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the beinger 2014/04





李匍甸酒节 Spring Wine Fair

双井店葡萄酒节促销时间: 2014年4月10日-13日 Spring Wine Fair in Shuangjing Store: 2014 April 10th - 13rd

UP TO 部分商品低至5折

Discount on a selection of imported wines during the Wine Fair period

酒节期间 部分进口葡萄酒尊享

Promotion Period: April 10th to 13rd 日期:4月10日-4月13日

更多葡萄酒节精彩活动内容 请扫描关注三维码











葡萄酒节促销时间,2014年4月10日-13日

葡萄酒节促销时间。2014年4月17日-21日

Guozhan Store: 2014 April 17

地址:北京市棚用区北三环东路乙6号

DINING

爱见达编著



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BEIJING BISTRO SUNDAY BRUNCH

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CITY SCENE	What's Happening: The most important dates this month Stat: The biggest winners at this year's the Beijinger Reader Restaurant Awards and how they compare to last year Going Underground: Dawayao, Line 14 Scene & Heard: Go on, take a look at yourselves, you beautiful people		
COVER FEATURE	This month we went delirious over a selection of the city's most delectable desserts.		
What's New: Le Grenadier, Guanpin, Glen Kitchen, Pantry's Best, Palms LA Kitchen and Bar, Moti Mahal, View 3912, Ming Bar, Bubl Bar Alleyway Gourmet: Baochao Noodle House Just Desserts: M's Truly Grand Dessert Platter, Capital M Iron Bartender: Three city bartenders are challenged to create something drinkable from the unthinkable Dining Feature: A guide to baking in Beijing Drinks Feature: A tiki-themed look at Más and the Miami-style o guys who run the place Wokipedia: V is for vegan, vinegar and viticulture Back For More: Nanjing Impressions Last Orders: Troy Reilly, The Beijing Beatles Made in China: The sweet wines of China Dining Q&A: Svetlana Lustina, Dacha Taste Test: Butter plus what we've loved eating this month		ar, Moti Mahal, View 3912, Ming Bar, Bubble ochao Noodle House Grand Dessert Platter, Capital M ity bartenders are challenged to create om the unthinkable it to baking in Beijing nemed look at Más and the Miami-style of the legan, vinegar and viticulture Impressions The Beijing Beatles set wines of China justina, Dacha d eating this month	
GO	Inspect a Gadget: Kitchen Kaboodle What's New Venues: BIFT, Principle M Feature: Nail care for him and her Feature: The Three Shadows annual photo contest returns Feature: Online softwear, the coolest threads and accessories on the web		
MEET	Feature interview: Alpine Decline Feature interview: The Big Wave Screentime: Chris Loton, Actor Playlist: Ariel Tudelo, Co-owner, Más		
ECOLOGY	Feature: Gutter oil: Black	Feature: Gutter oil: Black gold?	
EVENTS	What you shouldn't miss this month		
PEKING MAN	George witnesses a heated exchange in a restaurant		
NEXT MONTH: MUSIC	MAY EVENTS DEADLINE: APRIL 14	This month's cover features Ida Collin of Fat Bunny Bakery and the ten-kilo custom cake she made. It was shot by EP.	



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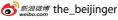
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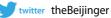


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WHAT'S HAPPENING

APR 4

TENTEMPIES

This group of flying Dutchmen are ready to spread their lightning ghost (*lei gui*) throughout the capital. Their music is a deep blend of many genres rendering them completely unique. Catch them for free at Temple as part of this year's Sound of the Xity Festival.



APR 9

C CRUNC G Deld

LIL JON

The King of Krunk is set to descend on us again with another round of his famous bass-heavy party vibes. Get those teeth capped and chalices shined for heavy Cristal showers in the newly renovated Elements.

APR 19

ALPINE DECLINE AND AV AKUBO

Beijing's preeminent indie label Maybe Mars will be hosting an album release party for two of its biggest acts. The show will also mark Alpine Decline's triumphant return from their 20-city tour of China.



For more events, see p73.

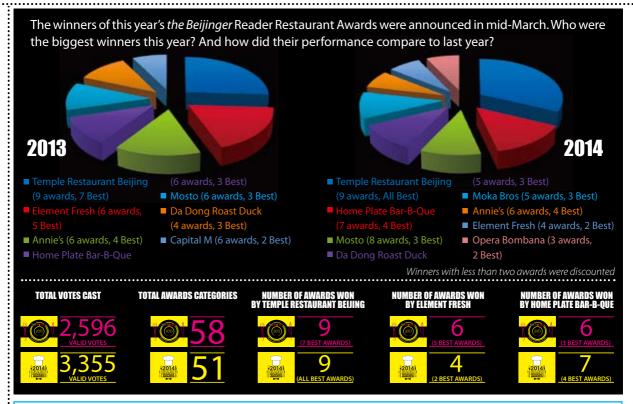
SHUANGJING BLOCK APR 26 PARTY & CHILI COOK-OFF

Last year, this event attracted a gigantic crowd. This year, they are at it again with more beer and food vendors and more chilli. Check it out and see who serves up the finest chilli in town. Proceeds from the day go to Roots and Shoots.

Visit www.thebeijinger.com for even more events and details.

CITY SCENE

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



LETTER FROM AN EDITOR

n the years that I've been taking notice of the Reader Restaurant Awards results, the thing that has been most notable to me is how the city's culinary habits have developed and how quickly they seem to evolve. What was a popular venue one year can quickly fade from consideration by the next, and places that are flavor of any given month can ride that popularity right through the voting. If our Reader Restaurant Awards tell us anything about you, it's that you still have an appetite for new dining experiences. And luckily for us, you still care enough to form opinions about them.

Everyone has their own opinions on the best spot in town, and we expect as much contention as we do consensus. But if, like me, you're on frightfully familiar terms with the McDonald's delivery fleet, and every pizza joint in town seems to know you by name, then at the very least, the results of our Reader Restaurant Awards can serve as a guide to where to start expanding your dining horizons.

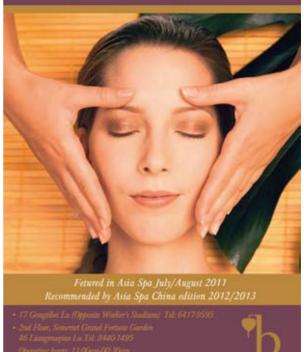
I was delighted to rediscover a sweet tooth I thought I'd long had extracted this month. It seems it could be the year of the dessert and the production of this month's cover feature was as delicious as it was fattening.

As for the rest of this month's issue, we're making life a little bit easier for you with a foolproof guide to baking in Beijing, the best places online for you to find up and coming designers, as well as how and where to get a mani or a pedi – don't worry, the gents are taken care of, too. Elsewhere, we introduce you to the Más boys and their signature styles and cocktails, while Kyle Mullin looks at a potentially clean future for gutter oil, and Peking Man describes how a rather unpleasant restaurant experience led him to some philosophical musings.

Paul Ryding Managing Editor



Refresh your skin with our Rmb 398 Biodroga facial in April and receive a complimentary hand paraffin wax.



TELL US A JOKE



JULIAN TAVALIN TAVALIN BAGELS

Did you hear about the baker who stopped making bagels? He said he just got tired of the hole thing. Check out Tavalin Bagels' menu and order a delivery online at Tavalinbaaels.net.

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BEIJING COMMUNITY WAITS ANXIOUSLY AS SEARCH FOR MALAYSIA AIRLINES FLIGHT CONTINUES

Anxious Beijingers are awaiting news of the lost Malaysia Airlines flight that was due to land at T3 of Beijing's Capital Airport on March 8 but never arrived. Last contact was made somewhere over the sea south of Vietnam two hours after the plane's 12.30am takeoff, and that area was being targeted by search teams from China, Malaysia, America and Vietnam among other countries. A total of 239 passengers and crew were on board flight MH370.



WHY YOU SHOULD CARRY YOUR PASSPORT WHEN YOU GO OUT THIS WEEKEND

Throughout the recent second annual session of the 12th National People's Congress in Beijing we were reminded that officially foreigners are required to carry their original identification documentation on their person at all times. The Public Security Bureau (PSB) is authorized to check anyone's identification papers at anytime, and "it's at my apartment" won't get you off the hook.

STABBING IN SANLITUN BRINGS BACK BAD MEMORIES OF LAST SUMMER

A foreigner was stabbed in Sanlitun on February 26 bringing back memories of a similar incident last year. One Weibo user in the area described a grisly scene and a nearby shop owner said it looked like the man's "intestines had fallen out." The victim was treated at Beijing Military General Hospital for wounds described as serious but not life-threatening. The perpetrators have yet to be identified amid an ongoing inverstigation.





LIVING IN SIN? NO SWEAT, IT'S NO LONGER A CRIME

Renmin University Associate Professor of Law Li Fenfei commented on the current legal status of cohabitation in China. Professor Li said as long as both parties are unmarried, shacking up is perfectly legit. Even if one party is married, the issue is not subject to criminal prosecution. This is a far cry from decade ago, when such promiscuous activities might have resulted in nosy neighbors reporting the couple to the local *paichusuo*.

CRAZY ENGLISH DUDE EXTOLS THE VIRTUES OF WIFE-BEATING

Crazy English founder Li Yang, imparted the merits of domestic abuse to a group of his devoted followers stating: "I am the spokesperson for domestic abuse! ... My American wife was always criticizing China, accusing our Party of lying. In such a situation, could I not hit her? ... Everyday accusing Beijing, saying that AQI is lying. She was lucky I could bear it, in America I would have shot her with a gun!"



DAWAYAO, LINE 14

Dawayao on the recently opened Line 14 is your gateway to Wanping Fortress and the cultural fodder that resonates in this far corner of the city. Journey southwest about 500 meters, and you will understand why this quarter of Fengtai District is an essential place to explore, with its picturesque refurbished architecture and a wide variety of cultural activities to satisfy your wanderlust.



Snack

Take a ten minute walk southeast towards the river and you will end up on Chengnei Jie which bustles with people snapping up fresh produce, clothing, and knick-knacks. It's a guarantee that you will be pretty famished after the near two hour journey out to Dawayao (from the city center), so buy some zongzi (粽子) and roubing (肉饼) for a few kuai from one of the many snack venders slinging along the bustling street. Then, find a nice spot to sit and watch all the action streetside while you enjoy your authentic treats.

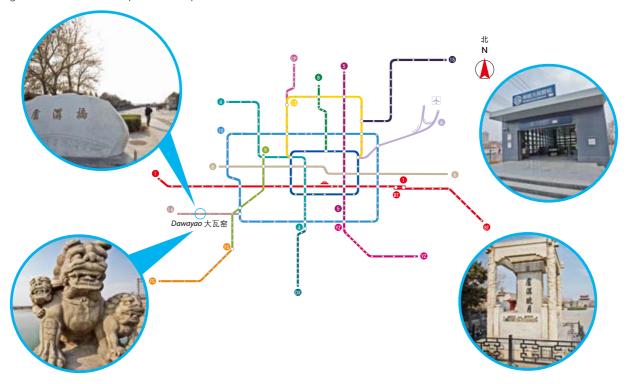
See

Continue down the street towards Wanping Fortress. Erected in 1638, this massive gray brick walled city was designed to defend Beijing from peasant uprisings. Now, people roam freely within its walls, and the architecture at one the city's more surprisingly overlooked historical areas has undergone a substantial makeover. Once inside, go to the Chinese People's Anti-Japanese War Memorial

Hall. This museum is filled with fascinating exhibits from both sides of the conflict. The museum itself is modest in size, but it's free to get in – just don't forget your passport. A short stroll south of this is the accompanying sculpture garden, a 22,500 sqare meter park loaded with giant bronze statues and a sunken central square made of granite from the main battlefield of the Sino-Japanese War.

Stroll

At the west end of Wanping Fortress you can see Lugou Qiao (more famously known as Marco Polo Bridge). First built in 1189, the bridge provides a great view of the Yongding River and is the site where the first shots of the second Sino-Japanese War were fired. The Venetian traveler Marco Polo believed its beauty to be unrivaled. Over 260 meters in length, the whole stretch is lined with hundreds of handcrafted stone lions, each one unique. Head back to Chengnei Jie for dinner and stop by one of the many *re nao* (hot and noisy) restaurants that line this ancient street.





thebeijinger 2014 READER RESTAURANT AWARDS

The great and the good of the city's dining scene gathered at Conrad Beijing on March 17 as *the Beijinger* crowned the best restaurants of 2014 following a month of online voting. Photos by Mitchell Pe Masilun and Ken.











SCENE & HEARD





























2014 READER RESTAURANT AWARDS RESULTS

RESTAURANT OF THE YEAR (NON-CHINESE, FINE DINING)

Temple Restaurant Beijing

Outstanding

Mosto Capital M

RESTAURANT OF THE YEAR (NON-CHINESE, CASUAL DINING)

Home Plate Bar-B-Que **Outstanding**

Mercante

Annie's Italian Restaurant

RESTAURANT OF THE YEAR (CHINESE CUISINE)

Da Dong Roast Duck Outstandina

Duck de Chine Transit

BEST NEW RESTAURANT (NON-CHINESE, FINE DINING)

Opera Bombana

Outstanding Pinotage (Sanlitun) Okra

BEST NEW RESTAURANT (NON-CHINESE, CASUAL DINING

Moka Bros

Outstanding

Home Plate Bar-B-Que (Sanlitun) O'Steak **Great Leap Brewpub**

BEST NEW RESTAURANT (CHINESE CUISINE)

Jing Yaa Tang, The **Opposite House**

Outstanding

Diaoye Niunan My Humble House (Parkview Green) **Big Bowl Small Plate**

BEST AMERICAN Home Plate Bar-B-Que Outstanding

Blue Froa Great Leap Brewpub

BEST BEIJING DUCK (FINE

Da Dong Roast Duck

Outstanding

Duck de Chine Made in China, Grand Hvatt

BEST BEIJING DUCK (CASUAL DINING)

Xiao Wang Fu **Outstanding**

Jing Zun Li Qun

BEST BREAD/BAKED GOODS

Kempi Deli Outstandina

South German Bakery Tavalin Bagels

BEST BRUNCH BUFFET

Bubbalicious Sunday Brunch, The Westin Beijing Chaoyang

Outstanding

Feast (Food by EAST), **EAST Hotel** The Sunday Zone, Kerry Hotel

BEST BUSINESS LUNCH

Mosto **Outstanding**

Element Fresh Hatsune

BEST CAFÉ Moka Bros

Outstanding **Vineyard Cafe** The Rug

BEST CHEF

Daniel Urdaneta (Mosto, Modo Urban Deli, Moka Bros)

Outstandina

Dong Zhenxiang (Da **Dong Roast Duck)** Marino D'Antonio (Opera Bombana)

BEST DELIVERY Annie's Italian Restaurant Outstandina

Gung Ho! Pizza Pizza Plus

BEST DIM SUM Crystal Jade Outstanding

Lei Garden Tang Palace

BEST FRENCH (FINE DINING)

Temple Restaurant Beijing Outstanding

Brasserie Flo Capital M

BEST FRENCH (CASUAL DINING)

Cafe de la Poste Outstanding

O'Steak La Taverne

BEST FOR IMPRESSING VISITORS

Temple Restaurant Beijing Outstanding

Da Dona Roast Duck Capital M

BEST ITALIAN (FINE DINING)

Opera Bombana Outstanding

Tavola

Mio, Four Seasons Beijing

BEST ITALIAN (CASUAL DINING)

Annie's Italian Restaurant

Outstanding La Pizza Mercante

BEST JAPANESE

Hatsune Outstanding Yotsuba

Sake Manzo

BEST KOREAN

Outstanding

Bibigo

Saveurs de Coree

BEST LATE-NIGHT DINING

Jin Din Xuan Outstanding

Bellagio The Den

BEST MALAYSIAN/ SINGAPOREAN

Nyonya Kitchen

Outstandina Cafe Sambal Lau Pa Sak

BEST MEXICAN Luaa's Villa

Outstanding Cantina Agave Q Mex

BEST MIDDLE EASTERN

Rumi

Outstanding

1001 Nights **Biteapitta**

BEST OUTDOOR DINING

Capital M Outstandina

Blue Froa Dali Courtvard

BEST PERSONALITY

Ignace Lecleir (Temple Restaurant Beijing)

Outstanding

Seth Grossman (Home Plate Bar-B-Que) Alex Molina (Mosto, Modo Urban Deli, Moka Bros)

BEST PIZZA

La Pizza

Outstandina

Annie's Italian Restaurant Guna Ho! Pizza

The Tree

BEST PLACE FOR A

CELEBRATION (FINE DINING)
Temple Restaurant

Beijing Outstanding

Mosto Capital M

BEST PLACE FOR A

CELEBRATION (CASUAL DINING)
Great Leap Brewpub

Outstanding

The Rig Smoke

The Big Smoke Bistro Home Plate Bar-B-Que

BEST FOR A ROMANTIC MEAL

Temple Restaurant Beijing

Outstanding Capital M

Brasserie Flo

BEST SALADS Element Fresh

Outstanding
Annie's Italian Restaurant
Moka Bros

BEST SANDWICHES

Wagas Outstanding

Element Fresh Bocata BEST SERVICE (NON-CHINESE CUISINE)

Temple Restaurant Beijing

Outstanding

Capital M Brasserie Flo

BEST SERVICE (CHINESE CUISINE)

Da Dong Roast Duck

Outstanding Din Tai Fung

Made in China, Grand

BEST SICHUAN

Chuan Ban

Outstanding

Transit Zhang Mama

BEST SOUTH ASIAN

Ganges Taj Pavilion

Outstanding Indian Kitchen

BEST SPANISH/TAPAS

Migas

Outstanding

Agua Carmen

BEST STEAK (FINE DINING)

Mosto

Outstanding

Morton's The Steakhouse The Cut, Fairmont Beijing

BEST STEAK (CASUAL DINING)

O'Steak

Outstanding

Flamme

Union Bar and Grille

BEST THAI

Purple Haze

Outstanding

Lime Café Serve the People

BEST VALUE FOR MONEY (FINE DINING)

Temple Restaurant Beijing

Outstanding

Mosto Brasserie Flo

BEST VALUE FOR MONEY (CASUAL DINING)

Home Plate Bar-B-Que

Outstanding

Annie's Italian Restaurant Great Leap Brewpub

BEST VEGETARIAN

Pure Lotus
Outstanding

Veggie Table

Lily's Vegetarian Restaurant

BEST VIETNAMESE

Susu

Outstanding

Pho La La Va Va Voom

BEST WESTERN BREAKFAST

Element Fresh

Outstanding

The Rug Vineyard Cafe

BEST WINGS

Home Plate Bar-B-Que

Outstanding

Union Bar and Grille Great Leap Brewpub

BEST WINE LIST

Temple Restaurant Beijing

Outstanding

Pinotage Mosto

BEST YUNNAN

Middle 8th
Outstanding

Dali Courtyard Lost Heaven

EDITOR'S PICKS

BEST CUSTOM CAKES Fat Bunny Bakery

BEST SAUSAGES Andy's Craft Sausages

BEST CREATIVELY PAIRED

Andreas Block, The Cut

BEST CONTEMPORARY KOREAN

One Pot

BEST YUNNAN SET MENU

Dianke Dianlai

BEST FOR IMPRESSING VISITORS

Najia Xiaoguan

BEST LAO BEIJING HOT

POT

Jubaoyuan

BEST CHEESECAKE Sweet Tooth Café

BEST HEALTHY LUNCH Obentos

BEST JAPANESE CURRY Suzuki Kitchen

BEST NEW HOTEL BRUNCH

Chapter (Conrad Beijing)

BEST TEPPANYAKI

Haru

BEST HOTEL ITALIAN

Cépe (The Ritz-Carlton Beijing, Financial Street)

BEST EGGS Chef Too

BEST SURF 'N' TURF

Steak Exchange Restaurant + Bar (Intercontinental Beijing Financial Street)

BEST BEIJING DUCK

The Horizon Chinese Restaurant (Kerry Hotel Beijing)

BEST THEMATIC BRUNCHES

Vasco's (Hilton Beijing Wangfujing)

MOST UNIQUE CONCEPT Dacha

BEST HOTEL DESSERTS S.T.A.Y. (Shangri-La Hotel Beijing)

BEST SATURDAY BRUNCH Memorable Moments Saturday Brunch, Senses (The Westin Beijing Financial Street)

BEST CRONUT

The Sweet Spot (China World Hotel)

BEST BRUNCH VARIATION

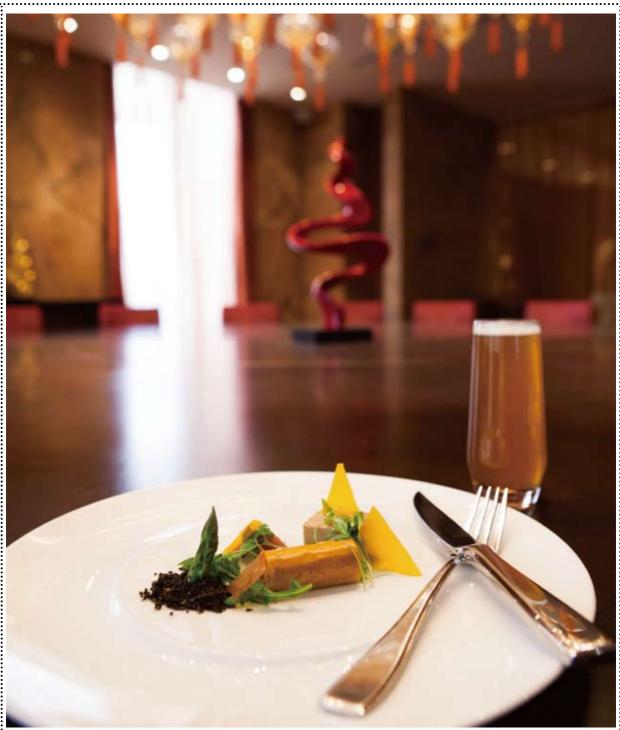
Brunch Attitude, VIC (Sofitel Wanda Beijing)



Check out the Beijinger website for more on our Reader Restaurant Awards.

FOOD & DRINK

KOREAN TACOS // PAVLOVA // BUTTER // BARTENDER STYLE



Pop over to The Cut, Fairmont Beijing for The Chef and the Brewer, a pint-paired supper hosted with Great Leap Brewing on Apr 25.

NIBBLES AND SIPS

UPCOMING OPENINGS

The hottest culinary corner of town, Sanlitun's Courtyard 4, will be getting even hotter with **The Taco Bar**'s return. The former speakeasy has plans to dish out Mexican fare from a space several times as big as its hutong digs of days-gone-by.

RE-OPENINGS

Home Plate Bar-B-Que Sanyuanqiao is now open with a new coat of paint. It's the same size as before, but its makeover nods to the Sanlitun location. A few dishes have been added to the menu so that diners can feast on platters with smoked sausage and roast chicken at both cookout haunts.

The team behind Lush and Gung Ho! Pizza has rebranded Wudaokou's Pyro Pizza as **Sugar Shack**. The student hideout now has an updated space with a new look and beer pong tables.

HAPPENINGS

Chilli, chilli, chilli. It's a month of meat. **Great Leap Brewing** will be hosting their third annual chilli cook-off at their original location in Gulou on April 5. Later in the month on April 26, look to the Southeast of the city for the **Shuangjing Block Party** and their chilli cook-off.

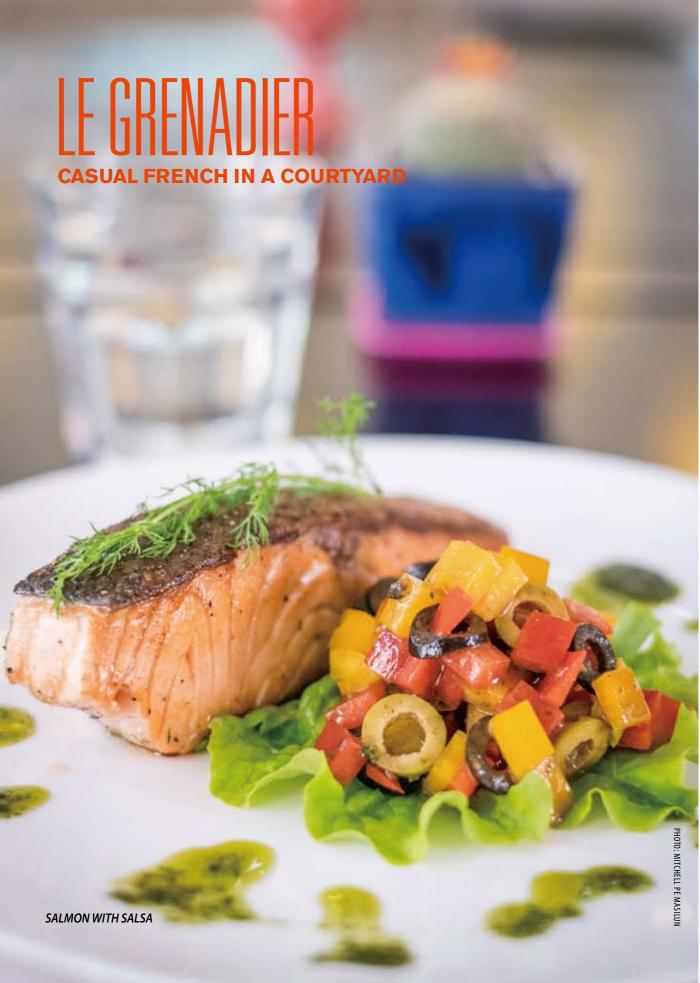
Mosto in Nali Patio launched a new membership card for their Supper Club (daily 6-7pm), which offers a select menu of three courses for RMB 218 per person. With the card, buy five dinners and get the sixth on the house.

Keep your eyes out for **Opera Bombana's** new Sunday brunch which they will be rolling out in the middle of the month. All the more reason to take a lazy afternoon for some retail therapy in Parkview Green.

Two Guys and a Pie has introduced the family pie. These things come in three different flavors (Slow Lovin' Aussie, MC Brah and The Biggs Apple), each scaled for four people and priced at RMB 120 for nearly a kilo's worth of pie. They're going with more of an Englishstyle crust – that is, no puff pastry.

京**A** are set to launch their Airpocalypse IPA. They call it a "hazy, unfiltered tribute to the city we know and love, and to the people who, whether it's a blue-sky day or no-sky day, make it so great." Look for it on tap soon, along with a few other clever promotions.





WHAT'S NEW RESTAURANTS

Thu-Tue 11.30am-8.30pm. 7 Youqizuo Hutong, Di'anmen Neidajie, Xicheng District (8408 4602, 130 4106 2539 for English)

榴树下法餐咖啡馆,西城区地安门内大街油漆作胡同7号

550m southwest of Nanluogu Xiang station (Lines 6 and 8)

ou couldn't get much more of a contrast in cultures than at Le Grenadier – a French restaurant set in a traditional Chinese courtyard building that's tucked back in a guiet hutong.

On arrival we were confronted with a gaudy luminous blackboard and an enormous poster of the dishes that both seem to want to tempt the kind of diner that hunts for lunchtime deals during university breaks. Next, it's an urban-style blackboard wall listing the menu in chalk, and then a wall of graffiti. Once inside, we found ourselves in a sophisticated wooden room that's decorated with a clutter of ornaments and a magazine rack, at the top of which the nice menus were clumsily shoved.

Despite this clashing of appearances, however, the food itself had a seamlessness to it. Quality and style of presentation was consistent throughout the meal, and there was an elegant restraint to each dish.

The pasta (RMB 48) was perfectly cooked and dressed with just the right amount of pesto to coat but not drench it, and had a dash of chilli to add depth. The salmon with salsa (RMB 132) was also well done, cooked to a lovely, moist medium that flaked apart at the slightest nudge of our forks. On the side, we had a scrumptious – if a little undersized – portion of mashed potato (RMB 16), the duck rillettes (RMB 39), and a ham platter (RMB 46). To cap it all off and finish on a sweet note, we had a chocolate mousse (RMB 32), which had a light, foamy texture and seemed almost like a chocolate soufflé. *Shannon Aitken*

Also try: Luce, Eatalia







PHOTOS: SUI, FLICKR USER FOODTHINKERS

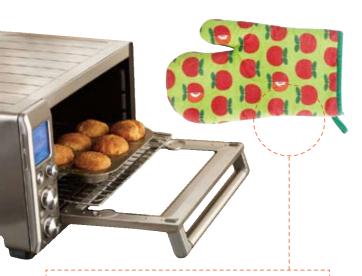
TOTALLY BAKED

EVERYTHING YOU NEED FOR THAT OVEN LIFE

by Cat Nelson

n the making of this month's issue, home-baker extraordinaire Ida Collin of Fat Bunny Bakery revealed to us that she relies solely on two countertop ovens to churn out her intricate custom cakes. Even that ten-kilo behemoth on the cover of the magazine? Yup.

So we're taking a cue, stopping our whining and getting out our cookie cutters. While the usual suspects for foreign groceries around town do carry whole vanilla beans, baking powder, cupcake tins, parchment paper and even the odd hand-mixer, the offerings can be hit-and-miss. Read on to delve deeper into the world of baking in Beijing.



OVENS

First things first: heat. There are times when the open flame of your average Chinese kitchen just won't do. Countertop ovens can be bought in many of the major supermarkets like Wal-Mart and Carrefour or electronic stores such as Sundan.

But for the most variety, turn to the web. There is Taobao, of course, but the trouble of setting up an account and sorting through the mass of vendors may dissuade you. Consider Jindong (Jd. com) which, for many of their products, offers next-day delivery (and occasionally same-day with an order early enough in the day), a reputable guarantee policy and the option for cash payment. Amazon.cn is also an increasingly attractive option with their recent incorporation of a rudimentary English portal.

MEET YOUR MODELS

Of the plethora of oven options, which to choose? Convection or conventional? Nine-liter or 30-liter? Beijing's professional home-bakers give us the scoop on their machines of choice.

1 At Fat Bunny Bakery, Ida Collin may be the brains behind the bakery, but the brawn? It's two humble countertop ovens – Midea MG17CC-AR (RMB 398) and ACA ATO-M16A (RMB 289) – turning out the goods. *Available on Amazon.cn and Jd.com*

Before operations moved to a professional setup, Tavalin Bagels got their start with a Loyola LO3401RC purchased for RMB 700 at the Sundan in Taikoo Li South. *Available on Jd.com*

Two Guys and a Pie are lucky enough to have a built-in oven at their location (not very good since the door fell off the spring they report), but when things get intimate? For small parties, they use a small ACA ATO-M09C (RMB 185). Available on Jd.com

A Since their delivery-only beginnings, Sweet Tooth Bakery has had two weapons of choice: a Red Tomato HK-60RCL (红蕃茄HK-60RCL) (RMB 700) and a Royal Star RK-28B1 (RMB 700). The Red Tomato remains on duty at home while the Royal Star now assists in the kitchen of their new cafe. Red Tomato available on Taobao.com; Royal Star available on Jd.com

FLOUR AND OTHER INGREDIENTS

Flour can easily be bought at a local supermarket. Dumpling flour (jiaozi fen 饺子粉) – high in gluten and a good substitute for bread flour – and selfrising flour (zifa fen 自发粉) – an all-purpose flour mixed with baking soda – are the most common. But if you're looking to get schooled in flours – or at least have countless options – we recommend going to Tongrisheng Lianghang (同日升粮行). The stores are jammed with bulk bins holding all varieties of flours including basic, specialty and organic.

For other ingredients, the vendors at Sanyuanli Market offer the same imported goods as the foreign grocery stores but for several *kuai* cheaper.



BREAD FELLOWS

Not enough here on water, flour and yeast? For a comprehensive guide to breadmaking in China, visit the excellent blog *Haw Berries and Kumquats* (Hawberry.net)





WHERE TO GO

Ziwei Hongbei Wu 滋味烘焙屋

This specialty baking store offers tools, such as mixers and pans, as well as cheaper, non-brand chocolate, coconut flakes, almond powder and other ingredients for baking. They also have an extensive Taobao shop (http://ziwei365.taobao.com)

Mon-Fri 10.30am-7pm, Sat-Sun 10.30am-6pm. 6 Andingmenwai

Mon-Fri 10.30am-7pm, Sat-Sun 10.30am-6pm. 6 Andingmenwai Dajie (8427 0715) 安定门外大街6号楼底商

Tongrisheng Lianghang 同日升粮行

See description in text.

Daily 8am-7.30pm. 6 Yonghegong Dajie, Dongcheng District (6401 0473) 东城区雍和宫大街56号

Daily 8am-6pm. 58 Meishuguan Houjie, Dongcheng District (6404 4887) 东城区美术馆后街58号

Beijing Hotel Equipment Corporation 酒总酒店设备

Get over to Line 4 and make a day of it with the clothing markets at Xidan and the Muslim area around Niu Jie. Further south, a short walk from the Beijing South Railway Station, you'll find the HEC. It's a kitchen nerd's heaven with three-stories of stuff to properly outfit a restaurant with Western gear at local prices. A range of cookie cutters, whisks, ramekins, pie pans, pastry bags and much more is available – this should be your one-stop shop for kitting out your kitchen.

Daily 9am-5.30pm. 1 Kaiyangli Yijie, You'anmenwai,

Fengtai District (8355 9988)

丰台区右安门外 开阳里一街1号

WHAT'S NEW RESTAURANTS



GUANPIN

TEA AND BISCUITS WITH A CHINESE TWIST

Daily 11am-10pm. 15 Wudaoying Hutong, Dongcheng District (159 0137 0753) 观品:东城区五道营胡同15号

■ 200m west of Yonghegong station (Lines 2 and 5)

hen Yi Xiao and partner Peng Xiao began to imagine their tiny cafe near Lama Temple, they pledged to abandon the formula that was so common to most of Wudaoying Hutong's coffee shops. Gone were the velvet, maroon sofas, the overpriced, sub-par Western food and mangy cats. In their place came a neutral color palate dotted with cacti and candles, a handful of round, wooden tables, and a handwritten menu that doesn't wander beyond aromatic teas, coffee, and dainty desserts.

Every morning, behind the privacy of floor-length ivory shades, tofu mousses and shortbreads are baked fresh before Yi opens the doors to Guanpin at 11am. The black sesame tofu mousse is airy, round puffs of granitecolored whipped cream sandwiching a rich, nutty sliver of heizhima and honey. Its round form makes up the point at the end of the thinnest exclamation of chocolate sauce, a decorative drizzle that's a cruel tease to the sweet tooth. It's a product of carefully studied outlines for Western teatime fare, but with the addition of experimental Chinese flavors. The key word here is experimental, so expect a hit as readily as a miss – don't bring your esteemed lady friend on a first date here just yet.

Yi plays with shapes in her gnome-sized biscuits, with cocoa taking the lead among her flavors as the most respectful accompaniment to coffee. Peng, a film grad in animation, does custom illustrations in chocolate icing for RMB 10 per cookie, or RMB 100 for a face-sized serving. His framed, whimsical light pencil sketches of hot air balloons and stairways line the walls, and his painted half-snake, half-dragon (a his-and-hers zodiac) crowns the kitchen.

The must-try? Yi's garlic cookie, a surprising blend of the biting bulb and just enough sweetness to let it pass as a cookie and not a cracker. Just be sure to bring along a few mints. Jessica Rapp

Also try: Barista Coffee, The Hardware Shop

WHAT'S NEW RESTAURANTS

GLEN KITCHEN

CASUAL, COMFORTABLE JAPANESE

Daily 6pm-midnight. 205, Bldg A, Taiyue Suites, 16 Nansanlitun Lu, Chaoyang District (above Beer Mania) (6591 1191)

朝阳区南三里屯路16号泰悦豪庭A座205室

□ 550m northwest of Hujialou station (Line 6 and 10)

ou know the situation where you select from an elegant menu of stunning dishes, only to have some low-budget approximation of them land on your table? Well this isn't it. In fact, it's the opposite. On walking into Glen Kitchen, a sleek new Japanese restaurant, you sit at one of the neat little spots that hug the kitchen, and then open a menu that looks like it might have been pilfered from an alleyway diner. The images are small, lifeless and hard to make out – which is all you'll have to go on if you don't read Japanese or Chinese.

What comes to your table, however, surpasses what your expectations might have shrunk to. The food is tender and delicious. It's simple and unpretentious, almost family style. We tried the bowl of edamame (RMB 20); a whole fish (market price); a prosciutto salad (RMB 65), which was crisp and fresh, and dressed lightly in Japanese mayonnaise; two helpings of deliciously simple grilled vegetables (RMB 35); and a yummy, albeit slightly kitsch, savory rice dish (RMB 50) that was wrapped in a thin omelet and drizzled with tomato sauce.

Above all, however, the sushi (RMB 20-25 each) was our favorite. Rather than the usual blocks of rice and fish, these were shaped into balls with the fish pressed snugly into them. The Japanese rice was soft, but toothsome and had a subtle sweetness to it. If we hadn't already overordered, we would have gone in for seconds or thirds. *Shannon Aitken*

Also try: Tori Tei, Suzumei









JUST DESSERTS



M'S TRULY GRAND DESSERT PLATTER

CAPITAL M

Mon-Fri 11am-2.30pm, 6-10.30pm, Sat-Sun 11.30am-5pm, 6-10.30pm. 3/F, 2 Qianmen Pedestrian Street, Chongwen District (6702 2727) 崇文区前门步行街2号3层

200m south of Qianmen station (Line 2)

ave you ever wanted to eat clouds? Let me tell you something: surprisingly, they are crunchy. You thought they were soft, gossamer whispers of a thing, didn't you? This is not wholly untrue, but let's be real about this – ice crystals have edges.

A pavlova – cloud-like as it is – has edges, too, though that angular chunk of meringue may be hidden underneath a landslide of heavy whipped cream, a slick of passion fruit sauce, and season allowing, a stratum of passion fruit ice cream. Yet as rough-hewn as it may be, this sweet's namesake is a ballerina, and for good reason. Like the crystals of a cloud, the crunch of meringue melts delicately once in the warm cavern of a mouth.

The pavlova (RMB 98) at Capital M could be served in any portion size, and it would vanish. But best to eat it in moderation ... and with the support of seven other desserts. In Capital M's dessert platter (RMB 128 per person, minimum two people), the signature pavlova rightfully

claims top tier. But to ground this airy creation is a motley crew of other treats, stunning both alone and as an ensemble. With an octet, the probability is there: something will not be good.

But somehow, they've outdone themselves, and everything ranges from the very good to superb – a chocolate soufflé, eggy with the lightest of cocoa touches; an exceptional raspberry ice cream and coconut sorbet. Simple afternoon snacks of an earlier era are rediscovered, now matured, in Sandra's Baked Bananas topped with cream cheese, walnut-crunch ice cream and a drizzle of dark rum and in an understated date and orange tart. A *mille feuille* with butterscotch and praline is classic and captivating.

I first learned what a fool was on the rocky coast of Maine at age 20. It was a raspberry one and excessive. Here in the city and seven years later, it is salted caramel – the golden brown sugar folded in silky whipped cream – and perfect. *Cat Nelson*

TROY REILLY

LEAD GUITARIST, BEIJING BEATLES

t's hard to top playing a set with London Mayor Boris Johnson, so perhaps that's why Troy Reilly is heading off to Australia after 15 years in Beijing. Having appeared as Jorge Arrowsmith, the lead guitarist of The Beijing Beatles, Troy thought back on one more round of *gongbao jiding* before heading to the land down under.

The venue

The All Too Familiar Family Restaurant (太熟悉餐厅) in Tuanjiehu. Why? Because my friends and I have celebrated many special occasions at this restaurant over the years including birthday parties and Peking duck Christmas lunches. I like casual dining, and here the food is not expensive and tastes great.

The starters

Cold dishes to start: favorites include clear noodles in chilli sauce; jellyfish tossed with green onions and toasted sesame seed oil and cucumber strips with minced garlic.

Main course

Peking duck; twice cooked pork (huiguo rou); Japanese tofu; a mushroom and vegetable dish; maybe some dumplings; and of course Kung Pao Chicken (gongbao jiding)! The local Chinese might be baffled by gongbao jiding's popularity but the laowai love it.

Dessert

Maybe some glutinous rice balls (tang yuan or yuan xiao) literally meaning "fullness" or "full circle," representing the inner circle of close friends.

The music and entertainment

There'll be plenty of discussion around the table so no need for music at dinner. Chinese restaurants are usually quite atmospheric anyway so any background music would get lost amongst all the lively "heat and noise" (renao).

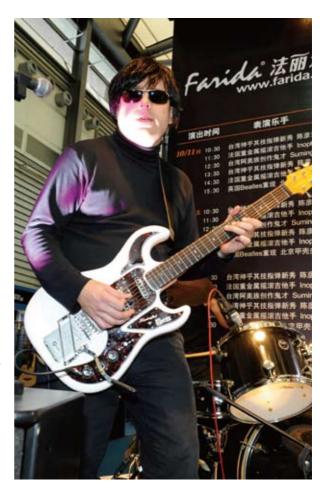
Any other entertainment?

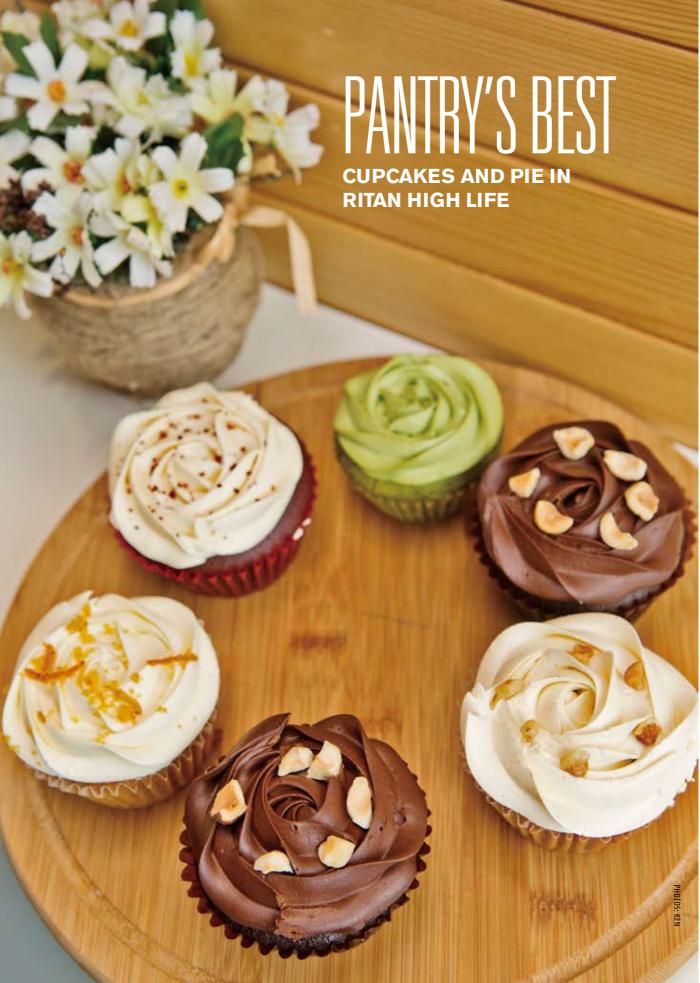
Normally I would become the entertainment later on in the evening with my band. Our dinner party would take a couple of taxis down to Gulou and hit up Beijing's most fun live music venue, Temple. Gao Xu, Clement and Pink (the cutest bar manager in all of China) run a fantastic live music haven.

Last stop?

Early morning breakfast at The Den with their friendly, patient staff. From Bloody Mary's and Eggs Benedict to celebrity spotting and early morning catch-ups with the likes of Desmond Blooze (the Blackwater Irish band lead singer) and the legendary Beijing Boyce. The kangaroo skin hanging above the bar also makes me feel right at home.

The beat goes on for The Beijing Beatles at Jianghu Bar on Apr 11.





WHAT'S NEW RESTAURANTS

Sun-Thu 11am-8pm, Fri-Sat 11am-9pm. Unit 92-93, 3/F, Ritan High Life, 39 Shenglu Jie, Chaoyang District (4008-3-14159)

朝阳区神路街39号日坛上街3层92-93



■ 1km southwest of Dongdagiao station (Line 6)

he menu is simple: cake and coffee. Not much more is needed in the first storefront from former deliveryonly operation Pantry's Best. The minimalism of the offerings suits the space with its Muji aesthetics – perfect for a cup of coffee and long hours with a laptop.

The barista can do Americanos (RMB 22), lattes (RMB 27), and an ice brew (RMB 28) as well as a matcha latte (RMB 28). The refrigerator case is inspiring – slices of pie (RMB 24-30) and cakes (RMB 30) rotate daily, while the top shelf showcases cupcakes (RMB 25, medium; RMB 28, large).

But there are some disappointments to the anticipation. What should be a thick, luxurious frosting for both the carrot cake and red velvet cake is instead too light, and unfortunately, the crumb of either doesn't do much to redeem it. Cupcake flavors encompass the classics chocolate, banana, red velvet - with lighter flavors like lemon, coconut, mango and matcha. These suffer the same fraught fate as the cake: too much of a mediocre icing.

None of this is to say, don't go. In fact, you should. This bakery endeavor began with the moniker "Pie House," and would have been the better for retaining it. Arguably the best in Beijing, a slice of the apple pie (RMB 24) is exceptional with a crispy, sticky bottom crust, a flaky buttery top crust and well-spiced, soft apples sliding out from the center. Cat Nelson

Also try: Sweet Tooth Cafe, Colibri



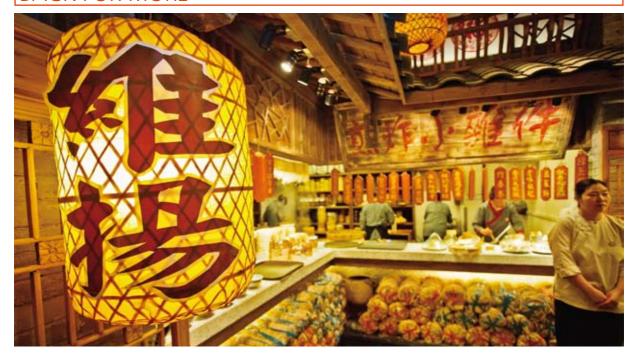








BACK FOR MORE



NANJING IMPRESSIONS

DELICATE FLAVORS FROM THE SOUTHERN CAPITAL

Mon-Fri 11am-2pm, 5-9.30pm, Sat-Sun 11am-10pm. 4/F, Shimao Department Store, 13 Gongti Beilu, Chaoyang District (8405 9777) 南京大排挡:朝阳区工体北路13号世茂百货4楼

☐ 1km west of Tuanjiehu station (Line 10)

ed lanterns, swollen and luminous, swinging from the rafters; a row of wooden snack stalls with vendors peddling bamboo steamer baskets of dumplings; lacquered tables packed with animated parties of diners – it's the kind of romantic vision of dining in China you might have before ever stepping foot in the country. Where do you find it once you're here? The fourth floor of a shopping mall, of course.

This is no Qianmen or Nanluoguo Xiang. Nanjing Impressions does kitsch well and, more than that, food that outstrips the environment. It's a meal without misses. Portions are sized and priced to encourage trying a spectrum of dishes. The skin of the chicken with sweet and sour sauce (wangfu paojiaoji 王府泡椒鸡, RMB 32) is crisp and the meat moist and tender. The English translation of the name is too simplistic and invokes the memory of a cloying, viscous sauce drenching deep-fried chicken with pineapple, bell pepper and onion. Instead, this exceptional fowl has been plunged in a thin vinegary

sauce, not only sweet and sour, but with a dimension of peppery spice that the Chinese name intimates.

Beijing may do a good roast duck, but if you want to see a city that loves the bird, unabashedly and completely, look no further than Nanjing. The Jinling salted duck (zhaopai yanshuiya 招牌盐水鸭, RMB 28) has a spartan presentation – thick strips of rosy meat and pale skin – but the classic dish needs nothing more. It stands on taste alone. Much like xiaolongbao, the steamed buns with roast duck (tianwang kaoyabao 天王烤鸭包, RMB 12 for 3) gush soup upon first bite. The uncommon interior of duck is heavy and rich.

Bellies bulging with bird might do well to have something lighter. The steamed Yangtze River white fish with chicken stock (*jizhi changjiang baiyu* 鸡汁长江白鱼, RMB 98) is both massive and delicate. We are told that the belly meat is the most tender, and it pulls away from the bones with the same graceful ease that has run throughout the evening. *Cat Nelson*

BAOCHAO NOODLE HOUSE

PICKY EATER DISHES OUT BOTTOMLESS NOODLES

Daily 10.30am-2pm, 5-10pm. 76 Baochao Hutong, Dongcheng District (5728 9673) 东城区宝钞胡同76号

€ 600m southeast of Guloudajie station (Lines 2 and 8)

ree-flow coffee? You bet. Free-flow buffet? Absolutely. Free-flow wine? Give it to me. Free-flow noodles? Say what?

Baochao Noodle House is one of Beijing's few hutong hideouts that's all about the unlimited. Like adding more milk to a bounteous bowl of cereal, if diners need a top-up of thick, tubular noodles to chaperon their toppings, the waiters at Baochao Noodle House will happily abide. But when has anyone ever craved infinity noodles, aside from those lowly nights when excessive drinking leaves a gaping hole in the stomach, one that can only be satiated by grease and carbs? This isn't that kind of place – it's decorated like mom's country cottage if she was the crafty type in the '80s and '90s. That's one too many painted anchors and flower pots for a hangover. So when?

Manager Cui Kai says the most noodles anyone has ever eaten was four bowls because, simply, he had a huge appetite. Think you can challenge him? Go for it. The prize? More noodles.

The noodles themselves taste like they're lacking preservatives, salt, or MSG, and that's because, unfortunately or not, they are. What's bland for some is refreshingly healthy for others, and an obsession for yet others – the owner, who like most kids, grew up finicky about food, claims his mother conceived of the restaurant's recipes as a way to trick him into eating his vegetables. From this came such combos as noodles with broccoli, cauliflower, red and yellow pepper, and mushrooms (RMB 23) and eggplant, eggs and pork (RMB 20). Strangely, the noodles don't mask the greens at all – someone needs to hide the salt shaker from momma.

Sometimes, though, marketing plays a leading role in a restaurant's success. The colorful, signed sticky notes and cartoon drawings dressing the walls nod to a longtime favorite, Mr. Shi's Dumplings, just two buildings down the road. But in the end, it's the noodles, not the flair, that will need to stand on their own. And there sure are enough of them. *Jessica Rapp*



WHAT'S NEW RESTAURANTS



PALMS LA KITCHEN AND BAR

KOREAN-MEXICAN FUSION IN GULOU

Daily 11.30am-midnight. 14 Zhangwang Hutong, Dongcheng District (6405 4352) 东城区张旺胡同14号

450m south of Guloudajie station (Lines 2 and 8)

verything I am comes from kimchi," declares Roy Choi. He's the godfather of the fusion between Korean and Mexican foods, a nouveau cuisine that took the Los Angeles streets by storm half a decade ago. His creation has skipped across the Pacific – you'll find bulgolgi burritos in Seoul's hippest neighborhoods – and landed in Beijing's hutongs, replete with the pickled product.

Fermentation features prominently – though not exclusively – in Palms LA Kitchen's menu, crafted by City of Angels natives with items like kimchi fritters with sriracha sour cream (RMB 25). "Loaded fries" topped with Korean-style refried pork and cheddar, naturally, have a sprinkling of caramelized kimchi – the highlight of a dish that could do with a bit more of a load to compensate for average fries. And a kimchi quesadilla (RMB 48) satisfies, demonstrating it's hard to be disappointed by cheese.

The star children of this fusion cuisine are tacos and burritos – the tradition of Korean barbecue wrapped in tortillas and shells. Options range from *kalbi* (beef rib) to spicy chicken and more traditionally, *carnitas* – with tacos (RMB 38-45 for three) and burritos (RMB 45-56).

If the phrase "Korean-Mexican fusion" still raises eyebrows, lower them – and lift up a glass. The signature cocktails (RMB 50) are outstanding. The grassy taste of *yerba mate*-infused vodka permeates El Imigrante with a bit of sparkle lent by Sprite, while a tie-dye-colored LA Water makes for a successful riff on a Long Island Iced Tea.

Yes, there are misses (an oddly-textured guacamole, scant on the avocado), but, with cocktail in hand, we support them in concept and in kimchi. *Cat Nelson*

Also try: Cantina Agave, Saveur de Coree

WHAT'S NEW RESTAURANTS

MOTI MAHAL

CURRIES AND KEBABS BY THE PARK

Daily 11am-3pm, 5.30-11pm. 1-31, 2/F, Ritan High Life, 39 Shenglu Jie, Chaoyang District (8569 4554) 朝阳区神路街39号日坛上街2层1-31

■ 1km southwest of Dongdagiao station (Line 6)

ith walls papered in gold and garish, but endearing chandeliers suspended from the ceiling, once you enter Moti Mahal, it seems absurd that you could have ever passed it by. Yet you can, and this would be a shame.

The second-story space formerly housed the forgettable Mirch Masala. Moti Mahal is more memorable. The new arrival's menu traverses the Subcontinent, with no particular focus in individual regional cuisines and well-known favorites comprehensively represented.

The lamb tikka (RMB 62) arrives in tender, generous chunks. A warning about the spiciness of the lamb rogan josh (RMB 86) turns out to be dismissible, though it is brilliantly red and still delicious. Flecked with cilantro, the onion kulcha (RMB 20) drips with butter. If you feel saturated in *ghee*, cut the fat with a plain *naan* (RMB 12) to scoop up the curry, and sip on one of the *lassis* (RMB 32) from a standard selection of sweet or salty as well as a trio of three fruit flavors: banana, mango and strawberry.

At the start of the evening, the lone Englishman at the table declared the pair of lamb samosas (RMB 32) "the best samosas in Beijing." What else better to trust the British on than Indian food? Perhaps we were swayed from the outset by this accolade, but a return to leftovers the next day only confirmed initial impressions. Moti Mahal has staying power. Cat Nelson

Also try: Raj, Indian Kitchen











As The World Churns

COMPARING UNSALTED BUTTERS

by Kipp Whittaker

sed for spreading, cooking and baking, butter is a magical hunk of dairy worthy of examination. So we gathered some tasters together armed with little more than a loaf of white bread and a knife to figure out if we could blindly distinguish the differences in quality and flavor between the most commonly found butters in Beijing.



Westgold (RMB 26.80, 250g)

"This one is really bland and oily, probably not suitable for table use."

"Comparable to the cheap stuff they serve at roadside greasy spoons."

"The taste is a little metallic. Too much might cause Alzheimer's, but probably not until you've had about five heart attacks from only eating butter."

"Only use it on something you don't care about like frozen waffles, popcorn, or things you feed your kids. Keep this far away from that scone you've been saving."

President (RMB 34.90, 200g)

"This one tastes more cheesy and a little sour, but it's legit and very cream heavy."

"For the most part, it's satisfying and better than the others but not amazing."

"Not a very sweet butter and a little bit dry, but still more character than the others."

"Another quality choice. I would love to spread this on some of my granny's biscuits, and watch the hummingbird feeder on a cool summer night."

"Worthy of a captain's dinner on a second-tier cruise ship, but not quite rich enough for a banquet at the Waldorf Astoria."





Westpro (RMB 37.60, 454g)

"A very utilitarian butter. I'm visualizing it being served in a depressing office cafeteria under a flicker of fluorescent light and the sound of muzak."

"I taste the bread more than the butter, which is sad as it's a cheap loaf of white bread."

"Definitely not churned by an Amish lady, Trappist monk or a burly farmhand."

"I would use this to remove a stubborn ring, or fix a noisy door."

Suki (RMB 29.90, 200g)

"Absolutely joyless and probably made by sad cows on antidepressants."

"It tastes decent, but oily, leaving a thick filmy residue in my mouth. I wouldn't want to kiss me right now."

"It's passable, but would probably be more appropriate for cooking. Or practical jokes requiring a slippery surface."

"Tastes like the butter you might be served on a long distance journey. It's passable but not what you'd call nice."



Elle & Vire (RMB 29.90, 200g)

"Less oily and a little sweet. You can tell this has a higher percentage of cream by its pale, milky color."

"Butter to be enjoyed as butter. Simple, elegant and true to its origins."

"You would probably find this in an airport in Zurich, being served on artisanal bread to slimy aristocrats."

"This would be amazing on a Hong Kong pineapple bun."

"It deliciously fills a primordial need. Tastes fatty without being gross or too heavy."

VERDICT

After a good hour of butter consumption, our verdict was pretty clear. The French butter rules with a benevolent hand over the dairy kingdom, while New Zealand and Chinese butters are sadly destined for a laborious plebeian existence. With Elle & Vire's superior flavor, better cream to oil ratio and competitive pricing, there is no reason to settle for the mediocre stuff





veryone knows that Chocolate is where the wildest nights in Beijing go down. If you don't have stories of your own, then you've certainly heard tales. The same crew recently opened Dacha, which captured our pick for Most Unique Concept in this year's Reader Restaurant Awards. Who's the brilliant mind behind these ventures? Meet Svetlana Lustina.

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

I was born in the Russian Far East. One of the most famous things about this region is the king crabs which are huge and very tasty. My family knows that whenever I come back home, a fresh home-cooked king crab is a must for dinner.

Is there anything you won't eat?

I spent all my childhood in a village next to the sea, so we would eat fresh fish, caviar and various seafood. But at the same time, there were a lot of frogs jumping all around so I have never thought of frogs as food.

What is one of your reoccurring food cravings?

It's bread! A lot of people don't eat bread anymore because it's such a caloric product. But according to Russian tradition, bread is the stuff of life. So, for me, borsch without bread is like Chinese food without tea.

If you could only eat one dish for the rest of your life what would it be?

If there were only one food in the world, I hope it would be *foie gras*. There are a lot of recipes that call for it, and every chef has his own secrets for preparing it so I would never tire of it

What's your ideal breakfast?

My ideal breakfast is a breakfast in bed – served beautifully with rose buds and the tasty aroma of fresh coffee.

After 12 years in Beijing, what still excites you most about being here?

Chinese parks still excite me the most. They are so beautiful, calm and full of their own atmosphere. I like watching people of all ages dancing and doing sports.

What are the newest ideas that you have?

A lot of friends of mine and customers of my restaurants have moved to other Chinese cities now. They say that they miss Dacha very much, so especially for them, I'm planning to open a network of Dacha Art-restaurants in some other big Chinese cities.

Make a night of it at Dacha with dinner and an evening show

WOKIPEDIA



... vegan 素食主义者

China is definitely of two minds when it comes to the strictest form of veganism. On one hand, a number of vegetarian restaurants dedicated to entirely animal protein-free dining have emerged to serve the adherent. On the other, at non-vegetarian restaurants, even ground meat may be presented to the strictest of vegetarians.

Therefore, it always helps to ask when ordering in a restaurant: Is this made with meat? (You rou ma? 有肉吗?) Does it contain ground meat? (You rou xian ma? 有肉馅吗?) Does this contain eggs? (You jidan ma? 有鸡蛋吗?) Is this fish? (You yu ma? 有鱼吗?) Does this contain dairy products? (You naizhipin ma? 有奶制品吗?) It's best to say, "I am vegetarian" (Wo chi su 我吃素) and then be specific about your dietary requirements as not everyone will understand what being vegan means.

... vinegar 醋

People from some parts of the country are easily identifiable when they ask for a small bowl of vinegar (cu 醋) with their lunch. Beijingers are partial to the stuff when eating dumplings (jiaozi 饺子), shunning the saltier soy sauce (jiangyou 酱油) for it. Vinegar appears in popular dishes like laohu cai (老虎菜) and in China, it's almost always dark unlike the white variety (baicu 白醋) commonly found overseas.

... viticulture 葡萄栽培

Although the concept of wine has existed for millennia in China, it was often translated as "wine" when what the writer was likely referring to was a spirit of some kind, all written as *jiu* (酒) especially in pre-modern poetry. There was also pre-European *putaojiu* (葡萄酒), which is still a fairly popular, sometimes homemade, alcoholic beverage made from pressing and distilling grape juice.

However, the drink we most often think of as wine continues to gain popularity, with Chinese palates increasingly learning to determine whether the wine is dry (gan 干) or sweet (tian 甜). With vines (putao teng 葡萄藤) now being planted from Shandong to Xinjiang, it seems like fermented wine is here to stay.











THE TIKIS

Order a drink with more than ten ingredients in Beijing, and it's likely it'll come out to the table in a flashy Polynesian totem cup. It will also probably be on fire. And in your drunken attempt to put out the flames, you disappointingly discover that out of all the ingredients in the festive cocktail, the only one you can taste is sugar.

"Honey, grapefruit, lime, and orange juices, cinnamon,

homemade allspice liqueur, two different kinds of rum and cold brew coffee - and two secret ingredients," Más co-owner and bartender Ross Harris says of Black Magic, his version of the official drink of Mai-Kai, a trendy tiki bar in Fort Lauderdale, Florida. "I looked at

all these very nerdy blogs where they cracked how to make this drink. There's no known recipe for it."

If you're looking for earnest sips, then Beijing's only tropical-themed rum bar in the hutongs is one of the few spots in the city boasting an American kitsch tiki cocktail that has more to it than its novelty, "exotica" culture. "We decorate it with a bunch of ridiculous stuff," Harris says, referring to his stock of neon pink straws, paper umbrellas and maraschino cherries. Under all its party wear is a complexity that would've made Mai Tai pioneers Donn Beach and Trader Vic proud. What's better, its only saccharine element is realized in the form of an unexpected, but pleasant treat: the gingersnap cookie.

THE TEXTLES

"I like birds," Más co-owner Chao Fang says, referring to his offbeat collection of Miami thrift store prints. A native from the seaside town of Qinghuangdao, Fang wears comfortable, mismatched patterns while he whips up his favorite, a El Presidente. "Normally, I don't shop a lot, but whenever I travel, I'm always in the mood to be brave and bold and try new things."

> Fang, Harris, and co-owner Ariel Tudelo's eclectic "uniforms" are a goulash of bargain bin finds, ("in Florida, they're all very stylish, but they adopt it in the least expensive way," assures Harris), upcycled souvenirs and borrowed

penchant for patterns peeks through a sharp suit jacket to complete a look he calls "tropical colonialist."

On the surface, their personal styles seem no more than just that. But coincidentally or not, they're puzzle pieces that complete one vacation-style package, which is one reason you won't find them in waistcoats.

"We wanted this place to not be too stuffy. Not like a speakeasy," Harris says. "Those feel classy, but don't say anything about being in Beijing. We wanted to make a place that reminded us of home and bring it to Beijing." Rest assured that this summer, the Más crew will be wearing their Hawaiian shirts.

IT TO BEIJING garments. Tuledo fashions a Thai tablecloth around his neck for a splash of color, while Harris's

WE WANTED TO MAKE

A PLACE THAT REMINDED US

OF HOME AND BRING









RHUM AND REASON: RECIPES

BLACK MAGIC, RMB 75

"It's the tiki drink and truly encompasses our spirit"

22.5ml each of lime, orange and ruby grapefruit juice

45ml cold brewed 100% Arabica coffee

30ml Gosling's

black high proof 151

45ml Myers Jamaican dark rum

22.5ml honey
A secret mix of

allspice, cinnamon and bitters



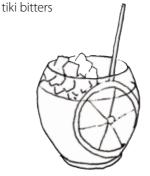
EL PRESIDENTE, RMB 55

"A daiquiri with a more masculine, aggressive feel" 45ml Appleton v/x Jamaican rum

45ml Appleton v/x Jamaican rur 15ml Grand Marnier 15ml dry vermouth

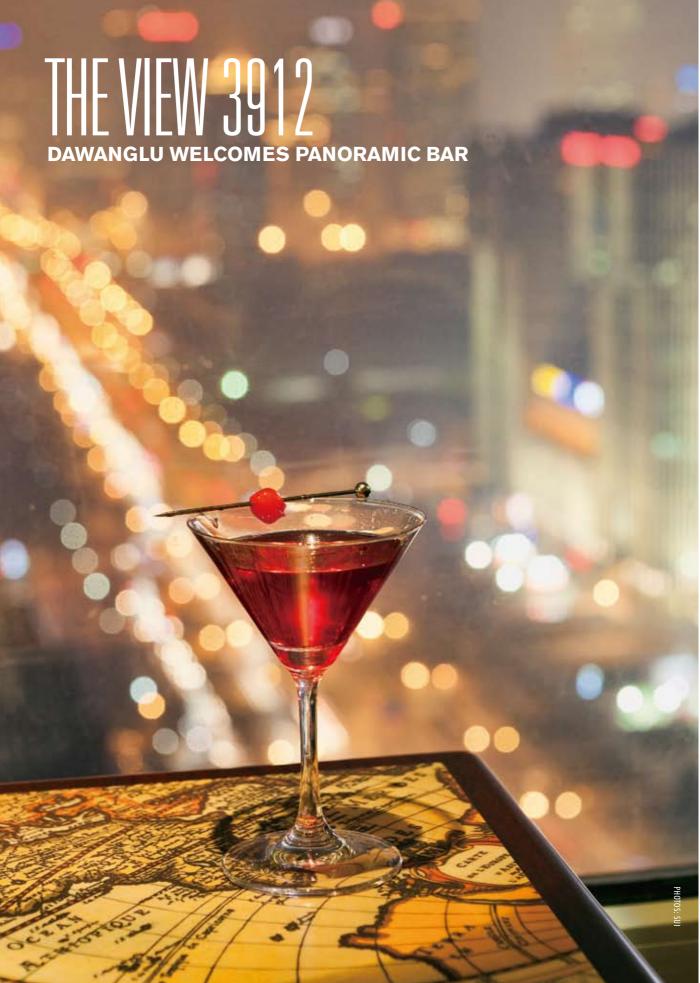
BEIXINQIAO SOUR, RMB 50

"A tiki-influenced whiskey cocktail" 45ml rye whiskey 22.5ml lemon juice 15ml orgeat almond syrup 3-4 dashes house tropical



Try Más' carnitas tacos and other Latin-inspired food on their new menu.





WHAT'S NEW BARS & CLUBS

Daily 10.30am-2am. 3912, Bldg A, Xiandai Soho, 88 Dawanglu, Chaoyang District (8589 2524)

朝阳区北京市朝阳区建国路88号SOHO现代城A座 3912

■ 100m south of Dawanglu station (Line 1)

uomao's eastern neighbor, Dawanglu, is not usually the first place that comes to mind when planning a night out. The limit usually levels at CBD's lofty China World Summit Wing, and God forbid if someone lives in Shuangjing (we kid – we love their pubs and grub, too). But there'll doubtless be a working crowd in Wanda Plaza who are more than thankful that The View 3912 has settled atop Xiandai Soho.

Their cocktails are whipped up behind an elegant, wood-paneled bar, and an extensive list has a little something for everyone. For a twist on the classics, try a Jack Rose (RMB 70) with apple brandy, grenadine and lime juice, or the Kiwi Mojito (RMB 90) with passion fruit syrup for a pricy but trendy treat. More inventive sips include the Pu'er Dry Gin Martini (RMB 90), but it leans toward the sweet side, leaving earthy tea tones to be desired. "Understanding" (RMB 95), with its charming, benign name, tames the bitterness of Jägermeister, with swirls of cranberry, lemon and pomegranate juices.

Alternatively, you can make a beeline for the wine. With longtime expertise, owner Lisa Guo can tell you what goes best with the items on exhaustive lunch and dinner menus loaded with influences from around the globe. When it comes to after-work drinks, we suggest skipping the bar pizza, and going straight for the good stuff, like the Foie Gras Prawn Salad (RMB 98).

All can be enjoyed in a cozy atmosphere, decorated by a panoramic view of the city, which on a clear day, reaches all the way to Tiananmen Square. Jessica Rapp

Also try: Twilight, Atmosphere







GRAND SUMMIT STORE

No.1 LBO1, Liangmagiao Diplomatic Compound No.19 East Dongfang Rd, Chaoyang Tel: +86-10-85321878

CHINA WORLD STORE

EB103 Basement 1, China World Mall, No.1 Jianguomen Wai Ave, Chaoyang Tel: +86-10-65057789

GEMDALE PLAZA STORE

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



IRON BARTENDER

BARTENDERS BATTLE FOR BEST THEMED COCKTAIL

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.



THE CONTESTANTS



PINK LI Temple Bar



OWEN WEN Parlor



AJIAN JIA The Bar

THE JUDGE



XIAO MING Hidden House

ROUND 1 SECRET INGREDIENT: ORANGE BEIBINGYANG



Pink: Tanqueray London dry gin, Campari, Jägermeister, lime juice, Beibingyang



Owen: Bombay Sapphire gin, dry orange liqueur, fresh lime juice, Amaretto, Beibingyang



Ajian: Vanilla vodka, sugar, lemon, Beibingyang

Verdict: Ming most liked the two-part move in Owen's cocktail: a Beibingyang kick and a smooth Amaretto finish.

ROUND 2 SECRET INGREDIENT: TABASCO



Pink: Tequila, Jägermeister, black raspberry liqueur, cranberry juice, ten dashes of Tabasco



Owen: Black rum, Chartreuse, muddled pickle, fresh orange juice, four dashes of Tabasco



Ajian: Tequila, Malibu, cranberry juice, pineapple juice, two dashes of Tabasco

Verdict: Pink's heavy dose of Tabasco tasted good and gutsy, but Ajian's mild, but tingly refresher was the winner.

ROUND 3 SECRET INGREDIENT: HAWTHORNE FRUIT IN SYRUP



Pink: Rum, coconut syrup, Malibu, rose syrup, muddled hawthorne



Owen: Rum, raspberry liqueur, lemon juice, hawthorne



Ajian: Ketel One vodka, elderflower liqueur, lemon juice, fresh mint, hawthorne

Verdict: Bottled hawthorne fruit is a childhood favorite of Ming's, and Owen's balanced use of it hit the spot.

WHAT'S NEW BARS & CLUBS



BUBBLE BAR

DISTINGUISHED BARTENDER ADDS CLASS TO SANLITUN

Daily 7pm-2am. 8 Xindong Lu, Shoukai Bojun Neighborhood, Chaoyang District (8418 5331) 朝阳区新东路8号院(首开铂郡北区)(中信银行东侧)

800m northeast of Dongsishitiao station (Line 2)

un Quan is an award-winning mixologist, a top-shelf connoisseur, and a self-proclaimed hustler. "Luxurious women come into the salon, and, hopefully, after a haircut and two flutes of champagne, the happy ladies will buy expensive clothes from the boutique," he half-jokes.

More than simply loosening patrons' grips on their purses, Sun and his partners are attempting to transplant the charm of his past employer, Gulou "hidden-gem" Lucky Man, to Xindong Lu using an unprecedented hybrid: fashion boutique, hair salon, and whiskey bar.

The bar's interior designers have recreated scenes from inside the parlors of Victorian-era gentlemen's clubs, while retaining the Japanese speakeasy ethos from Lucky Man. There is only seating enough for 30, but you have the choice between leather couches, deer-horned bar stools, or a bathtub.

The shelves of liquor require their own Dewey Decimal System, or at least a Ctrl+F function on its 24-page iPad

menu. Comprehensive is one way to describe the selection. Overwhelming is another. Whiskey connoisseurs can explore their obsession thanks to a collection of more than 200 varieties

Sun recreates the familiar cocktails (RMB 80-120) with surgical precision. His most popular request is his own creation, the Capital Smog (RMB 180), a novelty smoke gun filled with shavings from an old American Bourbon whiskey cask is shot into a glass of 23-year-old Spanish rum, then mixed with orange bitters and Italian vermouth. It pairs nicely with a plate of cured Iberian ham cut right off the leg (off-menu, RMB 240). Other off-menu snacks include rum raisin bread (RMB 60) and whiskey-infused truffles (RMB 80), all made in-house.

While Bubble Bar doesn't go easy on the wallet, with the skills and expertise Sun has been quietly acquiring over the years, it just might blow up. *Reed Russell*

Also try: Drink House, Revolution

WHAT'S NEW BARS & CLUBS

MING BAR

EASY EXCLUSIVITY FOR COCKTAIL LOVERS

Wed-Sat 6pm-2am, Sun-Tue 6pm-1am. Rm 101, 32 Nansanlitun Lu (next to Two Guys and a Pie), Chaoyang District (138 1118 8991)

朝阳区北三里屯南32号楼2单元101底商

■ 850m northeast of Dongsishitiao station (Line 2)

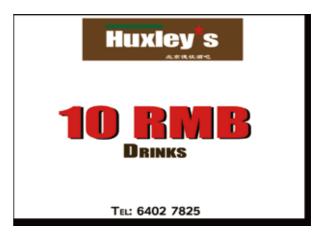
on't mistake Ming, Sanlitun's keycard access, members-only bar, for some kind of secret society brouhaha as exclusivity isn't the prerogative. Owner Xiao Ming's signature cocktails are no secret and are easily accessible at his other bars, Hidden House and Revolution. Rather, his lesser known watering hole is all about serving made-to-order drinks in a private setting.

Members have the option of choosing from a set drinks menu or requesting a drink that's adapted to their taste. I played it safe and ordered a Classic Mint Julep (RMB 55), but had no regrets once I saw the way it was presented: Shards of chipped ice almost completely enveloped the outside of its silver mug, whose center emitted a sprig of mint leaves. Getting in on sips like this requires a considerable fee (RMB 500), but the entire amount pays for itself through credit towards cocktails during future visits.

The interior of the small and intimate bar could benefit from being more spacious, but patrons can also gather on the secluded patio. Personally, I prefer those sleazy places where appropriate amounts of chaos are welcome, but I would definitely return to this calm oasis of craft spirits for a change in scenery. Oh, and the keycard? Anyone can obtain one – but only after being introduced to Ming by another member. (Don't everyone all call me at once, please.) *Kipp Whittaker*

Also try: Hidden House, Apothecary











THE SWEETEST SIP

DESSERT WINES IN CHINA

by Jim Boyce

t's a sticky situation many of us would enjoy: finishing a meal with a glass or two of sweet wine. Not cloying, not lean, but in-between. It might come in the form of a refreshing ice wine from Canada, a particularly well-produced port from Spain, or a Tokay from Hungary made with grapes infected by a fungus called *botrytis cinerea*, but more appealingly known as – in one of the all-time wine public relations spins – "noble rot." All of these would make a fine dessert wine in and of themselves.



What many don't realize is that China's wine industry also has a sweet tooth. Such wines are made by operations throughout the land, from Sun Spirit in Yunnan to Mogao in Gansu and Tonghua in Jilin. When tasted on their own, they might seem balanced and delicious, but when a quality bottle from, say, Austria is introduced, it becomes obvious these local drops are a magnitude away in terms of sweetness and acidity.

That doesn't mean the situation in China isn't improving or that there are no worthy wines. Ice wine is a particular interest here and China finds itself on an upward curve to being a major player in the world market.

The requirements for making such wine include summers warm enough to allow grapes to mature, falls where the cold comes in time to prevent grapes rotting on the vines and winters that see the thermometer dip below minus eight Celsius. Given many parts of northern China offer such conditions, it is not surprising to find lots of operations, but it is the Northeast that is getting the most press so far. One major player is Changyu, one of the country's three biggest wineries – along with Great Wall and Dynasty.

Changyu invested heavily in Liaoning, from drawing on Canadian expertise and planting plenty of Vidal grape vines to creating a massive chateau. The result is wines that are good enough to attract some serious attention. London-based Berry Bros & Rudd, one of the oldest wine merchants in England, listed Changyu's gold, blue and black "diamond" series in its portfolio last year.

Want to try some? The cheapest bottle of this trio – the "gold" version – sells for RMB 168 per bottle on the company's Taobao site (changyu.tmall.com). Changyu also lists its wines as available at numerous retail outlets in Beijing.

These are not the only decent sweet wines in China but they provide a starting point for exploring the local drop. The next time you finish a meal – whether it's dim sum, Peking duck or *paella* – consider opening a bottle of Chinese sweet wine.

P.S. WE ATE YOU

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



Peking roast duck

Hua's Restaurant, RMB 168

This delicacy might be the most famous dish in the city, but that doesn't diminish the pleasure you experience when bingeing on the crispy bird. It's served with the usual fare of thin rice paper pancakes, plum sauce, and various fixings, including a small side of sliced hawthorn apple that delicately compliments the duck.

pork carnitas

Más, RMB 50

These Florida dandies make a mean taco. They recently added this spicy little fellow to their new spring menu. Slow-roasted pork topped with chipotle *aioli* and radish *escabeche* (pickled vegetables) rests on a slightly darkened flour tortilla. The juices ooze out with every bite, and the tender, spicy meat pairs well with a side of their famous nachos and the lip-smacking daiquiris Más is famous for.

chicken curry

Lilly's Vegetarian Restaurant, RMB 48

Some people will never understand the appeal of fake meat. It's a unique experience that shouldn't be associated with the actual animal it references. This yellow curry is pleasantly thick, filled with carrots and potatoes. The soy protein used for chicken retains a pleasing, bumpy texture and soaks up the flavor of the sauce.

oyster omelette

Longxin Dayue Taiwan Eatery, RMB 16

This omelette is probably the most challenging thing you'll eat this month. You literally have to gnash your teeth over it. But the springy texture is balanced by a finesse of subtle oyster fragments with open leaves of fresh spinach and even more oyster sauce on top, dominating your pallate without mercy.

crispy golden shrimp

Jingui Restaurant, RMB 68

Prawns are wrapped with super thin rice noodles and fried to a golden crisp. We suspect some manner of hormone treatment because these suckers are pretty massive and come to the table stacked in a log cabin formation and are served with a sweet and tangy dressing on the side.









Things to do, places to be, stuff to try

GO

All you need for a shopping spree? P54

NAIL CARE // PHOTO CONTEST // ONLINE FASHION // PRINCIPLE M



Discover the strange, saccharine world of Fan Yaping at the Amy Li Gallery in Caochangdi. Until Apr 20.

IDEVICE KITCHEN THERMOMETER

This gourmet gadget lets you stay on top of what you're cooking without having to be in the kitchen. Leave the probe in the food while it cooks, and the device transfers real-time temperature to your iPhone and alerts you when your grub is ready.

http://idevicesinc.com RMB 560

PHILIPS VIVA COLLECTION DIGITAL AIR EDYER

Airfryer lets you fry, bake, roast and grill food in a healthy way by using little or no oil. It also creates less smell and smoke than conventional fryers. www.philips.com.cn RMB 2,599

KitChen Kabodle

by Joey Guo



BEAR EGG STEAMER

This little gadget steams up to seven eggs at a time. It also multitasks as an egg custard steamer or a mini-pan for fried eggs.

www.bears.com.cn RMB 399



ULTIMATE SUPPORT HYPERPAD QR PROFESSIONAL IPAD STAND

HyperPad QR secures your iPad on all four sides in either orientation. It clamps to a countertop so you can use your iPad while over a hot stove.

www.misfitwearables.com RMB 490



SOFTWEAR

SIX DESIGNERS TO WATCH FOR ON THE WEB

by Jessica Rapp

Ith new boutiques popping up left and right, it can be easy to miss new designers who have chosen a path that's less about the bricks. The following brands are putting the attractive storefront on hold, instead taking advantage of China's growing channels of e-commerce and social media marketing.

DING XIAOHE

Ding teamed up with the Surge Art Fair last year to sell her quirky, *lao* Beijing-inspired prints, which are now available anytime on Surge Art's website. Her wear for the wall is inspired by trips to Panjiayuan Antique Market. What often comes out of these visits, Ding says, are works that "express the irony of social attitudes here, but always retain a deep love for Beijing."

AMULET BY D

It's tough to find jewel-ry designers in Beijing who are as creative and crafty as American-born Doris Chou Durfee. Her longtime hobby began modestly with shows around the US. One doesn't need to be educated in raw materials to enjoy Durfee's one-of-a-kind necklaces – just to appreciate the organic patterns and sparkling color in gems scouted out during her travels.

SADAWA STUDIO

Sadawa came to Beijing 17 years ago from Tokyo where she studied the art of corsage making. Her hobby turned into a project for China Fashion Week 2013, and she saw the opportunity to educate consumers how to wear these flowers. Look for her class on how to DIY a corsage at In and Out, but she'll do the "short version" – a single ornament can take up to three days to make.

OYANG

Que Yang promises you won't find a shoe that flatters a woman's foot quite as well as hers in a retail store. Her trendy flats, smoking slippers, and boots are all about the small lines and curves that make all the difference in fit. She uses fabrics like sensuous suede and velvet, with a soft, leather lining that cradles the sole. She's also one of the few in Beijing who will customize an order for large sizes.

山药 (SSCY)

Understanding this quirky brand is about understanding its name, shanyao, or "yam." "The name was inspired by something I noticed every Chinese New Year," designer, Yan said. "When my grandma's pork and yam soup arrived to the dinner table, everyone went only for the yam and left all the meat. In Chinese culture, yams are mysterious and zen, but powerful."

DIENASTIE

These Swedish-born shades became associated with Migas' cocktails last summer after they were handed out for "free" at a special event (the drinks were priced at around RMB 300). Since then, Dienastie's founders have been on the road promoting the eyewear through collaborations in Shanghai and at The Hub trade show in Hong Kong. Don't worry though, they'll be back for another round of parties.



Bag, s-s-c-y.taobao.com. RMB 188
 Handmade Crocheted Hat, s-s-c-y.taobao.com. RMB 68
 Horizon sunglasses, dienastie.com. RMB 488
 Denim corsage, sawadachan.wix.com/sawada-studio. RMB 258
 Beautiful Kids Loving Sport 50x64cm print, Surgeart.com. RMB 2,000
 Suede corsage, sawadachan.wix.com/sawada-studio.
 RMB 248
 Velvet loafers, qyangfootwear.taobao.com. RMB 488
 Chain of Command necklace, amuletbyd.com.
 RMB 1,200
 Sadia Sunset necklace, amuletbyd.com. RMB 1,200

WHAT'S NEW VENUES & SHOPS



BIFT WORKS

STUDENTS SELL CREATIONS IN SCHOOL SHOP

Sun-Thu 10am-10pm, Fri-Sat 10am-10.30pm. Unit F2010, Aegean Shopping Center, 12 Qishengzhongjie, Chaoyang District. (no number)

朝阳区七圣中街12号院爱琴海购物中心F2010

200m north of Guangximen station (Line 13)

e've been waiting for this one for a long time

Beijing Institute of Fashion Technology (BIFT)
has finally launched its retail space BIFT Works,
which features one-of-a-kind student creations. It's been
tucked up on the second floor of Aegean Shopping
Center since last October, but its selection of womenswear, accessories, handbags, jewelry, and home décor is
ever-expanding.

BIFT opened the store to provide public exposure for its young designers and kick-start their experience in brand management. Any student can submit work to sell in the shop, but products are hand-picked by managing professor Wu Zhenping and his team of brand management majors. If projects are not accepted, students can work with teachers to improve quality to make their designs more marketable for customers.

The shop itself is a labor of love and completely in the hands of students, from the visual displays to the shopkeepers themselves. A second-year student, eager to show us her peer's work, showed us around, and it didn't take long for her knowledge and infectious excitement to get us swooning over treasures. We instantly loved the clothing collection by Aliya, comprised of lightweight scuba knitwear in whimsical 3D cactus prints. Her modern shift dress (RMB 998) has precise craftsmanship and is modernly chic. We also spotted supple leather and pressed wooded bags by Flux (who also is stocked at Galeries Lafayette in Xidan), including a playful paint-splattered satchel made of thin Spain-imported cork (RMB 699). For the gents, we especially enjoyed the bow ties (RMB 89), available in a kaleidoscope of popping prints by Backyard.

Though the shop may be a bit off the beaten track, it's worth the trip if only to support budding local designers. And don't be surprised if one of your prized finds soon ends up featured in the pages of *Voque*. *NancyTong*

Also try: Brand New China, Blakk

PRINCIPLE M

STYLE TIPS DRESS UP THIS TAILOR

Daily 10am-6pm. 0807, Wing 3 Kunsha International Center 16 Xinyuan Li, Chaoyang District (6409 4356) 朝阳区北京市朝阳区新源里16号琨莎国际中心3号楼0807

800m west of Liangmaqiao station (Line 10)

Beijing could always use more men who can confidently pull off bow ties and pocket squares. Even a few others who were better informed about the intricacies of a well-fitting suit and whose color matched their skin tone would be satisfactory. Charcoal and shiny, after all, only look good on a trash bag.

Luckily, the latest to join Beijing's modest assemblage of menswear boutiques, Principle M, means business when it comes to tailoring: they give personalized styling advice that puts the flummoxed male shopper in good hands. Experienced staff can explain basics like tying a tie and how to pair colors and textures, discuss how to transition from the office to a party, and even cover the more complicated questions, like why it's good to invest in pants that have triple closure. It all sounds like a too-good-to-be-true, real-life version of GQ's style section.

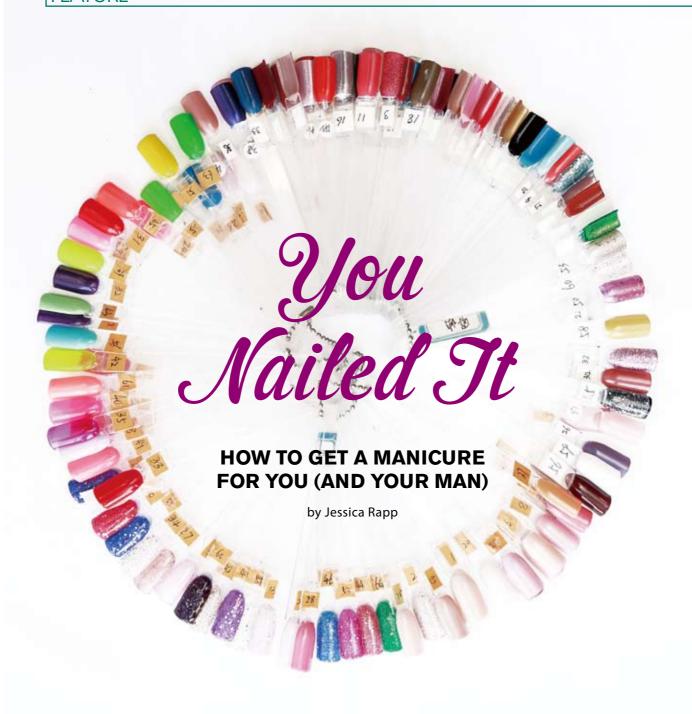
Mixed in are Principle M's "essentials," both ready to wear and made-to-measure menswear designed by co-

founders Wouter de Haan from Amsterdam and Justin Kwan from the US. The collections incorporate what Principle M maintains are key garments needed for complete, versatile outfits: shirts (starting at RMB 880) and sport coats (starting at RMB 2,580), cashmere sweaters (starting at RMB 2,180), chinos (RMB 980), wool trousers (RMB 1,080), hand-made ties (RMB 280), and made to wear suits (from RMB 5,800). They've also teamed up with notable brands like Dutch label O'Quirey shoes to help fill in the gaps.

It's well known, in fact, that Beijing has made a name for itself as the place where tailoring can be done easily and at low cost. So why are there still so many residents with ill-fitting clothes? Kwan certainly recognized what was wrong: It's hard to come by a Sanlitun tailor who will tell you your suit was in fashion last year or that your tie doesn't match your shirt. *Jessica Rapp*

Also try: Senli and Frye, D&J Fine Tailoring





t's not long in Beijing before you'll catch a whiff of that unmistakable ethyl acetate thanks to nail salons shoved in seemingly every corner of every market. Like massages, they are a pampering perk of the city – it's easy to find a place to keep the digits polished, no matter the budget and, more importantly, regardless of gender.

When we went to Pure Nails in Central Park to complete

our feature's photo shoot, we were delighted to witness a woman drag in her beau and playfully (seriously) attempt to talk the manicurist into giving him gel nails. Our own male model didn't go quite that far, but partly with his unabashed help, these next four pages will guide you and your man through getting your next mani or pedi in Chinese. Date night, anyone?



FOR THE LADIES

- 1. OPI color (lasts 2-3 days): OPI jiǎ yóu, OPI 甲油
- 2. Gel (lasts 2-3 weeks, uses a UV lamp): jiǎ yóu jiāo, 甲油胶
- 3. OPI Sand (lasts 4-5 days): móshā, 磨砂
- 4. Acrylic (lasts 2-3 weeks): shuǐjīngjiǎ, 水晶甲
- 5. French tips: fàshì, 法式

WHAT DO I ASK FOR?

OPI or regular?

Some technicians will ask you whether you want the one-time-use OPI tools or use tools that have been sterilized (xiāodú 消毒). The latter is cheaper and not always offered upfront, so make sure to ask. OPI polish generally comes in more colors and lasts a little bit longer than the budget brands.

The process

Technicians will ask whether you prefer your nails long (chǎng 长) or short (duǎn 短). Before they cut, they may ask, What kind of shape would you like? (Nǐ xiǎng yào zuò shénme xíngzhuàng de zhǐjiǎ? 你想要做什么形状的指 甲?) You must be prepared to tell them whether you want a round nail (yuán de 圆的), a square nail (fāng de 方的), or a nail with rounded corners (fāng yuán de 方圆的). If you need to take polish off, just ask for nail polish remover (qù guāng shuǐ 洗甲水) or acrylic remover (xiejiǎ yè 卸甲液).

ADDITIONAL VOCABULARY:

I want my own design: Wŏ xiǎng

zìjǐ shèjì 我想自己设计

Nail art sample: Zhǐjiǎ yàngbǎn

指甲样板

Top coat: Liàng yóu 亮油 Quick dry: Kuài gān 快干

Are my nails dry?: Wǒ zhège (jiǎ yóu) gànle ma? 我这个(甲

油)干了吗?

Nail strengthener: Jiànjiǎ yè

健甲液

FOR THE GENTS

Why would a guy need a manicure? That's the wrong question. Much better: Why not?

Sure, you could clip your own nails, but more than likely they'll look like you bit them instead of spent time trimming them. With a no-polish manicure costing, on average, only RMB 20, better to let a professional do it. Are you cutting your own hair too? Maybe we shouldn't ask. Besides, there was a time when men got their hair cut at a barbershop, and a manicure was part of the program. Unless you actually are a lumberjack, your hands don't need to look like it.

A manicure is important for special occasions, including job interviews, or anytime when another person or people will notice detail. Think of it as being as important as shining your shoes or ironing your shirt.

One group of men that should consider regular manicures is nail biters. Biting one's nails is seen as particularly disgusting in China, and getting a regular trim, buff, and shine is a way to break the habit.

For men, it's simple. Ask for xiú shǒu, bù yào dǎ là 修手, 不要 打蜡. Technically that means "no wax" (like at the car wash), but that's the phrase for not wanting polish. Your manicurist will ask if you want the nails cut yuán de 圆的 (rounded) or zhī de 直的 (straight) – that's up to you, but rounded will look more natural, and straight may look, well, bitten.

The other important part is to make sure that she/he trims the cuticles **jiǎo zhì céng** 角质层. This is the skin around the nail that can be dry or broken, and so cleaning it up is as important as trimming the nail itself.









PEDI MATTERS

Let your feet get some sun, but not before you show them a bit of love. Salons usually offer basic pedicures (xiú jiǎo, 修脚), with add-ons like a foot mask (jiǎo mó, 脚膜), foot scrub (zúbù qù jiǎozhì, 足部去角质), and a massage (ànmó, 按摩) at extra cost.

DIRECTORY

Head to the Beijinger website for more details on each location.

FOR NAIL ART

Pure Nail Work

Room 105A, Building 16, Central Park, 6 Chaowai Dajie, Chaoyang District (6597 9609)

朝阳区朝外大街6号新城国际 公寓16号楼105A

GK Korean Nail Salon

Daily 10am-9.30pm. 1/F, Wangfujing Oriental Plaza Mall, 1 Dongchang'an Jie, Dongcheng District (8518 6352) 东城区东长安街1号王府井东 方新天地1楼

QUALITY ON A BUDGET

Lily's Nails (eight locations)

Shop 4, 1/F (east side), Yashow Clothing Market, 58 Gongti Beilu, Chaoyang District (5944 0872) 朝阳区工体北路58号雅秀市 场1层4号

SPLURGE

Nacho and Dai

Daily 10am-10pm. Unit 23, Bldg 2, 22 International Art Plaza, Pingod, 32 Baiziwan Lu (east of Today Art Museum), Chaoyang District (5826 4431)

朝阳区百子湾路32号苹果 社区今日美术馆22街区2号 楼23

FSPA

Daily 10am-10pm. B1/F, Block BC, Chaowai Soho, B6 Chaoyangmenwai Dajie, Chaoyang District (5900 1868) 朝阿区朝阳门外大街ブ6号朝

朝阳区朝阳门外大街乙6号朝外Soho BC座地下1层

GIRLS NIGHT OUT

Frost nails

Mon-Fri 7.30am-2am, Sat-Sun 11am-2am. 55 Xingfucun Zhonglu (in the alleyway across from April Gourmet), Chaoyang District. (6417 5430) 朝阳区幸福村中路55

Morpho Helena Nail Salon

Daily 11am-10.30pm. 1/F, Bldg 16, Chaoyangmen Nandajie (west end of Yabao Lu), Chaoyang District (8563 3403)

朝阳区朝阳门南大街(雅宝路西边)16号楼1层

MULTI-SERVICE

Minnie's Nail Salon

Daily Noon-10pm. Rm 705, 7/F, Bldg 3A, 22 International Art Plaza, Pingod, 32 Baiziwan Lu (east of Today Art Museum), Chaoyang District (5876 9697)

朝阳区百子湾路32号苹果 社区北区22院街3号楼A座7 层705室

Sunny Park

Daily 11am-11pm. Unit 1-103, Bldg 42, Sanlitun Nanjie, Chaoyang District (131 2677 5710)

朝阳区三里屯南街42号楼 1-103

Kocoon Spa Lounge

Daily 11am-9.30pm. Rm C301, 3/F, North Bldg, Nali Patio, 81 Sanlitun Beijie, Chaoyang District (5208 6068)

朝阳区三里屯北街西侧81号 那里花园北楼3层C301室

THREE SHADOWS TLUMINATES NEWBIES

STUDIO HOSTS AWARDS AND EXHIBIT

by Kyle Mullin

Il photographers struggle with exposure both in terms of lighting and limelight. But overlooked rookies will be championed during the sixth annual Three Shadows Photography Awards. The winner will be chosen on April 26, and twenty-five finalists (chosen from over 600 applicants) will have their work exhibited at the studio from then until June 30.

"When I was young, I didn't get the chance to travel and take pictures, so I want to give people the opportunity to show off their photos," says RongRong, the studio's director, before adding that he's excited to see more female applicants than ever before for this year's award, including Tian Jing.





Jenny Wang Hairun Apartment lenny Wang Pinnade Avenue Laiguangying Donglu Yosemite Villas Jenny Lou's Pinnacle Plaza **Ganges Indian Restaurant** Jenny Lou's Chaoyang Park West Gate Annie's Chaoyang Park West Gate **April Gourmet** Sculpting in Time Park Avenue The Place Jiangtai Lu Annie's Tuanjiehu Din Tai Fung Shin Kong Place Gongti Beilu Rumi Michael's Place Europlaza, Yuxiang Lu **Beijing United Family Hospital** Jenny Lou's Jianwai Soho The Bookworm Nan Sanlitun Lu In and Out Sanlitun Beixlaojle Subway China World Jiangtai Lu Jenny Lou's Sanlitun Beixiaojie Jenny Lou's Lido Greenlake South German Bakery Aperitivo Sanlitun Jenny Lou's Grandma's Kitchen Central Park Lucky Street Paddy O' Shea's Jianwai Soho Dongzhimerwai Peter's Tex-Mex Grill **Element Fresh** The Village at Sanlitun Luga's Villa Blue Frog The Village at Sanlitun Jianguomenwai Dajie Jenny Lou's Sanlitun **April Gourmet** Ritan Lu Xingfucun DON'T MISS OUT Vineyard Cafe the Beijinger can be found in 800+ venues around town ... Lama Temple Here are a few of our **KEY** distribution partners Plastered T-shirts Nanluogu Xiang Lush Wudaokou Haidian

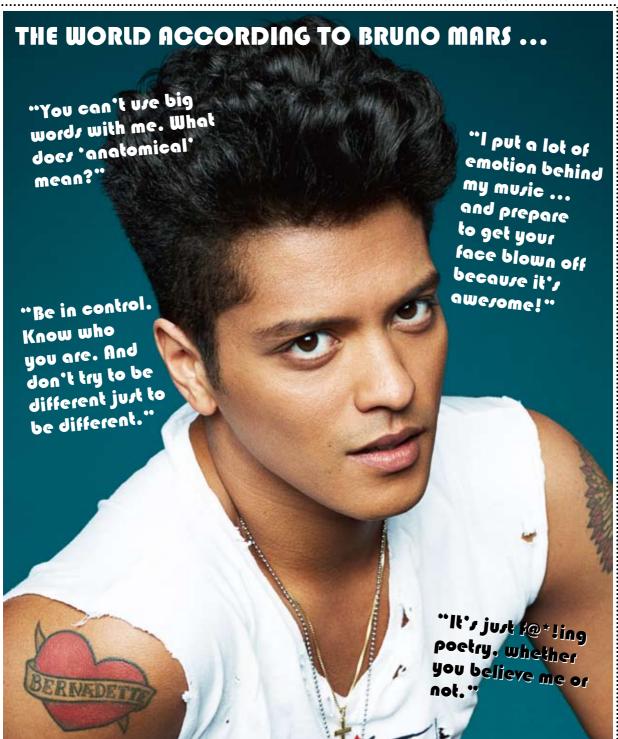
Find us on the final weekend of every month in 800+ venues around town. At the crowd-pleasing price of ABSOLUTELY FREE, the Beijinger goes fast every month – so if you're having trouble finding us, contact Cao Yue in our Distribution Department

at 5820-7700 ext 866 or distribution@thebeijinger.com with a list of where you work, live and play and we'll tell you where to get a copy – or sign you up for home delivery for a modest fee of RMB 200 per year!

"I WOULD MUTE EVERYTHING THAT CAME OUT MY MOUTH" SEE P6.
"I DON'T SING ABOUT LOVE. I SING ABOUT SEX" SEE P69
"IT'S HARD TO USE A BREAST-PUMP BACKSTAGE" SEE P67
"SHE REALLY SHOULD HAVE STOPPED A WHILE AGO" SEE P66

MEET

ALPINE DECLINE // THE BIG WAVE // CHRIS LOTON // ARIEL TUDELO



HOTO: COURTESY OF THE ORGANIZERS

PLAYLIST



ARIEL TUDELO

OWNER/BAR TENDER, MÁS

Describe your life so far using a song title.

"Is That All There Is?" by Peggy Lee. Dry, funny, and somehow extremely Buddhist in my eyes. I love this song.

What is your favorite cover version of a song?

"Always Something There To Remind Me" by La Lupe. She's like an even more exaggerated, Cuban Dolly Parton. It's a fantastic Vegas-sounding, brassy cover, and her thick accent reminds me of the people I grew up with in Miami.

What's your favorite Chinese song, and why?

"The Wandering Songstress" by Zhou Xuan. I can't imagine a more romantic Chinese song than this one. Some of my closest friends and I got very emotional and sang this with a taxi driver returning from a Spring Festival escape to Xi'an several years ago. It's one of the happiest and most vivid memories of my time China.

What is your work out music?

I enjoy very long, repetitive, mostly lyric-less stuff. Lots of traditional Southeast Asian music like Balinese Gamelan, or maybe some light psychedelic and Krautrock like Neu.

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

"Have a Good Life Baby" by Dusty Springfield. It's sometimes so hard to let go of something, even if you know you're better off without it. This song simply and elegantly describes a long overdue and inevitable breakup with minimum sappiness. It's the best way to say the last goodbye.

Which singer would you bring back from the dead?

Madonna. She's been dead to me for years. She was so incredible, but she really should have stopped a while ago and left her legacy intact. "Borderline" is an absolutely perfect pop song.

ARIEL'S FIVE SONG PLAYLIST

1. "You Keep Me Hanging On" by The Supremes.

It's quite simply the best pop song ever recorded.

2. "Hindou" by Lecuona Cuban Boys

I'm especially fond of old Cuban music, and this is the song I always want to listen to.

3. "Sweet Sixteen" by Ros Sereysothea

It's a little bit Ronnie Spector, a little bit Blondie, and a whole lot Cambodian.

4. "Pas O Soue La" by Abel Zenon

This song from Martinique has absolutely everything I love about

Caribbean music.

5. "Eyes of Glass" by East Wall

The world is a better place because of this awesome but sad disco tune.

Get over to Más and check out their new Instagram-sourced photo exhibit "Hutong Hustle."



How has your process changed since your baby was born?

Jonathan: Writing is a pretty central ritual in our lives and we'll still be putting out records at our usual pace.

Pauline: Touring so much this year around the new album (*Go Big Shadow City*) actually slows things down more than the baby.

What are some of the challenges of touring with a baby?

P: The biggest challenge is transitioning. One second you are totally wrapped up in this far out headspace, and the next you are stripped down to your underwear cleaning poop and puke off your clothes, and it's hard to use a breast-pump backstage without someone walking in.

J: Oh Jesus, do people need to know that? We're about to go on a 20-city tour of China, then to North America, and Europe.

What is the vetting process like to become the tour babysitter?

P: We're mostly concerned with someone who is okay with touring. It'd be so bad to get out there with someone who's never been on tour before and then they realize

what touring is all about and freak out.

Have you ever considered using a baby monitor and letting the kid do vocals from a remote location?

J: Actually, this is something we've ...

P: Jonathan's threatening to start running the baby crying through some tape echoes.

J: No, no, I don't want to appropriate his suffering as a field recording!

Would you recommend your new album to child-rearing adults, or as birthing music?

P: I'm not sure it's suitable for children, but we did record another new album of the "no drums, no guitar" sets we've been doing.

J: We started doing this when Pauline was about six months pregnant and couldn't really bang the drums anymore. It's not exactly drone or experimental music, but we call it that for lack of a better word.

P: I'm not sure about birthing music, but that could be good child-rearing music.

Catch Alpine Decline at their album release party at Yugong Yishan with AV Okubo on Apr 19.

SCREENTIME



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

The best part of my life for a silent movie would definitely be high school. Looking back on it, I would love to be able to mute everything that came out of my mouth.

What's the finest breakout performance you can remember?

Guy Pearce in *Priscilla, Queen of the Desert*. Double-bill it with *Memento* or *LA Confidential*, and you will see what I mean.

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

Every weekend, my dad would take me to the video store, and at one point, I rented out *Theodore Rex*, three weeks in a row. One cop is a dinosaur, the other is Whoopi Goldberg. I think they were investigating why dinosaurs went extinct or something. Anyway, I saw it again recently and feel it doesn't hold up too well these days.

What film do you wish you could change the ending of? Describe the new ending.

I would change the ending of Se7en. There would be a cake or something nice in the box and Brad would eat

it with Morgan Freeman, celebrating a case well-solved. There would then be a fade-out to "Dance Hall Days" by Wang Chung with a brief explanation of what they are up to now.

Is there a particular movie theatre that you have a sentimental attachment to?

Forrest Cinemas in Bunbury. It was run by a Jehovah's Witness guy who only charged 2 USD per movie just so poor kids could go to the cinema. It has since been demolished and now the lot is a Nissan dealership or something, but I think about it every time I drive past.

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

I wish *Jurassic Park* was made into a TV show starring Samuel L. Jackson and that fat bloke from *Seinfeld*, as IT professionals having to deal with every day computer issues in a similar vein to *The IT Crowd*, but without the cheap laugh track.

What's the best TV show theme song? Why?

The theme from *Twin Peaks*. Nothing more appropriately sets the tone for the show than this. Amazing.

Look out for the web release of This is Sanlitun in April.

POST-PUNK PUNS

THE BIG WAVE TALK DYSTOPIANISM AND DOUBLE ENTENDRE

by Kyle Mullin

i Jian assumed that Hong Kong was a modern, cosmopolitan metropolis. He didn't expect it to be quaint. The guitarist for The Big Wave, the Beijing-based post-punk trio, who are releasing their debut EP, <THE>, on April 20, recently played a gig in The Pearl of the Orient. While there, Li discovered a side of Hong Kong that contradicted its notoriously bustling pushiness. After he asked a local old-timer for advice on bus routes, he was taken aback by the stranger's kindness.

"He was so helpful, I got overwhelmed a bit and jumped on the next bus," says Li before adding that the old man followed him onboard, and gently explained that he was heading the wrong way. "I don't think that would happen in the rest of China."

That warm Cantonese charm inspired the lyrics for The Big Wave tune "Chinese Live in Hong Kong." But the rest of their music mimics the Mainland's crushing bulldozers, towering cranes and lurching traffic. Those notes are relentless, mechanical and precise. Take the band's latest song, "Modern Slave," which finds Li singing about a typical Chinese factory worker toiling on an assembly line that resembles a new age chain gang. It's based on a friend of Li's, and he sings about that pal's plight through a distorting vocoder that enhances the dystopic vibe.

The trio constantly pokes fun at themselves. The Big Wave in Mandarin is "Da Bo Lang." But they admit to using it because of the separate meanings of those words. "Da bo" can literally mean "big breasts," while "lang" can mean a promiscuous lady. Jian admits his passion for socially conscious songwriting doesn't make him immune to a good pun. "I sing about being sad, but the fans love Xing's love songs.

"I don't sing about love," Xing corrects him with mock earnestness. "I sing about sex."

The Big Wave's new album, <THE>, will be released on Apr 20.



ECOLOGY

"THERE IS SUFFICIENCY IN THE WORLD FOR MAN'S NEED, BUT NOT HIS GREED." - MOHANDAS K. GANDHI



Li Li, of eco-NGO Envirofriends, with her gutter oil-cleaning device.



SQUEAKY CLEAN GUTTER OIL?

SCRUBBING THE IMAGE OF CHINA'S MOST REVILED SUBSTANCE

By Kyle Mullin

notorious Chinese sludge is slowly becoming a cleansing solution. Gutter oil – siphoned from grease traps, sewers and dumpsters, treated just enough to remove foul odors and colors, then labeled and sold as a discount cooking product – had been a well-kept dirty secret for hundreds of stingy restaurateurs and street vendors. Investigators have made this vile practice public in recent years, and official crackdowns have ensued.

But limited progress has been made and the refuse-laced product still oozes its way onto Chinese dinner plates and street snack trays daily. That's the case being made by Li Li, general manager of Beijing-based eco-NGO, Envirofriends. She says authorities have been pushing restaurants to keep better inventories so that their oil pur-

chases can easily be checked. But the risk of being caught pales in comparison to the potential savings – often up to 70 percent – the contaminated grease can represent.

Low-end eateries buy the banned crude cooking oil from manufacturers that drain it from sewers. And in that sense, victims are sullied not only with germs, but also some of the blame. That's because average customers have also been guilty of pouring leftover household oil straight down the drain. Li says people must stop clogging their plumbing in such a fashion so that gutter oil manufacturers will lose one of their primary sources.

In order to deter average Chinese families from such irresponsible disposal, Envirofriends partnered with a Japanese NGO and Beijing's Bayi Middle School to set up experimental cleansing systems in which people can

safely dump their leftover oil. Not only does the initiative provide a lesson in environmentalism, but also, ironically, the devices turn the oil into soap.

Envirofriends' device exposes the gutter oil to extreme temperatures that kill off its toxins before mixing it with ingredients typically used to make detergent. The new solution is then hardened into cheap bars of soap. Unfortunately, the recipe for gutter oil is still less expensive, and the end product is far more profitable.

Naomi Inoue, Environment Secretary at Beijing's Japanese Embassy, helped arrange for the soap dispensing equipment to be distributed in Beijing. He says Lake Biwa – Japan's largest body of freshwater, located northeast of Kyoto – was plagued by its own sewage issues in the 1960s, similar to China's current gutter oil problem. Then, a local grassroots movement worked to end the dumping of refuse in Lake Biwa. The activists planted rape seed (the yellow petaled plant from which canola oil is derived) across the lake's shore. The rape's oil and the harmful household drainage were eventually recycled into soap and biodiesel in order to offset the pollutants flowing into the lake.

Those activists, now part of The Rape Blossom Project Network, are currently donating similar equipment to Envirofriends in Beijing hoping that the tide of Chinese gutter oil can be stemmed in a similar fashion.

"Back then, our sewage treatment plants weren't advanced enough, so every household's actions directly impacted the environment," Inoue says. Until China's filtration systems are up to par, Inoue says, the Rape Blossom Networks' oil cleansers could become a suitable solution.

"My hope is that every Chinese neighborhood could have one of these devices so that people can take their leftover oil there and get free soap in exchange."

For now, Envirofriends' project is still in its early stages. So far it has only set up cleansing devices at the NGO's office and at Bayi School. Li says she hopes to have more operating by the end of April.

Li isn't alone in her efforts to scrub up gutter oil's image. Shanghai's Tongji's School of Automotive Studies is collaborating with car companies to make the kitchen refuse rev engines. Meanwhile, KLM Dutch Airlines has been researching ways to turn the reviled oil into jet engine biofuel.

In an email to the Beijinger, KLM spokesperson Lisette Koning wrote that her company is excited about the prospect of cleaner jet fuel derived from gutter oil and other sources, before admitting that more research is required to determine the full potential of such substances. "We know that in the long run, used cooking oil is not the solution to

provide the whole airline industry with biofuel. However, together with our partners in this field, we are still in the process of discovering the possibilities."

A recent *International Business Times* article was equally wary about the prospects of gutter oil laced biofuel. It pointed out that 70 percent of America's waste cooking oil is collected and recycled into fuels, compared with a scant two percent in China.

Li has been met with even more pessimism as she approaches various Beijing eateries with her soap dispensing, gutter oil sanitizing device. She says one manager of a hugely popular Beijing restaurant (she refused to name names) told her it made little sense to swap his gutter oil for cheap soap when he could instead sell it for a hefty profit on the black market. But she hopes that ambitious projects like hers can pique the public's interest in cleaner alternatives, and more importantly, prompt the government to take a tougher stance.

"Right now, only the big bosses have been punished. Not enough has been done to stop the routine sale of gutter oil on the streets," Li says. "I hope that more education about this problem and tougher laws and penalties will make people take gutter oil to recycling factories or bring it to us so that turning it into soap will be better than the alternative."



OUR EDITORS PICK THE BEST OF THE MONTH

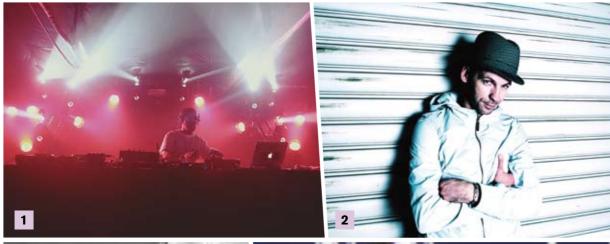
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MYKKI BLANCO

APR 11 – As one of the hottest new acts in hip-hop, Blanco is constantly raising the bar with her unique live performances and lyrical verve. With support provided by T.E.A.M.S., Drunk Monk, Shackup, and a very special mystery quest. RMB 80. 10pm. Dada (1108 0818)









1. SUB-CULTURE PRESENTS: SCRATCHA DVA

APR 25 - Scratcha DVA is one of the finest producers and DJs in British underground electronic music today. Scratcha's unique take on dance music will make you lose control of your bodily functions - in a good way. RMB 60. 10pm. Dada (1108 0818)

2. FOOTPRINT SESSION WITH SECRET CINEMA

APR 4 - Bounce to tip-top techno from revered Netherlands producer, Jeroen Verheij, aka Secret Cinema. Support from DJs Weng Weng, Huang Wei Wei, and Eric Lee. RMB 100, RMB 60 (advance). 9pm. Lantern (135 0134 8785)

3. GOOD GUY MIKESH

APR 18 - Good Guy Mikesh is the new protégé of Maceo Plex who signed him to his record label OVUM. Along with the Metro Tokyo crew, he will blast your evening into oblivion with their spaced out disco and house tunes. RMB 50. 10pm. Lantern (135 0134 8785)

4. HOUSING THE BAR WITH HOT TODDY

APR 25 - Groundhogs do it for some, but it's the Migas Terrace opening that does it for Beijingers. Bump into summer with a bang, as UK DJ producer Hot Toddy hits the terrace for its first night in 2014 with his pumping indie dance/nu disco thump supported by Bite-Size Buddha and Nassdak. RMB 50 (free before 11pm). 10pm. The Bar at Migas (5208 6061)

5. NEON CHIC

APR 26 - Stand out from the crowd this month at Ink as Neon Chic returns. DJ Duo Danny & El-Mar will be supplying you with the finest tech, deep and progressive house. Black lights will be installed so wear something white or bright. Neon gifts will be given out during the event so get there early and claim yours. Free. 10pm. lnk (134 8885 3779)

DON'T MISS

INDEPENDENT FILMS

TRUE LOVE

APR 2 – In this bizarre horror film from director Enrico-Clerico Nasino, twenty-something married couple Kate and Jack wake up in a room, each alone. They must answer various disturbing questions that put their young relationship to the test. Free. 8.30pm. Zajia Lab (0112 2252)

SHIRLEY - VISIONS OF REALITY

APR 5 – This film brings to life 13 paintings by Edward Hopper through the story of an American woman from the 1930s to the early 1960s, following her personal and professional travails. RMB 30. 4.30pm. UCCA (5780 0200)

SPRAY PAINT BEIJING

APR 7 – This documentary covers Beijing's local graffiti culture including many of Beijing's best bombers and hip-hop personalities. The screening will be followed by a Q&A from director Lance Crayon. Free. 9pm. Dada (1108 0818)

GIMME SHELTER

APR 14 – This important documentary by the Maysles brothers focuses on the tragic concert in Altamont, CA that was plagued by problems and later came to signify the end of the summer of love. Free. 9pm. Dada (1108 0818)

TWO YEARS AT SEA

APR 19 – Using old 16mm cameras, artist Ben Rivers creates works from stories of real people, often those who have disconnected from the normal world and withdrawn to the wilderness. Winner of the FIPRESCI Award at the Venice Film Festival. RMB 20. 7pm. UCCA (5780 0200)

NEW MATERIALS, NEW BRITISH VIDEO ARTIST

APR 19 – This series of four works by Elizabeth Price, Ed Atkins, Mark Leckey, and Laure Prouvost represents a new sensual engagement with HD video, as well as convergent technological histories in this medium. RMB 20. 6pm. UCCA (5780 0200)

GAZWRX: THE FILMS OF JEFF KEEN

APR 20 – This series of short films from the 1960s to the 1990s reveals the astonishingly tireless talent of a filmmaker not afraid to grapple with sex and war or to experiment with visceral soundtracks and brutal animation techniques. RMB 20. 4.30pm. UCCA (5780 0200)

A BAND CALLED DEATH

APR 21 – This documentary examines the 1970s punk trio Death, and their newfound popularity decades after the band disbanded. They went from obscurity to being hailed as godfathers of punk music after being rediscovered by music nerds on the blogosphere. Free. 9pm. Dada (1108 0818)

WASTED ORIENT

APR 28 – This film follows legendary Beijing punk band Joyside on their first nationwide tour of China. An unfiltered look at one of China's most influential rock bands in their prime. Free. 9pm. Dada (1108 0818)









1. THIRD ANNUAL GAYMAZING RACE

APR 19 – The Amazing Race meets hutongs meets rainbows meets beer in Great Leap Brewing and Beijing LGBT Center's pub crawl competition. Teams of four race on foot between six hutong bars answering trivia questions, completing dares, and drinking GLB beer at each to earn a playing card. The team with the best poker hand wins a free keg. RMB 400 (includes six free beers and a limited-edition T-shirt donated by Plastered 8). 2pm. Great Leap Brewing, Original No. 6 location (5717 1399)

2. DAS MOTH

APR 11- He's joined the likes of James Murphy, Major Lazer and Flight Facilities, and now Das Moth (Timothy Sullivan) is dropping his disco jams for the first time in Beijing in time for his debut solo record. With support from DJ Bite-Size Buddha. RMB 40 (free before 11pm). 10pm. The Bar at Migas (5208 6061)

3. NEW YORK TRANSIT AUTHORITY

APR 10 – NYTA has already proven himself as a talent on the decks with sets across the world creating unique '80s inspired house, electro and techno. Join him as he elevates Beijing to his level for one night only. RMB 60. 10pm. Dada (1108 0818)

1. DEAD/BROKEN/GONE PARTY

APR 4 – The winter is dead, broken and gone, and Cellar Door has expanded to accommodate the inevitable influx of drunkards during the upcoming hutong drinking season. Rejoice with cheap drinks until 4.44am or death – whichever comes sooner. Free. 6.44pm-4.44am. Cellar Door (151 1002 6587)

2. THE LOOP

APR 18 – Celebrate the end of long underwear season with Beijing's finest all-analog, no-smoking dance party with DJs Bobby, ELVIS T. and QQ. Entry includes one drink, including

any of The Loop's exclusive cocktails. RMB 60. 8pm. d lounge. (186 1090 6102)

3. X-NIGHTS: SERGE TEYSSOT-GAY & PAUL BLOAS

APR 10 – This is what you get when you combine a French guitar player from the rock group Noir Désir and a master painter. They will be combining beautiful abstract sounds with real-time painted visuals. RMB 150, RMB 120 (advance). 9pm. Yugong Yishan (6404 2711)















1. BLOW YOURSELF BLIND

APR 4 – Get your grinding game on as DJs PFAC and Vincent Suede deliver the third installment of Blow Yourself Blind, a monthly venue-hopping, electronic music party that endorses a blending of the Gulou beat boys and Sanlitun socialites. Get two-for-one on all mixers, cocktails and beers from 10pm until midnight. Free. 10pm. Ink (134 8885 3779)

2. THE CLEAVER QUARTERLY'S ICE CREAM SHAKEUP

APR 12 – The challenge: Who will create the best ice cream with a "Chinese" flavor? Sign up before April 7 to bring your homemade ice cream and compete in this ice cream-making contest. Or just go along as a spectator, sample each ice cream and vote for your favorite. Funds raised go to support a homegrown Chinese food magazine's Kickstarter campaign. For more information or to register email thecleaverquarter-

ly@gmail.com. RMB 100 (free entry for contestants). 2-6pm. The Local (6591 9525)

3. LLUIS SOLA

APR 12 – Spanish saxophonist Sola teams up with DJs Danny and Po1e in what promises to be an unusual soup of live performance and funky house music. With two-for-one deals on mix drinks from 10pm until midnight. Free. 9pm. Ink (134 8885 3779)

4. DIM SUM DISCO VS. FACTORY

APR 5 – The Dim Sum Disco crew at Migas challenges the newcomers to Beijing's dance scene, Ink Club's Factory squad, in an epic beat battle between six deft DJs. Street cred is on the line, so expect broken records and black eyes. RMB 30. 10pm. The Bar at Migas (5208 6061)

1. METRO TOKYO ONE-YEAR ANNIVERSARY WITH ARTUR 8 & MAX SKIBA

APR 4 – Philip Grefer and two up and coming disco composers from Poland will be laying it out at Dada. These new talents are the masterminds behind KDMS, and are considered by many to be the future of disco. RMB 50. 10pm. Dada (1108 0818)

2. HESSLE AUDIO WITH BEN UFO, PEARSON SOUND, AND PANGAEA

APR 26 - Hessle Audio is one of the world's most respected

electronic music labels and, lucky us, we have three of their top acts all on one night playing some of the most cutting-edge electronic music out there. RMB 100. 10pm. Dada (1108 0818)

3. NEON ZOO

APR 11 – DJ duo Danny & El-Mar turn the dance floor into an animal house. Deck yourself out in your flashiest neon and prepare for face painting, glow sticks, LED finger lights and free neon gifts. Register early to get on the guest list for free entry. RMB 50. 11pm. Lantern (135 0134 8785)





WHO OWNS THE RESTAURANT?



by George Ding

he woman at the table next to me was shouting at the restaurant owner's wife. By the time I tuned in, the argument was well underway.

"Why not? I'm a paying customer," the woman shrieked.

"You've had too much already," the wife responded.

I glanced at her table. There was a collection of empty Tsingtaos, but she and the man she was with weren't about to black out or anything.

"I can't. Really. We're closed."

The owner's wife glanced at her husband, who was sitting at a corner table, swiping a game on his iPad. He was choosing to ignore the situation. The woman pressed on.

"Forget it. I'm not giving you another drink."

"You have to. That is your responsibility as the employee." The wife sighed and reached in the fridge for a beer.

Suddenly, a voice boomed from the corner table: "PUT IT DOWN."

The wife, who was usually brusque and ornery, fell silent. She slowly put the beer back in the fridge.

The woman, raising an accusatory finger, brought her anger to bear on this new target.

"You have no right! Your job is to serve. If I order something, you have to give it to me."

"I don't have to do shit," the boss said. He was as brusque as his wife and twice as large. He wore a gold chain and had the close-cropped hair of a street thug.

The woman did something strange: she turned to me and said, "Do you see the low moral character of Chinese people? This is how Chinese people treat each other."

But I wasn't going to do anything to jeopardize my access to the best *jiaozi* in the neighborhood. I didn't answer. Luckily, her attention shifted back to the boss.

"I'm the customer and I want another beer," she shouted.

"We are closed."

"Look at your watch, it's not nine yet."

"I don't care," dismissed the boss.

"Give me one reason."

At this, the boss snapped. He slammed the table with his fist. "I CAN DO WHATEVER I WANT. IT'S MY RESTAURANT!"

"Fine," the woman said. "Then we're not paying."

The boss rose from the table like a demon from the depths of hell.

"Let's see if you dare."

The man who was dining with the woman bounded up and paid the owner's wife. He was a mousy guy and wasn't going to risk coming to blows. But the woman wasn't finished.

"This piece of shit restaurant. Kicking customers out when it's not even closed."

Blind in his fury, the boss gave the only argument he could muster: "I can close whenever I want!" And then, triumphantly, "It's my restaurant!"

"I've never been to any restaurant like that," the woman said, grabbing her coat.

"I'll tell you what, when you own a restaurant, you can close whenever you want!"

On her way out, the woman cursed the boss. "You're an embarrassment to Chinese people." Then, inexplicably, she said in English, "You understand?"

Then they were gone. A tense silence settled over the restaurant. The boss went back to his iPad, muttering under his breath. I paid the bill and left.

On the way home, I couldn't stop thinking about what had just happened. What could have been a teachable moment or a discussion about social etiquette, became instead a demonstration of arbitrary power.

The woman was a paying customer and it was ten minutes to closing time. Sure she was a sloppy, aggressive drunk, but she wasn't a danger to anyone. She had every right to another drink. And yet, none of that mattered when it came down to it. What mattered was who owned the restaurant.

The incident felt like a microcosm of everything I'd experienced in China. It doesn't matter if you are right or wrong, if you have reason on your side or not. You can plead and argue and kick and scream but in the end only one thing matters: Who owns the restaurant?

thebeijinger



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