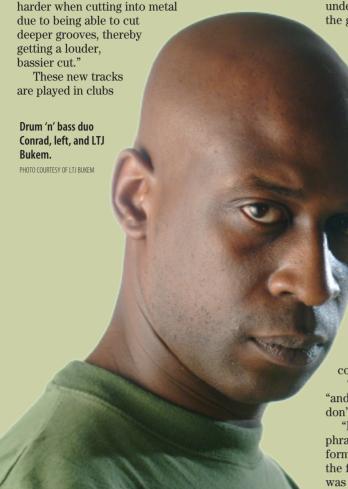
#### AIPEI TIMES • FRIDAY, FEBRUARY 27, 2009

uxy's most-booked international DJ, LTJ Bukem returns tonight with collaborator MC Conrad for his sixth gig at the club.

"The way ... music is made has changed a lot over the 20 years I have been playing drum 'n' bass," Bukem, real name Danny Williamson, told the Vinyl Word.

But after two decades in the business, Bukem said he still only plays vinyl and dub plates.

A dub plate "is basically a plate of metal in the shape of a record and is used to test cut tracks to see how they sound before final mastering," Bukem said in an e-mail exchange. "You can actually push the levels of any track



to gauge audience reactions before vinyl pressing takes place. The system ensures that only privileged DJs receive copies of the latest produce.

Drum 'n' bass, more than any other electronica genre, makes use of vinyl and dub plates.

"We have gone into an age where sound quality is secondary to expense, [which is] a shame, but [an] understandable progression," Bukem said, alluding to the growing popularity of digital deejaying equipment.

One development Bukem does take issue with is the classification of drum 'n' bass using labels such as "liquid funk," a term coined at the turn of the noughties, or "intelligent."

To Conrad (last name Thompson), "liquid" is "a loose metaphor for the current beat patterns, trends, sounds and style ... Differences lie in rolling drum patterns, spacious trippy grooves and a 'less is more' attitude applied in production."

The term, said Conrad in an e-mail interview on Monday, reflects the evolution of drum 'n' bass rather than representing something completely different: "This style has been around for sometime but a broad selection of producers

have focused on it ... so it was given a nickname." "It's not new. It is what I have been doing and supporting always:

musical drum 'n' bass," said Bukem. "Just a different name for the same thing.' Using "intelligent" as a taxon is also controversial

"I never liked the term intelligent," said Bukem, "and have never referred to it as a style of music ... [I] don't know where it originally came from.'

"I think everyone who has used or not used this phrase by now knows it was not meant to belittle other forms of drum 'n' bass," Conrad said, "but at the time the feelings of others outside of the reference felt it was a diss. I personally hate the tag."

With fans of other forms of electronica, drum 'n' bass occupies a special position, in that it is either

"To really understand drum 'n' bass you got to be in it twenty-four-seven, and I think that contributes to the love [or] hate of it," Conrad said.

"Isn't this the case with all music? You either love or hate it," said Bukem. "I strongly feel it's not about how a piece of music is made or constructed ... but how it sounds

when complete and therefore do you like it or not?"

Given the prevalence of house and formerly psytrance here, it is perhaps surprising that a drum 'n' bass DJ is Luxy's most-booked international act.

But then again, "there is always something in every style for everyone if you have the time to listen," said Bukem. "I have never classified my music, everyone else has always seemed to do that for me.

LTJ Bukem and MC Conrad tonight at Luxy, 5F, 201, Zhongxiao E Rd Sec 4, Taipei City (台北市忠孝東路四段201號 5樓). Entrance is NT\$500 with one drink before 11pm, or NT\$800 after 11pm with two drinks. Call (02) 2772-1000, or 0955-904-600 for reservations (English service available). On the Net: www.luxy-taipei.com.



# South Village welcomes spring with snacks — and an eye on environmental awareness

or thousands of years, farmers in East Asia have relied on solar terms, or the 24 points in the traditional solar calendar, to determine when to plant and harvest their crops. Solar terms also dictate many major religious festivals and important dates such as Tomb Sweeping Day.

### **EVENT NOTES:**

**WHAT:** South Village marks the arrival of four important dates on the East Asian solar calendar with traditional snacks

**WHEN:** Thursday ("the awakening of the insects"), March 20 (spring equinox), April 2 (Tomb Sweeping Day), and April 20 (the arrival of the "grain rain"), from 7:30pm to 9:30pm each evening. Each night is limited to 35 people, so call ahead to reserve a place

WHERE: South Village, 10, Ln 80, Shida Rd, Taipei City (台北市師大路80巷10號)

**DETAILS:** Call (02) 8369-2963 for reservations. NT\$600 per person

**ON THE NET:** www.southvillage.com.tw



South Village (南村落), an arts and culture center near Shida, will be marking the next four solar terms in March and April, which herald the coming of spring, with events featuring a mouth-watering selection of traditional snacks made from seasonal ingredients. The treats include fresh mantou sweetened with brown sugar and red beans, and pastries flavored with green tea, taro, yam and plum.

The first event is Thursday, which falls on the day before the two-week solar term known as "the awakening of the insects" (驚蟄). The spring equinox (春分) will be celebrated on March 20, Tomb Sweeping Day (清明節) on April 2, and the arrival of the "grain rain" (穀雨), which helps crops grow, on April 20.

While South Village's events are aimed at gourmets, the activities are intended to go beyond food tastings. The center, which regularly hosts dinners and cooking demonstrations in its combined gallery and kitchen space, hopes that highlighting the importance of the solar calendar will raise awareness about global warming.

— CATHERINE SHU

South Village will be serving up freshly prepared traditional snacks to mark the next four solar terms.

### [ EVENTS & ENTERTAINMENT ]

## Classical music

2009 Russian Classical Music Series — Master Cellists, Ancient and Modern (2009俄羅斯 古典音樂節系列 — 古今奇大提琴獨奏

會) is a series of concerts sponsored by Royal Music Studio (皇家音樂藝術坊) to present rising Russian musicians. This week it's Arkadi Kuchynski, and the program includes Brahms' Cello Sonata No. 1 in E-Minor, Op. 38, Martinu's Variations on a Slovakian Theme, Brubeck's Blue Rondo a la Turk and Piazzolla's Oblivion.

- ▶ Tomorrow at 7:30 ► Hsinchu Municipal Performance Hall (新竹市立演藝廳), 17, Tungta Rd Sec 2,
- Hsinchu City (新竹市東大路二段17號) ▶ Tickets are NT\$300 and NT\$500, available through ERA ticketing or online at www.ticket.com.tw

#### World to Come — Maya Beiser Multimedia Cello Concert (瑪雅· 貝瑟多媒體大提琴獨奏會 — 明日世界)

brings "cello goddess" Maya Beiser to Taiwan. Beiser is known for her innovative work with the cello and has collaborated with contemporary composers such as Dan Tun and Philip Glass. Video designs for the performance — which will include Arvo Part's Fratres and Golijov's Mariel (both versions for solo cello and multitrack recording), along with Steve Reich's Cello Counterpoint and David Lang's World to Come — were created by Irit Batsry and won the Whitney Museum's prestigious Bucksbaum Award.

- ▶ Tomorrow at 7:30pm
- ▶ National Concert Hall, Taipei City ► Tickets are NT\$500 to NT\$2,000,

available through NTCH ticketing or online at www.artsticket.com.tw

**NSO's Discovering Future** Masters Series — Singing on the Glacial Land (NSO 發現未來大 師系列 — 嬝繞川原的穹音) sees guest conductor Andrew Constantine leading the National Symphony Orchestra (國家交響樂團) with cello

soloist Amit Peled. The program will feature Elgar's Cockaigne, Op. 40 and Cello Concerto in E-Minor, Op. 85 and Sibelius' Symphony No. 5 in E-Flat Major, Op. 82.

- ▶ Sunday at 2:30pm
- ▶ National Concert Hall, Taipei City ▶ Tickets are NT\$400 to NT\$1,500. available through NTCH ticketing or online at www.artsticket.com.tw

Crossover 40 — Tango Abrazo (飛樂40 — 探戈阿伯拉佐) presents the Cantango Berlin, specialists in

Argentinian tango music who made a huge impact with their collaboration with the Berlin Philharmonic to create a new tango sound. In Taiwan they join the Taipei Symphony Orchestra (台北市立交響樂團) to perform music from Piazzolla, Pugliese and other

- tango masters. ▶ Tuesday at 7:30pm
- National Concert Hall, Taipei City ► Tickets are NT\$200 to NT\$800, available through NTCH ticketing or online at www.artsticket.com.tw

# **Exhibitions**

#### is a solo exhibition by Taiwanese artist Wu Jhy-chen (巫日文). In this series of paintings, Wu uses his imagination to

The Dream in Time Flow (春秋夢)

depict historical individuals through an expressive and abstract style.

▶ Lili Arts Space (Lili藝術空間), 2F, 760, Zhongshan N Rd Sec 6, Taipei City (台 北市中山北路六段760號2樓). Open daily from 11:30am to 9pm. Call (02) 2876-0798

▶ Until Sunday

**Easy Plastics** is a group exhibition by 11 up-and-coming Taiwanese artists who use sculpture, installation and design to investigate plastic and its metaphoric applications to

- ▶ Taipei National University of Arts Guandu Museum of Arts (台北藝術大學 關渡美術館), 1 Xueyuan Rd, Beitou Dist, Taipei City (台北市北投區學園路1號). Open Tuesday to Sunday from 10am to 5pm. Call (02) 2896-1000 X2432
- ▶ Until March 29

Those wanting to gain a deeper understanding of one of Asia's oldest trade routes can check out **Legends** of the Silk Road — Treasures From Linjiang (絲路傳奇—新疆文物 大展). The exhibit provides viewers with a glimpse of life in the ancient

world by displaying 150 items unearthed along the Silk Road, including a 4,000-year-old mummified body of a woman in sandals known as the Loulan Beauty (樓蘭美女) and artifacts from the Tang Dynasty.

▶ National Museum of History (國立歷 史博物館), 49 Nanhai Rd, Taipei City (台 北市南海路49號). Open daily from 10am to 6pm, closed on Mondays ▶ Until March 15

**Ancient Pottery of the Paiwan** Tribe in Taiwan (祖靈的居所—台 灣排灣族古陶壺特展) shows how

ceramics are closely associated with the legends of the Paiwan tribe's origins, and how pottery helps to perpetuate the tribe's social hierarchy.

- ▶ National Museum of Natural Science (國立自然科學博物館), 1, Kuanchien Rd, Taichung City (台中市館前路1號). Open daily from 9am to 5pm, closed on Mondays
- ▶ Until May 17

The God of Earth in Taiwan (台灣 土地公特展) explains the origins of the Earth God (土地公) and why it continues to play an important role in

folk worship throughout the country. National Museum of Natural Science (國立自然科學博物館), 1, Kuanchien Rd, Taichung City (台中市館

前路1號). Open daily from 9am to

5pm, closed on Mondays ▶ Until May 31

**Skies of Northern Tibet** (藏北的天空) is a solo exhibition of 13

of Chiu Hsien-te's (邱顯德) watercolors. The exhibit shows the continuing evolution of the artist's style with the sky now occupying a greater proportion of the painting's surface than ever before. Stylistically, the paintings possess a freer, more lyrical expressiveness and a tremendous richness of layering and

tonal shifts in color. ▶ 99 Degrees Art Center (99 藝術中心) 5F, 259, Dunhua S Rd Sec 1, Taipei City (台北市敦化南路一段259號5F). Open daily from 11am to 6pm, closed on Mondays

▶ Until Feb. 28

Art on Balcony (露台開賣) presents 100 works by 40 emerging

and established contemporary artists working in a variety of different mediums including painting, sculpture, photography and printmaking.

- ▶ Project Fulfill Art Space (就在藝術空 間), 2, Alley 45, Ln 147, Xinyi Rd Sec 3, Taipei City (台北市信義路三段147巷 45弄2號). To arrange a viewing call (02) 2325-0023
- ▶ Until March 8

The National Palace Museum does a superb job of explaining the history and importance of Chinese ink painting with its exhibit The Art and Aesthetics of From: Selections from the History of Chinese Painting (造型與美感—中國繪畫的發

- 展). Beginning with the Six Dynasties period and moving up to the Qing Dynasty, the show represents a selection of works from the museum's collection arranged chronologically to provide an overview of some of the major traditions and movements in Chinese painting.
- ▶ National Palace Museum (國立故宮 博物院), 221, Zhishan Rd Sec 2, Shilin Dist, Taipei City (台北市士林區至善路二 段221號)
- ▶ Until March 25

Madden Reality: Post-Taipei

Art Group (叛離異象:後台北畫派) features 72 works by eight of Taiwan's most well-respected contemporary artists ranging from sculpture to painting.

- ► Taipei Fine Arts Museum (TFAM), 181, Zhongshan N Rd Sec 3, Taipei City (台北市中山北路三段181號) ▶ Open daily from 9:30am to 5:30pm,
- closed on Mondays. Tel: (02) 2595-7656
- ▶ Until April 5

### RESTAURANTS

## **Evans Burger**

Address: 16, Ln 86, Shida Rd, Taipei City (台北市師大路86巷16號) **Telephone:** (02) 2365-5022 **Open:** Daily from 11am to 11pm Average meal: NT\$300 On the Net: www.evansburger.tw Details: English and Chinese menu; credit cards not accepted

Back in November last year, Taipei Times reviewed Evans Burger, a burger joint that has joined the fierce competition to provide value-for-money quick eats in the Shida area. We predicted Evans Burger would be here to stay; so it came as no surprise when in December, it opened a 90-seater just a few lanes away



Evans' brunch puts a very Taiwanese spin on American breakfast fare.

The real surprise is the venue, an old colonial-style bungalow that is ideally suited to the small-town diner vibe that the establishment cultivates. The cozy, well-lit interior overlooking a wooden veranda, and the veranda itself, make the new branch immediately appealing. The decor is similar to its original Pucheng Street branch (27, Ln 13, Pucheng St, Taipei City, 台北市浦城街13巷27號), but the new premises gives Evans space to spread out a little.

The menu has also spread out. In addition to established favorites such as its chili beef burger (墨西哥辣牛肉堡, NT\$240), or its utterly over-the-top super jumbo burger (超級總匯漢堡, NT\$350), Evans Burger has now released a range of all-day brunch dishes, which are also designed for the hearty eater. Evans made its reputation on its homemade beef patty (you get three of them in the super jumbo), which is wonderfully tasty, though the burgers, in the case of both the chili beef and tornado beef burger (龍捲風牛肉起士堡), were not quite what one would expect in an American diner.

There is also a similar disjunction from the expected in the brunch menu. The chicken steak brunch (NT\$230, 烤雞 肉蛋沙拉早餐), a platter piled with egg (any style, though the omelet is particularly good), a grilled chicken steak (tasty enough, but a tad too similar to the chicken you might find in a lunch box), pork and beans, romaine salad and some rather disconcerting baked apple, puts a distinctively Taiwanese twist to the idea of the American cooked breakfast. The bottomless cup of perfectly decent coffee makes it especially appealing. In the particularly Evans manner, there is also an up-the-ante option of the king's breakfast (NT\$280, 國王早餐), which adds bacon, sausage, and another egg to an already overflowing plate.

Evans is American food targeted squarely at a young local clientele, and once you accept that this isn't a cut-rate Dan Ryan's but something very much its own show, everything falls into place. Celia Wu (吳怡慧), a manager at Evans, said that the blue cheese sauce used in the blue cheese burger (藍 紋起士漢堡) was lighter in flavor than one might get elsewhere, and that the incorporation of traditional entrees such as the rosemary chicken steak (迷迭香雞腿排) and the American pork steak (美式豬排飯) were there largely to cater to more traditional Taiwanese who might not regard a burger — no matter how generously proportioned — as a proper meal. To make the most of the relaxed and comfortable surroundings, Wu said Evans might expand the offerings at the second branch to include a larger cocktail and drinks menu in the near future. The fact that Grolsch was on offer for NT\$130 was already a big plus. A&W Root Beer (NT\$50) was a touch of nostalgia that endeared me to the establishment. Service is super friendly, and there is no 10 percent service charge. — IAN BARTHOLOMEW

# **Qimin Organic Hotpot**

(齊民有機中國火鍋) Address: 2F, 128, Zhongxiao E Rd Sec 4, Taipei City (台北市忠孝東 **Telephone:** (02) 2772-5123 路四段128號2樓) Hours: Daily from 11:30am to 2:30pm and 5:30pm to 10:30pm Average meal: NT\$800 to NT\$1,000 per person Details: English and Chinese menu; credit cards accepted On the Net: www.gi-min.com

Hot pot goes upscale at Qimin Organic Hotpot (齊民 有機中國火鍋), which offers organic produce and highquality meats served in an urban chic setting.

Qimin's minimalist, gallery-like interior is what you would expect on Zhongxiao East Road (忠 孝東路): white walls and ceilings, wooden floors and



Qimin Organic Hotpot: from farm to table. PHOTO: DAVID CHEN, TAIPEI TIMES

retro tables, also in white. The restaurant is a venture of Yuen Foong Yu Biotech Company (永豐餘生技繼), which specializes in organic fertilizers and runs an organic farm in Yilan County that supplies much of the fresh produce served at the restaurant.

The concept behind Qimin is an odd fusion: back-to-nature idealism and a fussy, elitist air given to this humble, communal Chinese cuisine. That said, "nature" prevails in this combination. The food is simple and simply good — the vegetables taste fresh and robust in flavor and the meats are choice cuts. Two persons typically share one hot pot, which can be divided in half. Fine dining is the emphasis, with a ceremonial sequence of

courses in the set menu. Diners start by sipping on "welcome tea," which the restaurant's Web site says is organic oolong (烏龍) grown in the mountains of Nantou County.

Next comes the appetizer, which changes seasonally. I was served a trio of small dishes: pickled cucumber and carrot, a slice of cold chicken soaked in rice wine and garnished with a date, and a chunk of taro topped with a savory cream sauce and slices of shitake mushroom.

For the consomme tasting course, the waiter brings broth in a stainless steel pot and turns on the hot plate, leaving you the soup before the vegetables arrive in a neatly arranged basket. Qimin offers three choices of broth: chicken, dried bonito or kombu (鰹魚昆布) and vegetable.

While the broth starts out tasting subtle and fragrant, be aware that the meats and vegetables can thicken the stock quickly. By the end of my meal, the soup was too rich and intense.

My main course choice, prime sirloin (NT\$920), was meltin-the-mouth delicious. It was cut in eight slices thick enough to carry a tender, juicy flavor, but thin enough to cook in just a few seconds. The accompanying sauce was an earthy concoction made of cumin and chili oil.

Other choices include an "assorted seafood" selection (NT\$980), Matsusaka pork (松板豬, NT\$780) and a house specialty, Huoshan Shihu chicken (霍山石斛, NT\$2,500 for two). The restaurant says their chickens are raised free-range in Nantou County and fed herbal Chinese medicines and mountain stream water. A strictly vegetarian meal is also available (NT\$680).

The waiters, dressed in Chinese-style uniforms, were attentive but cold. They announced and explained each course impatiently, as if they were sick of the routine and just wanted to move on to the next table. All in all, Qimin lives up to it slogan "From Farm to Table,"

but it's a pricey table at that. Visit with a big appetite and in the mood to splurge. — DAVID CHEN