

## An example for Asia

Indian novelist and essayist Pankaj Mishra will be in Taipei this weekend to give a lecture called *Poor but Democratic: Democracy in India in the Age of Globalization* as part of the Taipei Salon (台北沙龍), a series of talks hosted by the Lung Yingtai Cultural Foundation (龍應台文化基金會). The lecture, as the title suggests, will address two issues.

"The idea that poor countries have to have an authoritarian government is one notion that's been around for a while. And India is the one major exception," Mishra said in a phone interview from his hotel in Hong Kong.

His second theme investigates the process of globalization and its potential to turn back the clock on India's democratization.

"To diminish centuries-old patterns whereby people were born into one caste ... has been the whole promise of democracy in India. Globalization, by privileging certain classes and certain kinds of people and introducing new kinds of inequalities, has in many ways undermined this particular promise," he said.

His lecture seeks to connect these two threads, illustrate the growing pains India is currently undergoing and examine how it can serve as a litmus test for other Asian countries experiencing the same problems.

This is Mishra's second visit to Taiwan, and he professes a fascination with Taiwanese cinema: "[Taiwan] has Hou Hsiao-hsien (侯孝賢), easily one of the world's great directors, if not the world's greatest director. To take an interest in his films is to also take an interest in Taiwanese society, to take an interest in Taiwanese history."

Pankaj Mishra's lecture is tomorrow from 2pm to 4pm at Yuehan Hall (月涵堂), 110 Jinhua St., Taipei City (台北市金華街110號). The lecture is in English. Admission is free, but pre-registration is required. Call (02) 3322-4907, or register online at [www.civictaipei.org](http://www.civictaipei.org).

— NOAH BUCHAN

## Neck braces at the ready

Tomorrow sees melodic death metal group The Haunted from Sweden playing with local act Infernal Chaos in a metal extravaganza that should leave partygoers with stiff necks and throbbing eardrums.

The music continues with a second show, billed as an "afterparty," that begins at 10:30pm, with industrial music by Roughhausen, heavy metal/grunge rockers Doublewide, and Into the Void, a Black Sabbath tribute band.

The Haunted started off in 1996, and the release of the group's first album in 1998 garnered *Terrorizer* magazine's Album of the Year award. Peter Dolving's lead vocals are scathing, introspective and full of angst. The song *D.O.A.* from The Haunted's 2004 album *One Kill Wonder* was made available for download in March this year for a video game called *Rock Band* on Xbox and PlayStation.

Taipei's Infernal Chaos was formed by guitarist Jesse Liu (小黑) of Chthonic (閃靈) and plays a driving, engaging style of thrash metal.

The afterparty features Taiwan resident singer, songwriter, producer, keyboardist and guitarist Jeff Stoddard's industrial band Roughhausen.

Although Roughhausen tours Europe, the US and Southeast Asia regularly, it has only recently started doing shows here.

While Stoddard calls Germany "the center of the universe for this kind of music," he adds that has been "getting a lot of love and warmth [recently] from the local death metal crowd."

"As an artist, I keep the integrity to myself," he says. "As a performer I have to keep the audience, so I focus more on the industrial hardcore: guitars, verse/chorus structure. It's sharp [and] blindly angry but it's something familiar."

Stoddard, who hails from Canada but hasn't been back since he left six years ago, grew up in hippie communes in the US and found himself attracted to Vancouver's industrial scene, where he spent more than two years in Skinny



Industrial hard-core band Roughhausen is one degree of separation away from Skinny Puppy. PHOTO COURTESY OF ROUGHHAUSEN

Puppy's studio beginning in 1996.

"I was 20 years old serving at the table of the masters," he says.

The use of samples from cult leaders such as Charles Manson, David Koresh and Jim Jones in Stoddard's music reflects his fascination with "the raw power of these personalities to convince people of things they know logically and rationally to be untrue."

Doublewide, featuring vocalist Magregor Wooley, also New Hong Kong Hair City's saxophone player, ends the night's proceedings. The group is "a hodgepodge of heavy sounds," Wooley says.

At the Lost Lagoon party on Oct. 12, Doublewide, with Wooley painted half black and half white and making crazy eyes at the crowd, stole the show.

— ALITA RICKARDS

## PERFORMANCE NOTES:

**WHAT AND WHEN:** The Haunted headlines tomorrow with Infernal Chaos from 6:30pm to 10:30pm, followed by a second show featuring Roughhausen, Doublewide and Into the Void

**WHERE:** VU Livehouse, B1, 77, Wuchang St Sec 2, Taipei City (台北市武昌街二段77號B1). Call (02) 2314-1868 for more information

**ENTRY:** Tickets for The Haunted are NT\$1,300 each and NT\$2,500 for two in the VIP area; NT\$800 each or NT\$1,500 for two in the Rock Area. Entry to the second show is NT\$250 and includes one drink (from 10pm onwards); free for people who attended The Haunted's gig



There are several events of varying shades, sounds and cityscapes this weekend. Only the broke, battered or "I have a cold" brigade have mild excuses for not seeking out one of these beauties.

First up is an interesting-looking evening tonight at the Gallery bar in the Grand Formosa Regent Taipei with Hendrick's Gin on promotional duties. The event's theme is loosely based on Jules Verne's novel, *Around the World in Eighty Days*.

Guests are asked to wear something Phileas Fogg-themed: Think England 1872, mid-Victorian era. **D.Soto** will be laying down some rare jazz grooves for attendees. "We have the best bartenders in Taiwan

around some of the most famous cocktail bars in the world," Bernard Junnet, brand manager for Hendrick's Gin told the Vinyl Word, adding that a new cocktail, the "Formosa Buck," will be unveiled. Definitely a slightly more refined night for those seeking more upmarket chill than down-and-dirty ill.

Around the World in Eight Unusual Cocktails happens tonight at the Grand Formosa Regent Taipei, 41, Zhongshan N Rd Sec 2, Taipei City (台北市中山北路二段41號). NT\$799 with one cocktail plus a selection of fine food from Around the World.

Get some Therapy tomorrow, hosted by Swank, promising electro house by the bucket load from Canadians **Gareth Jones** and **Matty D** and **Steve Stokes** from the UK. This is the only decent party in Taichung tonight for electro house, and Stokes, a long-termer who has only been



D.Soto takes you "Around the World" with jazz and gin. PHOTO COURTESY OF DAVID CLAROUGH

deejaying for about a year, will be on the ones and twos with tech house. He's played at a few parties recently, and it's good to see a new talent like him emerging from the foreign community and doing well.

Therapy is tomorrow at Liquid Lounge, 98 Chungming S Rd, Taichung City (台中市明南路98號). From 10pm until 5am. NT\$300 all night; two drinks are included with

admission before midnight.

**R-Min, Glenn Jr and Stingrays** are promising "cutting-edge electronic dance music" in Kaohsiung at the Dizzy Pub tomorrow and the following two Saturdays. To check out the flyer and get a taste of DJ Glenn's track selection, visit [www.djglenn.com.tw](http://www.djglenn.com.tw).

House of Gods takes place tonight, Nov. 22 and Nov. 29 at Dizzy Pub, 170-176 Sihwei 4th Rd, Kaohsiung City (高雄西四維路170-176號). From 10pm until 5am. NT\$150 with a drink.

Hopefully no one has forgotten **Queen Bee's** hot tip last week. The big one in Taipei this weekend looks to be minimal techno house party Earworm at VT Artsalon tomorrow.

Earworm is tomorrow at VT Artsalon, B1, 47 Yitong St, Taipei City (台北市伊通街47號B1). Admission is NT\$400.

— TOM LEEMING

## [ EVENTS &amp; ENTERTAINMENT ]

## Highlight

The Saisiyat tribe's biennial **Festival of the Little People (矮靈祭)**, starts tonight in Wufeng (五峰) Township in Hsinchu County and Nanchuang (南庄) in Miaoli County. The festival pays tribute to a race of dark-skinned short people that according to legend once populated Taiwan. The Saisiyat believe they wiped out the "little people" and must put this curse to rest with a ceremony where participants drink rice wine, sing and dance in rituals that last from dusk to dawn for three consecutive days. While the Nanchuang ceremony is known for its commercial tilt with a night-market atmosphere, the Wufeng event takes a more spiritual approach. The beginning rituals are held in private and the first set of dances are restricted to Saisiyat tribe members, but the festival opens to the public later in the evening. The event has become a popular tourist attraction, with 10,000 people attending the 2006 ceremony in Wufeng. A few traditional rules for visitors: no bickering so as to maintain a harmonious atmosphere; wear a stem of silver grass (芒草) to ward off bad spirits; photography is allowed but only outside of the ceremonial circle. For more information: Call the Wufeng Township Administration at (03) 585-1001 or the Nanchuang Township Administration Office at (03) 782-3115. For information in English for the Wufeng ceremony, e-mail [sean\\_kaitei@hotmail.com](mailto:sean_kaitei@hotmail.com) or call 0930-029-8426.

- ▶ The Saisiyat Festival of the Little People
- ▶ Tonight until Sunday
- ▶ Restroom facilities and camping space (NT\$200 per tent) available at Wufeng



Dancing for the "little people." PHOTO: TAIPEI TIMES

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

## Exhibition

**Shock • Shot — Wu Tien Chang's Solo Exhibition (備·相—吳天章2008個展)**. Wu's highly anticipated exhibition features eight large-scale works by the renowned artist, one of the few to have successfully made the jump from traditional painting to digital art.

- ▶ Main Trend Gallery (大趨勢畫廊), 209-1, Chengde Rd Sec 3, Taipei City (台北市承德路三段209-1號). Open Tuesdays through Saturdays from 11am to 7pm. Tel: (02) 2587-3412
- ▶ From tomorrow through Dec. 13

**Hung Tien-yu Solo Exhibition (美的背後—洪天宇個展)** is an exhibition of new works by Hung that

was organized after the artist saw two series of paintings sell for a total of NT\$20 million at this year's Taipei Art Fair. The new works contemplate the binary relationship between nature and humanity.

- ▶ AKI Gallery (也藝), 141 Mintsu W Rd, Taipei City (台北市民族西路141號). Open Tuesdays through Sundays from 12pm to 6:30pm. Tel: (02) 2599-1171
- ▶ Until Nov. 30

**Labyrinth — Wu Shang-lin Solo Exhibition (迷境—吳尚霖個展)**. Up-and-coming artist Wu uses photography and video images to create a series of portraits of Taipei City in motion under themes that include "Margin and Center," "Space and Remembrance" and "Labyrinth."

- ▶ Taipei Artist Village (台北國際藝術村), 7 Beiping E Rd, Taipei City (台北市北平東路7號). Open Mondays

The owners of the **Riverside Cafe** recently opened Riverside Live House (西門紅樓展演館), a new venue located in Ximending's historic Red House Theater (西門紅樓). This weekend features two local stars: tonight is pop singer **Bobby Chen** (陳昇) with his group, **The 'We Hate Love Songs' Band** (恨情歌樂團), while female crooner **Michelle Pan** appears on Sunday to sing jazz and bossa nova standards, as well as her own hits.

- ▶ 177 Xining S Rd, Taipei City (台北市西寧南路177號). Call (02) 2370-8805 or visit [www.riverside.com.tw](http://www.riverside.com.tw) for more information
- ▶ Show starts tonight at 8:30pm; 7:30pm on Sunday (doors open at 7pm)
- ▶ Entrance (includes one drink) is NT\$550 tonight; NT\$600 on Sunday

**Jazz Your Mind** appears tonight at **Sappho de Base**. Tomorrow night, **Waka and Yo**, a Japanese duo that play tabla and sitar, perform a set of Indian fusion music. The venue opens on Monday night for a special show featuring blues band **Black Sheep** with **Shun Kikuta**, a Japanese guitarist who lives in Chicago and tours with blues legend Koko Taylor. On Tuesday night the **Sappho Jazz Band** performs, with an open jam afterwards, while **The Chris Stiles Jazz Trio** takes to the stage on Wednesday. Thursday night, the venue welcomes solo folk rocker **Shane Lazarowich** and the **Long Naked Bottles**.

- ▶ 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](http://www.sappho102.biz) for more information
- ▶ Performances begin at 10:30pm on weekends; 10pm on weekdays. Monday's show starts at 9pm
- ▶ No admission fee

Tonight at **Tone 56 Live Bar** it's funk and R'n'B band **Kenyatta Trio**. Tomorrow it's house band **Loaded**, which plays everything from rock classics to today's hits. On Sunday, the **Blues Vibrations** take to the stage.

- ▶ 1F, 56, Minquan 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 (復興北) and Minquan East (民權東) roads

- Call (02) 2517-3869 for more information

- ▶ Music shows go from 9:30pm to 12:30am tonight and tomorrow; 7:30pm to 9:30pm on Sundays
- ▶ No admission fee

At **Bliss**, now under new management, wacky cover band **The Originals** plays tonight with hillbilly punks **The Pinetop Surgeons**. Tomorrow **Sinister Sound Syndicate** spins electro-house, disco punk and minimalist techno, while Thursday features dub music presented by Tranquility Bass Productions.

- ▶ 148, Xinyi Rd Sec 4, Taipei City (台北市信義路四段148號), one block east of Dunhua South Road (敦化南路). Call Bliss at (02) 2702-1855 or log on at [www.myspace.com/blisslivehouse](http://www.myspace.com/blisslivehouse)
- ▶ Tonight, tomorrow and Thursday at 10pm. Bar/kitchen open from 7pm daily. Ladies night Fridays; women get one free cocktail of their choice
- ▶ Entrance to the bar is free.
- ▶ Tomorrow's and Thursday's music shows are also free

**Underworld(地下社羣)** hosts newcomers **Hi Jack** and punk-band **Random** (隨性) tonight. Pop-punk group **Abandoned Machines** (留聲機工廠) and garage rockers **The Deadly Vibes** perform tomorrow.

- ▶ B1, 45 Shida Rd, Taipei City (台北市師大路45號B1). Call (02) 2369-0103 or visit [www.upsaid.com/underworld](http://www.upsaid.com/underworld) for more information
- ▶ Music shows tonight and tomorrow are from 9:30pm to 11:30pm
- ▶ Entrance is NT\$300 for both shows and includes one drink

Every Wednesday night at the **Cosmopolitan Grill** there's a blues open mic, held by the **Blues Society on Taiwan**. 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](http://www.cosmo.com.tw) for more information

## RESTAURANTS

## GinzaCha-Ya (銀座茶屋)

**Address:** B2, 300, Zhongxiao E Rd Sec 3, Taipei City (台北市忠孝東路三段300號B2樓)

**Telephone:** (02) 8772-6150

**Open:** 11pm to 9:30pm

**Average meal:** NT\$200

**Details:** Chinese menu; credit cards accepted



GinzaCha-Ya's tea bowl sets offer a savory version of the afternoon tea.

PHOTO: RON BROWNLOW, TAIPEI TIMES

Like Korean barbecue and hot-pot restaurants, GinzaCha-Ya (銀座茶屋), located in the food court of Sogo's Fuxing branch, gives diners the satisfying feeling of having a hand in the creation of their own meal. The do-it-yourself process at GinzaCha-Ya is much more simple, however, and does not require grills or open flames — perfect if you want a fairly quick meal or are dining with a pyromaniac who you do not want to expose to temptation. Most dishes on the menu come in sets called huai shi cha shan (懷石茶膳), a poetic phrase that literally translates into "tea-bowl meal."

GinzaCha-Ya's tea-bowl sets are served in pretty Japanese-style ceramic dishware neatly laid out on a wooden tray. Each bowl is filled with an elegantly presented assortment of rice, meat or fish, veggies and other ingredients, and accompanied by a teapot filled with a savory broth that has a very delicate tea aroma, a small dish of seasonal pickled fruit or vegetables, and a slice of silky tofu in a tangy sesame oil and vinegar sauce.

Your server will instruct you to pour as much broth into the bowl as you like, add slices of scallion and bits of wasabi paste for seasoning, and then gently mix the contents with a small wooden stirring spoon. The result resembles Taiwanese congee, or zhou (粥), which is thinner than its porridge-like Cantonese cousin. The difference between congee and GinzaCha-Ya's tea bowl sets, however, is the novelty and the quality of the ingredients.

My dining companion ordered the chicken and wild greens set (雞野菜茶膳, NT\$180), which comes with lightly-seasoned white rice, chicken stuffed with imitation crab and carrots, a slice of soft, sweet fish tempura, a small piece of egg omelet and an assortment of green vegetables and mushrooms. After the broth was poured in, the mixture resembled (as one would expect) chicken soup. The flavor was richer and more savory than my selection, the mentaiko set (明太子水茶膳, NT\$190) — two seasoned rice balls, slightly browned so that the outsides are crispy; several spoonfuls of coral-colored mentaiko, the paste-like marinated roe of pollock fish; vegetables; and seafood-flavored broth. I emptied my entire teapot into the bowl and was sorry because the delightfully salty little eggs of the mentaiko were cast adrift in the broth and therefore hard to taste. Aside from that culinary tragedy, I enjoyed the crisped rice, which became satisfyingly firm to the bite when soaked. Seafood lovers should also try the grilled salmon set (燒鮭魚肚茶膳), which at NT\$280 is GinzaCha-Ya's most expensive tea-bowl set, but comes with generous helpings of fish and salmon roe.

For an extra NT\$70, we got a pot of oolong tea and a creme brulee-like custard at the end of our meal. The very rich and very creamy custard was delicious, but if you have a less-pronounced sweet tooth, you might find it too heavy a finish to the delicate flavors in GinzaCha-Ya's tea bowls. Meal portions are relatively light and diners should not expect to emerge stuffed — which is a plus if you plan to go shopping in Sogo's boutiques.

— CATHERINE SHU

## L'Idiot (里蒂歐餐廳)

**Address:** 1F, 156, Minsheng E Rd Sec 3, Taipei City (台北市民生東路三段156號1樓)

**Telephone:** (02) 2545-6966

**Open:** Monday through Thursday from 11:30am to 10:30pm; Friday, from 11:30am to midnight; Saturday from 10am to midnight; Sunday from 10am to 10:30pm

**Average meal:** NT\$600 for lunch

**Details:** Chinese and English menu; credit cards accepted

Few restaurants go for intentional humor, though many a howler can be found on the Chinglish menus and fusion dishes of the city's East-meets-West establishments. L'Idiot, however, amuses with its satirical take on trendy dining.

Named after the uber-exclusive restaurant in Steve Martin's *LA Story*, to get a table at which he has to schedule an appointment to make a reservation and is vetted by the Fourth Reich Bank of Hamburg before being told he's not rich enough to order the duck, L'Idiot is a quirky affair, and knowing how to navigate the menu means the difference between a pedestrian repast and a good-value nosh-up. Opened two months ago in the space that used to house Tony Roma's on Minsheng East Road, the dining room is dominated by two large sinuous sculptures that resemble Gaudi's Park Guell serpentine bench and dragon fountain to the point of being pastiche.

The walls are painted peach, the ceiling maroon with wooden beams running the length of the room. Bric-a-brac sit on numerous white shelves, while an eclectic selection of photos and paintings, some tacky, others arty, adorn the walls. Unlike the dismal street views on offer at most downtown restaurants, the windows here look out on greenery and flowering shrubs.

L'Idiot's menu uses playful headings such as "Aviators" for chicken and duck (roasted spring chicken with bacon and pear stuffing with calvados, NT\$580), "Aquatics" for seafood (seared Hokkaido scallops with carrot puree and macadamia nuts, NT\$560), "Swine" for pork (pork chop with caramel apple, NT\$450), and "Cows and Baby Sheep" for beef and lamb (16-ounce prime sirloin with roasted garlic, NT\$1,600).

Hospitable touches include plentiful warm bread, which is served with honey butter prior to each meal and complimentary hors d'oeuvre of bruschetta topped with a large dollop of ricotta drizzled with a honey and balsamic vinegar sauce.

At lunchtime, aside from the a la carte menu, two sets are available. Both begin with a choice of Caesar salad or baby sardine salad. The former was disappointingly bland, as the dressing was light and tasted calorie-reduced. The latter, consisting of radicchio, rocket, lamb's lettuce and fried garlic, was a far superior medley of nutty, mustard and fishy flavors.

Set 1's (NT\$390) main course choices, crispy chicken wrap with spicy dressing (comes with fries) or pasta with smoked salmon in cream sauce, both passed muster, but Set 2's (NT\$590) pan-seared seafood with sauteed vegetables and caper sauce was the talk of the table. Artfully presented, the fish, on this occasion sea bream, had a golden crispy top with flesh that was tender and firm without being dry. The capers and slice of radish added a subtle piquancy. Unfortunately, the soup of the day offered in Set 2 failed to materialize.

From the cold starters selection, Fine de Claire oysters at NT\$160 each are a steal, while from the charcuterie section, country pate (NT\$240) was enough for four people.

— STEVE PRICE



L'Idiot is an intelligent choice for good-value fine dining. PHOTO: STEVE PRICE, TAIPEI TIMES