brewery Original #6 (5717 1399)



EVENTS



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1. ANGELHACK BEIJING

JUN 6-7 – Developers, designers, journalists and entrepreneurs join forces in this 24-hour hackathon. The themes this year are “data journalism” and “mobile games,” and only a select few will win the opportunity to add their projects to the HACKcelerator program. RMB 50. 9am. Tech Temple (8403 0877)

2. ROCKLAND.12 & MUSHROOM FESTIVAL 2015

JUN 16 – When an incredible band like Vialka and a handful of Beijing’s best, including Alpine Decline and Bian Yuan, get together and play a wild night of rock music together, we need to be there. RMB 100, RMB 80 (advance). 8pm. Yugong Yishan (6404 2711)

3. SYNDICATE SESSIONS

JUN 19 – Our local drum and bass boys return to shake the foundation of Dada with damaged low frequencies. Get on board and ride the hypnotic waves of DJs Blackie, Clir, Donkey Tonk. RMB 30. 10pm. Dada (183 1108 0818)

4. HORSEBACK TUNES: SONGS FROM MONGOLIA AND WESTERN CHINA

JUN 12 – The music masters from the grasslands and western regions return to the Yugong Yishan stage to entrance you with their incredibly diverse sonic palate. RMB 100, RMB 70 (advance). 8pm. Yugong Yishan (6404 2711)

5. LMT CONNECTION

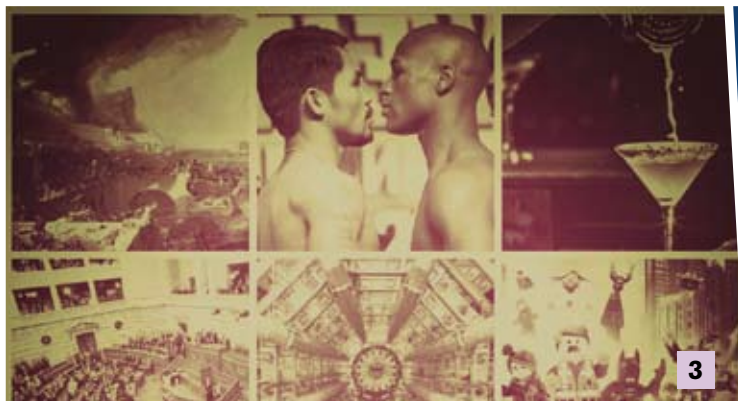
JUN 13 – Leroy Emmanuel, Mark Rogers, and John Irvine have been together for 25 years performing alongside music legends including Marvin Gaye, Gladys Knight, the Funk Brothers of Motown, The Temptations, Al Green, and Tony Monaco just to name a few. Free. 8pm. XIAN (8414 9810)



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1. NIKKEI DINNER BY CHEF DANIEL URDANETA AND ALAN WONG

JUN 17-18 – Mosto's Chef Daniel Urdaneta and Hatsune's Alan Wong are teaming up to create a new dining concept called Nikkei. They will be serving a menu that blends Japanese techniques with Peruvian ingredients. RMB 1000. 7.30pm. Nali Patio (anna@mostobj.com)

2. PBR PRESENTS: PAN DAIJING

JUN 25 – This razor sharp lady will be bringing her fierce edge to Dada Beijing with a live set of industrial noise/techno. On this night, she will be joined by DJs Bloodz Boi and Jerry Chan. RMB 30. 10pm. Dada (183 1108 0818)

3. 4CORNERS QUIZ NIGHT: FIRST CLASS

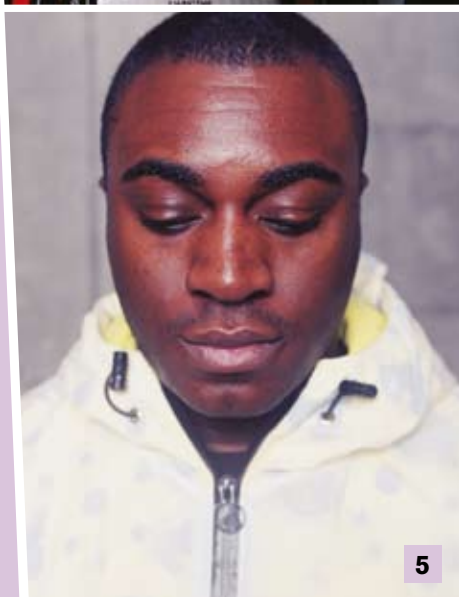
JUN 2 – Trivia Queen Andrea Hanna brings the gospel of quiz to the know-it-alls of Gulou with a different local music scenester hosting the music round every week. Chow down on 2 for 1 pizzas and fight to win RMB 400 in food and drink for first place. Free. 8pm. 4corners (6401 7797)

4. UEFA CHAMPIONS LEAGUE

JUN 6 – The showdown of football's top dynasties continues in this massive game set to take place in Berlin. Stay up late and watch two teams face off for championship glory at Paddy's. Free. 2.45am. Paddy O'Shea's (6415 6389)

5. STREET KIDS PRESENT: ROSKA

JUN 12 – Join the Beijing originators of street flavored musical madness as they present Roska, a modern master of swung house percussion, blocky melodies and body-battering bass. RMB 60. 10pm. The Bar at Migas (5208 6061)



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1. DINNER AND A SHOW: T. CUISINE, ART, AND MUSICAL PERFORMANCE

JUN 14 – Enjoy exquisite modern Chinese cuisine inspired by traditional culinary uses of tea in the serene surrounds of Green T. House and accompanied by the sounds of the Beijing Mozart Ensemble, led by flute soloist Bruce Gremo. RMB 450. 6pm. Green T. House (6434 2519)

2. FROM AND FOR NATURE - DISCOVERY LIGHT-ENCODED: LI YUSHUANG SOLO EXHIBITION

JUN 27-JUL 12 – Li Yushuang uses the eyes of a scientist to express his take on the universe. In addition to sketches, watercolors and oil paintings from across his 60-year art career. Free. 10am-6pm. Today Art Museum (5876 0600)

3. DO HITS FOURTH ANNIVERSARY

JUN 20 – Over the past four years, Do Hits has been doing its upmost to take over the local beat scene. In celebration of their 4th anniversary, they will be throwing a massive party at Dada Beijing featuring DJ sets from Billy Starman, Guzz and Veecky, Howie Lee, Zaliva-D, and more. RMB 60. 10pm. Dada (183 1108 0818)

4. NEW NOISE PRESENTS: MOUSE ON THE KEYS

JUN 20 – A band that stands at the forefront of the Japanese music scene, they are a blend of minimal phrased piano and dynamic drumming, that fuses elements of jazz, funk, post-rock and electronic music into a genre of their own. RMB 150, RMB 120 (advance). 8pm. Yugong Yishan (6404 2711)



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1. PRE BEIJING DRUNK FEST SHOWCASE

JUN 5 – This has lately become the penultimate punk showcase in town allowing gutter oil speckled punk groups, and heavy music aficionados to strut their stuff in a truly cooperative arena of musical appreciation. This edition is slated to exhibit Nakoma, Cut Frenzy, and Demerit for your listening pleasure. Free. 10pm. Temple Bar (131 6107 0713)

2. SUB-CULTURE PRESENTS: AIR MAX '97

JUN 6 – This tempo traversing warlord of sound will haunt you into a techno trance with his Nike renaissance motif. His sound is described as an “oblique,” hybrid of club music where

abstract sounds are thrust together to create a compelling and a most likely danceable contrast. RMB 60. 10pm. Dada (183 1108 0818)

3. CARNIVORE'S CLUB

JUN 25 – Migas master chef Aitor Olabegoya is joining Feast's Rob Cunningham in the kitchen for the latest iteration of the Carnivore's Club. This time they are cooking up a four-course, Spanish-inspired menu that celebrates all things pig. The main event of suckling pig stuffed with fennel, citrus, and foie gras is a dish not to be missed. RMB 238. 5.30pm. Feast (Food by EAST) (8414 9820)

GAINED IN TRANSLATION

by George Ding

Dear friends and colleagues,

It has recently come to my attention that translation can be a lucrative business and that some people, like simultaneous interpreters at the United Nations, charge exorbitant fees for their services.

Therefore, effective immediately, I will no longer be translating things *pro bono*.

Now, before you call me a cheapskate or your favorite expletive, realize that I am partly doing this for you. No longer will you have to feel guilty about asking me for help because now you will be giving me money.

So without further ado, here are the new prices for my translation services*:

Basic translation – one yuan per word

This includes anything from helping you interpret street signs to reading texts and e-mails. Please note that casual queries like, "Hey, what does this mean?" or "What's this character here?" will automatically be billed to your account.

Also note that when translating a conversation between you and another person, I am actually translating twice: once for you and once for the other speaker. Both are billable.

If you see me on the street and need immediate translation help, please have exact change.

Ordering food – three yuan per item plus the right to eat your leftovers

A three-yuan surcharge will be added if you can only

describe the dish – "that pancake thing with the stuff inside" – and I have to guess what it is. No refunds if I guess the dish incorrectly.

Giving directions – five yuan per instance

A five-yuan surcharge will be added if I have to interact with a cab driver; 10 if I have to direct him via landmarks; 20 if he doesn't know which way north is and I have to use phrases like, "Left," and "No, your other left."

Hitting on someone – free

I am happy to assist in flirting, provided I get first dibs if the seduction is successful.

Sexting – 10 yuan per text

If seduction is not immediately successful, I am able to assist in prolonged sexting. Five-yuan surcharge for every dirty double entendre.

Booking a plane ticket – 10 x n

N being, on a scale of 1 to 10, how frustrated I am at the end of the process. I will book your plane ticket for no extra charge if you invite me along. Please invite me along.

Booking a train ticket – same as above

A 300-yuan surcharge if I have to go to the train station and stand in line with you. A 500,000-yuan surcharge if this is during *chunyun*.

Translation packages

Many of you will choose to pay as you go, but for those with no plans to get better at Chinese I offer affordable monthly packages.

	Gold	Silver	Platinum
Basic translation (words)	100	300	2000
Ordering food (items)	10	30	200
Directions (times)	3	10	25
24-hour Support	No	No	Yes
Price (per month)	RMB 40	RMB 100	RMB 500

Fine print

My work hours are 10am to 10pm, Monday through Friday. Any help provided outside this time will be billed at time-and-a-half, although I offer round-the-clock support to all Platinum Members.

If you are still mad at me

Again I must stress this is a win-win situation: I gotta

earn a living, and now you have an impetus to improve your Chinese. Once you're Chinese is good enough, you can stop using me and start offering translation services of your own!

Please note that these charges apply to all my Chinese friends as well. In fact, can someone help me translate this into Chinese for them? I'll pay you.



Thank you for coming to the Beijinger 1st International Foodie Weekend!

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