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the belinger 2013/07



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ECOLOGICAL ECONOMY

2013/07



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ECOLOGICAL ECONOMY

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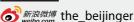
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NEXT MONTH: AUGUST THE GREAT EVENTS WALL REDISCOVERED JULY 8

This month's cover features Miss Lulu Galore and Miss Trixie Royale from Moonglow Burlesque, frolicking at the Westin Chaoyang's Heavenly Spa pool (see p17). Photography by Mitchell Pe



WHAT'S HAPPENING

bid your C3
strike miss? Did
Professor Plum
use the dagger or
the rope? Will you
pay a £10 fine or take a
"Chance"? There's only
one place you can find
the answers to these
questions and that's
at the monthly Board
Game & Book Swap at
The Local.

The Cane Toads are on a seven-year winning streak and the Cockroaches are due a win. Find out who will take this year's State of Origin series at Stumble Inn.



Have you ever wanted to learn how to dance like the flame? Casa Flamenco is offering that very opportunity with its summer workshops this month. Continuing until July 14.

What do you know about Dalian? No, apart from its rich seafaring history. Nothing? Well, it also has a very passable rock scene. You can check it out for yourself this month at XP.

Now's the chance for budding Annies and Olivers to sign up for auditions for the Summer Theater Camp at the Beijing Playhouse.

Hey you guys! Check out cult classic *The Goonies* at The Bookworm. Strictly no Truffle Shuffling allowed.

The tastes of Beijing are all around us. But wouldn't it be splendid to be able to make your own? The Hutong can teach you how to make three classic local dishes and illuminate you on how they came to be.

On July 4, 1970 Jimi Hendrix played to the biggest American audience of his career when 500,000 people saw him perform at the Atlanta International Pop Festival. Salud welcomes Spinder, a Jimi Hendrix tribute act, to mark the occasion. There will not be 500,000 people in attendance.

How better to thank Belgium for everything its given us than by drinking lashings of Belgian beer and chomping on a load of meat? Mayonnaise and fries haven't been mentioned yet. Nor have mussels. The celebrations kick off at Beer Mania.

Drinking and drawing - sounds easy doesn't it? But if you've ever attempted to portrait your mate on the back of a pub quiz answer sheet after a few pints, you'll know it's not. Hone your skills at Modernista this month.



LOST HEAVEN

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PINGGUOYUAN // JOKES // NEWSBITES // SCENE & HEARD

Water Consumption in China

of water withdrawn in China is used to mine. process, and consume coal. By 2020, China's water use - driven in large part by the 30% expected increase in coal-fired power production - will increase dramatically.



of water withdrawn in China is for agriculture. In 2011, China was the world's top grain producer with a total harvest of 571 million metric tons. Still it was not enough to feed 1.3 billion people, necessitating increased imports, such as corn and soy.

MUCH OF CHINA'S COAL AND FOOD

production are located in its northern desert provinces,

where Chinese climatologists and hydrologists say the climate is disrupting patterns of rain and snowfall.

Source: circleofblue.org

LETTER FROM THE EDITOR

My esteemed predecessor bid this fine publication a formal farewell; therefore it is only appropriate that I offer something of a proper introduction.

I've thought of myself as a Beijinger for most of the last 17 years. Even during my two-plus year stint in Hong Kong over a decade ago, I felt my time there would be limited, and before long found myself back in the north. As a previous editor of this magazine said, "You'll drop back in just like you had never left."True it was – many friends' mobile numbers were exactly the same.

More than a decade later the city is almost beyond recognition, but it continues to evolve, continues to excite, continues to frustrate.

I love Beijing. There, I said it. I used to love it, then liked it, now it seems we're in love once again. As such, it's up to me and the Beijinger's crack team to show you everything there is to love about it, one month at a time. In a city of 20 million people, there are too many great stories to tell, too many excellent places to eat, a lot of history that remains buried, and a whole lot of fun and interesting places to go and things to do. We'll show them to you both here in the magazine (whether you prefer print or iPad, that's up to you), and also on our website, www.thebeijinger.com. Check our blog every day for the latest and greatest.

This month, we're covering a subject near and dear to my heart: water. Despite being landlocked, there is lots of water around Beijing to enjoy, and plenty to do around, on, and even in it.

My thanks go to Mr. Jonathan White for setting a high bar and assembling a top team, and for maneuvering us into our new format. Without further ado, on with the show.

> Steven Schwankert Managing Editor

TELL US A JOKE



Marco Brun del Re

Professional Drummer

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A: The knocking speeds up.

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NEWSBITES

Lassie is no longer welcome on the streets of Beijing. Dog breeds standing over 35 centimeters, and those of 41 breeds identified as violent (including the notoriously belligerent collie type) will be banned from central areas of the city. The new rules, which took effect June 2, will likely mean a fresh crackdown on dog sizes and breeds in the city and also nearby areas.

Watch where you're going! Or don't. Beijing plans to install 1,000 safety nets and protective devices over open manhole covers. The new design has a net that covers the hole and should prevent passersby from falling through. It also includes a reflector bar that pops up like a periscope helping people to avoid falling in.

Where is everyone? According to a survey conducted by Beijing Police, the city's housing vacancy rate is an alarmingly high 28.9%. A house is labeled "vacant" after being unoccupied for over six months.

China's national soccer team suffered a humiliating 5-1 defeat to Thailand last month, a team ranked 47 places beneath them. Fans are blaming the loss on a mix of corruption and China's Spanish coach, Jose Antonio Camacho, who has the thankless task of leading the underachieving Dragons into the East Asian Cup this month.

In anticipation of another season of heavy rain, new measures have been put in place to warn citizens of flooding before it happens. Not only do Beijing officials promise to have more "flood-fighting" resources on hand, they've also installed "16 professional flood fighting teams" to combat flash floods this summer, according to China Daily.

You may want to stifle your screams: The world's cutest pop star, Justin Bieber, is coming to China. He'll be in Beijing September 29 at MasterCard Center, before heading to Dalian and Shanghai as part of the Asian leg of his Believe tour.

English synthpop legends, Pet

Shop Boys, will be electrifying us with their presence at Master-Card Center August 22. The duo have already sold over 50 million records in their 33-year career and will likely be adding a few more to that with the release of their new album, *Electric*, available July 15.

> Bad news for those hoping to work in Beijing. From July 1, foreigners coming to work in the capital will be required to prepare criminal record clearances from their home country. The new procedure applies only to the visa application process for new work permits current Z visa holders in Beijing who need to renew their work permits have nothing to worry about (for now).

> The Beijing suburb of Pinggu recently doubled its electric taxi fleet, bringing the total number to 100. The taxis travel 160 kilometers per six-hour charge. Half an hour of fast charging allows them to run for 110 km. No word when we might be able to spot a nonemitting taxi within a ring road.

> Beijing Police and public transportation authorities are hoping to curb sexual harassment on public transportation by urging women to stop being so tempting. The guidelines advise women to not wear revealing items such as mini skirts or hot pants when taking public transportation. In addition to covering up, women also have the power to ask for help or call the police, of course.



GOING UNDERGROUND

PINGGUOYUAN, LINE 1

Selling point

The western terminus of Line 1, Pingguoyuan station arrives at the foot of Beijing's Western Hills. It's an easy jaunt out of the city for a restorative day trip to take in some historical and cultural sites.



Pay homage

Grab a cab or transfer to a bus, but the bit of extra leg work to reach the nearby temples is well worth it. Constructed in the Jin Dynasty and perched up in the hills, **Tanzhe Temple** dates back to about 1,700 years ago. The grounds are extensive and the greenery abundant. Climb to the top and offer respects to Guanyin, the Goddess of Mercy. This is also a good spot to celebrate Mid-Autumn Festival.

Nearby is **Jietai Temple**, well-known for its ancient pines and cypress trees dotting the courtyards. Wind through the complex to the top for impressive views of Beijing and the surrounding area. If painting's your thing, visit the hidden gem of **Fahai Temple** and take in their incredibly well-preserved Ming Dynasty frescos. Or if more is better, then check out **Badachu Park**, aptly named for its eight temples and spend the day meandering from one to another.

Visit the dead

As a eunuch of the imperial court, Tian Yi served three emperors over the course of 63 years. When he died in 1605, the emperor ordered a tomb to be built in his honor and several other eunuchs were buried alongside him. Wander the small graveyard of **Tian Yi Eunuch Tomb** and see the underground Ming Dynasty mausoleum. An exhibition hall towards the entrance provides a bit of insight into the life of a eunuch, complete with explanatory dioramas.

Get away

With over 400 years of history, the charming village of Cuandixia offers picturesque architecture with its wellmaintained courtyard houses from the Ming and Qing Dynasties. Go for a daytrip or turn it into a weekend getaway. Locals open their homes as lodges for overnight guests, providing simple meals and traditional kang beds.

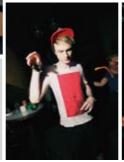


SCENE & HEARD



Alex Flatner ravaged the international circuit with his production on the "Pounds & Penz" remix, and he hit the decks at Haze on June 1 with local favorites YangBing, Eric Lee, QQ, and Kaize. Photos courtesy of Seven Records Management































Moonglow Burlesque celebrated their three-year anniversary on June 10 at Cafe CD Blues with 90 minutes of corsets, glamour, glitter and tease. Photos by Kristina Parchomchuk



SCENE & HEARD











Bass heads gathered at Intro festival on May 25 for a day of electronic beats on three stages, Syndicate, Disobedience, and the main stage. Photos by Frank Yu











Jil Sander held the 2013 FW fashion show at Enjoy Museum of Art in 798 on April 22, to celebrate their new boutique shop opening in Beijing at China World Mall. Photos courtesy of Jil Sander







Syndicate fans partied all night on June 7 with founders, Slide, Blackie and Elemental. The drum and bass madness started at Lush before moving down to Pyro Pizza (formerly, the legendary club Zub). Photos by Aaron Berkovich

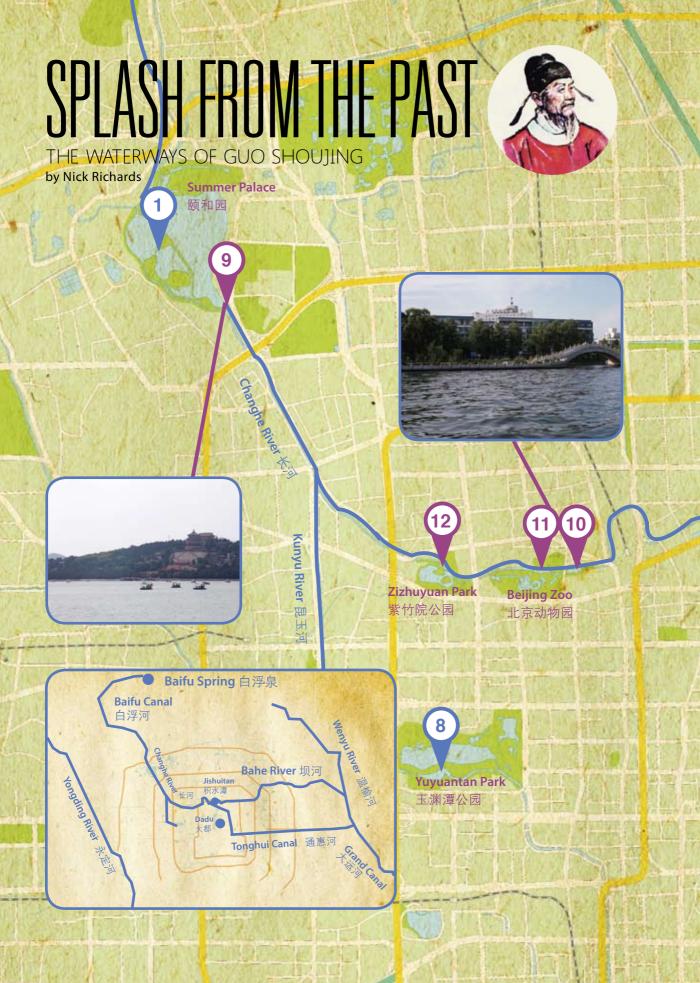


One lucky fan was able to meet superstar Jay Chou at the Yongtai Grand Ballroom on May 26. Photo courtesy of Sophia Chen Cyclists embarked on a 34-70 km bike ride along the hills leading to the Jiankou Great Wall as part of Serk's third Mountain Escape event. Photos by Peter Carney and Geraldine Cuason











midst the vast swaths of tar and sprawling concrete landscapes that make up Beijing, a historical network of waterways weaves its way. Hidden canals, lost streams, preserved moats and renovated aqueducts in many cases flow right outside our doorsteps, offering quiet pathways for evening strolls, and quays from which one may board a breezy Sunday morning boat cruise.

The story of Beijing's water begins with the capricious Yongding River and an industrious Yuan Dynasty scientist and astronomer who went by the name of Guo Shoujing. Flowing to the west of the city, the Yongding derives its name from a tendency to flood and wreak havoc on the villages and farms which thrived along its banks. The name "Yongding," or stability, was given in the hopes of appeasing whatever supernatural force caused it to flood. But the water continued its rampage, drowning villagers, crops and livestock.

When Kublai Khan began building up the city as his southern capital, Dadu (大都), around the end of the 13th century, he was shocked at the relentless damage caused by the Yongding. The Mongol emperor ordered Guo Shoujing to find an alternative, more stable water source to bring into his new capital. Kublai also decided that while he was at it, Guo should find a way to float shipments of goods and materials from the Grand Canal into the city. Easier said than done.

First, Guo needed an abundant water source. He explored the wilderness surrounding the city until he fell upon Baifu Spring to the north. From there he constructed the Baifu Canal, which bends west alongside the Jade mountains into Kunming Lake at the Summer Palace. The water was then channeled down the Changhe River which runs through the area we know as Haidian. From Jishuitan the waters of Baifu poured into the all-too-familiar lakes of Xihai, Houhai, Qianhai, Beihai and Zhonghai. The system was smart, as the lakes at the Summer Palace and Jishuitan acted as giant regulators for controlling water levels. The city now had a safe and steady stream of water, but the job wasn't done.

Twenty kilometers southeast of the Forbidden City, near what we now know as Tongzhou, the northern mouth of the Grand Canal spewed barges of food, timber and stone into the eastern Wenyu River. From there, goods had to be shipped by road. This was a slow and painstaking process, delaying the construction of the Yuan imperial city. Allowing the barges and heavy supplies to float directly into the construction zone was crucial for the construction of Dadu.

Beginning at the southern end of Jishuitan and swerving around along the eastern edge of the Imperial Palace,

Guo constructed the Tonghui Canal (the first section of which is now buried under Beiheyan Dajie). Seventeen kilometers long, it flows east past Beijing Railway station, Guomao and into the Wenyu River which eventually becomes the Grand Canal. Since Guo had to build over twenty sluice locks to control the water levels along this canal, some historians argue that many of the barges preferred to use the Bahe River which was a quicker route. With a steadier stream that flows west out of the Wenyu River, further north of the Tonghui Canal, the Bahe connects to Jishuitan through an overflow canal that can still be spotted running parallel to North Second Ring Road.

These waterways are hard to miss for even newcomers to the city. After 700 years, Guo Shoujing's canals are still an integral part of Beijing's water diversion systems. These canals and rivers offer some nice views for those who set out to find them. And it's even been suggested that a "water taxi" system be developed along some of these waterways to help ease the messy traffic on roads. Can it be done? We're all aboard, but let's not wait on it. Read on to find out how to enjoy the legacy of Guo Shoujing.

THINGS TO DO Walking and Jogging

Many of the waterways, notably Changhe, Houhai and the Tonghui Canal are lined with pathways that can run for kilometers. These are worth exploring, but if you're planning to go a fair distance, packing a smartphone or GPS wouldn't be a bad idea as the paths are not all connected and you may be led astray.

Boat Cruises

From April to October, all of Beijing's boat cruises converge

on Changhe River to end their voyage at the Ruyi Gate of the Summer Palace. The most well-known route is nine kilometers long, following the south Changhe from the Huangdichuan Wharf just north of Beijing Exhibition Center and east of Beijing Zoo and Zizhuyuan Park.

This was a popular voyage for Qing royalty travelling west to escape the summer heat and has become a popular tourist activity. It is also an option to get on boats from quays at Beijing Zoo and Zizhuyuan Park. Tours leave Huangdichuan Wharf at 9.30am, 1pm, and 3.30pm. Return boats from the Summer Palace leave at 10.45am and 2.15pm.

A second cruise option is to get on the boat a little further south at Bayi Lake in Yuyuantan. This 10-kilometer tour takes the Kunyu River up past the old CCTV television tower and through Beihai Park to join the Changhe into Kunming Lake. Expect a one-way journey to take 50 minutes and about two hours for a return trip.

Bayi Lake has boats leaving for the Summer Palace at 8am, 9am, 10am, 1pm, 3pm and 4.30pm. Boats from the Summer Palace back to Yuyuantan leave at 9.05am, 10.05am, 11.05am, 2.05pm and 4.05pm.

Prices for these tours depend on the operator and can vary from RMB 30-150 depending on which quay you depart from and what package you choose – many boat trips include tickets for the Summer Palace Exhibition Center and other tourist attractions.

To get further out of the city, Wharf Two of Tongzhou Canal Park offers 18-kilometer boat tours that explain the history of the Grand Canal and the development of the suburb.

More information at www.tour-beijing.com/cruise





visit to an old Beijing bathhouse provides a snapshot of the some of the more charming elements of the city's culture in microcosm. There's the old boys enthusiastically humming classical Peking opera standards, a wily corner where fighting crickets is the main attraction, singing cage birds, mahjong, chicken feet, baijiu, and loud gesticulation, all while soaking and getting clean.

While a Beijing bathhouse newbie might initially struggle to acclimatize to the "old boys club" vibe, they're thoroughly friendly places to be. The Beijing bathhouse is the great social equalizer. After all, without a thread on your back you're just the same as everyone else. And people are rarely as unguarded as when everyone is stripped, showered, scraped, and soaking with a drink in hand.

Of course, there are mixed bathhouses. In fact, many bathhouses allow for the fairer sex to blend freely with the not-so-fair. But in a throwback to days gone by, females often pay more to make use of the same facilities. In bathhouses that encourage female custom, groups are segregated. Further divisions exist by way of the temperature you prefer: warm, hot, or almost boiling. Younger groups prefer the warm, while seniors usually opt for the hottest – as the wisdom goes, "bathing in a boiling pool is the best therapy for a senior's ailments."

Tragically, there aren't too many old-style bathhouses left in the city. Most of them were dropped to dust as their hutong shields have fallen through the years. Fancy new bath centers have sprung up all over the city, but their polished style offers little in relation to *lao* Beijing

tradition.

The bathhouse is a wondrous place of braggadocio and ball-busting. Of camarardarie and, above all, cleanliness. If you haven't sampled this traditional Beijing custom, you really should. Here are a couple of suggestions you can check out:

Shuang Xing Tang 双兴堂

Also known as Nan Yuan Yu Chi (南苑浴池), it is said to be Beijing's oldest bathhouse. Locals herald Shuang Xing as the perfect representation of a traditional bathhouse. Built in 1916, it was the setting for the movie Shower. This soapy 30,000 square meter gem is so revered that the owners are applying to have it classified as an Intangible Cultural Heritage site amid fears that it could be demolished as part of a Fengtai District modernization plan. The bathhouse features two baths, and offers acupuncture, cupping, a variety of massages and a spa.

RMB10 (Men), RMB 15 (Women). 24hrs. 7 Dong Erdajie, Nanyuan, Fengtai District (6799 1513). 丰台区南苑东二 道街7号

Qing Hua Chi 清华池

Built at the end of the Qing Dynasty in 1905 this bathhouse survived the capital's tumultuous history and is well-known throughout the country. Their specialty is treating foot ailments through a wide range of traditional massage and therapy services. A sauna, full body massages, and scraping are all offered.

RMB 138. 24hrs. 17 Hufanglu Dajie, Xicheng District (40 0010 0026). 西城区虎坊路大街17号

PHOTO: CHINATRAVELDEPOT. COM/FLICKR. COM

GONE FISHING

ANGLING ABOUT TOWN

by Paul Ryding

rom the humble banks of the Wenyu River, to the lakes of Houhai, or the ponds of Ritan Park, it's clear Beijingers love their fishing. A stress-free pastime that allows for swigging a beer and a healthy bout of contemplation – fishing has to be right up there with one of the most satisfying hobbies there is. And if you can catch your dinner at the same time, that's just about perfect.

Fishing Beijing-style might seem a little laidback and rudimentary at times. We've all seen the old boys with thread on a stick fishing Liangma River. Chaoyang Park has a pretty lake around which hobby fisherman congregate early in the morning or around dusk. Casual fisherman can also be spotted around the fringes of Beihai Lake. Houhai is another option but the hubbub of activity close to the edges, not to mention those pesky paddle boats, mean fishing those waters is strictly social. But there are places to fish for those with a competitive edge.

While there are inner-city areas to fish, the truth is that most of the prime locations are located in the suburbs of Beijing and the most scenic of fishing holes might require a trip beyond the ring roads. Changping, Fengtai and Huairou all feature decent spots.

Our fair city is, of course, landlocked, so it isn't the most lucrative of markets for recreational tackle manufacturers and traders, which might explain some of the primitive rods you see on a walk around your local park. There are, however, ways to get hold of some professional standard gear to get you started. While there are precious few fishing tackle shops around Chaoyang District, the further out towards the suburbs you get, the more you'll notice small bait and line shops where you can pick up a range of supplies from imported rods and reels, to hooks and nets.

Here are some suggestions of places you can put together your tackle box, and where you can fish in Beijing.

Be warned: Except if you're fishing certified lakes or farms, "catch and release" is definitely the way to go. Fishing in Beijing and its greater regions can be a fun hobby, but there are safer ways to feed yourself.



CHAOYANG

Crab Island Holiday Resort (蟹岛度假村) in the northeast of Chaoyang District offers a pleasant leafy environment with plenty of species waiting to be pulled out. The cost is just RMB 10 for three hours, and you can pay to keep what you catch. 1 Xiedao Lu, Chaoyang District (8431 1865/8431 1919) 朝阳区蟹岛路 1号

Beijing Hirun Hengda Tackle Shop

5-1-2605 Guomei Diyi Cheng, 3 Yuan, Qingnian Road Xili, Chaoyang District (5206 7931)

CHANGPING

Penglai Fishing Garden (蓬莱垂钓园) offers the use of its four fishing ponds for RMB 18. The biggest pond on the site contains carp or liyu (鲤鱼) which, should you be very hungry, you can "catch and keep" all week long (RMB 80-150). Two ponds are stricly "catch and release" and offer chub or lianyu (鲢鱼) and other seasonal delights. Inside Penglai Orchard, Changping District (138 0107 2968) 昌平区蓬莱果园院内

HAIDIAN

Beijing Bibo Fishing Shop

West Fourth Ring Road 3100, 3/F Golden Resource Mall, Yuanda Lu, west of Suzhou Bridge, Haidian District (8886 1286)

HUAIROU

Yougu Shengtang Fishing (幽谷神潭) allows free fishing for trout in the mountains inside the natural reserve park. North of Duanshuling Village, Huairou District (6162 2569) 怀北镇椴树岭村北

Liu Ding Fishing Shop (六汀) known as *liu ting* to the locals is located close to *Yougu Shengtang* and sells poles and supplies from at a reasonable price (RMB 10-1000). *East of Gaoliying Zhen traffic light, Changping District* (1364 1115 307)



t's that sweltering midsummer heat that Beijing does so well. The air is heavy with humidity, so muggy it already feels as though you're in the water. Soaked through? You might as well take the plunge.

Happy Magic Watercube Water Park (水立方嬉水乐园) The most famed of Beijing's spots for a dip, the Water Cube was transformed into a fantasy of a water park in 2010. With its tall slides, lazy river for tubing, and spa pools for soaking, your entry fee will be well-spent for a full day, provided you can bear the crowds. RMB 200. Daily 10am-9pm. 11 Tianchen Donglu (in Olympic Park, near the Bird's Nest), Chaoyang District (8437 8086) 朝阳区北四环中路奥林匹克公园内(近鸟巢)

Happy Water Rubik's Cube (欢乐水魔方水上乐园)

Happy Water Rubik's Cube is Beijing's biggest open-air water park. You'll have to jaunt out to Fengtai outside East Fourth Ring Road but you'll be rewarded with a selection of 15 different rides including flumes, raft rides and a wave machine to help you while away a day of lazy summer heat. RMB 200. Daily 10am-7pm. No.11 Xiaotun Lu (next to Meishikou Lu), Fengtai District (8860 9999) 丰台区小屯路 11号(近梅市口路)

Tuanjiehu Water Park (团结湖水上乐园) Tuanjiehu may be most familiar as the subway stop for Sanlitun, but if you're tired of the area's non-stop consumption of every variety (shopping, dining and drinking), kick back

and take a break from it all at the neighborhood's park. It hides away a modest water park — beach and wave pool. If swimming's not your thing, then check out the paddle boats for rental or the roller-skating park. RMB 40 (weekdays), RMB 50 (weekends). Summer season, daily 10am-10pm. 16 Tuanjiehu Nanli, East Third Ring Road, Chaoyang District (8597 4677) 朝阳区团结湖南里16号, 东三环东团结湖公园内

If you're a serious swimmer, then skip the park play and jump straight into the lanes. Beijing has countless public pools, for those of you on a budget, and even a classy handful of hotel pools open to the public, for a price. Here are a few to get your stroke started.

SWIMMING POOLS

Dongdan Swimming Pool Not the cheapest of public pools and the opening hours won't allow for a pre-office swim, but this 50m pool is one of Beijing's best in the category. RMB 50. 10am-9.00pm. A2 Dahua Lu, Dongcheng District. (6523 1241) 东城区东单大华路甲2号.

Westin Chaoyang Heavenly Spa If your ideal workout environment offers city views and an ambiance of luxury, then this 25-meter indoor pool will fit the bill. You'll have to shell out, but the tranquility may well be worth it. RMB 400. Daily 6am-11pm. 7 Dongsanhuan Beilu, Chaoyang District (5922 8888) 朝阳区东三环北路7号



n a Beijing word-association game, "landlocked" will certainly make an appearance before "wet." However, as the home of perhaps the country's largest outdoor community, active Beijingers are always interested to try new sports, including those that take them onto – or even into – water. Both the local sailing and scuba diving communities participate regularly in their chosen passions, and probably much closer to the city center than might be expected.

SAILING

Aofan Sailing Club

Host to the rowing and canoeing events at the 2008 Beijing Olympics, this refurbished venue is home to Aofan Sailing Club, a professional sailing club aimed at "[promoting] and [encouraging] the sport of sailing in China, whilst providing the perfect environment to share the experience with friends and family." The name "Aofan" is a combination of the Mandarin words for "Olympics" (aoyunhui) and "sail" (fan).

Four types of boats are available for rent: the Optimist, a small boat ideal for ages six to 14; the Far East 11, a one-person boat; the OMEGA Monomer, and the WATA Catamaran, which hold four and five to six people respectively, including a coach.

A variety of courses and memberships are available for individuals as well as families. Sailboats can be rented by the hour or day (ranging from RMB 120-600 per hour to RMB 500-1,800 per day), while memberships (ranging from RMB 3,500-6,000 for a family, plus certification training) are valid for the entire season. Coaches cost an additional RMB 150-300 per hour. Membership is the more economical choice once you've given sailing a try and have decided you enjoy the thrill. *Inside Beijing Olympic Rowing-Canoeing Park*, 19 Zima Lu Shunyi District (5949 4599) 顺义区白马路19号奥林匹克水上公园内

Beijing Sailing Center

For purists who insist that sailing should be, like, on a real sea or something, located 90 minutes from Beijing by train, the Beijing Sailing Club provides a range of dinghy sailing boats to suit all abilities and age groups, from Optimists for kids fun, Topper Topaz for adult learners through to the Topper Omega for spinnaker and trapezing experience.

Qualified English and Chinese instructors offer weekend courses for those wanting to gain experience (RMB 1,900) and the one-hour Sailing Experience (RMB 240) is a gentle introduction to dinghy sailing and features of each sailing boat. Beijing Sailing Center also organizes and participates in regattas both in Qinhuangdao and other

areas of China. Open May through October.

22 Wenti Road, Haigang District, Qinhuangdao (0335 856 0916) 秦皇岛市海港区文体路22号

Beijing office: Fangze Xuan West Room, South Gate Ditan Park, Dongcheng District, Dongcheng District (6424 8713, enquiries@beijingsailing.com, www.beijingsailing.com)

SCUBA DIVING

Scuba diving in Beijing has gone from "what's that?" to "let's go!" over the past three years, with the number of both foreign and domestic divers growing. Unbeknownst to most Beijingers, one can dive with dolphins, sharks, and turtles all within Third Ring Road, and a few hours' drive away, a section of the Great Wall can also be dived.

The dive centers listed below all offer scuba diving introductory programs and training, either through PADI or CMAS. Take note: PADI certification requires four open water dives in a body of water significantly larger than a swimming pool, and at least six meters deep. Make sure your dive center doesn't give you "the swimming pool special," and completes your training with dives in a lake, ocean, or reservoir.

Beijing Yinhai Diving Club Offers full certification via French agency CMAS. Organizes diving and snorkeling with dolphins at the Beijing

Aquarium. Instructors speak some English. *Beijing Aquarium*, north gate of the Beijing Zoo, 18 Gaoliangqiaoxie Street, Haidian District (139 1150 5156) 海淀区高粱桥斜街18号(北京动物园北门)

Dolphin Divers This diving club operates from two locations: diving at the Blue Zoo Aquarium, and from a retail shop in Jianwai Soho. They offer PADI and CMAS certification, and Aqua-Lung equipment from their shop. Dolphin Divers also organizes regular, large-group diving trips to destinations in Southeast Asia. Instructors speak some English. *Jianwai Soho Building 16, Store B1-1590* (5718 7515, www.bjdolphin.com) 朝阳区建外SOHO 16 号楼B1-1590商铺

SinoScuba Having operated in Beijing for 10 years, Sino-Scuba offers training for ages 10 and up in both English and Chinese, from Discover Scuba Diving to Assistant Instructor, all within the PADI system. They also organize dives with sharks at the Blue Zoo Aquarium, and dolphins at the Beijing Aquarium, and overnight weekend trips to dive the Underwater Great Wall. Equipment sales are available and holiday trips offered. (186 1113 3629, steven@ sinoscuba.com, www.sinoscuba.com)

Full disclosure: Steven Schwankert, founder of SinoScuba, is the Beijinger's Managing Editor.



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

FOOD & DRINK

BELGIAN BEER // JAM // STUFFED FOODS //BOTTLED WATER // SOFT-SERVE



GET MORE THAN YOUR FILL AT CHYNNA'S WEEKDAY "UNLIMITED LUNCH"

NIBBLES AND SIPS

NEW OPENINGS

Modo reopened with a fresh face as Modo Urban Deli in Tai Koo Li Sanlitun. There may not be a mezzanine anymore, but there's seating for casual all-day dining and a new deli counter with lunch boxes and dinner options for take-away. Delivery is offered through Sherpa's and Jinshisong in addition to catering for office and home events.

Alibi, a new joint for salads, sandwiches, hotdogs and burgers opened north of Worker's Stadium in Kiosk's former space. The menu is mostly standard American fare but look for innovative twist on the classic *jianbing* upcoming.

Doing exactly what they say on the tin, The Hockey Bar and Mini Bar are up and running in Lido and Dongsi, respectively.

OUT TO LUNCH

A new lunch special has arrived at **Beer Mania** on Nansanlitun Lu with a weekly set menu (Mon-Fri 11.30am-2pm) priced at RMB 45 for two courses and RMB 60 for three courses.

Twilight in Jianwai Soho has a new weekday lunch deal (11.30am-4pm) with set lunches starting from RMB 49 and including coffee, cocktails, and wi-fi in case you need to squeeze in a bit of work time.

Grab a midday bite on the weekdays (11.30am-2pm) in Sanlitun at Great Leap Brewpub and get RMB 10 off all burgers and sandwiches.

OTHER TIDBITS

Cocktail expert **Paul Mathew** has moved on to pastures new, and we at the Beijinger bid him a fond adieu. Paul helped us out many times through the years: be it as a DJ, an interviewee, or a profiler. The city's cocktail scene will be the worse for his leaving.

Gongti Xilu night spot Coco Banana was in the process of being gutted in mid-June. No word yet on how it will return, if at all.

Thankfully for a city sparse on the late night bites, Brussels has extended their kitchen hours (Sun-Thu, until 3am and Fri-Sat, until 4am). Make a Sanlitun pit stop to appease your stomach rumblings before continuing on with the night.





OPUS MAGNUM THE CHEF'S PLAYROOM

OPERA BOMBANA

Daily noon-10.30pm. LG2-21, B2/F, Parkview Green, 9 Dongdaqiao Lu, Chaoyang District (5690 1777) 朝阳区东大桥路9号芳草地底下2层LG2-21



■ 500m south of Dongdaqiao station (Line 6)



hen Umberto Bombana opened his first restaurant, the name he chose was after the Fellini film, 8½. It's a veiled autobiography – the self-referential tale of the trials of an artist, a director coming into his own. If 81/2 in Hong Kong and Shanghai have been Bombana's ateliers, then Opera Bombana is his playground.

This is fitting for relaxed and blithe Beijing. The space is airy and full of light. Seating spills outdoors onto the sunken terrace, mingling with a pack of cast iron wolves. It may be upscale for Beijing, but not stuffy.

Opera Bombana has been fashioned as the space for the eponymous chef to finally realize his passion for bread. The bakery opens into the dining room. The base of the breads is pre-Olympic, with the starter dating back to 2006. Flour is imported from Italy, but the beauty of sourdough is the terroir of it. Inherently tied to place through the wild yeast it absorbs and incorporates from the air, the dough will unavoidably become more "Beijing" over time, a slow marvel of transubstantiation.

Loaves are surprisingly reasonable, starting with the ciabatta (100g) at RMB 18. The stirata romana (RMB 48) could be called "pizza," but don't be fooled: it is more than that. With a tender, pliant crumb and a crust with character, the substratum of bread is the show. The toppings are just that - accompaniments. There are small soft clouds of mozzarella, a slick of fresh tomatoes, briny black olives, gossamer slices of ham, to adorn a solid foundation.

You can feel the joy that Bombana and Marino D'Antonio (formerly of Sureno) have poured into the space and the great pleasure they must take in it. They are one step ahead of your taste buds. One afternoon, the tagliatelle (RMB 188) prompted my companion to suggest, "This would be perfect with seafood," as though the bright orange of the sea urchin wasn't obvious enough. But this spoke to an inattention to the subtlety of flavor by the diner and, perhaps, an exuberant appreciation of prosecco, rather than a lack in the dish. He was right. Seafood was perfect for the tangle of pasta. The saltiness of bottarga – a Sicilian tradition of dried and cured roe - accompanied the creamy, ocean breeze bite of the urchin. The seared tuna (RMB 278) arrived, a brilliant hue of red set against a saffron sauce. A long, elegant artichoke guarter gave earthy undertones to the dish. If you previously hesitated to eat fish rare in this landlocked metropolis of ours, don't here. Cat Nelson

Also try: Cepe, Mio, Sureno







TO THE BRIM

STUFF'D 寒

Daily (closed on Tue) 11.30am-2.45pm, 6-11.30pm. 9 Jianchang Hutong, Dongcheng District. (6407 6308) 东城区箭厂胡同9号

■ 500m southeast of Andingmen station (Line 2)

ou know what kind of meal you're getting at Stuff'd, the restaurant formerly known as The Vine Leaf, thanks to a name that makes you want to loosen your belt before you even sit down to eat. It's the oversized burrito in the room when it comes to most of Beijing's dining.

Pioneers of the "stuffed" concept, Will Yorke and Thomas Gaestadius, had me wondering how their homemade sausages can even fit on a grill. The Herbie English banger (RMB 60 with chips, caramelized onions, and a baquette; RMB 30 for single sausage) makes the thumb-sized wieners in pigs-in-a-blanket look trivial. One bite into the end of the rosemary, thyme and parsley-seasoned pork sends your taste buds rolling. The kitchen takes that mighty, meaty dream one step further by wrapping ol'Herbie in bacon for one of their starters (RMB 36). In addition to the bangers, Stuff'd also features other homemade sausages - The Sage, a bratwurst made with their own stout; The Spice of Life, a Swedish sausage of pork, potato and mushroom; and The Siesta, a chorizo-inspired sausage spiced with smoked paprika peppers and red wine.

The Vine Leaf began the Russian matryoshka doll theme with their signature Scotch Egg (egg wrapped in sausage, battered and fried; still available for RMB 46), and now, Gaestadius has done the same with pizza. "The Sage of Sau" (RMB 72) turns a triplet of their sausages into filling for a giant calzone.

Beijing has a number of pulled pork options, but this delight (RMB 68) might just monopolize the whole scene for pulled pork fiends. A spin on the traditional version with coleslaw, tender strips filled out a toasted pita lined with a refreshing avocado spread. This sandwich doesn't need a hefty slathering of barbecue sauce, a basic recipe mixed with slow-cooked pork juices, because it's all about the meat.

Old favorites remain. You'll remember the Steak and Ale Pie (RMB 68) with its savory chunks of beer-braised beef, and the traces of The Vine Leaf endure on the weekends when Stuff'd continues to offer the same brunch. Jessica Rapp

Also try: Vineyard Cafe, El Nido Bistro

YAKETY YAK

BURGER BAR

Sun-Thu 11am-10pm, Fri-Sat 11am-2am. LG2-05, Parkview Green, 9 Dongdaqiao Lu, Chaoyang District (8561 1770)

朝阳区东大桥路9号侨福芳草地大厦地下2层05

☐ 600m south of Dongdaqiao station (Line 6)

Burger Bar is one of the latest international chains to pop up in Parkview Green, but with a menu that nods to the local. The signature Hubert Keller Burger (RMB 148) features a yak patty rather than the buffalo that won over fans at Chef Keller's original Las Vegas branch.

The hefty burger is less about the Inner Mongolian yak, and more about the toppings: aromatic spinach leaves, caramelized onions, goat cheese and a red wine and shallot sauce – think a classier twist on T.G.I Friday's Jack Daniels glaze. It's too bad that there's not more of the sauce to go around because the dry texture of the yak meat certainly needs it.

If you lean toward DIY, try making your own burger. Burger Bar lays out 48 topping options so you can get as basic or elaborate as you want.

There's nothing wrong with going straight for the dessert though. While the Cheesecake Burger (RMB 59) doesn't quite hit the mark, it certainly makes up for taste in its presentation. The pineapple thinly sliced to resemble cheddar lacked that scrumptious, grilled flavor. The cheesecake "patty" was nicely golden on top and would certainly satisfy those who are looking for something on the lighter side.

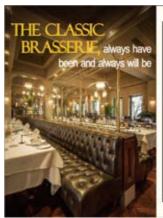
Burger Bar gets good marks for breaking the rules of burgers. Who says all patties have to be beef? *Jessica Rapp*

Also try: Blue Frog, Greyhound Cafe



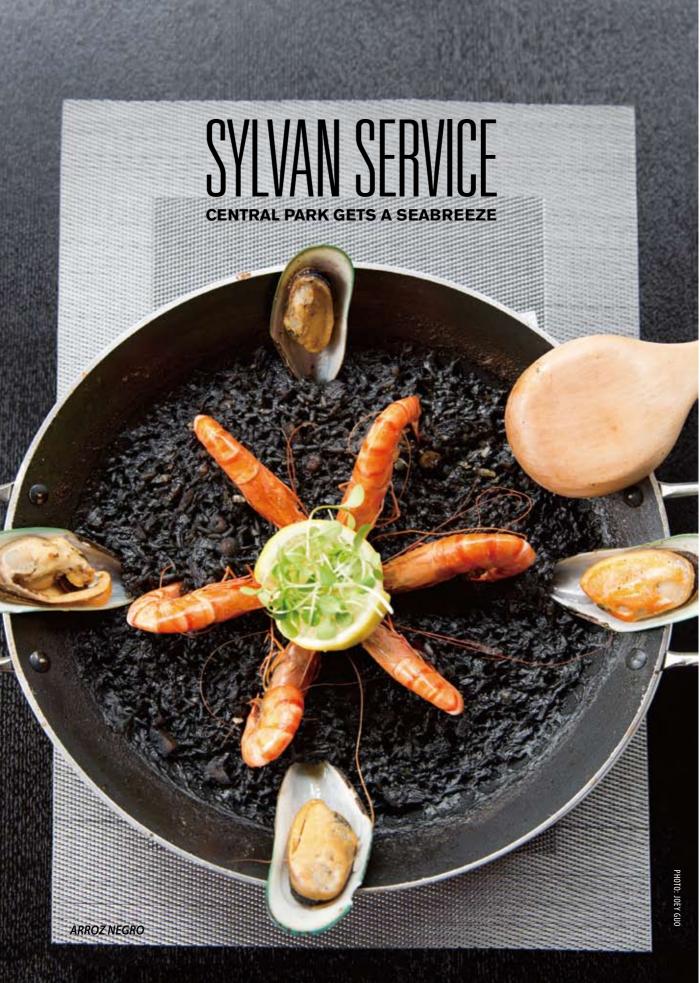












THE WOODS

Daily (closed on Tue) noon-10pm. Unit 1010, Bldg 1, Central Park, 6 Chaoyangmenwai Dajie, Chaoyang District (6533 6380)

朝阳区朝阳门外大街6号新城国际1号楼101室

■ 500m west of Jintaixizhao station (Lines 6 & 10)

hen I noticed this place two months ago, it was little more than a sign. Just a name printed in a handsome font. I admit this is hardly a guarantee of quality food. However, dinner at The Woods lent weight, if not yet full vindication, to my theory.

The clutter of pre-opening construction has been fashioned into a fine-looking restaurant. I counted less than 10 tables, wishing more Beijing restaurants offered similar intimacy. Only the genre-hopping background music upset the mood.

The menu leans towards the Mediterranean and Spain in particular. I wanted to compare the gambas al ajillo (prawns with garlic and Calabrian chili in roasting-hot olive oil, RMB 70) with Carmen's. The Woods' recipe is on the right track, though I wanted more punch from the chili and extra garlic to accentuate the prawns' flavor.

The crostini di maiale (RMB 45) features small cuts of pork loin, roasted tenderly and served on toast with balsamic caramelized onions and wholegrain mustard. The dry toast smothered the flavors a little - the bite of mustard never quite arrived - but this dish has potential.

Among a tempting set of mains, I couldn't pass over the arroz negro (squid ink paella with mixed seafood, RMB 190). This fills two diners comfortably, with plentiful helpings of squid, mussels, shrimp and cuttlefish adding flavor and texture.

Wine starts from RMB 50 per glass, Singha beer costs RMB 35 and there are two types of sangria served by the jug or glass. For dessert, the espresso chocolate mousse (RMB 55) suffered under a thick layer of cream – a pity, because the mousse itself carried a smooth, powerful surge of coffee.

The management seems to know where improvement is needed, and I'd certainly go back to try the black truffle filet mignon (RMB 260) and the Bananas Foster Bread Pudding (RMB 55). If I do return, I'll reserve in advance, because I suspect The Woods will emerge as a well-liked spot in the coming months. lain Shaw

Also try: Carmen











A BONE TO PICK

PINOTAGE

Sun-Thu noon-10.30pm, Fri-Sat noon-11.30pm, bar menu daily noon-2am. Unit 2-105, Bldg 2, Sanlitun Soho, 8 Gongti Beilu, Chaoyang District (5785 3538/9)

朝阳区工体北路8号三里屯Soho 2号楼2-105

■ 800m west of Tuanjiehu station (Line 10)

t's a weird moment when you find yourself jealous of Shunyi. But that's what the second outpost of Pinotage in Sanlitun will do. After years in the closest thing Beijing has to the suburbs, Chef Amber Deetlefs has brought her South African cuisine downtown.

There are differences. The second branch has a special lunch set (RMB 78 for two courses) and new dishes. Most distinctive, though, is their novel approach to portion sizes. They're calling it S.E.T. – "share" (three to four people), "enjoy" (one to two people), "taste" (one person) – and any item on the menu is scalable to these dimensions.

The starters would be a satisfying meal by themselves. Bone marrow (RMB 200/120/50) is roasted and served in a long white bone, absurd and prehistoric in its size and length. Buried beneath braised oxtail, chanterelles, caramelized mushrooms, and dotted with a green chermoula (cilantro and garlic sauce typical of northern Africa), the buttery marrow below demands excavation.

If digging the marrow strikes you as too carnivorous,

too uncivilized, please consider again. But the kitchen also prepares offerings "from the earth": an open beetroot ravioli (RMB 160/85/35), a butternut squash risotto (RMB 160/90/40), an asparagus grilled cheese (RMB 140) with truffle mayo and a poached egg. There is a remarkable but simple side of unassuming green beans braised with tomatoes and onions (and yes, bacon). The result: a captivating pull of spice and strong umami notes drawn out from the tomatoes, provoked disbelief from the table.

The dishes are devoured without superfluous praise. The magic seems natural, expected – exactly the illusion a kitchen should create. Instead, a few curious details give pause: the provocative parsnip chip on the lamb shank (RMB 300/160/75), the roasted banana and mustard puree beneath the pork confit (RMB 180/100/45), the gorgeous gnarled cross-sections of fennel prostrate against the sea bass (RMB 300/160/75). Cat Nelson

Also try: Mosto, Agua

JAM SESSION

THE HARDWARE SHOP

五金咖啡葡萄酒吧书店

Mon-Fri 7.30-10.30am, Wed-Thu 5.30-9.30pm, 38 Jianchang Hutong, Dongcheng District 东城区箭厂胡同38号(近国子监街)

■ 500m southeast of Andingmen station (Line 2)

h boy, do I love jam. Smucker's, a century-old American fruit spread, snuck its way often into the peanut butter sandwiches I consumed daily back home. While Smucker's is no contest compared to the smorgasbord of colorful, homemade preserves and butters available at The Hardware Shop, this quick breakfast stop certainly whips up memories of that old favorite.

I managed to squeeze four different spreads on two pieces of bread, freshly baked in-house and toasted. I started with pear butter, a lighter, but more exotic take on the traditional apple version. Then, that autumn classic - their recipe isn't as thick and creamy as my favorite farmers' market apple butter, but still hit all the right tones of early morning refreshment. The black sesame peanut butter is a rich, dark caramel color and brought intensity unmatched by even the nuttiest container of Skippy. Go with this one if you're in the mood for a tasty something that will stick in your stomach – and on your gums.

I slathered the last of my bread with passion fruit jam. The tropical fruit spoke for itself, its seeds reminiscent of chocolate chips. This jam deserved two passionate helpings, and I had finished all my bread before I could try the other sweet toppings on offer.

Jams aside, The Hardware Shop is an intimate, eightseater for coffee and carbs in the a.m. or wine and cheese in the evening. The only thing missing is the satisfaction of repurposing the empty jar of jam. Jessica Rapp

Also try: Café Zarah, Tavalin Bagels

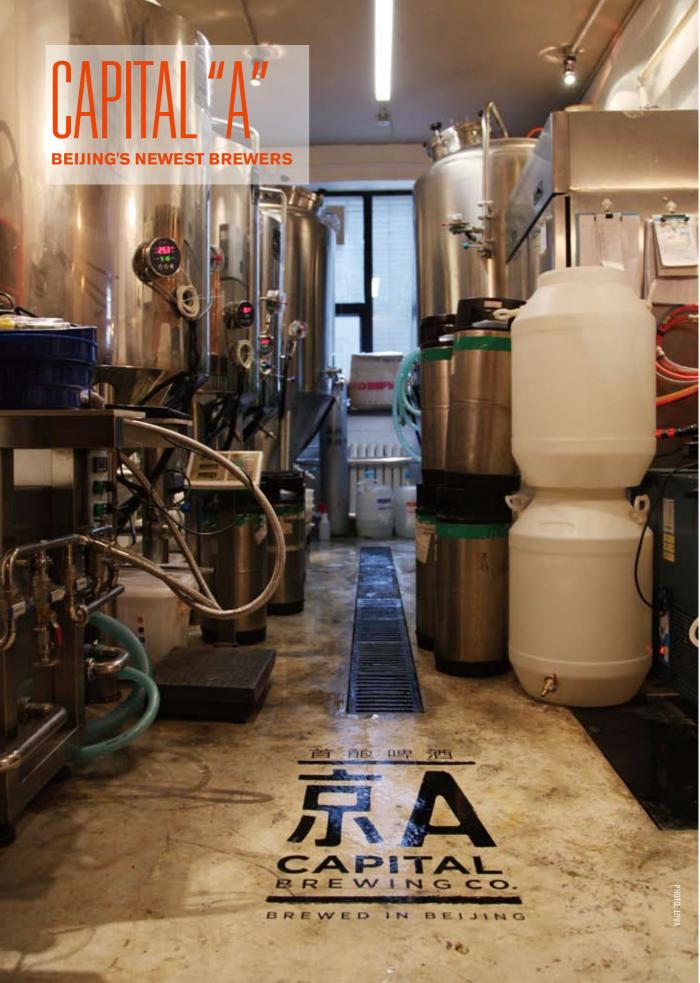




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WHAT'S NEW BARS & CLUBS

京A @ THE BIG SMOKE BISTRO

Sun-Thu 11-12am, Fri-Sat 11-2am. 57 Xingfucun Zhonglu, Chaoyang District (6416 5195) 朝阳区幸福村中路57号楼利世楼

■ 1.2km northwest of Dongsishitiao station (Line 2)

ike the first Christmas without grandpa, a Saddle-less summer could have been a tough one to enjoy. In years gone by there'd been many a lazy evening spent out on the deck laughing together, or larking about at manic Cinco de Drinkos getting "never again" drunk. The Nali Patio spot may no longer be with us, but it lives on in spirit.

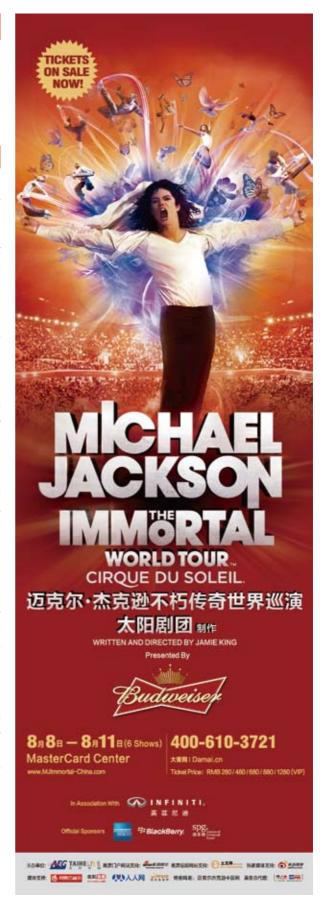
Forged romantically (in part) from the remains of the brewing room at the late Saddle Cantina is one of the newest players on the city's craft brewing scene. The Cantina proffered its heart for donation, and it was taken up by the boys from 京A who have lovingly established a 300-liter brewery at The Big Smoke Bistro – from the selfsame owners of Saddle. After months of "gypsy brewing," the A team has finally found a place they can call home.

A project already months in the making is beginning to find its stride with four tipples currently on tap. The Worker's Pale Ale, the Mandarin Summer Wheat (both RMB 33), the Smoke on the Beech, and the popular Flying Fist IPA (both RMB 35) are already in flow, with seasonal and small batch recipes to follow when they hit full speed. More pop-ups and a grand coming-out party are also in the pipeline.

The Chunxiu Lu/Xingfucun neighborhood has quietly become the center of the universe in recent weeks. Great Leap Brewpub burst onto the scene becoming an instant hit in the hood and, with a band of loyal Gulites in tow, has provided a fillip to a few waning establishments on the strip. The hordes have regrouped across the makeshift seating of Bob's Wine as the balmy summer nights have returned. And at the other end of the road, the outdoor seating area of Heaven Supermarket continues to wind impossibly far along Xindong Lu, housing so many embattled refugees of Sanlitun back bar street.

In the retreat of Xingfucun Zhonglu, a little heart could be set to go a long way. Paul Ryding

Also try: Great Leap Brewpub, Slow Boat Brewery **Taproom**



WHAT'S NEW BARS & CLUBS

HAPPY AS HARRY

HARRY'S BAR

Mon-Thu 5pm-2am, Fri-Sat 5pm-5am. 1/F, Nali Patio, 81 Sanlitun Lu, Chaoyang District (137 1810 1401) 朝阳区三里屯路81号那里花园1层

900m northwest of Tuanjiehu station (line 10)

or a year now, Harry's modest little mojito stand off Sanlitun Houjie has been serving Beijing's young almost-professional crowd dangerously cheap cocktails while they contemplate what they're supposed to be doing with their lives now that their university years are behind them.

That little shack we would all wind up in pre- or post-game has just become a bar in its own right. A space that once sat four English teacher-types can now squeeze in about 30 – forcing each one of us to contend with the fact that Harry's Bar wasn't really "our little spot" - but, really, that of everyone within our salary bracket. It's become the place to start off the night for the "Sanlitun set".

It's easy to work out why a penchant for the place was not unique. Location has something to do with it of course – First Floor and the like are just around the corner. Then there's the price tag and drinkability of Harry's beverages. A mojito goes for a pocket pleasing RMB 20 and slides down nicely, although it must be said that things won't feel quite right the next day.

But what really makes the place is its management. Harry is in all senses of the word a true host. He remembers each of his regulars by name and goes out of his way to make everyone feel welcome. Air kisses abound. So intent is he on your enjoyment that he will eject anyone that's making a nuisance of themselves.

And for many of us who have washed up in this city without plans, it's nice to have someplace to go where, 20 years after Cheers announced last call, somebody knows your name. Sarah Karacs

Also try: First Floor, 12 SQM



WHAT'S NEW BARS & CLUBS



SOPORIFIC

SOPO BAR & RESTAURANT

Daily 5pm-3am. Unit 21-2, Hopson International Park Apartments, 31A Guangqumenwai Dajie, Chaoyang District (8751 1907) 朝阳区广渠门外大街甲31号合生国际21-2号

900m north of Shuangjing station (line10)

here's no problem with the vibe at Sopo. No, the furniture is comfortable and the decor isn't offensive in any way. It's just hard to put your finger on whether there's any point to it, muddled as it is. A Blink 182 album cover sits on a shelf alongside a Buddha statuette holding smoldering joss sticks. Maybe that particular idea is that Buddha would have loved Blink 182 – a lofty homage to the California garage punk three-piece. Perhaps, though I doubt it. No, it's probably just that there was space to be filled, the album cover was to hand, and therefore it got a spot. Right there next to Buddha. That also seems to be the thinking with an old guitar hanging listlessly on the wall of the bar room, and a print of the Hindu god Ganesh. Minor anomalies aside, the furniture is tidy – gray sofas and sturdy square wooden tables.

It's when you head up to the second floor bathroom and traverse the tangle of rooms that the space opens up like Narnia. Nooks and enclaves are dotted around an expansive upper floor, quite at odds with the modest bar room below. The dim lighting, swollen sofas and comfy loungers suddenly bring it into (soft) focus. Sopo is a chill zone. Seeing the daybeds and sunken seating areas, I rue my snap decison to take a seat in the bar, but my order is ready and I have to go back.

Bossa Nova covers slink through the room as I enjoy a moderate steak sandwich and popcorn chicken lunch (RMB 35 and RMB 25) with a pair of bottled Belgians (RMB 40-50). Bottled Tsingtao (RMB 25) and Heineken (RMB 30) accompany a large selection of cocktail standards (RMB 48) which will be worth checking out on a non-lunchtime visit. But I'll worry about a nocturnal stop later – lunch and a couple of beers are beginning to work me and the beds upstairs are calling. Paul Ryding

Also try: The Brick, Grinders

BACK FOR MORE



EMERALD EATS

GREEN BITES DUMPLING BAR 绿盒子蒸饺

Daily 10.30am-9.30pm. E166, Tower E, World City, 8-9 Jinhui Jie, Chaoyang District (8590 7875) 朝阳区金汇路8-9号世界城商业街E座东门测E166.

■ 600m south of Dongdagiao station (line 6)

ith the ubiquity of cheap dumpling joints in this city, it seems madness to pay a high price for an order of jiaozi. But there are exceptions to the rule – Baoyuan's colored wrappers, Din Tai Fung's delicate xiaolongbao, Wang Jia Sha's plump shengjianbao – and Green Bites Dumpling Bar's zhengjiao are yet another.

These steamed dumplings are their signature, a decision that distinguishes them from the bounty of boiled bites so prevalent in Beijing and immediately results in a delicate skin. Diners can also opt to have them boiled (at no extra cost) or pan-fried (add RMB 2). But surprisingly, Green Bites proves wrong the age-old wisdom that everything is better fried. Ingredients here are fresh, with a focus on organic, and steaming highlights the crisp flavors.

There's freedom here. Ten pieces come in a single order and there's none of that er liang nonsense that ends poorly with an absurd number of dumplings. Half-orders are also your prerogative. The tomato and egg zhengjiao (RMB 19) arrived a wild hot pink, the brilliant red of the tomato pushing through the translucent skin, gleaming like the stained glass panes of a hip cathedral might. Organic pork and eggplant (RMB 46) dumplings hold the booty of a treasure chest with thick, juicy chunks of filling.

Though there is charm in the intimacy of the original Sanlitun Soho spot, well suited to the heavy emphasis on delivery and guick lunches, the new second location allows more room to breathe both in seating and menu options

There are now hot dishes – available a la carte or as part of a bento box – and an array of congee, soups, sides and desserts. Bento boxes (RMB 20-30) give the best value for the solo diner. The steamed bass (RMB 45) is light with the flavor of those scarce, transitory days where spring turns to summer, the humidity is middling and rain is evaporating from the pavement, and the air has its last bit of freshness before the heat turns oppressive. Cat Nelson

P.S. WE ATE YOU

poutine

The Box, RMB 35

While we lament the swapping of cheese curds for grated mozzarella, this poutine is still a tasty treat for Canucks in need of comfort from home.

A heap of savory French fries is perfectly seasoned with black pepper, piled with cheese and drenched in thick gravy. Good, eh?

forest pizza

Pizza Plus, RMB 20/slice, RMB 66/13" pie

This pie has a unique smell that lingers, not just in your fridge when you save it for breakfast, but also your memories. Its combination of walnuts, truffles, melted cheese, and sausage will penetrate every aspect of your being, harnessing your brainwaves to become your beloved leader. No other pizza will ever matter again. All hail!

spare ribs

Home Plate, market price

A very well done rack of ribs. Well done, not in the sense of cooking time, but in the sense that it this is a hunk of pure Americana. The pork is tender, the sauce sweet and tangy. Smoked with applewood, an earthy fragrance permeates the meat and the very bone it rests on.

chili chicken

Ganges, RMB 55

With peppers, onions, chicken and gravy, it's one of the spicier choices on the menu which is good. This menu errs on the tame side. A bit more spice wouldn't hurt, but nevertheless the combination of flavors is a delight and the gravy to meat ratio is in excellent porportion.

iced tea

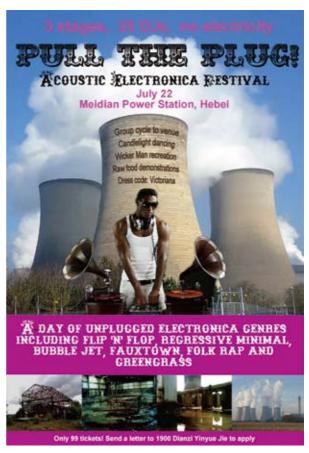
Yipin Xiaolong, RMB 12

The sweltering month of July leads to relentless chugging of cold beer, sweet soda and an inevitable sweaty pot belly. But hear this, a more refreshing option exists. This frigid mug of iced tea hosts a crowded party of ice cubes with one sexy lemon slice dancing sweetly in the mix.

tuna sandwich

Coat, RMB 15

You can't beat chilled tuna and pickles spread between two pieces of fresh white bread, just like mom used to make it. Coat keeps their sandwich cold and fresh, which is more than most delis can claim.







DINING FEATURE

the Iceberg

MIXING YOUR SALAD GREENS IN BEIJING

by Cat Nelson

re the limp lettuce and pallid tomatoes of dabancai tiring you out? Despite China's culinary prowess when it comes to vegetables, take the flame away and the kitchen's lost its game. Salads out at the Western joints rack up a bill pretty guick, and for what, just rabbit food? And if you want to take it into your own hands, Jenny Lou's might have some tired, plastic-wrapped greenery – but what verdant leaves are available at local markets for a fraction of the cost?

ROMAINE

zhílì shēngcài直立生菜 or luó mǎ shēng cài 罗 马生菜

Superior to iceberg nutritionally, it still has excellent crunch. The long leaf has a stiff center rib with a slightly bitter taste. The OG (Original Green) for the Caesar salad.



BUTTERHEAD LETTUCE

nǎiyóu shēngcài 奶油 牛菜

Large, oval leaves of this variety of head lettuce are smooth, like butter, and add delicate texture to a salad mix



BOK CHOY

xiǎo báicài 小白菜 Keep them small if

you're eating these raw. You've certainly seen this

fibrous child of the brassica family (cancer-fighters) glistening in oil aside shitake mushrooms, but with crunch and body, they work well raw, too. Buy them small for tenderness

INDIAN LETTUCE

yóumàicài 油麦菜

This long Chinese lettuce with an elusive English translation is prevalent in markets and around town, and the unique flavor of these leaves has a bit of a nutty essence to it. Locally, you'll find it stir-fried with garlic or dressed with a sesame seed paste sauce. It can also be eaten raw mixed with other lettuces.

AMARANTH

xiàncài 苋菜

There are two varieties of this small leaf in Beijing – green and purple. They lack crunch but add color and high levels of calcium, iron and Vitamin K. Chop tough stalks up finely (or avoid altogether) and toss in extra vegetables like bell peppers to increase iron absorption.



GARLAND CHRYSANTHEMUM hāozǐgǎn 蒿子秆 **ROUND LEAF GARLAND CHRYSANTHEMUM**

tonghāo 茼蒿

This curly, potassium-rich green springs up most often at hotpot in mixed vegetable baskets. Slightly bitter and mildly medicinal, there are both serrated and lobed leaves, the latter are slightly more pleasant when eaten raw.

PURSLANE

mǎchǐxiàn 马齿苋 Love it or hate it, purslane has a polarizing texture that can most accurately be described as "slippery." It's rich in potassium and Omega 3 fatty acids and commonly used in TCM herbal formulas to reduce heat.



shuǐcài 水菜

Mizuna has a mildly peppery flavor with a bit of spicy kick. This taste combined with the decorative small jagged edges brightens a typical mix of romaine and butterhead lettuces.



xīyángcài 西洋菜

Another green with some spice and tang, gram for gram, small leaves of watercress have more vitamin C than oranges, more calcium that milk and more iron than spinach. With champion health benefits and a bit of a bite, there's good reason to toss a little into the mix.

Source: Olivia Lee at http://test.nutritioneer.net

Beyond your neighborhood wet market

Sanyuanli Market

Recently reopened after renovations, this market caters wholesale both to western restaurants and international grocery stores in addition to home cooks. Difficult-to-find produce you might remember from home at a fair price is the definite draw. Daily 5am-7pm. Shunyuan Jie (opposite Jingkelong Supermarket, west of Sanyuan Dongqiao), Chaoyang District.

三源里市场,朝阳区顺源街(三元东桥往西京 客降超市对面)

Dongjiao Market

A supersized local market, Dongjiao is the wholesale destination for restaurants city-wide, both near and far. The selection is decidedly Chinese in comparison to Sanyuanli, but the pure volume and amount of goods (edible and beyond) is worth the trip. Daily 8am-5pm. Xidawang Lu (south of Soho New Town), Chaoyang District. (6774 7864) 东郊市场, 朝阳区西大望路 (Soho现代城南 边)

Beijing Farmers' Market

If you're looking for organic and local produce from farms in the Beijing area, keep up with the Beijing Farmers' Market which occurs several times monthly in different locations across the city. Expect to pay higher prices, but meet the faces who grow the food and have a little more trust in where your greens are coming from.

Follow at www.facebook.com/farmersmarketbj or on Weibo@北京有机农夫市集 to get the latest on when and where in the city the next market will be.



MACHIEUE BELGIEUE

THANK BELGIUM FOR BEER

by Paul Ryding

few of the best things Belgium has given the world in no particular order: waffles, Kim Clijsters, Belgian chocolate, Tin Tin, the saxophone (debatable), Audrey Hepburn, and Brussels sprouts (debatable). We've a fair bit to be thankful to Belgium for, more than you might realize. But there can be little question that the greatest gift Belgium has given to the world is Belgian beer.

As Belgium prepares to celebrate its National Day on July 21, we asked a handful of Belgian beer folk – who certainly know their Lambics from their Tripels – about how to enjoy a good Belgian.

Thierry De Dobbeleer, Beer Mania

"Personally I like Tripel beers – they're stronger in flavor though not necessarily in alcohol content. It's almost impossible to choose a single favorite – it depends entirely on my mood. Though I do enjoy a beer called La Cochonnette. It's a very interesting amber brew with unusual ingredients such as chicory, coriander and orange peel. It comes from a very small brewery in Belgium.

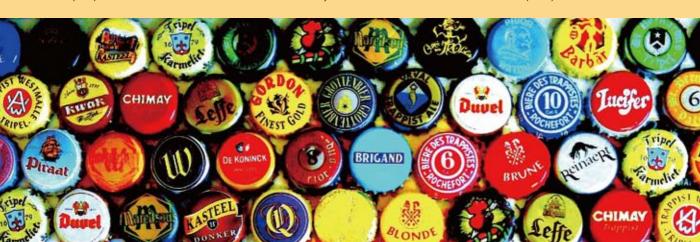
"The best way to discover Belgian beers is to try a few with people who know about them and their history. It makes the discovery so much more interesting.

"To someone new to Belgian beer, I would suggest a food and beer pairing. We organize a pairing every month where people can discover six Belgian Beers paired with food specially chosen to enhance the aroma and taste of the beers."

Rachel Daydou, Brand Manager for Vandergeeten

"I have loads of favorites! It really depends on the situation. On a chilled afternoon on a hutong terrace I would choose Hoegaarden, a really refreshing light wheat beer. For a long night of drinking, I would go with Chimay Tripel (8%). But my current favorite is the Saint Feuillen Grand Cru (9.5%), an incredibly flavorful drop despite the absence of spices. Strong and hoppy but also delicate and fruity.

"To someone who doesn't know Belgian beer, I would recommend a Lindemans Kriek, a safe choice at 3.5%. For a British drinker who thinks he knows beer, I would blow his mind with something more complex. A session beer, not too heavy on the aftertaste. Perhaps Palm (5.4%), smooth and amber-colored with a honey-like mellowness. And finally, for an aficionado of good beers, I would get seasonal – Delirium Christmas (10%) with its awesome





limited edition bottles."

Patrick Vandeboom, Owner at Nearby The Tree

"There are many Belgian beers I favor but it depends on the mood and the occasion. I drink De Koninck on a regular basis. It is from my home town of Antwerp and is not too strong (at around 5%); I have long drinking hours! I think it's easier to give a list of Belgian beers I don't like, but then again, it's all about personal taste. In recent years they have made some funny beers like chocolate and banana -flavored ones, which were not to my taste.

"I consider a beer to be Belgian only if it is brewed in Belgium. Full stop. It's important to enjoy them in a proper way, in the right glass and at the right temperature, and not just for the high alcohol content!

"I hope one day there will be Jupiler available in Beijing. There is a Belgian beer for every taste, it's up to you to find it. Try a new one every day and you will be done in about two years!"

Raise your tulip come July 21 to celebrate Belgian National Day and party like a Trappist monk.

KNOW YOUR BELGIAN BEERS

Abbey: A beer produced in a non-Trappist monastery that must be brewed in an existing or abandoned abbey. Like Trappist, they tend to be brown, blonde or pale ales. There are currently 18 certified Abbey beers in Belgium.

Dubbel: A characteristically strong ale typically between 6 and 8% abv.

Flemish Red: Made with roasted malt, this drop is usually mildly strong, deep red in color, and has an acidic, sour taste.

Lambic: A wheat beer that undergoes a long aging period of up to three years. This process gives the beer its distinctive dry, sour and cider-like flavor.

Saison: A low-alcohol pale summer ale originally brewed to refresh farm workers during harvest season.

Trappist: A beer brewed in a Trappist monastery. Strict rules on production mean that only six brews currently qualify as authentic Trappist beers.

Tripel: Traditionally a strong, flavorful pale ale thought to have been named in recognition of three Xs originally marking the barrels out as the strongest.



Let It Drop

WADING INTO CHINA'S DOMESTIC H2O

text by Cat Nelson, photos by Sui

ou might think that water is water, but in a country where you can't drink from the tap, it's no surprise that most people have strong opinions on bottled water. We chose eight of the finest domestic stills and put them head to head – lukewarm as conventionally served, of course.







"It's thick, like you're drinking cosmetic lotion."

Nestle (RMB 2)

"It has a kiddie pool flavor to it."
"It's like when you drink too

"It's like when you drink too much water in the pool and then regurgitate it – definitely some chlorine in it."

"If this were food, it would be in a very small, cheap restaurant and I might be concerned with the effect of it on my stomach."

"This is the Lindsay Lohan of water – used to be cleaner than it is now."



Watsons Water with minerals (RMB 3)

"It's that water they spray in your mouth at the dentist. It's got that metallic tang."

"This is the square of the bunch. Not in a good way. It tastes like nothing."

"It's bland – the Justin Bieber of water. Or Carly Rae Jepsen."

Wahaha (RMB 1.50)

"It brings back memories of when I used to eat glue sticks."

"This is like when it rains, the inside of the car gets kind of damp, and the windows get wet. I think I might once have licked the condensation from the window."

"There's a hint of vodka – or very watered down soju. That's not the worst."

Nongfu Spring (RMB 1.50)

"Smells like mud."

"This is the closest thing to real water I think that we've had."

"Smells like the water used in hydroponics."

"It might have passed through some sort of plant matter, something green. Steeped in clover – a bit of a bitter finish."

"Most likely to be a vegetarian."

Kangshibo (RMB 1)

"Once at school I bit into my pen and got a mouthful of green ink. I spent ten minutes at the water fountain and experienced a similar taste."

"Definitely bathtub water" "It's one of those friends who you like any time you see them, but you're also guite happy that they live far away and you only see them once a year

or so."

Coca-Cola Icedew (RMB 1)

"This is a tiny little bit like sucking a key, a proper front door key. Not entirely unpleasant, but you know it's bad for you. A sort of pre-teen rebellion."

"This tastes like tap water, China's tap water."

"It kind of clamps onto your tongue and I'm licking the back of my teeth furiously. If this was some sort of controlled substance, right now I'd be displaying tell-tale signs of abuse."

Laoshan Natural Mineral Water (RMB 4.60)

"Oh, god. Where did this come from?"

"If you boiled cabbage and then drank the water, it'd be this."

"This one you don't want to get any further than the front of your mouth. As soon as it hits the front, you think I shouldn't let it get any further - I'm not ready yet."

"I imagine that if you *zuoyuezi* (rest the month after childbirth), this is the kind of thing your mother would give you."









L'Origin (RMB 1.50)

"This is the kiddie pool the kid wee-weed in." "It's got a garlicky, onion taste - acrid like a fridge that needs to be cleaned."

"It's like being the victim of some high school bully who's stuffed his swimming trunks in your mouth ... Or just having them wrung into your mouth from a great height."

"If this ran off a mountain, it would be that one in Lord of The Rings, Mordor."

VERDICT

After an eventful afternoon of hydration, the final sentiment seemed to be that water is the one field in which blandness is the gold standard. "The Justin Bieber of water," Watson's, scored high marks for its lack of taste. Nongfu also ranked well with its overtones of organic matter. Sure, you may not have known precisely what kind of nature it had been run though (Mother Nature or Nature's Call), but bland and natural still won out over the chemical and the metallic.



MEALS ON WHEELS

BEIXINQIAO FOOD VAN

Daily 6pm-midnight. Northeast corner of Yonghegong Dajie and Beixingiao Santiao, Dongcheng District 东城区雍和宫大街和北新桥三条的东北角

■ 300m north of Beixingiao station (Line 5)

ou'd be hard pressed to find a taco or ice cream truck in this city, but Guo Lijun has made sure there's a dalu mian van when you have a hankering for a cheap bowl of noodles on a hot night. Guo has gutted out his beatup 12-seater (the kind of vehicle brave tourists would book for a journey to the Great Wall) bedazzled it with a strand of twinkling lights hung up in the corner, mounted 3D photos of dolphins and horses in the windows, and placed a few stools underneath

low counters on the inside walls of

the van.

The festive van has been parked on the corner of Beixinggiao Santiao for three months now and every evening, its shell has been packed with people putting away vinegar-soaked peanuts, cold

cucumbers, and, of course, tall bottles of Tsingtao. Its intimate space redefines eating at mom and pop restaurants in Beijing, but if you're not up for it, you can

always take food to go as long as you bring

back the empty bowls.

Guo's van stays open late, but the food is limited. Every night, he whips up a large pot of noodles topped with chrysanthemums, wood-ear mushrooms and thick slices of fatty pork in a chilled, gelatinous brown sauce (RMB 12). For something hot, Guo's chuanr stand is so close by that the pieces of lamb may as well just be cooked on the top of the engine, but we're

not even sure that the van can still run. Regardless,

we don't want Guo going anywhere. Jessica Rapp



SWIRLS OF LEAVES

WU YU TAI 吴裕泰

Daily 8am-8pm. 43A Yonghegong Dajie, Dongcheng District (6400 4964) 东城区雍和宫大街甲43号.

■ 300m south of Yonghegong station (line 2)

oogle "soft-serve ice cream" and five of the top ten hits are about Margaret Thatcher. As with most beloved foods that have settled into our lives as though they have always existed, the origins of soft-serve are murky. Dairy Queen has the iconic dipped cone, lodged into the American collective cultural consciousness. Carvel, of ice cream cake fame, also claims the soft-serve bloodline with the romantic tale of an ice cream truck breakdown in 1934 one hot Memorial Day weekend afternoon in suburban New York and the fortuitous popularity of the melting product.

Thatcher comes in as the third narrative. With the Iron Lady's passing this past spring, her tenuous contribution to the creamy delight – as a chemist in a food manufacturing company working on a better soft-serve formula – spread wildly. Sadly, though it's a grand story, she seems to have been a bit late to the scene, and the myth is perhaps best for the anecdote that her involvement "added air, lowered quality and raised profits."

Over here in Beijing, "China time-honored brand" and tea store chain, Wu Yu Tai, have been putting their own twist on the tradition. They may have added air to create their silky glace, but it certainly has meant nothing for the quality and at RMB 6 per cone, the profit margin for the cold treat doesn't feel unjust.

Three branches – Qianmen, Wangfujing, and Yonghegong – sell the soft-serve out of small windows adjacent to the main stores. The choices are easy, either a jasmine (huacha 花茶) or a green tea matcha (mo cha 抹茶). Both are stunning in their simplicity. The jasmine is the paler of the two, a light jade hue with refreshing flowery notes. The green tea exhibits a deeper shade of moss with a more robust flavor to match. They leave the matcha to stand alone, forced out from the machine spigot naked and unadorned by sugar crystals; the taste lingers, bordering on bitter in its strength. Cat Nelson





NOW OR SLATER

RORY SLATER, EXECUTIVE ASSISTANT MANAGER OF F&B, RITZ-CARLTON FINANCIAL STREET

by Cat Nelson

self-described foodie, Rory Slater has been exploring Beijing's dining scene since summer 2012 and tells us about his favorite spots in the city plus where to satisfy his sweet tooth with jasmine flower éclairs.

Do you ever miss British or American-style Chinese food?

Not really, my favorites are the authentic dishes now. However, it's good to have friends visit and bring me supplies of chocolate Hobnobs.

Which Beijing restaurants have you visited that stand up to the quality you encountered in New York and London?

Beyond our three restaurants at the hotel, I'm fond of Maison Boulud with their fresh warm Madeleines, TRB Temple Restaurant with their after-dinner drinks trolley, and then Capital M for lunch outside on their terrace. There is L'Atelier, too – a small patisserie at Central Park where Aura and her team create exceptional breads and cakes.

What do you think is missing in the Beijing food scene?

Great bar food. It should go with the new swath of good quality cocktail bars that have opened up recently. Why leave for dinner when you have cocktails? And mixed nuts and spring rolls are not the ticket.

What's the weirdest thing you've had to eat for work?

While visiting a local restaurant with my colleagues, I was given some type of sea tube creature that dwells at the bottom of the ocean. I imagine the sensation was similar to chewing a garden hose back home. I've tried most foods we serve, and I'd be lying if I said I enjoyed feet, ears, tongues or any organ lining from birds and animals.

Is there anything you won't eat?

That garden hose dish again. I am naturally curious about food so my motto is to try anything once.

Which irks you more, poor service or bad customers?

Poor service. But that comes from poor management, which is even worse.

What food item or dish from China would you take back to the UK?

Mango sago from our Qi Restaurant. It's an absolute delight every time. You've probably figured out I have a sweet tooth. L'Atelier makes jasmine flower éclairs that I would truly miss.

If you were to explain Beijing, through a single dish, to someone who had never been, what would you serve to them?

It would have to be a Peking duck with pancakes and all the trimmings.

Experience fine service – and excellent management, of course – at the Ritz-Carlton Financial Street's three restaurants: Qi, Cepe and Greenfish.

HOTOS: COURTESY OF THE SUPPLIERS

THE WORLD'S MOST EFFICIENT WINERIES

by Edward Ragg

esus may have been a dab hand at converting water into wine, but mortal wine production is a waterintensive business

Consider that it takes about 10 liters of water to produce one liter of wine, once you factor in washing of winery equipment – not to mention usage of water in vineyards, now usually moderated by technologies such as drip irrigation.

Vines tend to produce better fruit if water is limited after flowering, but conserving water is increasingly important for environmental reasons.

Smart wineries view sustainability not only as a matter of maintaining vineyards in an environmentally-friendly way, but also as critical in winemaking. In other words, water treatment and recycling are all-important, especially in regions where that resource can be scarce. Typically, Americans, Australians and Kiwis have led the way in efficient use of water.

All of this month's selections come from wineries with a great track record of responsible water usage.

SELECT SIPS

2010 Jacob's Creek Chardonnay, South-Eastern **Australia**

(Pernod Ricard, RMB 95)

Available at Da Dong, South Beauty

Even in drought years Jacob's Creek has managed water effectively. This benchmark, entry-level Aussie Chardonnay is medium gold with ripe lemon citrus and tropical fruits followed by a medium-bodied, refreshing palate.

2011 Wairau River Sauvignon Blanc, Marlborough, **New Zealand**

(EMW Fine Wines, RMB 317)

Available at Temple Restaurant Beijing, Apertivo One of many sustainably managed wineries in New Zealand. Pale lemon-green, this is a lean, mineral expression of Sauvignon Blanc with delicate gooseberry fruit, some herbaceousness and stony/flinty notes. Light-bodied with zingy, zesty high acidity, lovely purity of fruit with

decent length.

2008 St. Francis Cabernet Sauvignon, Sonoma, California, USA

(ASC, RMB 375)

Available at The Wine Gallery

Like Sonoma pioneer Kendall-Jackson, St. Francis is also a leader in sustainability. This dark ruby wine has herbaceous blackcurrant and black cherry fruit with pleasant oak. Full-bodied with supple ripe high tannins, lifting high acidity, attractive fruit and a medium to long finish.

Edward Ragg is co-founder, with Fongyee Walker, of Dragon Phoenix Wine Consulting, China's leading independent wine consultancy and education service (www.longfengwines.com). They write for the world's wine magazines and several publications in China.



LAST ORDERS



ANNE TRIME GENERAL MANAGER, 4CORNERS

Each month, we ask noteworthy Beijingers to imagine their final meal before leaving the city for good.

After doing it all (manager, chef, server, PR, bartender, dancing monkey) for 4corners, Anne Trinh is leaving Beijing at the end of the month to pursue her next adventure in the Netherlands.

The venue

On a strangely peaceful day when none of the Houhai

bars' speakers are working, I'd gather my closest friends and the entire 4corners team for a multi-boat Dragon parade on the lake.

The starters

To "open our appetite," as the Chinese say, I'd sip on the best Hemingway in the city made by the cool guys at Mas Bar near Yonghegong, while awaiting my eggplant-and-cheese *guotie* (fried dumplings) from Mr. Shi's Dumplings on Baochao Hutong.

The mains

I'm a sucker for spice and seafood, so it would have to be the *kaoyu* (grilled fish) with lots of mala and chiles. Where else would I be able to share a dish where the amount of chiles, onion slices and garlic rivals the amount of fish in the dish? And no meal is truly complete without soup – lamb and *fensi* (vermicelli) soup from the shop near the intersection of Zuojiazhuang Xijie and Hepingli Beijie.

The dessert

The Coconut Creme Caramel we make at 4corners. I can't help it – its light, creamy, smooth texture and the coconut cream flavor is better than any cheesecake in Beijing.

Something from your own restaurant

The famous Train Pho at 4corners is the ultimate comfort food and hangover/sick cure. Its aromatic, clear and complex broth defies logic in its singular perfection.

Music

They somehow all fit their handsome heinies (along with their speakers and entire horn section) on the boat: the best funk and soul band in China ... Tavey Lean and the Solid Gold Dream Machine!

Drinks

A couple of chocolate-cherry shots, an amazingly boozy espresso-jacked concoction that finishes off with a mouth of rich housemade hot Spanish chocolate – always served with friendly sass and a gorgeous smile from the ladies of Modernista on Baochao.

Stop by for Train Pho and Coconut Crème Caramel.

4corners

Sun-Thu 11am-2am, Fri-Sat 11am-late. 27 Dashibei Hutong, Xicheng District (6401 7797)

西城区大石碑胡同27号 (烟袋斜街西口附近)

WOKIPEDIA

M IS FOR ...



... madoufu 麻豆腐

An old Beijing delicacy – soy beans mashed in lamb (or vegetable) oil and sprinkled with dried peppers. Swap those ingredients for olive oil and chickpeas and it might as well be hummus - the textures and flavor are surprisingly alike. This dish was born in the grind houses where flour was made in the old capital. Flour makers stumbled upon the recipe when they ground soybeans and mixed the paste with water. The top of the liquid was skimmed to become soy milk and the dilute became the infamous douzhi (豆汁) – a pungent drink only old Beijingers seem to have acquired a taste for. What was left was madoufu, a greenish bean paste that was sold in bags and reheated.

... mijiu 米酒

Ah, the lovely rice wine from the south. Served warm or cool this drink is brewed with cooked glutinous rice. The result is a sweet sometimes clear, sometimes yellow-red liquid. with an alcoholic content ranging from 13 to 20 percent. Many mistakenly refer to the ubiquitous baijiu (白酒) as a rice wine, but the latter is distilled from grain, whereas mijiu falls in the fermented category – technically more like beer than a spirit. Shaoxing in Zhejiang province is famous for mijiu, known by most as shaojiu (绍酒) and known locally as "yellow wine," or huanqjiu (黄 酒). When not used to host guests or pen classical poetry in a woozy stupor, many great recipes, notably drunken shrimp, also call for a cup or two of the brew. When mijiu is not available, Western chefs supplement it with a dry pale sherry.

... mu'er 木耳

Wood ear, hairy wood ear, wood ear fungus, ear fungus, tree ear fungus... although the terms are endless to describe this tree-growing cousin of the mushroom family, no name strives to make it sound as palatable as it actually is. Light in flavor, crunchy (even when cooked) and brown, one is inclined to ask, why on earth should I put this in my mouth? It's fungus! In fact, preparing mu'er is somewhat similar to tofu. It has no particular flavor, so absorbs the tastes of whatever it is cooked with. Find it in countless soups and stir-fries. Enjoy it served chilled with vinegar dressing in liangban mu'er (凉拌木耳). The fungus, which is believed to have medicinal properties such as reducing cholesterol, can be found fresh or dried in packages.







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n addition to the only bottle of After Shock we've encountered in Beijing, Nanluogu Xiang mainstay 12SQM holds an impressive collection of spirits, giving this month's profiler huge scope to experiment. We were hoping he'd use the After Shock to craft a variant on the brutal Afterburner or Guillotine cocktails of our youth. Alas, Tom opted to keep it simple, but no less effective.



Interesting fact: Sya is a frequent traveler and says she spends more time on airplanes than on her own sofa.

The resulting drink: The Aviator **Ingredients:** 30ml Campari 30ml Smirnoff vodka 20ml Martini Rosso

Served: Stirred and strained into a Martini glass.

"I loved it. A nice twist on a Negroni – very strong. ľd drink this for brunch, not breakfast, though."

Every month we ask one of the city's expert mixologists to profile a selection of Beijingers based on a single snapshot and a brief factoid.

If you'd like to be in next month's Cocktail Profiler, email us a photo and an interesting fact about yourself to do@thebeijinger.com.



JADE

Interesting fact: Jade believes she was a Japanese sumo wrestler in a past life, and has a big appetite.

The resulting drink:

Sumo Scoff Ingredients:

20ml Captain Morgan dark rum

20ml Captain Morgan

spiced rum

20ml Malibu

20ml Kahlua

Lemon juice Pineapple juice

Served: Shaken in a rocks glass over ice.

"Very good. A manlier version of a Pina Colada. Sweet, but not too

sweet"





BURTON

Interesting fact: When he was four years old, Burton got trapped in a deck-chair and fell back on a flowerpot, earning three stitches in

the process.

The resulting drink:

Sudden Slip

Ingredients:

Midori

Baileys Bols peach liqueur

Grenadine

Served: Straight up in a shot glass.

"Too sweet for me. I'd give this to my wife. Two of those would keep her

quiet!"





CHRIS

Interesting fact: As a young boy
Chris once dug a hole in the yard
and covered it in branches so that
his little sister would fall in.

The resulting drink: Brotherly Love

Ingredients:

80ml Lagavulin whiskey 30ml lemon juice Dash of sugar syrup **Served:** In a rocks glass, shaken over ice.

"Nice and strong, but the lime got in the way of the whiskey too much!"



Things to do, places to be, stuff to try

G0



Boxing boot camp-style on p60.

GET RIPPED // CHINESE SCI-FI // KITSCH // WATERPROOF GEAR



Li Chevalier puts her art on instruments at NCPA. July 3.

Watertight Delight



BECAUSE WETTER ISN'T BETTER

ARYCA IPAD MINI WATERPROOF CASE

The Aryca gives your iPad mini sand, shock and water protection, letting you enjoy reading or gaming at the swimming pool or on the beach. Available in black, white, and yellow.

www.arycaproducts.com RMB 500



XPERIA TABLET Z

The best thing about this 10-inch tablet with a full HD screen and 8MP camera is it features a waterproof casing that withstands water up to one meter deep for a maximum of 30 minutes. Take it to the beach, spa, swimming pool or shower; you've no need to worry about splashes.

www.sony.com.cn RMB 3,688 and up

LIFEPROOF FR PROTECTIVE CASE

This case protects your iPhone from dirt, water and shock without looking clumsy. It can withstand being two meters underwater for up to 60 minutes, and drop impacts from up to two meters. www.lifeproof.com RMB 600

X-1 SURGE CONTACT WATERPROOF HEADSET

These earphones (with an in-line waterproof microphone) withstand submersion to 3.6 meters for as long as you want, so you can enjoy your favorite tunes underwater.



GOPRO HERO 3

This ultra-portable and powerful sport cam is great for immortalizing your splashy summer. It allows you to capture your entire underwater experience in HD at a depth of up to 60 meters. Its built-in wifilets you use your iPhone to preview a live video and play back video clips.

www.gopro.com RMB 3,000



WHAT'S NEW VENUES & SHOPS

MIN

70 Beiluogu Xiang, Dongcheng District (136 0127 3671)

东城区北锣鼓巷70号

■ 1km north of Nanluogu Xiang station (Line 6)

ike so many boutiques in Beijing, Min is an eclectic mishmash of tired treasures. This particular shop looks like the caboose of an early 1990s crafting trend in the US, one that had hand-painted wooden cats and "Gone fishin" signs filling hobby stores. In fact, much of owner Li Min's doilies, cobalt glass dinnerware and cutesy knickknacks are replicated vintage kitsch items that were created in China but never made it out of the country.

We think that's a good thing. Min is one of the few places in this city where you can reclaim a 1980s fad with sparkly, translucent handbags made of "jelly" or PVC plastic (RMB 850), and there's no shortage of decorative milk glass teapots, sterling silverware and baubled napkin rings with which to add some tasteful tackiness to your apartment. Sure, Min has a fair amount of Zoo Market jewelry and pottery, but that's easily forgiven with the efforts Li took to give her space a twist of creativity. She says she's enjoyed crafting for much of her life, and it shows: knitted photo frames, wood letter cutouts and crocheted throw blankets give the shop the air of a cluttered, but earnestly-decorated sitting room.

Min will even do custom orders. When she's not teaching business classes at Beijing Normal University, she'll knit you a cozy for your water bottle, iPad or cellphone for around RMB 50. Let her pick the color and you'll probably end up with a shade of blue, but just like any proper crafting enthusiast, she stows a prismatic collection of quality yarn behind her register.

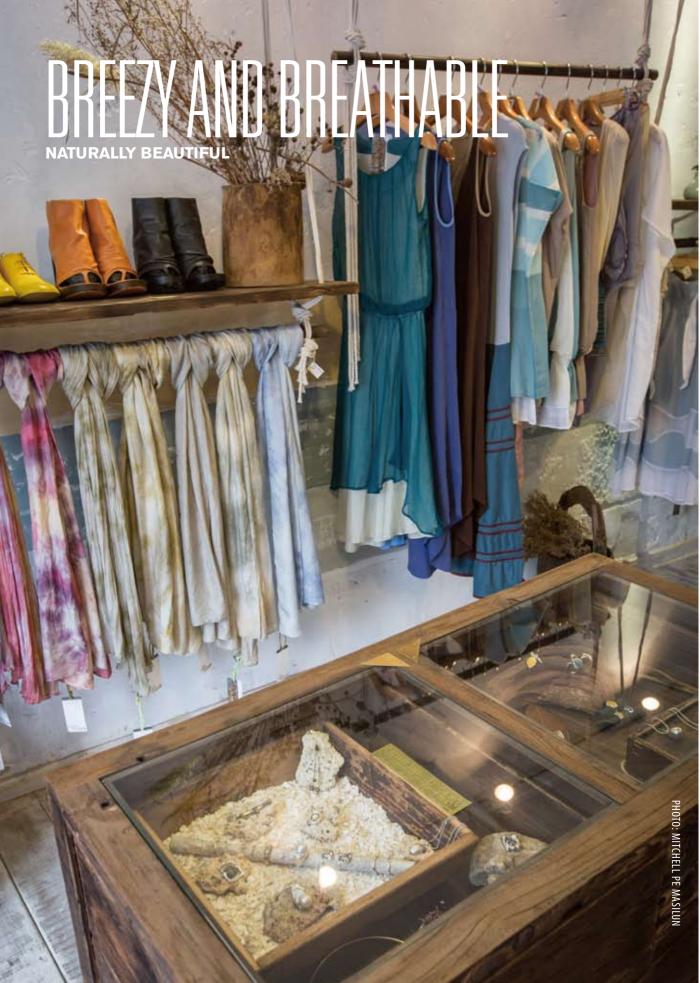
Also try: Kodo











WHAT'S NEW VENUES & SHOPS

MAO

63A Wudaoying Hutong, Dongcheng District (8408 4833)

东城区五道营胡同甲63号

ao is a little strip of seaside in Wudaoying. Its glass cases are filled with coral and sandy-colored jewelry, and its ocean-toned dresses and tops complete the soothing scene. As a refreshing contrast to the chunky, dark-toned frocks usually found in Chinese designer shops, owner Kathy Zhang prefers simple cuts made with breezy and breathable textiles.

A large selection of harem pants are featured in wild silk (RMB 290), a linen-like fabric that's thick to the touch, but actually guite airy for the summer. For a softer feel, Mao has cotton-like options in peach and powder blue hues, alongside a Tencel blend (RMB 360), a slightly silky, shimmery fabric made from wood pulp cellulose. Try these biodegradable bottoms if you want to avoid having to use an iron or have sensitive skin.

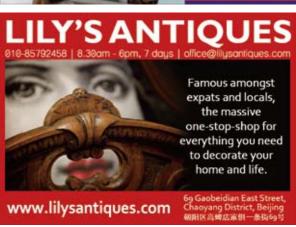
Accessories by local jewelry designer Liu Guo match the earthy tones of the clothing selection. Preferring one-of-a-kind, unpolished stones, Liu's silver bracelets, rings and pendants (RMB 1,000-10,000) make for stylish conversation pieces. Much of Mao's jewelry selection is fashioned from uncommon materials, including seeds, amorphous pearls, and shanhu, a rare and auspicious coral found in Tibet.

Menswear is minimal, but in the cooler months, expect a selection of soft, quirky button-ups for fans of geometry and asymmetry. Also look forward to felt – Zhang has given it a fresh twist in pieces like her turquoise collared zip-up jacket, with angular, cream-colored accents that make it a great statement piece for autumn.

The shop's newest addition is a limited shoe collection, featuring two-toned oxfords (RMB 1,700) made with both smooth, polished leather and the more textured hide from a cow's neck. Hand-dyed scarves in three different types of silk (RMB 270) and layered, ruffled dresses (RMB 860) contrast with Zhang's other sleek, angular designs like a hippie at a black-tie affair, but somehow, it all fits together in her first boutique. Jessica Rapp

Also try: Wuhao, Exception de Mixmind







GIVEAWAYS



RAW DEAL SAMPLE SUPREME SUSHI

perennial winner of the Beijinger's Best Japanese category at our Reader Restaraunt Awards, as well as a regular fixture in the city's other awards and outstanding mentions, Hatsune is one of Beijing's most popular restaurants, with two locations, on Guanghua Lu and in Taikoo Li Sanlitun South.

The RMB 1,000 voucher they're offering this month buys a lot of sushi, so to win it, answer this question: What is Hatsune's new sushi rice option? Email your answer to win@thebeijinger.com before July 15. And remember to include your name and phone number. Good luck!



EASTERN FEAST AMERICA ON THE FLIP SIDE

ilton Beijing's award-winning restaurant, One East, offers comfortable surroundings ideal for business meetings, friendly gatherings as well as for an intimate lunch setting. The chef uses fresh ingredients to create American favorites

To win a RMB 1,000 voucher for One East, tell us the following: Name one other drinking or dining venue at the Hilton Beijing. Email your answer to win@thebeijinger.com before July 15. Don't forget to include your name and phone number. Good luck!

CURRYING FAVOR

MUST THAT HARDER



he Beijing branch of the elegant, Bangkok-based restaurant chains, serves up authentic Thai dishes in a city where Thai food is often served with lemon! For their location on Jinbao Street, Patara is offering our readers a RMB 1,000 voucher to the person who can answer the following question correctly: What is the second-largest city in Thailand? Email your answer to win@thebeijinger.com before July 15. Don't forget to include your name and phone number. Good luck!



BLU BLOODED EAT LIKE ARISTOCRACY

njoy an extensive buffet at the Radisson Blu, highlighting BBQ with juicy meat with a special BBQ sauce made from Chef Alan's secret recipe, and delicious seafood and other healthy options along with an array of salads, cold dishes and desserts. Surrounded by a lush garden, indulge yourself in a signature barbeque with your families, friends or colleagues.

To win a RMB 1,000 voucher for this feast, answer this question: Who hosts the BBQ-focused television show Diners, Drive-ins and Dives? Send your answer to win@ thebeijinger.com before July 15. Good luck!



GET THE LOOK



Floor-length Floral Stradivarius, RMB 299 For a beachy twist on a classic look, pair this dress with a sandcolored tank tied at the waist.

> "Take a Bow" American Apparel, RMB 99 Tie together an outfit with this rosy, vintage handmade hair accessory.

by Jessica Rapp lorals never quite seem to go out of style, but

this summer, it's the men who are going crazy for daisies. Men's shorts, tanks, shoes – you name it – are in bloom this season, while last year's exploding flower trend in womenswear has been pruned to more nostalgic prints and elegant embroidery. Check out these options for giving your closet the green thumb treatment.

"Happiness Flower" Plastered 8, RMB 154 Stay cheery with an iconic print from China's countryside. Available for both lads and ladies.

"Geometric Garden" Zara, RMB 395 This Asian-inspired floral print with hexagons and metallic accents can brighten up your work wardrobe.

"Tales of Spain" Karla Otto, RMB 12,900 A lovely leather accessory with a baroque spin by Loewe, a modern take on 18th century Spanish fashion.

PAGE TURNERS

LITERATURE

by Nick Skidmore

013 might be remembered as the year that bedside tables and hostel bookshelves became piled high with half-read copies of Mo Yan's books. However, 2013 might equally be remembered as the year that the true diversity of Chinese literature made an international splash, due in no small part to the efforts of Pathlight: New Chinese Writing.

In only two years, the Beijing-based quarterly has become something of an institution among literary-minded readers here in China. As a joint venture between the state-sanctioned *People's Literature* magazine and the literary collective Paper Republic, with access to exciting contemporary writers and a vibrant pool of translators, they have helped introduce the English-speaking community to discover both literary heavyweights (Li Er, Zhang Wei, Mo Yan) and rising stars (Zhang Yueran, Di An, and A Yi). Now, with their recent foray into international bookstores, libraries, and the Kindle and Apple iBookstore markets, it looks like Pathlight is about ready to take flight.

For managing editor Alice Xin Liu, the journal's distribution push could coincide with an expansion of their mission. "Translation itself is integral to these Chinese books that English-language readers are reading," she said. "The process [of translation] should be discussed more. It would be good to bring *Pathlight* into that debate, so we're hoping to add critical essays in English, written by the editors, and/or adding reviews of English translations of novels from the Chinese."

Of course, the journal's prospects rest on how well it manages and satisfies Western readers' appetites. More often than not, it seems Chinese literature is expected to have some kind of political slant, but Pathlight is happy to shine the spotlight on other themes, such as "Urban Lives" or "Science Fiction," which is the organizing motif of the latest issue. "Sci-fi is a really interesting vehicle for Chinese writing," said Liu, "because people don't associate Chinese writing with innovation. It's one of the most established genres in Chinese fiction, and the most interesting because the 'conscience' in 'science fiction' is very much alive. Most of the stories are preoccupied with social conditions and project that into what might become of China's absurdities. It deals with dystopian futures more than any type of Chinese fiction."

Liu hints that great changes in literature are upon us – changes that the magazine hopes to faithfully document. "Though Mo Yan and writers of his generation – male writers in their forties and fifties, such as Bi Feiyu, Su Tong, Han Shaogong, and Yan Lianke – are the elite of Chinese contemporary literature right now," she says, "it's the younger generation to look out for." She's referring to writers such as Ren Xiaowen; Qi Ge, who blends fantasy into his writing; and Sheng Keyi, the up-and-coming writer from Shanghai whose Northern Girls was published in English by Penguin China in 2012.

And what about plans for the magazine's terrible twos, a sizeable milestone in today's literary landscape? "For now," Alice says, "we're most focused on our bringing out four issues every year." A steady course for a steady ship, then.



WISH WE WERE THERE













FIX UB Cat Nelson

hat's the first thing to notice through your sweating brow at Boxing Fusion? Rory Vandenberg, Ryan Willis and Jerson Palaci Estoro are all ripped. Curious about what I was in for, I asked another woman in the dressing room before my first class, "So it was good enough to come back again?" She paused and looked at me, "Have you seen the coach with his shirt off?"

So we all have our reasons for working out, but whether you're looking for the body of Adonis (your

own or someone else's) or to reach a less lofty level of personal fitness, Boxing Fusion Bootcamp at Fight Republic will put you through the appropriate paces. Muay Thai fighters and coaches Vandenberg, Willis and Estoro aim to create a fun, friendly, non-competitive but still rigorous environment for people of all backgrounds and experience levels to reach their fitness goals.

The boys offered a sneak peak of a few routines they use in their own training that can also be done easily at home, without equipment.

EXERCISE ONE: THE BURPEE

A full body exercise. Do 10 repetitions per set.



1. Begin by standing with your feet shoulder-width apart, hands together near



Squat down, bring your elbows to your knees.



3. Put your hands on the floor



b. Jump.



4. Kick your legs back (so you are in an upper plank or push uppose).



5. Hop to bring both knees back up to your elbows.

EXERCISE TWO: MOUNTAIN CLIMBER

Focused on legs and core, but with arms also supporting. Do 20 repetitions (knee up on each side is one repetition) per set.



1. Begin in a pushup position



2. Bring one leg up, knee between your arms.



3. Then bring it back and resume push up position



4. Repeat with the opposite





5&6. Continue switching legs at nace

EXERCISE THREE: SQUAT JUMP

A full body weight workout. Good for strengthening your legs and increasing your explosiveness. Do 10 repetitions per set.



 Begin standing upright feet shoulder-width apart on the balls of your feet, stomach in, hands together near your chest.



2. Squat down sitting down as low as you can go on you tip-toes, keeping stomach flexed and tight



3 Then jump up



4. And down back into a

Complete five sets of the three exercises. In time, work up to 10 sets.

EXERCISE FOUR: PLANK PUSH-UP

A variation on the standard push up, but different as it's much harder and works the core a lot more. Do 10 repetitions per set.



1. Start in the plank position, with elbows on the floor, making sure your core is flexed and tight.







EXERCISE FIVE: GROUNDED LUNGE

Good for all parts of the leg. Different from the Mountain Climber as you don't use your core. Do 10 repetitions per set.





Want to punch and kick your way to fitness? Join the Boxing Fusion Bootcamp boys at Fight Republic, Room 2237, 2/F, South Tower, Soho Shangdu, Chaoyang District (136 5126 1826, info@boxingfusion.com) 朝阳区东大桥路8号Soho尚都南塔2层 2337室

EXERCISE SIX: KICKING BURPIE

A variation on the original burpee, but more strenuous. Similarly excellent for full body conditioning. Do 10 repetitions per set.



1. Starts like the conventional burpee. Begin by standing with your feet shoulder-width apart, hands together near your chest.



2. Squat down, bring your elbows to your knees, and then put your hands on the floor



3. Kick your legs back and up (at a 45-degree angle).



4. Land in the push up position.



5. Bring your right knee to your right elbow, and back.



6. Bring your left knee to your left elbow and back



7. Do a push up (chest hitting the floor).



8. Hop to bring both knees back up to your elbows.



9. Jump

Complete five sets of the three exercises. In time, work up to 10 sets.

MEET

"I WOULD BE X-CESSIVE BANDIT." SEE P65
"PERHAPS 'THE SIGN' IS APPROPRIATELY NAMED." SEE P66
"IT'S NOT GLEE, IF THAT'S WHAT YOU'RE ASKING." SEE P67
"I CAN'T READ DURING TURBULENCE, I'M PARALYZED." SEE P69

ALFRED HSING // ZAC COURTNEY // JAMES CHAU // JON CHIU // DJANG SAN





KICK-UP ARTIST

WUSHU CHAMP ALFRED HSING

by Jerry Chan

eing the first American to win gold at the World Wushu Championships can get you an introduction to Jet Li. But it was personal gumption that helped Alfred Hsing then parlay gigs as a stunt double and actor into a career as action director, choreographer, producer, and talent manager.

What styles did you specialize in?

My main events are straight sword, spear, and Long Fist, although I've studied broadsword, staff, whip chain, tai chi, drunken style, Wing Chun, and Muay Thai.

What challenges did you face?

It's all mental. I truly believed that no matter how hard I tried, I would never able to beat the best. Not until I saw a friend who had started wushu much later than me achieve incredible results, due to her monstrous dedication and hard work, was I jolted awake. I trained and focused like never before and sure enough, in 2009, I was ranked number one in Long Fist and straight sword on the US wushu team.

But when it came to the World Wushu Championships, suddenly I didn't believe in myself again. After all, we were competing against athletes who were fully supported by their governments to be the best in their sport. It was friends who knew nothing of the difficulties and history of wushu competition who told me, "Go for the gold" and one day I thought, "You know what? I will." That's when a switch flipped, and I truly believed that I could win. All my actions, all my training, matched with my thinking. All the time constraints, financial issues, and politics aside, believing in myself 100 percent was the most significant obstacle for me to overcome.

How did you make the transition from martial arts to acting?

In the US, I had a lead role on a Spike TV show called Deadliest Warrior. When I came to China, I worked with Jet Li on The Sorcerer and the White Snake. I ended up working for Jet, having multiple makeshift responsibilities: negotiating deals, setting up contracts, doing scheduling, creating action choreography, and even doubling as him.

What upcoming films will you be featured in?

My Lucky Star, starring Zhang Ziyi and Wang Leehom. I have a fight scene with Leehom, but off-camera I was involved with production and action-coordinated a scene with Zhang Ziyi as well. Then there's Iron Man 3; I worked on the Chinese set for one day. Lastly, there's a Tamil movie directed by Shankar, the "James Cameron" of India, for which I did more stunt work and was an assistant action coordinator.

You have a video short on Youku featuring some amazing kung fu choreography. Who helped you out with that?

The female co-star is Mei Han, a multiple China national wushu champion and All-China Games champion. She worked on Expendables 2. Then there's Wang Zhenwei, most recognized as the villain in The Karate Kid (2010). We also had Jun Trinh, chef and travel host. He let us shoot at his restaurant, 4corners. A few classmates from the Beijing Film Academy helped out as well.

And finally, what would your Wu-Tang name be?

According to the Wu-Tang Name Generator, I would be X-cessive Bandit

See the video short and more at www.alfredrocks.com.

PLAYLIST



ZAC COURTNEY

DRUMMER

What is your work-out music?

Anything that fits into the "1970s fusion" category. You know, Herbie Hancock, Weather Report, Return to Forever - all that really nerdy stuff. If I'm struggling with the run, then System of a Down.

Name a song or record for your time in Beijing?

I bought Ace of Base: Singles of the '90s at Xidan in 2000. Perhaps "The Sign" is appropriately named, in honor of the Chinglish around the country. And I love the two bizarrely-placed bass notes in the bridge, which don't make any sense at all.

What songs would be on your sex mix?

Anything at all except for Ascension: Edition 2 by John Coltrane. This is 40 minutes and 33 seconds of all-out free jazz genius that isn't going to get any lady going.

What is your favorite TV theme tune?

Futurama. It's been my ringtone for years.

What is your favorite cover version of a song?

Mark Ronson's version of Britney Spears' "Toxic" is fantastic. Turning terrible pop into brilliance is that man's specialty.

What is your favorite song to sing at karaoke?

It fluctuates between Richie Ren's "Dui Mian De Nv Hai," and Rage Against the Machine's "Killing in the Name Of."

Which song do you believe you sing better than the original?

Not a single one. I'm a drummer.

What is your favorite song to wake up to?

"Prime Directive" by Dave Holland. It starts with a very long live fade in, which means it's much nicer than an alarm clock.

ZAC'S FIVE-SONG PLAYLIST

"Footprints" by Wayne Shorter

The original version of this tune is on the 1966 Miles Davis album. Miles Smiles. When I heard it for the first time at 16, it totally blew my mind. It still does now.

"Naked in the Rain" by The **Red Hot Chili Peppers**

I love anything by RHCP recorded

in the 20th century, but the name of this tune is something I really identify with.

"Pinball Number Count" by The **Pointer Sisters**

An amazing tune - the groove is stellar, the solos rock, and it's damn hard to play.

"Betty" by Erik Truffaz

This is a modern instrumental jazz ballad. If you don't know this trumpeter, you should.

"St. Thomas" by Sonny Rollins

I have never seen anyone (jazz fan or otherwise) not smiling ear to ear by the end of the sax solo on this one.



JAMES CHAU

TELEVISION NEWS ANCHOR & UNAIDS GOODWILL AMBASSADOR

What TV show did your parents love?

We watched the news every night at dinner. It was all we talked about, which may have something to do with what I do today.

What was your favorite movie as a child?

Thriller (1983) by John Landis was the music video for the title single from the Michael Jackson album, but you could call it a "movie." I watched it at a neighbor's house every time we went round for tea. Rewind, stop, play. Again and again. The ribbon on that VHS somehow stayed intact.

What is the slowest paced movie you still enjoyed?

Tom Ford's A Single Man (2009). It moves at its own steady beat with an achingly beautiful storyline on love, life and loyalty. You walk away thinking less about Ford's clothes

than you do his directing.

What film do you wish you could change the ending of?

Probably The Wings of the Dove (1997), which lain Softley brought to the screen from the Henry James novel of the same name. If I could rewrite the end, Milly would survive, Merton would love her in life (and not death), Kate would satisfy her Aunt Maud's scheming by marrying well and everyone would live perhaps happily (but very stylishly) in the Palazzo Barbaro

What was the first pirated film that you saw?

I download through iTunes. (Don't laugh.)

What film do you wish would be made into a TV show?

Not sure, but they should stop trying to adapt Brideshead Revisited for television (1981) and film (2008). The book is great as it is.

What was the first movie that you saw with a date? Slumdog Millionaire (2008).

When did you last go see a movie with a date? Slumdog Millionaire (2008).

What is the scariest movie you've ever seen?

I can tell you which movie my brother found scariest: What Lies Beneath (2000). When Harrison Ford attacks Michelle Pfeiffer, but instead sees her face morph into the corpse-like face of the student he murdered years earlier, my brother sat paralyzed in his seat. So, naturally, after the film finished, I hid in the very empty and quiet corridor outside, waited, then jumped on him.

Is there a movie that you have a sentimental attach-

In a roundabout way, The Last Emperor (1987). I auditioned for the role of the boy emperor, didn't get it, but through that appeared on a British children's television show on ITN called Splash. I have the tape somewhere.

Was there a film or TV show that helped you through a difficult period in your life?

It's not Glee, if that's what you're asking.

Follow James at www.james-chau.com.



JON CHIU

MANAGER, MAIN STREET **BAR & RESTAURANT** SPECIALIST SUBJECT: MOTORCYCLES

GENERAL KNOWLEDGE

1. In what year was Google invented? 2002. Wait, let me think about that ... I'll say 2003. X

2. How many independent sovereign states are there in the British Commonwealth?

It's over 10, I know. Let me see, I think it's even above 30. I'll say 35. X

3. What is the capital city of Somalia?

I have no idea. Well, I've watched Black Hawk Down, but I had a couple of drinks before you got here! I won't even try to guess the name of it. X

4. In which US state is the Rock & Roll Hall of Fame located?

Rock & roll? Let me think. Well, I know it's not New York. Or is it? Actually ... nah, I'll just say New York. X

5. Which common African animal is also known as the camelopardalis?

Is it a cougar? Or a mix between a camel and a leopard? Maybe a llama? I'll go with llama. X

SPECIALIST SUBJECT

6. In what country was the first motorcycle invented?

Erm, I think it's the United States. Actually, wait, I'll take that back – I'm gonna say Germany. V

7. On what type of bike did Steve McQueen leap over barbed wire in the 1963 movie The Great Escape?

Oh man, I've never seen it! I'll have to guess. I'll say ... Harley Davidson. X

8. In biker culture, what is an OMG?

Is it "Oh My God?" OEM I know, but I'm not sure about OMG. X

9. In what year was Harley-Davidson founded?

I'm a sports bike guy! I think I'm getting all these questions wrong. Harley Davidson was founded in 1952? X

10. How many times has Italian Valentino Rossi won the MotoGP World Championship?

Valentino Rossi, right? I'll say 13. X

FINAL SCORE: 1/10

VERDICT: Jon stalled with the general knowledge, and failed to rev it up for his specialist subject. His late change to Germany as the birthplace of the motor bike spared him a zero score.

WIN BEER!

Win a **Chimay gift pack** by answering the following question:

Among Belgian beers, what's the definition of a Lambic?



Answers to win@thebeijinger.com.

650cc) 8) Outlaw Motorcycle Gang 9) 1903 10) 6 1) 1998 2) 54 3) Mogadishu 4) Ohio 5) giraffe 6) Germany 7) Triumph (TR6 Trophy



DJANG SAN

MUSICIAN

Which books on your shelf have the most sentimental value to you?

Books about adventurers and discoverers like Paracels or Columbus. Books about history and politics, or philosophy.

Whose bookshelf in Beijing would you like a peek at?

Chairman Mao's. I often take a look at other people's books in their homes when I'm at a party. It reveals a lot about a person's personality. I also check if I can borrow one or two.

If you only ever read one book about China, make it ...

Any of Simon Leys' books about China.

What book do you pretend to have read, but haven't really?

The Bible, I have tried but never read it completely. I'm not religious but I consider it one of the books at the root of Western civilization.

Bathroom reading?

The Beijinger.

Subway reading?

Newspapers *Le Monde* and *Le Point*. Also Chinese newspapers. I like to take a look at what the person in front of me or at my side is reading.

Favorite book from childhood?

Comic books such as Asterix & Obelix, Tintin, Lucky Luke, Gaston Lagaffe, Spirou. But also Charlie and the Chocolate Factory, and Les Mots Tordus.

Book you're saving for old age?

What I want to read, I read – I don't think knowledge can wait

What are the books that changed your life?

L'Etranger by Albert Camus, Siddartha by Herman Hesse, Mars by Fritz Zorn, Boris Vian's L'ecume des Jours are among them. When younger I read a lot of books about religion, Buddhism and philosophy, including the classic Greek and Chinese philosophers and more modern ones like Nietzsche. I was obsessed with finding the meaning of life.

Book you wish you had written?

Harry Potter, I would be rich.

Book with the best ending?

Le Pere de Nos Peres by Bernard Werber. We are all descendants of the love child that was born of a monkey and a pig.

Book you wish you hadn't read?

Many. Mainly books with stories that aren't good or don't make sense, or that teach me nothing.

Book you'd like to see adapted as a film/play/TV show/etc.?

Most of the time books should stay books, a good example is *Le Parfum* by Suskind. The movie is okay, but the book is 10 times better.

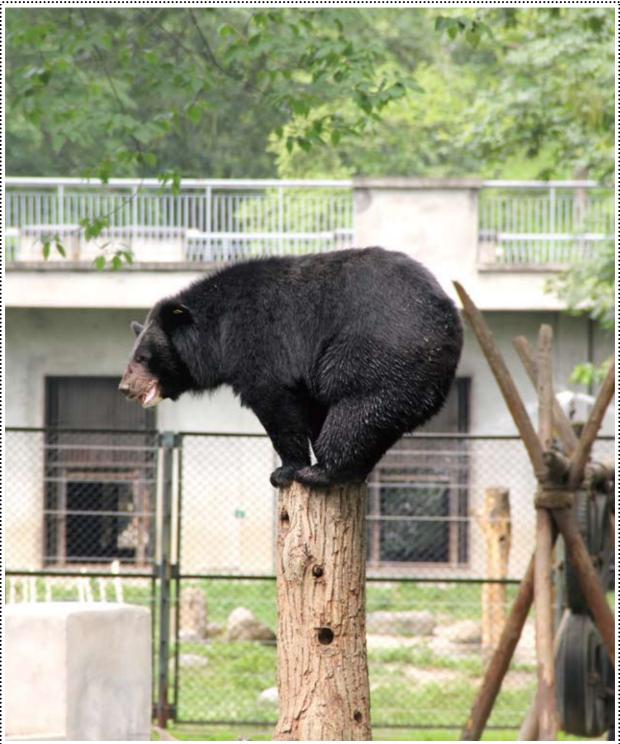
What's a good book to read during turbulence?

I can't read during turbulence, I'm paralyzed.

Catch Djang San performing at Yugong Yishan on Jul 13.

ECOLOGY

"OUR RESPONSIBILITY IS TO SPECIES, NOT TO SPECIMENS." - SARA STEIN



A moon bear gets some much needed playtime at a sanctuary in Chengdu.



MRS. PATMORE'S BEARS

LESLEY NICOL HAS HUGS FOR SICHUAN'S FURRY VICTIMS

by Kyle Mullin

esley Nicol is famous for playing Mrs. Patmore, a snippy, cantankerous cook on the lauded British TV drama *Downton Abbey*. But lately her most fulfilling project wasn't delivering lines while dicing up ingredients – instead, it involved clipping the claws of a hulking, wild animal.

That creature was a Chinese moon bear, which Nicol helped tend to at a sanctuary in Chengdu. She visited the southern Chinese city in late May to take part in a campaign with non-governmental organization (NGO) Animals Asia. Together they hope to raise awareness about the plight of these bears - how they are captured with limb-mangling traps, shoved into tiny cages that scrape their fur and compress their spines, and jabbed in the bladder by farmers who siphon the bears' bile for use in various traditional Chinese medicinal products.

Nicol describes how the bears captured her heart and what compelled her to fight for them.

You live in London – how did it feel to see these bears up close?

I arrived and Jill (Robinson, Animals Asia founder and CEO) said, "Sorry, but we're going to get you to dive right in." So I watched a bear have her annual health check, and they showed me how to trim her claws and give her her injections. One of her legs was a stump because she'd been caught in a trap. She had arthritis in her knees, but so do I, so I can relate to that. It was all a bit surreal. They needed to keep her warm for some of the treatments. So there she was, lying on the table with knitted socks on, covered in hot water bottles, her tongue hanging out (because of the sedation). And they had me touch her tongue to take her pulse. I've never dreamed of being

The other bears you met weren't sedated. Was that intimidating?

Some were docile. There were two ancient ones named Chu Chu and Crystal, they must be nearly 100 years old. I could hand them apples. They had these big soppy mouths. But I had to be more careful with the younger ones and use a spoon to feed them through the bars. One was named Barry, he'd often cover himself with leaves before lying down, and it looked like he was tucking himself in. It really felt like I got to see their personalities.

How did you bond with some of the other bears?

We watched one named Frodo. She was euthanized, because she had all these spinal problems from being crushed in a cage by bear bile farmers for so long. There was a funeral for her at the Chengdu sanctuary. But as devastating as that was, what moved me even more was the group of young Chinese fellows who had worked with Frodo before she died. They were visibly upset, but stood very strong and kept it together.

When you experience something like this, how does it inform your performances? Can you draw on these feelings or memories on set?

I'm not sure. For me, acting and charity work are two completely different worlds. I know as a person I have been changed. It's another layer in my psyche, because it moved and humbled me so deeply. But I'll be going back to work on Monday, and I expect I'll be shouting at one of my castmates in no time.

Mrs. Patmore can be peevish, to say the least. How do you think she would fare, trimming the claws of such big furry animals?

Oh, if she saw these bears she'd run a mile. Actually, she'd likely not be scared, they'd probably bring her to tears. I like to think of her as a real animal lover.

Really? The dishes she prepares on *Downton Abbey* seem far from vegetarian...

You're right, that meat does look quite grisly. What I mean is she's a sensitive woman, underneath all that shouting. It's a question of how well you get on with bullying and cruelty. I don't think Mrs. Patmore agrees with either of those things, and I know these bears have been through both in spades.

So what would you say to traditional Chinese

medicine vendors that insist their industry relies on the bear bile trade?

It can be made synthetically. Sure, it's used in popular hangover cures and face creams. But if this bile is coming from diseased bears on dirty illegal farms, would you put that kind of cream on your face?

What about the economic argument – are campaigns like yours putting these famers' livelihoods at risk?

That's a good point. Of course this is a business that employs people, it's not as simple as saying "they're bad, get rid of them." Animals Asia wants to educate and help these farmers take a different direction.

Can celebrity campaigns like yours inspire that change?

No, outreach with the farmers is all low-key, behind the scenes and with our experts, I wouldn't be of any help.

That's a pretty humble answer. Skeptics say celebrity activists are more overbearing and grandiose than that.

Let them think what they like. I'm lucky to be on *Downton*, and grateful that it gives me a chance to raise awareness about these kinds of issues. I see this as a way to give back.





QUEEN SEA BIG SHARK

JUL 5 - The Beijing indie darlings make a triumphant return to town after a three-month, 21-city national tour. As part of their return to business, they're introducing a new multi-media show. RMB 120, RMB 80 (advanced). 9.30pm. Yugong Yishan (6404 2711)

EVENTS









1. "24 HOURS" OPENING

JUL 6 - A collection of work from the migrant children of Mingyuan School in Jinsong taught to use cameras and document their lives by a professional photographer. Prints will available for purchase. All proceeds go to Glasses Galore, a program run by the Migrant Children's Foundation. Free. 3-6pm. Southern Barbarian (8404

2. ROBERT BABICZ AND DJ SODEYAMA

JUL 5 – German maestro Babicz was last seen on these shores back in 2011 when he dropped at The House, while DJ Sodeyama was last spotted cracking the dance floor at Lantern. Now, nascent label DOT Records brings the big-name duo to town for another assault on Beijing. RMB 150, RMB 80 (advanced). 10pm. Lantern (135 0134

3. ALAIN MABANCKOU IN CONVERSATION

JUL 2 – This Francophone writer from Congo-Brazzaville wrote a fascinating novel in the voice of a porcupine. Mabanckou will speak on the power of storytelling and Congo-Brazzaville's first literary festival. RMB 50. 7.30pm. The Bookworm (6503 2050)

4. 4TH OPEN READING FOR BEIJING WRITERS

JUL 20 – Beijing creative writers and poets convene for their quarterly get-together under the maxim "There are no rules. There is no theme. Write it, share it. We welcome it." Everyone is welcome to submit pieces to be included in a beautiful hand-illustrated journal and read aloud. Contact bluegildedcage@gmail.com for submission details. Free. 3-6pm. Zajia Lab (156 0112 2252)

5. XIAOPING IN WONDERLAND

UNTIL JUL 20 - Innovative painter Ji Xiaoping tells elegant stories through images which carry emotions subtly. Paintings of horse eyes, flowers and graceful birds abound. Free. XYZ Gallery (138 1152 4332)



DON'T MISS

OUTDOOR FUN

THE FORBIDDEN CITY TOUR: EMPERORS, EUNUCHS & CONCUBINES

WED, FRI & SUN – Everyone has been to The Forbidden City, but what did you learn anyways? Let Newman Tours give you an unconventional peek into stories behind the emperors, eunuchs and imperial concubines of *Gugong*. Tours must be booked in advance. Available every Wed 10am-noon, Fri and Sun 2-4pm. RMB 260 (adults), RMB 130 (kids under 14), includes native English speaking guide and Forbidden City entry tickets. (138 1777 0229)

THE DETROIT SERIES FEAT. BRUCE BAILEY

JUL 5 – Migas welcomes one of Detroit's finest, Mr. Bruce Bailey. Having shared the stage with heavies Derrick May and Alton Miller, the world music scene has started to take notice of what Detroiters have known for years: that Bruce Bailey is one of the best DJs on the planet. So, put your dancing shoes on and trip over to Migas to hear Bruce Bailey do what he does best, BRING IT. RMB 50. 10pm. Migas (5208 6061)

TAXI DRIVER

JUL 6 – If the cabs in this city don't drive you crazy enough, watch how Robert De Niro plays a violent cabby in this classic screened on the Bookworm's rooftop. Free. 8pm. The Bookworm (6503 2050)

CYCLING IN YANGING COUNTY

JUL 20 – Yanqing County, 74 km north of urban Beijing, is a traditional haven from the muggy city heat. It also has some of the best cycling trails in the capital's vicinity. Weave your bike through gorgeous scenes of lakes and rivers before lunch and an ancient town walk. RMB 390. 8am. 90 Percent Travel (5869 6609)

TOUR OF CHINA: BARBECUE

SUNDAYS – This month the Hutong will be taking foodies on a journey to discover China's best barbecue. Learn the barbecue secrets of Xinjiang, Yunnan and Guangdong using an open-air grill on the culture center's newly renovated rooftop. RMB 1000 (four classes). 3-5.30pm. The Hutong (159 0104 6127)

RED BULL SUPER HORSEPOWER 2013

JUL 13-15 – The Red Bull Off-Road Racing Series will be returning to Baihewan Speedway. Gape at the high horsepower two- and four-wheel-drive trucks and off-road buggies as they are pitted against each other. Free. 9am-5pm. Baihewan Speedway, Liulimiao County, Huairou District (http://redbullsports.com.cn/)

SANLITUN SIDEWALK SALE

JUL 13 – Get fashionable this summer and find great deals at this first-ever sidewalk sale in Sanlitun. Peruse summer clothes, home decor, and gifts from Belita Jewelry and other boutiques in a sunny outdoor setting. 11am-6.30pm. Belita Jewelry (186 1092 1585)

DIRTY DANCING

JUL 14 – This is act two for Luma Lu's mobile studio that wooed us last month with their screening of Grease. Now the outdoor cinema continues with this screening of Dirty Dancing. As was the case last month, come dressed up as your favorite character to get a discount. RMB 20. 8pm. 2Kolegas (6436 8998)

HAZE OUT #2 (BY THE POOL)

JUL 27 – In scorching July, the Haze crew brings a cool breeze to city life. Party to tech-house with the Haze DJs and friends by a pool surrounded by mountains in Tianjin. What better way to spend a summer afternoon than with cocktails and fresh seafood buffet. Food and drink included. RMB 500 (bus included), RMB 400 (no bus). Advanced reservations only. 3pm (pickup from Gongti North Gate). Tianjin Renyiyulin (136 9323 5913)

YELLOW EARTH

JUL 28 – Electric Shadows bring their best flicks to The Hutong's rooftop this summer. The screenings begin with this Chinese feature from the '80s. Hailed as the first modern film to emerge from China, the story tells of a soldier who earns the trust of villagers through folk music. RMB 30. 7.30pm. The Hutong (159 0104 6127)



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1. SOUNDS OF THE PORT: DALIAN ROCK NIGHT

JUL 7 – Get a taste of the young, burgeoning noise pop and indie rock scene out of the northern harbor city of Dalian. Two acts, Doc Talk Shock and Which Park, will perform live with support from special guests, Beijing's own Mr. Graceless. RMB 60, RMB 40 (advance). 9pm. XP (6404 9947)

2. JAMAFREECA

JUL 12 - An authentic live music event featuring some of the hottest Caribbean and African flavors the city has to offer. All bases from reggae and ragga to dancehall and ska are covered by a lineup featuring Ultimate Band Crew, Long Jin Band, and Outt & Baddly, with African dance provided by The Tribal Zulu. RMB 100, RMB 70 (advanced). 9pm. Yugong Yishan (6404 2711)

3. JAMES HILLARD - HORSE MEAT DISCO

JUL 26 – Horse Meat Disco's James Hillard descends on Dada to provide a slice of the DJ group's signature underground disco. Inspired by the music of New York's club scene during the '70s and '80s, the collective play Beijing after performances at Glastonbury and NYC Pride. RMB 50. 9pm. Dada (183 1108 0818)

4. BEIJING THUG LIFE ANNIVERSARY SHOW

JUL 19 – Beijing Thug Life Brothers get together on a summer night doomed to rock and roll to celebrate their fourth anniversary. Nine nu metal outfits come together for the celebration including Twisted Machine, Sick Pupa, Army of Jade Kirin, Ego Fall, and the Beijing Thug Brotherhood themselves. RMB 120, RMB 80 (advanced). 8pm. Yugong Yishan (6404 2711)

5. KORYO CINEMA: A FAMILY BASKETBALL TEAM

JUL 18 - Mr. Yun strives to turn his family from the countryside into a serious basketball team. With funny scenes and a lovely soundtrack this film sheds light on North Korea's basketball culture, where it is played at schools, factories, farms and offices. Free. 7.30pm. Koryo Tours (6416 7544)







1. DJANG SAN, MATHIEU HA, AND T.R.A.N.S.I.T.S.C.A.P.E

JUL 13 – A visual and audio extravaganza featuring dance company T.r.a.n.s.i.t.s.c.a.p.e who will perform their piece Distorsions Urbaines. Beijing veteran Djang San will be joined by Vietnamese Belgian psycho accordionist Mathieu Ha. RMB 50. 9pm. Yugong Yishan (6404 2711)

2. INDEPENDENCE DAY RIBS 'N' JAM

JUL 4 - Prepare your stomach for a full day of chili cheese fries, hot dogs, and Americana galore. In the evening, The Beijing Dead will

take the stage to rock out with some classic tunes. And at their very request, Chef Jun Trinh will be rocking out plates of sweet, tender ribs. Free. 12pm (for food), 10pm (for live music). 4corners (6401 7797)

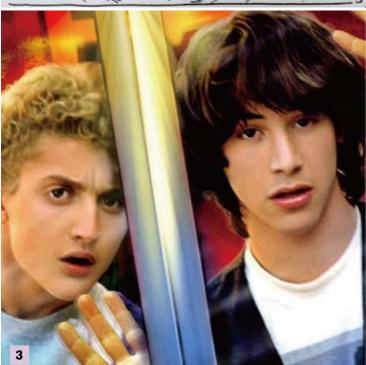
3. BEER MANIA EIGHT YEAR ANNIVERSARY PARTY

JUL 6 – Celebrate eight years of Beer Mania at the Sanlitun south stronghold as they party superhero-style. Head along dressed as a superhero to take advantage of free drink specials. The Beijing Beatles will provide the soundtrack to the night. Free. 6pm. Beer Mania (6500 0559)

EVENTS









1. THE SMALL CHICKS

ALL MONTH – French artist Christian Heinrich's cartoons of chicks with rambunctious personalities will be on full display. Translated into 20 languages, including Chinese, the stories are loved by children and parents worldwide. Pictures include amusing scenes such as a rebellious bird's humorous failed attempts to escape a henhouse. Free. Alliance Francaise Xihai Center (6553 2678 ext. 209)

2.SYNDICATE SESSIONS

JUL 27 – The Syndicate gears up for their holidays with the last Syndicate night of the summer, and the final one before their ninth birthday celebration in September. The Syndicate crew will be bringing summer vibes and a serious dollop of bass to Beijing's very own bass Mecca. RMB 30. 10.30pm. Dada (183 1108 0818)

3. BILL & TED'S EXCELLENT ADVENTURE

JUL 22 – Dada Monday movie nights continue with this hilarious 80s classic. Two dumb dudes travel back in time in a phone booth to finish their history homework. Along the way they get embroiled in all kinds of adventures and meet historical figures such as Napoleon and Genghis Khan. Free. 9pm. Dada (183 1108 0818)

4. HONG KONG SHORT CUTS

ALL MONTH – Following in the footsteps of her successful 2008 "Beijing Short Cuts" and 2010 "Shanghai Short Cuts" series, Swiss artist Barbara Piatti returns with a collection of oil paintings illuminating the vibrancy of Hong Kong. The bright colors of the city's architecture and culture are brought to life on canvas. Free. Imagine Gallery (6438 5747)



"The Girl with the Plastic Earring" by @FrankYu of IGers Beijing Submit your Peking Pic on Instagram using #igersbeijing

TRIVIA TRAVAILS

Each month we run a series of questions based on the content of the issue. Answer them correctly and win free stuff!

This month's prize is a dinner voucher for two to **Seasoning** at **Holiday Inn Focus Square**.

Answers to win@thebeijinger.com.



Answers to June's Trivia Travails:

1. c) photo exhibition 2. a) skateboarders 3. d) Brahma 4. a) Qing

Last month's winner was **Charles Racine**.

1. Mijiu's cousin would be___

- a) wine
- b) sherry
- c) vodka
- d) beer

2. A burpee refers to a type of ___

- a) beer cocktail
- b) exotic bird
- c) exercise
- d) food poisoning symptom

3. How many temples are there in Badachu Park?

- a) 8
- n) 4
- c) 1
- d) 12

4. Bayi Lake is in which park?

- a) Beihai
- b) Yuyuantan
- c) Zizhuyuan
- d) Chaoyang



Win a dinner voucher for two to Seasoning at **Holiday Inn Focus Square** by correctly answering all the questions in **Trivia Travails**.

Be the first to spot this month's **Bogus Ad** and win vouchers for **Din Tai Fung**.

Up for grabs in the GO and MEET sections:

- a dining voucher for **Hatsune** (value RMB 1,000),
- a voucher for **One East at Hilton Beijing** (value RMB 1,000),
- a voucher for **Patara** (value RMB 1,000),
- a voucher for **Radisson Blu** (value RMB 1,000)
- and a Chimay gift pack













THE BUTTERFLY EFFECT

By George Ding

he driver heading west rushes through a yellow light and comes to a stop in the middle of the four-way intersection. He's now blocking the way north.

Other drivers curse him with their horns but he can't move because he's last in a line of cars stuck in the intersection. The road west is blocked by some unseen force so the motorcade idles in the middle of the road, blocking traffic going north and south.

The light turns and now the cars going north and south inch forward to the conga line of stopped cars. They inch closer and closer as if a wormhole might open and spit them out on the other side.

The symphony of car horns, accented by staccato bursts from a baritone bus, crescendos into a formless din.

The cars going north and south almost touch the cars going west.

The lights change again and more vehicles join in. The ones going east rush into the intersection until they bump up against the cars trying to go north that are stuck in the intersection because of the cars going west.

More cars going west pour in until they meet the cars stuck trying to go south. The way west loosens up and the cars originally blocking the intersection exit.

But instead of letting the next batch of cars through, the ones going south rush forward, closing the gap, even though they've got a red light. They are stopped by the cars going east that are still trapped by the cars going north. The cars going north are still trapped by the cars going west. And the cars going west are now trapped by the cars going south.

The situation has turned into a real-life M.C. Escher drawing.

If the cars going west hadn't initially blocked the inter-

section, this wouldn't have happened. Had the cars going north and south not rushed in and just waited one cycle for the intersection to clear, this wouldn't have happened. Had the cars going east not rushed in to be blocked by the cars going north, this wouldn't have happened. And had the cars going west not rushed in only to be blocked by the cars going south, well, you get the idea.

The lights flip through another cycle. It's been nearly six minutes. I look north and the side of the street going south is backed up as far as I can see.

I now wonder how much time has been wasted collectively. The people who have been waiting since the beginning have lost six minutes of their lives. But then, like

a tornado dissipating, the knot frees up as quickly as it formed. The cars going south stop creeping forward and make room for the cars going west. The cars going west carefully squeeze through single file. Other cars going west refrain from entering the intersection. The cars in the intersection going north are now clear. They move forward and the rest of the cars going north stay behind the white line. The cars going east now take their turn. The cars going south



do the same.

Like a trick knot, the tangle collapses. For the first time in seven minutes, the intersection is clear.

The lights change and the cars going north and south rush through. My bus comes. It's full of people who have been delayed seven minutes from doing whatever it is they are out to do.

As I get on the bus, I think about that original driver. Where is he now? Does he know the chaos that he set in motion? Does he care?

The more I think about it, the more absurd it is. The driver – the prime mover – might be the only one in this story who got where he was going on time.

BEST SUNDAY SET BRUNCH



Indulge in the best Sunday Set Brunch at the award-winning Steak Exchange Restaurant + Bar at the InterContinental Beijing Financial Street. Enjoy the finest imported Australian beef, freshest Boston lobster, Alaskan crab legs and other seafood. Savor authentic sashimi and sushi, wide selections of cold cuts, various fresh fruit, delicate desserts and Häagen-Dazs ice cream! Treat yourself and your loved ones with these delicious dishes from around the world!

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