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# thebeijinger 2014/12









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# LIVING IN BEIJING

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This month's cover features Michael Ohlsson of Dada. image shot by Elephant Photography Studio.





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# The most important dates this month

# WHAT'S HAPPENING DEC 6



#### Dan Deacon

Get ready for this amazing performer as he prepares to take the MAO Livehouse stage hostage with positive mental energy and if that doesn't work, brute force.

# **DEC 13**

#### The Hutong Christmas Fayre

'Tis the season to be jolly, and what better event to spread some holiday cheer than this fun packed day filled with all your favorite Christmas fare. We can already smell the fraser firs and hot toddies.





### Dance Dangereux's IV Year Anniversary feat: Rodion

This French disco king is gonna break your heart with some sultry disco delights. If this wasn't enough, be prepared to dance your legs down to nubs with support from Helen Feng and Metro Tokyo.

**DEC 31** 

### Hi, 2015! Maybe Mars New Year's Eve Party!

Get ready for your mind to be blown sky high as Beijing's finest musical offering ring in the New Year with loud guitars and highly suggestive stage maneuvers. Check out Bedstars, Chui Wan, and Carsick Cars for the last time in 2014. Visit thebeijinger.com for even more events and details.



5 Ithebeijinger | DECEMBER 2014

For more events, see p65.

# CITY SCENE STAT // LETTER FROM THE EDITOR // BEST OF THE BLOG // SCENE & HEARD

# 8.0

The number in millions of kilograms (about 20 million pounds) of Christmas lights that are recycled every year in the southern China city of Shijiao. What recyclers want is the copper wire that conducts the electricity that makes those lights shine and sparkle. Getting the lights from US Christmas trees back down to their elements often involves burning the lights first to melt off the plastic coating, then a process similar to gold-panning: running water over the material so that the lighter plastic and other bits get washed away, with the heavier copper falling to the bottom. But compared to mining copper, it is cleaner and produces enough raw material to make it worthwhile for both buyers and sellers.

Source: Adam Minter's Junkyard Planet



# LETTER FROM THE EDITOR

t's a wonderful time of the year, and not just because a song says so. The holidays are here, so there will be many parties, and for some, travel elsewhere, either to a home country or a vacation spot. Hopefully your year is also ending on a high note.

To end 2014, we wanted to look at some of Beijing's most interesting people. Interesting because they have somehow changed the way we live in Beijing, through art, food, design, drink, or music. This year they showed us something different or new about our city, and we like to think we know quite about this city of ours. You may not have heard of all of them, but you may know their deeds and works better than the people. See who was included in this year's list and let us know if we overlooked anyone particularly deserving.

Elsewhere in this issue, it's that other time of the year: for skiing. This past winter saw few flakes fall on Beijing, but a more wintry winter is predicted. Check our ski guide to find the snow closest to Beijing, and ski where Olympians may soon swoosh if the city's 2022 Olympic bid is successful. Try some warm beverages from our Drinks Feature to fire up your nights, and our Events calendar offers a guide to all of the holiday revelry.

The staff of *the Beijinger* would like to thank both our readers, whose valuable feedback pushes us to produce the best possible publication every month, and our advertisers, without whom we simply wouldn't exist, for all of their support in 2014, and we look forward to bigger and better *Beijinger* things in 2015.

I hope you enjoy the December issue of *the Beijinger*. Wishing you Happy Holidays, and health and success in the New Year.

Schwander

Steven Schwankert Executive Editor

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# **BEST OF THE BLOG**

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



**1. Expats in China: Three-Quarters Male and Illiterate (in Chinese)** The State Administration of Foreign Experts Affairs discovered that 73.8 percent of expats were male, and only a shockingly low eight percent reported they could speak at least simple Chinese. Although incapable of communicating in Chinese, 70 percent of foreigners reported being happy with their lives in China, and only 3.3 percent expressed that they wanted to leave as soon as their contracts are up. (China Daily)



#### 3. China, US Introduce New 10-Year Visas for Business and Tourism

Some genuinely good news out of the APEC meeting for citizens and residents of Beijing. China and the United States have agreed on a new 10-year visa plan for business and tourism, along with new five-year visas for students. Those new visas are available to and from the United States beginning Nov 11. (South China Morning Post)

#### 4. Third Ring Road APEC Sniper Story a Hoax

A notice that sharpshooters and snipers from participating Asia Pacific Economic Cooperation countries would be posted on rooftops lining the Third Ring Road was apparently a hoax, according to Chinese media. Following this they rubbished the story, stating that no such order had been issued. (Sina.com)





2. 33-Year-Old Woman Crushed to Death on Subway

A woman was crushed to death on Line 5 of the Beijing Subway on Nov 6 after being caught between the safety gate and the doors of the train as it left the station. The incident should serve as a reminder to everyone using the subway to be extra careful, avoid peak hours if possible, and watch out with the pushing and shoving that normally occurs. (Xin Jing Bao)



5. Beijing Says 'Boo' to Halloween Costumes on the Subway

Beijing police were ready to arrest or otherwise exclude from public transportation the costumed this past Halloween. Happening this year just ahead of the APEC summit, the Beijing News said the inappropriately adorned could cause "panic." (Reuters)

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

# @CHINABUZZ



# RUNNING MAN A NEW APP WILL WAKE YOU UP TO GO GO

pp developer Pieterbas Klaas is clearly a reluctant runner. To help out other fitness enthusiasts who don't want to bother rolling out of bed when local air quality conditions are problematic for outdoor exercise, Klaas created "Wake Me Run Run."

Kind of like George Michael's "Wake Me Up Before You Go Go," Klaas's "Wake Me" uses local air quality data in a number of China's cities, Beijing and Shanghai included, and then follows your instructions on what to do based on the reading. For example, with an AQI reading of 33, the alarm would sound at a preset time, early enough to allow the day's workout to be completed. With a higher reading when levels may be hazardous, the user is allowed to sleep later, and is awakened at a second, preset conditional time.

The app is currently available for USD 4.99 and for the moment, is only available on iOS 7.0 or later. However, when all the potential additional sleeping time is factored it, for the lazy marathoner, it may be a good deal.

Wake Me Run Run is available on the iTunes App Store.

# SCENE & HEARD



# Exquisite Christmas Eve at JW Marriott Hotel Beijing

The season of enchantment is just around the corner! Enjoy sumptuous Christmas gourmet and win in our lucky draw. When carolers cheer the night, Santa Claus will be here with his bag full of gifts and wonderful surprises.

Grand Christmas Eve Buffet at Asia Bistro RMB1,188\* per person RMB1,188\* Venue: Asia Bistro, Lobby Level, JW Marriott Hotel Beijing

Christmas Eve Set Dinner at CRU Steakhouse RMB1,388\* per person RMB1,388\* Venue: CRU Steakhouse, 2/F, JW Marriott Hotel Beijing

> Time: 6:00p.m. - 10:00p.m., Wednesday, December 24, 2014 For reservations and enquires: 86 10 5908 8995



83 Jian Guo Road, China Central Place, Chaoyang District, Beijing 200025, China t. 86 10 5908 6688 jwmarriottbeijing.com

\* The above prices are subject to 15% service charge. © 2014 Marriott International, Inc.

# SCENE & HEARD



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he year is drawing to a close, and once again we wanted to look at the people who are helping to shape our lives here in Beijing. So we looked at the artists, the chefs, the entrepreneurs, and a whole lot of other people who are making their mark on the city – and on us and our lifestyle – and put together this look at 10 individuals who are giving it their all. Each one of them is a true Beijinger, regardless of the length of their stay: creative, determined, and hard-working.

## MICHAEL OHLSSON FOUNDER/OWNER, DADA

Not many people have thrown up on Sir Richard Branson and yet managed to continue working at Virgin Records, but that's exactly what Michael Ohlsson did earlier in his career. By comparison, running *the Beijinger* Reader Bar and Club Awards Nightclub of the Year for 2014, a place he regards as a "dive bar," shouldn't be quite so difficult.

2014

**BELJING'S** 

Dada actually began with its Shanghai location (yecchh!) before becoming the nexus of the latenight Gulou hipster universe. Throughout, it has been Ohlsson's guiding hand that has kept a steady stream of acts both from Beijing and beyond onto the stage. He called it being "sincere" in one interview, and that sincerity extends to wanting to nurture local acts and a local scene, both in Beijing and Shanghai.

Give the guy some credit: he picked a name that not only refers to an early 20th century *avant garde* movement, but also happens to be really easy to say in Chinese.



ERESTING

# CORO URDANETA, COROMOTO ARCHITECTURE STUDIO

Coro Urdaneta is the design brains behind Mosto Group, so whether you're relaxing at Mosto's newly renovated bar or feeling uplifted by the peppy wall slogans at MOKA Bro's, you have her to thank. In fact, the design of MOKA Bro's was so popular that a restaurant in Maizidian copied it wholesale. She remains nonplussed about the copycat, "although they do say imitation is the sincerest form of flattery!"

After working primarily as a freelancer for a few years, in May 2014 she formed her own architecture studio, Coromoto. "I went from being my own boss, to having five staff members. It's been both challenging and enriching," she comments. Since then, she has been brought in to do the interior design for the revamped Gung Ho! China View branch and is working on a redesign for Vai Milano gelato. "Now, in 2015, I want to grow my company. MOKA Bro's has almost become my signature look, but I want to grow beyond that."

With these kinds of credentials, expect to be sitting down to eat at a lot more Coromoto-styled restaurants in the near future.



# BILL ISLER CO-OWNER/FOUNDER, CAPITAL SPIRITS

Bill Isler's been around Beijing's bar scene. A native of Florida who graduated from Columbia University, when the Olympics came to town in 2008, the world partied on the rooftop of the place he owned then, Kokomo.

Lately, Isler's been both thinking locally and acting locally, inspired by author Derek Sandhaus and his guide to baijiu. Why shouldn't Beijing have a *baijiu* bar, the same way places specialize in whiskey or rum?

With that, Capital Spirits was born. Sitting in a restored hutong shop, they currently feature about 30 types of the pungent Chinese firewater, available to be served straight or mixed into a cocktail as a spirit.

That sounds funny for a guy who, when asked what kind of drink he is, replied, "a straight shot of Bookers (125 proof) whiskey. Not a big drink but definitely packs a punch."

# THOMAS SAUVIN PHOTOGRAPHY COLLECTOR

Photographers are generally known for the images they make with their own equipment. But Thomas Sauvin can instead present to the world hundreds of thousands of images of a bygone era of China's early reform and development.

Sauvin's Silvermine Project, which has been featured in publications including *The New Yorker* and *Time*, was the result of his acquiring, conserving, and curating color negatives from unknown photographers that were due to be destroyed. The images cover about 20 years, from 1985-2005, from when color film first became widely available in China, to the dawn of digital.

The photographs printed from the negatives are stunning, showing a country just beginning to move away from the Mao suit as fashion, when bicycles ruled the streets, and families first began to experience anything approaching private ownership or wealth.

Sauvin's work may be referred to as Silvermine, but its value to future generations of historians and photographers is pure gold.

PHOTO: MATJAŽ TANČIČ

## LIN LIN JACOBS CO-FOUNDER, JELLYMON

After 15 months of sweat and blood, 2014 saw the everdynamic Lin Lin Jacobs and her team finally complete the restoration of her Re-Up project. Deep in the hutongs of Dashilan'r, the space includes a rooftop urban farm and the popular cafe Spoonful of Sugar on the ground floor. "We hosted the first Kinfolk exhibition in China with a seasonal menu during Beijing Design Week this year, and continue to work with culinary, artistic and musical talents around the world to design a fun, sensual experience around green and responsible living." Elsewhere, Jacobs' creative agency Jellymon helped their client Red Bull successfully launch the first Red Bull Music Academy Bass Camp in Beijing.

When asked what keeps her excited about being in Beijing, she comments: "This city is uncompromisingly honest. I work really hard and go away at least once a month just to keep interested. Beijing is the kind of city that I would do a lot behind the scenes just to see the curl on the corner of her lips."



## HELEN FENG CO-FOUNDER/LEAD SINGER, NOVA HEART CO-FOUNDER/LEAD SINGER, PET CONSPIRACY

We were so tempted to put Helen Feng back on the cover for this issue, having graced our May issue with what was easily our best front page of the year, featuring China's top musical front woman.

Feng bleeds for her art – literally, in the case of Nova Heart's set at this year's Zhangbei Music Festival, when an onstage nosebleed (caused by the grasslands' dry air, she insists) made her normally heavy performances even more intense.

"As a musician, you can either go the session route and become untouchably good at your instrument, or be inventive and create new sh\*t," she told us in May. Clearly Feng has chosen the latter.

Beijing gets to see how inventive on December 12, when Nova Heart take the stage at Yugong Yishan to debut their new, self-titled album.

# XIAO MING SERIAL BAR OWNER

One would be forgiven for thinking that Xiao Ming owned the entire stretch of real estate from the northwest corner of Yashow almost to Xindong Lu. That's because in that area, he operates Revolution, Miles, Hidden House, and members' club/speakeasy Ming Bar.

Xiao Ming was an early entrant into the cocktail bar scene here, first cutting his teeth at Fubar, and learning there that a well-crafted drink means more to a customer than a big drink list. With three venues in stumbling distance from each other, all with a distinct feeling but the same attention to detail in drinks, Xiao Ming's venues allow for an entire night out in Sanlitun, all within 200 meters.

Just as three outlets of The Tree grow within a short distance of each other in the same area, Xiao Ming's cocktail revolution rages all along Sanlitun Houjie.

PHOTOS: THOMAS RIPPE

In a city with a growing number of craft beer options, 京 A's Kristian Li and Alex Acker are focused on doing their best to stay ahead of the game. In 2014, this has meant expanding their existing brewery space at The Big Smoke by 50 percent, gaining international recognition for their beer by winning a bronze medal for their Flying Fist IPA in the highly competitive "American – Advanced Beer" category at the Asia Beer Cup, and opening up a long

# ALEX ACKER AND KRISTIAN LI 京A BREWING CO.

awaited taproom in south Sanlitun's 1949 Hidden City. "As a brewer in Beijing, the best part about what we do is being able to get out and meet local farmers. For example, for our Toasted Chestnut Bitter, we went to one of the best chestnut producers in Huairou, whose crop is so good it's mainly sold for export. We try and brew beers with 'Chinese characteristics,' using local and seasonal ingredients," Li said.

### MICHAEL PETTIS PROFESSOR OF FINANCE, GUANGHUA SCHOOL OF BUSINESS PEKING UNIVERSITY CO-FOUNDER, MAYBE MARS

Need to know if Beijing should raise subway prices? Read Michael Pettis's blog — he wrote over 4,000 words on the subject. Wall Street veteran, merchant banker, equities trader, economist, finance professor, entrepreneur, iconoclast, are just someof the words that have graced his business card or described him.

Having learned firsthand how markets operate during his years on Wall Street, Pettis has taken his knowledge and insight and applied them to the Asian financial markets as an expert analyst, commentator, and participant. His work and research focuses on monetary policy, trade policy, and the development of the banking and financial markets in China.

Pettis is the author of *The Volatility Machine: Emerging Economics and the Threat of Financial Collapse*. The book is a classic examination of the causes of financial crises in emerging-market countries and is critical reading for anyone interested in understanding where the international economy is going.

An entrepreneur and music lover, Pettis is the former owner and co-founder of D-22 and now XP, talent manager representing local bands, and record label owner.

## REN HANG PHOTOGRAPHER

Ren Hang is an easy guy to get in touch with. In his constant search for models, his contact email address is one of the first things you see on his website. His penchant for and success for nude photography may make that process a bit more challenging than otherwise for a photographer of his reputation and success.

Only 27 years old, he has already exhibited over 50 times in countries including France, Italy, the UK, the Netherlands, and of course, China. His work shows little

fear, even featuring his mother, who appears clothed, but poses smoking, kissing a decapitated pig's head, and lying in the bath in a bra.

When asked what his own interest in nude photography was, he told Vice, "Well, people come into this world naked and I consider naked bodies to be people's original, authentic look. So I feel the real existence of people through their naked bodies." Sip, nibble, gulp, chew, guzzle, savor, feast

# FOOD TRENDS // CRAFT MUESLI // WHITE BREAD // HOT COCKTAILS



Spend Christmas Day in style at Aroma at the Ritz-Carlton Beijing, with fabulous food, a choir, and special presents from Santa Claus.

# NIBBLES AND SIPS

#### Openings

A new Japanese restaurant, **Na'er**, has popped up next to Maan Coffee on Gongti Beilu. Initial Dianping reviews seem to be pretty positive, so we'll be heading by soon to check it out for ourselves. As an added bonus for Gongti revelers, it appears to be open until 3am every night.

Further along Gongti Beilu, Sanlitun Soho has a new venue called **Mr. Fabbro**. Located on the first floor of Tower One, Mr. Fabbro serves pizzas, pastas and grills, along with specialty cocktails.

#### Happenings

Since Modernista is in renovation mode in December, expanding into a bigger space, the popular **Farm to Neighbors** farmers' market will be temporarily relocating to Culture Yard on December 7 and December 14. The markets will be Christmas themed, so along with the usual organic vegetables and locallycured bacon expect to find lots of ideas for last-minute Christmas gifts.

Following on from their successful collaborations with Jo Malone and Paul Smith, look out for a **Valrhona afternoon tea** at **Sureno** in mid-December. Sureno is a nice alternative venue for afternoon tea.

**Migas** is launching its very first brunch. There will be several stations set up around the restaurant, featuring homemade charcuterie, egg dishes from the Josper charcoal oven, and desserts from master pastry chef Pol Anter. The brunch will come in at RMB 210, with the option to add free-flow Cordorníu Cava for RMB 138, which makes it a pretty sweet deal.

**Spoonful of Sugar** have a revamped menu for winter. The new dishes make the best of local, seasonal ingredients like pumpkin and hawthorns, and carry some pretty kooky names: "Fried Potato Accordion" or "This is not Sanlitun" anyone? Look for them to launch an open dessert bar/kitchen later in the month.

The 京**A Brewing Taproom** is now officially out of soft opening and they are capitalizing on this by expanding their existing food options, which currently include grilled cheeses and links from Andy's Craft Sausages. Get ready for Chili Nights in December, along with lighter fare and even some desserts.



# The 5<sup>th</sup> Canada Winter Fashion Show

2014.12.06 10AM Nanshan Canada Ski Café

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Events Calendar(2014-2015 Snow Season)

2014.12.06	The 5th Canada Winter Fashion Show
2014.12.13	Nanshan Mellow Park opening
2014.12.13	Nanshan VIP Ski Salon
2014.12.25	Nanshan Christmas Family Day
2014.12.28	Toread Mountaineering Ski Lesson
2015.01.10	Qualifier 13 th Red Bull Nanshan Open,
	World Snowboarding Tour national event
2015.01.17-18	13 th Red Bull Nanshan Open,
	World Snowboarding Tour international event
2015.02.14	Reima Nanshan Kids Ski Competition
2015.02.14	Valentine Snow Concert
2014.02.15	The 8th Canada Nanshan Ski Mogul Slope Championship

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# FISSLER ACADEMY CAFE SWEET FA SCHOOL US IN GOOD PIZZA

PHOTOS

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#### 💂 300m northeast of Dawanglu Station (line 1)

issler Academy, having made their China debut in Shanghai earlier this year, have now established themselves in Beijing as FA Cafe, located in the higher levels of Shinkong Place. Make your way to the edge of the mall where the sterile marble tiles stop abruptly to be replaced by matte black steel frames, deep brown wood floors, and frosted glass separators. Large windows cast light over long group tables, and little podtype areas for those with a more intimate meeting in mind. A large circular space filled with kitchen appliances hints at the prospect of culinary classes soon to take place.

Chefs are well trained in the art of heat, slinging dough in and out of the imported oven with ease. Their Napoli pizza (RMB 118) was delicately thin but didn't crumble as we pulled the slices towards our plates. Cheese lazily followed and strung itself out to its full, melted, glory before being cut from its base and twirled into mouths. The tomato base bit back playfully and kept this pizza heavily invested in Italian flavors. A dish of penne with mushroom ragout and seared beef tenderloin (RMB 88) was lackluster with watery liquid in place of sauce, but the Milanese salad (RMB 58) redeemed the table with one of the more vibrant vinaigrettes we've encountered.

Coffees are priced in the range we've come to expect from Beijing, but for a standard delivery of one cappuccino (RMB 35), overly expressed flavors need a bit of reigning in. *Erin Strong* 



# Hurray it's the holiday season!

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24-25, 31 December RMB 598\* per person \*price is subject to 15% service charge



# XIANW

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# MISS MUESLI

### BREAKFAST, CUSTOMIZED

Tue-Fri 3-8pm, Sat-Sun 11am-6pm. 42 Xiguan Hutong, Dongcheng District (188 0116 8480) 燕麦小姐:东城区细管胡同42号

#### 600m southwest of Beixingiao station (line 5)

n China the saying "breakfast is the most important meal of the day" is taken pretty seriously. From *youtiao* to *baozi* to congee, a Chinese-style breakfast may be satisfying but many of us from Western climes still end up craving a simple bowl of cereal or piece of toast.

This is exactly what motivated owners Klara and Anita to start Miss Muesli. Despite reading the Lonely Planet guide from cover to cover and stalking hutong hipsters to their breakfast spots, they still couldn't find decent muesli in Beijing, so they decided to search out the best local and imported ingredients they could find and make their own. The result was so good they had no choice but to take it to a cereal-starved wider audience.

The muesli in question comes in four varieties (RMB 35 for 400g, RMB 58 for 750g) from the Beijinginspired "Miss Beijing Kiss" (which also happens to be gluten-free) to the nut-heavy"Mr. Naughty Nut." All varieties contain at least 40 percent fruit and nuts, making them a vastly preferable alternative to the dry and dusty offerings usually found in Beijing's import supermarkets. For those that still find muesli a touch too worthy, there is also a crunchy, cinnamon-scented granola (RMB 45 for 400g, RMB 70 for 750g). Don't like the sound of the pre-mixed varieties? Hop online and let your culinary instincts run wild. Just don't blame us if you don't like your combination as much as theirs. Now if they would just deliver milk, too. *Robynne Tindall* 

Visit www.missmueslibeijing.com to order pre-mixed muesli or create a customized mix. Delivery to locations within Beijing is RMB 10, or free for orders over RMB 149.

# FLYPIZZA & HOODADAK CHICKEN

#### **FRIED CHICKEN AND BEER**

Daily 11am-10:30pm. 603, LG1, Bldg 6, Sanlitun Soho, 8 Gongti Beilu, Chaoyang District (5935 9731) 朝阳区工体北路8号三里屯Soho6号商场地下1层603室

#### 🗮 800m west of Tuanjiehu station (line 10)

ove over Colonel, there's a new KFC in town: Korean Fried Chicken, that is. In the past, if you wanted to sample this delicacy you would have had to wend your way to Wangjing. Thankfully, the enterprising chaps behind area favorite Flypizza & Hoodadak Chicken realized not everyone wants to trek beyond the Third Ring Road to get their fast-food fix and established a second branch right in the heart of Sanlitun Soho. The new Soho space is simple: a small bar with a brief-yet-competitively-priced selection of local and imported beers and an open plan seating area furnished with bare concrete and Tolix Model A-style chairs.

The chicken itself is designed more with Asian tastes in mind: no pure breast pieces here. You'll have to gnaw on your fair share of bones to get the most out of the bird, but don't despair: these uneven cuts actually create more surface area for the delicious, friable batter to cling to. Most of the 10 flavors available (RMB 80-85) err on the sweet side, except for the garlic, which packs enough of a punch to keep Nosferatu at bay for days. As the name would suggest, there are also pizzas, but fans of traditional pies may be put off by the lack of tomato sauce and kooky topping combinations – *bulgogi* pizza anyone? *Robynne Tindall* 





# THE BIGGEST PIZZA IN BEIJING 最大的比萨在北京



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# 2014 IN FOOD

#### THE TRENDS THAT SHAPED BEIJING'S FOOD SCENE IN 2014

#### by Robynne Tindall

Beijing has come a long way over the years in terms of food and those of us who are here today are lucky enough to live in a city that encompasses many of the best of international dining trends and a good few locally-grown ones to boot. In practice, this means 2014 has been a year of the sublime to the ridiculous, from farmer's markets, to third wave coffee, to fried chicken and beer. Which just makes us all the more excited to see what 2015 has in store.



#### Juice cleanses

They say the body is a temple, so make yours a shrine to juicing. With at least five companies in Beijing peddling juice cleanses, don't expect this one to go anywhere any time soon (especially with New Year's resolutions coming up).

#### Try it: VCleanse

This Shanghai import sells cold-pressed juices made with vegetables grown to organic standards, and imported fruits and nuts. Order online and pick up from their store in Central Park.



#### Organic

With all the health scares we have to put up with in Beijing, it's no surprise people are turning to their food to help them fight off the inevitable effects that living here can have on your body. There are a number of established organic farms around Beijing, but it's only over the past couple of years that the concept seems to be reaching the public consciousness.

#### Try it: Tribe Organic

The Gongti restaurant sources its produce from local online organic retailer Tootoo.cn. They also have organic coffee, beers and wines. Tootoo.cn will also deliver organic produce directly to your home or office.



#### Third-wave coffee

We'll admit it sounds unbearably "hipster" (shudder), but "third-wave coffee" refers to an admirable movement to improve the quality of coffee at all stages of production, ending up with a generally better tasting brew. Taste the results yourself at the increasing number of spots around town selling high quality, single origin coffees. **Try it:** Soloist Coffee

Dashilan'r cafe Soloist has a comprehensive menu of single origin coffees from around the world, served up in a pleasantly vintage setting.



#### Fried chicken and beer

If you have paid even passing attention to Chinese social media over the past year, you'll know that normally slim and picky Chinese girls have been going crazy for fried chicken and beer, thanks to the lead character in the mindboggling successful Korean drama "My Love From the Stars" having a predilection for just this combination.

#### Try it: Flypizza & Hoodadak Chicken

If you want great fried chicken, skip Kentucky and go for the other KFC: Korean Fried Chicken. Suutak's is the undisputed leader of the Wangjing chicken pack. See our review on p. 27.



#### **Beer festivals**

Great Leap, Slow Boat, Jing A, ... Name a local brewer and they probably held a beer festival in 2014. From local brews, to international invitationals, to craft food pairings, this year saw them all. Perhaps the most memorable (or not, depending on how many beers you drank) was Great Leap's Beijing Craft Beer Festival.

**Try it:** No word on what festivals are coming up in 2015 yet, but expect repeat performances of many of the successful ones held this year.



#### Farmers' markets

Those who saw our September issue will know that farmers' markets have been popping up all over town like organic mushrooms this year. Most feature organic produce, with a wide range of other goods on offer. Some, like Community Market, have even established permanent stores, so you don't have to wait until the second Sunday of every month to buy vegetables.

**Try it:** Farm to Neighbors is a weekly market held on Sundays at Modernista. Along with organic vegetables, you will find cheese from Le Fromager de Pekin, Charlie's Bacon and even a pop up thrift shop.

> Coming up in 2015: What we'll be seeing and hope to see



#### Farm-to-table

Referring to food produced locally and delivered directly to local consumers, farm-to-table is the logical extension to the organic trend. Up-and-coming food delivery service and future restaurant space Napa are big proponents of the farm-to-table concept.



#### Paleo

This prehistoric healthy eating trend is finally rearing its nut-encrusted head in Beijing. Tribe Organic has a number of paleo-friendly options and even MOKA Bro's introduced a paleo bowl in late October. Expect to see more restaurants taking up this trend in the year to come.



Daily 6.30am-2.30pm, 5.30-10.30pm. 1/F, Rosewood Beijing, Jingguang Centre, Hujialou, Chaoyang District (6597 8888) 朝阳区呼家楼京广中心北京瑰丽酒店1层

#### 200m south of Hujialou Station (line 6, line 10)

ou know a hotel restaurant is successful when it makes you want to get a room and stay there even if you live right around the corner. So it is with Bistrot B in the newly-opened Rosewood Beijing.

Behind the restaurant's show kitchen stoves is Jarrod Verniak, a former protégée of Daniel Boulud, and James Beard Foundation "Rising Star Chef of the Year" nominee. A pedigree like that brings certain expectations to the table. Thankfully, Verniak fulfills them all and then some.

The single-page menu sticks mostly to modern French-Mediterranean with occasional forays into Chinese and Southeast Asian cuisine. The Asian flavors are serviceable, but the kitchen's strength is in classic French cooking. The *pâté maison* (RMB 130), with its firm pork and unexpected chunks of foie gras and mushroom, is among the best we've had in Beijing, the result of 10 years of recipe adjustment. Perhaps best of all is the *sole meunière* (RMB 260), a dish not often tasted in Beijing, four delicate sole fillets practically swimming in a pool of brown butter. The prices may seem steep, but portions are prodigious.

Cleverly, the hotel has made a commitment to working with local suppliers, so you will find Slow Boat beers on the drinks menu, organic vegetables from Ronking Farm in your salad, and goat cheese from Le Fromager de Pekin on your cheeseboard. This, along with the quality of cooking on show, makes Bistrot B a welcome change from the cut-copy buffet atmosphere of many other hotel restaurants. *Robynne Tindall* 





Dec.24th .2014 6pm—Chri*s*tmas Day

NEW YEAR'S EVE

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# **COWS CREAMERY**

#### **BAD PUNS, SWEET EATS**

Daily 10am-10pm. 1-103 Shimao Gongsan, Chaoyang District (8212 6911) 朝阳区工体北路13号院世贸工三1号楼103

**500m** northeast of Dongsishitiao station (line 2)

B ad puns never seemed so sweet. From "Cow of Duty" to "Dairy Potter" to "Fifty Shades of Hay" the paraphernalia on display at the debut location of Canada's famous Cows Creamery on Sanlitun's Xindong Lu, just across the street from Heaven Bar, is enough to make one's eyes roll. Yet the cute cartoons that go with the quirky merchandise, and the sugary, spine-tingling cold scoops of ice cream that the staff serves up would be enough to melt even the iciest of hearts.

Those goofy titles are also applied to some of the ice cream parlor's flavors (RMB 35 per scoop), which sport names like Wowie Cowie (consisting of chocolate chunks swirled together with vanilla ice cream) and Gooey Mooey (which is similar to the aforementioned flavor, aside from its oodles of sticky caramel). The scoops are shockingly sweet, on par with treats back in the West that many of us have weaned ourselves off after growing accustomed to the subtle desserts here that are suited for Chinese tastes.

Cows is a phenomenon on Prince Edward Island, the tiny Canadian province where the company was started in 1983. It has since grown to nationwide acclaim in Canada, where it now has nine branches (and one in the United States). Tourists from across the Great White North flock to the island creamery as much to buy its accessories as gobble up its ice cream.

According to Canadian news reports, the Prince Edward Island factory shipped 12,000 tubs of ice cream to the Beijing creamery for its opening, a practice that it plans to continue for the foreseeable future. Whether or not that's a sound business model remains to be seen -while the approx. RMB 35 charge per small scoop seems a bit pricey, it doesn't seem likely to offset such hefty import costs. *Kyle Mullin* 

## A BITE OF VIETNAM VIA SEOUL

Daily 11am-10pm. Room 201, Bldg A Wangjing Youlehui, 610 Wangjing Yuan (above Caffe Bene) (6477 7387) 水丹花:朝阳区望京园610号楼201室,望京悠乐汇A 座 (caffe bene楼上)

#### 🗮 1.5km southeast of Wangjing station (line 15)

irst it was Korean pop culture, then Korean-style cafés, and now a Korean chain of Vietnamese restaurants has just begun its push into Beijing. Flor de Loto, launching its first venue in Korean-friendly Wangjing, offers a northeast take on this southeast cuisine.

Walking into Flor de Loto our hopes, battered by the soulless complex that encases the restaurant, rallied. It was smartly decorated with a relaxed-yet-designer blend of wooden tables, cement, frosted glass and stainless steel. Attractive and friendly wait staff greeted us and took us to our table.

In truth, the menu is more fusion than pure Vietnamese, with pad thai and tom yam being just two items that seemed a little over the border. Wanting to try the specialties, we took our lead from the "best" icons on the menu, ordering the egg-roll salad (RMB 88), the yellow curry (RMB 92), and the pho tom yam (RMB 77). While nothing was exactly off with the meal – ingredients were fresh and clean, and dishes came to the table in good time – it was not exactly right either. Kudos to the chef, however, who seems to have replicated the dishes from the Korean branch to a tee (as evidenced by a quick Google of images from the chain). Shannon Aitken







south beach 南海卷



Chaoyang park store : No.4, Llulltun, S. Gate of Chaoyang Park, Lishui Jlayuan, T: 8550 2722 . Sanlitun store : Courtyard 4, Sanlitun,Gongti N. Rd. T: 6507 - 2342

# JUST DESSERTS BIG BEAR SOLVES

**CUSTOM COOKI** 

by Jessica Rap

ND CHOCOLATE CHIPS

f you've never had the satisfaction of sinking your teeth into a chewy, chocolatey, heavenly chunk of cookie in Beijing, then clearly you've never torn open a hand-stamped, slightly greasy brown paper pouch of Big Bear Cookies. I have, and now I'm here to send a message: To all the Oreos I bought in 7-Eleven on bad days or boozy nights, I was wrong.

The man behind the madness is Jon Ellis, who, dare we say, has his hands in many a cookie jar in Beijing. He plays in a band, has whipped up cocktails at 4corners and now has a full-on baking operation taking place in his fair-sized kitchen (for this city's standards). He has managed to snag a whole pantry for himself (he keeps his roommates quiet by stuffing cookies in their mouths), two electric ovens, and a set of high-quality kitchen implements that we found safety-conscious Ellis using upon our arrival. In fact, every part of his operation is meticulous, from how many times he stirs the batter to allow for ideal bonding of ingredients, right down to the chocolate chips, which he likes to make by hand. But don't be fooled into thinking he majored in chemistry – it was anthropology that captured his attention in college, leading to his fascination with how cultural intersection affects food trends and innovation. His idol is Chef Dominique Ansel, the inventor of the Cronut. Will we see a successful Chinese twist on the chocolate chip cookie in Ellis's kitchen?

LIAVIS CONO.

For now, Ellis has three main types of soft cookies for sale, with two Christmas cookies in the works: a classic sugar cookie with a twist and a candy cane chocolate chip. Ellis is working on getting his website up and running, but in the meantime, email him your order or hunt them down yourself at The Corner Melt.

Delivery only, bigbearbakedgoods@gmail.com (186 0114 4427). Also available at The Corner Melt.
# THE TRUTH ABOUT TEA

# GREEN, WHITE, RED, OR BLACK, HERE'S A READING OF THE TEA LEAVES



fter water, tea is the most widely consumed beverage in the world, with China's population one of its biggest consumers, and in the winter months, it's probably healthier than nursing a decadenta hot chocolate or draining endless cups of coffee.

To aid you in the arduous task of selecting teas and bust some myths surrounding the industry, here's some interesting facts courtesy of John Smagula, a certified tea specialist and founder of Crossings Tea.

Firstly, all tea comes from the same bush – they might have different names, colors and flavors, but all tea comes from camellia sinensis, a species of plants whose leaves and leaf buds are used to produce the base of this hot beverage. The first plant was discovered and cultivated around 3,000 years ago in Yunnan province. The different tastes and colors are actually due to the processing methods and the terrain.

All teas have the same amount of caffeine (around five percent). However, unlike coffee, caffeine in tea is absorbed by the human body at a slower rate and tea also contains a unique amino acid, L-Theanine, which relaxes your muscles. This combination of stimulating the mind with caffeine and relaxing the body with L-Theanine produces what monks call the "tea mind" – extremely conducive for meditation or general contemplative café moments.

When it comes to Chinese tea, there are four main types – white tea, green tea, black tea, and oolong tea (the last is somewhere in between black and green). Note that while we call it "black" tea, the direct translation of the Chinese for this variety of tea (红茶 hong cha) is actually red tea and the coloring of these teas is usually different shades of red and amber.

What differentiates the four types of tea is the level of oxidation, or how long it is left to dry after being picked

PHOTO: WIKIMEDIA



and before it is cooked. As to the different varieties within the four types of tea, that depends on how the tea leaves are processed (such as baked, pan fried, rolled) and also the region from which tea comes. Here are the most common types of tea enjoyed in China.

# White Tea

White tea is not oxidized at all – it is usually picked right at the beginning of the season and sun dried. There is minimal processing, thus it looks the greenest out of the bunch and has the most natural tea leaf taste. This means the soil in which the tea leaf is grown is extremely important here. The two different kinds of white tea are the leaf and the bud – the latter is usually more expensive as it comes from the first flush (this doesn't necessarily mean it tastes better).

## **Green Tea**

Green tea is 20 percent oxidized. After being picked, the leaves are exposed to air and the tea master will watch the process carefully. Once the leaves reaches the right degree of oxidation the baking process will commence – this measurement is usually done by sight and feel.

#### Wulong (Oolong) Tea

This is the most complicated type of tea with an incredible number of varieties. Oolong tea is partially oxidized (between 40-80 percent). It is also baked, thus dries slower and has more flavor.

#### **Black Tea**

Black tea is fully oxidized and comes in different shades of amber when brewed. The first harvest is usually the most expensive and there is usually four altogether, with the summer flush being the cheapest. *Jasmine Lynn* 

# BACK FOR MORE



# QI SNIFFING OUT TRUFFLES IN UNEXPECTED PLACES

Daily 11.30am-2.30pm, 5.30-10.30pm. 2/F, Ritz-Carlton Beijing Financial Street, 1 Jinchengfang Dongjie, Xicheng District (6601 6666) 金阁:西城区金城坊东街1号北京金融街丽思卡尔顿酒店2层

## 1,300m northeast of Fuxingmen station (line 1, line 2)

ay "white truffle" to most people and their first thought will be "expensive", probably followed by "Italian food." While it's true that the best white truffles are still to be found in a small region of Italy, their acclaim is now firmly worldwide, with a growing market in luxury-hungry countries like China. Aware that many Chinese customers are keen to try the tuberous delicacies, but are not so keen on shelling out for Italian; the chefs at Qi have endeavored to find a way to incorporate them into high-end Chinese dishes. So we watch as the chef reverentially shaves a truffle over a lightly battered fillet of grouper, served with a Cantonese-style dressing of blistered scallions. The lightly flavored fish works as a good complement for the truffle and although in the end I would rather take my truffle with buttered tagliatelle, this is nevertheless an admirable effort to bridge a

culinary divide.

The rest of the menu will be familiar to anyone who has dined at a hotel Cantonese restaurant before, although there are standout dishes here too. The absolute highlight of the meal is a plate of gong bao-style shrimp (RMB 238), huge crystal-fleshed creatures coated in a sauce that is just on the right side of spicy, topped with a handful of toasted cashews instead of the usual peanuts. A playful nod to the standard practice of putting cashews in Cantonese restaurant versions of gong bao dishes in the West? Perhaps. An attempt to create luxury from an otherwise down-home dish (cashews are considerably more expensive that peanuts)? It wouldn't be the first time. Either way, their slight sweetness is an excellent foil for the seafood. *Robynne Tindall* 

# JAZZ-YA

# JAPANESE FOOD IN A JAZZY JOINT

Open daily 11am-2:30am. 18 Sanlitun Lu, Nali Mall, Chaoyang District (6415 1227) 朝阳区那里市场三里屯路18号

# 500m northwest of Tuanjiehu station (line 10)

n this new column, the Beijinger looks at bars and restaurants that have been in the same location for at least a decade. To kick it off, we begin with Sanlitun stalwart Jazz-Ya.

A venerable "elder statesman" of Beijing's food and drink scene, this Sanlitun spot has been serving Japanese-style pub grub (everything from sushi and soba noodles to sizzling steak plates and pizza) and killer cocktails (long island ice teas, saketinis) for well over a decade. Expect the look and feel of a Japanese diner, with the clientele and music (J-Pop and jazz) to boot.

Back when Jazz-Ya (a "ya" means a room or a space, not Jazz-woohoo!) opened in 1995, local scenesters thought the spot might become a haven for live music. However, except for rare performances, actual live jazz has never been a leading feature for the place. Its Japanese styling was a hit both with Japanese expatriates and non-Japanese alike, and while the tunes weren't live, there was still plenty of good jazz to be heard as a background to an eclectic menu.

Jazz-Ya was an early entrant into Beijing's pizza world, featuring not the usual variations on dough and cheese,

but more offbeat Japanese ingredients, like squid ink. They also served a pizza with thin fish flakes on top that moved eerily, as if the fish spirits were going for one last swim atop the crust.

The Nali Mall next door built up next to it in about 2004, but, except for a significant renovation around the same time, the place hasn't changed much. The Long Island Iced Teas, one of their signature drinks, are as potent as ever. The menu, and the menus, seem like they've been around since the place opened, although it offers very passable varieties of sushi and sashimi, along with Japanese dishes such as curry pork cutlet with rice and salmon rice bowls. And there's still lots of pizza. While there is far better pie in walking distance, they know what they're doing.

For an oldie but goodie, the crowd is mostly Chinese, fairly young, white-collar, and well-heeled. One attraction for both the new and old customer is the kitchen's hours: Jazz-Ya's full menu is available until 1:30am. With its central Sanlitun location, solid food, and late kitchen, Jazz-Ya will likely remain a favorite for many more years to come. *Steven Schwankert* 



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# Q&A

# A VOYAGE OF DISCOVERY

MARCEL LESOILLE, OYSTER AMBASSADOR

# by Robynne Tindall

ailing from Brittany, France, Marcel Lesoille has made oysters his life's passion. With over 40 years experience in the food and beverage industry, he acts as a seafood consultant for some of France's premier restaurants. A five-time world champion of oyster opening, records he has set include opening 28 oysters in one minute while blindfolded. I sat down with him to talk all things oysters during his recent visit to Brasserie FLO.

# What changes have you seen in the market for oysters over the year?

Actually the biggest change has been in China, where we have seen a huge evolution in the market for oysters, which is of course why I decided to visit. Earlier this year China took part in the Coupe du Monde des Écaillers (World Cup of Seafood Presentation). However, they were initially disqualified because their technique didn't correspond to traditional French methods. I decided to take the Chinese aside and work with them to create a seafood platter in the traditional French fashion. After that, one of the Chinese delegates approached me and urged me to come to China to teach people more about oysters.

# How can French producers further stimulate the market for oysters in China?

It's about education. We need to pass on the knowledge we have accumulated around oysters to the Chinese. In China people already have a kind of respect for foreign foods and trends, and this is something we can build on. Oysters are like wine: you have to know how to taste them, how the terroir affects the flavor, and how to preserve that flavor. For example, it's good for people to try oysters while blindfolded, as it helps them to develop a true sense of the flavors. In France all of this is common knowledge, it's habit, but in China it's still a discovery.

# Do you think location or atmosphere can affect people's enjoyment of oysters?

Oysters are actually quite democratic in their own way. You can eat oysters from a beautiful platter in a nice restaurant like Brasserie FLO; in a casual restaurant at the seaside; or straight from a pallet out of the back of a delivery van. I

think it's a type of snobbery to think that you always have to eat oysters in a certain way, or in a certain location. In France, even the poorest families might buy a few oysters to enjoy at Christmas or New Year. It's a way of bringing people together.

# Do you have a favorite type of oyster or way to serve oysters?

It's a matter of personal taste. I'm not here to teach people about the different varieties of oysters, rather I am here to put the knowledge of how to open an oyster and taste it for yourself in the people's hands. I try and remain objective.

2014 marks the 15th anniversary of Brasserie FLO in China. Join them as they celebrate with a range of events with the theme of "fifteen."



# **WOKIPEDIA**



# 

# ...dalian huoshao 褡裢火烧

These elongated, crispy pies are said to have been invented in 1876 by a couple from Shunyi (the "dalian" in the name does not refer to the Liaoning port city). Wheat pastry skins are wrapped around a variety of fillings and folded into their signature oblong shape, before a brief turn in the pan to turn them golden brown. Think of them as a portable version of jiaozi – they're great with a filling of pork and scallions.

# ....dou zhi 豆汁

One of the most famous (or infamous) local Beijing breakfast dishes, dou zhi, or mung bean juice, is a by-product of the mung bean noodle manufacturing process. After the starch is extracted from the beans, the leftover liquid is fermented, to produce thick, sour "milk" with a slightly eggy aroma. Probably best not consumed while hungover.

## ...Dongpo pork 东坡肉

Dongpo pork is a braised pork belly dish named after Northern Song Dynasty poet Sun Dongpo, although debate rages (in a quiet, scholarly way) as to whether he actually came up with the recipe himself, or it was simply named after him. In the best renditions of the dish, pieces of pork with a 50:50 ratio of fat to meat are first braised in rice wine, before being steamed. It is now considered one of the representative dishes of Zhejiang cuisine (one of the "eight great traditions" of Chinese cooking).

## ...dandan noodles 担担面

The "dan dan" of dandan noodles refers to the carry pole that was used by the walking street vendors of yesteryear Sichuan. The vendors would carry noodles in one end and sauce in the other, so they could whip up a bowl guick as a flash should a hungry customer come along. The noodles are beloved for their numbing and spicy Sichuan flavors, with most versions featuring a mixture of minced pork, preserved vegetables, chili oil, Sichuan pepper and scallions.

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CHINA WORLD STORE 2nd Units 01-03 , China World Office Tower 2 Tel: +85-10-6505 8422

**GEMDALE PLAZA STORE** B105A Basement 1, Tower C Gemdale Plaza, No.91 Jianguo Rd, Chaoyang Tel: +86-10-85712797

# TASTE TEST



# PUTTING YOUR WHITE BREAD LIFE TO THE TEST

## by Kipp Whittaker

Www.even.tet

most widely available sliced bread option in China. What seemed bound to be a rather crumby experiment, ended up being quite a penetrating view into China's rendition of mass-produced baked goods from America.



# Paris Baguette White Bread (RMB 11.7)

"It's inch-thick, which is rarely something to boast about but I'd wake up and scarf this down on any morning of the week quite happily."

"Another dessert bread, sweet and thick, making it ideal for French Toast or to wipe up a nasty coffee spill."

"This bap's got bounce. Lay these tiles down like a winter rug and watch the cockroaches pile in."

# April Gourmet White Toast (RMB 8.5)

"A little too much like a sheet of roofing insulation filled with asbestos for my taste."

"The crust is a little dry like tree bark, not the first thing I look for in white bread. But if you filled it with meat, cheese and condiments, there wouldn't be any complaints."

"Smells like wheat, but there's an odd moistness, like it has been spritzed with tap water."

# Bimbo Original Taste White Bread (RMB 10.9)

"Super sweet, like it was made by Care Bears on a sugar mountain." "Extra fluffy and filled with sweetener, like cotton candy clouds floating between technicolor rainbows."

"Tastes like there's a little squirt of condensed milk in the mix."

"There's no doubt that the largest bakery in the world should have the correct formula for white bread."









## VERDICT

While we are not experts in all aspects of the white bread lifestyle, it's safe to say you no longer have to consume just any white bread at the market. If you're looking for just that classic taste go with the Bimbo Original. This is ideal for grilled cheese sandwiches or the dish that demands white bread: peanut butter and jelly. For something with a little more distinction, that you wouldn't have to hide at the back of your cupboard, go with the Paris Baguette. It's fairly satisfying and can suit most, if not all, of your white bread needs.



nBock German Bat lock Food Co., Itd FEL: 010-8

# **Mankattan Classic White Bread** (RMB 7.5)

"Sharp chemical taste in the crust, making it seem like a laboratory approximation of what white bread should taste like." "It just tastes fake and sweet and doesn't have any redeeming qualities. Feed it to the ducks." "Like Wonder Bread if it were

created in a test tube and made primarily for feeding the vilest criminals on earth."

# Hessen Bock German Baker White Bread (RMB 10)

"The slice has a tough crust surrounding a cotton-like interior that almost disintegrates into a mediocre memory when you bite it."

"It's surrounded by a leathery crust that's probably more suitable for crafting than human consumption."

"There's an spongy texture that tastes slightly sour, which is good. It's just not made very well."

# **Beijing Wekipedia White Bread** (RMB 6)

"Artificial butter taste, but still a legitimate choice for Billy's lunchbox."

"Though it tastes a little like computer paper, it has a decent composition that's a little sour like real yeasted bread."

"Just very standard, though it has a slight chemical aftertaste that's reminiscent of a therapeutic pillow."

# PANDA BREW PUB black and white and beer all over

PHOTO: MITCHELL PE MASILUN

# WHAT'S NEW RESTAURANTS

Daily 10am-2am. 14 Dongsi Bei Dajie, Dongcheng District (6408 7922) 东城区 东四北大街14号

# 50m south of Beixingiao station (Line 5)

Not a few years ago, the craft brew scene in Beijing was reserved for a handful of homebrewers and even fewer hole-in-the-wall pubs. It was charming. The industry was simple, fueled by hobbyists who wanted an escape from the brutality that was a Tsingtao hangover. Then, remarkably just in time for a surge of craft brew trends back home, in came stainless steel fermenters, imported hops, festivals, and even craft sausages, and now, anyone who is anyone hasn't been through Beijing without sampling a frothy one from one of the major brewpubs around town. Joining the ranks is one of the first Chinese representatives from the Beijing Homebrewing Society to go big while mainly brewing for a Chinese market: Panda Brew Pub.

You'll recognize Panda Brew by the straight-faced panda on their label, but as with their venue – which in 2013 was one of the tiniest pubs in Beijing at just 15 square meters – their mascot has a new look, and it's fierce. In the two-storey bar, a few accent walls are covered in no-nonsense, steampunk-inspired graffiti. The entryway is flanked by eight stainless steel fermenters. The space itself feels infinitely large, especially if you've called on either their first location or their miniscule former spot on Wudaoying. Summer months will see the opening of a terrace.

The intensities extend to the fluorescent lighting, which sorely stands out from the pub's warm, rustic competition, but it's a feature that can be overlooked after kicking back a few Panda Brew beers, which for owners Dinghao Pan and Kurt Xia, is the main focus. If there's any doubt as to how much dedication and experience go into brews like the "Pure Red" Honey Ale (RMB 38), just ask Pan how many glasses of strong ales he taste tested while judging a Shanghai craft brewing competition. (Answer: 40). Jessica Rapp









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# WHAT'S NEW BARS & CLUBS



# XL BAR AND RESTAURANT SUPER-SIZING CUSTOMER SERVICE IN SANLITUN

Daily 10am-2am. 1-022, 1/F, Bldg 4, 12 Xindong Lu, Dongcheng District. (8424 3765) 朝阳区新东路12号院 4号楼1层1-022

#### 900m West of Tuanjiehu Station (Line 10)

L Bar and Restaurant isn't named XL for its size because it has pretty normal dimensions for a watering hole, but their food and drink portions are more than worthy of the XL tag.

A new place near Heaven Bar off of Xingfusancun 1st Alley in a collection of more recent buildings that house various places like Bubble Bar, owner Jane Cui – who spent more than a decade at the various seedlings of The Tree – is generous, to say the least, offering customers the opportunity to rent out her kitchen facilities to make whatever your little heart desires.

At the bar, we checked out an XL Hemingway Daiquiris (RMB 45). This was off their special, shake yourself menu, which essentially means they allow the customer to pour a cocktail exactly to their liking. While this probably doesn't mean you can add all rum, this is an interesting concept and adheres with their whole uniquely hospitable scheme. Their cocktail menu also has an upsizing option (RMB 10), for those with a death wish. The happy hour (4-9pm) deals were way beyond our expectations, with mixed drinks running in at RMB 20, drafts RMB 25-30, and cocktails also from RMB 25-30.

They are serving up a line of big burgers, which claim to be the best in Beijing. We'll have to wait until next year's *Beijinger* Burger Cup to validate this, but they were created by the same fellow who co-owned Burger Counter and kicked off the burger menu at Temple Bar, which is solid lineage.

The highlight of the food menu was Andy's Craft Sausages. These plump links were served up on a bed of deliciously chunky mashed potatoes and covered in sauerkraut and gravy. It's perfect hearty fare for the winter months. Can you say *ausgezeichnet* (excellent!)?

Cui's relaxed nature appears to abide with the overall accommodating feeling they want to promote with this new venture. Just don't ask to play Bob Marley. They hate that guy. *Kipp Whittaker* 

# WHAT'S NEW BARS & CLUBS **ALUBA LIVE HOUSE** IT IS WHAT IT IS AND MAYBE MORE

4pm-1am Tue-Sun. 3F Meilin Mansions, 6 Gongti Dong Lu. 186 1051 8385

工人体育场东路中国红街6号楼美林大厦3F

# 🗖 700m West of Tuanjiehu Station (Line 10)

luba is a respectable live music establishment of the East Asian variety. It's like the ones you see in Hong Kong or Japanese films circa 1987, but without the painted up hostesses sitting at your table and laughing at all your jokes. Inside there's a sterile, but elegant design scheme, which is rare for a music bar. It kind of feels like any moment Chow Yun-Fat might enter with a shady-looking entourage, lighting cigarettes with counterfeit Benjamins.

At first glance, this isn't the type of place where you can expect to go and rage out in a mosh pit or listen to raucous style guitar slaying. Wednesdays, Thursdays and Fridays are jazz or blues, while Saturdays and Sundays are dedicated to rock and pop. The manager mentioned that they usually try to snag a bigger act from Hong Kong or Taiwan on Sundays, which might be interesting to check out.

There is no standing room near the stage, just tables to sit and listen while consuming your beverage in the comfortable atmosphere they provide. If you have the means, there are VIP sections on the second floor for listening in luxury or to simply just ignore what's happening on stage and play that really loud drinking game with dice.

People don't come here just for the tunes. There's also a Taiwan-themed menu of eats for chowing down while listening to your favorites in second-tier mandopop. The beer list is a little sad, with only Tiger and Heineken on tap and in bottles. Also, spirits and wine is only available by the bottle, so be prepared to spend a pretty penny as they're all substantially marked up. Kipp Whittaker







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# Rumi CELEBRATE ERSIAN GRI HOLIDAYS AT RUMI



# DRINKING HOT MELTING THE ICE WITH PIPING HOT COCKTAILS

## by Kipp Whittaker

s icy winds blast us from places even farther north, liquor can be essential to survival in the winter months. Luckily for us all, our local mixologists are doing their part to combat these frigid temperatures with delicious concoctions. Try of some of our favorite seasonal drinks to keep you buzzing from place to place, maintaining your social life while everything else around you is frozen solid. Enough of them and you'll probably fool yourself into going out sans jacket. Or trousers.

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# DRINKS FEATURE

## HOT TEA TODDY (RMB 55)

Be prepared for a soothing feeling from this fortified cup of tea. It's a little like your grandmother's sore throat remedy, with an added splash of spirit to take the edge off. There's a healthy mix of lemon and honey that masks the strong taste of bourbon and confuses you into believing that this might be benefiting you in some manner.

60ml steeped Earl Grey tea 60ml Old Fitzgerald bourbon 20ml lemon juice 10ml honey Garnish with a cinnamon stick.



Miles 33 Sanlitun Xijie, Chaoyang District (131 6111 8808) 朝阳区三里屯西街33号

# COQUITO (RMB 60)

The holiday drink of choice in Puerto Rico, and enjoyed by abuelitas and papitos alike in the relatively chillier months of the Caribbean. This little guy is as rich as they come. It's comparable to one of those dessert coffees, loaded with whipped cream and filled with enough high proof rum to get you singing Mambo #5 within minutes of consumption.

# 30ml Gosling's High Proof

Dark Rum 60ml cinnamon syrup 5-6 dashes homemade tiki bitters 30ml pure coconut cream Top with hot water and homemade whipped cream and nutmeg



Más 25 Beixinqiao Toutiao (behind Guijie, near Beixinqiao subway exit B)Dongcheng District (6405 4337) 东城区北新桥头条25号

## HOT BUTTERED RUM (RMB 80)

A dessert cocktail in the truest sense, this is a delicious combination of sweet and spice-induced winter intoxication. Lots of people can't handle the heavy buttered flavor, but those who are into this classic drink are convinced it tastes like Christmas. We've never found one of these babies with so much complexity. 45ml Gosling's Black Seal Rum House-made batter made with brown sugar, allspice, and butter Topped with nutmeg and garnished with a cinnamon stick

Apothecary 3/F, Nali Patio, 81 Sanlitun Lu Chaoyang District (5208 6040) 朝阳区三里屯路81号那里花园3层

# HOT TROPICS (RMB 35)

This winterized tiki cocktail is hot and tangy with a nice ginger bite. The complicated mixture of juice, ginger, honey and spices is heated up with the *goji* berries in a brass kettle and served piping hot, ready to numb all of your winter woes. We'll be back for more of this.

45ml of gold Cuban rum

A heated mix of pineapple juice, crushed ginger, honey, cinnamon, nutmeg, and goji berries.

# Cu Ju Moroccan Bistrot and

Rummery, 28 Xiguan Hutong, Dongcheng District (6407 9782) 东城区细管胡同28号



Nothing to get terribly sloppy on here, but incredibly efficient for returning your body to room temperature. It's nice how the *mijiu* and *goji* complement the slightly tangy heated lager and sweetness of the maple syrup. This concoction would be especially nice for brunch to warm up those wind-battered cheeks over a high stack of pancakes.

270ml Qingdao 10ml *mijiu* Orange rinds *Goji* berries Topped with a dash of maple syrup



Home Plate Courtyard 4, Gongti Beilu, Chaoyang District (40 0096 7670) 朝阳区工体北路4号院机电院内



# **IRON BARTENDER**



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



Bill Isler Capital Spirits

Although the media has been storming his newlyopened baijiu bar, Bill insists that his latest venture is just a hobby. His full-time business is importing cattle, which, incidentally, is how he learned the ins and outs of baijiu – drinking at business meetings. Now, the tables have turned, and baijiu companies are looking to him for help to introduce their drink to foreigners.

# THE CONTESTANTS



Yann Zhan Miles

Yann started her bartending career in Shanghai before moving to Beijing, where she dabbled in homebrewing craft beer for The Vineyard, wine, and now, spirits. She likes working with bourbon and bitters, and will whip you up a custom drink at Miles and even name it after you. Try Ken's Cinnamint for starters, with fernet, spiced rum and chocolate bitters.



Peter Pei 8MM

You may have seen Peter at Xiu or 4corners before he began his stint at the new 8MM club, but bartending wasn't the beginning. As a chef at a local Chinese restaurant, he studied knife techniques, meanwhile tasting various liquors available (not a good combination, we guess). Look for his gorgeous garnishes, when he's not making his simple favorite: the Old Fashioned.





Charlie Li Temple Restaurant Beijing (TRB)

Just one glance at the sweeping wall lined with bottles of infused liqueur and bitters behind Temple Restaurant Beijing's bar and you understand just how serious a bar manager Charlie is about his ingredients. This month, look for cocktails that incorporate his pumpkin puree with bourbon and maple syrup, vodkainfused with persimmons, and five-spice syrup.

# ROUND 1



pickled vegetable juice,

vodka, green and red

Tabasco, Worcestershire

sauce, herbal vodka, soy

sauce, salt and pepper,

tomato juice.

Grey Goose vodka,

cointreau, Benedictine,

cinnamon stick, nut-

meg powder, lemon

juice, salt, soy sauce



Tanqueray No. 10 gin, lime juice, Luxardo, tonic water, soy sauce, Creole bitters, garnished with lemon and cumin

#### SECRET INGREDIENT

soy sauce



Verdict: Peter took first place for an odd, but delicious blend of soy sauce with licorice-flavored bitters. Charlie suggested he could have spent longer grounding the cumin for even more flavor.

**ROUND 2** 



Bailey's with peanut butter, Grand Marnier, Armagnac, topped with orange bitters and cinnamon

Captain Morgan black rum, Kahlua, coconut milk, egg white, green tomato, peanut butter



Bailey's, Jack Daniel's, Kahlua, peanut butter, rose petals

# SECRET INGREDIENT

peanut butter



Verdict: It was a tough decision for Charlie, as all the cocktails were unique and well-balanced. He finally declared Bill the winner because his cocktail was the best value.

OUND 3



fig, crème de cassis, Prosecco

gin, passionfruit puree, fig, soda water, blueberries, elderflower syrup, and lemon juice



vodka, Grand Marnier, apple juice, dragon fruit, fig

## SECRET INGREDIENT

fig



Verdict: Charlie knew which cocktail he liked best from first impressions – Yann's had a nice color and looked most tempting. Charlie was impressed by the presentations, but Yann's, overall, was most refreshing.

# WHAT'S NEW BARS & CLUBS



# HUSH BEIJING'S ONLY HIP HOP AND CHAMPAGNE CLUB

Tue-Sun10pm - late.22 Workers' Stadium, Chaoyang district 工体22看台

## 900m West of Tuanjiehu Station (Line 10)

Ust about every rapper has had their start from the bottom now I'm here boast, typically followed by an MTV Cribs showcase of newly-acquired wealth and everything the comes with it. The Beijing version of MTV Cribs is a night out at Gongti, with girls, cars, and as much champagne as it takes to one-up the surrounding tables. It's only appropriate then that the city's first club dedicated to all things hip-hop has posted up in Gongti. Hush take the mic.

"4 and 3 and 2 and 1!

"Beijing party all the lights on us/ throw the best parties champagne full cups

"Put your finger to your mouth/join the fam "At HUSH"\*

Word to your mutha. MC A, aka Leonardo, has a big hand in what Hush is and what it will be. It is a defiant shhh to its noisy neighbors. While the Gongti giants prefer to conspicuously out-swank each other, Hush prefers to keep things low-key and private, a radical concept for the area. The interior helps to ensure this. The club is hidden behind a slim anteroom and thick curtains. Step inside, and you're on the set of Big Poppa. Dimmed lights, plush couches, tubs full of champagne bottles, flashy boys, and video girls convince you that Sean Combs is still Puff Daddy, and he's sitting in the back with Biggy. If you want "Hot in Here," go across the street. DJ purists would smile upon the two turntables spun by established tastemakers that play old school and nu-skewl kool.

MC A does it all for the fans. Everything from the sound system to the menu is customer-centric. Music too loud? They've placed their speakers in such a way that you can have a conversation at the bar. Drink not strong enough? They'll take care of that. You can even make your own drink. Choose your favorite liquor and experiment with different mixers to make a personalized cocktail (RMB 80). They love experimenting themselves, and have invented 10 cocktails, all mixed with brand-name liquor and quality ingredients (RMB 80). But if my hip-hop knowledge serves me, the drinks menu might as well just be the champagne list. The list starts at RMB 480 RMB and the Dom Perignon 750ml is RMB 3,980.

Hush is attracting attention from locals and expats alike, and the irony should not be wasted on anybody, but celebrated with a sparkling flute. *Reed Russell* 

\*Lyrics by MC A from WeChat WeHush Vol. 1

# P.S. WE ATE YOU

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

# banana bread

# Corner Melt, RMB 25

This is a recent addition to the Corner Melt menu, and oh man, its killer. Consisting of a delicate crunch on the outside and a spongy interior coated with melted butter, it's been a long time since we've encountered a dessert bread this well crafted. It was devoured by this group of starving boys in seconds.

# Friday's fantasy

# T.G.I. Friday's, RMB 58

We are addicted to these tall icy alcoholic milkshakes, although we are a little ashamed of our frequent visits. We live in China after all, a land rich with amazing culinary traditions. It's a must to head over for a quick BOGO of this during happy hour, and then trot on over to another place that's more local.

# Peking duck

# Jingzun Peking Duck Restaurant, RMB 128

This is the perfect place for group dining, and their Peking duck is one of the best and fairly priced options in this part of the city. Wrapping the meat and crispy skin in a pancake with all the fixings is a delicious pleasure for all to enjoy. Make sure to wash it all down with their refreshing homemade light or dark beers.

# classic American breakfast

# Hercules, RMB 58

This place has a decent fry up if that's what you require to get moving in the morning. A strong cup of Joe comes in the mix along with a plate of over-easy eggs, bacon, sausage and toast. A perfect place to fuel up and prepare yourself for a busy day, with all of the inevitable insanity it has in store. Even though the bacon wasn't perfect, Beijing needs more breakfast options like this.

# pork and vegetable dumplings

## Green Bites, RMB 21

It's not too often that you find a decent restaurant that delivers quality dumplings straight to your home or office. It's even more of an oddity that they're this delicious. Upon biting into these succulent beauties, we were amazed at the perfect combination of very tender pork and slightly crunchy vegetables. An absolute pleasure to devour.

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Things to do, places to be, stuff to try

# **GO** LA BELLA VINTAGE // DOPE DESIGN // BLANCHE BESPOKE // SKIING



Join Newman Tours as they take you on a thorough inspection of 50 of the most celebrated art objects in the National Museum of China. Experience everything from 4,000 year-old bronzes used in live burials to priceless Buddhist sculptures taken from the Silk Road. 

# WHAT'S NEW VENUES & SHOPS



# LA BELLA VINTAGE KOREAN SWEATERS AND TIBETAN TRINKETS

Daily 10.30am-10.30pm. 2 Gulou Dong Dajie, Dongcheng District (152 1052 2978) 东城区鼓楼东大街2号

### 800m west of Beixingiao station (Line 5)

n case Mega Mega Vintage and Underground Kidz wasn't enough to satisfy your vintage-hunter habit (however overpriced), another one has joined the fray, located at the mouth of Jiaodaokou, catching shoppers right before they can make it onto Gulou Dong Dajie.

The scene in La Bella Vintage is a familiar one: racks of button up polyester blouses, floor-length patterned skirts and dresses that look like they've been pulled from forgotten Japanese closets, tacky wallpapered walls, and retro mannequin busts. Mixed in are pieces that even a less-than-seasoned shopper would recognize as being far from vintage and easily snagged from a local market or even streetside – fuzzy Korean style sweaters, tacky oversized sunglasses, costume jewelry, and a few Tibetan trinkets (huh?!). Knickknacks complete the space – a children's music carousel music box and a few frilly plastic dolls give it the tired look of a grandma's living room. A repurposed phonograph in the corner plays "Home" by Michael Buble. So there you have it. Vintage? We think not.

But doesn't mean that there aren't a few treasures to be found among the eclectic selection, especially thanks to a few really irresistible pairings. A rack of colorful winter worker coats and woolen tweeds are paired so nicely with sweaters that it was difficult not to wander out with the whole selection. Just check prices first – a cute blouse poking out from under a sweater could cost as much as RMB 350 for the set, with one of the cheapest things in the store being vintage (or so we think) silk patterned scarves (RMB 85). Sometimes, though, holding outforthose thriftstores backhome is just too difficult. *Jessica Rapp* 

# DOPE DESIGN

# Dope Design

The Beijinger sources the hottest and latest works of up and coming local and indie designers. This time, we found the trinkets that can decorate you and your home.



These handmade earrings don't just look like cicada wings; they are actually cicada wings and insect resin. Beijing-born designer Chang Wang studied in Japan for eight years before returning to create the brand ang <sup>2</sup>, featuring nature-focused jewelry creations.

ang-square on WeChat RMB 248



## TASSELS ET AL

Local designer Hannah Ren has been known to do classes on working with silver, but it's all about the silky pops of color in these flirty earrings. Each tassel is capped with a sterling silver post for a glimmer of chic shine.

hannahren.wix.hannahrenjewellery

RMB 800

# STEALTH FRAME

A Scandinavian spin on the traditional aviator, these new STEALTH frames from Dienastie's Ace collection are light and simple, but with exceptional quality and fit. Brighten up a gray winter with a splash of ocean-colored tint or keep it classic with black on black.

dienastie.cn RMB 888

# BOOK

Rfactory's handbags are growing popular with local celebrities and are usually reserved for classic, leather looks, but "Book" goes well beyond the basics. Playful pompoms dress up its front in canary yellow and other textures are available in moreish maroon and glittery silver.

Rfactory Studio (27 Xinsi Hutong, 辛寺胡同27号) Price: TBD

# WHAT'S NEW VENUES & SHOPS

# **BLANCHE BESPOKE**

# THE DEVIL IS IN THE DETAILS

Daily 11am-9pm]. Shop 1-022 Building 5, No. 8, Xindonglu, Chaoyang District. (8424 3616) 朝阳区新东路8号

# 800m West of Tuanjiehu Station (Line 10)

B lanche is the newest shop featuring bespoke tailoring to hit Chaoyang District. They have everything needed to transform you from a used-up rag of a boy, into a dapper fancy man worthy of yacht parties in Saint-Tropez or a wild derby weekend.

Upon sauntering in, you will most likely be led to a sitting area where you can chat with the sales manager about what it is you're looking for. They have jackets, suits, and blazers of various cuts for you to check out and get inspired with the possibilities of their practice. If these designs don't quite do it for you, they also have a flatscreen TV loaded up with some photographs of the current trends in bespoke tailoring.

Next, they guide you through stacks of fabric samples, the majority of which come from the UK and Italy. These are some of the top wools and cashmeres in the world. You can bet that a suit tailored from these swanky textiles at Blanche will cost you anywhere from RMB 10-15,000 and beyond.

Once the fabric is selected, you can go ahead and get measured up. They have something hi-tech for this that seemingly measures your volume (fatness) in 3D, or that's how it was explained. Essentially you stand on a rotating disk while a camera at the opposite side of the room takes your dimensions.

Seven days after these measurements are taken, you'll have a fitting, then in another 18, you've got a brand new suit. Most of the 25 days is spent waiting for fabric to arrive as it's all imported directly from the manufacturer. Then, once it lands in Beijing everything is stitched together by hand.

While Blanche Bespoke may be on the expensive side of custom suit options here in Beijing, upon close inspection you can't help but appreciate their craft and attention to detail. *Kipp Whittaker* 



# GET THE LOOK

# NO LIFE 'TIL LEATHER

# Gigi Peng Stylist (Celebrity/ Commercial/Editorial)

Her style: It changes depending on her mood each day, but she can't live without leather. Shopping haunts in Beijing: Lane Crawford, I.T., vintage stores, Taikoo Li North Favorite accessory: "I give them all the same amount of love. As a stylist, I need to use a lot of accessories." What she's wearing: Moschino necklace, top by Comme des Garçons, skirt by Martinez Lierah, shoes by **Burberry Prorsum** 

Keep up-to-date on Gigi's latest work on gigistylist.com

by Jessica Rapp

# Jahanavi Bhaskar Laag Owner, Ishaveya

Her style: Chic and comfortable – she can't live without jeans and a leather jacket. "I'm not such a clothes shopper. For me it's all about accessories."

What she's saving for: A jacket by local designer, Alicia Li

Garment she couldn't live without: "I have a real shoe problem. My mom calls me Imelda Marcos. She had the largest amount of shoes in the world."

What she's wearing: Jacket by Reiss, boots and cashmere shirt by Twist & Tango, jeans from Top Shop, vest from Gap, earrings by Amrapali, amethyst and iolite necklace by Mahamala

Shop Jahanavi's collections at her studio or contact her at info@ishaveya.com

# FEATURE

# Showy Summit

# HOW DO BELJING'S SLOPES STACK UP?

# by Kyle Mullin

Beijing may have high hopes for its slopes as China's bid to host the 2022 Winter Olympics. But how do those summits suit the capital's recreational skiers?

Christoph Mueller says there are plenty of options for newbies near the capital. Yet he prefers Secret Garden, in Hebei's Chongli cluster, where China hopes to host many of its Olympic events. But Mueller— owner of the Hidden China tour company says the 3.5-hour drive makes Chongli less than ideal. "From Shunyi, I usually just take the Airport Expressway to ski at Yuyang because my son's four years old."

Mueller sometimes skis solo at Jundushan, which has one of Beijing's few black diamond expert trails. But Michael Furst (a longtime Beijing expat who skied for the University of Vermont), says he prefers another Chongli resort called Wanlong, adding: "It has large vertical drops." Thomas Tillotson, founder of China Ski Tours, says Wanlong is also his favorite, noting that it has "great elevation."

Furst says China's ski scene has its merits, but notes it is far from flawless: "The Olympic bid has improved Chongli's roads, so it's quicker to get there. But China has mediocre ski patrols, so slopes are very crowded with poorly trained skiers."

Below, the Beijinger provides a more detailed rundown of our region's slopes.

# **Chongli Cluster**

This trio of resorts lies 60km west of Hebei province's Zhangjiakou, which is sharing the Olympic bid. They provide more challenging slopes that will appeal to seasoned skiers. Several trains run from all of Beijing's stations to Zhangjiakou (the trip takes about four hours, (visit http://www.beijingtrain.net/beijing-to-zhangjiakou-train.html for more information). Upon arrival, skiers can hire a local van or bus to the ski resort of their choice.

# **GENTING SECRET GARDEN**

**Rundown:** The main site for China's Winter Olympic bid. In addition to 35 trails, it has added a snowboard park that aims to dwarf that of Jundushan.

**Perfect for:** Beginners to intermediate (who are willing to splurge).

**Cost to ski:** One day ski and lift rental: RMB 500 (adults), RMB 250 (children).

### Accommodations:

Five-Star Genting Hotel: Room rates start at RMB 928 (Mon-Fri) and RMB 1,888 (Sat-Sun). More luxurious suites (costing up to RMB 4,788) are also available.

Hours: 8am-4pm

#### Contact:

secretgardenresorts.com, 400 168 1234

# WANLONG

**Rundown:** This resort is adjacent to Secret Garden (tickets must be purchased separately). Mueller praised Wanlong's 400-metre vertical drop.

Perfect for: Intermediate to advanced skiers.

**Cost to ski:** Day pass (including lift price): RMB 530 (Daily).

# Accommodations:

The nearby Shanding Hotel: Rooms start at RMB 838 (Mon-Fri), RMB 1,108 (Sat-Sun).

Hours: 8:30am- 4:30pm

Contact:

wlski.com, 0313 478 5111/8888

# **DUOLEMEIDI**

**Rundown:** Mueller noted this resort's backing from Italy's prestigious Dolomiti ski resort, equipping it with pristine six-passenger chair lifts and lessons with experienced coaches.

Perfect for: Beginner to intermediate.

**Cost to ski:** Eight-hour day pass (including equipment rental and lift price): RMB 258 (Mon-Fri), RMB 358 (Sat-Sun), 538 (Holiday).

Hours: 9am-4:30pm Contact: 400-080-1810

# **Greater Beijing**

The outskirts of Beijing offer many daytrip ski options that mostly cater to beginners and intermediates. Lodging options are available, but unnecessary, considering the relative closeness to downtown Beijing.

# NANSHAN

**Rundown:** Mueller says "Nanshan is the most famous place to ski near Beijing. Beware of long lines, though."

**Perfect for:** Snowboarders (from beginner to freestyle expert). Beginner to intermediate skiers.

# Cost to ski:

Day Pass (includes equipment rental): RMB 350 upon arrival, RMB 185 if booked in advance (Mon- Fri), RMB 450 upon arrival, RMB 285 if booked in advance (Sat-Sun).

# **Getting There:**

By car: Take airport south line to Jingping Express-Muyan Road. Turn left at the Muyan Road exit, then turn right at the Henanzhai intersection (look for the signpost pointing to Nanshan Ski Resort). Takes one hour.

By shuttle bus: Shuttle buses depart daily at 8:30am from two both Sanyuanqiao and Wudaokou Subway stops. Return fares are RMB 40 per person (call 010-89091909 to book).

# Accommodations:

Lodging: RMB 530/night. Villas: RMB 2880/night (one floor/3 rooms) Hours: 8.45am- 5.30pm Contact: nanshanski.com, 010-89091909

# JUNDUSHAN

Rundown: A reviewer for China Radio International praised Jundushan's challenging black diamond. Tour-beijing.com noted Jundushan's wooden cabins, built from timber imported from Finland.

**Perfect for:** Beginners and experts (Mueller criticizes its lack of intermediate options).

**Cost to ski:** Day pass (including equipment rental): RMB 145 (Mon-Fri), RMB 225 (Sat- Sun), RMB 290 (Holidays).

# **Getting There:**

By car: Take the Badaling Expressway north of Beijing to exit 16. Takes approximately 45 mins.

By public bus: At Deshengmen bus station take bus No. 345 zhi (345支), then get off at 东关环岛 station. Transfer to Bus 21 and get off at Jundushan Ski Resort.

# Accommodations:

Wooden cabin: RMB 2,400 (Daily), RMB 3,200 (holidays). Nearby Qidan Youth Hostel: four people/room, RMB 80/ bed

Hours: 8.30am- 5pm

# Contact:

http://www.bjski.com.cn, 86-010-60725888

# YUYANG

**Rundown:** Manager Lin tells *the Beijinger* that this is an ideal place for skiers to bring their little ones: "We have a specially designated area where kids can play in the snow."

Perfect for: Kids, beginners, families.

# Cost to ski:

Day pass (includes equipment rental): RMB 260 upon arrival, RMB 160 if booked in advance (Mon-Fri), RMB 360 upon arrival, RMB 280 if booked in advance (Sat-Sun).

# Getting There:

By car: Take the Airport Expressway, and then turn onto the Jingping expressway. Exit on Pingsanlu (平三路), before turning right and following the road signs leading to Yuyang Ski Resort. Takes 40 mins.

By public bus: At Dongzhimen's long distance bus station take bus No. 852. Get off at Chang Guan Lou stop, transfer to No. 48 and take it to the end of the line. Takes 3.5 hours.

# Accommodations:

Lodging: Two bedroom RMB 560/night upon arrival, RMB 320 in advance

Hours: 8.30am- 5:30pm

# Contact:

yuyangski.com.cn, 010-010-84856362

# PAGE TURNERS

# ON THE LOOSE IN BEIJING

VAL WANG LOOKS BACK AT A CHANGING CITY

# by Steven Schwankert

Raised in a strict Chinese-American household in the suburbs, Val Wang dutifully got good grades, took piano lessons, and performed in a Chinese dance troupe—until she shaved her head and became a leftist, the stuff of many teenage rebellions. But Val's true mutiny was when she moved to China, the land her parents had fled before 1949.

Val arrives in Beijing in 1998 expecting to find freedom but instead lives in the old city with her traditional relatives, who wake her at dawn with the sound of a staterun television program playing next to her cot, make a running joke of how much she eats, and monitor her every move.

But outside, she soon discovers a city rebelling against its roots just as she is, struggling too to find a new, modern identity. Rickshaws make way for taxicabs, skyscrapers replace *hutong* courtyard houses, and Beijing prepares to make its debut on the world stage with the 2008 Olympics. And in the gritty outskirts of the city where she moves, a thriving avant-garde subculture is making art out of the chaos. Val plunges into the city's dizzying culture and nightlife and begins shooting a documentary, about a Peking Opera family who is witnessing the death of their traditional art.

The book's title comes partly from a film of almost the same name, *Beijing Bastards*, by documentary filmmaker Zhang Yuan, an underground portrait of Beijing's rock music scene in the early 1990s. Wang met and interviewed Zhang around the release of his best-known film, *Crazy English*.

"I woke with confusion to find myself in a strange bed with sun coming in through the window. I was in my new apartment. And I was having brunch with Zhang Yuan in a half hour. I hurried to take a shower, my first in a long time. My whole body itched, my face had broken out, my skin was dry and cracked, my hair was matted – I couldn't wait to get clean. If this meeting with Zhang Yuan wasn't an interview, I wondered, could it be considered more of a date?"

The book's best bits relate to Beijing's transition from national capital to Olympic host city.

"Beijing was changing. The edge of the city pushed

farther outward. The Fifth Ring Road opened and the government initiated a five-year plan to relocate a third of the people living in the old city to apartments in the suburbs and to preserve only 25 small zones of hutongs. The pace of demolitions picked up."

Brilliantly observed and winningly told, *Beijing Bastard* is a compelling story of a young woman finding her place in the world and of China, as its ancient past gives way to a dazzling but uncertain future.

Beijing Bastard is available from Amazon.com.



# Introducing the people who matter





Occupying a space in modern Chinese music that's probably the equivalent to Talk Talk or Television in the West, this classic alternative Beijing band, P.K.-14, will be performing at Yugong Yishan on Dec 26 with a new LP in hand.

# EATURE

# DAN DEACON

WHAM CITY'S WONDER BOY TALKS SHOP

by Kipp Whittaker

an Deacon is a unique individual in the scope of modern music. Love him or hate him, nobody toes the line between intense experimentation and weirdo pop music quite like this intense fellow. This is without a doubt one of the most important gigs of the year, so be prepared for his maniacally inspired compositions to put you in a mental frenzy akin to a six-year-old unleashed in a McDonald's ball pit for the very first time.

# First of all what's new? Are there any projects or albums in the works that you are willing to divulge with us?

I just finished a new album. Not sure when it goes to print so I can't talk much about it because of the weird game releasing music is but I'm super excited for it to exist.

# You have a pretty deep compositional background. What's your creative process like and do you usually focus on individual songs or the album as a whole?

I think about an album as a whole, but as I'm working on each track they become simultaneously the focus and seen in the context of album and/or the live show if they are a track I'll later play at shows.

# If you could start a supergroup like the Traveling Wilburys, who would be in it?

I'd just join the Traveling Wilburys but with Bill Murray as the hype man.

# I know that a lot of your gigs get pretty wild with audience participation. Do you have anything insane planned for your Asian tour?

To me the audience is the show; you can't have a show without an audience. And you can create experiences with large groups of people that you couldn't otherwise.

# How did Wham City Lights, the iPhone app that provides crowdsourced lighting effects, come into being?

I had the idea for some time and in 2011 hired a team of friends to build it based upon my concepts and performance practices. I will not be using it on this tour as I haven't been using it for some time now.

# How was it scoring the soundtrack for Francis Ford Coppola's *Twixt*? Were you happy with how it turned out and did you get any free merlot out of it?

It was a really insane learning experience but I'm glad I was a part of it. Honestly I wish the process had gone differently but like I said, it was insane.

# You have an interesting set up. What piece of gear would you say is essential to your sound?

It's all one instrument linked together. Without any part of it it's powerless. It's like a saxophone; you need all the parts assembled properly for it to make the desired sounds.

# A DRINK WITH



train trip to Siberia may seem exotic and adventurous. But for Patrick De Smet, it was routine. From opening one of our city's most successful pizzerias, to helping kick open the floodgates for Belgian beer in the Capital, to starting Monkey Business Tours (monkeyshrine.com), a pioneer in Trans-Siberian train

travel, just celebrated a quarter century in Beijing.

"I have jeans from those days that are ripped with lots of patches. My brother bought them for me in Belgium, and I arrived in them," he said. Initially De Smet, his brother, and that prized denim weren't meant to stay in the Middle Kingdom. "The idea was to be back before Christmas," De Smet says before adding, with a chuckle: "We just forgot to mention which one."

De Smet unknowingly took part in Beijing's transition to making life a little more convenient for foreigners by offering them some good old-fashioned comfort food.

It all started in 2000, when De Smet took the reins at the Hidden Tree (founded by Katrien Costenoble in 1996). A year after becoming the boss, De Smet began making pizza there, but soon realized that plan was missing an essential ingredient.

"I wanted to do something with fire somehow. I wanted to have a fire, because it creates such a good atmosphere, and gives that fantastic smell of smoke," he says. During a night of drinks with Vito Foio, an Italian chef who worked at the Sheraton hotel, they formulated a plan to build a stove and serve up Beijing's first wood-fired pizza.

After a few tweaks and redesigns the blaze began to roar, and De Smet found himself running one of Beijing's most beloved eateries. Its success prompted him to open another wood-fired pizza pub called The Tree in early 2005. The new restaurant's clientele grew all the more quickly (especially after demolitions forced the Hidden Tree's closure). Soon, two sister establishments began to sprout: Nearby The Tree (a bistro and pasta spot) in 2008, and a sports bar called (you guessed it) By The Tree in 2012.

Along with wood fire pizzas, De Smet was also hugely supportive in bringing Belgian beer to Beijing. Vandergeeten — a food distributor famed for bringing Belgian chocolate and other sweets to China — began importing Belgian beer to The Hidden Tree. The venture became so successful that Vandergeeten began duplicating it with other bars and clubs, until beer all but eclipsed cookies as its main import.

And while his successes, and that of similar longtime Beijing entrepreneurs, may have tamed the landscape that once seemed so wild and foreign to him, De Smet admits that he's not willing to abandon his adopted home just yet. *Kyle Mullin* 

Sample Patrick's handiwork at The Tree.

What are you planning to do?



# UPLOAD YOUR EVENTS AT THEBEIJINGER.COM/EVENTS

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



# **NOVA HEART DEBUT ALBUM RELEASE DEC 12** – Nova Heart has been super busy this year, touring all over the place, and just being generally cool people. Make sure to check them out as they release a new LP of shamanistic psych jams that will send you to a zone beyond your imagination to the edge of oblivion. RMB 100, RMB 80 (advance). 9pm. Yugong Yishan (6404 2711)

PHOTO COURTESY OF REN HANG

# DON'T MISS

# EVENTS

# **Christmas Dinners**

#### DECK THE HALLS CHRISTMAS EVE DINNER BUFFET

**DEC 24** – Join Tian Tan Kitchen for a magical Christmas Eve, featuring hand-carved roasted ham and turkey, European Christmas desserts and visits from Santa. RMB 688. 5.30pm. Tian Tan Kitchen (5960 8822)

#### **AROMA CHRISTMAS EVE DINNER BUFFET**

**DEC 24** – Enjoy fabulous food, sing along with a festive choir and be in with a chance of winning special presents from Santa. RMB 1,388. 6pm. Aroma (5908 8161)

#### **CHRISTMAS EVE SET DINNER AT YU**

**DEC 24**– Give your Christmas celebrations a Chinese twist at Yu, where Executive Chef Ku Chi Fai has prepared two festive Cantonese menus. 5.30pm. Yu (5908 8111)

#### **CLASSIC FESTIVITIES AT ARIA**

**DEC 24** – This Christmas, Aria will be transformed into a Christmas Nutcracker house to set the scene for a modern yet warming five-course set menu. RMB 988 (wine and champagne packages available). 5.30pm. Aria (6505 2266)

#### **CHRISTMAS EVE DINNER AT MIO**

**DEC 24** – Give Christmas an Italian spin with a five course menu designed by Mio's chef Marco. Sample dishes like Turkey and Foie Gras Terrine and Pumpkin Tortellini. RMB 888. 5.30pm. Mio (5695 8522)

#### **CHRISTMOSTO EVE**

**DEC 24** – Enjoy a candlelit evening of warmth, wine and wonderful, with a unique four course festive menu prepared by Chef Daniel Urdaneta. RMB 398. 6pm. Mosto (5208 6030)

#### **CHRISTMAS EVE FEAST ALL THE WAY**

**DEC 24** – Hilton Beijing Wangfujing's fifth-floor restaurants come together for a grand dinner party, encompassing everything from Beijing hutong flavors, to traditional Christmas favorites, to Spanish tapas. RMB 555. 6pm. Hilton Beijing Wangfujing (5812 8888)

#### **ITALIAN CHRISTMAS EVE DINNER**

**DEC 24** – A five-course set dinner following the Italian tradition of serving *di magro* dishes that contain no meat. RMB 350. 6pm. Mercante (8402 5098)

#### **CHRISTMAS EVE AT CHAPTER**

**DEC 24** – A huge festive feast including turkey, goose and venison awaits at Chapter, along with free-flow wines, beers and champagne. Guests will have free access to Vivid's Christmas Eve Party. RMB 1,288. 6pm. Chapter (6584 6270)

#### **CHRISTMAS EVE AT FRATELLI FRESH**

**DEC 24** – A five-course Italian dinner featuring goose liver, wagyu beef and black truffle, along with free-flow drinks. Includes access to the party at R Lounge. RMB 888. 5.30pm. Fratelli Fresh (5863 8888)

#### 1. BACK 2 BASICS PRESENTS: DJ NUKE

**Dec 13** – Join one of the most important talents of the Spanish techno scene. With over 18 years in the game, he is sure to have a couple tricks up his sleeve to get the party moving. RMB 100, RMB 70 (advance). 10:00pm. Lantern (135 0134 8785)

#### 2. ROLLING BOWLING SPLIT 7" RELEASE

**Dec 27** – Join Rolling Bowling and Genjing Records for a special release party of their new 7" record, which also features Spanish rockabilly thrashers 13 Bats. The record will be free with entry. RMB 80, RMB 60 (advance). 9pm. MAO Livehouse (6402 5080)



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# 1. THE INDIA RIDE - BOOK TALK WITH RYAN PYLE

**DEC 4** – Colin and Ryan will take you on a journey through the remarkable and stunning landscapes of India, from their epic motorcycle journey. Don't miss out on some truly adventurous storytelling. RMB 50, RMB 40 (members). 7:30pm. The Bookworm. (6586 9507)

### 2. COMEDY CLUB CHINA PRESENTS: HUTONG HANUKKAH

**DEC 6**– A primarily Jewish list of performers and host Toby Jarman will get you laughing just in time for Hanukkah. Also, this is the hilarious Rebecca Victor's last show before she moves to Taiwan. RMB 50. 8pm. CHEERS Gulou (400 005 5500)

# 3. DANCE DANGEREUX IV YEAR ANNIVERSARY FEAT: RODION

**DEC 19**– Make sure to set aside some time for sleaze, with this amazing disco producer Rodion as he helps Dance Dangereux celebrate four years at the heart of Beijing's club culture. TBA. 10pm-Late. Migas (5208 6061)

#### 4. KODE 9 & DJ SPINN

**DEC 12** – Join the Sub-Culture crew as they commemorate Hyperdub's 10 years on planet earth, with music from the future. This is going to be massive, deep and unlike anything you've ever heard. RMB 80. 10pm-Late. Dada (183 1108 0818)

#### 5. THE BOILER ROOM FEATURING ORIGINATOR THRIS TIAN

**DEC 12** – One of the original architects of the Boiler Room, which has grown to become the world's most respected and popular underground music shows, will be doing a set filled with deep electronic tracks from yesterday and today. RMB 50 (free before 11). 10pm. Migas (5208 6061)



# DON'T MISS

# **Christmas Dinners**

#### **CHRISTMAS, JAPANESE STYLE**

**Dec 24** – Go for something different with a Japanesestyle Christmas at Miyabi, Sheraton Beijing Dongcheng Hotel. Sample a seven course menu with a glass of sparkling wine and a carafe of sake. RMB 628. 5.30pm. Miyabi (5798 8908)

#### COLOR YOUR CHRISTMAS AT RAFFLES BEIJING

**Dec 24** – Raffles Beijing brings back its popular children's choir to sing carols, complementing a traditional festive buffet at East 33. RMB 888. 6pm. East 33 (6526 3388)

#### **CHRISTMAS EVE AT SWISSÔTEL**

**Dec 24** – What better than a Swiss-style Christmas Eve dinner to evoke memories of a white Christmas? Swissôtel brings you Swiss classics like raclette, along with traditional holiday favorites. RMB 388. 6pm. Swissôtel (6553 2288)

#### CHRISTMAS DAY LUNCHES AND DINNERS AROMA CHRISTMAS LUNCH BUFFET

**Dec 25** – Toast family and friends over a special festive buffet lunch at Aroma. RMB 638. 11.30am. Aroma (5908 8161)

#### **BAROLO CHRISTMAS SET DINNER**

**Dec 25** – Receive a complimentary glass of sparkling wine upon arrival, before settling in for a traditional Italian menu. RMB 888. 6pm. Barolo (5908 8151)

#### **JOYFUL GATHERINGS AT SCENE A CAFÉ**

Dec 25 – Celebrate Christmas day with a holiday-inspired buffet featuring carved ham, roast turkey, fresh seafood and festive desserts. Add RMB 80 for free-flow wine. RMB 388. 11.30am. Scene a Café (6505 2266)

#### **A HAWAIIAN CHRISTMAS**

*Dec 25* – The Westin Beijing Chaoyang have gone for a unique Hawaiian theme this Christmas. Indulge in an upgraded version of their Bubbalicious brunch on Christmas Day. RMB 588. 11.30am. Seasonal Tastes (5922 8888)

#### **CHRISTMAS DAY BRUNCH AT FEAST**

**Dec 25** – Leave the Christmas Day cooking to Feast and head on over to enjoy one of their famous brunches. Expect Christmas favorites, a smattering of Chinese dishes and an amazing dessert selection. RMB 238. 11.30am. Feast (8414 9820)

#### **CHRISTMAS BRUNCH AT BRASSERIE 1893**

**Dec 25** – Experience one of Beijing's most luxurious Christmas brunches at Waldorf Astoria's Brasserie 1893, with *foie gras*, a live carving station and free-flow Louis Roederer champagne. RMB 1,288. 11.30am. Brasserie 1893 (8520 8989)

#### **AN ITALIAN CHRISTMAS**

**Dec 25** – A day of feasting and *di abbondanza* with a fivecourse set lunch and dinner inspired by Italian classics. RMB 350. 12p-4pm and 6pm-midnight. Mercante (8402 5098)



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**DEC 17**– Three Spanish and Chinese contemporary artists – Carlos Sebastiá, Gisela Ràfols and Ren Bo – who live in Beijing come together for an exhibition that questions notions of being and materiality. Organized in partnership with the Jiali Gallery. Free. Instituto Cervantes. (5979 9666)

# 2. NEW NOISE ANNIVERSARY FEATURING PG.LOST, WANGWEN, AND GLOW CURVE

**DEC 13**-This will be a special show loaded with the best in Beijing's post-rock scene, Pg.Lost (Sweden) and great visuals. New Noise will have their market set up along with a special photo exhibition from Muto. RMB 260 package,RMB 160 (advance). 9pm. Yugong Yishan (6404 2711)



#### 3. NEW YEAR'S EVE WITH DJ PEI & ZUCKERMANN

**DEC 31** – Two of Beijing's most prized DJ personalities and music heads will be kicking out the jams for the biggest party night of the year! You can expect special Dada decor and tons of good tunes ranging from disco to tech-house. Free.10pm-Late. Dada (183 1108 0818)

# 4. GOA PRODUCTIONS PRESENTS: PSYFIDELITY FEATURING RIGEL MADE

**DEC 19**– Join Goa Productions on the trance floor, for the most stimulating monthly party in the city. Black lights, glow sticks, and some other worldly electronic music will take you where you need to be on this technicolor evening. RMB 50. 10pm-late. Dada (183 1108 0818)

#### 1. SANTA IS DEAD. LONG LIFE TO DIM SUM DISCO

**DEC 26** – Join DJs Boflex and Crystal Bones as they drop some serious dance floor burners right under your frosty feet. It's bound to get freaky with some deep cuts from a couple of Beijing's premier disco dudes. RMB 30. 10:00pm-Late. Migas (5208 6061)

### 2. 8-BIT IS ONE!

**DEC 6** – Just like their opening day, they will have RMB 10 Kirin pints and RMB 15 shots, along with a good ol' NES competition, based on the 1990 Nintendo World Championships like from that movie *The Wizard* and live music from Noise Arcade. FREE. 9pm-late. 8-Bit (159 1025 6538)





For enquiry (event dates and reservation), please email to bjfuchao@sina.com

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## **1. THE DRUMS**

**DEC 13** – Acclaimed indie pop troupe The Drums are set to get groovy. This notable booking is to make an interesting addition to the already hectic holiday schedule rocking through Beijing this month. RMB 350, RMB 280 (advance) 7:30pm. Tango (6425 5677)

#### 2. BOYS NOIZE AT CIRCLE

**DEC 4** – Remixing the likes of David Lynch, N.E.R.D., Depeche Mode, Snoop Dogg, and Daft Punk, this German DJ/producer is sure to turn Gongti's newest madhouse into a party to remember. Don't miss out as he brings his provocative jams to Beijing. RMB 200, RMB 150 (advance). 9pm. Circle (6586-0961)

#### 3. HI, 2015! MAYBE MARS NEW YEARS EVE PARTY!

**DEC 31** – This will be a crazy New Year's party to say the least. With a stacked lineup of bands that includes Carsick Cars, Mr. Graceless, Chui Wan, and Bedstars, all of which have a huge following from thinkers and stinkers alike, and are sure to send the year off in a crazy mess to be remembered. RMB 80, RMB 60 (advance) 9:30pm. XP (6404 9947)

#### 4. BEIJING BITCOIN MEETUP

**DEC 9**– If you're interested in learning more about that mysterious internet currency sweeping the web, head on over to Taco Bar for their inaugural monthly meet up. You can expect some valuable advice from guest speakers and of course some delicious tacos that you can go ahead and bill to your Bitcoin account. Free. 7pm. Taco Bar (6501-6026)

#### 5. FREE FLOW TAPS AND TAPAS

**DEC 14** – CHI Restaurant and 京A Brewing are holding a special kitchen takeover brunch. Unlimited flow of three beers and 12 tapas-style dishes from chef Yao Yang of CHI. RMB 450, RMB 390 (advance). 1-3pm. 京A Brewing Taproom (6501 8883)

#### **1. MAYBE MARS CHRISTMAS EVE PARTY**

**DEC 24** – This epic event is slowly becoming the reason for the season, featuring some of the best from Maybe Mars including Snapline, White+, and Alpine Decline. It may not be a white Christmas, but it's sure bound to be a noisy one. RMB 80, RMB 60 (advance). 9:30pm. XP (6404 9947)

## 2. LE NOIR: TRANSIT FOURTH ANNIVERSARY PARTY FEATURING FAZE ACTION

**DEC 6** – A celebration all in black, Transit marks four years of award winning contemporary Sichuan dining by bringing in acclaimed London group Faze Action. Don't miss their seamlessly blended fusion house. RMB 200, RMB 150 (advance). 10pm. Transit and Cicada Ultralounge (6418 9898/6418 9090)







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# PEKING MAN

# CHINA MAD LIBS

by George Ding

HINA MAD LIBS<sup>®</sup> is fun to play with friends but you can also play it by yourself! To begin with, DO
NOT look at the story below. Fill in the blanks on

this page with the words called for. Then, using the words you have selected, fill in the blank spaces in the story. Our apologies to the fine folks at *MAD Magazine*!

# **FINANCIAL TERMS**

Chinese city	Kind of company
Number	Imaginary number
Day of the week	Made-up company name
Recent current event	Four capital letters
Number with decimal	Kind of company
Irrational number	Transcendental number
New Year's resolution	Plot of science fiction film
Kind of company	Name
Astronomically high number	Fancy job title
Unrealistic infrastructure goal	Investment company currently
Made-up company name	under investigation by the SEC
Four capital letters	<i>j</i> , <u> </u>

# **FINANCIAL REPORTING**

The	_(Chinese city) Stock Exch	ange Composite			
Index rose	ose (number) percent on				
(day of the week) following the recent					
(recent current	(number				
with decimal).					
The surge marks	s a (irrationa	l number) -week			
high, reflecting optimism over the government's decision					
to	(New Year's resolution).	(kind			
of company) shares were the biggest gainers, follow-					
ing the government's approval of RMB					
(astronomically	high number) to	(unrealistic			
infrastructure g	oal).				
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of company) compar	ıy, jumped _	(in	naginary		
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name) ()	([four rando	m capital lette	ers}), the		
(kind of	company) g	jiant, slid			
(transcendental number) percent following small gains					
yesterday.					
"All this reflects uncertainty over the Hong Kong-Shanghai					
stock exchange link a	nd	(plot of sci	ence fic-		
tion film)," said	(nam	e),	(fancy		
job title) at	(investme	ent company o	currently		
under investigation b	y the SEC).				
-	-				

"No one knows what might happen, but I'm certain the market will either go up or down."

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- 3 November 2 30
- Hollywood Walk of Fame/Madame Tussauds Wax Statue/ Minions/Netherlands Shepherdess Performances The Cook Islands Tourism Bureau @ the Singapore Tourism Board
- The Cook Islands Traditional Dancing Performances
- O China World Mall, West Wing, Zone 3, L1

#### **Christmas Bazaar and Supercar show**

Great lood and wine tasting, exciting performances, Christmas gifts, as well as exotic vehicles at the supercar show in the China World Trade Center.

#### **Christmas Bazaar**

- O December 5, 6, 12-14, 18-20
- China World Mall, Zone 3,Outdoor Field Of The South Square
- Supercar Show
- O December 5, 6
- China World Mall, Zone 3, Outdoor Field Of The South Square

#### **Christmas Parade**

The Domi family, Santa Claus, and Uncle Balloon will travel around the globe with you.

- O November 8- December 24, every Saturday night and Christmas Eve.
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# Snow Carnival

Snowball fight, BBQ and performances reignite your quest for a nostatgic pleasure in the quintessential silent night.

- Winter Theme Romantic Party
- December 19
- Ochina World Mall, Zone 2, Ice Skiting Rink

#### "Fightmas" Snow Fighting Party

- December 20
- O China World Mall, Zone 3, Dutdoor Mini-football Field

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- November 10-26
- China World Mall Reception

#### "The Power of Voice" Charity



China World Trade Center and and the ORBIS launches the "The Power of Voice" Charity campaign, inviting Hai Ging as the Ambassador to support visually impaired children.

#### November 15-31

O China World Mall WeChat and Weibo



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for more information

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