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# thebeijinger

2014/07

## CAPITAL CINEMA

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BEIJING'S  
INDEPENDENT  
FILM SCENE



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Coffee

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Red Tea

绿茶

Green Tea

花茶

Flower Tea

水果茶

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# FILM

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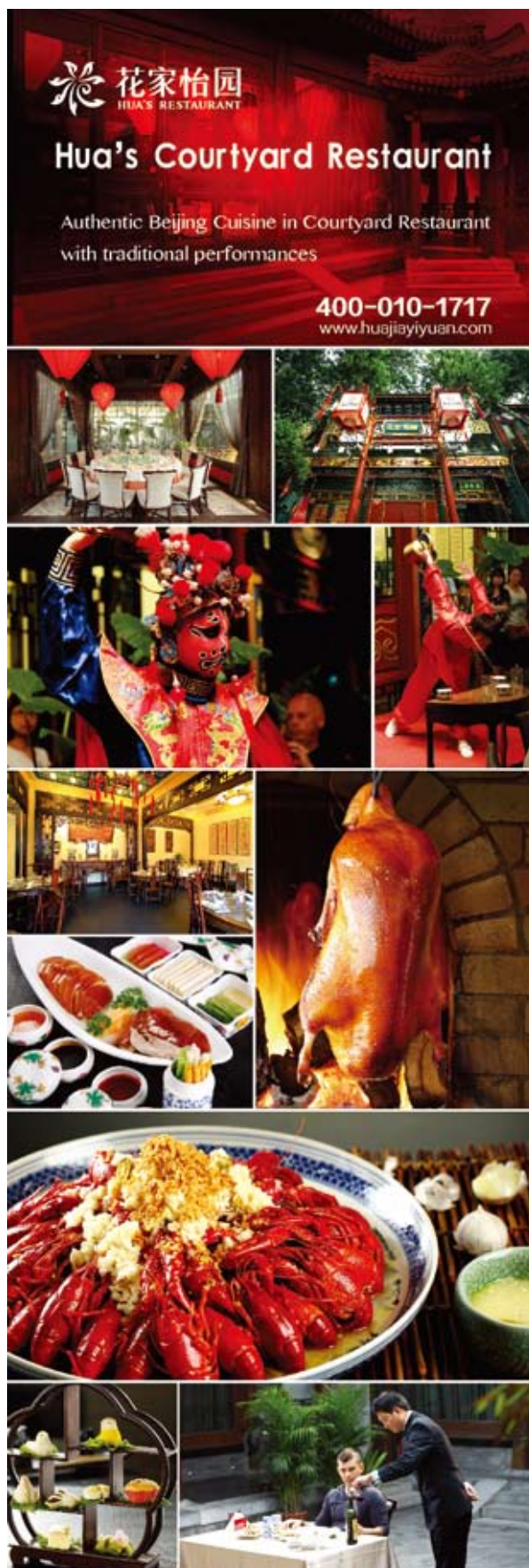
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## CITY SCENE

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**Stat:** China's top ten grossing movies of all time  
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**Scene & Heard:** Go on, take a look at yourselves, you beautiful people

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**NEXT MONTH:  
THE GREAT  
OUTDOORS**

**AUGUST EVENTS  
DEADLINE:  
JULY 14**


This month's cover features Leon Lee, a Beijing-based kung fu flick actor. It was shot by Ken at 16mm Cafe in Nanluogu Xiang.



**FOOTBALL. IT IS COMING HOME.**

# 1966

**ENGLAND HISTORICAL SOCCER BAR**



**2014 FIFA Promotion!**  
Every England games, come dressed as your favourite England player from the glorious history. Bobby Charlton? Gascoigne? Carlton Palmer? Pearce Stuart? Stanley Matthew! Giggs! You will surely be the winner.

Like Geoff Hurst shoot the third goal, you can always cross the line at 1966!

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# WHAT'S HAPPENING

## JUL 5



### FUNKY (SUN) BLOCK PARTY

Get to Migas for some fun in the sun. This daytime shindig features great eats, Jing A's new Big Slice Watermelon Wheat beer, and a pair of sunglasses from Dienastie to keep you protected while you chillax in their signature wading pools.

## JUL 12

### THE FIGHT

Get ready to don your boxing gloves and flash your mouth guard. The lobby of the Four Seasons Hotel turns into a pop-up fight club featuring techno and house DJs from the underground party that has people pumping their fists, The Bunker.



## JUL 24-27



### TEMPLE BAR THREE-YEAR ANNIVERSARY PARTY

Temple Bar is three years old this month, and is planning to rage for four nights to celebrate the achievement. Look out for epic drink specials and some of the best music in the capital.

## JUL 25

### ZHANG BINGBING'S TOTORO ORCHESTRA

Check out Joe Hisaishi's scores to the films of Miyazaki, performed live by the Totoro Orchestra and coupled with classic animations like Spirited Away and Princess Mononoke.



Start as you mean to go on

# CITY SCENE

NEIGHBORHOOD WATCH // BEST OF THE BLOG // SCENE & HEARD

## ONE MARKET TO RULE THEM ALL?

CHINA'S TOP 10 HIGHEST-GROSSING FILMS

2009



*Avatar*

US

RMB 1.39billion

2012



*Lost in Thailand*

China

RMB 1.27billion

2013



*Journey to the West:  
Conquering the Demons*

China

RMB 1.25billion

2011



*Transformers:  
Dark Side of the Moon*

US

RMB 1.11billion

2014



*The Monkey King*

China

RMB 1.04billion

1997



*Titanic*

US

RMB 977million

2012



*CZ12*

China

RMB 879million

2013



*Iron Man 3*

US

RMB 753million

2012



*Painted Skin:  
The Resurrection*

China

RMB 727million

2014



*Captain America:  
The Winter Soldier*

US

RMB 719million

Sources: data.entgroup.cn, Film Business Asia

## PEKING PICS



The rains swept in as the Annual Beijing Craft Beer Festival kicked off, but the weather cleared up nicely leaving Beijing sun soaked and picturesque.

PHOTOS: @ANY189, @DAVESOTHEWEEK

## LETTER FROM AN EDITOR

The buzz surrounding it was deafening. International awards were being won, filmmakers were being heard, there was a constant influx of students from across the globe coming here to learn, and the finest exports from this land were becoming highly sought after abroad. And then in a matter of weeks, Jack Sparrow, Shaft and Tyrion Lannister turned up on various promotional junkets in Sanlitun and we couldn't deny it any longer. Beijing had arrived on the international movie scene.

Of course, all the indicators had been there for a while: The staggering proliferation of IMAX and 3D cinemas across the country is mind-blowing, and it seems every public holiday is greeted with the news that more Chinese box office records have been smashed. But the fact that for the first time, China is dominating its domestic movie market over Hollywood and foreign filmmakers are bending storylines to cater to the vast Chinese market is proof enough that China is one of, if not the, most important markets in international cinema.

That's all great, but what about independent film in China? This month, we wanted to learn more about the people and places providing the lifeblood at the heart of Chinese cinema. We uncover the scene beneath the glitz, glamor and the economic might.

Beijing has a dynamic, vibrant, and widely accessible independent film scene. People can be found across the city pursuing their passion for film, from documentarians and students at the city's reputable film schools, to venue owners and artists wanting to provide greater access to smaller works.

There's a chance you might not know how many small picture houses, film nights, directors, producers and movie buffs there are in Beijing. You may not have a sense of the high regard those around the globe have for Beijing filmmakers, or just how lucrative an industry Chinese cinema has become and how much bigger it's going to get. International leaders of their cinematic craft are itching to get to China to be part of the next big thing. Chinese cinema is bubbling over, and Beijing is right at the heart of it.



Paul Ryding  
Managing Editor

## Moisturize like cleopatra

### JASMINE RICE SCRUB & GOLD BODY WRAP



60MINS,  
RMB350

The moisturising Jasmine Rice Scrub will gently remove dead skin preparing your pores for our gold body wrap. Infused with 24K gold, English rose and pink clay it will leave your skin firm like a pharaoh. This treatment includes a head massage.



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Recommended by Asia Spa China edition 2012/2013



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



### 1. Lactating Mom Sex Ring Uncovered in Beijing

A journalist from *The Beijing News* uncovered a 4,000-strong members' club that arranges for adults to meet lactating mothers for the purpose of consuming milk straight from the breast. Posing as a client, a journalist was offered a selection of lactating women with the price list including RMB 1,000 for one drink, RMB 2,000 for overnight, and RMB 3,000 for a full day.



### 2. Watch Your Ass: Police Raid Fake Toilet Paper Factory

Police in Beijing busted a fake toilet paper manufacturing facility catching workers red-handed wrapping their goods with packaging from more than 10 popular brands of toilet paper. With prices 20 percent lower than the genuine article, they claimed to have never had a shortage of customers.



### 3. 30 Arrested in Sanlitun Drug Busts, Including 10 Foreigners

A three-month crackdown on illicit drug use resulted in the arrests of 30 suspected drug dealers, including 10 foreigners, some of whom claimed to be students or refugees. Police sources say those arrested were selling marijuana, methamphetamines and MDMA, mostly in the Sanlitun area but also around Dongba, an area outside the fifth ring several kilometers northeast of Chaoyang Park.

### 4. China Considers Loosening Regulations on 'Green Card' to Attract More Foreigners

Local officials are pondering changes to policies regarding permanent residency. Under the new proposed rules, foreigners who have been employed for four consecutive years at the level of "assistant general manager" or higher and non-Chinese residents who make a minimum investment of USD 500,000 and receive a positive return on that for three years would be eligible.



### 5. All You Need to Know About Dog Licensing and Law Enforcement

The Public Security Bureau's protocol is to bring all discovered unlicensed dogs to the police station for holding. There, the licensing fee can be paid. The official registration period of an already licensed dog is May 1 to June 30 each year. Those that are applying for the first time may do so at any time, but all licenses expire on April 30. Stay informed and keep your pooch safe.

# KENNY CAO

OWNER OF BEETLE IN A BOX, CONCERTINO

Kenny Cao is Jiadoakou's go-to guy for everything from whiskey to vintage video cameras that you won't find anywhere else. He started off with his café Waiting For Godot in 2008, helping to shape café culture in Dongcheng as we know it today. Now known as Beetle

in a Box, this café and his neighboring store Concertino are important mainstays in Beixinqiao for alternative types looking to buy used record players or a cheap cup of joe. He spent an afternoon with us to share a couple of his favorite places in the area.



## HEAR

We went to Meishuguan, for a visit to Strange Fruit Records, though they were in the process of moving into their new location in Dongsitoutiao (and changing their name to Fruity Shop). Kenny is a passionate LP collector and audiophile and sells some pretty amazing records out of his own shop. We looked through one box at random and found selections like Pharoah Saunders, Miles Davis, and Parliament Funkadelic. You can find a chaotic selection of classic records at an appropriate price with most LPs ranging from about RMB 50-200. Tell them Kenny (Lao Cao) sent you.

## EAT

We arrived at Gina's Place, a Yunnan haunt in Xiang'er Hutong, south of Beixinqiao. Sitting down pretty famished from a long afternoon of media browsing, Kenny perused their thick menu of subtropical delicacies and picked out a delicious spread of cold shredded pork shanks (RMB 58), roasted tilapia (RMB 88), spicy fried chicken (RMB 38), and pineapple rice (RMB 38). All of what we ordered was delicious, but naturally, some of it was left for the dogs. We finished off the remainder of our culturally nourishing afternoon, staring satisfied at our once beautiful dishes quickly ravaged by two very cultured fellas.



## READ

Our next stop was around the corner at Sanlian Taofen bookstore. Kenny is obsessed with the beats and analytic philosophers like Ludwig Wittgenstein. So, it's no surprise that he knows the best places to fill your bag with quality reading materials. Open 24 hours a day, Sanlian Taofen has an amazing selection of literature in both Chinese and English. Bookstores in Beijing are usually pretty peaceful places brimming with intellectual activity, or people sleeping on stacks of Dan Brown translations. Kenny made a couple of purchases from authors like Roberto Bolaño and Henry Miller.



## SCENE & HEARD



**CITalk: Made in China Workshop**  
Dangdai Moma, May 25. Photos courtesy of CITalk



### Slow Boat and The Brick Drunk RC Racing

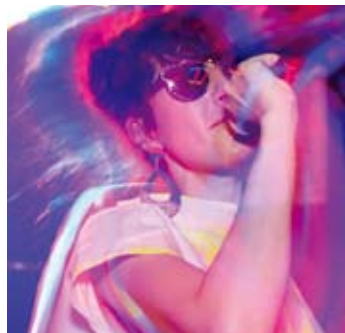
The Brick, May 17. Photos by Dave Bob Gaspar



**Third Annual Beijing Craft Beer Festival**  
Galaxy Soho, Jun 6-7. Photos courtesy of Great Leap Brewing



**We are Not Invited**  
School Bar, May 24. Photos by Laurent Hou





**Tavey Lean & The Solid Gold Dream Machine**  
Home Plate Bar-B-Que Sanlitun, May 30.  
Photos by Iain Shaw



**FOOTPRINT Sessions with Benny Grauer**  
Lantern, May 30. Photos courtesy of Footprint



**The Nordic Pop Up**  
Moka Bros, May 22. Photos by Anna Lin Yip



**Vespa Day**  
2 Kolegas, June 8. Photos by Kipp Whittaker



**Peng Label Party**  
The Bar at Migas, May 17.  
Photos by Ken



# Silver Screen Fringe

BEIJING'S LEADING ALT-CINEMA HOTSPOTS

In China, mainstream cinema is like the most dazzling of leading ladies – glamorous, buzzworthy and, above all, bankable. But, as any good critic will attest, it's the eccentric bit players that always steal the show. Sure, the nation's indie films aren't prompting the construction of a record breaking number of theaters or the development of sense-altering technology (see our feature on 3D movies on p66). But, like a character actor's subtle performance, this art house scene will linger long after the credits roll. That's especially the case in Beijing, where alt venues unveil stories beyond the audience's expectations, help film buffs interact with filmmakers they love, and provide settings that are far more memorable than the plush seating of a generic multiplex.

So sit back, munch your popcorn and let us dim the lights, as we set the scene and show you the venues that are defining indie cinema in Beijing.

## INSIDE-OUT

Sporting a bulky, rattling old projector and heavy duty film reel canisters, this cinema knows the power of nostalgia. But that doesn't make it geriatric or outdated – its screen is often adorned with the moment's freshest or most influential art house flicks from China and around the world.

Daily noon-9.30pm. 65 Xingshikou  
Lu, Haidian District (6285 8257,  
6273 0881)

海淀区杏石口路65号

RMB 60-120

[zhongjianjuchang.com](http://zhongjianjuchang.com)



## CULTURE YARD

This off-the-beaten-path venue doesn't use technology or dazzling production values to help audiences connect with filmmakers. Instead, it simply invites those directors to the screenings. One of the best places in town to see an innovative documentary about local issues, The Culture Yard gives its audience the equally unique experience of quizzing the visionaries with its monthly Meet the Filmmaker series.

Daily 9am-late. 10 Shique Hutong,  
Jiaodaokou, Dongcheng District  
(8404 4166)

东城区交道口石雀胡同10号  
RMB 60 (prices vary occasionally)  
[cultureyard.net](http://cultureyard.net)

## TRAINSPOTTING

This isn't just a screening room – it's an indie innovator. Trainspotting has showcased the best of alt-cinema since 2003, long before it was en vogue in Beijing. Its intimate setting helps give it an even more prestigious, exclusive vibe, as if you're part of a secret club witnessing something all too special on that little silver screen.

Daily 11am-11pm. 46 Fangjia Hutong (just south of Guozijian Jie), Dongcheng District (6406 0658)  
东城区方家胡同46号艺术园区  
(国子监南临)

RMB 30-50

[site.douban.com/caihuoche](http://site.douban.com/caihuoche)

A photograph of the interior of ZAJIA LAB, a small, rustic venue. The room features a high ceiling with exposed wooden beams and rafters. A large, bright projection screen is mounted on the back wall, displaying a scene of a street with buildings. The floor is made of polished wooden planks. In the foreground, several black folding chairs with red seats are arranged. To the left, a red curtain hangs over a doorway, and a small, ornate, golden mask-like decoration is mounted on the wall. The overall atmosphere is warm and intimate.

## ZAJIA LAB

This nookish venue makes our indie film scene feel like an enchanted little village – from its close quarters to its wooden rafters. But the most tight-knit aspect of Zajia is the warm reception it gives to Beijing's smallest and most experimental auteurs. You never know what you might see here, but rest assured that it will never be dull, prepackaged or conventional.

See website for seasonal opening hours. Hong En Daoist Temple (behind Bell Tower, next to Dia market and Contempio bar), Doufuchi Hutong, Xicheng District (0112 2252)

西城区旧鼓楼大街豆腐池胡同宏恩观前殿 (钟楼菜市场旁)

RMB 30 (prices vary occasionally)

[zajialab.org](http://zajialab.org)

## MOMA

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# Gumshoe Auteur

## SOLVING INDIE FILM MYSTERIES WITH DIAO YINAN

by Kyle Mullin

Diao Yinan seems less a hotshot director, more a plainclothes cop when we meet. His navy polo, shady aviators and unkempt stubble would suit any scene in his latest detective noir. That gritty thriller, *Black Coal, Thin Ice* (白日焰火), won the Golden Bear for best film at this year's Berlinale Film Festival. But awards haven't turned Diao into a diva. Instead, he acted like a true gumshoe during a Q&A with *the Beijinger*, as he probed for clues about our local film scene's biggest mysteries.

### What did you learn at Beijing's Central Academy of Drama that makes you the director you are today?

We did a lot of modern drama and made several short films. There was so much freedom there. It helped us show the things that were deep within our hearts, and it opened my mind for later projects.

### How does being based in Beijing help you as a director?

This is the cultural center of China and there's a lot of history here. But I actually prefer shooting outside of Beijing. If I were to shoot here, I'd look for a neighborhood that seemed like a smaller town because I prefer that style. Too many of our films are shot in big, glamorous locations like Beijing and Shanghai.

### You drew comparisons to some of the great auteurs at Berlinale. Why was that audience so responsive?

They liked that *Black Coal* was a dark detective story. China has too many romantic comedies. Not enough of our films show the problems in our society, so that helped

my film stand out.

### What do you consider to be Chinese cinema's biggest flaws?

I think the authorities have realized that they need to give Chinese films more space. So many Hollywood films are coming here and doing well, so I think the government has realized that it needs to support local filmmakers more. Of course, winning awards at foreign film festivals also helps us gain that support.

### Should Beijing International Film Festival do more to support local directors?

This festival is only a few years old. It needs time to develop. We need to think more about the quality of our films because that's what the festival's quality depends on.

### Are there any up-and-coming directors that you predict success for?

*Black Coal's* producer Vivian Qu wrote and directed a film called *Trap Street* last year. I love it. It got a lot of good feedback at the Venice Film Festival.

### What do you admire most about Qu as a filmmaker?

She used a love story to show problems in society, which I really enjoyed. If you have good scripts like Qu's, then Beijing's film scene will grow quicker. We need to feel free to make these films and not just make them for festivals or exhibitions, or profit. We need to make them so that the story can move viewers, deep in their hearts.

**"TOO MANY OF OUR FILMS  
ARE SHOT IN BIG,  
GLAMOROUS LOCATIONS  
LIKE BEIJING  
AND SHANGHAI."**

# Grounded Glitz

THE HUMBLE SIDE OF BEIJING'S SKYROCKETING COMMERCIAL FILM SCENE

by Kyle Mullin



From its shopping districts to its historic sites, Beijing certainly has no shortage of glamor. That may pose a problem for low-key indie filmmakers, but those romanticized locales proved to be the perfect backdrop for Xue Xiaolu's *Finding Mr. Right*, a Far Eastern twist on *Sleepless in Seattle* that became a mainland box office smash last year. The director tells us more about shooting in such glitzy locale, before describing how everyday settings and struggles inspire her.

**If *Finding Mr. Right* is China's answer to *Sleepless in Seattle*, then tell us which setting do you think is more romantic?**

Actually, we shot the "American" scenes in Vancouver. It's so much cheaper to film there. But Wen Jiajia (the film's protagonist, played by Tang Wei) had to be from Beijing. She's such a cosmopolitan character. Her struggle—having a baby out of wedlock, and trying to dodge scandal by immigrating to the US—speaks to the stresses and discrimination that a lot of women face in China. Because Beijing is so representative of China, the scenes shot here

served the story really well.

**Is there a specific part of Beijing that you'd like to capture with your lens in future films?**

Honestly, I haven't thought that far ahead. I do know that this is a great place to film. And it's an even better place for a filmmaker to be based because it's China's cultural capital.

**But not every director likes filming here. Diao Yinan told *the Beijinger* that Beijing is too glamorous (p19).**

I agree, in a way. He chose to shoot *Black Coal, Thin Ice* in a small, cold Harbin town that suits such a dark, harsh story. Your setting's story needs to suit your film's story.

**Is the Beijing International Film Festival a key element for a commercially successful Chinese film?**

Our festival hasn't quite evolved to the level of Cannes or Berlinale. It's good to work in Beijing because all the talent is here and because it's such an economic center. But money is never enough—whether it's for a film or a film festival. The Beijing International Film Festival needs to have judging panels with more expertise so that our festival's films are the best quality. These things don't depend so much on money as they do on taste.

**You've volunteered with autistic children, and your debut (2010's *Ocean Heaven*) is about an autistic character. What made you want to fight for this cause?**

I first read about people struggling with autism in a magazine in 1994. I knew I had to tell their story. After the film came out, people wanted to donate to autistic charities. But what moved me the most was hearing about the mother of an autistic boy in a small town. She bought tickers for all of her neighbors to see *Ocean Heaven* because she wanted them to better understand her family's struggle. After seeing it, the neighbors offered to help in any way they could.

*Xue volunteers at Beijing Stars and Rain, an organization that helps children with autism. For more information visit [guduzh.org.cn](http://guduzh.org.cn).*

# The Mainland's New Leading Man

LEON LEE STEPS INTO THE SPOTLIGHT

by Kyle Mullin

He can act. He can fight. His MMA moves work for scripted onscreen duels and real life boxing bouts. But Leon Lee isn't your stereotypical, Chinese kung fu action hero. The Chongqing-born, Beijing-based rising star tells us about being compared to Brad Pitt by the head of the Sundance Film Festival and ducking the clichés and bad habits that have long hampered Chinese cinema.

**Hollywood has been very complimentary of you. Geoff Gilmore, the Chairman of the Sundance Film Festival, even called you the "Chinese Brad Pitt."**

I'm really flattered. But that compliment only came from this short film I did called *The Final of the Double Tap*. My role was like the one Brad played in *Thelma and Louise*. There's a lot of black humor in it. It was a really fun low budget film, and it even got nominated for a Chinese Golden Rooster award for best short.

**Do you think the future for young Chinese film stars lies in independent movies or high-profile blockbusters?**

I'm open to all kinds of characters and stories. I had a great experience working on *Streets of Fury* with director Gary Hymes (famed for coordinating the stunts on *Jurassic Park* and *Scarface*). He let me try everything – car racing, shooting, jumping from a motorcycle to a truck. I loved playing the hero, just like my dreams as a kid. But independent films let you explore yourself through deeper characters.

**Has your stunt work and MMA training added anything to your acting?**

MMA has helped me a lot, but not in the way most people might think. Western audiences tend to stereotype Chinese stars – thinking only of kung fu and Bruce Lee. But I love mixed martial arts because as an actor, you have a lot of pressure, and it helps me release stress.

**Did you learn anything useful during your time at Beijing Film Academy?**

Directors used to complain that I had too strong of a southern accent, so the academy helped me with my pronunciation. But for me, acting is all about being observant and sensing the world that you live in.

**In what ways have you seen Chinese audiences mature?**

China's making sci-fi films and huge comedies now. It's not just martial arts movies anymore. Xu Zheng's latest (*The Great Hypnotist*) was this complicated thriller and it was a huge hit (grossing USD 44 million). Chinese people aren't fooled by sh\*tty films anymore. They will drive the market forward. It's time for the audience to make the decisions.

Follow Leon Lee at [weibo.com/chaoslee6](http://weibo.com/chaoslee6).



A narrow alleyway between brick buildings. On the left, a building has a large glass door and a sign that says "BEAUTY" and "HANGKAI SPACE". A group of people is gathered near the door. In the center, a group of people is walking away from the camera. On the right, there is an easel with a blank canvas. The ground is paved with bricks.

# Riding The Bull

48 HOURS IN A FILMMAKER'S HELL

by Brandon Violette

"You'll hear a lot of us call this the festival for cowboys because all weekend it'll feel like you're riding a bucking bronco. Welcome to your first rodeo," a three-year contest veteran told me in the registration line. What makes the 48 Hour Film Contest so unique is that it generates its own films and its own contest. That and a lot of anxiety in its participants.

The contest in a nutshell: Pick a random genre from a box containing a selection of genre types from "time travel" and "western" to "horror" and "musical". Use the next 48 hours to cast, shoot and edit the piece into a coher-

ent and compelling four- to seven-minute film. All that's required is a hyped-up crew willing to follow you into the fire. A crew that knows it has no idea what to expect, bound only by a collective abhorrence to the "musical" and "western" categories.

When it was our team's turn to reach into the box that sealed the fate of our weekend, it was as if the movie gods were smiling on us; we got our number one choice.

Then we were off to make our dark comedy. We hastily convened at a cafe and hashed out a plan sipping over-priced espressos before switching to cheap beer.

## The Plan

Friday evening – write the script. Shoot the opening scene of our tragically costumed hero that very night. Spend all of Saturday morning and afternoon getting the remaining scenes of our hero trying to find the head of his costume after losing it during a baijiu-tinged haze. Send the actors home by Saturday evening and, for the next six or seven hours, edit a rough cut to be delivered to a music composer

standing by in Los Angeles. He'd score it and send it back to us in time for us to wake up Sunday morning after a good night's sleep with a pitch-perfect film just needing a few tweaks – all of which, we could surely take care of before 7pm, when we'd mosey over to the contest drop-off point at Meridian Space and deliver a killer film.

Did it happen as planned? No. But one thing was certain: we did get dark comedy.



01 The smile that summed up our moods during the first shot of Saturday morning in Baochao Hutong – before our child actor wrapped and everybody reverted back to cursing and violently insisting, “That was your job!” over and over again.

02 Pretty sure Baochao Hutong has never seen a group shot like this before.



03 One rule of the contest dictates the script is written on the spot, thrown out and/or re-written in between takes. But mostly thrown out.

04 The costume head that goes missing is later found by a young boy. Little does he know, that sweet expression on the lamb's face is masking a dark secret involving his father's disappearance.



05 With no script supervisor, regular stops are needed to decide who's at fault for screwing up a scene's continuity. And so the finest method to apportion blame is born: working backwards and holding a majority vote to assign blame.

06 Tourists on rickshaws love looking into the camera during a scene, one of the lesser known hazards of shooting in a narrow hutong.



09 Forced to move after a security guard blocked us from shooting a building in Xizhimen. His reason? It couldn't be in the background. Our response? "No problem, sir," as we moved to the opposite side of the building and continued our shoot.

10 It takes a supreme amount of confidence to strut a busy sidewalk in a flamboyant costume swigging *baijiu*. That Saturday afternoon our actor possessed said confidence and then some. It was at this time, around hour twenty-six when we realized this experience was making mad men of us all.

## So, what went wrong?

We were accosted by a drunken, aggressive local man who went out of his way to ruin our opening shots just a few hours after the start of the competition. He repeatedly drove his petrol engine scooter past our camera revving and beaming his headlights at the lens.

We permanently scarred a mother and her young daughter with an episode of debauched behavior – all for the film, of course – when we were required to loiter near a school swigging *baijiu*. The lady called for security. We called for a taxi and failed to get an important shot.

We were forced to film in one of the city's biggest



07 The priceless look on our child actor's face when he learns he gets to keep the costume before it's taken back from him for a very dark reason.

08 How to get a tracking shot on a budget: 1) Find a parked scooter. 2) Locate the owner. 3) Explain the situation a few times. 4) Convince confused owner to lend scooter to strange foreigners while puffing out chest to seem extra tall. 5) Permission granted.



11 How to make fake blood on a shoestring. 1) Look for a supermarket. 2) Crack open a bottle of ketchup. 3) Leave streaks with your hand and let it dry in the sun. (It actually works really well.)

12 Moments after the contest submission deadline when the weekend's stresses are absolved with cold beer.

inebriate neighborhoods after dark where we met one fellow hell-bent on ruining our shoot by repeatedly wandering through the shot declaring: "I am not an animal!" We then wasted an hour explaining to his frantic girlfriend (who demanded we delete any scene with him in it) that we had no intention of using our footage as

evidence of her beau being a nuisance.

In truth, much went wrong. But in the end, our film, *Funeral Friends*, had, at least, been born.

To see the final version of *Funeral Friends*, go to [tinyurl.com/funeralfriends](http://tinyurl.com/funeralfriends).

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

# FOOD & DRINK

PHO // FRILLY CHUAN'R // GELATO // BEST MUESLI



*Sample the best ingredients the warm weather has to offer on Brasserie Flo's new spring and summer menu.*

PHOTO: COURTESY OF BRASSERIE FLO

## NIBBLES AND SIPS

### OPENINGS AND REOPENINGS

**Karaiya Spice House** has re-opened in a new spot in Taikoo Li. Expect the same menu of quality Hunan Spice.

Also in Taikoo Li, British pizza chain **Pizza Express** should soon be up and running in the former Blue Frog space. Burger fans need not despair; Blue Frog has hopped to a new spot a few doors down.

Leon Lee has opened **Yue Fu Jazz**, a 75-seat live jazz venue located in Dongzhimen's MOMA. Expect stylish vibes from the man who brought us Apothecary and Janes and Hooch.

### HAPPENINGS

**Hutong Cuisine** cooking school near Dongsi is offering an intensive Chinese cooking course covering the basics from stir-fries to dim sum. The course of 16 classes, priced at RMB 4,000, runs from Monday, July 7 to Friday, July 18.

**Slow Boat Brewery** is participating in *Hops Magazine's* Beijing to Shanghai beer scavenger hunt. Until July 15, snap a photo of yourself with Slow Boat's Endeavor Vienna Lager and earn the chance to win prizes. Visit the *Hops Magazine* website for more information.

**Obentos** Wangjing is offering 30% off all their bento boxes after 6pm Monday to Friday and all day at weekends for the remainder of the summer.

Stephanie Rocard of **Mao Mao Chong** can be found all over town mixing up cocktails, and now she's hosting a regular course so you can apply her tips at home. Rocard has changed her class times to every second and fourth Sunday of the month. Email [maomaochongstore@yahoo.com](mailto:maomaochongstore@yahoo.com) to sign up.

### BRUNCHES, LUNCHES AND DINNERS

**Aroma** at the Ritz-Carlton has launched a new fine dining buffet concept. RMB 386 (plus service charge) gets you an à la carte main course of your choice, plus access to the buffet.

Over at the Opposite House, **Jing Yaa Tang** has introduced a daily dim sum lunch priced at RMB 118 (plus service charge). This is a great new option for Sanlitun lunching; don't miss the steamed shrimp *hargow*.



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# THE PHO LABORATORY

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BEEF PHO

## WHAT'S NEW RESTAURANTS

Daily 11.30am-11pm. Opposite 12 Xinzhong Jie,  
Dongcheng District (151 1000 4814)  
东城区新中街乙12号对面

🚶 700m northeast of Dongsishitiao station (Line 2)

Strip a dish down to its basic elements and the quality of the ingredients has nowhere to hide. Take pho for example, a seemingly simple bowl of noodle soup. The broth, innocuous at first, must surprise you with its depth. The noodles must be gently yielding, the beef fresher than fresh. The finishing flourish of herbs and lime must bring the soup to life in the last moments before its conception.

The name Pho Laboratory seems apt, then, since the team has clearly spent a long time analyzing this dish. Order their *pho dac biet* (beef pho, small RMB 50, large RMB 60) and you will be rewarded with undulating, rare slices of imported sirloin that give way to reveal a beef knuckle broth simmered for 12 hours. Be sure to shell out the extra RMB 10 for a more satisfying portion of meat. *Sriracha* fans will be glad to see a familiar rooster-clad bottle gracing the tables.

If you can tear yourself away from the pho long enough to consider the rest of the short menu, a barbecue pork *banh mi* (RMB 40) suffers a little from a ratio of too little meat to too much pickled veg, but is redeemed by an irresistibly chewy baguette, baked in-house every morning. Homemade cookies and brownies (RMB 20) may tempt, but you would do better to linger over a Vietnamese coffee, pre-sweetened with condensed milk, and dream of a tropical breeze over Halong Bay. *Robynne Tindall*

**Also try:** Pho La La, Luga's Pho Pho



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## WHAT'S NEW RESTAURANTS



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🚶 400m south of Beixinqiao station (Line 5)

If you can summarize your business plan as “wanting to do the coffee business right”, you have my attention.

Nestled in Beixinqiao is High Altitude Coffee, and here you can find owner James Jiang executing said business plan flawlessly.

Though you won't feel any vertigo within the slim two-story building, what makes this coffee house stand out is the level of attention given in brewing that luscious caffeine beverage so many of us desire.

The years studying coffee in Denmark really shine through in Jiang's craft. Precision is key, from measuring out coffee beans on digital scales, to using thermometers. My Costa Rica coffee (RMB 33) transported me out of the

city smog and straight to the jungles of Central America with every sip.

Accompanying it was a slice of homemade carrot cake (RMB 25) courtesy of Jiang's wife. Filled with a dense spice and nut mix, with slivers of carrot nestled in-between, it was hard for me to resist taking the entire cake home.

High Altitude Coffee is a salute to the “realness” of life; it won't try to trick you with fancy gimmicks or artificial nonsense, but will instead woo you with its simple, genuine approach to quality coffee and cafe enjoyment.

*Erin Strong*

**Also try:** Soloist, Beetle in a Box

PHOTO: MITCHELL PE MASILUN

## WHAT'S NEW RESTAURANTS

# MURASAKITAMA

### A LITTLE SLICE OF JAPAN IN GULOU

Daily 5pm-11pm. 71 Gulou Dongdajie, Dongcheng District (5947 6788)

紫玉高级手作居酒屋: 东城区鼓楼东大街71号

 1km west of Beixinqiao station (Line 5)

Close your ears to the sounds of the Chinese bus announcements drifting in from Gulou Dongdajie outside and look around newcomer Murasakitama's tiny, six-seat interior, and you could be sitting in an unknown sushi bar in a Tokyo backstreet.

The food, while fresh, doesn't quite live up to the authentic feel of its surroundings. Murasakitama's lone chef learnt his trade in Japan and his skills did shine through in the "jade sushi platter" (RMB 300), which brings 10 pieces of nigiri topped with paper-thin slices of fish, lightly brushed with soy. A small sashimi platter of tuna, yellowtail and Japanese halibut (RMB 180) is less successful, the slices of fish too indelicate, too cold to fully enjoy. Those possessed of smaller appetites might choose to order the sushi piece by piece (RMB 20-150).

Should all that soy sauce leave you with a thirst, ask the hip youngster behind the bar to whip you up an off-menu cocktail from their limited selection of spirits. However, be warned, you will pay a not-so-pretty penny for the privilege; a well-executed Old Fashioned appeared on the bill at RMB 120. *Robynne Tindall*

**Also try:** Shota Muni, Yotsuba



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# FOOD ON FILM

## DUST OFF THE SILVERWARE FOR A TASTE OF THE SILVER SCREEN

A truly great film has the ability to stimulate a vast range of emotions and senses. Yet for all our technological advances, we still haven't quite reached the age of smell- or taste-o-vision. Nevertheless, a few films have managed to capture the multi-sensory experience of a truly memorable meal. Read on for a taste of our favorite food films, as well as a guide to where to recreate their magic in Beijing.



### Tampopo

Film's first "ramen western," *Tampopo* tracks the eponymous ramen shop proprietress and her rag-tag band of sidekicks (including her John Wayne styled ramen guru) as they attempt to create the perfect bowl of ramen. The oddly engrossing main narrative is complemented by a sprinkling of comedic culinary subplots – watch out for the elegant gangster couple who find increasingly erotic uses for food (you will never look at an egg yolk the same way again).

#### Get a taste ...

We're not sure what Tampopo's sensei would say, but for us ramen in Beijing reaches perfection in Ippudo's Special Akamura ramen (RMB 55).

### Julie & Julia

Director Nora Ephron skillfully whips two stories into a sumptuous confection that isn't so sweet as to leave you with toothache. The film tracks Julia Child in Paris in the early years of her culinary career and modern day New Yorker Julie Powell as she attempts to cook all 524 recipes in Child's *Mastering the Art of French Cooking* in 365 days. The scenes of browning steak, sumptuous lobsters and oozing Brie always leave us longing for a sojourn on the banks of the Seine.

#### Get a taste ...

Order the daube de boeuf from Brasserie Flo's RMB 298 three-course Brasserie Menu. It may not be "Julia's Bouef Bourguignon" but the meltingly tender beef will leave you wanting more.

### Cloudy with a Chance of Meatballs

A fun, fast, frantic caper that recaptures the joy of our favorite childhood foods. A mad-cap scientist creates a wacky invention that makes food fall from the sky and rescues the failing fortunes of his small home town ... that is until the inevitable happens and the town gets overrun by huge flying foods. We like to think of it as a softly-wrapped reminder that you can have too much of a good thing.

#### Get a taste ...

Pop into Opera Bombana for a portion of spaghetti alla chitarra (RMB 138), veal and pork meatballs in tomato sauce. Just like Mama used to make ... if Mama was a Michelin starred chef.

### Eat Drink Man Woman

*Eat Drink Man Woman* is a heartwarming homage to the intricate relationship between food and family in Chinese culture. The film's patriarch, a successful chef, struggles to apply the iron fist with which he rules his kitchen to his three errant daughters. Food both brings them together and forces them apart. The opening scene, as he prepares a sumptuous Sunday family dinner, is so well-paced as to be poetic.

#### Get a taste ...

Order up a feast of three cups chicken and *lurou fan* from one of the branches of Taiwanese favorite Bellagio. Although it may be best to leave the family drama at home.



### Jiro Dreams of Sushi

No film better demonstrates the complete and total lifelong dedication to one specific field of food preparation that defines Japanese food than *Jiro Dreams of Sushi*. Eighty-five-year-old Jiro Ono (now nearly 90), owner of three Michelin starred restaurant Sukiyabashi Jiro, is a compelling character but the real star here is the food; the pearlescent slices of fish and brilliant white rice will make you regret that hastily grabbed 7-11 sushi.

#### Get a taste ...

Some of the methods may stray from the traditional but the dedication to both ingredients and technique remains true at Max Levy's Okra 1949. Sit at the bar and watch the master at work.

### Honorable mention: Farewell My Concubine

Whilst not strictly a foodie film, *Farewell My Concubine* gets points for capturing one of our favorite Beijing street snacks on film: candied haws or *bingtang hulu*. In a shocking and evocative scene, a naughty opera trainee sneaks out of the school to get a taste of his favorite candied haws, only to return and find his classmates being harshly beaten for his misdeeds. The word bittersweet never rang so true.

#### Get a taste ...

Pick up a stick of sugary candied haws from a vendor on just about any street corner in Beijing or make a special journey to Jiumen Xiaochi near Houhai for a real taste of old Beijing.

# XUEPAN KAOCHUAN

CHUAN'R GETS ITS GLAD RAGS ON



## WHAT'S NEW RESTAURANTS

Daily 11am-2pm, 5pm-10pm. L-DS-17a, Bldg 1, Solana, 6 Chaoyang Gongyuan Lu, Chaoyang District (5905 1777)  
 薛蟠烤串: 朝阳区朝阳公园路6号蓝色港湾国际商区1号楼L-DS-17a号店铺

🚶 1.2km southeast of Liangmaqiao station (Line 10)

Two a.m. Smoke in the air. The buzz of a hair dryer. Squatting on tiny stools. These are the sensory experiences most of us remember, and indeed enjoy, about *chuan'r* in Beijing. So an upscale *chuan'r* restaurant has much to do to prove itself worthy of the trip.

To start with, it might open the menu with a diagram of the animal that will become the focus of your meal. At Xuepan Kaochuan, the animal in question is an Inner Mongolian lamb, available in eight cuts, from pricey tenderloin (RMB 29 per skewer, 黄瓜条) to frugal leg (RMB 9.9 per skewer, 后腿). All cuts are grilled on single-use tamarisk wood skewers, which are intended to impart a savory dimension to the meat before being recycled into napkins. An admirable sentiment, but we couldn't discern the extra flavor in the otherwise delicious neck meat skewers (RMB 12 per skewer, 颈肉).

Pay a base fee of RMB 58-158 (depending on range of dishes and where you sit in the restaurant) and get free-flowing tea, cold dishes and noodles. A bowl of piquant *saozi* noodles (RMB 19, 英雄臊子面) is almost as well dressed as the restaurant, which with its Transformers figurines and polished black surfaces looks more like it belongs in Parkview Green than sunny Solana.

Does Beijing need a high-concept *chuan'r* restaurant? The ever-swelling crowds outside Xuepan Kaochuan would seem to suggest it might. *Robynne Tindall*

**Also try:** Diaoye Niunan, Crescent Moon Muslim Restaurant



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## WHAT'S NEW RESTAURANTS



# PHONOMENAL

## FAIRLY PHENOMENAL PHO

Daily 10am-3pm, 5-10pm. 1-09, 39 Shenlu Jie, Chaoyang District (8561 8859)

元素东南亚料理: 朝阳区神路街39号1-09商铺

 1Km southeast of Chaoyangmen station (Lines 2 and 6)

The north side of Ritan Park was once squarely Russian grounds, but these days the eateries in the area are increasingly diverse, with the opening of PHOnomental adding a touch of Southeast Asia.

PHOnomental is a comfy place. A few outdoor tables, repurposed-wood furniture and a forest of indoor plants give it an organic feel. It would work equally well for a simple bowl of noodles for lunch as it would as a special dinner destination.

We decided on the latter and between the two of us, four generously portioned dishes made us feel self-consciously gluttonous.

We started by working our way through the soft shell crab and avocado spring rolls (RMB 88). There wasn't too much avocado to be seen, but the crab was moreish and crispy, and contrasted well with the soft and chewy rice paper wrappers. The Thai crispy lettuce wraps (RMB 48),

came as a plate of lettuce leaves, spicy bean salad and prawn crackers for self assembly. For one of us this was too high on the Scoville scale, but for the other it gave the perfect hit of heat.

The Special Pho (RMB 58) was a light and fragrant mix of beef balls, sirloin, beef tendon, and supple noodles. However, the PHOnomental special red wine beef brisket (RMB 68) was the star of the show, a flavorful stew of beef, wine, lemongrass, onion, and vanilla.

It's hard to be critical of PHOnomental. The food is hearty, the staff charmingly happy, and the prices reasonable. They did forget our rice, which would have completed the sauce-heavy beef brisket, but by then we were so stuffed that we were content not to remind them. *Shannon Aitken*

**Also try:** Susu, Muse

PHOTO: KEN


## WHAT'S NEW RESTAURANTS

# SOUP KITCHEN

## HOME-STYLE COOKING IN THE HUTONGS

Wed-Mon noon-10pm. 29 Wudaoying Hutong, Dongcheng District (8402 8729)

汤厨: 东城区五道营胡同29号

 200m southwest of Yonghegong Station (Lines 2 and 5)

Comfort food is, by necessity, a very personal thing. More often than not, it has everything to do with past experiences and nothing to do with food. However, some dishes have the ability to go beyond cultural and personal boundaries. A soup brewed long and slow; a tender meat braise; dishes with plain, fresh flavors.

Comfort food is where petite Wudaoying restaurant Soup Kitchen excels. The regularly changing, handwritten menu focuses on dishes that wouldn't look out of place on a Chinese grandmother's dining table. On the night we visited we swooned over a dish of tomato braised pork ribs (RMB 68), cooked for so long that the meat fell from the bone at the merest glance of a chopstick. A flash-fried dish of corn, pine kernels and green beans (RMB 36) made us long for the patience to chop such uniform chunks of bean. One thing that doesn't change – the organic purple rice (RMB 8), whose nutty flavor is a welcome change from the usual rice cooker spoils. Like the food, the dining room is homely without the chintz that crowds so many hutong restaurants. For those of us living away from our own creature comforts, Soup Kitchen brings an unexpected slice of contentment. *Robynne Tindall*

**Also try:** Drum and Gong Fusion Restaurant, Xiao Wang Fu



PHOTO: KEN

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# GELATO STICK

## SERIOUS FLAVOR TO GET YOUR PAWS ON

Daily 1pm-1am. 3.3 Mall, 33 Sanlitun Lu, Chaoyang District (6517 5888)

朝阳区三里屯路33号3.3服装大厦西北角底商

 500m west of Tuanjiehu station (Line 10)

At one time, it was acceptable to shotgun a pack of Tsingtao tall boys outside Propaganda, then teeter over to the neighboring 7-11 and vomit proud. Then you grew up. You became more responsible. You discovered craft beer.

Ice cream is like this. You dabble in milk ice, nurse the inevitable stomach ache after going for the twice-frozen chocolate cone. The red bean, the green bean, the purple one, the grayish one, the one you peel like a banana – all of it is the prized loot of a treasure hunt at every magazine stand ice box. One day, you realize it's all crap. You turn to Haagen-Dazs for moral support. You go broke. You denounce ice cream for life. Then, you meet The Joker's ice cream doppelganger, the melty grin of the infamous "Xiao Xuesheng" ice pop by Mengniu whose likeness is now the mascot of Gelato Stick, 3.3's newest venue.

Gelato Stick's offerings, at first glance, look like the

cupcakes of the ice cream world, and if we know anything about Beijing's version of the cupcake fad, we know they can go terribly, horribly wrong. But under all those puffy sprinkles and dog paw manifestations of flavors like hazelnut and cherry is damn good gelato. The RMB 25 pops are rich and creamy enough that you can feel classy, if you don't mind killing a sickeningly cute Pepto Bismol-colored heart with your jaws. Gelato Stick even stays open until 1am, so after getting sloshed on the cheap on bar street or sipping martinis on Nali Patio you can satisfy your dessert cravings.

We recommend you try the pistachio stick, if only because it's green without being matcha, a rarity. The one that looks like Ritter Sport's dairy brother disappointingly lacks the taste or texture of an oversized chocolate bar, but Gelato Stick still surprises: just the right amount of filling is hidden inside every bar to tease that reckless youth out of you. *Jessica Rapp*

# STUART JAMES

EXECUTIVE DIRECTOR, WHEELS PLUS WINGS

**A**fter nine years in Beijing, Stuart James is heading off to Washington DC. The executive director of WheelsPlusWings, which provides personal mobility solutions for young people with physical disabilities, paused from his packing to tell us about his favorite Beijing eats.

## Venue

I'd have to say **Baguo Buyi**. I've just always loved being in and around Houhai. Aside from the food, which is my favorite in Beijing, I love the changing-faces guys as part of the entertainment. It's uniquely Chinese and a feature of dining here.

## Starters

*Liang ban bocai* (cold seasoned spinach). China isn't a salad culture, but that doesn't mean they don't have great cold vegetable dishes. There's just enough spice in this one that it works in both warm and cold weather.

## Main course

Beijing duck, of course. It might sound cliché, but quite frankly I love Beijing duck, and where am I going to get it better than in Beijing? It isn't a Baguo Buyi specialty, so we might have to sneak some in from **Da Dong** or **Private Kitchen**.

I'm also a big fan of Shanghainese *xiao long bao* dumplings. It's a bit of a contrast – Beijing's big, formal dish, and

Shanghai's best street food. I'm not sure why, but there were days I just had to have them. **Jingdian Shanghai Xiaolongbao**, the place just across the street from Taikoo Li Sanlitun South, would be my purveyor of choice.

## Desserts

China is not really a dessert culture, but it doesn't need to be. I've had cold, sweet watermelon at the end of so many meals and I've always loved it. Now it's just part of the experience.

## Entertainment

I'm a classic rock guy, though I guess as I get older that term tends to change meaning and it's not very Chinese, but what the heck. I'd have to get Andy Bright's playlist from **Union Bar & Grille** on the speakers during dinner. Along with Baguo Buyi's entertainment, I think we could warm up the crowd with some shadow puppetry, then for the main event some cricket fighting. As a possible side attraction, we can get those guys who play fetch with the birds.

I'd probably wrap up the evening just being entertained by Beijing itself, going around Houhai, looking at the lights and hearing the music blaring out of different places.

*Learn more about WheelsPlusWings' efforts to encourage disabled young people at [wheelspluswings.com](http://wheelspluswings.com).*



PHOTO COURTESY OF STUART JAMES

## BACK FOR MORE



# VIC

## C'EST CHIC

Daily 10am-10pm, Brunch, Sunday, 12pm-4pm. 6/F, Sofitel Beijing, Bldg C, Wanda Plaza, 93 Jianguo Lu, Chaoyang District (8599 6666)

朝阳区建国路93号万达广场C坐索菲特酒店6层

 500m west of Dawanglu station (Line 1)

Brunch in Beijing is usually a bacchanalian affair, so give it a French twist – a nation and cuisine not known for culinary circumspection – and you can imagine the possibilities. Luckily for us *gourmands*, imagination has become reality with VIC's new I Feel "Brunch" concept. Begin your French experience at the door (Sofitel is a French hotel chain after all), as staff greet you with a deferential "*bonjour*."

This is a brunch with a focus on quality over quantity; you won't find the usual spectrum of mediocre pasta, pizza and *pad thai* here. Instead, small touches (or big opulent ones depending on your perspective) give a suggestion of the quality of the food on offer. Live Boston lobsters nervously await their fate next to their boiled brethren. A hulking wheel of *raclette* cheese rests beneath a grill, ready to be melted over new potatoes and air-dried ham. Upon closer inspection, a waxen red

flower turns out to be crafted from solid chocolate. This is not to say that you won't eat your fill – my, but you will – just that the genteel dining room and carefully selected ingredients are better suited to a refined Sunday outing than a brash eating and drinking contest. Should you be in the mood to drink, stepped pricing from RMB 420 to 620 (plus 15% service charge) allows you to select your preferred level of sobriety.

The attention to detail carries into the drinks selection, which runs over with impressive names: Kronenbourg 1664, Parallèle 45 wines, champagne by Laurent-Perrier. Juices from French artisanal producer Patrick Font delight with a depth of fruit flavor that can only come from sun-baked southern Mediterranean orchards. Sit back, sip your juice and feel just a little bit less guilty about that second plate of stunning macarons and *éclairs*.  
*Robynne Tindall*


PHOTOS: SUI

# BEI 27 HAO

## NOT YOUR AVERAGE NOODLE SHOP

Tue-Sun 11.30am-10pm. Bldg 27, 1/F Sanlitun Beilu, Chaoyang District (8418 5849)

北27号: 朝阳区三里屯北27号楼1层

 1km northwest of Tuanjiehu station (Line 10)

There is much to be said for home cooking, but we all can accept that there are those dishes where the effort belies the outcome. Gansu province's famous *niangpi* is one such dish. The procedure for making *niangpi* aims to extract two different starches (one a gluten rich spongy dough, one a slippery noodle) from one ball of wheat-flour dough, through a lengthy process of washing, straining, separating and steaming. It's all far too much to accomplish within the confines of a tiny Beijing kitchen.

Thankfully, you can instead head to Bei 27 Hao. Sequestered in a quiet lane behind trendy Taikoo Li North, the deceptively simple storefront conceals a well thought-out concept within a fashionably minimalist interior. A step above the usual alleyway dining it might be, but thankfully the prices haven't followed the upward

trend. A plate of *Lanzhou niangpi* (兰州酿皮, RMB 18) initially looks too small to satisfy, but the thick noodles and sesame-chili dressing quickly fill you up. Ask for the noodles lightly spiced or cool down your taste buds with a chilled Beibingyang orange soda (RMB 6). The prodigious portion of *saozi* noodles (姥姥家臊子面, RMB 26), studded with chunks of carrot, potato and pork, is too hot to handle in the sticky summer heat. Better to huddle over a bowlful in the depths of winter.

Don't expect to find many vegetables on the menu here. Instead, accessorize your carbs with carbs, and order a fragrant slice of glutinous rice cake (香糯年糕, RMB 16) dripping with honeyed syrup, which manages to find the perfect balance between sickly and refreshing. Who says less is more? *Robynne Tindall*



NIANGPI

# TANGLA UNTANGLED

FINTAN O'DOHERTY, GENERAL MANAGER, TANGLA HOTEL, TIANJIN

by Robynne Tindall

**A**fter stints in Singapore and Ho Chi Minh City, Fintan O'Doherty has taken on the management of the Tangla Hotel, Tianjin. He tells us about Peking duck, homegrown lamb and his favorite place to eat in Asia.

## What Chinese dish do you enjoy eating the most?

This is going to sound boring, but since I always enjoyed duck while living in the West, for me a succulent Peking duck is a real treat. It's fun to share with friends and a great talking point when entertaining.

## What is your favorite dish on offer at the Tangla Hotel's restaurants?

It's hard to pick just one! I'd start with a breakfast of wonton noodle soup at Café d'Or. Then for lunch, the sizzling claypot seafood and homemade tofu at Tang

Palace. Finally, I'd finish with a dinner of freshly-cooked *teppanyaki* at our 49th floor SôU Restaurant overlooking the Tianjin skyline.

## If you could sum up the essence of the Tangla Hotel in three words, what would they be?

The essence of Tangla is actually four words, not three: harmony, elegance, excellence and serenity. It's about delivering modern Chinese hospitality and instilling a sense of pride in our team members.

## Having worked in hotels for more than 16 years, how do you think the industry has changed?

In the 26 years since I left Ireland, people have started to travel more, so their expectations are higher. Whether you live in London or Beijing it's easy to get your hands on fresh and exciting ingredients, so people are definitely more adventurous about what, when and how they eat!

## Of all the places you've travelled to in Asia, where has the best food?

If you want to try a wide variety of Asian foods in one location it has to be Singapore. Search social media and online reviews and you can unearth amazing hawker stalls. Of course, Singapore also has outstanding high-end restaurants featuring cuisines from all across the world.

## What dish from back home do you miss the most?

The spring lamb grown on my father's farm in the west of Ireland. The lambs are raised by the Atlantic Ocean, so they pick up a delicate flavor from the sea – delicious simply roasted.

## Finally, if you could only eat one dish for the rest of your life, what would it be?

What a horrible thought! I suppose being Irish I would have to say potatoes, since they're so versatile. They also go well with a lot of other things ... but I guess that's cheating!

*During the World Cup period, Tangla Tianjin is offering a buy-six-get-one-free promotion on bottled beers ordered via room service.*



PHOTO COURTESY OF TANGLA TIANJIN



## Y IS FOR ...

### ... ya 鸭

Certainly one of Beijing's most popular dishes in its roasted form, *kao ya* (烤鸭). Beijing duck is almost as common on Chinese menus as its poultry cousin, chicken. One enduring mystery of Beijing cuisine is: why duck for Beijing rather than something more common, like pork? In his book *Perfumed Palace*, author Michael Aldrich explains that at the time Beijing fell to the Manchurian troops that helped establish the Qing Dynasty, roast pork with crispy skin was one of the most popular dishes in the capital. However, many of Qing's generals were Muslims, who enforced Islamic dietary practices upon their troops, depriving them of the porcine treat. The solution? Ducks were substituted, and a legend was born. The popular *ya bozi* (鸭脖子), or duck necks, are spicy and an acquired taste for most non-Chinese consumers.

### ... ya 芽

A *ya* is a sprout or shoot of any kind. They are used liberally in Chinese cooking, including *dou ya* (豆芽), the bean sprouts that provide crunch to numerous vegetarian dishes.

### ... you 油

Pronounced more like "yo," it is the lifeblood of Chinese cooking as the medium that lubricates the stir-frying process. The primary cooking oil used in China is peanut oil although some people prefer canola oil. There are also some *you* that Westerners would not consider oil, such as *jiang you* (酱油) or soy sauce. Other oils are used for seasoning but not food preparation, including *xiang you* (香油), or sesame oil (literally "fragrant oil").

### ... yu 鱼

Fish are a much more common menu item in China than many other parts of the world due, in part, to widespread and successful aquaculture programs. Have you seen the size of the average fish that flops onto a Chinese dinner table? They only grow to be that uniformly big when they are bred and fed. Fish in your average restaurant are raised in freshwater, and are not considered *hai xian* (海鲜), as seafood is known. Most commonly eaten are large members of the carp family. They are usually steamed with a little spring onion or braised with soy sauce. Foreign palates may find these freshwater fish taste a little like mud.

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# SUPER BOWL



**M**uesli is the morning fuel for health nuts the world over, and for good reason. Even the processed versions have their benefits. We based our

critique of these six brands on their ratios of various oats, flakes, fruits, and how healthy they taste, because frankly, you wouldn't be eating this if that weren't a concern.

## Familia Original Müesli (RMB 32.50)

"This one is half cornflakes, probably to keep it cheap. Like how they often load dry dog food with wheat as filler."

"The people on the back of the box are probably cereal killers. I don't trust people in lederhosen."

"The Stella Artois of muesli. Everyone in the US is like, 'I'm classy drinking a Belgian lager,' but really it's the same as Budweiser and Belgians never touch that crap."



## Müsli-Land 5 Früchte Müsli (RMB 49.60)

"There is less fruit in this one, but probably the healthiest choice if you're trying to slim down."

"It's mostly oats with trace amounts of fruit, and a little sweetness probably produced from honeybee farts."

"Nutty and very healthy tasting, and with all of this fiber, your body will appreciate this option."



## Carman's Classic Fruit & Nut Muesli (RMB 72)

"Tastes healthy, featuring a hearty mix of nuts, dried fruits, and a dash of cinnamon."

"A high concentration of nuts get stuck in your gums to snack on during your morning meetings."

"Made by a big bearded guy in the Australian outback, crushing the raw assorted nuts with his honeyed fists."



# OF



## Jason Trauben-Nuss-Müsli (RMB 55.60)

"A good ratio between corn and oat flakes lend the blend a natural sweetness and crunchiness."

"After the Ricola fellows are done tooting their horns over the Alps, they probably fill their bowls with this stuff."

"It can't be double-billed as the most expensive livestock feed in the world."



## SchneeKoppe 10 Früchte Müesli (RMB 88)

"This one is super oaty. The fruits aren't candied, and I bet it's great with some Greek yogurt."

"Very traditional and kind of decadent. It's just loaded with dried fruits, making it a pleasure to eat."

"The breakfast of champions, there's seriously fruit in every bite."



## Emco Müsli with Fruit Pieces (RMB 29.50)

"I'm sure it's healthier than Captain Crunch, but a great deal sweeter than a traditional Swiss muesli."

"Probably served at Condé Nast endorsed resorts in Phuket. Europeans get pissed if there isn't muesli on the breakfast menu."



## VERDICT

The best of the batch was definitely SchneeKoppe 10 Früchte Müesli, but with that price tag, it's likely only consumed by Swiss bankers. The next best option is the Jason Trauben-Nuss-Müsli because of the price and quality of the oats and fruit. You can also add in your own dried fruits from Wu-Mart to make up for what it's lacking in comparison to the SchneeKoppe.

# LEVEL ONE

CROWNE PLAZA BEIJING  
SPORTS NEW COCKTAILS



HOME RUN

PHOTO: MITCHELL PEMASLUN

## WHAT'S NEW BARS & CLUBS

Daily 11am-midnight. Lobby level, Crowne Plaza Beijing Sun Palace, Yunnan Dasha, North-East Corner of Taiyonggong Bridge, Chaoyang District (6429 8888)  
朝阳区西坝河太阳宫桥东北角北京新云南皇冠假日酒店一层

🚶 500m south of Shaoyaoju station (Line 13)

Just in time for the World Cup, the people behind Crowne Plaza Beijing Sun Palace have gutted their Yunnan-style tea room and replaced it with a sports bar. We were surprised as the hotel is more known for its nod to China's rice fields than greasy snacks and cheap Tsingtao deals. Then again, the bar is ideal for a post-business meeting wind down as the multi-purpose space has an abundance of flat screen TVs and tables for groups of up to 20.

"Whatever others do, we like to do the opposite" is their motto, and we like it. After all, if "opposite" means taking basic stadium food cart offerings like nachos, chicken wings, and mini burgers, and perfecting them without making the recipes too complicated, then they've scored. If it means supplying the bar with German, family-owned beers instead of the common brands, then that in itself is a hole in one. Plus, it looks like they went into overtime and spiced up the drinks menu by christening it with cheesy, but charming names and slapping it on a ping-pong paddle.

I ordered the Home Run (RMB 58), a swirl of lychee liqueur, vodka, dry martini and orange juice. What lychee had to do with baseball was beyond us, but it was out of the park. The Derby Day (RMB 58) would be more appropriately named if it had bourbon, but the Jules Rimet Cup is the one to come back for. Malibu and banana liqueur splashed over crushed ice and pulpy orange juice. *Jessica Rapp*

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# BREWING UP A SWARM

## BEIJING'S BEER LOVERS SIP, BREW AND BRIDGE CULTURAL GAPS

by Kyle Mullin



Home brewing isn't just a hobby for Jake Wickham, it's his chance to turn naysayers into true believers.

"It's great when someone comes up to me and says 'I don't really like beer.' Because that's when I'll find one that they love," says the founder of the Beijing Homebrewing Society. "I've met a lot of people who never thought they'd like beer, but got completely hooked on my fruity beers."

In the past year, his group of fellow home brewers has frothed over and now has more than a hundred members. But despite what one might assume, the influx of amateur brewers isn't because females are thirsting for a wider variety of fruity flavors, according to Kristian Li, who got his start as a home brewer before co-founding 京A, one of the city's fastest growing microbreweries. In fact, that stereotype is far from true.

"Our IPA is a huge seller with Chinese females. I was surprised to hear that most Chinese home brewers are trying to do IPAs," Li says of the atypical ale found in most Western pubs. He adds that its popularity with Chinese home brewers may be because it's a standard-bearer. "Most Chinese are trying to brew it because it's a hardcore

beer that hopheads enjoy."

Alex Acker, Li's co-founder at 京A, is more euphemistic about the IPA affinity: "It's kind of like people who start off with sweet frappe mochas. Once you're a serious coffee drinker, you'll go with a strong shot of espresso."

Wang Sha, a friend of Acker's, says she and her fellow Chinese brew enthusiasts quickly acquired a taste for IPAs.

"I started with lighter beers. But after a while, I'd look at some of 京A's stronger varieties because I was curious if they would make me drunker, or if I could handle them," she says with a laugh.

But Wickham insists it's the flavor variety that draws Chinese drinkers to home brewing. And while many of the locally born brewers in his society first fell for craft beer while studying abroad, others are only getting their first taste during Beijing's recent brew scene renaissance.

"It's a huge eye opening experience for a Chinese person that grew up with Yanjing and Tsingtao," he says. "Their first reaction is: 'There are different flavors of beer?'"

Yin Hai, former president of the Homebrewing Society and current owner of Topsy Face Microbrewery, says he and his fellow late bloomers reach for tea flowers, fruits,

**“A LOT OF US CHINESE HOME BREWERS LIKE TO MAKE WEIRD BEERS. THAT’S BECAUSE WE DON’T HAVE A BEER TRADITION.”**



spices and a host of other fascinating ingredients in their rush to catch up with more seasoned drinkers, who may take craft beer for granted.

“A lot of us Chinese home brewers like to make weird beers. That’s because we don’t have a beer tradition. We only grew up with Tsingtao, so making your own special beer is more rewarding. You feel lucky to use your imagination.”

Dinghao Pan took that creativity beyond brew recipes, and turned it into a living. Like Yin Hai’s Topsy Face, Pan’s own Panda Brewery stems from the lessons he learned in the Homebrewing Society. Those skills helped them both quickly go from passionate amateurs to some of the city’s most successful brewmasters.

“When we started last year, Great Leap and Slow Boat were the only real successful breweries,” Pan says. “Now there are all kinds of people brewing professionally. All of us with very different styles of beer.”

In the same way that pros like Yin Hai love unique ingredients, Cory Dickson – a Canadian living in Liangmaqiao who just began homebrewing this year – says experimentation is his favorite part of the process.

“I love trying new flavors and then trying to fine tune

and get them right,” says Dickson, who recently brewed both coconut and oatmeal drops with his friends.

Aaron Cardon, one of Dickson’s craft brew cohorts, says he enjoys delving into those ingredients for different reasons

“I like having control of the beer, knowing what’s going in there,” Cardon says of the allure of fresh ingredients.

Wickham says everyone struggles with the issue of quality ingredients in Beijing. Knowing where to get ingredients, and what kind of quality those supplies will be can often feel like a gamble. The Homebrewing Society helps its members navigate those challenges and even sells an assortment of hops and malts. He and other society members are on hand to offer advice to beginners with dreams of brewing their first batch.

Yin Hai says that the network is the biggest benefit of home brewing, but not because of its skill set.

“Home brewing is kind of a community where everyone knows everyone, where we hang out and we drink each other’s beer, together.”

*Sign up for the Beijing Homebrewing Society’s regular newsletter at [meetup.com/beijing-homebrewing-society](http://meetup.com/beijing-homebrewing-society).*



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## THREE BIRDS, ONE STONE

Daily 6pm-late. 1 Taipingzhuang Nanli (beside Frost), Xingfucun Zhonglu, Chaoyang District (186 1405 7407)  
朝阳区幸福村中路太平庄南里1号(Frost旁)

 1.5km northwest of Tuanjiehu station (Line 10)

I'll make no apology for concentrating on the first "B" in BBC. I'm neither expert nor particularly experienced in cleaning shoes ("Boot") or smoking Cubans ("Cigar"), so as long as you know that a shoeshine service and top-end cigars are part of the bargain here, I'll move right along.

Everyone I know who lives around Xingfucun seems to be excited, at least curious, about this place. Interested, I squeezed in among a crowd of about 20 people for a drink on one of the first nights they were open. Stephanie Rocard of Mao Mao Chong, who helped the owners set the place up, threw me a good Old Fashioned. However, with less standing room than the Beijing subway, I decided to explore more on a less busy night.

From what I've seen since, BBC doesn't have less busy nights. It doesn't take much to fill the front room – it can't be more than ten square meters. If you can, that stool at the end of the bar is where you want to be because the

best thing about BBC is the ringside-seat thrill of watching two bartenders pour, stir and shake drinks right beside you. The choice of liquor, bitters and other materials seem to have been deliberated over with the same care they've taken to ensure that every drink is served in a different size, shape or color of glass.

There's no drink list yet. Luckily, boss Doug Williams – he's the guy with the pork-pie hat – is unpretentious and happy to offer recommendations. Second time around, guest bartender Bob Louison made me a refreshing, robust drink combining gin, rum and citrus flavors. Easy, and well worth the RMB 75 I spent. You can also buy bottles to take home here – handy if you need something just a bit more special than what's on offer at Bob's Wine.  
*Iain Shaw*

**Also try:** Janes & Hooch, Parlor


## WHAT'S NEW BARS & CLUBS

# MELO LOUNGE

## LIDO ACQUIRES LOW KEY COCKTAIL SPOT

Daily 3pm-late. Bldg 1, 6 Fangyuan Xilu (east of Lido Park), Chaoyang District (5643 6798)

朝阳区芳园西路6号院1号楼 (丽都公园东侧)

 2km northeast of Sanyuanqiao station (Line 13)

At first glance, Melo's name does little to describe the nightlife addition to the quiet, family-oriented Lido neighborhood. The lounge's avant garde decor looks like it could have been plucked from Beetlejuice's estate sale, while the roaring sound system and cluster of flashy cars regularly parked out front recall that rager-hosting noisy neighbor back home. You wanted to forget about him, we know.

But night is followed by day. Melo's sweeping floor plan, replete with a towering wall of fake bookshelves, Roman columns, and two-storey windows looking out onto a summery terrace, becomes a chill quarters with the quirkiness of Maan Coffee and the charm of an eccentric collector's home after sun up. Where else can you enjoy such a vast selection of whiskey atop a fur-lined table, under chandeliers made to look like spindly, white coral under a pleasant, afternoon glow? Especially looking to cater to families, Melo promises outdoor barbecues and tea time.

Try the Imperial Blackberry Martini (RMB 65) for a refreshing blend of fruit and vodka, or the Twilight (RMB 65) for an apple-toned mix of cherry liqueur, fresh orange juice and Glenmorangie Original.

We only hope Melo's sound system improves – their funky, live cover band creates the right kind of jazzy vibe, but unfortunately, sounded jumbled when we went in mid May. *Jessica Rapp*

**Also try:** Touch, V+ Lounge



PHOTO: MITCHELL PE MASLIUN



## IRON BARTENDER



Three bar masters. Three “secret” ingredients. One judge. Would Beijing’s cocksure mixologists fumble when faced with an unusual condiment or unfamiliar fruit? Or can they concoct a drink to

impress one tough taster? In the spirit of Iron Chef, we put our bartenders to the test by announcing a secret ingredient, giving them ten minutes to conceive of and create a mix, and finding out just how creative a cocktail can get.

### THE CONTESTANTS



**XIAOQIANG**  
Dada

Sichuan native, Xiaoqiang, arrived in Beijing about a year ago for a taste of its historical Dongcheng district after a five-year stint at Dada in Shanghai. He prides himself on his speedy bartending skills and his cranberry mojito. He used to be found manning a hotel bar along Shanghai’s Bund, but his job is now more action-packed thanks to thirsty dubstep and trap music fans.



**TOM KOERNER**  
4corners

Tom began his six-year bartending career in Houhai in 2008 before moving back to Austin, Texas to whip up drinks at dodgy nightclubs while he finished university. Now, he’s helping 4corners prepare their own ginger beer and bitters while working on a double degree masters program. Look for the reopened bar’s new summer menu, now equipped with the classics.



**DAVE BOB GASPAR**  
The Brick

Dave is leaving behind a host of arguably unusual creations that many Shuangjing residents have come to know and love when he finishes his post for Home Plate Bar-B-Que Sanlitun on July 7. Perhaps his most legendary cocktails have had something to do with meat – maple bacon, for example – but it’s the classics like Slutty Shandy that will headline his summer menu.

### THE JUDGE



**FAISAL MAJEETH**  
Champagne Bar, The Fairmont Beijing Hotel

With a background as a sommelier, Faisal’s knack for understanding subtle pairings comes through in his experimental cocktail menu, whose summer edition will see a host of Chinese tea-inspired drinks. Upon request, he teaches group classes about basic bartending skills (1.5-2 hours, 6-8 drinks) for RMB 210.

# ROUND 1

Xiaoqiang



Mashed red banana, white rum, Bacardi, mint, fresh orange juice, topped with crushed ice

Tom



Cognac, red banana, bourbon, heavy cream, Bénédictine, Peychaud's bitters, Angostura bitters

Dave



Malibu, pineapple juice, banana liqueur, red banana, topped with beer and a drop shot of Absolut Mandarin

## SECRET INGREDIENT

### RED BANANAS



**Verdict:** After taking a core sample of Dave's much debated drop shot cocktail, Faisal was happily reminded of his college days, but it was Tom who successfully mastered the challenge of taming the sweetness of a tropical fruit.

# ROUND 2

Xiaoqiang



Ergoutou, melon liqueur, Monin Peach, lemon juice, Absolut Vodka, soda, garnished with lemon slice

Tom



Absolut Vanilla, Tequila Don Julio, muddled strawberries, soda

Dave



Vodka, gin, brandy, dash of grenadine, orange juice, soda

## SECRET INGREDIENT

### SODA SHAQ: STRAWBERRY CREAM SODA



**Verdict:** Faisal prefers sweet cocktails, but he said the alcohol needed to be more expressive in Tom's fruit punch. Xiaoqiang's mix proved too complex, while Dave's version of "California Lemonade" was a slam dunk.

# ROUND 3

Xiaoqiang



Gin, vodka, rum, tequila, whiskey, Jim Beam bourbon, muddled mangosteen, lemon juice

Tom



Sake, egg white, lemon juice, simple syrup, mangosteen, Peychaud's Bitters, dry curacao

Dave



Gin, mangosteen, strawberries, ginger, simple syrup, orange juice, mint, bitters, lemon and lime juice

## SECRET INGREDIENT

### MANGOSTEEN



**Verdict:** Xiaoqiang gets points for presentation, but clearly likes his lemon – the zest was too much for Faisal. Dave created a refreshing drink from a non-refreshing fruit, but Tom won for a well-balanced cocktail, perfected by the curacao.

# RED OBSESSION

THE FILM THAT HAS CHINESE WINE-O'S TALKING

by Jim Boyce

A billionaire sex toy maker-cum-Bordeaux connoisseur ranks among the racier characters in *Red Obsession*, a documentary that focuses on China and its recent fascination with the jewels of the wine world, particularly Chateau Lafite. The film underscores the reality that China's sustained economic boom, built largely on manufacturing, created an elite caught up in what it considers the best things in life. This, as well as the fact that it is hard to make wine interesting for the average person without sexing it up at bit.

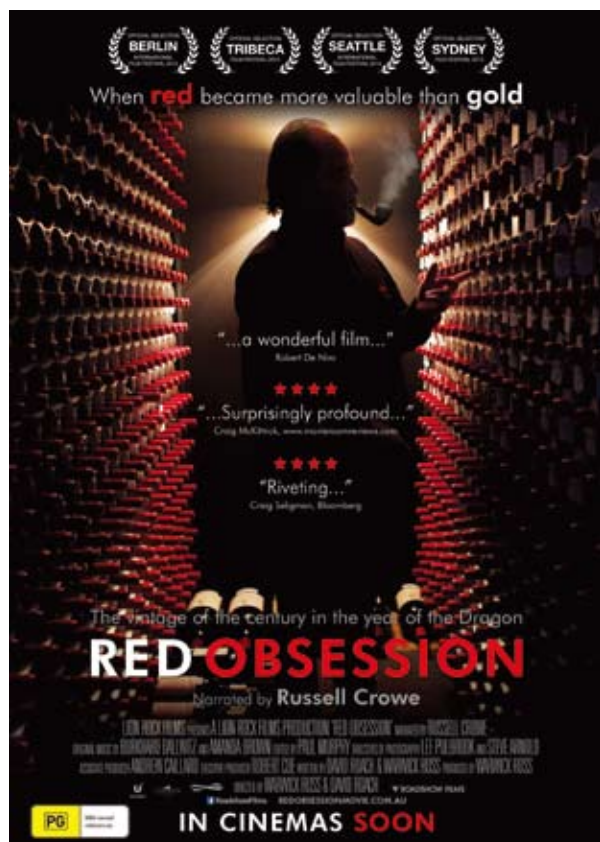
*Red Obsession* is certainly worth a watch. From the stunning visuals of French vineyards, to insights into the Bordeaux-in-China phenomenon from a wide range of personalities that includes Beijing-based winemaker Li Demei and wine teacher Fongyee Walker, the expertise of global wine lovers including one Francis Ford Coppola,

and the earthy tones of Russell Crowe as narrator (in his second wine-related outing of 2013 – his first *A Good Year* was widely panned), the documentary provides an in-depth look at the phenomenon.

Hearing someone say doing business in China is different from doing it elsewhere will induce a few eye rolls from many who live here, but this is also part of the appeal, namely, how those making the film view China's market. From Chinese seeking the top tipples in Bordeaux, to a Hong Kong businesswoman revealing her wine auction strategy – she simply holds her hand up until she wins – it underscores how deeply the pursuit goes.

Or at least went. Despite coming out just last summer and being focused on recent events, *Red Obsession's* main theme, the fascination with top Bordeaux, feels a bit old hat. Already, changing fashions among the country's elite has seen other wines, including those from Burgundy, come to the fore. But keeping it still relevant are scenes on what China is doing to make good wines of its own, something that would be much better to obsess about.

While *Red Obsession* is a bit like looking at China's car market based on people who buy Lamborghinis, examining the potential for large quantities of good made-in-China wine is something everyone can enjoy.



## Thirsty now? Here are three bottles to down while watching *Red Obsession*:



### **Great River Hill 'Chateau Nine Peaks' Cabernet Sauvignon**

Made in Shangdong by chief wine consultant, Mark Dworkin. [Everwines.com](http://Everwines.com)



### **Silver Heights 'Family Reserve' Cabernet Blend**

From Ningxia, by Bordeaux-trained wine maker, Emma Gago. [Emw-wines.com](http://Emw-wines.com)



### **Grace Vineyard 'People's Series' Cabernet Sauvignon**

Made in Shanxi with grapes from Ningxia. A tribute to those who aren't uber-rich. [Everwines.com](http://Everwines.com)



## P.S. WE ATE YOU

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



### palak paneer

**Ganges Restaurant, RMB 48**

This Indian classic is a great choice for vegetarians. It's a delicious mix of creamy, pureed spinach and cubes of cottage cheese, but don't be fooled – it's actually rather healthy. Grab an order of garlic naan so that you can add scoops of paneer on top before you fold it into your mouth like a ravenous caveman.

### caramel pudding

**Ippudo, RMB 16**

You may think you don't need dessert after all that rich ramen, but trust us, save room for this petite sweet. A layer of bitter caramel gives way to unctuous set custard that's just on the right side of sugary. You'll want to pocket the cuties serving jar, too.

### ge da tang

**Qixun Bazhao, RMB 15**

This tasty yet greasy soul food restaurant near Lama Temple specializes in the kind of food only a grandmother could prepare. Despite its unappetizing sounding name of "pimple soup," this northern treat is delicious, filling, and vegetarian.

### seafood rice bowl and udon with oily tofu

**Geba Geba, RMB 69**

It's so much food that you won't know where to put it all. The rice bowl consists of big chunks of raw tuna, poached egg, salmon roe, and seaweed. When the wasabi hits your nose, and mixes with the egg yolk, fish, and rice you discover a harmony between the ingredients that is very special. Truly, a unique combination of flavors.

### wanza mian

**Tangci Chongqing Xiao Mian, RMB 20**

Located in Xiang'er Hutong, this little Sichuan restaurant quickly serves up bowls of these delicious spicy noodles. Topped with white peas, minced pork, *tongcai*, and a dose of chili flakes, it's a proper summer dish to cool you down with a steady heat induced sweat.

# LASIK

## Summer Promotion

准分子激光近视手术定制专享夏日优惠

### Package 1 计划一

#### Customization Femtosecond LASIK

Iris registration & topography guided  
Now ¥ 16800, including

- The preoperative examination (¥ 1300)
- No ¥ 1000 appointment charge for senior ophthalmologist
- A pair of RayBan polarized sunglasses (¥ 1580)

**个性化飞秒激光** 个性化虹膜定位+角膜地形图引导。  
现价 ¥ 16800，其中包括：

- 免 ¥ 1300 术前检查费用
- 免 ¥ 1000 专家预约费用
- 赠送价值 ¥ 1580 RayBan 雷朋偏光太阳镜 1 副

### Package 2 计划二

#### Classic Femtosecond LASIK

Wavefront-guided technology Now ¥ 14800, including

- The preoperative examination (¥ 1300)
- A pair of RayBan polarized sunglasses (¥ 1280)

**经典飞秒激光** 飞秒波前优化。  
现价 ¥ 14800，其中包括：

- 免 ¥ 1300 术前检查费用
- 赠送价值 ¥ 1280 RayBan 雷朋偏光太阳镜 1 副

活动有效期为：2014.6.1—2014.8.31，逾期即刻恢复原价  
Promotion is only valid between June 1 and August 31, 2014.

#### Medical Hotline

(+86)-10-87789652 / (+86)-10-67732700  
www.intecheye.com customer@intecheye.com  
Pangxuan Plaza, 12/F Pangxuan Plaza, Chongqing District, Beijing 100021 P.R. China



## LADIES NIGHT WEDNESDAY 周三女士之夜

Unlimited selected spirits with mixers for the ladies every Wednesday from 9:00pm till midnight.  
Lounging lazily on Vivid's gorgeous terrace with our burgers, BBQ and other culinary masterpieces, every Wednesday a night for chilling out.

Opening Hours: 6:00pm to 2:00am, Monday through Sunday.

Level 5, Conrad Beijing | 北京康莱德酒店五层  
29 North Dongsanhuan Road, Chaoyang, Beijing, 100027, China  
中国北京市朝阳区东三环北路29号 邮编 100027  
Tel: 6584 6310 | [vividbeijing.com](http://vividbeijing.com)



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3D flicks p66

# GO

HOUSE OF WAX // MERIDIAN MARKET // YOGA // BYOB



***Head to UCCA and experience iconic works from Polish artist Paweł Althamer in his first exhibition in China.***



## WARING PRO PROFESSIONAL POPCORN MAKER

Popping out an impressive 12 cups of corn in two-and-a-half minutes, make sure you have a big enough bucket to pass among your family and friends.

**taobao.com**

**RMB 3,150**



## BENQ WD1070 FULL HD 3D HOME PROJECTOR

Crystal clear doesn't come close to describing the clarity this projector offers. With perfect 1080p definition plus exciting 3D capabilities, it'll make movies feel larger than life.

**amazon.cn**

**RMB 6,380**

## LUTRON DIVA

Instead of banging the lights off, increase your guests' anticipation and install a light dimmer for a more personal IMAX-esque experience.

**taobao.com**

**RMB 320**



# Movie Matter

by Erin Strong

## AURA BASS SHAKER

Imagine physically feeling the scare when the villain sneaks up to their prey. Put the bass shaker on your preferred chair, sit back, and relax (or not) as the vibration syncs to the action on screen.

**taobao.com**

**RMB 398**



## NOSTALGIA ELECTRICS FROZEN BEVERAGE MAKER

Reconcile that brain freeze with a few shots of alcohol with the help of this affordable, Slushee-friendly machine.

**taobao.com**

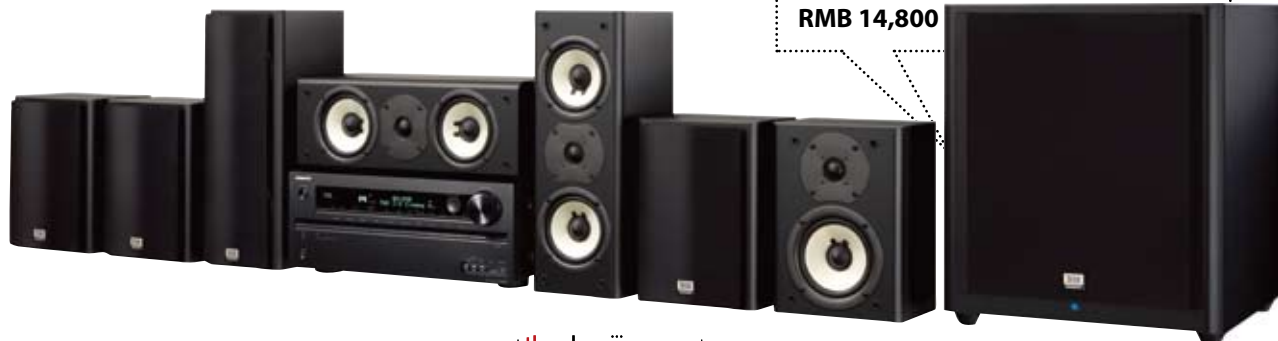
**RMB 722**

## HT-S9400THX 7.1-CHANNEL THX CERTIFIED HOME THEATER SYSTEM

These monsters produce sounds so realistic you'll be fooled into thinking those fiery explosions are happening right inside your living room.

**onkyo.tmall.com**

**RMB 14,800**




# MADAME TUSSAUDS

## QIANMEN'S OWN HOUSE OF WAX

Daily 10am-9pm. 8 Qianmen Dajie, Dongcheng District (8755 9688)

东城区前门大街8号

 300m south of Qianmen station (Line 2)

With a hyped-up ribbon cutting ceremony featuring Carina Lau (*Beijing Love Story*, 2046), there was undoubtedly a generous amount of excitement being shared for Madame Tussauds' newest location. After more than 170 years in business, how is it that these meticulously crafted (and somewhat creepy) effigies of famous people are still an attraction in a world that has begun to so ruthlessly do away anything not on the cutting edge?

Perhaps what distinguishes Madame Tussauds from other wax museums set up in diorama fashion is your ability to touch or even kiss the celebrities on display. Imagine giving the finger to Vladimir Putin or striking a pose with Vogue-era Madonna. The devil is in the detail and Tussauds is famous for creating relevant lifelike personalities and promoting this sort of interactivity and fun with their sculptures.

Craig Dunkerley, head of openings for Asia and Europe, explained that you don't just roll out a Madame Tussauds. Before they lay down the red carpet, representatives

question locals about who from their country would best represent their history and culture. Beyond the big names of widely known celebs, like Lady Gaga, Brad Pitt or Kate Winslet, Beijing's Madame Tussauds inhabitants have an even bigger draw locally and won't be found at any of the other locations. Some of these include the CEOs of Baidu (Robin Li) and Soho China (Pan Shiyi), musician Cui Jian, and film director Zhang Yimou.

Even though the price to play isn't cheap (RMB 170 adults, RMB 110 children), and there's an unfortunate lack of a Chamber of Horrors, there will still undoubtedly be a steady flow of visitors due to its convenient location in the bustling tourist zone of Qianmen. Expect to spend about an hour or two engaging with these anatomically correct figures, but please refrain from removing the clothing because both you and the management would probably be a tad disappointed. This doesn't come from experience. *Kipp Whittaker*

**Also try:** Happy Valley, Beijing Zoo





# MAYA DOES YOGA

## BREATHE EASY WITH THESE WUDAOKOU-BASED COURSES

See class schedule online at [mayadoesyoga.com](http://mayadoesyoga.com). (134 6676 8130, [mayadoesyoga@gmail.com](mailto:mayadoesyoga@gmail.com))

One ... two ... three ... four ... This pose was a piece of cake. My foot hugged the wall, my left arm reached high above my head. Five ... six ... seven ... eight ... nine ... My breathing was becoming labored, my palms sweaty, threatening to slip free from the mat. Ten ... eleven ... twelve ... My right leg quivered, seizing under the weight of my body. And I began to regret eating that donut the day before.

Maya Rodriguez is attentive. She gently readjusts my knee so that it's pointing in the right direction – forward. It felt awkward as my knees always tend to turn inwards, and I barely lift a finger when it comes to exercise.

Thirty.

I couldn't stop myself from crashing to the floor, but it didn't get past me that all the others in Rodriguez's yoga class much more gracefully transitioned into a 'plank' pose, and then down to a "downward dog" position. I wanted to curl up in child's pose for the rest of the hour and a half. My thighs burned.

Before her relationship with yoga, Rodriguez was active, but like many Beijingers, had stress headaches, pain in her shoulders, and a general inflexibility. She preferred the camaraderie in her Beijing yoga sessions over the class cliques in her native California ones, so when she began her own small group classes in late 2013, she made sure to encourage community. Many of her Chinese teachers, she says, lacked an acute understanding of anatomy and the ability to guide their students, a mistake she doesn't make.

If you're a beginner to yoga, expect her Vinyasa Flow classes to be fairly challenging, but not impossible. Her classes will set you back RMB 500-1,500 per month-long session, depending on how many classes one takes in a week, but those on a budget will find the pricing flexible. It's surely something worth meditating over.

*Jessica Rapp*

**Also try:** Yoga With Yonnie, Moishe House

# DAN WASHBURN'S THE FORBIDDEN GAME

GOLF AND THE CHINESE DREAM

by Steven Schwankert

Perhaps no activity has encapsulated China's rags-to-riches rise over the past three decades better than golf. Like many foreign ideas, goods, and services, it entered China after a 30-plus-year absence in the 1980s and has been emblematic of a country growing wealthy, but has also embodied its struggles, including property rights, the divide between rich and poor, and lately, enduring the downside of the anti-corruption campaign.

"Golf is a symbol of corruption, rural land rights disputes, environmental neglect, the growing gap between rich and poor, and a shrinking supply of arable land,"

said Dan Washburn, the book's author and managing editor at *The Asia Society*. "In many ways golf, and the complex world that surrounds it in China, is a microcosm of the contradictory country as a whole."

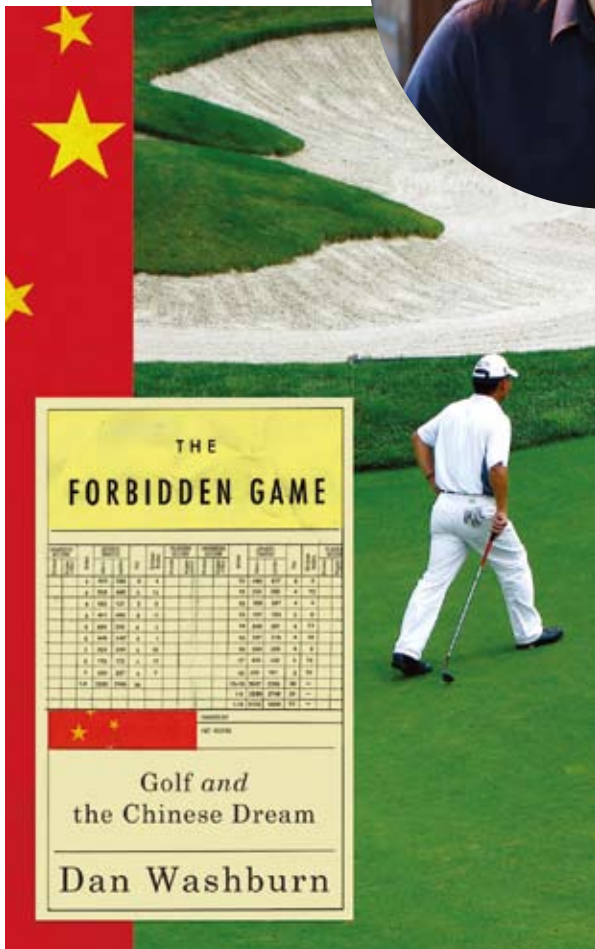
So what's maintaining the game in China if building courses and playing here is so difficult?

"Money." Interest in golf and new golf courses has been on the wane in many parts of the world," Washburn writes. "China, on the other hand, is seen as an untapped market. Big international tournaments are welcomed by local government officials in China because of the tax revenues they bring in, and foreign brands – especially luxury brands – see the events as good platforms for reaching China's rich. It's in the construction of golf courses where things get a bit tricky."

Despite facing far more hurdles than other sports, golf will likely continue to grow in China. "The first generation of Chinese golfers who have spent their entire lives playing the game (mostly rich kids) is just starting to come of age," Washburn said. "And now that, for the first time in more than a century, golf will be an Olympic sport in 2016, these young Chinese stars-in-the-making have the full support of the Chinese government. No other government is putting more money into developing its elite young golfers than China, and since Olympic eligibility will be dictated by world-ranking points, China will make every effort to get its best golfers playing on the international circuits."

Golfers will love reading about the game's evolution in China, and even China hands who have no interest in golf will chuckle at how Chinese something foreign can become once it lands on these shores. This is a delightful read that can be enjoyed this summer in between time on the links, or as a holiday gift later in the year.

*The Forbidden Game will be published Jul 15 by One World Publications, and will be available from Amazon and other online booksellers.*



# MERIDIAN SPACE

## MEISHUGUAN'S CREATIVE FACTORY

Tue-Sun 10am-7pm. Bldg 8, 77 Meishuguan Houjie, Dongcheng District (5160 0496)

东城区美术馆后街77号77文创园8号楼

 600m southeast of Nanluoguxiang station (Lines 6 and 8)

Looking for a place to crack open the latest Žižek but yearning for zero street side madness? Maybe you are trying to find that perfect space to organize something like Beijing's first and only pantomimed cooking class or other performative art endeavor. Consider Meridian Space, Meishuguan's highly anticipated hub for Beijing creatives, located in the redeveloped 77 C&C Park. A la 798 Art District, the complex consists of a somewhat desolate group of industrial spaces. Evidence of the fact that Meridian Space formerly housed a printing press is littered around the compound.

Their latte (RMB 28) is satisfactory and made with care. The food selection is limited, but you can get your dose of sugar with a cheesecake (RMB 22). You're more likely, though, to drop cash (or your goods) at the adjacent Meridian Market, a shop where you can bring in handicrafts or items of antiquity to sell on 30 percent consignment.

Though still in its early stages, those managing Meridian Market are eagerly trying to fill up its cubbies. Currently available are vintage LPs, handmade porcelain ware, furniture and books. When we stopped by, we took a liking to Body Memory – a series of body parts made from a plaster cast. Though it kind of looked like the contents of a serial killer's trophy cabinet.

The second floor features workspaces for rent, so for RMB 2,500 a month you can peacefully tackle that memoir you've been planning. Next door is a workshop space, where film screenings, improv acting classes, and a book club are held monthly. Meridian's team prides itself on being multidisciplinary and has several workshops and exhibitions currently in development. The only limitation here is your own imagination. *Kipp Whittaker*

**Also try:** Zajia Lab, The Other Place



PHOTO: MITCHELL PE MASLUN

# BEAM ME UP

HOW LOCAL CREATIVES  
ARE TRANSFORMING  
THE HUTONGS

by Kipp Whittaker



Bring Your Own Beamer was established by Rafaël Rozendaal in 2010. The concept is simple. Gather as many projectors as possible, then let artists fill up their appropriated venues with images, sound, and experimentation.

The Beijing edition of BYOB was initiated by local curators Michelle Proksell and Solveig Suess. Dashilar Projects brought the international event to the heart of the capital last month. The locations ranged from an abandoned newspaper press to a shanty courtyard, and for one night, these spaces were augmented by free-form projected artworks.

The topic explored through the exhibition was “rendering,” literally meaning “to become.”

A group of 20 artists, including Ophelia Chan, Tina Blakeney, and Chai Mai, transformed the architectural details of these Ming and Qing Dynasty era hutongs with their projectors to achieve a better understanding of their social value and future potential.

It is no secret that hutong culture is progressively disappearing to make room for a more modern and “civilized” Beijing. Though many of these old areas lack infrastructure and sometimes basic sanitation, hutongs have a rich historical importance to the cultural landscape of the city.

One such piece analyzing this demolition was titled *Building Emotion*. Developed by local designer Yi Zhou, it assigned human attributes to the space in order to project the range of emotions the structures will experience as they face their inevitable demise. While this imposed emotional response is a focal point, the piece also called to mind how these changes effect the people being pushed from their homes.

The collective, doubleluckiness, with their project *The Island*, dissected the function of “rendering” by creating a “tropical” themed installation. They used digital projections to construct a sense of friction between their images and the opposing aesthetics of the hutong.

In many ways, BYOB harks back to a time before there were designated artist communities and artists were forced to get creative about how and where they could display their work. It was through this kind of casual proactivity and DIY ethos that Beijing’s art scene developed into what it is today. So if this kind of happening continues to occur, what can we expect from tomorrow? Who needs the galleries’ white walls and cheese plates anyway?

Stay informed about future BYOB events at [byobbeijing.tumblr.com](http://byobbeijing.tumblr.com).

A man with a beard and mustache, wearing a dark navy blue suit and a white shirt, stands against a background of diagonal lines in shades of grey and blue. He is looking towards the camera with a slight smile. His hands are in his pockets.

GET THE LOOK

# HOT PURSUIT

You may know Quinn Johnson and Anna Lin Yip for their work with some of Beijing's notable F&B venues, but it's their signature looks we want to highlight this month.

by Jessica Rapp

**QUINN JOHNSON**  
PR Director, 5F Club  
Co-owner, Bottle, Boot & Cigar

**Personal style:** Easily adaptable. When he was 19 years old, he modeled for brands like Canon, GQ, and Calvin Klein, so he became used to wearing different styles.

**Favorite place to shop:** Anywhere but China. He often travels to Hong Kong, Taiwan, or the US to shop.

**Favorite accessory:** Samsung Galaxy Gear 2 Watch

**How long he's had a mustache:** Less than a year. It's served as a Halloween costume, raised money for Movember, and as of late, is critical to BBC's logo.

**What he's wearing:** Armani suit and shirt, G-Star jeans, Tod's leather dress shoes, Versace leather belt

**ANNA LIN YIP**  
Group Marketing Manager  
Mosto Group


**Personal style:** One-of-a-kind, tailor made outfits whenever possible.

**Favorite place to shop:** She avoids shopping retail in China and instead gets apparel made at her tailor after collecting her favorite fabrics at Muxiyuan market.

**Guilty pleasure garment:** Shoes. She has 70 pairs, so her and her roommates plan to get a shoe rack made at Gaobeidian to hold them all.

**What she's wearing:** Cotton tailor-made suit, American Apparel tank top, Zara shoes





# 2 Deep in 3D

## FINDING A BALANCE BETWEEN TRADITION AND THE 3D GLUT

by Kyle Mullin

It can make bullets seem to zip by the corner of your eye or make explosions threaten to swallow you whole.

Audiences love the immersive quality of three-dimensional films, especially in China, where 3D theatres are opening at an incredible rate. But some of those Middle Kingdom movie buffs aren't content with the technology. In fact, a Beijing-based filmmaker wants to give this conventionally showy technique a new dimension.

Keith Collea, a Hollywood-bred 3D expert, is collaborating with beloved Chinese director Jiang Wen (*Let the Bullets Fly*) on a movie that uses 3D for subtlety instead of spectacle.

Since last fall, they have worked on Jiang's forthcoming *Gone with the Bullets* (GWTB), a lavish period piece. They're using the same technique as any 3D team – shooting with special two-lens cameras that capture left and right eye data, which is fed to audiences' three-dimensional glasses allowing them to see depth onscreen. But Jiang and Collea are equally interested in

emotional depth, utilizing 3D to make an actor's arched eyebrow or grimace hold more significance.

"The actor doesn't have to be as emphatic with this technology. It makes conventional film feel like going back to theatre, where actors have to project so blatantly," says Collea, who got his break as a crew member on box office hits like *Titanic*.

**"THINK ABOUT THE NUMBER OF THEATERS BEING BUILT HERE, AND IN TURN, THE NUMBER OF FILMS BEING PRODUCED. IT'S TAKING OFF LIKE CRAZY."**

"China is the best proving ground for such experiments," says Hugh Hu, CEO of Soulpower Films, the Beijing-based 3D consulting firm working with Jiang and Collea on GWTB. Hu says Chinese audiences love these high-tech visuals because they usher in a new age, literally.

"The average Northern American movie goer is in his late 20s. The average person in a Chinese cinema is 21 or younger. That makes them more willing to try new things."

Jim Chabin believes China's love of 3D cinema is as well rounded as the images on its screens. As president

of the International 3D Society, a group that gives awards to the technique's innovators, Chabin says he has the figures to prove 3D's relevance in China. He says half of the nation's top ten grossing films in 2013 were 3D (two from Hollywood, the others from the Mainland). He adds that China built 150 IMAX theaters last year, with 350 more under construction. The numbers dwarf the increase in 3D cinemas in the US according to a recent Motion Picture Association of America report.

"China is a growing country, and 3D excites people there," Chabin says.

But Luke Tai, general manager for China at Infratrans Vision Co., a 3D consulting firm, thinks the hunger for 3D has lead to undercooked products. He points to *Don Quixote* – China's first 3D film, released in 2010 – saying audiences complained that its three dimensional effects were barely noticeable. Conversely, 2011's *Flying Swords of Dragon Gate* dizzied viewers with its 3D glut. After consulting on those flops, Tai moved on to 2013's *Young Detective Dee* in which 3D heightened the action without becoming a distraction.

Collea says that nuanced balance is the key to 3D's future, adding the technology's success mirrors that of China's film market.

"Think about the number of theaters being built here, and in turn, the amount of films being produced. It's taking off like crazy," he says, adding that growth rate will make the market cater more to Sino-cinephiles as they become a bigger majority.

"They're going to want more stories that speak to their culture, like *Gone with the Bullets*. *Spider-Man* just won't



cut it." He believes that sentiment will carry through to the films' special effects.

"Everyone knows 3D can make spears fly at the audience. But that's not all we can do. Now it's up to directors like Jiang to let 3D tell stories and express emotions."

## SEE 3D! A SAMPLING OF BEIJING'S MOST EYE-POPPING SCREENS

### **Bona International Movie Theater (Chaoyangmen)**

博纳国际影城  
B1 U Town Mall, 2  
Chaowai Sanfeng Bei  
Li (near Chaoyangmen  
station, Lines 2 and 6),  
Chaoyang District (5977  
5660)  
北京市朝阳区朝外三丰  
北里2号楼悠唐生活广场  
B1层(朝外钱柜南侧)  
Ticket price: RMB 100-120

### **Jackie Chan Yaolai International Cinema (Wukesong)**

北京耀莱成龙国际影城  
(五棵松)  
F5 east side, Zhuo Zhan  
Shopping Mall, 69 Fuxing  
Lu (near Wukesong  
station, Line 1), Haidian  
District (6818 8877)  
北京市海淀区复兴路69  
号卓展购物中心5层东侧  
Ticket price: RMB 90-120  
(3D), RMB 90-120 (VIP)

### **Lumiere Pavilions Beijing Fangcaodi Theater**

卢米埃北京芳草地影城  
LG2-26 Parkview Green  
Plaza, 9 Dongdaqiao  
Lu (near Dongdaqiao  
station, Line 6),  
Chaoyang District (5690  
7679/0)  
北京市朝阳区东大桥路  
9号芳草地大厦LG2-26  
Ticket Price: RMB 90-130  
(3D)

### **UME International Movie Theater (Huaxingdian)**

UME 国际影城 (华星店)  
44 Kexueyuan Nan Lu,  
Shuangyushu (near  
Renmin University station,  
Line 4), Haidian District  
(8211 5566)  
北京市海淀区双榆树科  
学院南路44号(双安商场  
对面)  
Ticket price: RMB 80-130  
(3D), RMB 120-130 (IMAX)



# MACAU

MORE THAN JUST GAMBLING  
by Steven Schwankert

Fifteen years ago it was the sleepy Portuguese enclave that predated and outlasted Hong Kong as a colony. Now, with an influx of new capital and wealth, both coming from the end of a casino license monopoly in 2001, Macau has left Las Vegas in the dust as the world's gambling capital, taking in over USD 45 billion in 2013. That's up a phenomenal 19 percent over 2012.

## WHAT TO SEE

Macau's travel icon is the southern façade of the Cathedral of St. Paul. Originally built in 1582, the Cathedral, which was also once part of a seminary, was destroyed by a one-two fire-typhoon whammy in 1835. It was restored in the early 1990s to its current state as a monument and park.

The exact opposite of a Jesuit-built, cultural and historical landmark is the Macau Tower. It's 338 meters high and on a clear day offers views of all of Macau, neighboring Zhuhai, Hong Kong's Lantau Island, and other parts of the southern China coast.

## WHERE TO STAY

The old school option for digs is the original Lisboa Hotel. The Lisboa was Macau gambling entrepreneur Stanley Ho's original venue. It's gaudy, it's old, it's Portugal

meets Las Vegas. In other words, it's fantastic. It's been described as having a "James Bond" feel, and that's true, if you remember James Bond as Roger Moore visiting Macau in 1974's *The Man with the Golden Gun*.

For something a bit more reasonable and authentic, try the Pousada de Mong-Ha, a high-end hostel that's off the beaten path. If you're looking for an "authentic" Macau experience, then this is for you. It's reasonably priced and well-rated by TripAdvisor travelers.

## WHERE TO DINE

What's unique about dining in Macau is Macanese cuisine, a combination of southern Chinese favorites with a Portuguese flair, and sinicized Portuguese delights.

Restaurant Albergue 1601 is probably the top choice, both in terms of reputation and cost. Come here on an extended schedule and you won't be in a hurry to leave once you've arrived.

If you want to know how the top brass dined back in the day, choose the Club Militar de Macau, the Macau Military Club. Although the Club itself is members only, the dining room is available to the public. Make sure you order one of the *bacalhau*, or dried codfish, dishes as all of them are superb. Top it off with a fine glass of port from the Club's extensive wine list.

Introducing the people who matter

"MY SCHEMES WERE FOILED BY MY OWN CARTOONISH DIMWIT" SEE P70  
"I STILL HAVE TO PUT ON A FRESH PAIR OF PANTS EVERYTIME I WATCH THE  
MECHANICAL RHINO SCENE" SEE P71  
"LET'S GO INSIDE MY ASTRAL PLANE" SEE P72

# MEET

THRUOUTIN // GUS TATE // DJ SPINNA



***Do it big with Jessie J, one of the hottest pop vocalists to ever grace the Workers' Gymnasium, on Jul 10.***

PHOTO: COURTESY OF THE ORGANIZERS



either pump you up or take your mind off of the pain. This song does both.

## What was the first song you memorized all the lyrics to?

"Second Wind" by Muted Rainbow. I helped *Jingweir's* recording engineer, Michael Winkler, mix this song a few times. After hearing it over and over I could sing all the lyrics like they were written on the back of my hand.

## What song has the most plays on your iTunes?

"201206104509.mp3". I have no idea who the artist is.

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

Maura Davis was the singer of Denali. She sings with effortless splendor.

## Describe your life so far using a song title.

"Gou Ya" by Yun Xiang. I was once a glorious high school tennis player, but then gave it all up for higher education in the field of atmospheric sciences. My schemes were foiled by my own cartoonish dim wit. I began a rivalry with, and loathing for, commercial endeavors and this song has played a significant role in most of my life episodes.

## Which artist would you most like to go for a drink with?

Dan Lenk & Dan Taylor, from Luvplastik. Mainly because these two have won countless awards for their efforts in radness, including a Lifetime Achievement Award in 1990 and two Viewers for Quality Enjoyment Awards.

*Jingweir will have a release party for Vol. 2 Issue 3 on Jul 18 at What Bar.*

# THRUOUTIN

MUSICIAN / EDITOR OF JINGWEIR

## What is your favorite song to sing at karaoke?

"Tian Mimi" by Teresa Teng. I like this song because it's a cheesy Mando-pop love song about a lover. I heard it with *Jingweir's* old editor, Luke, at a KTV a few years back. It's actually his jam.

## What's the worst song for getting stuck in your head all day?

"Hypnotic Suggestion" by Noise Arcade. I have things to do during the day. I can't be thinking of his music all the time. Noise Arcade is a musician living in Beijing. He does electronic music and has a lot of gear.

## What is your work out music?

"The First Rain this Spring (was induced by the Army)" by Arm Trick. When working out, you need something to

## THRUOUTIN'S FIVE-SONG PLAYLIST



**"The Analog Lake" by Meng Qi**



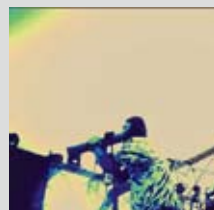
**"4" by Mind Fiber**



**"10 Hunchback Blast" by Vurado Bokoda**



**"Yangpu Qu" by Pairs**



**"Qunian de Luyin" by Mii**



# GUS TATE

COMEDIAN / MANAGER OF SMART AIR

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

I once went looking for the DVD box set of VH1's *The Pickup Artist* for a friend, but it is nowhere to be found in DVD form. For those that haven't heard of it, it's an elimination style reality show where "romantically hopeless" guys are trained by "master pickup artists" to complete an escalating series of challenges ("get someone's number," "kiss a girl," "get her to leave the club with you") filmed by hidden cameras. Nobody believes me when I tell them, but it's incredibly entertaining.

## What line from a movie do you quote the most?

In the outtakes from *Liar Liar* the prosecuting attorney says, "I object!" and Jim Carrey says "You would!" I don't know why, but I find myself saying it all the time. "I might get an order of chicken wings." "You would!"

## What's your favorite sequel?

*Ace Ventura 2: When Nature Calls*. I still have to put on a fresh pair of pants every time I watch the mechanical rhino scene.

## What's the scariest movie you've ever seen?

*The Shining*. I read somewhere that Stanley Kubrick intentionally used twins that weren't quite identical because

he thought the resulting cognitive dissonance would be more unnerving. He was right.

## What TV network would you like to blow up?

I'm going to take "blow up" to mean literally explode, not "gain popularity", so I'm going to say E! or whatever network it is that makes reality series like *Real Housewives*. The fact that those shows even exist, let alone are so popular, is infuriating.

## What movie can you recite the most lines from?

Probably *Ghostbusters*. I watched it so many times as a child before I even knew what the words meant. "Dogs and cats, living together: mass hysteria!" "I collect spores, molds, and fungus." "Back off man, I'm a scientist."

## Are you a rewatcher of films? Why?

Yes, some movies I can watch over and over, and strangely it seems independent of how "good" a movie is. For instance, I can rewatch *The Shawshank Redemption* over and over because of some mysterious satisfying quality, but *The Rock* (with Nicholas Cage and Sean Connery) gives me that same feeling. No idea why.

Catch Gus onstage Wednesday nights at Hot Cat Club or at a DIY air filter workshop ([smartairfilters.com](http://smartairfilters.com)).

## AN OUNCE OF BOUNCE

HIP-HOP GURU DJ SPINNA  
REWINDS TO 1993

by Jessica Rapp



**E**nter the Wu-Tang (36 Chambers) is one of his choice albums, while hits by Michael Jackson and Prince headline his popular New York City “Soul Slam” parties. But it’s Vincent Williams’ alias that gives it away: DJ Spinn is a disciple of the ‘90s. The young creator of 1994’s “Everybody Bounce” is closing in on Beijing this summer, and we just might have to pop open our alcopops and don our denim snapbacks for this one.

### Is there a hip-hop lyric that describes your feelings for coming to Beijing?

A perfect quote would be from Method Man’s “Bring The Pain”:

“I came to bring the pain hardcore from the brain, let’s go inside my astral plane.

Find out my mental’s based on instrumental records, so I can rock monumental.”

### What are you expecting from a Beijing crowd?

I understand the energy in China for good music is similar to the best times of New York in the late ‘80s and early ‘90s. The scene is still relatively new and people are open-minded there. I’m expecting a great reaction from the music I’ll be spinning.

### If you had a time machine, what year in the ‘90s would you revisit and why?

I would revisit the year 1993. That was a golden time for music, especially hip hop. It was one of the last years of true creativity before the music industry cashed

in and sold out the genre. Artists were allowed to be themselves, and the production was so funky. I really miss the way producers used to dig for rare records and breaks to make their sound special.

### What would you bring back from the ‘90s?

Innocence. It was a time before the internet when people were real and appreciated what they had. People are spoiled now and everything is out there in the open and easily accessible. When you think about this in the context of music it’s tragic. No one cares about listening to an album from beginning to end anymore, it’s all about the hot single. It’s hard to get the full story of an artist that way. That’s why we have legendary artists today from back then. They were respected more.

### What can we expect from your set in Beijing?

Funk, soul, breaks and rare grooves. A funky good time!

### What is your signature dance floor move?

Nowadays, it’s a head bob and a two-step. I used to dance a lot more back in the day.

### You told everyone to bounce in the ‘90’s. What should people do in 2014?

Keep bouncing. It should never get old.

*See DJ Spinn bring a Soul Slam party from New York City to The Bar at Migas’ Funk Fever on Jul 11.*

What are you planning to do?

# EVENTS

OUR EDITORS PICK THE BEST OF THE MONTH

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

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



## THE WORLD UNDERGROUND

**JUL 10** – Documentarian John Yingling returns to Beijing to give a sneak peek of his recently completed *World Underground: China*, a film exploring some of the fantastic things currently happening in the Chinese music scene. After the screening, there will be musical performances from the Subs, Chui Wan, Residence A, and Diders. RMB 80. 8pm. Yugong Yishan (6404 2711)



### 1. POP UP PICNIC

**JUL 13** – Modo Urban Deli is teaming up with Dienastie Eyewear and Uber to bring you a meal, shade, and transportation to a secret picnic location. Expect a scrumptious surprise spread of meats, salad, dessert, and some alcoholic libations for this sunny occasion. RMB 285 (includes picnic for two, Dienastie voucher, and free ride). 2-6pm. Location TBD. Modo Urban Deli (6415 7207)

### 2. TOP CAT

**JUL 20** – A pioneer in the UK urban music scene, Top Cat's vocals have been integral in the creation of the jungle and speed garage scenes in his homeland. Make sure to check him out for the first time in China. RMB 80, RMB 50 (advance). 9pm. Yugong Yishan (6404 2711)

### 3. DIM SUM DISCO

**JUL 5** – Disco balls, dirty dancing, and delicious drinks are Beijing's preferred way to unwind on the weekends. Check out these disco deviants as they return for a mid-summer installment of Dim Sum Disco, featuring Boflex, Tobias Patrick and Crystal Bones. RMB 50. 10pm. The Bar at Migas (5208 6061)

### 4. ACID PONY CLUB

**JUL 5** – Shanghai's Acid Pony Club is back with their signature live set of drone house music, supported by Juhstynn and Noise Arcade. Sure to be a weird night of outer space dance music. Free. 10pm. Dada (1108 0818)

### 5. MORSE WITH MICKEY ZHANG AND DIO

**JUL 10** – The Do Hits gang are at it again with another wild night of electro, nu disco, and bassline house. Featuring special guest DJ Cvalda from Chengdu, and locals Guzz, Billy Starman, Veeeky, and Howie Lee. Free. 10pm. Dada (1108 0818)

# DON'T MISS

## BARBECUES

### LIVE AND ARTISTIC OUTDOOR BBQ POOL PARTY

**EVERY SUN IN JUL** – Spend Sunday afternoon with your feet in the grass in the DoubleTree's delightful rooftop garden. Price includes unlimited barbecue and access to the pool. RMB 228 +15%. Noon-4pm. DoubleTree by Hilton (6338 1999 ext. 1628)

### SOUTH AMERICAN BBQ FIESTA

**EVERY FRI & SAT UNTIL JUL 13** – Latin-inspired flavors are the name of the game at this barbecue, from barbecued sea bass to shredded beef enchiladas. If you're feeling up to it, they're also holding a beer drinking competition every Friday and Saturday. RMB 318 +15%. 5.30-10pm. City Wall Bistro (5811 8255)

### BBQ OF THE WORLD

**EVERY FRI & SAT** – Everything from steaks to scallops with over 25 international barbecue sauces and condiments. Take advantage of the outdoor terrace and indulge in a game of table football or mini golf. 6-9.30pm. Courtyard by Marriott Beijing Northeast (5811 8255)

### SUNDAY SUMMER AFTERNOON BBQ

**EVERY SUNDAY** – Kick back with some tropical-inspired kebabs and tasty rum drinks on Mas' shady outdoor terrace. It's all about the good vibes at this special hutong watering hole. Free. 3-10pm. Mas (6405 4337)

### I FEEL "BBQ"

**EVERY FRI & SAT** – Sample the best imported meats, beer and French wine in the refined surroundings of the Sofitel's VIC Restaurant. RMB 520 +15%. 5.30-9pm. Sofitel Wanda Plaza (8599 6666)

### BBQ & BEER

**DAILY** – Feast on a barbecue buffet featuring Alaskan snow crab, barbecue abalone and grilled lamb chops. Wash it down with local and imported beers. RMB 268 +15% (lunch), RMB 368 +15% (dinner). All Day. Westin Beijing Chaoyang (5922 8880)

### XIAN WEEKEND BBQ

**EVERY FRI & SAT** – Xian at the East Hotel has a weekend barbecue on their classy, spacious terrace. RMB 148 gets you your choice of meat from the grill, plus unlimited salads, sides and ice cream. RMB 148 +15%. 5-10pm. East Hotel (8414 9810)

### SUMMER GRILL AT THE GREAT WALL

**EVERY SAT** – Come hang out at The Schoolhouse for all you can eat grilled to order steaks, trout, chicken, and more with free flow of soft drinks and beer. In the evening there'll be live jazz in the courtyard. RMB 178 (adults), RMB 98 (children). 11am-3.30pm, 6-9pm. The Schoolhouse at Mutianyu (6162 6506)

### SANCTUARY

**JUL 19** – Get over to this cozy courtyard and enjoy tasty barbecue and drinks to the wild soundtrack of some of the best Beijing-based DJs, including BB Deng, Juhstynn, Max at Large, MRG and Tobias Patrick. Free. 3pm. The Other Place (10 6401 3269)



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### 1. FINAL KICK-OFF AT DADA

**JUL 13** – Dada will have a special showing of the final of the 2014 FIFA World Cup in Brazil. There will be plenty of drink specials and free popcorn available to get you hyped up. Free. Midnight. Dada (1108 0818)

### 2. WORLD'S END GIRLFRIEND

**JUL 12** – This insanely talented musician from Japan, combines elements from electronica, classical, and post-rock to create interesting and informed compositions that will haunt you till the end of your days. RMB 90. 10pm. Beijing Exhibition Theater (6835 1383)

### 3. FACTORY

**JUL 11** – Factory is about exploring the sounds that drove '90s nightlife in cities like New York, Chicago and Detroit, and appreciating the rhythms that transcend the test of time. Witness DJs MRG, Juhstynn and Max at Large dig deep into their record boxes to bring you only the finest '90s house and dance tracks. RMB 50 (free before midnight). 10pm. Ink (157 0122 3422)

**1. HOUSING LEGENDS FEATURING FRANCOIS K**

**JUL 4** – This 2005 Dance Music Hall of Fame inductee will be doing no less than rocking the dance floor at Migas for one night only. Expect classic remixed sounds to get you dancing the night into oblivion, or at least until your disco heels snap. RMB 100 (includes one Heineken beer). 10pm. The Bar at Migas (5208 6061)

**2. REVEL'S WORLD OF SHAKESPEARE IN BEIJING**

**JUL 15-19** – Watch Joseph Graves as he deftly toggles from overbearing drunk to frightened student, from agonized

parent to wretched drunk, in this charismatic one man show. RMB 128. 7:30pm. Qinglan Theatre (8402 1155)

**3. SPLASH WARS**

**JUL 6** – The Bunker is surfacing from those damp, cavernous party spaces just to get wet again in a massive food fight. They're pulling out the big guns for this one – a ticket gets you access to water guns, tomatoes, watermelons, unlimited pre-filled water balloons, and a free shot of Jager, beer and bluecco. Barbecue brunch available. DJs Mike Hotten, Half/Half, MO'O, and Vincent Suede on decks. RMB 100 (advance, no door admittance). 1-9pm. 2 Kolegas. (6436 8998)



## EVENTS



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### 1. ZHENG JIANYAN + JIANG SHAOFENG

**JUL 3** – Feast your eyes and ears on the glorious tap dance stylings of Zheng Jianyan. With their East meets West approach and critically acclaimed skill, they are sure to provide an unforgettable experience for tap lovers in the capital. RMB 50. 8-11pm. Yugong Yishan (6404-2711)

### 3. JINGWEIR RELEASE PARTY

**JUL 18** – Local independent music fanzine *Jingweir* will spend the night celebrating the release of their newest issue in the catalogue and showcasing some of their favorite experimental acts, including Dee and Kidd Whiz. Free copies will be given out at the door. RMB 30. 10pm. What Bar (133 4112 2757)

### 2. COMPUTER LOVE WITH DJ PEI

**JUL 25** – Shuffle into Dada as this local disco queen spins the room with a night of nu disco, house, and light electro. Her selection of tunes always gets the party thumping. Free. 10pm. Dada (1108 0818)

### 4. VOID

**JUL 12** – Shanghai's savage techno crew, Void, brings four of their resident DJs up to the capital for a night of serious Detroit techno and Chicago house. Featuring DJs Shanghai-Ultra, Wensen, Ginzberg, and Chris Jobs. Free. 10pm. Dada (1108 0818)

## 1. COMEDY CLUB CHINA: PARENTAL ADVISORY EXPLICIT CONTENT

**JUL 5** – The dirty-mouthed boys and girls of Comedy Club China will bring you some of the best standup comedy the capital has to offer. Expect an evening of hilariously disgusting humor to inspire that guttural laughter you crave. RMB 50. 9pm. Yugong Yishan (010 6404 2711)

## 2. SYNDICATE SESSIONS FEATURING HOWIE LEE & SHACKUP

**JUL 26** – Local bass music stalwarts The Syndicate take over

the Dada decks and feature an exciting back-to-back battle set from two of Beijing's brightest, Howie Lee and DJ Shackup, with support from the Syndicate Crew. RMB 30. 10pm. Dada (1108 0818)

## 3. DIRTY CELLO

**JUL 22** – One of the San Francisco Bay Area's most exciting crossover cellists, Dirty Cello presents a high energy mix of soulful blues, swingin' gypsy jazz and wild Euro-gypsy dance music. RMB 100, RMB 80 (advance) 10pm. Yugong Yishan (6404 2711)



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3

# Chain Smoking Cab Driver Complains About Pollution

**BEIJING** - Local cab driver Han Yansong complained to his fares Saturday about Beijing's worsening pollution as he chain smoked a pack of Zhongnanhai Tens, sources say.

Sucking down one cigarette after another, Han inveighed against the overreliance on coal power, rapid industrialization and the rise in personal car ownership as he ferried customers to their destinations.

Eyewitnesses say that between diatribes, the 47-year-old driver would operate the steering wheel with his knees while he lit his next cigarette with the still-burning end of his current one.

Han allegedly refused to roll down any window when asked, saying, "You think I'm gonna let you breathe that poison? Forget it!" while exhaling cigarette smoke against the tempered glass.

Though passengers complained that Han's cab smelled "like a Wudaokou nightclub," the driver insisted that the air inside his vehicle was still fresher than "the miasma beyond."

"The pollutants out there – the PM2.5 and all that – that stuff will kill you," he said, taking a deep drag of tar, nicotine and ammonia and holding it in his lungs,



before coughing up phlegm and spitting it into the cup he used as an ashtray.

At one point, Han looked out the window and, seeing the city shrouded in smog, remarked that the government should "ban polluting in public areas." Pausing to flick ash from his cigarette, Han then launched into a tirade about the detrimental effect of second-hand pollution on public health.

Despite his continuous lighting up, customers found Han to be courteous and polite. One passenger reported that Han even stopped the meter while he ran into a liquor store for a new carton of Zhongnanhais.

At press time, Han was at roadside malatang stall, ranting about food safety while downing an extra-large tub of instant noodles.

## Beijing to Turn Third Ring Road into McDonald's Drive-Thru

**BEIJING** - In an effort to improve speeds on Beijing's oft-congested Third Ring Road, city administrators announced last week that it plans to partner with McDonald's to turn the slow-moving highway into a continuous, six-lane drive-thru.

"This is a great opportunity for both the city of Beijing and McDonald's," said company spokesman Jerry Miller. "Using our patented 'drive-thru technology,' we expect speeds on the road to increase by 200 to 300 percent."

Preliminary plans call for every bridge on the main road to be retrofitted with drive-thru windows that will take orders on one bridge and deliver food at the next.

"Not only will drivers experience a faster commute, they can also enjoy a healthy and robust dinner on the go," said Miller.

However, some critics argue that the city's plan could lead to an increase in obesity and traffic-related fatalities. Despite these concerns, the city is set to continue with the plan.

"We've tried everything – license plate restrictions, restrictions on large vehicles, license plate quotas – and nothing's worked," said one municipal official. "The world's longest drive-thru is as good an idea as any."

In related news, city administrators are considering plans to convert Beijing's Second Ring Road into a lazy river.



# Tangla Hotel Tianjin

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- A. A bottle of Skky Vodka(flavor can be chosen) + a bottle of Bombay sapphire Gin  
+ Complimentary fruit plate and soft drinks
- B. Two bottles of Skky Vodka(flavor can be chosen)  
+ Complimentary fruit plate and soft drinks



TANGLA HOTEL TIANJIN China Bleu

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Tel: (86-22) 23215888 ext.5293 Fax: (86-22) 23215666



On Korean Air, you'll indulge your taste buds with authentic flavors and mouthwatering quality. Our award-winning dining menu offers a wide variety of gourmet meals like the premium organic beef that is specifically farmed on our green pastures in Jeju Island. Enjoy this with an extensive selection of wine and beverages that are sure to surpass your highest expectations. It's our way of providing a whole new level of satisfaction, just for you.



Our cuisine is all about you

Korean Air Service Center: 40065-88888

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