



Vanbody's latest play explores the transcendent world of dreams.
PHOTO COURTESY OF VANBODY THEATER

The spirit of dance

Many Taoist adherents believe they can communicate with their ancestors through a somewhat frightening ritual known as *guanlingshu* (觀靈術), or traveling to the spirit world.

Similar to the Taoist ritual, Fu Zi-hao (傅子豪) believes that dreams enable the dreamer to enter a transcendent world closed to the waking person. Taking numerous dreams he's had over the past year, the Vanbody Theater (梵體劇場) choreographer and producer will present his own meditation on the significance of dreams beginning tonight at Guling Street Theater with a dance performance called *The Double*.

"We sometimes fall into another space-time when we sleep and are able to interact with spirits [of the deceased]," Fu said. "I am curious about this process and decided to transform it into a performance."

Fu created the performance in response to dreams he was having about his grandfather, who passed away more than a year ago. The dreams were so vivid that after waking it took some time before he could regain his bearings — a process that forced the artist to contemplate the shifting nature of his perceptions.

But if Fu's dreams saw him interacting with his dead grandfather, *The Double* focuses on an individual's journey within, manifested in Fu's work by the interaction of two dancers, two puppets and a variety of props found in two.

Bach's *Sonatas for Unaccompanied Violin* compliments the movement on stage because, Fu said, the composition allows the imagination to fill the space between the notes as the violin plays.

"I think the character of this music can represent what exists between reality and unreality," he said.

Drawing inspiration from Antonin Artaud's *The Theater and Its Double*, the work employs movement as a language to express the variety of opposing forces such as life and death, shadow and light, and past and future, which Fu believes are transposed through the medium of the human body.

The Double will be performed at the Guling Street Theater (姑蘇街小劇場), 2, Ln 5, Guling St, Taipei City (台北市姑蘇街5巷2號), tonight and tomorrow at 7:30pm and tomorrow and on Sunday at 2:30pm. NT\$300 tickets are available through NTCH ticketing.

— NOAH BUCHAN



The Daughters of Bernarda Alba is a flamenco adaptation of a play by Spanish dramatist and poet Federico Garcia Lorca.
PHOTOS COURTESY OF TERESA BARJA

Livin' la vida Lorca

Taiwan audiences will get a chance this week to view the first full-length flamenco dance drama performed in the country. Teresa Barja (the flamenco stage name of choreographer and Soochow University theater professor Catherine Diamond) has adapted *The House of Bernarda Alba* (La Casa de Bernarda Alba) by Spanish dramatist and poet Federico Garcia Lorca into *The Daughters of Bernarda Alba* (白納德的女兒), a four-act performance set to traditional flamenco songs.

The House of Bernarda Alba was completed in June of 1936, just two months before Lorca, 38, was shot by Nationalist troops at the beginning of the Spanish Civil War. Set in Andalusia, the original play centers around the five daughters of the title character who struggle to break free of the oppressive social mores rigidly upheld by their widowed mother. While adapting the play, Barja cut the number of daughters down to three, in part to give the audience a chance to get to know the



women as individuals.

"One important thing was to give them all very distinguishable characteristics so they are not these anonymous three girls," says Barja.

The lead dancers in the drama — Beta Chen (陳雅惠), Jessie Wang (王思穎), Luisa Lu (呂姿儀), Lucia Huang (黃惠汝), Sandra Tsai (蔡明娟) and Paco Lin (林志遠) — have all trained in Spain and are some of the most experienced flamenco dancers in Taiwan. They contributed to the choreography of the drama, drawing from their individual training in different flamenco forms to create their solos. The diversity of movements and depth of emotions expressed through the dances will surprise those who think of

flamenco as just a sexy lady in a tight dress with a rose clenched between her teeth.

On Page 16 of tomorrow's Taipei Times, staff reporter Catherine Shu talks to Barja and the cast of *The Daughters of Bernarda Alba* about the challenges they faced while adapting a play by one of world literature's most-renowned prose artists into a performance that relies solely on movement, gesture and traditional flamenco music.

— CATHERINE SHU

PERFORMANCE NOTES

WHAT: *The Daughters of Bernarda Alba* (白納德的女兒)

WHERE: Crown Theater (皇冠劇場), 50, Ln 120, Dunhua N Rd, Taipei City (台北市敦化北路120巷50號). Call (02) 2521-5680 for more information

WHEN: Tomorrow at 7pm and Sunday at 2pm and 7pm

TICKETS: NT\$500, available at the door

ON THE NET: www.mirasol.com.tw



The streets around Taipei 101 were done up in white last Saturday night as thousands of revelers decked out in funky white attire flooded into the area for the White Party at the Taipei World Trade Center Hall 2. In its second year, the massive trance event drew some 5,000 attendees from all over the island. Many came to see big-shot headliners Markus Schulz and Solarstone, others to flaunt their hot white duds, while some just wanted to go to a big party with loud music. Whatever their purpose, it seemed as if most of them were enjoying the atmosphere.

Those of us who were just too sober couldn't help but notice the reverberating effect caused by the hanger-like venue's poor acoustics, but that didn't seem to

bother most of the crowd, because the lighting effects and video projections were so dazzling that they almost made up for the poor sound quality. The strangest thing though, was that no matter how much Schulz's uplifting trance or Solarstone's trippy trance made the crowd scream and wave their hands in the air, a large portion of people were actually not dancing much at all.

Here's what a few people had to say about the event:

"I'm not that into trance but the 'White' theme made the party very interesting," said Tommy Wong (王鈞毅). "The VJ was particularly impressive! DJ Markus Schulz played a bit too much cheesy stuff, but I really enjoyed the spacey and acid vibe in Solarstone's set. For me, it's the best party of the year."

Al Chen (陳逸騫) called it "a very successful party." "Hopefully there will be more big events like this in the future and with more music varieties," he said.

According to Shireen Joel, "The party was amazing — the whole set, the crowd and not to mention the music — it bumped so good! We had a night we will never forget."

Kiki Zhang (張育絲) thought "the lighting and stage effects [were] definitely better and much more creative than last year's party."

"You could tell that Solarstone put so much heart into his set," she said. "It felt like we were taken on a journey. His mixing was incredible! I really look forward to seeing him again."

Although he's been keeping a low profile on the DJ scene in Taipei recently, Dallas native producer and DJ Sona has been getting serious props in the international music circuit for his newest batch of productions.

His grooving, atmospheric deep-house track *Nowhere to Run* was picked up by BBC Radio's Pete Tong for his Bedroom Bedlam record label back in



Sona's deep-house track *Nowhere to Run* made it to No. 1 on Pete Tong's *Fast Trax*.
PHOTO COURTESY OF TABITHA RUSSELL

April and was rated No. 1 on Tong's weekly TV show *Fast Trax*. (Download it for free on iLike.com.) Another equally stellar deep house release, *You Were There*, was released this week on Beatport and has received support from uber-cool DJs like John Acquaviva, Mark Farina and Laurent Garnier.

Sona will launch his own record label Nosa Recordings early this autumn. For a sneak preview of what's to come, go to myspace.com/nosarecordings.

— QUEEN BEE

[EVENTS & ENTERTAINMENT]

Tonight at the **Riverside Cafe** (河岸留聲) it's big-band jazz ensemble **Dizzy Jazz Band** (底細爵士樂團). R'n'B hip-hop crew **Genesis Open Mic** (創世紀音樂會) rocks the house tomorrow. On Sunday there's classical and contemporary jazz with **Hung Chun-hui and Wei Niang's quartet** (洪筠惠與歐良), followed by the **Skyline Jazz Band**, whose repertoire includes bossa nova, soul, funk, fusion and R'n'B. Monday is open-jam night. ▶ B1, 2, Ln 244, Roosevelt Rd Sec 3, Taipei City (台北市羅斯福路三段244巷2號B1), next to Taipower Building (台電大樓). Call (02) 2368-7310 or visit www.riverside.com.tw for more information

▶ Performances start at 9:30pm
▶ NT\$400 tonight and tomorrow; NT\$350 on Sunday. Admission includes one free drink. There is a one-drink minimum on Monday

Indie rockers **The Dolittle's** and reggae band **High Tide** play tonight at **89k** in Taichung. Tomorrow new group **Wailin' Soul** plays roots R'n'B. ▶ 25 Taikuan Rd, Taichung City (台中市大觀路25號). Call (04) 2381-8240 for more information
▶ Performances start at 10:30pm
▶ NT\$300 entrance includes one drink

Every Wednesday night at the **Cosmopolitan Grill** there's a blues open mic, held by the **Blues Society on Taiwan** and hosted by Torch Pratt. All are welcome to bring their instruments and sit in on guitar, bass, or drums.
▶ 1F, 218 Changchun Rd, Taipei City (台北市長春路218號1樓). Call (02) 2508-0304 or visit www.cosmo.com.tw for more information
▶ 8pm to 11pm every Wednesday
▶ Free admission

The Diner's (樂子) new branch on Dunhua Road hosts The Diner Jam, an open mic every Thursday. ▶ 6, Ln 103, Dunhua S Rd Sec 2, Taipei City (台北市敦化南路二段103巷6號), just off Anhe Road (安和路), in the lane behind Carnegie's. Call (02) 2700-1680 or visit www.thediner.com.tw for more information
▶ 9:30pm to midnight every Thursday
▶ Free admission

Exhibition

Good Gangsters (好流氓), a conceptual exhibition curated by Esther Lu and Adnan Yildiz, raises questions such as "why do we need exhibitions?" and "what kind of role do exhibition planners play?"
▶ Taipei Fine Arts Museum (台北市立美術館), 181, Zhongshan N Rd Sec 3, Taipei City (台北市中山北路三段181號). Open Tuesdays through Sundays from 9:30am to 5:30pm, and Saturdays from 9:30am to 8:30pm. Call (02) 2595-7656 for more information
▶ Until Aug. 3

The 6th City on the Move Art Festival 2008: Dark City + Eye of the City (第六屆城市行動藝術節—黑暗城市+城市之眼). For Eye of the City, seven Taiwanese and international visual artists explore the sights, sounds and smells of urban spaces, and the fantasies, feelings and anxieties a city carries within itself. The Dark City sees six Taiwanese architects experimenting with the ideas of the lightness and darkness within cities, including the mesmerizing nightscapes unique to Asian metropolises.



Highlight

DV8, the popular bar formerly located on Jinhua Street (金華街) that closed in February of 2007 after two decades in business, is celebrating its reopening in a new location tomorrow night. Among the highlights: NT\$100 draft beers; two-for-one tequila shots all night; and music from DJ Fish, house DJ at Underworld (地下社) and the now-defunct Spin.
▶ Tomorrow from 8pm until late. Entrance is free
▶ DV8, 385, Fuxing S Rd Sec 2, Taipei City (台北市復興南路二段385號), between Heping East (和平東) and Xinhai (辛亥) roads, a three-minute walk from the Technology Building (科技大樓) MRT Station

▶ Museum of Contemporary Art (台北當代藝術館), 39 Chang'an W Rd, Taipei City (台北市長安西路39號). Open Tuesdays through Sundays from 10am to 6pm. Call (02) 2552-3720 for more information
▶ Until Aug. 24

Superficialness (很膚淺). Paris-based Taiwanese artist Chou Yu-cheng (周育正) returns home for a solo exhibition of 10 video installation works, sculptures and paintings he has created since 2005. The art will be on display at two separate venues.
▶ Taishin Tower (台新金控大樓), 118, Renai Rd Sec 4, Taipei City (台北市仁愛路四段118號2樓). Open Mondays through Fridays from 10am to 6pm. Call (02) 7761-6955 for more information; Galerie Grand Siecle (新苑藝術), 17, Alley 51, Ln 12, Bade Rd Sec 3, Taipei City (台北市八德路三段12巷51弄17號). Open Tuesdays

through Sundays from 1pm to 6pm. Call (02) 2578-5630 for more information
▶ Tomorrow until Aug. 16

Contemporary Painters Exhibition (當代名家展). More than 40 paintings by celebrated Taiwanese artists in Taiwan in styles ranging from Impressionism and Realism to Expressionism and with subject matter that includes portraits, still lifes and landscapes.
▶ Cathay United Art Center (國泰世華藝術中心), 7F, 236 Dunhua N Rd, Taipei City (台北市敦化北路236號7樓). Open Mondays through Saturdays from 10am to 6pm. Call (02) 2717-0988 for more information
▶ Until Aug. 23

Beyond a Dialogue (科光幻影—對話之外), an exhibition of digital art by six Taiwanese artists that deals with the themes of time,

space, the city, the virtual and the real. The art encourages visitors to think of the impact that technology has on human survival and that urban spaces have on the mind and psyche.

▶ National Taiwan Museum of Fine Arts (國立台灣美術館), 2, Wuchuan W Rd Sec 1, Taichung City (台中市五權西路一段2號). Open Tuesdays through Sundays from 9am to 5pm. Call (04) 2372-3552 for more information
▶ Until Aug. 17

Event

The Lin Rong San Foundation of Culture and Social Welfare (財團法人林榮三文化公益基金會) is sponsoring Taiwanese-language classes (台語文欣賞與應用) for students of all levels interested in learning to read and write in Hoklo (commonly known as Taiwanese). Classes will be conducted in Mandarin. The basis of instruction will be in romanized Hoklo, which will be taught in the introductory-level class. Some knowledge of romanized Hoklo is assumed for the intermediate-level classes, which will develop reading and writing skills. Introductory classes begin on Aug. 8 and run every Friday until Oct. 10. Intermediate classes start on Aug. 13 and run every Wednesday until Oct. 15. Classes will be held from 6:20pm and 9:20pm. For more information or to register, call (02) 2977-2067 or visit the foundation's Chinese-language Web site at www.lrsf.org.tw.

▶ Lin Rong San Foundation of Culture and Social Welfare, 6F, 10 Jhongshin Rd Sec 3, Taipei City (台北縣三重市重新路三段10號6樓)
▶ Registration closes on Wednesday. Participation is free

RESTAURANTS



The Japanese tapas are spectacular at Hanabi, with a price to match.
PHOTO: HO YI, TAIPEI TIMES

Hanabi

Address: 1-3, Ln 20, Zhongshan N Rd Sec 2, Taipei City (台北市中山北路二段20巷1-3號)

Telephone: (02) 2511-9358

Open: Tuesdays through Fridays from 11:30am to 2pm and 6pm to 11pm; closes at midnight on weekends

Average meal: NT\$1,100

Details: Chinese menu; credit cards accepted

Located near Spot — Taipei Film House (光點—台北之家), Hanabi has found favor among the city's growing tribe of sake lovers as an evening retreat. Its power to soothe and amuse derives from a respectable sake menu and a famed selection of Japanese tapas and kamameshi, a rice dish of broth and vegetables, meat or seafood that is cooked and served in an iron or ceramic pot.

Painted black and brown, Hanabi has the comfortable atmosphere of your friendly neighborhood tavern. The accommodating young wait staff makes the 10 percent service charge worthwhile.

There is, however, one major flaw, unless that is if you're anosmic. No sooner were we, a group of six, led to the seating area in the back than we hit a pungent wall of grilling odors from the semi-open kitchen. A few minutes after we complained, though, the air cleared.

Hanabi's range of premium daiginjo and ginjo sakes is limited but priced reasonably, with most 720ml bottles costing between NT\$1,280 to NT\$2,680.

As for the food, we ordered almost every signature dish recommended by foodie blogs. Soaked in a marinade made of more than 20 ingredients, the chicken wings (密手羽先唐揚, NT\$120) had the sweetness and saltiness of both miso and teriyaki sauces while the sesame seeds on the skin accentuated the grilled charcoal flavor. The fish egg omelet (明太子蛋捲, NT\$280) was a fine combination of tastes and textures; the fluffy exterior contained a savory soup of fishy spheres that burst in the mouth.

Sea urchin (NT\$240 each), which wasn't listed on the menu but written on a blackboard along with other seasonal delicacies, was the one dish that earned a unanimous seal of approval. The oversized globular sea creatures, fresh and shipped in from Penghu, are served split open. The gleaming orange flesh inside was extracted with spoons. The taste is light, sweet and slightly saline; just right for a raw piece of flesh recently plucked from the ocean.

Other specialties include grilled items marinated in a noteworthy black miso sauce. Believed to have originated from Nagoya, the brochettes are first grilled then stewed in a pot of the sauce flavored with sake. We had chicken (雞肉串, NT\$120) and beef brochettes (牛肋條, NT\$180); both had a novel sweet-salty combination of flavors.

Our last order was kamameshi bowls. The dish comes with a small hourglass so that the rice can be simmered precisely. The mushroom and truffle rice bowl (野菇松露釜飯, NT\$300) and the gomoku rice bowl (五目釜飯, NT\$280), which contains burdock, chicken and carrot, won praise for their sophisticated symphony of flavors. The rapid rice was halfway between fluffy and chewy.

Reservations are advisable as the sake bar seats around 30. Ravenous diners should expect to leave a dent in their bank balance.

— HO YI



Hong Kong Hsin Hua Tea House does Hong Kong noodles right.
PHOTO: IAN BARTHOLOMEW, TAIPEI TIMES

Hong Kong Hsin Hua Tea House

(香港鑫華茶餐廳)

Address: 126-1 Jinhua St, Taipei City (台北市金華街126-1號)

Telephone: (02) 2391-2002

Open: 11am to 9pm

Average meal: NT\$200

Details: Chinese menu; credit cards not accepted

Located opposite National Chengchi University's Center for Public and Business Administration Education (國立政治大學企企中心) in Taipei's Da-an District (大安區), Hong Kong Hsin Hua Tea House (香港鑫華茶餐廳) could easily be overlooked as just another greasy spoon that caters to students.

That would be a mistake.

Hsin Hua Tea House retains the atmosphere of a family restaurant while serving a young and restless clientele of students and office workers. The wait staff favors shorts, T-shirts and flip-flops, and service is briskly efficient, but the Hong Kong-style noodle and rice dishes here are uniformly of high quality.

The Hong Kong fried noodles (港式炒麵, NT\$120), one of more than 15 noodle dishes, are crisp but not overcooked, laden with plentiful bits of seafood and vegetables, and topped with a light and flavorful sauce. Among the more than 20 rice dishes are various styles of fried rice, as well as rice with different toppings. The salted fish and chicken fried rice (鹹魚雞粒炒飯, NT\$120) proves that, despite their rough-and-ready style of cooking, the chefs at Hsin Hua Tea House can delicately handle dishes that require a degree of finesse. There are also several daily specials, including the unusual but interesting salt fish and steamed mince pork with rice (鹹魚蒸肉餅飯, NT\$90).

Hsin Hua Tea House's breakfast menu is ideal for a nostalgic fix of old Asia, with its choice of French toast (法蘭西多士, NT\$50), lunch meat-and-egg sandwiches (餐肉蛋三文治, NT\$50), and delicious iced milk tea (招牌奶茶, NT\$60). These show a commendable disregard for healthy eating: the toast is moist with melted spread, the bread is soft and overprocessed, and the tea is sweetened with condensed milk.

The restaurant shows a cosmopolitan side with options such as the Malaysian fried vermicelli (馬來炒米粉, NT\$100) and Vietnamese beef soup noodles (越式肥牛湯河粉, NT\$120). These are not authentic Vietnamese or Malaysian food, but a Hong Kong interpretation of these dishes. Other selections include Thai-style fried vegetables (泰式醬炒時菜, NT\$100) and sweet-and-sour fish (咕嚕魚片, NT\$220).

Hsin Hua Tea House is definitely not about fine dining, but its wide selection, generous portions, high quality fare and efficient service make it ideal both for the lone diner and large groups with diverse requirements.

— IAN BARTHOLOMEW