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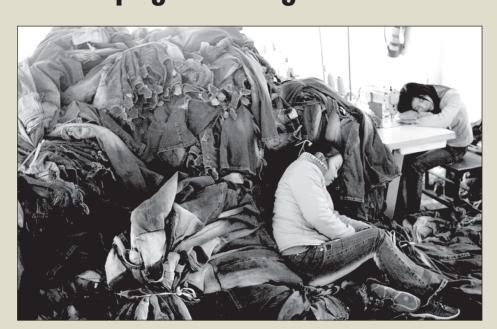
asmine lives in a room crowded together with a dozen other teenagers in a concrete building that lacks running water. She works seven days a week from 8am until 2am removing lint from denim jeans. She earns US\$1 a day.

Jasmine, one of the estimated 130 million members of China's so-called floating population, is the central character in director Micha X. Peled's 88-minute China Blue, a documentary about migrant labor in China. The film is one of five documentaries being shown as part of the 2008 Anti-Human Trafficking Film Festival organized by the Garden of Hope Foundation (勵馨基金會) to shed light on the issue of human trafficking. The films will be screened in four cities throughout Taiwan beginning today and running until the end of October.

It's a sad fact that many migrant workers in Taiwan face conditions similar to those of their counterparts in China, a phenomenon documented in Olwen Bedford's Working for a Better Future. The 24-minute film uses the lives of two Vietnamese workers to illustrate many of the hardships — forced debt, harsh working conditions, low wages — that thousands of migrant workers endure in Taiwan.

Luigi Acquisto takes the viewer on a journey from the streets of Sydney to Thailand's sex industry in Trafficked. Acquisto follows former police officer Chris Payne, who travels to Thailand to solve the mystery of "Nikki," a

Film festival raises awareness of the plight of migrant workers



A still from China Blue, a documentary that uses the story of a teenage girl to illustrate the plight of migrant workers in China.

young Thai girl deported from Australia after she was caught working in a brothel. On the way he meets the parents of another sex slave whose death at a Sydney immigration facility caused outrage in Australia.

Looking on the bright side, Meeta Vasisht's Summer Moon shows how victims of human trafficking can recover and go on to lead fulfilling lives. Vasisht films a group of former sex workers who use their experiences to stage humorous dramas aimed at shaming customers in the human marketplaces of India and Nepal.

And since no film festival raising awareness of a social issue would be complete without famous people showing how much they care, there's Traffic: An MTV EXIT Special, which enlists well-known celebrities such as Karen Mok (莫文蔚), who narrates a story about the "trafficking chain" that follows a woman trafficked from the Philippines and forced into prostitution, a trafficker who forces women into prostitution, and a woman who runs a shelter for migrants.

The 2008 Anti-Human Trafficking Film Festival Taipei screenings are tonight at 7pm and tomorrow and Sunday at 2pm at the Shin Kong Cineplex (新光影城), 4F and 5F, 36 Xining S Rd, Taipei City (台北市西寧南路36號4-5樓); screenings are also scheduled for Taichung (Oct. 14 to Oct. 16), Kaohsiung (Oct. 21 to Oct. 23) and Taitung (Oct. 24). Admission for all screenings is free. On the Net: www.goh.org. tw/AntiHumanTrafficking. — NOAH BUCHAN

B race yourselves for an approaching typhoon: a musical one. Next Thursday at The Wall, Steve Aoki, also known as Kid Millionaire, hits town

at full strength. Aoki lives in Los Angeles and is, at the tender age of 30, in the enviable position of owning his own indiemusic label, Dim Mak Records, the outfit that broke **Bloc Party** and which currently

has house

monsters

music

Steve Aoki: Looking forward to some **crowd-surfing.** PHOTO COURTESY OF WWW.STEVEAOKI.COM

MSTRKRFT, Klaxons and Mystery Jets on its list. He's honed a reputation for throwing down sick electro-thrash-rock sets with wild abandon and has pulled of feats such as ripping off his T-shirt with headphones on while in the middle

Olivia Wycech, an acquaintance of Aoki and new girl to the Taipei scene had this to say about the DJ's sets: "His eyes never leave the dance floor, unless it's to climb the highest speaker and crowd-surf his way into his own dancing shoes on the floor ...'

At the beginning of the year Aoki released his first mix CD, Pillowface and His Airplane Chronicles, to critical acclaim using the work of many of the artists on Dim Mak Records as base tracks. It is a stunning merging of genres from thrash metal to indie-rock to hip-hop overlaid on already remixed electro tunes from the likes of Justice, MSTRKRFT and

Aoki doesn't just remix the remixes: he has employed a bunch of his friends such as **Mickey Avalon** to drop vocals on top.

Also playing with Aoki is hot female rapper Anna-Catherine Hartley, also known as Uffie, who is signed to top French indieelectro label Ed Banger. Born in the US but now residing in Paris, Uffie, 20, will provide the live vocals in her mellifluous laid back hip-hop style.

The gig is being thrown by one half of Taiwanese Tomodachi duo Spykee (小胖). Aoki will be backed up on the decks by the group's other half, F Dragon (水果龍).

"This time I'm throwing the party in the name of Dance Rock Taipei, which is also the first event of Dance Rock Taipei. I hope to make DRTP a new model of indie dance in Taipei, so I thought Steve Aoki and Uffie, the super big hits right now, would be the perfect artists to bring in, instead of the outdated cast that big clubs would prefer," Spykee said.

Steve Aoki and Uffie play The Wall (這牆), B1, 200, Roosevelt Road Sec 4, Taipei City (北 市羅斯福路四段200號B1) on Thursday. The show begins at 11pm. Tickets are NT\$1,000 at the door with a drink.

Advance tickets also cost NT\$1,000, and can be purchased from the following locations in Taipei City: M@M Boutique, 4F-3, 112, Zhongxiao E Rd Sec 4 (台北市忠孝東路四段112號 4F-3), tel: (02) 8771-5688; NEU Store, 17, Ln 177, Dunhua S Rd Sec 1 (台北市敦化南路一段177巷 17號), tel: (02) 8771-8170; Species Records, 2F, 20, Ln 96, Kunming Street (台北市昆明街96巷20號 2F), tel: (02) 2375-5518.

On the Net: www.the-wall.com.tw, www.myspace.com/steveaoki, www.myspace. com/uffie.

空間), 15-2, Ln 11, Zhongshan N Rd Sec on a piece of paper or on successive

— TOM LEEMING

RESTAURANTS

Jiau's (嬌食)

Address: 22, Fuxing S Rd Sec 1, Taipei City (台北市復興南路一段22號)

Telephone: (02) 2711-4400 Average meal: NT\$1,000 for two with drinks Open: Daily from 11:30am to 2:30pm and 5:30pm to 10pm

Details: Chinese menu; credit cards accepted

When French bon vivants start skimping on leisurely lunches, and bars and restaurants in the land of haute cuisine start going belly-up at a rate that alarms industry observers, the times ahead for fancy eateries seem bleak.

Establishments like Jiau's, which was first reviewed here in March and serves what can be best described as Taiwanese nouveau cuisine, or, according to critics engaged in a fierce foodie debate in the blogosphere, over-priced night market fare, seem to be feeling the pinch. And customers are taking notice.

One of the more interesting complaints: the seats at Jiau's long table situated in the center of the restaurant are squashed to the point that women wearing short skirts can't cross their legs while dining.

But the prices, which came in for the most flak, have been reduced. The rice topped with stewed meat (滷肉飯), for example, has dropped from NT\$120 to NT\$50. And innovations to the menu, created by proprietor Zhuang Yue-jiau (莊月嬌), who could charitably be compared to England's Heston Blumenthal or Spain's Ferran Adria Acosta, are adventurous.

The stewed lion's head meatball (台北獅子 頭, NT\$180) epitomizes all that's right with Jiau's. Exquisitely presented — you could imagine the wait staff agonizing over the placing of the esoterically arranged drops of avocado sauce in the slightly sweet gravy that accompanies the solitary meatball — the medley of flavors and textures, which included a cream-based layer, challenge preconceived notions of how the traditional dish should be prepared.

Bitter gourd with salty egg yoke and shaved fried scallops (冰脆苦瓜, NT\$80) is



Stewed lion's head meatball with avocado and cream: sacrilegious to some, manna to others.

a noteworthy departure from the usual treatment of the vegetable. After biting through the waxy skin, the initial taste has notes of freshly mown grass accompanied by the saltiness of the creamy yoke, which

morph into musty fermented tones, followed

PHOTO: STEVE PRICE, TAIPEI TIMES

by a bitter finale. Though the dish of salty clams, whimsically named "captain's gone crazy" (船長的失常, NT\$100), was a little heavy on the black vinegar, the mollusks' flesh filled one half of each shell and was plump and juicy, far larger than the tiny smidgens of flesh typically found in other versions of this

common dish. Zhuang's piece de resistance remains Shihfang (食方, www.cestbon.com.tw), an avant-garde restaurant on Zhongshan North Road (中山北路) she created with her partner, photographer Hsieh Chun-te (謝春德). Since a meal there on Jan. 26, 2005, it is this reviewer's favorite take on contemporary

Taiwanese fare. Though Jiau's, which caters for a less aesthete crowd, may not be the best credit crunch Taiwanese lunch in town, with new prices and additions to the menu it

compares favorably with Shihfang. A red stamp next to an item on Jiau's menu indicates Zhang's recommendations, some of which are transplants from Shihfang.

— STEVE PRICE

I Know Pasta

Address: 121-2, Bade Road Sec 3, Taipei City (台北市八德路三段121-2號) Telephone: (02) 2577-3967 Open: Daily from 11am to 9pm Average meal: NT\$70 to NT\$160 **Details:** Chinese and English menu

Taiwan has great noodles everywhere you look: fat noodles, thin noodles, rice noodles, beef noodles — even cold noodles. But for those with more Western tastes, a good pasta can set you back at least a couple hundred NT dollars more than a your average bowl of noodles. Even then, the offerings are largely touch and go. Not so at the aptly named I Know Pasta. It is an entirely Taiwanese-run and staffed establishment, but as they claim, they do know pasta.

They have only recently made an English menu, and this becomes obvious when you read it: the carbonara is referred to as spaghetti with bacon and egg milk flavor (cheese), and the pesto is called spaghetti with pine nut green sauce. Don't let this dissuade you, however. The carbonara is made with back bacon and full cream, and the pesto rivals any I have had. The cheapest dish on the menu, at NT\$70, is the standard Bolognese, which has a rich ground pork and tomato sauce.

The most expensive pasta is the smoked salmon with cream sauce at NT\$160. The serving of salmon is so generous it's hard to imagine that one could make this dish at home for that price. The cream sauce has a hint of tomato, giving it a slightly sweet tang that goes well with the fish.

Again, they know what they are doing: when you get the salmon pasta as takeout, they pack the fish separately from the steaming dish so that it doesn't overcook the delicate salmon — a small detail that really enhances the flavor.

Around 7pm there is usually a line at the front counter where you order, but again, don't be put off, as the staff whips up orders at an amazing pace. There are three areas for dining in, with the dishes served on large white plates with proper cutlery (a fork and tablespoon).



The smoked salmon pasta with cream sauce is a gourmand's delight on a spendthrift budget.

Takeout dishes come in standard white boxes with a plastic spoon and chopsticks. They also have a corn soup, and a variety of teas and soft drinks for NT\$15 to NT\$35.

Though the dine-in areas are fairly cafeteriastyle in terms of layout, with a high turnover, the staff is friendly and the place is clean and brightly lit. Part of the charm is ordering at the main counter, over which you can see eight to 12 staff in an assembly line whipping up your order. The cashier yells to the main chef, who grabs a large frying pan and throws in meats, vegetables, stock, and begins tossing everything together. If it's a cream dish he will grab a carton of full cream and add it at the last minute. Pre-cooked pasta (standard in even high-end restaurants) is added last, and the dish moves on to the platers or the packers. The dishwasher takes the pan and the next order begins.

When they are really busy, four or more chefs will be working at once, and their flying hands and obvious expertise is a pleasure to watch. As a fan of cream sauce, I prefer to get takeout — the 10 minutes it takes me to get home allows the sauce to thicken and cool down a bit.

Pour it onto a plate, arrange the salmon slices on the top, and dig in. It is the best pasta you'll find, not because of the budget prices, but in spite of them.

— ALITA RICKARDS

[EVENTS & ENTERTAINMENT]

The **Urban Nomad Film Program** at the **2008 Taipei Biennial**, which runs until Oct 18, continues tomorrow night with Filipino Activist Shorts *2005-2008*, a set of short films on social issues in the Philippines. Also screening is Tribu, a film about gang wars in a Manila slum. The actors in the film are real teenage gangsters who "model themselves on US hiphop stars and view freestyle rapping as a way of life," and create a truce between their rival gangs.

- ▶Taipei Brewery (台北啤酒文化園區), also known as the Taipei Beer Factory, 85, Bade Rd Sec 2, Taipei City (台北市八 德路二段85號)
- ► Tomorrow at 7:30pm
- ▶ No admission fee

Dafu Jazz Quartet takes to the stage tonight at Sappho de Base, Taipei's favorite late-night venue for impromptu jazz sessions. Appearing tomorrow night is **Black Mirror**. On Tuesday night the **Grace Jazz Trio** plays a set, with an open jam afterwards, and on Wednesday the **Isaiah Richardson Jazz Trio** takes to the stage. Thursday night features electronica-rock and video duo Gross Fugue.

- ▶ B1, 1, Ln 102, Anhe Rd Sec 1, Taipei City (台北市安和路一段102巷1號B1). Call (02) 2700-5411 (after 9pm) or visit www.sappho102.biz for more
- ▶ Performances begin at 10:30pm on

information weekends; 10pm on weekdays ▶ No admission fee

Tonight's show at The Wall (這牆)

featuring Japanese singer **Kiyoharu** (清春) is already sold-out. Tomorrow night features metal bands EFTC, **Desecration**. **Nevermore** and Hekate. On Wednesday it's drumand-keyboard outfit **Alice the Band**. On Thursday the venue presents acclaimed DJ **Steve Aoki** from the US, and Uffie from France.

- ▶ B1, 200, Roosevelt Rd Sec 4, Taipei City (台北市羅斯福路四段200號B1). Call (02) 2930-0162 or log on at www.thewall.com.tw for more information
- ▶8pm tomorrow and Wednesday; 11pm on Thursday NT\$350 tomorrow, NT\$300 on

Wednesday, NT\$1,000 on Thursday

Kasilaw (鹹豬肉狩獵隊), an Amis folk group from Hualien, plays tonight at Witch House (女巫店). Hakka singer-songwriter Hsieh Yu-wei (謝 宇威) appears tomorrow night, while Thursday features Brother Fifth (搖 滾點唱機五哥), which is composed of two fingerstyle guitarists and a

- ▶ 7, Ln 56, Xinsheng S Rd Sec 3, Taipei City (台北市新生南路三段56巷7號). For more information, call (02) 2362-5494 or visit www.witchhouse.org
- ▶ Performances start at 9:30pm. Restaurant/bar with queer/feminist bookstore and large collection of board games open 11am to midnight Sundays through Wednesdays; 11am to 1am Thursdays through Saturdays ▶ NT\$300 admission includes one drink
- Jazz combo and venue regulars **Delta** on the Main Street takes to the stage tonight at Riverside Cafe (河岸留

- **富)**. All-female alt-rock quartet **Cherry** Boom (櫻桃幫) plays tomorrow night, followed by pop singer Van Fan (范逸 **₤)**. who starred in the Taiwanese box office hit Cape No. 7. ▶ 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 ▶ Shows start at 9:30pm tonight and

9pm tomorrow; 5pm and 9pm on

- ▶ NT\$400 admission tonight and tomorrow includes one drink. Tomorrow night at **VU Live House** Tranquility Bass presents the Dubstep Sessions with **Drunk Monk** from Shanghai, **Wax Apple D** from
- ▶ B1, 77 Wuchang St Sec 2, Taipei City (台北市武昌街二段77號B1). Call (02)

the US and **DJ Shorty**.

▶ Starts at 10pm tomorrow ▶ NT\$400 entrance includes two drinks

Tonight at **Tone 56 Live Bar**, a new restaurant near the corner of Fuxing North and Minquan East roads, is the Rubber Band, which plays rock, pop and dance music every Friday. Tomorrow it's house band **Loaded**, which plays everything from "rock classics to today's hits." Every Sunday features a regular rotation of groups: this week it's **The Revue Band**, playing

blues, rock and reggae. ▶ 1F, 56, Minguan E Rd Sec 3, Taipei City (台北市民權東路三段56號1樓), near the corner of Fuxing North Road (復興北路) and Minquan East Road (民權東路). Call (02) 2517-3869 for

Highlight

This year, the annual **Sun Moon Lake Festival** will take a new form

and include a wide variety of musical activities, including classical music concerts, drumming, Aboriginal dance and large-scale contemporary musicals. These performances, under the title of "Autumn Music — Drums and Dance" will take place over three weeks on the shores of Sun Moon Lake, starting today. In conjunction with these performances, there will also be activities related to locally produced ceramics, handicrafts and agricultural produce. Visitors will also be able to rent bicycles from a huge new rental facility at the lake. The festival will open with performances by the Ten Drum Arts Percussion

Group (十鼓擊樂團) tonight and

▶ Music shows go from 9:30pm to

Every Wednesday night at the Cosmo-

politan Grill there's a blues open mic,

held by the Blues Society on Taiwan

and hosted by Torch Pratt. All are wel-

in on guitar, bass or drums.

more information

come to bring their instruments and sit

▶ 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

12:30am tonight and tomorrow;

7:30pm to 9:30pm on Sundays

more information

▶ No admission fee



COURTESY OF SUN MOON LAKE NATIONAL SCENIC AREA ADMINISTRATION

tomorrow at the Chunghsing Parking Lot (中興停車場) in Shuishe (水社). The food festival that makes up part of this event should not be missed, as many of the area's lake fish will be featured, as well as local specialties such as mushrooms and the Assam Tea banquet. A complete program of events can be found at www.sunmoonlake.gov.tw/events/ sub02.html (Chinese only).

▶ 8pm to 11pm every Wednesday ▶ No admission fee

Exhibitions

Hide and Seek — Huang Mingchin 2008 Exhibition (躲迷藏—黃 盟欽2008作品展). Using the idea of

the labyrinth as a theme, Huang creates a maze with transparent curtains that isolates visitors in a space of silence so they can start conversing with themselves and rethink the relationship

between themselves and the world. ▶ Shin Leh Yuan Art Space (新樂園藝術

2, Taipei City (台北市中山北路二段11巷 15-2號). Open Wednesdays through Sundays from 1pm to 8pm. Tel: (02) 2561-1548 ▶ From tomorrow to Oct. 26

Eclipse, Universe — Joint **Exhibition of Young Surrealist** Artists (蝕・宇宙—超現實新銳藝術 家創作展). The exhibition features oil paintings by three up-and-coming artists in Taiwan who are known for their surrealistic portraits of the island's

natural 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. Tel: (02) 2717-0988

From tomorrow to Nov. 1

Dancing — Steven Liang Solo Exhibition (舞動—梁志偉個展)

Featuring more than 30 works by the glass artist, this exhibition shows how Liang combines skills and crafts with imagination to create lively creatures and animals.

- ▶Tittot Glass Museum (璃園水晶博物 館), 16, Ln 515 Zhongyang N Rd Sec 4, Taipei City (台北市中央北路四段515巷 16號). Open Tuesdays through Sundays from 9am to 5pm. Tel: (02) 2895-8861 ▶ Until Oct. 12
- An Account of Pen Walking Serial and Pencil Walker (走鉛筆的人). The solo exhibition by Shi Jin-hua (石晉華)

comprises two works. Pen Walking Serial displaces the traces of several pens left

the artist pacing back and forth in front of a white wall while drawing lines on the wall and chanting texts from the Avatamsaka Sutra. Each session lasts two hours and 15 minutes. The artist has so far completed 50 sessions over the course of more than a dozen years. ▶ 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. Tel: (04) 2372-3552 ► Until Oct. 19

sheets of paper. Pencil Walker shows

Art of Kaohsiung 2008: Official **Exhibition During the Japanese** Colonial Period (美術高雄2008—日 治時代競賽篇). Starting in 1927, the

Taiwan Art Exhibition (Taiten), later renamed the Taiwan Governor-General's Art Exhibition (Futen), was held annually, with the exception of a one-year suspension in 1937 during the Second Sino-Japanese War. The exhibition lasted for 16 years and played an important role in forming artistic trends, one of which was opening local artists to Western styles of painting. By showcasing the artists' works and documents, this exhibition aims to introduce visitors to outstanding artists in the early period of Taiwan's art history. ▶ Kaohsiung Museum of Fine Arts (高雄市立美術館), 20 Meishuguan Rd, Gushan Dist, Kaohsiung City. (高雄市鼓 山區美術館路20號). Open Tuesdays through Sundays from 9am to 5pm.

Tel: (07) 555-0331 Until Nov. 16