THE HUKOU

Is China's Internal Passport Here To Stay?

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China Goes Mad for Beef • An Interview with Amy Tan
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Editor’s Note March

The hukou. You may have heard of it as that ‘other ID’ your Chinese friends complain about when they go to buy a car or move to a new city. Issued a few days after birth and valid until one’s final breath, it used to dictate exactly where one could live, eat, work, attend school and access healthcare. Though the hukou’s role is far less pronounced today, it’s still a key player behind the scenes – the force enabling China’s economic boom and fracturing families in the process.

But with President Xi Jinping himself allegedly calling to phase out the system years ago, is China’s internal passport finally ready to retire? Find out on p36.

In City, we dive into the meaty topic of beef to see how China’s growing appetite for red meat affects us all. If the country’s beef consumption continues to rise at its current rate of 15 percent per year, we can bet our world’s ecosystems – and climate – will suffer devastating consequences. Flip to page 12 to read the full story.

Elsewhere in the magazine, we explore an unmapped village in Shenzhen (p21), chat with the best-selling author of The Joy Luck Club Amy Tan (p28) and risk our lives trying 7/11’s new prepackaged hot dogs so that you, dear reader, may be spared the experience (p60).

Finally, I’d like to take this opportunity to formally introduce our new WeChat accounts: ThatsGuangzhou and ThatsShenzhen. It’s tough to keep up with technology in a place like China, where street-side vendors accept mobile payments and unlocking a bike is as easy as scanning it with a phone. To stay relevant in this age of virtual tech, we’re switching to a new account that will allow our followers to utilize a variety of new functions, including WeChat’s mini-programs and augmented reality (AR), which can be used in conjunction with our print magazine.

Exciting changes are in store, so keep checking our website and WeChat for updates and don’t be a stranger – we’re always happy to hear your feedback!

Until next month,

Jocelyn Richards
Editor-in-Chief

Win a stay at the Banyan Tree Lijiang!

Turn to p53 for a chance to win a stay in the Banyan Tree Lijiang’s luxurious Jet Pool Villa with the new That’s AR app. Standing for Augmented Reality, the AR app allows users to scan the magazine to see interactive digital content such as video, audio, images and visualized 3D models leaping off the page and coming to life. Scan the relevant QR code below to download it now.
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The Game of Love and Chance
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Mad for Beef
What China’s growing appetite for red meat means for the world, p12
It’s just after noon Sunday when we spot our guy: a youngish-looking man wearing a neon vest, broom and dustpan in hand. He’s balancing precariously on a white railing that faces Tianhe Dong Lu, leaning into oncoming traffic to sweep up an unruly plastic bottle.

Our eyes meet momentarily as he steps down, but in a second he’s off again, navigating the sea of cigarette butts littered across the pavement. We jog to catch up.

“Hey there, you patrol this street every day?” It’s a random question to break the ice, as he’s eyeing our camera timidly and doesn’t look like the loquacious type.

“Uh, no, we switch neighborhoods every month,” he mumbles in a thick accent we later learn is Sichuanese. It takes a short spiel about how invaluable his work is before he stops sweeping to give us his full, albeit guarded, attention.

For 12 straight years, Yang, who asked that we use his surname, has been cleaning the streets of Guangzhou eight hours a day, six days a week. He sweeps alone, since getting caught jabbering with cohorts can result in a deduction from his already-meager salary of RMB3,000 per month.

Stopping him to chat in broad daylight suddenly seems terribly inconsiderate, but Yang declines our offer to walk and talk.

“Don’t worry about it, my boss is at lunch now,” he insists, looking rather determined to make the most of this precious interruption. He says passersby rarely give him the time of day, much less strike up a conversation, but their attitude doesn’t faze him.

“They see my job as the lowest line of work there is. Me? I’m just getting by. I moved here from Sichuan for better shebao and retirement benefits, but this city isn’t as good as it used to be – there are no opportunities.”

He tells us Tianhe District alone has seven sanitation bases, each staffed with hundreds of employees assigned to pick up garbage along different street corners. Yang has reasonable shifts – 10am to 2pm and 5-9pm – but others work all night, from 1am until dawn.

“I used to work the night shift,” he says. “It’s cooler at night but I don’t like cleaning up vomit. Like this place… see the KTV there? There will be vomit here tonight.”

Unlike taxi drivers and security guards, sanitation workers employed by the state enjoy enough annual leave to travel back to their hometowns once a year. Yang sees the journey more as a chore, however, since unlike many migrant workers, his wife and child live with him in Guangzhou.

“My relatives don’t want to hear about garbage,” he grunts when we ask if he’s become an advocate for environmentally friendly behavior. “You tell them not to litter and they’ll curse you.”

Yang’s daughter, on the other hand, is different.

“My kid knows enough not to throw trash on the street, but she’d never do my job.” He pauses. “She wants to be a policewoman.”

Man on the Street is a monthly feature where we talk to someone doing an everyday job, in order to get an insight into the lives of average Chinese people.
BEHIND THE CONCRETE

Canton Customs Mansion

Do you know where the very first elevator was installed in Guangzhou? Or the first building that utilized reinforced concrete, mosaic and a fire escape? Chances are you’ve seen it before: the Canton Customs Mansion, a neoclassical establishment that overlooks the Pearl River.

Canton Customs was one of four major customs areas established during the reign of the Kangxi Emperor (1654-1722) and the only one that handled foreign trade during the late Qing Dynasty. After the Second Opium War, jurisdiction of Canton Customs fell into the hands of Great Britain. But it wasn’t until 1916 that the mansion was constructed by British colonists.

Last June saw the 100th birthday of the mansion, which is known to locals as the ’big bell building’ for its signature clock tower that used to chime daily. C.D Arnott, the architect that designed the building, programmed the bell’s song after that of the Palace of Westminster, or the Big Ben.

Years later during the Cultural Revolution, it was changed to “The East is Red” – a song that eulogizes Mao and the CCP.

With the words ‘Custom House’ etched on its portico, the Canton Customs Mansion serves primarily as a museum today, though its bell still tolls every morning and evening at 8 o’clock.

Open on the third Wednesday of every month, 9:30am-4pm; free entry. 29 Yanjiang Xi Lu, Liwan District, Guangzhou 广州市荔湾区沿江西路29号

THE BUZZ

CITY SNAPSHOT

Laundry Day

A resident of South China for more than a decade, Iain Cocks (@gaatzaat) says change in Guangzhou is especially noticeable now that he lives away from it, in Hong Kong. “Every time I go back, something has changed,” he says. “The new CBD is probably the most dramatic development.” When Cocks learned about the urban village Xiancun, an old neighborhood about to be torn down in Liede, he felt compelled to record it before it vanishes forever.

“With demolition temporarily on hold over CNY, I took the opportunity to have a good look around and see what was left – this is what I found. Small lives left behind in the wake of redevelopment, domesticity amongst demolition, set against a background of looming tower blocks.”

Have photos of Guangdong? Tag #thatsprd on Instagram for a chance to be featured on our feed and in the magazine.

RANDOM NUMBER

... is the number of rare white dolphins photographed in the waters off of the Shenzhen Ferry Terminal in Shenzhen last month, inciting praise from local media and criticism from unimpressed Chinese conservationists. While some celebrated the dolphins’ arrival, others warned that the busy, polluted waters outside of Shekou are not safe for the near-threatened species. Ten years ago, there were an estimated 2,500 Chinese white dolphins in the Pearl River Delta area, but that number has since dropped significantly in part due to invasive construction projects like the Hong Kong-Zhuhai-Macau bridge.

... is the number of drones launched into the sky at Huacheng Square in Guangzhou during the Lantern Festival last month, setting a world record for the most simultaneously airborne wurenji. In a stunning display of synchronization, residents reported the drones deftly danced in the sky, breaking ranks and reassembling to flash images of roosters and other signs of good luck for the nascent Year of the Rooster.
逆袭 / nìxí / n. a vengeful comeback; v. to defeat those who defeated you, to strike back

Why does that bureau official look so familiar?

A

He went to high school with us!

B

Oh my God, is he who I think he is? He was failing every class and almost didn’t graduate.

A

Well he nixi-ed on us, and he’s now in charge of trillions of yuan.

B

Some people say that life isn’t a competition. That’s only because they are winning. At high school reunions you often realize that your old classmates make more money than you do, have better-looking spouses than you do, and are raising smarter kids than you are. You feel defeated. You start to fantasize about appearing at the next reunion looking better than ever, successful enough to ‘one-up’ your former classmates and win back their respect.

Nixi is exactly such a scenario. It’s when you turn defeat into victory, pity into respect. You regain all the face you’ve lost – and then some. It’s when whoever doubted or looked down you must concede that they were wrong. Nixi is the moment when the ugly duckling turns into a beautiful swan.

Nixi is, therefore, one of the sweetest feelings. It is little wonder that a whole genre of fiction has been dedicated to the phenomenon and its ability to make you feel vindicated. Disgruntled ex-employees love to fantasize about buying the company they used to work at and firing the boss. Ex-boyfriends love to read about coming back to – and then dumping – their ex-girlfriends.

Fantasy aside, the Internet is filled with advice on how to pull off a nixi – how to nixi your exes, your boss, your business rivals or even childhood friends. It usually involves having plastic surgery, doing Crossfit, taking over a company or winning the lottery. (Watching a lot of TED talks is somehow a good first step).

Those who pull nixi off are worshiped, their legends spread far and wide. People love to talk about how Jack Ma nixi-ed on his school teachers who didn’t believe in him, or how Angelababy’s childhood friends thought that she wasn’t pretty enough to become a pop star.

In truth, most attempts to nixi will fail, and we will continue being pathetic the way we are. But it serves as a source of hope – a beacon in the dark sea of self-improvement. Remember: When all fails, we will always have TED talks. by Mia Li
Humans’ relationship with beef is one that has served our kind well. The fundamental separator between us and our closest genetic neighbors, the great apes, is that millions of years ago we began to kill, consume and – equally importantly – cook animals, providing unmatchable amounts of protein.

“As a species, we were designed to love meat,” notes Richard Wrangham, Professor of Biological Anthropology at Harvard University. “Eating it literally gave us the big brains that allowed us to dominate the planet.”

It’s little surprise that our feelings toward the source of human intellect are ones of desire. Meat, particularly beef, is a status symbol in societies the world over, and advancements in agriculture mean that we’ve never had better access to it. Steakhouses introduced cuts of meat larger, fattier and tenderer than our ancestors could have dreamed of – now a status symbol that indulges our primordial desires.

Until now, China’s relationship with beef has followed a different path. Meat is typically consumed in smaller pieces that are easily managed with chopsticks, rather than great slabs of steak. Beef was uncommon in most parts of the country and, to some, the concept of rare, pink-in-the-middle steaks is considered barbaric and unhygienic.

But as economists have noted for years, beef consumption correlates perfectly with GDP growth. The more money we earn, the more we indulge in expensive food. Nowhere is this truer than China, where the country’s burgeoning middle class is flush with cash and eager to experience the finer things in life. In fact, China’s beef consumption is rising at an astonishing rate of 15 percent per year.

There is an ominous underbelly to our growing appetite for beef.
Environmentalists estimate that the livestock sector’s carbon footprint is greater than that of the entire transport industry, equating to 18 percent of all human-produced greenhouse gases. China is now the world’s second largest beef importer, though the average Chinese person consumes far less of it than the average American. But the US Department of Agriculture believes that China’s per capita consumption could overtake America’s in just a few years.

George Chen is a man who has seen these changes firsthand, having opened Roosevelt Prime Steakhouse in 2007—years before China’s craze for steak really took off. “Back then, our customer base was 90 percent expat, and we were one of just six steakhouses in Shanghai,” he explains. “It was CEOs, ambassadors and captains of industry looking for a taste of home. There were virtually zero Chinese patrons. The local customers we had back then were either confused or horrified at the way we served beef. One gentleman even suggested that we take the steak back to the kitchen and cut it up into little pieces.”

Fast forward to 2017, and Chen has experienced a turnaround in Roosevelt Prime’s customer base. “These days, we have 90 percent local clientele. Expat packages just aren’t what they were back in the 2000s.”

For many restaurateurs, the most lucrative audience for high-end restaurants are the newly minted, upwardly mobile Chinese middle class. Exclusive experiences are the new luxury frontier for China, and dining plays a huge part in this.

Chef Panos Kalamidas, chef for Morton’s The Steakhouse, knows this all too well. The Morton’s in Shanghai’s IFC Mall is the chain’s best-performing branch of over 70 worldwide.

“International travel has had the biggest influence on changing our client base. Chinese customers—particularly younger people—are very informed about quality; they look for brand names like Ranger’s Valley and enjoy larger cuts like rib-eye or porterhouse. Temperature-wise, they prefer medium to medium-well, though we are seeing a few more people requesting medium-rare.”

“We have one super VIP who visits roughly five times per week, though of course, that is an exception,” Kalamidos continues. “Most of our loyal regulars will visit two to three times a month.”

China’s Total Imports for Beef and Veal

Unit of Measurement: 1,000 Metric Tons (Carcass Weight Equivalent)

<table>
<thead>
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<th>Year</th>
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<tr>
<td>2012</td>
<td>86</td>
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<td>2013</td>
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<td>2014</td>
<td>417</td>
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<td>2015</td>
<td>663</td>
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<tr>
<td>2016</td>
<td>825</td>
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<td>2017 (Est.)</td>
<td>950</td>
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Source: Foreign Agricultural Service/USDA Office of Global Analysis, October 2016
For a long time, Australia has profited from exceptional opportunities exporting beef to China. The country has enjoyed years of near-exclusive access to this burgeoning beef market thanks to the advantageous China-Australia Free Trade Agreement. The pact is so beneficial that Australian beef sales to China have boomed six-fold over three years – to USD651 million in 2016 alone, according to research organization Meat & Livestock Australia.

But brutal droughts in recent years have depleted the country’s largely pasture-fed supply. Their loss is others’ gain.

China has recently permitted several new countries to import beef into its increasingly lucrative market. The Chinese Government sent shockwaves across the stock markets last year when it revealed that a 13-year-long ban on US beef, introduced after America reported its first case of BSE (mad cow disease) in 2003, would no longer apply.

As America tries to regain its footing (before the ban, it supplied 70 percent of China’s beef), serious competition from South America is emerging. In 2012, Brazil was, like the USA, banned from exporting to China following a BSE scare. Since re-entering the market, the country has overtaken Australia as the largest supplier of China’s beef. And Brazil’s relatively weak currency means that its prices are considerably lower than their Western rivals.

Another source of China’s beef may come as a surprise: India, now the world’s number one beef exporter (producing over 2 million metric tons in 2014). But there’s a catch: Cows are considered a sacred animal in India – and are not eaten, slaughtered, or kept for commercial purposes – so the beef India exports is primarily water buffalo. Known as ‘carabeef,’ the animals’ meat may be relatively chewy, but it’s cheap, and widely used in processed products. It is also officially classified as beef by most food authorities.

Having pushed up the global costs of cow meat, Chinese demand is also creating a market for this low-cost alternative. China does not actually permit Indian beef imports, but it is widely believed that the bulk of carabeef shipments to Vietnam (which buys a staggering USD2.1 billion of this meat a year) are carried over the border into gray markets.

China’s domestic beef production is significant too. Some estimates put it just behind the United States and Brazil at nearly 7 million tons a year – or approximately 10 percent of global supply. Prior to the economic reform of the late 1970s, China’s domestic herd largely consisted of working cattle, but the policies of the ‘80s and ‘90s provided new incentives for commercial beef production.

Small-scale producers and herd numbers have been in recent decline, however. Rapid urbanization has stripped Chinese agriculture of its rural labor force, while environmental issues have reduced the amount of grazing pasture. The price of wholesale beef from

Where does China’s beef come from?

1. Brazil
2. Uruguay
3. Australia
4. Argentina

Source: Foreign Agricultural Service/USDA Office of Global Analysis, October 2016
China doubled between 2008 and 2013, according to the country’s Ministry of Agriculture.

Perceived low quality and food scandals have also made consumers wary of domestic meat. But some enterprising producers are hoping to reverse the trend by producing higher quality beef here in China. Paul Kastro of Monster Steaks, a butchery with an in-house dry-aging facility in Shanghai, says that he has experienced a new caliber of locally-raised beef from imported breeds, such as Black Angus and Simmental.

“We source our beef from local farms with European production lines in Inner Mongolia, which matches the specific criteria we require for dry-aging,” he says. “For example, the beef is never frozen, and is naturally raised on pasture and straw without the use of hormones and antibiotics.”

Kastro estimates that demand for this kind of high-grade domestic beef will continue to rise, as it’s priced competitively in the premium market. But the scale of domestic production cannot yet satisfy consumer demands, meaning that China will continue to be reliant on imported beef.

Without a significant reduction in global meat-eating, keeping global warming below two degrees will be nearly impossible.
The world’s hunger for beef has a dark side that, if left unchecked, could threaten public health and inflict irreversible environmental damage. And with 854 million regular beef eaters predicted by 2030, China is now a huge part of this problem.

Methane, a greenhouse gas produced by the digestive systems of cattle and sheep, is up to 33 times more damaging to the atmosphere than carbon dioxide, making it one of the world’s worst pollutants. The production of cow milk and beef account for 41 and 20 percent respectively of the 100m tons of methane produced annually.

But it doesn’t stop there. Cattle are unequivocally the most water-intensive livestock, with each pound of human-digestible protein requiring 1,799 gallons of water to produce (when the water required to grow feed is taken into account). By comparison, one pound of pork requires less than a third of that. In terms of emissions, a kilo of beef protein produces 1,000 kilograms of greenhouse gases, compared to just 24 kilograms for pork and a mere 3.7 kilograms for chicken.

Cattle cultivation is also having a devastating effect on some of the world’s most environmentally precarious ecosystems. In Brazil, China’s main beef supplier, 70 percent of the deforested land is used for grazing pasture, with the remainder used to grow soybeans for feed. In his groundbreaking paper *The Triangle*, environmentalist Zhou Wanqing argues that if China, Brazil and the USA continue to grow at the present rate, the impact of intensive factory farmed meat will place “effectively unbearable” pressures on natural resources.

Chinese policymakers are well aware of the detrimental impact beef eating may have on the country. In 2016, the Chinese Government released new dietary guidelines calling for meat consumption to be reduced by 50 percent. The move was applauded by environmental campaigners. Such guidelines are a “win-win for policy-making,” according to Laura Wellesley, a research associate at the London-based international affairs think tank Chatham House. “Without a significant reduction in global meat-eating, keeping global warming below two degrees will be nearly impossible,” she says.

But guidelines mean little without public awareness. In China, attempts have amounted to a string of state-funded public service announcements featuring American director James Cameron and Arnold Schwarzenegger urging people to eat less meat. Still, lowering meat consumption could constitute an easy win that reduces national greenhouse gas emissions by up to 25 percent. This could, according to Wellesley, “free up” the remaining carbon budget and “lower the costs of mitigation across the rest of the economy.”

Meat is a hard habit to kick. Whether China has the ability to do so will have huge implications for us all. As Richard Wrangham says: “Meat consumption has been fantastically beneficial for us, and now by some horrendous irony, it’s become part of a system that threatens our species.”
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OPENING 2017
LIFE & STYLE

Loving the Layover
The app granting access to VIP lounges in airports the world over, p20

Diamonds to Rock
P20

Shenzhen’s Unmapped Village
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ENZO HOUANG
Back in Black
By Ziyi Yuan

Named after its designer, Enzo Houang is what you’d call a ready-to-wear brand, sparing us those wild runway outfits that only look good, well, on the runway.

Founded in Guangzhou in 2014, the brand explores austere cuts that form a poised and professional look. Houang’s inspiration for the line began years ago in Paris, where he yearned to create a stylish raincoat for women. Though he’d studied under such revered designers as Charon Wauchob and Yin Yiqing, Houang had never pursued a brand of his own. His initial creation of an avant-garde raincoat paved the way for an entire line of neutral pieces, which, with the help of investments made through crowdfunding, debuted in China’s vast apparel market soon after.

This month, we chatted with Houang about his brand, the fashion industry in China and crowdfunding on this side of the world.

What was your original intention when setting up your own brand?
I had been working in this field for a long time. Each experience helped me form my own opinions of clothing and fashion. Gradually, the seedling of an idea in my head grew more mature, but I couldn’t fully express my approach while working at other established brands, so I decided to start my own.

How are you positioning your brand?
I started my career working in menswear in China before moving to France to study haute couture. Now, I still add elements of menswear into my work. Honestly, from my point of view, clothing trends – especially in China – belong to the avant-garde. Most of my designs are classic but novel. Coming back to your first question, one of my intentions is to share these designs with others, which means even my most experimental pieces still need to earn popular acceptance.

What do you think of the fashion market in China?
The whole market in China needs time – independent designers just need to wait. It’s growing and developing, but right now, most consumers are preoccupied with luxury brands and simply follow fashion icons.

Tell us about your experience crowdfunding in China.
It was a totally new experience, both introducing the product – my first raincoat – and seeing it through production and distribution. I have a much deeper appreciation now for just how much work goes into producing a single piece of cloth.
The interactions you have with customers during crowdfunding are very valuable. They provided so much feedback and I got so many marvelous ideas from them.

What’s your vision for Enzo Houang going forward?
At present, I would like to take things slowly and pace ourselves. Our team will not follow the fashion weeks’ schedules. I will keep developing women’s apparel and also introduce menswear in the future, where I hope to incorporate my own style.
Robot Vacuum

Autonomous robot vacuum cleaner is a mouthful, so I call mine Jeffery. Jeffery is a Midea R3 and comes with a floor-level docking station, or home, where he charges up, waiting for the push of a remote’s button before lurching into a pattern of concentric circles as he spins his dual bristles. Jeffery collects a surprising amount of dirt and hair, but something as thin as a yoga mat or an errant wire will leave him beeping helplessly until you notice.

Irregular shaped apartments aren’t ideal for Jeffery, who seems to require a clean line of sight home for the promised ‘auto-return’ to work. Over about two months Jeffery made it home once, and we had ice cream to celebrate.

Jeffery is a lower-range model, with his cousins sporting extra sensors and premium room-analyzing features that make them more expensive (and less hands-on). Whether or not you spring for a more expensive model like the Roomba 980 (RMB4,500), a robot vacuum will put a dent in your sweeping duties, just don’t throw out the broom and dustbin.
There’s an old woman who has a key. If you knock on her door, she will unlock the temple,” a man says standing in the alley outside his house. His words take a moment to sink in, more fitting for an adventure novel than Shenzhen’s Shasi Village.

Following the man’s instructions, we make our way to house 897 and ‘Aunt Xie,’ a lifelong village resident who has been charged with opening the doors of Guanyin Tian Hou Temple to anyone who asks.

Though Architectural Digest won’t be featuring the humble space’s four walls and modest shrine, the ‘temple’ is notable for being a Taoist site dedicated to a Buddhist god. It was rebuilt in 1829, according to a glass encased plaque that also notes a local man passed the highest level of imperial exams. Thankfully, plaques in Chinese are placed at different historic sites in the village, because looks can be misleading: we assumed the building across from the temple dated from dynastic times, but Aunt Xie tells us it was actually built around the time she married in the 1940s.

Down the alley from the temple is the Weitou well, a mid-Qing era well that is still in use. One of three historic wells in the area, its head is formed with granite blocks in a hexagonal shape. The water is reachable by hand and said to give cooked food a sweet flavor.

Shasi is a notable urban village because it didn’t succumb to the development that began in Shenzhen in the 80s when village landowners erected multi-story apartment buildings to cater to cash-strapped migrants looking to make it in the big city.

Instead, it has maintained some of the village rhythm with families leaving their doors open during meals, allowing passersby a glimpse into the domestic.

In Shasi’s arm-span wide alleyways you’ll find hunched elderly greeting neighbors, children playing with dogs and an air of the unexplored: the village is left blank on map apps and contemporary descriptions of the area are limited, even in Chinese.

Those looking for a more curated history experience can head to the nearby Hong Shang Temple and Shajing Oyster Cultural Gallery, which – judging from online accounts – is as exciting as it sounds.

The opening of new Line 11’s Shajing Station means Shasi is more accessible than ever, but it also means development in the area is likely to accelerate, with property owners speculating online that razing will begin sometime in 2017.

For anybody interested in a way of life vanishing from China’s cities, a trip to Shasi Village will provide plenty to photograph and recount, just make sure you go before it’s gone.

How to get there:
FROM GUANGZHOU
From Guangzhou South Station (广州南站) take a train for one hour to Guangming City Station (光明城站) and take a taxi to Shajing Big Street (沙井大街, RMB50). Enter the village on the right.

FROM SHENZHEN
Ride Line 11 to Shajing Station (one hour and 20 minutes), from there take a taxi to Shajing Big Street (沙井大街, RMB15) and enter the village on the right, or simply walk 40 minutes from the subway.
IN THE HOOD

By Tongfei Zhang

For her
For Him:
1. H&M, RMB249, www2.hm.com
2. H&M, RMB199, www2.hm.com
3. DOE, RMB999, www.doeshanghai.com
5. Lululemon, RMB850, shop.lululemon.com
6. Nike, RMB399, nike.com.cn

For Her:
2. PULL&BEAR, RMB219, www.pullandbear.cn
3. H&M, RMB149, www2.hm.com
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Trekking Through One of China’s Deepest Canyons

By Jocelyn Richards
“Yeah, we get one or two cars falling in every month. Most are taken by the current and disappear... you’re lucky I know this road,” a former PLA soldier tells us coolly as he rounds another hairpin turn on a cliff cut by the Jinsha River. The lack of guardrails is terrifyingly apparent, and we heave ourselves away from the ledge before every turn as if our weight will compensate for a sudden wrong move from our driver.

Just 20 minutes earlier, we’d flagged down his green truck outside of Tina’s guesthouse and asked for a lift to Qiaotou – the town where our trek commenced a day earlier – so that we could catch a ride in one of the vans that haul smelly hikers back to Lijiang and Shangri-La every evening.

Prior to embarking on what Lonely Planet calls the “unmissable trek of southwest China,” the blogging world told us to fear the rapid elevation gain that is Tiger Leaping Gorge’s ‘28 bends,’ but anyone who’s hiked the canyon recently knows the steep switchbacks are no longer the most trying part of the trek.

No, the first three hours of the hike, as we so grudgingly discovered, are by far the most challenging mentally, thanks to newly paved roads that leave backpackers completely exposed to the sun, monstrous trucks spewing exhaust as they pass and locals on mules who will seemingly follow you to your death – or until you wave the white flag and hand over RMB300 for a ride up the mountain.

The scene at the trailhead is a marked departure from the serene dirt path that existed there before construction began in 2014, which brought visitors to the first lodge, Naxi Family guesthouse, in one and a half hours (not three) and avoided a steep detour that now guides hikers straight up the base of the mountain on a narrow footpath better fit for mules. Needless to say, give yourself plenty of time to get to Naxi and don’t trust the outdated paper maps available at the Tiger Leaping Gorge Scenic Area Ticket Office.

On the day of our hike, it’s almost 5pm before we approach the regal steps of Naxi Family guesthouse. Despite it being a holiday week, we’re set up in a private room – complete with a washroom, hot water, a TV and queen bed – for just RMB120. Reservations are not typically needed, but at some guesthouses like Half Way, new roads have given access to hordes of lazy tourists, so booking a room ahead online is advised during peak travel months.

As the sun dips low enough to send ripples of pigment across the sky, we make our way to the upper lookout deck and eagerly await our first meal on the mountain. My friend has called in so many orders to the kitchen that the staff politely inquires if we’re expecting additional guests.

The food on this trail – like the views – has a knack for
etching itself in your memory. Kitchens at the guesthouses use locally grown produce and everything from Naxi sandwiches to Western apple pie has that distinct homemade goodness that lifts the mood and sparks hearty conversation.

No one’s a stranger on the mountain, and though parties of hikers may sit at different tables during dinner, banter often spills across the room as people from South Korea or France or Brazil chime in to general topics of travel and life abroad. Here on a distant peak in Yunnan lies a hidden microcosm of the world, made possible by the warmth of the Naxi people who exude an infectious sense of home.

We rise the next morning at 7.30am and fuel up on chocolate banana pancakes and Yunnan coffee before setting foot on the trail. A solo hiker from Hangzhou has asked to tag along, and the three of us embark towards the menacing 28 bends together, moving swiftly in order to cover the remaining 18 kilometers by dusk.
At a maximum depth of 3,790 meters from river to mountain peak, Tiger Leaping Gorge is one of the deepest and most stunning canyons in the world. Legend posits a tiger once jumped across the gorge at its narrowest point to escape a hunter, giving way to its name, which is a literal translation of the Mandarin hǔ tiào xiá (虎跳峡). Most Chinese tourists don’t bother hiking the upper sections of the trail, and instead ride buses to the lower road that overlooks a stone the tiger supposedly landed on when taking its legendary leap.

From ground level, it’s hard to see beyond the immense canyon walls that bind the Jinsha River on its course. Only after ascending 2,670 meters (and climbing the 28 bends) can hikers bask in a panoramic view of the valley, with the majestic Haba Snow Mountain to the north and Jade Dragon Snow Mountain to the south. The hike is a breeze from there on out, as relatively flat terrain leads one through a series of micro ecosystems, from forests of evergreens to dusty lanes lined with prickly pear cacti. Two mountain villages – Ya Cha and Bendi Wan – are also positioned along the trail, lending Alpine-esque views of green hillsides speckled with clusters of rooftops.

As we near Half Way guesthouse, the trail narrows to less than a meter wide, with a sheer drop-off on the right. When locals tell you not to hike the gorge during Yunnan’s rainy season, they’re referring to this section. Even on a sunny day, it’s best to save the precarious selfies for later.

By the time Tina’s white exterior materializes on the horizon, our legs are trembling from overexertion. The sun has only an hour or two left in the sky, and we’ve missed the 3pm bus that carts hikers back to Lijiang.

On any other day, we’d have a quick rest at the guesthouse and spend an extra hour hiking down to the river, where a rickety wooden bridge hangs suspended over the middle rapids. The trek, known to some as ‘Teacher Zhang’s Trail,’ packs one final adrenaline rush in the form of a 170-step vertical ‘Sky Ladder’ fastened to the canyon wall. No matter what the lovely woman who’s been selling water at the base for decades tells you, the climb is not “easy” nor suitable for those even remotely afraid of heights. She’ll do her best to egg you on, but keep in mind that there’s an alternate (and much less nerve-wracking) route if you so choose.

Riding back towards Qiaotou, we can just make out the trail we’ve been following for two days as a mere squiggle on the mountainside above. Construction vehicles barrel past on the highway, where man’s mark on nature is all too apparent. It’s disconcerting to think how much has changed since our last visit to the gorge three years ago, but then again, few places in China have escaped the grasp of urbanization.

If anything, our latest hike has reaffirmed what we’d hoped would be true: that in places, the trail is still quiet enough to hear mountain goats shuffling in the grass and at night, the enveloping darkness still lights up the stars.
ARTS

Stranger than Fiction
Best-selling author Amy Tan opens up, p34

Jin Xing
P30

A Victorian Romance
P33
Midwestern emo may have had its heyday in America over a decade ago, but bands like Jimmy Eat World, The Get Up Kids and The Promise Ring continue to serve as inspiration for a new crop of guitar-driven acts in indie scenes across Asia.

Co-released last year by Guangzhou indie label Qiii Snacks and Hong Kong’s Sweaty & Cramped, the No Emotion compilation brought together eight acts across Asia like Wuhan’s Chinese Football and Shenzhen’s Bokchoy that define this ‘eastern emo’ movement.

Admitting that they were roped into participating after both labels approached them online, Singapore trio Forests are reaping the benefits. The album has received global praise and the group will be making their Chinese mainland debut performing at Loft 345 in Guangzhou on March 4.

“Yes, we are China virgins!” smiles the group’s drummer Niki Koh. “We really hope people bring dumplings and beer to the show. We are definitely looking to feast after.”

Cheeky irreverence permeates the group who describe their songs as “sad songs for happy people.” They formed three years ago after Niki discovered an ad on Singaporean music forum SOFT from bassist/vocalist Darrell Laser and guitarist/vocalist Adam Lee.

“Adam initially started the band with ‘Foals with screaming’ in mind,” Koh explains, “but along the way all of that went out the window.”

While all of the members were involved in bands thriving in Singapore’s metalcore, post-hardcore scene and progressive rock scenes, Forests have struck a significant chord with its noisy emo sound.

“Singapore’s indie music scene is great,” Koh says demurely. “It’s constantly growing with or without us. Check out our friends Long Live the Empire and Xingfoo&Roy.”

Along with other Singaporean upstarts like The Cosmic Child and The Caulfield Cult, Forests has been leading an emo wave at home while winning praise for connecting that scenes with others across the country’s musical underground.

Their sophomore album, Sun Eat Moon Grave Party, was lauded as one of Singapore’s best records last year from numerous tastemakers. Koh admits the group didn’t see any of it coming.

“Listening to the album now, maybe if we had spent some time on it, it would have been a little more polished,” he says.

Despite the constant understatements - the group once cited ‘disappointment’ as their biggest influence – Koh says the group is thrilled with the attention that the disc has received.

In addition to performing regularly in Singapore and neighboring Malaysia, they’ve completed their first tours of Japan and Taiwan.

“We would like to tour them again,” Koh says. “And hopefully do Korea one day as well.”

However, the band’s trip to China is just a handful of gigs they have planned until the summer.

“We’re currently writing the next album, but it is going to take a while,” Koh says. “We’re hopefully planning to have it pressed and released by the end of the year.”

Sat Mar 4, 8pm; RMB60 presale, RMB80 at the door. Loft 345, 4F, 19 Xiaoqiang Garden, Jiangnan Dong Lu, Haizhu District, Guangzhou 广州市海珠区江南东路晓港花园19号4楼 (8423 8985, WeChat: Loft345_bar)
SINO CELEB

Jin Xing

Jin Xing is an extraordinary woman. Born in 1967 in Shenyang, she is recognized as one of China’s best dancers, can belt out a tune in five languages and has established herself as a television staple. But, given her widespread acceptance, she is most remarkable for something she used to be: a man.

The struggle with identity began at age 6, when she would stand in thunderstorms hoping for a gender-changing lightning strike.

In 1978, she joined a military dance ensemble, sashaying her way to colonel. A 1988 dance scholarship saw Jin head to New York City where a newspaper called her a ‘Chinese genius’ before she set off to teach and study in Europe.

In 1994, Jin became the first person in China to get approval for a sex change – an operation that damaged her leg and led doctors to tell her she would never dance again.

She was back on stage within a year and in 1999 founded China’s first private ballet company.

In 2000, she adopted three orphans just before meeting her future German husband in a Paris airport terminal.

In 2011, a Zhejiang TV show dropped her as a celebrity judge, an event Jin ascribed to a fear she would have ‘a negative influence on society,’ but a 2014 viral clip put her back in the spotlight.

Watching the host of So You Think You Can Dance asking a contestant for a sob story, Jin spits out: “Chinese TV always digs at people’s scars, consumes their pain… this is the biggest weakness of Chinese TV and I hate it!” Her straight-talking style resonated with audiences and she launched a nationally broadcast show nine months later.

Kind of like: a classy Ru Paul

Famous for: masterful dancing, being a straight-talking game show judge

See her next in: the Jin Xing show

TRANSCRIBED

“There is a disconnect between what Trump and his appointees might want to do and what Hollywood wants to do.”

Speculation is running rampant as government officials and movie industry representatives from China and America meet to renegotiate trade terms established five years ago from Xi Jinping’s landmark visit to Hollywood.

The 2012 deal was struck, temporarily settling a case that the United States brought against China to the World Trade Organization (WTO). It erased an almost 20-year-old quota on American films, nearly doubling the number of US movies imported for China releases to 34 per year. It also increased Hollywood studios’ share of China’s box office receipts, from 13 percent to 25 percent of the revenue.

China’s box office has since enjoyed remarkable growth, so it’s beneficial for both sides to come to a quick deal and avoid a WTO case. The Global Times predicts that a dozen more films will be added to the quota with the share of revenue increasing to the international average of 40 percent.

However, folks like University of Southern California political science professor and China-America film industry analyst Stanley Rosen are concerned due to newly elected US President Donald Trump’s loud rhetoric on China’s trade practices.

HAO BU HAO

Hao

After months of decline, China’s box office rebounded in a big way last month, thanks to another record-breaking Chinese New Year holiday filled with domestic blockbusters that earned over USD490 million. Also pitching in were hit foreign films like the Vin Diesel starring xXx: The Return of Xander Cage, as well as a solid Valentine’s Day opening for Oscar favorite La La Land.

Bu Hao

While the Stephen Chow-produced Journey to the West: Demon Chapter ruled the first day of Chinese New Year and is en route to grossing USD232 million, it’s been viewed as a slight disappointment. Chow’s first Journey to the West film set records at the box office, but its 2017 sequel has been overshadowed by Jackie Chan’s hit China-India coproduction Kung Fu Yoga.
Beauty and the Beast

Emma Watson (Harry Potter) stars as Belle in this live-action re-make of Disney’s 1991 animated classic. Downtown Abbey’s Dan Stevens co-stars as the titular beast with the rest of the cast filled with stalwarts like Academy Awards winners Kevin Kline and Emma Thompson, as well as Ewan McGregor (Trainspotting) and Ian McKellan (Lord of the Rings). The romantic musical will revisit the original’s iconic songs like ‘Be Our Guest’ and an updated version of ‘Beauty and the Beast,’ sung by Ariana Grande and John Legend. Director Bill Condon previously helmed the hit adaptation of the Broadway musical, Dreamgirls, and the film’s trailer has already set a record with over 127.6 million views in one day.

Kong: Skull Island

The Wanda-owned Legendary Entertainment studios re-boots King Kong for the second chapter of their ambitious MonsterVerse. While he’s already scheduled for an epic fight in 2020’s Godzilla vs. Kong viewers will get their first glimpse of the updated colossal ape in Kong: Skull Island. Tom Hiddleston (Thor), John Goodman and Samuel L. Jackson star as members of the shadowy government organization, Monarch, who discover a mysterious island full of apex predators. Academy Award winner Brie Larson (Room) co-stars as a war photojournalist who joins the dangerous exhibition to investigate further.
Known for bringing post-rock stalwarts like Tortoise, Mono and Toe to China, Chengdu-based promoters New Noise have racked up a loyal following that routinely sells out shows. It’s allowed them to introduce lesser-known acts to China like Australia’s Sleepmakewaves, who return with a nine-city tour that stops off at T:union on March 17 and B10 Live on March 18.

“Sleepmakewaves is truly one of the most exciting bands to see live,” New Noise founder Jef Vryes declares. “It’s a melodic tsunami that will overwhelm everybody.”

Bassist Alex Wilson appreciates the love and the band hopes to make it reciprocal. Their upcoming shows will be the first to celebrate their newest disc, Made of Breath Only.

“We feel it’s a real honor to be able to tour China,” he says. “We haven’t played any of the (new) songs live yet, so I think there’s going to be a real energy that comes from us discovering what these songs are like on stage. I’m happy that China is the place that we get to do that.”

With a sound they dub ‘crescendo-core’ for its mix of disparate influences like metal, progressive rock, indie and electronica, Wilson promises that Made of Breath Only will be “dark and brooding” compared to their last disc.

“Made Of Breath Only describes how so much of what we experience is fragile and fleeting,” he explains. “We came to this idea because of personal experiences we had in the two years following Love of Cartography and a bit of a preoccupation with water, ice and the cold.”

Once again, the group convened with producer Nick DiDia (Pearl Jam, Bruce Springsteen) in his Byron Bay studio. However, Wilson admits, “The creative process wasn’t so easy this time around as we’re pursuing both sides of our approach more fully than before.”

“There are more ambient, drawn-out moments on this album than any before, but also moments that are denser, busier and more riff-focused than what we’ve attempted in the past. It was a challenge to tie all these elements together into a whole that felt unified.”

However, Wilson beams about the final result and the group’s unlikely journey. The group formed in 2006 after he and guitarist Tom Binetter responded to a MySpace post made by guitarist Jonathan Khor looking for members to start a new post-rock project.

He admits there “were just a handful of bands when [they] started out,” but the buzz generated from their electric live show led to plum opening spots for Mono and Boris.

“We haven’t played any of the (new) songs live yet, so I think there’s going to be a real energy that comes from us discovering what these songs are like on stage.”

“We rely on the chemistry and communication between the four of us on stage,” Wilson says. “We don’t jam and prefer to play tight, but I believe the songs take on a new kind of life from being performed in the moment.”

While Binetter and Khor have since left the group, Wilson promises Sleepmakewaves’ passion remains the same.

“We’re driven by a desire to keep writing songs and seeing the world by playing music with people we love,” he says. “All of us, including our previous members, remain good friends.”

GZ: Fri Mar 17, 8.30-10pm; RMB80 presale, RMB100 at the door. T:union, 361-365 Guangzhou Dadao Zhong, Yuexiu District. SZ: Sat Mar 18, 8.30pm; RMB80 presale, RMB120 at the door. B10 Live, North Side of Building C2, North District, OCT-Loft, Wenchang Jie, Nanshan District.
WUTHERING HEIGHTS
A Victorian Romance Gone Wrong
By Andrew Chin

raised across Europe for their open-air adaptations of stage classics, Chapterhouse Theatre has been building a following across China after bringing The Jungle Book and Sherlock Holmes and the Hound of Baskervilles on tours last year.

“As we organize these tours from our offices in Lincoln it feels quite surreal to think that the company has had some success in a country so far away,” admits Artistic Director Richard Main.

“I have been quite surprised at how warmly we have been received, only because it’s a new venture. As with any theatre, you do something you love and you hope other people with love it too.”

The British group is looking to capitalize on the buzz with their tour of Wuthering Heights that stops off at Xinghai Concert Hall in Guangzhou from March 31 to April 1 and Shenzhen Children’s Palace on April 2. Emily Brontë’s lone novel remains regarded as a masterpiece in English literature and Main praises the 1847 novel as a pioneering work.

“It is essentially the bridge between women writing books about things that they thought people wanted to read and beginning to write as strong individuals with passions and desires that had been locked away and denied to them as women,” he says.

Written during the Victorian age, Wuthering Heights continues to resonate with its stark depiction of the era and the doomed romance between the rough orphan Heathcliff and Catherine, the daughter of the man that took him in.

Often compared to Romeo and Juliet for its tragic love story, Main agrees that Wuthering Heights depicts “a real love.”

“There is absolutely nothing superficial about it,” he adds. “It’s about a love that all of us aspire to, but very few actually achieve. It’s about the brutality of love.”

While Brontë tells the multi-generational story through several narrators, Chapterhouse Theatre will forego that device “to tell the story directly through live action.”

“I really wanted to draw out the passionate relationship between Catherine and Heathcliff and tell the story through their eyes,” Main explains.

“Even though their story is only part of the overall plot of Wuthering Heights, here it is always at the forefront of the drama – playing on the characters’ minds and never allowing the audience to forget the dangerous dark passions that consume Catherine and Heathcliff.”

Chapterhouse veterans Emily Hurdiss and Matt Christmas will take on the main roles, while award-winning writer Laura Turner penned the stage adaptation. Past touring productions have impressed across Europe for their gorgeous costuming and use of open-air stages to recreate the story’s Moor setting.

“I’ve been to Haworth where the Bronte sisters lived. If you stand near the church, which is beside the vicar ridge, you cannot help but have a feeling of strange impending Victorian-esque doom. Death haunted Victorian society and more so at Haworth where the land and water was riddled with illness,” Main says.

However, he’s confident that Chapterhouse Theatre will be able to recreate that mood during its tour of theaters across China.

GZ: Mar 31-Apr 1, 7.30pm, RMB100-320. Xinghai Concert Hall, 33 Qingbo Lu, Yuexu District
SZ: Apr 2, 8pm, RMB80-300. Shenzhen Children’s Palace, 2002 Fuzhong Yi Lu, Futian District

“Wuthering Heights is essentially the bridge between women writing books about things that they thought people wanted to read and beginning to write as strong individuals”

“Wuthering Heights works within our imagination with its wind-swept and barren moorland setting,” he says. “The gothic atmosphere that is created within it is an emotional one. What we take as being some form of Victorian horror is presented in the words the people speak and the way they treat each other.”

The Victorian age remains a strong muse for the company. Although they recently completed a tour of A Christmas Carol, which included a performance at The British Museum, Main promises Chapterhouse Theatre will return later this year with tours of Jane Austen’s Pride and Prejudice and Charlotte Bronte’s Jane Eyre.
THE AMAZING AMY TAN
With Great Power Comes Great Responsibility
By Andrew Chin

E ver since her award-winning debut The Joy Luck Club stumped onto the New York Times best-seller list for an impressive 77 weeks, Amy Tan has loomed as the biggest Asian-American literary voice.

Speaking from her San Francisco home, the 64-year-old chuckles about her hallowed status. “I get referred to as some kind of historical figure,” she laughs, before dramatically dropping her voice to say, “back in the ancient days of early Asian-American literature…”

While The Joy Luck Club and its subsequent 1993 film adaptation were commercial successes notable for showing there was a market for Asian-American stories, Tan has also become a figure whose tropes other Asian-American writers rebel against.

“Some people condemn my writing and say, ‘She’s writing about the past, which is not what we are about,’ whereas others say, ‘She opened the door to our being able to do this,’” Tan says.

“I take credit for neither one. I was just doing what I wanted to do with my own writing. If I opened doors, great – I don’t take credit for it. If it makes people feel that the past is being too honored, then go write a book that brings Asian-American literature to the future.”

She notes that her style is uniquely rooted in her experience as an American-born daughter of two Chinese immigrants who fled the country during the Chinese Civil War.

“When I was a kid, I never wanted to know anything about China and my parents never really talked to us about China. It was within 10 years of the war and people were still pretty racist and paranoid about Communist China. As kids, people would call you terrible names,” she says.

“It wasn’t until I was much older that I started hearing over the years obliquely about that man – and my mother’s arranged marriage and her three daughters [in Shanghai].”

Her mother’s experience inspired The Joy Luck Club, which was also spurred on by Tan’s first visit to Shanghai, two years prior to the book’s release.

“It was 1987, so women were still wearing blue pant suits and short hair. I thought I was going to blend in, but there were people crowded around me saying, ‘Oh, she’s weird looking,’” she chuckles.

Tan has since visited Shanghai about 15 times over the past 30 years. The city’s rich past was the inspiration for Tan’s 2013 novel, The Valley of Amazement. Inspired by a photo of a courtesan in 1910 Shanghai who “was wearing the exact same thing as my grandmother in my favorite photo of her,” she admits. “I never imagined I would ever write a story about a courtesan – it seemed so clichéd and potboiler romance stuff.”

Inquiries into details of the photo led to extensive research of the era’s courtesans, fashion and social structure. “I had to be in that world full-time,” Tan explains. “After a while, you just have to write even if you sense what the criticism could be.”

The writing process is the subject of Tan’s upcoming book that is tentatively scheduled for an October release. She describes it as “an accidental book” – a memoir inspired by going through boxes of family memorabilia.

“It’s the underside of the mothers of The Joy Luck Club stripped away and not looking so great,” Tan says. “It shows the kind of emotional trauma in [my mom’s] life and how that was handed to me, which became something I had to deal with.”

“It’s not about the details; it’s about the imagination. It’s not about making something up; it’s about taking something that’s from the depths of who you are, and finding these things that are almost like repressed memory and going, ‘Oh, that’s how my imagination works.’ That’s what I do with fiction.”

While she’s currently doing revisions – a result of changing her writing process to submit one piece a week to her publisher – Tan hints she might preview some of the upcoming work during her Shanghai Literary Festival appearances on March 11-12.

She’s also been using her voice in other ways, recently appearing at the San Francisco Women’s Day March following President Donald Trump’s inauguration. Tan admits Trump’s immigration policies strike close to her heart due to her family’s personal experiences.

“We were illegal immigrants who faced the possibility of being deported for 10 years,” she says.

“There’s this great fear that your life – one that you are still creating – is going to be taken from you in an instant.”
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Imagine being tied to one address for your entire life, and that leaving – even for a weekend – would mean fending for yourself in the wild, with no guaranteed access to food or shelter. Draconian as it may sound, in the years following 1958, when China’s ‘internal passport’ system was formally introduced, the hukou worked in a similar fashion, providing certain entitlements for survival that were only accessible at one’s home base.

If you were born in the countryside, an agricultural hukou entitled you to a plot of land that you were expected to till for subsistence. If you were born into an urban household, the state set you up with a work unit or danwei, which provided you with a house, food, healthcare and education.

Everything revolved around the address stamped in your hukou book, including, in some sense, your identity. “I think during the first decades of the communist era, the government really did have this attitude like it was going to take responsibility for all of the citizens of China, to make sure that they were fed and had welfare guarantees, and it was going to do...”

“I was born to a farmer in Shuangtang village, in east Guangdong. My impression is that when you have an urban hukou, you’re treated as a higher-class individual and when you have a farmer’s hukou, you’re treated as a lower-class person.”

- Guo Weipan, 34

Is China’s ‘Internal Passport’ Becoming Obsolete?

By Jocelyn Richards, additional reporting by Tristin Zhang and Ziyi Yuan
“I moved to Guangzhou in 1993 but we’ve never had a local hukou, so we had to pay RMB10,000 for my son to attend primary school here and RMB40,000 for his middle school. Unfortunately, he scored poorly on his high school entrance exam and we were forced to send him back to our hometown of Shanwei, where his hukou is, for high school.”

-Dai Kunhong, 45

The hukou system, explains Joel Andreas, professor of sociology at Johns Hopkins University, today, the hukou functions quite differently. It still determines a number of important entitlements – such as where one can purchase a house or car, enroll children in school or gain medical coverage – but matters of food and employment are left to individuals. China’s planned economy, after all, has given way to a socialist market economy, and the hukou has adapted accordingly.

Nonetheless, it still plays a defining role in many people’s lives. Let’s say, for example, that your hukou is registered in Foshan but you relocate an hour’s drive away to Guangzhou and want to buy a car there. You’ll need to pay social insurance for at least two years before you’ll be eligible for new plates. That waiting period increases to three or more years if you’re looking to purchase a house, and without a hukou, you’ll only ever be able to buy one – not two – residences in the city.

Regardless of how much you earn, without a hukou, your kids will have trouble entering public schools in Guangzhou. Locals get first dibs.

And even if you manage to obtain a Guangzhou hukou that’s tied to an address in Tianhe District, there’s still no way your child can attend one of the more esteemed elementary schools in Yuexiu District, a 10-minute drive away. You’ll need to cough up an extra RMB4 million to buy a xueweifang – or a house that guarantees enrollment in a nearby school – before you can secure an education for your little one in Yuexiu.

“The hukou has a long history, but today it is really only used to protect populations in big cities,” says Hu Jiye, a professor of law and finance at China University of Political Sciences and Law in Beijing. “Schools and hospitals have a responsibility to uphold quality on behalf of local residents, but with so many people migrating to first-tier cities, these institutions are overrun.”

In the last 30 years, China has experienced the most extensive internal migration in the world, with 440 million people relocating from rural areas to urban centers between 1979 and 2009.
Statistics of migration to first-tier cities often focus on rural-urban migrants, but there is also a staggering number of young professionals who move between China’s large metropolises – the so-called ‘urban-urban’ migrants – for whom the hukou still presents immense inconveniences.

To control the scale of their populations, cities like Beijing, Shanghai and Guangzhou have introduced points systems to screen incoming hukou applicants.

Similar to the new grading system for expats in China, would-be migrants are scored on various categories, including their employment experience, field of work, academic credentials and even age. One can, for instance, earn 20 additional points just for being 45 or younger. A bachelor’s degree, by comparison, only garners 15 points.

In Beijing, hukou applicants are expected to have paid for...
medical insurance and pension plans in the city for seven consecutive years – the toughest requirement among all cities in China. The capital is also the first not to set a minimum number of points to qualify for a hukou, meaning applicants have no way of knowing how they measure up to the secret standard, which fluctuates every year.

The points system is merely one in a series of reforms announced in 2014 that promised to “phase out” the hukou altogether – something Xi Jinping himself allegedly advocated years ago in his doctoral thesis while serving as governor of Fujian.

The most notable reform of 2014 was China’s decision to stop differentiating between urban and rural hukou for citizens living within city borders.

It dictated that those who held a rural hukou and lived on the outskirts of cities like Beijing or Shanghai would be reclassified as urban residents and offered an urban hukou. Many local – and Western – media celebrated the policy, calling it a positive step towards bridging the decades-old gap between China’s rural and urban citizens. But experts like Kam Wing Chan, a professor of geography at the University of Washington, argue the 2014 reforms have done little to help.

“The nationwide abolition of the agricultural and non-agricultural hukou distinction does not mean much to the great majority of migrants because this change applies only to people within the same locales,” he says. “Migrants from other places are still classified as outsiders.”

For the few who did ‘benefit’ from the reforms, gaining access to an urban hukou also meant relinquishing their rural one, and, by extension, their land.

Professor Joel Andreas points out that the 2014 reforms have been particularly beneficial for municipalities, who, in the process of swapping urban hukou for rural citizens’ land, have acquired new acreage to use towards developing more profitable, large-scale commercial agriculture and luxury apartment complexes.

“That’s where these battles are taking place – where the cities are expanding into rural areas. That’s really where they’re pressing people to give up their land,” Andreas explains.

Whereas 20 years ago, many farmers would have happily exchanged their small plots for the higher wages and ‘face’ that accompanied an urban hukou, today, most prefer to stay where they are.

A 2014 survey by the Sichuan province bureau of statistics revealed that 90 percent of migrant workers do not want an urban hukou. One reason may be that current social welfare benefits, which used to make the urban hukou so attractive, have declined significantly since the 1980s.

Back in China’s metropolises, charting subtle shifts in the hukou system is less essential for the wealthy and younger generations, whose livelihood does not directly depend on the little maroon book.

“I guess an urban hukou is better than a rural one, though I don’t really know the difference between the two,” admits Mia Long, a 24-year-old who recently moved to Shenzhen.

Still too young to worry about buying a house or where she’ll send her future kids to school, Long – like most in her generation – is free from the controlling grasp of the hukou.

The distance allows some to find the humor in it all.

“Mine still says I’m single,” grins Li Xiaojun, who recently celebrated his 11th wedding anniversary in Jilin province. “I bet 80 percent of Chinese people don’t even live at the same address listed in their hukou... it’s so out of touch.”

Outdated or not, experts claim the hukou is here to stay – at least for the foreseeable future.

“So many entitlements, both urban and rural, are still based on the hukou – it will be a long-term process to shift those,” concludes Andreas. “I think it [the hukou] will serve the purpose of keeping track of the population forever.”
Thanks for your kindness. I know you mean well for us, but we should go now,” read the suicide note placed beside the four children. They died together, each drinking pesticide, the youngest a five-year-old girl. The 2015 deaths shocked China. Officials made statements, change was promised, hands collectively wrung, and the children’s parents – who had both left the impoverished village for work – publicly took responsibility for not being there.

“I have truly failed them,” mother Ren Xifen told state media. “How I wish I could go with them.”

The dead were ‘left-behind’ children, and although their fate was extreme, their plight is a common one, with a 2013 government backed survey estimating left-behind children number 60 million, or more than 20 percent of all Chinese children.

But it isn’t that people like Ren want to leave their children behind. Instead, the millions of broken families that define modern China are the human cost of maintaining China’s household registration system, a Soviet-inspired ‘internal passport,’ also known as the hukou.

Today, millions of migrants live in cities with hukou registered in other parts of China, making it more difficult to get government sponsored healthcare, purchase property and – key to most parents – access education.

Although children in the countryside may have fewer educational resources, moving to a city can deny access altogether. The rules vary depending on location, but migrant children’s access to public schools is often subject to a quota system and parents will need to pay a fee, which many cannot afford.

“I am illiterate and cannot even write my own name,” Ren told media after the deaths. “I wanted them to perform well in school, unlike me, living a hard life.”

So Ren, like millions of others, left her children behind.

But why force her to make that decision?

The answer can be found in the 90s and early 2000s, when economic reforms led a quarter billion people to move into Chinese cities.

During that time, cultural anthropologist Dr. Yan Hairong was on the ground, documenting the migration
and the role of the hukou.

“My view is that the hukou system itself has been retooled,” Yan says. “The hukou system is currently used as a gatekeeper.”

A gatekeeper to the cities has proven useful in a country of some 1.3 billion. Although people are mostly free to enter cities and find higher-paying jobs now, the hukou limits the number choosing to do this by making city life less attractive.

People registered in the countryside – where they own land and can access social services – will rethink a move to the city, where wages may be higher but benefits are harder to come by. If they make the move, it’s often only for a few years, after which they return to where they are registered.

The result is that China, despite extensive migration, largely dodged the slums and outbreaks of disease that plague other high-population countries like India, where freedom of movement is protected by the constitution.

Part of China’s economic miracle can also be traced to the hukou. By maintaining the system, businesses are provided with millions of people willing to work for low wages, before returning to their home in the countryside.

“What’s being misunderstood today, [the hukou] is being seen somehow as evil,” says Yan. “The view is mainstream – not because most people share it, but because the people who have this view are very vocal. When you look at newspaper articles, you have a single voice, critical, condemning.”

Anecdotally, most Chinese view the hukou as necessary to control migration to cities and maintain public services.

And they may be right.

Kam Wing Chan is a professor at the University of Washington and has written extensively about migration in China. He points out that local governments don’t rely heavily on households for funding, so more migrants in a city does not mean more cash in the budget.

There have been abortive attempts at hukou reform in the past, but the Chinese government says it will be slow and ‘orderly,’ with a planned 100 million migrants – about half of the total – to get city registration by 2020.

“If the hukou reform continues at the current pace – reducing the percent of migrants by about one third of a percentage point a year – it will probably take another 30 or 40 years to abolish the hukou system,” says Chan.

That is too slow for experts like Dr. John H. Bacon-Shone, a former member of the HKSAR Government Central Policy Unit and current director of the Social Sciences Research Centre at Hong Kong University.

“I’m not suggesting it’s an easy problem, but they have to find some way to do it,” he says. “There would need to be a transition period, but I don’t accept that they can’t cope at all. Many people who want to move have already moved.”

Bacon-Shone points to the one-child policy as a rule that was defended, until being dropped with little impact.

“I can’t see that [the hukou] has had any positive impact... it has created a situation where you fracture families,” he says. “It may not be as visible a consequence, but it doesn’t mean it’s a lesser one.”

“It has created a situation where you fracture families”
You have a Beijing hukou but landed a dream job in Nanjing. Lose one turn as you think about what to do.

Spend RMB3,000,000 buying a xueweifang in Guangzhou. Move back 4 spaces.

Congratulations! Your spouse has awesome guanxi and helped you get a Beijing hukou! Move forward 3 spaces.

You scored 68 out of the necessary 71 points to get a Shanghai hukou. Try again next year and move back 3 spaces.

Shenzhen is looking for talented young graduates to get a hukou and you just qualified! Move forward 2 spaces.

Your girlfriend’s parents will only let her marry a man with a Beijing hukou. Move back 2 spaces.

The government is cutting taxes for citizens with rural hukous. Move forward 5 spaces.

You have a job in the city but your children cannot attend school there without hukous. Move back 4 spaces.

You work in construction in Shanghai but cannot acquire a hukou there. Move back 1 space.

A family friend helps you enter a state company and earn a Chongqing hukou. Move forward 2 spaces.

Landed on this spot? You can opt to switch to the shorter path and obtain an urban hukou!

You apply for a Nanchang hukou. Lose one turn while the government processes your paperwork.

You've been offered an urban hukou in exchange for your property. Move forward 2 spaces.

You just built an awesome mansion on your country land. Move forward 1 space.

Oops! You had a child out of wedlock and can’t get him a hukou. Move back 6 spaces.

HOW TO PLAY

1. To begin, each player rolls one die (open our That's AR app and scan this page to roll a virtual die on your phone). If the result is a 1, 2 or 3, you were born with a rural hukou and must start on the RURAL PATH. If you roll a 4, 5 or 6, place your piece on the URBAN PATH (use a coin to mark your spot on the board).

2. Once each player has a piece on START, take turns rolling one die and moving ahead the number of spaces rolled. If you roll a 6, for example, move 6 spaces. If you roll a 4 or 5, place your piece on the URBAN PATH (if you come to mark your spot on the board). If you roll a 2, you must remain where you are and try to roll a 4 on your next turn.

3. When approaching the FINISH, you must land directly on the space to win. If you are 4 spaces away from the FINISH and roll a 5, you must remain where you are and try to roll a 4 on your next turn.

4. The first player to land on the FINISH wins!

PLAYERS: 2-4

EST. PLAY TIME: 10 MINUTES
Oops! You had a child out of wedlock and can’t get him a hukou. Move back 6 spaces.

Your parents want to apply for a hukou in your city. Lose one turn as you help them prepare the paperwork.

You were born with a Tianjin hukou and can buy a house and car there. Move forward 5 spaces.

You scored 68 out of the necessary 71 points to get a Shanghai hukou. Try again next year and move back 3 spaces.

Shenzhen is looking for talented young graduates to get a hukou and you just qualified! Move forward 2 spaces.

Congratulations! Your spouse has awesome guanxi and helped you get a Beijing hukou! Move forward 3 spaces.

Hukou holders in your village can now legally have 3 kids! Move forward 3 spaces.

You just built an awesome mansion on your country land. Move forward 1 space.

Your children complain that without an urban hukou, they’ll have few opportunities in life. Move back 4 spaces.

Your friends regret relinquishing their rural hukou. Get them a drink and move forward 1 space.

You hear China will soon reform its hukou system to bridge the rural-urban gap. Move forward 2 spaces.

Spend RMB3,000,000 buying a xueweifang in Guangzhou. Move back 4 spaces.

Don’t have a six-sided die? Scan here and use our That’s AR app to roll a virtual die on your phone.
COMMUNITY

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DINNER DATES WITH THE HOMELESS
How One Guangzhou Group is Paying It Forward
By Thomas Powell

With more than one billion red packets sent out over WeChat during the Spring Festival holiday, it was easy to see your virtual wallet grow thicker by the second. Unbeknownst to many in Guangzhou, however, one organization is using hongbao for a much better cause: to help the homeless on the streets of our vast city.

As of 2011, there were 2.41 million homeless adults in China, according to Feng Fucai, associate professor at the Shanghai Academy of Social Sciences. While some blame the Chinese hukou system, which withholds social benefits from those living in a different city than they are registered in, others blame China’s economic boom that ushered in an era of unprecedented urban migration.

Given the staggering figures, it wasn’t a difficult choice for the group of volunteers in Guangzhou known as “Yue Shan 100” to pour their energy into helping the homeless. Every day since 2013, rain or shine, the group of both local and international residents have worked together to improve the lives of their homeless friends, by providing not only food but clothing, daily amenities and even medical assistance for those in need of treatment.

Founder Jackson Kong has seen the group grow from a few friends to nearly 2,000 kind hearted volunteers who regularly dedicate their own time to the cause.

“We want society to have more positive energy,” Jackson explains. “Currently, we help over 700 homeless friends in just one area of Guangzhou every week, taking them out for meals to learn more about them and to build stronger relationships.”

Cooperating with 15 restaurants that kindly provide hot food every day of the week, the Yue Shan 100 group has forged close bonds with those in need and has so far saved three lives, sought emergency treatment for 20 and helped around 50 people score job interviews to build a new life.

Renee Zhang, who regularly sends red packets to encourage others’ donations in the WeChat group, says it’s clear the homeless are appreciative of and in need of the items given.

“Weekly amounts of RMB 10 to sponsor extra snacks or milk is nothing to us, but to see it helping so many people is wonderful,” she says.

In recent years, the government has positively changed its approach to assisting homeless citizens, and now offers shelter and train fares home for migrant workers unable to find work in cities. Fresh reforms to the hukou system also aim to improve social security for migrants living in cities, though progress has been gradual so far, as municipal governments often lack sufficient resources to support their burgeoning urban populations.

This winter, the Yue Shan 100 group arranged a temporary shelter on behalf of homeless migrants in Guangzhou and liaised with local hotels to provide them with daily essentials.

Taking homeless individuals out for dinner at local restaurants, Zhang says, is also a “good opportunity to learn more about them and to find out how we can help them further.”

Between organizing annual events and holding regular collections, the group is always happy to receive contributions and warmly welcomes anyone interested in donating their time.

“Volunteers do not need specific skills to help,” adds Zhang. “All you need is an interest and passion in helping others.”

Want to get involved? Add Renee on WeChat (reneezhangzicheng) for English inquiries or Jackson (kenkong88) for Chinese and learn what you can do to support the homeless in our community.
For anyone who grew up with a healthy diet of martial arts movies, walking the streets of China for the first time can be a bit disappointing. Where are the temples? The ancient teahouses? And, most importantly, where is the kung fu?

Though kung fu may not be as popular as it was in the past, Shenzhen is seeing part of a worldwide resurgence, according to kung fu instructor Gary Lam. Lam teaches Wing Chun Kung Fu – the style popularized by Bruce Lee – three to four days a week in Luohu District. With five years of teaching under his belt and a growing number of about 30 students, Hong Konger Lam is confident the “effective, streamlined and highly simplified combat art” will continue to grow in popularity, especially with the release of martial arts hits like movie Ip Man 3.

Don’t have Bruce Lee’s superhuman muscles? No problem.

“It’s not a hard style, using strength against strength – energy is used and deflected,” says Lam. And for anyone who can’t imagine capping off a day with a battle royal, that’s not Wing Chun, which focuses on ‘relaxation.’

Shenzhen lessons are held Monday, Wednesday and Friday from 7 to 9pm and Saturdays 3 to 5pm in Luohu District. The first lesson is free. Twelve lessons cost RMB1,800 and 24 lessons go for RMB2,800. For more information, contact Lam via WeChat at VingTsunGary.

**INTERNATIONAL CHITTER-CHATTER**

Roses and Red Carpets

This Women’s Day, China Southern Airlines is partnering with the ProEcuador and the Consulate General of Ecuador in Guangzhou to present female passengers on 50 different flights with a precious Ecuadorian preserved rose. If you’re flying out of Guangzhou Baiyun International Airport on March 8, you may also be one of the lucky female passengers on chosen flights to receive an elegant bracelet made of the unique petals, which are cultivated in “the closest country to the sun” and on slopes of volcanoes, where the soil is rich in minerals. Gentlemen, not to worry: they’ll also be preparing hot cocoa for everyone onboard.

If you are traveling out of the PRD on March 8, be sure to return in time for the European Chamber’s sixth annual Gala Dinner, which will take place on Saturday, April 8. Themed ‘Fashion Through Time,’ the event will kick off with a cocktail reception, red carpet, signature board and photo shoot before transitioning into an opening ceremony and lucky draw, then dinner, entertainment and interactive games. Stick around in your roaring 1920s garb or 70s flared pants for the midnight after-party, where you’ll have a chance to mingle with top level managers, VIP corporate clients and local political figures at one of the European Chamber’s most important corporate events of the year.

**DEAR JAMIE**

**Intrusive In-Laws**

Dear Jamie,

I don’t know if you’ve spent much time with older Chinese, but so far my experience with my 60-something Chinese in-laws has been extremely frustrating.

They often come to our apartment unannounced and act like it’s theirs, using our kitchen to make meals without asking and inviting their friends over to play poker until midnight.

I studied Chinese culture in college and know that I should be understanding of Chinese family values. I actually genuinely like my in-laws as people – it’s just too much to have them over 24/7. Shouldn’t they respect my culture too?

I’ve talked to Chinese friends and they tell me that now, most younger generations refuse to live with their parents and that my in-laws seem “especially traditional.” How can I explain this to my spouse without coming across as insensitive?

-Desperate in Dongshan

Dear Desperate,

There are two ways to tackle this problem, one more insensitive than the other. Let’s start with the more mature approach: sit your significant other down and explain why you are unhappy with unannounced visits from the in-laws. I’d recommend giving your spouse some perspective by explaining how your family operates back home and what you’d expect of your own parents in a similar situation. This should illustrate your expectations without coming across as obtuse and demanding.

The other option is to make the in-laws so uncomfortable with the situations they walk in on that they eventually dread visiting you. There is a myriad of ways to do this, but might I recommend blasting loud or offensive music (Metallica and Tupac come to mind) during these late-night poker games? It’s bound to break them eventually – if it doesn’t break your neighbor first.

-Jamie

Got a problem? We’ve got a problem solver, and its name isn’t revolver. It’s Jamie. Message Jamie at Jamieinchina@outlook.com.
Nausheen Ishtiaq-Chen is a filmmaker, producer, photographer and world traveler, among other things. From her hometown of Karachi, Pakistan, she’s traveled to New York City on a Fulbright, taken an epic road trip across the continental US and hosted filmmaking workshops in Shenzhen. She and her husband Cecil currently manage their very own start-up, Zen and Zany.

**How long has your company been running, and what’s your (and Cecil’s) vision for it?**

Zen and Zany has been operating for the past two years. Our vision is to enable our clients to visualize and transform their ideas from the script to the screen.

**Most memorable project you’ve done in Shenzhen?**

We collaborated with a leading hi-tech company to create original virtual reality content in 3D. That took a long time to plan and create as we were all new to creating VR content, and that too as a plot-driven narrative.

**If you had to cast yourself in one of your own films, what role would you play and why?**

I’d most easily fit into *7000 Miles*, which is a documentary project about life in Pakistan and New York City. It would feature my life as a participant, and you’d spend a day with me being my invisible companion.

**Name at least one amazing movie or TV series that you’ve watched recently.**

*The Americans* has really been very inspiring in its tight scriptwriting and very relatable characters. *Mr. Robot* has had some very innovative and unconventional cinematography.

**In an ideal world, what kind of photography or films would you like to make?**

Feature length films with dancing fairies! Seriously though, anything meaningful that’s thought provoking, created in original or new ways.

Nausheen’s company, Zen and Zany, is on Facebook (https://www.facebook.com/zenandzanyfilms).
Remember when our young girls wanted to be nurses in pink uniforms and our boys doctors? Or when most judges were men in black robes and forensic wigs while women were courtroom stenographers?

Well, things are different now. After years of struggling for equal opportunity and breaking through ceilings of all sorts, our girls are graduating and going into traditionally male-dominated professions and businesses in record numbers.

Yet recently, the tables have turned again, as test results show that it is our boys who could now use a little more help in school, where they’re falling behind their female counterparts.

You may have heard the whole ‘hard-wired’ versus ‘soft-wired’ gender assumptions before. Girls are great communicators while boys are risk-takers. Girls are quieter and are often rewarded for classroom behavior that they find easier, like sitting still. Boys can be silly and are often punished for being, well, boys.

Jokes aside, the statistics are not pretty. A book written by psychologist Michael Reichert and educator Richard Hawley, aptly named Reaching Boys, Teaching Boys: Strategies That Work and Why, scrutinizes boys’ academic achievement by conducting a study of teachers’ grading practices and student performance.

According to the study, boys are diag-nosed with learning disorders and attention problems at nearly four times the rate of girls. They’re also held back in schools at twice the rate, get expelled from kindergarten almost five times more often than girls, do less homework, get a larger percentage of low grades and are more prone to drop out of school.

Are girls smarter, or are they simply working harder to make up for lost years? It’s a heated debate, but boils down to a couple of things. Many experts say behavior plays a significant role in early childhood teachers’ grading practices, and that consequently, boys receive lower grades from their teachers than testing would have predicted. These scores affect teachers’ overall perceptions of boys’ intelligence and achievement, penalizing them from the get-go.

Boys may also struggle in lower years because clinical neuropsychologists say their brains aren’t developed enough to grasp the concepts of reading and writing. Compounded by an inability to sit still for as long as girls, they might poke the seat in front of them, blurt out jokes during lessons and sprint around the playground like a freed prisoner, leading to detention. By the time they’re done with primary school, many boys, now demotivated, believe they can’t do well in school even when they try, so many just stop trying. And soon enough, you’ve got a sizable disparity in grades between genders.

So what can we do? Remember all that drawing, tracing letters, putting plastic shapes into small holes, singing songs and answering teachers’ questions you did when you were young? It turns out those simple activities were intended to strengthen our fine motor skills – something that does not come as easily to boys as it does to girls.

Exercising self-control and paying attention for a sustained period of time is another skill boys take longer to learn. In addition, girls tend to function socially in a way that works well for group settings and tend to stick close to adults, while boys appear to stray as far away from authority figures as they can get.

A kindergarten’s curriculum, even though it is mostly play-based these days, thus requires a specific set of skills. So perhaps we shouldn’t be blaming our boys for getting lower grades in high school and not always being accepted to university. Maybe we need to reexamine our kindergarten curricula and methodologies in order to respect major gender-based learning differences. Should we be tailoring our activities and separating them when need be? Can we alter our bias towards what we subjectively perceive is good classroom behavior?

Perhaps we need to rethink it all, if we truly want to give our boys a chance to shine and fulfill their potential. Then again, boys will always be boys...
I believe one of the main goals of international education in China should be to promote the development of mother tongue languages alongside a strong bilingual English and Chinese programme. In order to accomplish this, we need to implement a curriculum that has a truly international perspective and a pedagogical approach that develops an open attitude to other cultures.

Many international schools need to consider how to change in order to create classrooms that reflect the cultural diversity in our schools. Too often language is seen as a problem and not as a resource. If we view languages as additive and not subtractive, students could become fluent in many languages. The valorization of some languages over others often has its roots in political power battles, imperialism and colonialism. When other languages and cultures are not accepted and respected, then there is a danger of racism. In the current world climate our international schools should be embedding multilingualism and multiculturalism in the curriculum wherever possible. The International Baccalaureate (IB) philosophy openly states that it aims to ‘make the world a better place.’ International schools should aim for such altruistic ideals.

Research tells us that children who have developed the rules that govern their first language have an easier time learning successive languages. It has also been observed that children who have not fully developed a first language can experience language based cognitive difficulties later on.

International schools, such as ISA International School and Utahloy International School, with their rich mother tongue programmes, send out a very clear message to their communities: We value your language and your culture. This is how we can make our international schools truly international.

Elaine Whelen
Head of School, ISA International School of Guangzhou
FIGHTING FIBROMYALGIA
The Secret to Treating Chronic Pain
By Dr. Hsing K. Chen

Carrying a two-inch-thick folder of medical records and six large envelopes of MRI and MRA films, Tina, a 16-year-old girl accompanied by her father, presented me with the evidence of eight years of pain that affected the right side of her body.

It bothered her constantly, she told me, during the day and at night, with episodes of deep-seated pain in her right arm, leg and even chest. Sometimes, the pain was so unbearable that her mom had to massage the area to relieve some of the discomfort.

Tina stayed at the Guangzhou People’s Hospital for two weeks, completing tests and exams from her hospital bed while she waited for doctors to find out exactly what was wrong. Eventually, she did a biopsy to rule out the chance of a tumor, but every test came out negative except the needle EMG. Her diagnosis was fibromyalgia – a disorder typically characterized by widespread musculoskeletal pain accompanied by fatigue, sleep, memory and mood issues.

Tina and her family then spent eight long years traveling to countless doctors in China and Australia looking for a cure. When she came to me, she had already tried a host of different remedies with no success.

What was this mysterious pain Tina was experiencing and just how difficult would it be to treat?

With a detailed chiropractic exam and set of spinal X-ray plain films, I found she had multiple subluxations in her neck and back spine vertebrae, complicated by deep and superficial tissue spasms.

We did spinal manipulative therapy along with physiotherapy and deep tissue technique. She felt a little better after four treatments as the spinal misalignment adjusted, and she felt 60 percent better after seven sessions.

We were all happy for Tina, and she and her parents started to feel hopeful – at least they knew now that this wasn’t a cancer-like disease and that it would be curable.

After a short break, Tina will begin her second period of treatment. I will use block injection and an infiltration method so that her muscles and nerves can better recover.

At the same time, I will use multiple vita-
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CITY SCENES

Taps Coco Park Grand Opening Bash
February 15 saw Taps’ grand opening party. Discounts on premium beers and a free flow special saw Shenzhen’s food and beverage royalty having a merry time. DJ Guiddo hit the decks and DJ Ekki spun an eclectic mix of disco, soul and Afrobeat, all in the gleam of Taps’ signature brewing tanks. Filling up the establishment’s spacious indoor and outdoor areas, the party went past midnight. “Shenzhen is not a city of conformity. It is a city of diversity,” said Taps’ boss Daniel Dumbrill. “Which is the perfect environment for us to accomplish what we would like with Taps.”

AISG 35th Anniversary Art Exhibition
The American International School of Guangzhou (AISG), the longest established non-profit international school in South China, celebrated its 35th anniversary by hosting an art exhibition from February 22 to 26. The opening ceremony was attended by the Mexican, Australian, New Zealand and Indian consuls general. The exhibition showcased the AISG story written over the course of their 35-year history and featured a photographic display of AISG’s milestone achievements as well as a range of student artwork. For 35 years, AISG has been honoring its heritage and inspiring bright futures by providing the best education to the expatriate community in Guangzhou.

Magma Photo Exhibition Kicks Off
On January 20, Shenzhen-based photographer Mike Jordan saw his photography back to where it all began: Baishizhou. The sprawling urban village in central Shenzhen puts the city’s grit in full view, where Jordan captured it in a set of black and white photographs selected for display in Taipei. At the event, DJ Volkov’s vinyl tunes set the mood for creative conversation and discussion about the wall-hung pictures. “One person said they could see many things [in the pictures] that they saw in daily life, but had never stopped to think about,” Jordan said. “For me, that was the biggest compliment I could receive.” The photos would be on show in Magma Bar until April 1 and were available for sale.
WIN A STAY
AT THE BANYAN TREE LIJIANG’S
LUXURIOUS JET POOL VILLA

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1. Scan the QR code and download the That’s AR app
2. Use the That’s AR app to scan the image above
3. Leave your details for a chance to win
Sheraton Grand Macao Hotel, Cotai Central gave the hospitality industry a glimpse into the future of green hotel stays at its “Green Today, Green Every Day” sustainability campaign this February, an extensive initiative aimed at making the hotel stays and operations as environmentally sound as possible. With a focus on guest empowerment, through “Make A Green Choice” (MAGC), and other measures such as Sheraton Grand Macao Hotel’s “Monthly Earth Hour,” the program comprised a vast array of tailored solutions designed to reduce the property’s ecological footprint.

Students from The British School of Guangzhou (BSG) have been awarded a visit to the Massachusetts Institute of Technology (MIT) in April after winning a competition to ‘hack a deck of cards.’ They will enjoy a special week of workshops with some of the world’s top academics.

Guangzhou held a Thai food festival to offer guests a culinary tour of Thailand from February 17 to March 5. Invited master chefs from W Retreat Koh Samui served the perfect combination of Thai delicacies, while W Guangzhou was transformed into a creative pop-up restaurant. Guest chefs took diners on a whimsical culinary adventure with a buffet of signature dishes ranging from tom yum soup and curries to Thai beef salad, fried minced pork with chili and mango sticky rice.

This February, L’etoile French Restaurant in located Shenzhen’s OCT Loft invited Michelin-starred chef Christian Tetedoie to present the arts of French cuisine. Tetedoie is renowned as being the “chef for the French President at Elysee Palace” and was a representative of MOF (Meilleur Ouvrier de France). He is currently working to promote French food culture in China.
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THE BEST CREW
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SAT MAR 23
LI YUNDI’S RECITAL
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ALL WEEK
ALL MONTH
BLACK TRUFFLE-THEMED MENU AT ALFRESCO
ALFRESCO, LANGHAM PLACE, GUANGZHOU

DAILY
UNTIL MAR 31
IN THIS PLACE
LIDO433 ART SPACE
SAT MAR 4
DR. PANDA COMEDY CLUB
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It’s quick, it’s sophisticated, it’s… pasta: the dish you make when you can’t cook or are 18 and trying to impress a date with spaghetti and canned sauce (pro tip: just order in).

The secret to preparing truly exceptional pasta, Chef Robert Conaway reminds us, is sprinkling a bit of salt into the water as it boils – almost enough to make it taste like the ocean. That will prevent the spaghetti from becoming mushy and ballooning to twice its size. The second secret is in the sauce: it has to be made from scratch, and you’ll need lots and lots of butter (or olive oil).

With this month’s recipe, you can opt to spoon the white wine sauce and chunks of Vietnamese freshwater prawn over black spaghetti or nix the carbs altogether and serve the crustaceans whole. Either way, you’re looking at a quick trip to Ole for lemongrass and kaffir lime and an easy 30 minutes in the kitchen. Feeling fancy? Finish your masterpiece off with a dusting of basil chiffonade and get that shrimp on Instagram.

**Ingredients** (serves 4-6):

- 6 Vietnamese freshwater prawns
- 4 tablespoons butter, unsalted
- 1 tablespoon garlic, minced
- 120ml white vermouth, dry
- 30ml fresh lemon juice
- 1 teaspoon lemongrass, minced
- 3 lime leaves, chiffonade
- 2 teaspoons parsley, chopped
- Salt and pepper to taste

**For garnish:**
- Basil chiffonade
- Thin-sliced lemon wheels
- Red capsicum, julienne

**If served over pasta:**
- 500g black spaghetti

**Method:**

1. For the shrimp, you have two options: serve whole, in which case just pat them dry and leave as is or; serve over pasta and remove the head and tail shell, butterfly and chop.
2. To assemble, heat the butter in a pan over a medium flame. When melted, add the lemongrass and sweat for two minutes.
3. Turn heat to high and add the shrimp and cook for one minute (chopped) or until the head begins to turn red (whole). Remove and reserve.
4. Return the pan to the heat, add the garlic and sweat for 30 seconds, then add the lime leaf and lemon juice.
5. BTAB (bring to a boil) and cook for 30 seconds. Then add the lemon zest and parsley. Season slightly and add the prawns back to the sauce and cook for another 1-2 minutes.
6. Check the seasoning (yes, you can go ahead and sneak a spoonful) and then serve on a platter or spoon the sauce over fresh pasta. Garnish with parsley and a thinly sliced lemon.

This recipe is courtesy of Executive Western Chef Robert Conaway at LN Garden Hotel, Guangzhou, 368 Huanshi Dong Lu, Yuexiu District 83338989.
**WE TRIED IT**

### 7/11’s Prepackaged Hot Dogs

It’s no secret we’re big hot dog fans. From Chicago dogs and New York-style hand cannons to the renowned chili cheese dog, we’ve sampled ‘em all. Our passion for hot dogs is so intense that it recently led us to try 7/11’s new(ish) prepackaged, microwaveable franks. You’re probably saying to yourself, “These are 7/11 preA packaged hot dogs, what could you honestly expect?” And the answer to that is: not much. But we tried them anyway, and this is what we have to report:

#### Cheese Hot Dog

In some regards, this hot dog was better than your run-of-the-mill ‘behind the counter, one-day-old wiener’ 7/11 is known for, but in laymen’s terms, it still sucked. Although we applaud the addition of cucumbers to the oft-plain hot dog, we found them a bit depressing in quality – particularly after being nuked in the ol’ microwave. The cheesy taste promoted so prominently on the packaging similarly left something to be desired (although, in fairness, this is to be expected from a convenience store hot dog). For RMB6.80 it might be worth a try, but we urge you to keep your expectations in line with the price point.

### Black Pepper Butter Crispy Hot Dog

If the 7/11 Cheese Hot Dog was gross, this frank is an abomination. Also sporting sad cucumbers, the fake cheese taste on this hot dog was unbearable – particularly when coupled with the fact it had a suspicious day-old, left-in-the-sun sushi taste. The only positive with this frank was the bun, which was both more aesthetically pleasing and palatable. Although, sadly, it was also heated up fully wrapped in the microwave, which doomed this dog to the same soggy fate as its predecessor – rendering it essentially inedible. Priced at RMB7.80, you’re better to invest in a can of beer or a bag of dill pickle flavored chips (pro tip, you’re welcome).

Seriously though, unless you are a culinary cosmonaut hell-bent on trying every food creation dreamed up by the convenience store gastronomy gods, we strongly suggest eating just about anything else.
Cocktail

Caipirinha

Like a bikini-clad babe rising from the waves, the caipirinha will lead to a double take: a smooth sip of lime and sugar, packing an uber rum kick. The secret? Traditional Brazilian liquor called cachaca (available on JD.com). Served in a rock glass, the caipirinha has the allure of the land of the palms and reputedly cures the common cold. So whether you’re beachside working on a tan or dealing with a stuffy nose, drink up!

Ingredients:
- ½ lime
- 1 teaspoon white sugar
- 2 ½ fluid ounces cachaca

Method:
1. Slice a lime into quarters.
2. Squeeze two lime wedges into the rock glass and drop the unpeeled wedges into the glass.
3. Add sugar and muddle with lime.
4. Add ice.
5. Pour in the cachaca and stir.

Himalaya Restaurant and Bar

Guangzhou houses a number of buildings named after different Chinese provinces. The Xinjiang Building (新疆大厦), for instance, holds a remote office of Xinjiang political affairs as well as a themed restaurant bringing familiar tastes to visiting officials from China’s northwestern region.

Tibet, though the country’s largest province, is one of the few that lacks an edifice of its own here. Seeing the need for a cultural center to unite Tibetans living in Guangzhou, a group of investors opened Himalaya Restaurant and Bar a decade ago, which has served authentic Tibetan dishes and hosted regular ethnic parties for visiting minorities, local Han Chinese and foreigners ever since.

Stepping up to its temple-like entrance, visitors are greeted by copper prayer wheels beside a crimson door that slides open to reveal an exotic interior. Established in the Overseas Chinese Town of Taojin, Himalaya is a hub for all those who adore the grandeur of the Tibetan Plateau. It’s relatively quiet during the day – you can enjoy a private lunch out on the patio most afternoons – but at night, live Tibetan music and dance invigorate the space.

If you visit, be sure to try the yak meat with mushrooms (RMB188), which flaunts a wonderfully crunchy texture and a fine balance of flavors. Pair it with the full-bodied Shangrila beer (RMB28) that’s strong enough to satisfy burly IPA lovers. Also of note is the traditional Tibetan barley bread (RMB48) served with fresh homemade yogurt that’s usually combined with butter tea (RMB48), a unique beverage made of yak butter, tea leaves, water and salt.

Some dishes are pricey because ingredients are shipped from China’s westernmost region, but the experience brings you as close to Tibet as possible without stepping foot beyond Guangzhou, and to that end, it’s well worth it.

6 Heping Lu, Overseas Chinese Town, Huangshi Dong Lu, Yuexiu District 越秀区环市东路华侨新村和平路6号 (8349 2470)
Since its establishment in 1970, Michelin-star Japanese restaurant Inakaya in Tokyo has lured everyone from former US presidents to movie stars with its centuries-old cooking practice, robatayaki, where fresh food on skewers is slow-grilled over hot charcoal.

After opening several branch restaurants around the world in metropolises like New York and Hong Kong, Inakaya has finally brought its treasured fireside cooking to Guangzhou, setting up shop in IGC mall last November.

Located on the fifth floor of the luxury shopping center, Inakaya invites patrons past a wooden Japanese-style façade towards an interior that boasts eight private dining rooms, a killer view of downtown Guangzhou and a second story for parties of up to 150 people.

In a separate room where “expenditure is usually higher than RMB1,000 because ingredients are either garden-fresh or imported,” guests are seated around a grill while two chefs kneel behind a counter, baskets of vegetables and fish resting on ice before them. What follows is a ceremonial meal – one of the freshest you’ll ever eat – led by top local chefs or visiting Japanese chefs from the Hong Kong branch.

The price of a spread at Inakaya, not surprisingly, is spectacularly high – well, at least for the majority of China’s lao-baixing. “This is imported from Japan – it’s 88 kuai,” we’re told of a sweet potato.

A prix-fixe menu is offered, but ordering a la carte is undoubtedly more appealing. The seasonal recommendation is especially popular, which sees winter vegetables simmered with the freshest of seafood (RMB380).

Though brutal on the wallet, the teppanyaki course (RMB680 for one person) is well worth the splurge and includes an appetizer, salad, seasonal seafood (scallop in our case), roasted king prawn, beef tenderloin chops, fried rice with beef, seasonal vegetables, miso soup and fruit. The scallop in white wine sauce outdoes the traditional Cantonese approach (prepared with garlic and vermicelli) and has a plush texture almost like a marshmallow from the ocean. The beef tenderloin is as succulent as ever, and the king prawn served with basil sauce is worth every penny.

Avoid ordering the teppanyaki fried udon with pork (RMB188) – it tastes too sour and greasy, while the pork pieces are overdone. You’d find the same for RMB30 at an average dim sum restaurant.

For those who think Japanese cuisine means sushi and sashimi, Inakaya has those too. If it’s a familiar taste you want, get the California roll (RMB130 for sushi roll, RMB68 for hand roll), which is fresher and finer in presentation than your average budget sushi.

The service here is attentive, with waitresses and busboys swapping out shell-filled plates and dropping off clean towels before you noticed your sticky fingers. Of course, at 10 percent of your bill, such attentiveness should be expected.

All in all, our first experience at this upscale eatery was a positive one – we just wish we’d come armed with a few courteous greetings in Japanese.

Price: RMB700
Who’s going: the well-off, foodies following Inakaya’s fame
Good for: teppanyaki dishes, sweeping your date off their feet

5/F, IGC Mall, 222 Xingming Lu, Zhujiang New Town, Tianhe District 天河区珠江新城兴民路222号天汇广场IGC五层 (3727 7193, 150 8805 2063)
We never thought we’d say this, but it’s getting harder to keep Guangzhou’s specialty coffee shops straight. Between Laihui, Pressroom, Apf., The Scientist, Wantok, Lock Chuck, Grace Coffee Roasters, Green Room, Nido and now Hay, you can sip caffeinated bean juice from nearly every region in the world that produces the stuff – well, except for maybe China. So far only Starbucks carries a Yunnan blend.

Like its predecessors, Hay’s invested thousands in a smart interior and nifty logo. But cool decor can only sell coffee for so long, and the staff at Hay tell us the founder hopes to expand and “stay open for more than three years,” which means the quality of the coffee – and service – should keep patrons coming back.

Right away, we’re impressed with the baristas. One has an intermediate certification from The Speciality Coffee Association of Europe and another took first place at the 2015 China Barista Championship Guangzhou Division.

Perhaps more importantly, this was the first time we were told “waiting a long time for your coffee doesn’t necessarily mean it will taste better.” In other words, these baristas get that nobody likes to wait too long for a simple flat white (RMB30).

So how’s the coffee? Smooth and sweet – the easiest to drink without milk and sugar that we’ve tried in Guangzhou to date. Part of that has to do with Hay’s choice of beans, which, when ground, release sweet extracts of citrus and pear (Yirgacheffe, RMB36), blackberry and honey (Kenya, RMB36), or ginger flower (90+ Drima Zoda, RMB48).

Another important factor is that Hay roasts its own beans locally instead of importing the finished product, allowing it to modify the flavor as needed.

So if you’re still having trouble differentiating between all of these adorable and increasingly knowledgeable coffee shops, remember Hay as the one with a roomy interior, lightning-fast service and the geisha ‘fantasy bean’ – also known as the ‘golden standard for coffee beans’ – shipped all the way from Panama’s highlands (RMB72/cup).

Price: RMB35
Who’s going: Cantonese artists, aspiring baristas
Good for: Panama geisha coffee, friendly service

43 Qiaoyi Yi Jie (across from Tianhe Qiaoyi Kindergarten), Yuexiu District (越秀区侨怡一街43号 (天河区侨怡幼儿园对面))
Meandering through the new(ish) 289 Art Park outside of Wuyang Cun Metro Station on Sunday afternoon, it dawns on us that there isn’t yet a cute Western cafe in the vicinity to silence cravings for things like avocado smoothies or chicken wraps. There’s excellent sliders slash pub food at Tipsy, sure, and fudgy homemade cake at Pressroom Coffee, but we’re craving something more wholesome, and sitting down for a lengthy feast of coconut chicken hot pot doesn’t seem very convenient.

Just as we’re about to hail a cab elsewhere, a pristine entryway lined with crates of wine and delicately arranged dried plants catches our attention. It’s a high-ceilinged establishment calling itself Kapok Kitchen, and a brief glance at the menu shows categories like ‘brunch,’ ‘sandwiches,’ ‘pizza’ and ‘pasta’ – all good signs. We decide to take a seat.

The menu translations are amusing: an Oreo pudding cup is eloquently described as an ‘Oreo wood chaff’ (RMB16) and all handmade coffees come ‘with Margaret’ instead of, presumably, ‘with milk.’ But our order of a roasted pumpkin, quinoa and cheese salad (RMB39) and BBQ beef and picked vegetables sandwich (RMB46) is intelligible enough.

Service is slow for 2.30pm in the afternoon – it takes our food approximately 30 minutes to arrive, despite the fact that the salad and Oreo cup are both premade and waiting in plain sight behind a glass display case in front of the open kitchen.

When it’s finally served, the salad is better than we expect and tossed with bonus ingredients like broccoli, chia and pumpkin seeds, none of which were listed on the menu.

Our Reuben sandwich, however, is a disappointment. The meat is tender, but the ‘pickled vegetables’ are nauseatingly sweet – especially when paired with the sesame ginger dressing.

As for the ‘Oreo wood chaff’ translation, well, it makes much more sense once we taste it. Layers of crushed Oreo and dry cream succeed in gluing our lips together like we’ve just eaten a spoonful of peanut butter mixed with sawdust. Needless to say, we should have opted for Kapok’s signature durian milkshake (RMB29) instead.

With more than five branches in Guangzhou, Kapok is clearly doing something right to attract local clientele – we just can’t quite put our finger on it.

Price: RMB70
Who’s going: well-to-do Chinese families
Good for: daydreaming, sawdust desserts

289 Art Park, 289 Guangzhou Dadao, Tianhe District (88388 9383)

KAPOK KITCHEN Where Chinglish Goes to Be Accurate
Text and photos by Jocelyn Richards

We’re a little confused, yet so intrigued. Truffle? French salt? Cotton candy? Freshly grated Italian cheese? All perched atop a soft-serve made from organic milk?

Being handed a cone of the stuff from the ice cream man is a childhood memory for many. But let’s be honest, it was never all that good. At Softree, the latest Korean import to hit the likes of IGC, there is no truck or a blaring horn to grab your attention. Instead, this quirky little parlour is simple, with wooden, bland exteriors that are so earthy, you’d hardly know it’s all the rage these days.

Instead of touting regular flavors, Softree serves up creative toppings on its signature, incredibly silky iced milk treats, sitting on colorful wafer cones. An organic milk cone costs RMB30, whilst ‘Snow,’ topped with cotton candy and French sea salt, will set you back a reasonable RMB39. Magic Lamp (RMB35) features signature soft serve rolled in a savory and sweet-biscuit-like crumb and drizzled with caramel.

There are milkshakes too, and tea and coffee, made with Aravica [sic] coffee beans (that’s how ‘Arabica’ is spelled on the menu).

Spelling aside, Softree sure stands out from the pack.

Price: RMB30-50
Who’s going: frozen milk and alternative dessert lovers
Good for: creamy delights, creative toppings

Shop B126, B1/F, IGC, 222 Xingmin Lu, Tianhe District (8708 5879)
Knightship Fusion Restaurant

Text and photos by Tristin Zhang

Knightship’s story begins with a Chinese-American chef and owner Wilson Z. Yu, a foodie born with wanderlust. Focusing on fusion cuisine, the fare at Yu’s bistro springs from his culinary adventures in India, Thailand, Hawaii and Europe, among other places.

Tucked away behind the Park Royal apartment complex next to Guangzhou’s famed bar street Xingsheng Lu, the restaurant is brightly lit but maintains a relatively low profile.

Its menu features a range of lou mei, or Cantonese dishes braised in a sauce mixed with fermented soy beans and other seasonings. It sounds questionable, but trust us, it’s good.

An assortment of salads tops the menu. There’s the smoked salmon, Thai shrimp and Ecuadorian shrimp salad, all priced at under RMB50 and all very well received among expat clientele.

The fried and simmered tuna steak (RMB168) is cooked to perfection – just a smidgen underdone – and flavored with scallions and cherry tomatoes under a dotting of basil sauce.

If salmon is to your liking, try the fillet simmered in red curry (RMB168). It’s mild for curry, and the lemongrass dominates at first before the marinade kicks in to juice up every bite.

While its lou mei dishes can be quite fishy (by which we mean they are made of chicken feet, cow’s stomach and the like), there are plenty of ‘normal’ options available at Knightship, such as the braised beef (RMB58) paired with piquant, pickled vegetables. Now say that 10 times fast.

Three months after opening, this fusion eatery has already made its name known among folks in the neighborhood. Yu, however, is constantly tweaking the menu to turn more heads, so the next time you’re famished, or drunk (or both) on Xingsheng, swing by and give this cozy local bistro a try.

Price: RMB120
Who’s going: next-door neighbors, consulate staff
Good for: Nobu miso Chilean sea bass, a selection of salads

Shop 116, Park Royal, 33 Liede Dadao, Tianhe District 天河区猎德大道33号中海景晖华庭一期116铺 (8516 2413)
VENCHI
Frozen Italian Perfections
By Lena Gidwani

We tend to use the terms ‘gelato’ and ‘ice cream’ interchangeably, but anyone who’s troweled up a cup of soft, pliable Sicilian pistachio gelato in a perfectly crisp, golden waffle cone knows it’s a bit different. And Venchi, the city’s newest game changer, is giving the likes of Godiva a lush run for its money.

Having carved out its formidable niche in the chocogelateria category since 1878, Venchi truly needs no introduction. Boasting a luxurious range of natural, all-Italian flavors and all manner of handmade, gluten-free delights, this artisanal boutique has storefronts all over the world and is lauded for its cult following.

The Cremino 1878 – a rich medley of hazelnut and chocolate gelato – and the Stracciatella – a milk-based ice cream infused with fine, irregular slivers of chocolate – is dense, creamy and melts, as good, authentic gelatos tend to.

It’s so good, it’s hard to fault. But these sweet puppies don’t come cheap, at RMB65 for two flavors and RMB78 for three. Tastings are allowed, so ask away and taste the gamut of luscious flavors.

Chocolate bars, both chilled and packaged, are great for fancy gifts, and its pick-and-mix selection that offers the award-winning Chocaviar collection with flavors like caramel and creme brulee will make for a heavenly experience.

The Venchi crepes (RMB70) are a must-have too. Made fresh to order, they come served with a scoop of gelato strawn and spread with liquid chocolate, and pair perfectly with the affogato al caffe (RMB60), a freshly brewed hot expresso with a scoop of vanilla gelato. It’s dreamy, a kind of adult milkshake that makes you want to twirl around with obsessive delight.

Price: RMB60-100
Who’s going: gourmet choco-addicts, sweet lovers
Good for: inspired gluten-free treats, melty moments

Shop B104, B1/F, International Grand City, 222 Xingmin Lu, Tianhe District 天河区兴民路222号天汇广场B1层B104铺
Li Yundi's Recital Piano

The youngest pianist to win the International Chopin Piano Competition, Li has been called 'prince of piano,' 'Chopin of the 21st century' and 'China's leading pianist.' Since 2000, he has collaborated with some of the world's best orchestras in renowned concert halls and music festivals under the batons of esteemed conductors.

Sat Mar 25, 8pm; RMB280-1,180. Sun Yat-sen Memorial Hall. 259 Dongfeng Zhong Lu, by Yingyuan Lu, Yuexiu District (www.damai.cn, 8356 1631)

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A Tribute to Beethoven – Fabian Muller Sonata Concert Classical Piano

This year marks the 190th birthday of Beethoven, and while the world is filling concert halls with musical prodigies to celebrate the occasion, Guangzhou too is holding a commemorative sonata concert featuring Germany's rising star Fabian Muller. Eulogized by the General-Anzeiger newspaper as "a keyboard artist with a great future," young pianist Muller has repeatedly exhibited his talent in competitions, concert tours and music festivals around the world.

Fri Mar 17, 8pm; RMB80-280. Xinghai Concert Hall, 33 Qingbo Lu, Yuexiu District (www.faguowenhua.com, 182 1768 1516, 3446 9831)

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Papanosh Jazz

Winner of the 2013 Jazz Migration competition, Papanosh jazz band will perform for the first time in China during this year's Francophonie Festival. From joint improvisation to acoustic bliss, Papanosh have been said to "treat traditional musical forms as a deranged trampoline," while displaying a sense of humor as mischievous as it is absurd – their predilection for collage and disruption. See them for free at JZ Club this month.

Sat Mar 24, 9-10pm; RMB80 advanced order, RMB80 at the door. JZ Club, The Bucket, Zhujiang Beer Museum, Yuejiang Xi Lu, Haizhu District (www.faguowenhua.com, 182 1768 1516, 3446 9831)

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1099 Post-Rock

An indie post-rock band hailing from Norway, 1099 is a quartet of rockers focused on the tone of their music, rather than the structure of songs. Most songs are instrumental and few feature words, marking a departure from the genre's norm. Join 1099 at T:union this month on their first tour of the Middle Kingdom.

Fri Mar 17, 8.30-10pm; RMB50 advanced order, RMB80 at the doors. T:union, 361-365 Guangzhou Dadao Zhong, Yuexiu District (3659 7623)

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Sleepmakeswaves Post-Rock

Touring with their third and newest album, Australian post-rock band Sleepmakeswaves will land in China this March. Founded in 2006, the group is known for their textured, dynamic and emotive songs, as revealed in their first album ...And So We Destroyed Everything, which won them a nomination for Australia’s Grammy Award (an ARIR Award). Reserve your ticket before they are sold out – as happened on their last tour to China in 2015.

Fri Mar 17, 8.30-10pm; RMB80 advanced order, RMB100 at the door. T:union, 361-365 Guangzhou Dadao Zhong, Yuexiu District (3659 7623)

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Win! We have 3 pair of tickets to this show to give away! Message our official WeChat account (ThatsGuangzhou) before March 20 with the subject 'Papanosh' and why you should win. Please include your full name and contact number.
A signature play and reflection of both its author and its time, The Game of Love and Chance represents the peak of French playwright Pierre de Marivaux’s works, with an emphasis on dissimulation and double meaning. Seeking to learn more about Dorante, to whom she is betrothed, Silva swaps places with the subject ‘Love and Chance’ and why you should win. Please include your full name and contact number.

The British School of Guangzhou’s production of Sweeney Todd, The Demon Barber of Fleet Street, will be performed on March 28, 29 and 30. Set in 19th century London, this musical thriller shares a dark tale of exile, revenge and murder.

The first professional street dance group to teach students in Taiwan, TBC (The Best Crew) is a team of street dance artists hailing from Taiwan. The group was crowned champion of the Southeast Asia region in the 2004 ‘Battle of the Year,’ also known as the “Olympus of street dance.”

When English novelist Emily Bronte’s classic love story was put on stage by Chapterhouse Theatre Company in 2014, “the gothic mist, backdrop of wind-swept moors...”

The Game of Love and Chance
Comedy

Sweeney Todd by BSG
Drama

The Best Crew Street
Dance

Dance Drama: Lan Huahua by China Oriental Song and Dance Troupe
Dance

Lan Huahua
in the realm of dance drama. Lan Huahua is one of the preeminent dance dramas of this renowned troupe, and tells a saddening love story set in Shaanxi of China’s creme de la creme. The Game of Love and Chance represents the peak of French playwright Pierre de Marivaux’s works, with an emphasis on dissimulation and double meaning.

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Drama

The Best Crew Street
Dance

Dance Drama: Lan Huahua by China Oriental Song and Dance Troupe
Dance

Lan Huahua
in the realm of dance drama. Lan Huahua is one of the preeminent dance dramas of this renowned troupe, and tells a saddening love story set in Shaanxi of China’s creme de la creme.
TAST e

Ladies Night at The Connoisseur

Drink Deals

Enjoy an appetizer and main course for only RMB180 per lady at the Connoisseur in the Garden Hotel. Free-flow house red or white wines, spar- klings, martinis and gin and tonics will be offered after 10.30pm. What’s more, ladies can enjoy 50 percent off alcoholic beverages at Lotus Pond after the meal.

Tue-Sat ongoing, 6-10.30pm; RMB180. The Connoisseur, LN Garden Hotel, Guangzhou, 368 Huanshi Dong Lu, Yuexiu District 越秀区环市东路368号 (18926258301)

Black Truffle-Themed Menu at Alfresco Themed Menu

Savor the “diamond of the kitchen” at Langham’s semi-outdoor Italian restaurant, Alfresco, where Executive Sous Chef Andrea from Venice will elevate the art of Italian cuisine once again with a black truffle-inspired menu and refined specialties. Foie gras salad is deliciously paired with truffle and mixed with caramelized green apple and fruit masala wine reduction. The homemade pumpkin ravioli and ricotta cheese, grana padano, butter, black truffle, is also a must-try.

All month, 6-10pm. Alfresco, Langham Place, Guangzhou, 638 Xingang Dong Lu, Haizhu District 海珠区新港东路638号 (89163568)

Flavors of Arabia Themed Menu

Come experience authentic Arab cuisine at Foods in The Ritz-Carlton, Guangzhou, presented by chefs from Al Bustan Palace, A Ritz-Carlton Hotel in Oman. Indulge in classic Arabian fare like moutabel, fattoush, kebabs, chicken shish, shawarma, Arabic sweets and more. For reservation, please call 3813 6888 or email to restaurant.reservation@ritzcarlton.com.

All week Mar 9-16, 6-10pm; RMB428 (Mon-Wed), RMB498 (Thu-Sun), prices subject to 15 percent service charge. Foods, The Ritz-Carlton, Guangzhou, 3 Xing’an Lu, Zhujiang Xincheng, Tianhe District 天河区珠江新城兴安路3号 (3813 6888)

Grand Oyster Selection Themed Menu

Oysters are one of the most beautiful presents given by the ocean and Grand Hyatt Guangzhou invites you to experience a luxury gastronomic journey at G Restaurant with a selection of five oysters – Gillardeau, Silver, Caesar, Bretagne and Eske – from France.

Daily all month, noon-2.30pm, 6-10pm; Gillardeau at RMB29/160/290 per piece/half dozen/dozen, other oysters at RMB19/100/190 per piece/half dozen/dozen, prices subject to 15 percent service charge. G Restaurant, Grand Hyatt Guangzhou, 12 Zhujiang Xi Lu, Zhujiang Xincheng, Tianhe District 天河区珠江新城珠江东路12号 (83961234)

Ladies Night at The Connoisseur Drink Deals

That’s PRD Food and Drink Tasting at Mezomd Spanish Cuisine

To spread the art of Spanish cuisine, Guangzhou’s leading Spanish restaurant Mezomd will partner with That’s PRD to host a food and drink tasting event adhering to traditional Spanish cuisine with a set menu of Spanish assorted tapas, Iberian ham with Hami melon, Caesar salad with mango and Parmesan cheese, Spanish gazpacho, grilled Angus short rib with red wine sauce, Spanish seafood paella, dessert and cheese cake with fresh fruit, as well as sangria. To reserve your seats, please contact That’s PRD at 8358 6125 ext. 823 or email to marketing.prd@urbanatomy.com.

Thu Mar 16, 7-9pm; RMB268. Mezomd Restaurant Espanol, Shop 112-116, The Canton Place, Haifeng Lu, Zhujiang Xincheng, Tianhe District 天河区珠江新城海风路广粤天地112-116号铺 (38310351)

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Happy Hour at Roof Top Bar Happy Hour

Come explore the breathtaking view from Roof Top Bar at LN Hotel Five and enjoy an evening set meal featuring dim sum, tacos and two signature cocktails.

Daily all month, 5.30pm-midnight; RMB198. Roof Top Bar, LN Hotel Five, Guangzhou, 277 Yangjiang Zhong Lu, Yuexiu District 越秀区沿江中路277号 (89310505)

TWG Tea Presents Always Sakura! Tea Limited-Edition Tea

Springtime is here, and while we may not be able to enjoy the forests of cherry blossoms that line parks in Kyoto and Washington DC, we can still sip the delectable cherry potion that is TWG Tea’s new Always Sakura! Tea. Part of the Spring 2017 Haute Couture Tea Collection®, this variety blends luxuriant green tea with notes of Rainier cherry and sweet florals for an airy and intoxicating aroma. Pick up a blush pink collector’s tin at either of TWG Tea’s locations in Guangzhou for RMB275.

Available all spring, TWG Tea, L213, F2, TaiKoo Hui, 383 Tianhe Lu, Tianhe District 天河区天河路383号太古汇2楼 (38088233)

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Thu Mar 16, 7-9pm; RMB268. Mezomd Restaurant Espanol, Shop 112-116, The Canton Place, Haifeng Lu, Zhujiang Xincheng, Tianhe District 天河区珠江新城海风路广粤天地112-116号铺 (38310351)
After nearly a six-month hiatus, Dr. Panda Comedy Club returns this month to Guangzhou on Saturday, March 4 for a night of storytelling and stand-up comedy. Featuring performances by six comedians – Ryan Hynek, Andrew Newman, Pete Grella, Garron Chiu, Andrew Grant and Zak Knudsen — Dr. Panda Comedy Club will crack you up with stories themed ‘The Worst.’ Don’t miss it!

Sat Mar 4, 8.30pm; RMB100. The Paddy Field, 2/F, Central Plaza, 38 Huale Lu, Yuexiu District.

The Francophone Cinema Festival celebrates the richness and diversity of the French-speaking world. This year’s program contains 20 long and short films from 19 Francophone regions, featuring Fatima by Philippe Faucon, which won best picture at the 2015 Cesar Awards, and one of the most successful French comedies One Man and His Cow.

Tue-Sun Mar 14-25, various time; free entry. RemixLab, Rm. 399, Building 9, Nanhai Machine Factory, 165 Dongguanzhuang Lu, Tianhe District.

In support of all-around health and wellness, the K2Fit Ultimate You Challenge is back for another season this March, offering you 10 weeks of meal plans, exercise regimens and customized advice from coach and founder Kara Wutzke. If you’re looking to tone up, gain muscle mass or just meet an awesome community of people, register for this season’s challenge before March 9 and take the first step towards becoming the ‘ultimate’ version of you!

Registration ends March 9, challenge continues through mid-May; RMB700 for returning challengers, RMB900 for first-timers (www.k2fitchallenge.com).

EtonHouse International School’s principal, Grainne O’Reilly, is bringing a touch of England to Foshan on Saturday, March 25. O’Reilly, in partnership with China Guangfa Bank, will teach a session on proper British etiquette and how it is applied to traditional afternoon tea. In England, afternoon tea is a leisurely but formal affair with beautiful china, silver, napkins and, of course, the famous British scones with clotted cream. EtonHouse will bring the best of British traditions to its wonderful home in Foshan. After an hour-long speech, afternoon tea will be served.

MARCH 3-11
FRI-SAT
2017 HKAOF Rose Theatre Kingston-
All My Sons, various times; HKD220-
480. The Hong Kong Academy for
Performing Arts, Lyric Theatre (www.
hktageticket.com)
Arthur Miller’s first great Broadway
success, All My Sons is based on a
true story. Combining a tale
of love, guilt and the corrosive
power of greed, it is gripping and
profoundly moving. All My Sons
exposes corruption at the center of
the American dream.

MARCH 11
SAT
Clash of Champions 2, 7pm;
HKD380-1,880. Hong Kong
Convention and Exhibition Centre -
Hall 5BC (www.hktageticket.com)
The Clash of Champions 2 box-
ing extravaganza will feature
The “Wonder Kid” Tso enter the
ring to defend his World Boxing
Organization International title
against Asia-Pacific champ
Hirofumi Mukai of Japan.

MARCH 11
SAT
2017 Kim Jae Joong Asia Tour in
Hong Kong, 8pm; HKD680-1,280.
AsiaWorld-Expo, Hall 10 (www.hk-
tageticket.com)
After returning from Korean mili-
tary service, songwriter Kim Jae
Joong will lead a tour through
eight major cities in Asia. Kim audi-
tioned for S.M. Entertainment and
was accepted into the agency at 15
years old. After joining pop group
SJ, Kim became one of the most
popular singers in Asia.

MARCH 16-19
THU-SUN
2017 HKAOF Druid-The Beauty Queen
of Leenane, various times; HKD250-
500. The Hong Kong Academy for
Performing Arts, Lyric Theatre (www.
hktageticket.com)
Sporting brash humor, direct lan-
guage and inventive storytelling,
The Beauty Queen of Leenane has
been widely praised. This Tony-
award winning black comedy ap-
ppeared on Broadway and has been
performed across the world.

MARCH 17-JUNE
11 FRI-SAT
Soil and Stones, Souls and Songs,
various times. Para-site(www.para-
site.org.hk)
Soil and Stones, Souls and Songs
is based on several intertwined lines
of tension and narratives found
in today in the realities of artistic and
cultural productions and contem-
porary thought in the Asian sphere
and beyond. Themed ‘traveling and
transforming,’ it is constructed on
a spectrum of art practices, new
commissions and case studies.

MARCH 17
FRI
Kyuhyun Solo Concert –
Reminiscence of a novelist in
Hong Kong, 8pm; HKD580-1,280.
AsiaWorld-Expo, Hall 10 (www.hk-
tageticket.com)
Kyuhyun, a member of Korean
boy band Super Junior, is coming
to Hong Kong for his first solo
concert “Kyuhyun Solo Concert –
Reminiscence of a novelist-in Hong
Kong.” If you are a fan of Super
Junior, or just want to see what
everything is about, this is your
chance.

MARCH 23-25
THU-SAT
Art Basel, various times; HKD50-
850. Hong Kong Convention and
Exhibition Centre-Hall 1 & Hall 3
(artbasel.com)
Art Basel returns to Hong Kong
for its fifth edition, presenting 20th
and 21st century works of modern
and contemporary art. With half
of its 242 exhibitors drawn from
Asia or the Asia-Pacific, this year’s
showcases a col-
lection of art practices, new
commissions and case studies.

MARCH 31
FRI
Fifth Harmony The 7/27 Tour Live in
Hong Kong 2017, 8pm; HKD190.
AsiaWorld-Expo, Hall 10 (www.hk-
tageticket.com)
This girl group was organized by
Simon Cowell and formed dur-
ing the second season of The X
Factor US in 2012. The energetic
Ally Brooke Hernandez and gospel
singer Normani Kordei lead Fifth
Harmony.

MARCH 24-25
FRI-SAT
To Each Her Own City, 8pm;
MOP120. Small Auditorium, Macao
Cultural Centre (www.macauticket.
com)
Produced by the Macao
Foundation, To Each Her Own City is
a dance work created by renowned
Hong Kong choreographer Mui
Cheuk Yin, Taiwan choreographer
Ku Mingsheng and Macau elite
choreographer Stella Ho. It is com-
prised of three different works that
explore the relationship between
indivduals and their city, telling
stories via poetic body movements.

MARCH 30
THU
Feast of Pak Tai, all day. Pak Tai
Temple, Taipa Village
Pak Tai’s birthday is on the third
day of the third lunar month, which
falls on March 30 this year. In
Chinese folk religion, Pak Tai con-
quered Demon King, who was ter-
rorizing the universe. As a reward,
he was given the title ‘superior
Divinity of the Deep Dark Heaven’
and “True Soldier of the North.” A
feast for Pak Tai will be ‘offered’ on
this day and Cantonese opera will
be performed in a bamboo theater
outside the temple.
Do you have party pictures to contribute? Send them to us at editor.prd@urbanatomy.com and we’ll run the best.

Grand Opening @ Hyatt Regency Xiamen Wuyuanwan, Jan 18

Valentine’s Day @ Bravo Brewery, Feb 14

Top100 DJs - Blasterjaxx Valentine’s Day @ Sunshine Club, Feb 14
Hard Rock International Announces Launch of Hard Rock Hotel Shenzhen

Hard Rock Hotels from Las Vegas recently announced the launch of its first hotel in China: Hard Rock Hotel Shenzhen. Slated to open in summer 2017, the new Hard Rock property will offer a luxury stay for modern travelers who are seeking a break from traditional accommodations. Hard Rock Hotel Shenzhen will continue the brand’s tradition of presenting memorable moments through music. Whether a guest prefers rap, pop, reggae or R&B, travelers can experience an unparalleled music amenity program – The Sound of Your Stay – offering complimentary in-room Fender guitars and DJ equipment.

Hyatt Regency Xiamen Wuyuanwan Debut

Hyatt Regency Xiamen Wuyuanwan, the first Hyatt Regency hotel in Xiamen, made its debut on January 18. The lifestyle business hotel is set to provide authentic and diversified experiences to business and leisure travelers. The Hyatt Regency brand has been designed to connect today’s travelers to who and what matters most. Centrally located in the heart of Xiamen’s newly developed central business district, Hyatt Regency Xiamen Wuyuanwan is part of an upscale multi-functional complex that houses retail shops, restaurants, a cinema and an office tower.

The Ritz-Carlton, Guangzhou Appoints Thomas Laberer as New Executive Chef

The Ritz-Carlton, Guangzhou announced the appointment of Thomas Laberer as the hotel’s new executive chef. German-born chef Laberer will oversee the culinary operations in all food and beverage outlets, along with the hotel’s catering and in-room dining. Laberer boasts over 30 years’ experience. Prior to his recent appointment, he was the executive chef at The Hamilton Princess Hotel & Beach Club in Bermuda, a Fairmont managed hotel.

Chimelong Room and Ticket Promotion for the Ladies

This March, ladies booking the hunting- or wild-themed rooms at Chimelong Hotel can enjoy a 15 percent discount. Take advantage of International Women’s Day and enjoy 50 percent off select room packages (for ladies older than 16). What’s more, tickets to Chimelong Circus will be just RMB195 (RMB245 on weekends) per lady, without age limitation.

Panyu Dadao, Panyu District

番禺区番禺大道长隆酒店 (www.chimelong.com, 8478 6838)

Make Yourself at Home at LN Hotel Five

LN Hotel Five is continuously working to improve your stay, and what better place to start than with breakfast? Guests can now head down for their morning meal whenever they wake up—just tell the hotel and staff will offer made-to-order breakfast anytime of the day. For lunch and dinner, enjoy a complimentary gong fu soup with traditional shrimp dumplings.

277 Yanjiang Lu, Yuexiu District 越秀区沿江中路277号 (8931 0505)
Genting Dream to Cruise to Okinawa Japan This Summer

Dream Cruises, the first-ever Asian luxury cruise line, announced this year’s summer cruise itineraries for its inaugural ship, Genting Dream. Beginning from April 2, Genting Dream will set sail from Nansha in Guangzhou on five-night voyages to the idyllic destinations Miyakojima in Okinawa, Japan. Throughout the summer, guests who are looking for a quick escape can also enjoy a two-night weekend cruise sailing from the cosmopolitan metropolis of Hong Kong. Guests will also be able to discover a whole new underwater world in two state-of-the-art submersibles onboard Genting Dream. The cruisers’ guests can explore the spectacular sights under the Okinawan waters and marvel at the dazzling array of marine life and seascapes for an unforgettable, once-in-a-lifetime experience. Prices for a five-night voyage from Guangzhou start from RMB3,500, and a two-night voyage from Hong Kong start from RMB1,500. For more information, call 400 849 9848.

Chimelong Hengqin Bay Hotel Special Package

Explore fun-filled themed zones at Chimelong Hengqin Bay Hotel and immerse yourself in spectacular theatrical shows. Experience the most fantastic trip with Chimelong Hengqin Bay Hotel Double Preferential Package, which starts from RMB1,768 and includes a one-night stay in a themed room, Ocean Kingdom tickets and Hengqin Theatre ordinary-class circus tickets for two, as well as Hengqin Bay Water World tickets for two. For enquiries or reservations, please call 400 883 0083 or visit www.chimelong.com. Fuxiang Bay, Hengqin District, Zhuhai 珠海市横琴区富祥湾 (www.chimelong.com, 400 883 0083)
**FEATURED LISTINGS**

Scan for complete listings
Want to see all restaurants, hotels and more in Guangzhou? Check out www.thatsmags.com or download our app by scanning the QR code.

**FOOD & DRINK**

1920 Restaurant
1) 4/F, 1 Jianshe Liu Malu, Yuexiu District; 2) Shops 67, 69, 72 & 76, The Canton Place, Qingfeng Jie, Zhujiang Xincheng, Tianhe District (8388 1142); Shop MW01-03, 05, Central Zone, Mall of the World, 89 Huacheng Dadao, Tianhe District (8709 6033)

1920 咖啡厅
1) 建设六马路一号前幢 4 楼 ; 2) 天河区珠江新城清风街 48 号广粤天地 67, 69, 72, 76 号铺 ; 3) 天河区花城大道 89 号花城汇 MW01-03, 05 商铺

Aroma Bistro
Shop 117, 1/F, Voka Street, 460 Tianhe Bei Lu, Tianhe District (185 0200 1416)

Aroma Bistro Shop 117, 1/F, Voka Street, 460 Tianhe Bei Lu, Tianhe District (185 0200 1416)

Bravo
Shop 114-115, 6 Huajiu Lu, Zhujiang Xincheng, Tianhe District

The Brew Sports Bar & Grill
1) Unit 9-11, Huanan Country Garden, Panyu Dadao (across the road from Chimelong Theme Park), Panyu District (3482 0401); 2) West Section, Bao Lin Yuan, Huaxun Jie, Zhujiang Xincheng, Tianhe District (3408 9549); 3) Shop 11-13, Yuhai Food Street, 1 Jianshe Liu Malu, Yuexiu District (8382 8299)

Buongiorno
1) 3/F, Yi An Plaza, 33 Jianshe Liu Malu, Yuexiu District (8363 3587); 2) A7, Xinhuihe Huayuan Deji Lu, 168 Dongcheng Nan Lu, Dongguan (0769 2339 6499)

The Eating Table
No. 401, 4/F, GTLand Winter Mall, Zhujiang Dong Lu, Zhujiang Xincheng, Tianhe District (8398 0502)

Element Fresh
1) Shop L302, TaiKoo Hui, 383 Tianhe Lu, Tianhe District (3808 8506); 2) G/F, 42 Qingfeng Jie, Zhujiang Xincheng, Tianhe District (3828 8482)

Happy Monk
1) Back of Yi’an Plaza, Jianshe Wu Malu, Yuexiu District (8376 5597) ; 2) No. 109, 7Xingsheng Lu, Zhujiang Xincheng, Tianhe District (3877 8679); 3) Outdoor Plaza, Happy Valley Mall, 38 Muchang Lu, Tianhe Xincheng (3382 5317)

Hooley’s Irish Pub and Restaurant
1) 101, 8 Xingsheng Lu, Zhujiang Xincheng, Tianhe District (3886 2675); 2) Section 2, Yijia Yuan, 7 Xingzhong Dao, Zhongshan

Knightsipro Fusion Restaurant
Newly opened in Guangzhou’s CBD and conveniently located in Zhujiang New Town, Knightsipro Fusion Restaurant provides gourmet food with international favor in an unparalleled atmosphere. We are committed to applying our understanding of what constitutes a quality life to each dish in our boutique restaurant. In addition to Chinese and Asian foods, you can also taste the best of European fare on our “fusion” menu.

In·Side·Out By Threedrops
3/F, 10 Xi·etianli, Lingnan Tiandi, Chancheng District, Foshan (0757-8203 1400, 189 885 25470)
**LISTINGS**

**FEATURED LISTINGS**

**LONDON-INSPIRED LIVE MUSIC LOUNGE & BAR**

Rebel Rebel
42 Tuoyong Lu, Tianhe District (8720 1579)

Ricci Creative Eats
Shop 015B, G/F, Popark Mall, No.63 Linhe Zhong Road, Tianhe District, Guangzhou, China (Across the street from IKEA) (8359 3300)

Shami House
2/F, Zhao Qing Da Sha, 304 Huanshi Zhong Lu, Yuexiu District (8355 3012 / 8355 3991)

Summer House
Directly behind the Marriage House, Xianlu Lu, Luyang Tiandi, Changle District, Foshan (133 9233 6374, www.summerhouse.com.cn) (Entrance behind the gate of the Marriage House)

Sultan Restaurant Turkish BBQ
1) 1-3/F, 367 Huanshi Dong Lu, between Baiyun Hotel and Friendship Store, Yuejue District (8349 4170, 8349 4171); 2) Shop 102 & 114, Zhonghai Jinghui Huating, 31 Xingsheng Lu, Zhujiang Xincheng, Tianhe District (3801 5002)

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**HEALTH**

All Smile - Dr. Lu Int'l Dental Clinic
Rm 603-604, 6/F, Metro Plaza, 183 Tianhe Bei Lu (24-hour hotline: 8755 3380). Mon-Sat 9am-6pm (other times by appointment)

Bellaire Int'l Clinic No. 601, 6/F, East Tower, Times Square, 28 Tianhe Bei Lu, Tianhe District (3819 0511)

Deron Dental 11/F, Ice Flower Hotel, 2 Haizhu Bei Lu, Haizhu District (3423 7429; 2) 716 Olympic Garden, Luoxi New Town, Panyu District (3452 1826); 7) Shop 21, Agile Phase II, Fenghuang Bei Lu, Huadu District (3629 8686)

Eur Am Int'l Medical Center 1/F, North Tower, Ocean Pearl Bldg, 19 Haizh Lu, Zhujiang Xincheng, Tianhe District. (3888 0738, 3808 0729; 24-hour hotline: 139 2516 2826; E-mail: hht-dental81@gmail.com)

H&H Dental Center 1/F, Mingmen Building, 4 Huacheng Da Dao, Zhujiang Xincheng, Tianhe District. (3888 0738, 3808 0729)

United Family Guangzhou Clinic 1/F, Annex Bld, PICC Bld, 301 Guangzhou Dalu, Zhongshan, Guangzhou, Guangdong 510610

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**LIFESTYLE**

50’O’LK (Hair Salon) 1) G/F, 545 Binjiang Dong Lu, Tianhe District (3821 6511)

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**EDUCATION**

American Int’l School of Guangzhou (AISG)
1) 3 Yanyu Nan Lu, Erling Island (8735 3398); 2) 19 Xingke Road Luogang District, Science Park, Guangzhou (3125 5555)

Canadian Foreign Language School Cambridgeshire Garden, Panyu District (3919 1868)

Canadian International School of Guangzhou Cambridgeshire Garden, Nancun Town, Panyu District (3925 5231; www.cisgz.com)

Canadian International Kindergarten Agile Garden, Yinbin Lu, Panyu District (8456 6351)

Clifford School International International Building, Clifford School, Clifford Estates

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Website: www.agsfourwinds.com

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E-mail: general.can@asiantigers-china.com
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That’s PRD

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by Noelle Mateer

Pisces
2.20-3.20

Pisces - you’re hankering to play matchmaker, aren’t you? Well, set your friends up and you may be rewarded with a romantic surprise of your own. If your date suggests eating at Morton’s Grille, they’re the one. Dates or Xingzheng Le areauspicious.

Aries
3.21-4.20

Get your shit together this month. Do some spring cleaning. You should either organize your desk or quit all the spam-infested WeChat groups you’re in. But misfortune will belab you if you quit any group chats with 13 people in them on the 13th.

Taurus
4.21-5.21

Sorry, Taurus - he or she is just not that into you. This month, you will get rejected by a crush, but not to worry - you’ll experience a surge in romantic interest after an exciting sight out in Early Pie. Talking to a stranger at a dumpling house may lead to good fortune.

Gemini
5.21-6.21

Trouble in your celestial house of communications means a misunderstanding will arise in the middle of the month. Seek help from the friendly stranger you will meet at Hay Coffee. Don’t eat hot pot this month, or else.

Cancer
6.21-7.22

This month, you will open up emotionally to someone in your life. Make it your aim? You’ve been meaning to practice your Chinese more, anyway. Eat hand-pulled noodles on the third of the month, and you’ll find an item you’d previously thought was gone forever.

Leo
7.23-8.23

You will be pushed out of your comfort zone soon. Gird yourself for upcoming challenges with the teaching of Confucius, or inspirational quotes on Pinterest or something - we don’t really know. Drink baijiu on the 18th.

Virgo
8.22-9.22

You’ve focused all your energy on pleasing others, so take some time for yourself! Go to that beer spa on Huajiu Lu. Or, not, it’s your life. Beware of taxi drivers wearing red jackets.

Libra
9.23-10.23

Time to flirt! You are glowing this month, and suitors will go out of their way to speak with you. Do not, however, mistake men on Xingzheng Lu for suitors - they just want you to drink Qinggao in their seedy bars.

Scorpio
10.23-11.22

It’s time to look deep into yourself and figure out what you really want. Or you can pay one of these fortune tellers in Haizhu District to do it for you - your choice. Drinking Yanji during the full moon will bring you good fortune.

Sagittarius
11.22-12.21

You want a raise? Then go get a raise! You deserve it, and your work achievements have been stellar lately. Just don’t ask for one if the AQI is over 333. Walk backwards into your office for good luck.

Capricorn
12.22-1.20

Get your colored pencils or calligraphy brush, because mid March you will reach your creative peak. Should you become a start-up nerd? Maybe! Stars indicate that you’ll be sharing your good news with others at the end of the month - sounds like a start-up nerd to us.

Aquarius
1.21-2.19

Your March will come in like a lion and go out like a lamb - no use hashkeyed phrases in your horoscope but, well, here we are. Weather the hectic beginning of the month with boozes.
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