



For the last nine years, rock has been the only kind of music played at the Ho-Hai-Yan Rock Festival (台北縣貢寮國際海洋音樂祭) held annually at Taipei County's Fulong Beach (福隆海灘). While that's not about to change anytime soon, at least this year dance music fans can roll as others rock when 12 local Taiwanese throw a beachside party called "Together" nearby the main event, which, like the festival, is free.

"This party is all about having a good time and celebrating the happiness that music brings us," said **AI** of BPM productions, the event's organizer. "We'd also like to take this great opportunity to share the different types of music we each represent with hundreds of thousands of high-spirited music fans."

The lineup includes **Dragon**, Taiwan's premier psytrance producer/promoter, **Apple**, **AI**, **Fion**, **Amber**, **Tommy**, **Allen**, **Barfly**, **Joy**, **Josh**, **Psyan** and **J568**. Together is today and tomorrow from 2pm to midnight. From Fulong Train Station, walk down Fulong Street (福隆街) towards the beach. The party is at the end of the road.

Meanwhile, back in the big smoke, Taipei's first reggae bar, Roxy Roots, holds its grand opening party tomorrow beginning at 9pm with Taimaica Soundsystem providing the tunes. Roxy Roots is at 90 Songren Rd, Taipei City (台北市松仁路90號), tel: (02) 2725-3932. On the Net: www.roxy.com.tw.

Another piece of good news for those who enjoyed (or missed) the reggae bash at Walilei (哇哩咧), an Italian restaurant in Cianshui Bay (淺水灣), on June 6: Island Jam and the Black Reign crew are going to host a free party there once every two weeks until the end of October.

"The party starts at 5pm but people can get there anytime in the afternoon and enjoy the place, relax on the beach, watch the sunset, have cocktails and food. There will be DJs all the time and big speakers outside, so if people want to dance it's not a problem," says Taili of Island Jam. "If they feel good and want to stay, we'll keep playing music!"

There's a party tomorrow, July 11 and July 25.

To get there, take the MRT Red Line to Hongshulin Station (紅樹林捷運站). Then get a cab to Walilei, 12-1, Beishhizi, Sanjhhih Township, Taipei County (台北縣三芝鄉北勢子12之1號). The total journey takes about an hour. On the Net: www.walileitw.com.

Recent news on the DJ grapevine is that three outstanding expat Canadian DJs and promoters — **Matty D**, **Gareth Jones** and **Cap** — are leaving Taiwan. Matty D and Gareth Jones, known as the Swank DJs, are definitely not strangers to Taichung's party animals; the two rabble-rousers have been responsible for some wild nights over the past few years.

Their last shows are today from 11pm to 5am at Club Jump, B1, 8, Keelung Rd Sec 1, Taipei City (台北市基隆路一段8號B1), www.club-jump.com, NT\$500 admission; and tomorrow from 10pm to 5:30pm at Liquid Lounge 98 Chungming S Rd, Taichung City (台中市忠明南路98號), NT\$400 door damage.

Cap's farewell party, Save the Last Dance, is tomorrow from 11pm to 4am at Hook, B1, 1, Alley 7, Ln 205, Sec 4, Zhongxiao E Rd, Taipei City (台北市忠孝東路四段205巷7弄1號). Admission is NT\$150.

"I want to thank anyone and everyone who has ever stopped me to say 'great set' or 'I loved that song you played.' Hearing those words means more to me than getting paid sometimes," says Cap. "Lastly to the guy who told me at Peacefirst one year that I play too much Michael Jackson ... 'Never too much.'"

— QUEEN BEE



The party continues at Walilei.

PHOTO COURTESY OF ISLAND JAM



The Deadly Vibes get down and get sweaty tomorrow night at Underworld to celebrate the release of their new EP.

PHOTO COURTESY OF THE DEADLY VIBES

Good to be bad

If the Deadly Vibes had their own religion, they'd probably call it Rock 'n' Roll. The name in one form or another appears like a mantra in their songs (*You Gotta Rock, Man I Love That Rock 'n' Roll*). In interviews, it slips all too easily off their tongues. The band even started an annual touring show in Taiwan called the Rock 'n' Roll Circus.

When this trio of expats who reside in Ilan County spread their gospel tomorrow night at Underworld (地下社會) in Taipei, don't be surprised to find a packed bar full of people pumping their fists and dancing to the band's country-flavored, punk-influenced garage rock.

"[A] lot of cursin', [a] lot of sweatin', a lot of yellin'," said drummer JT Long of what the audience can expect tomorrow.

Just don't tell his mom. JT and his identical twin brother, JD, who plays guitar in the band, grew up in Bible-belt Texas. Mrs Long doesn't really listen to rock, and "might have heard" their demo, said the brothers, but she's sometimes curious. "She asked me, do you curse?" said JT, smiling. "I was like no, not at all."

The 32-year-old Long brothers, who are genial and unfailingly polite in person, stay faithful to the spirit of their music. The lyrics to one Vibes song, *Good to Be Bad*, from their latest EP *Get Your Kicks!*, go "Don't you tell your mama, don't you tell your dad, but it's good, it's good, good, good, good to be bad."

True to their retro tastes, the band released the EP as a 7-inch record, which will be on sale at their show tomorrow (it comes with a CD-R comprising MP3s for the analog-impaired).

"It's just the feel, that's originally what rock 'n' roll started from," said JD of their decision to go vinyl.

He says the record sold well in Europe, where the band did a month-long tour in April and May that included dates in the UK, Spain, Germany and Italy. "Only one person the whole time asked, 'Where's the CD?'" he said.

Europe was the fourth tour outside of Taiwan for the Vibes, who seem like a textbook case of a band using the Internet to get its name out. Through MySpace, they have managed to set up tours of South Korea, China and Japan since they formed

in 2006. "We spend a lot of time on the computer," sighed JT.

They don't make much money, either — their European tour was mainly paid for out of their own pockets. But they do it out of a hunger to play for new audiences. "We can't play shows in Taiwan every month and be satisfied," said JT.

"You can play the same venue, same studio all the time. We get bored of that, personally," said JD. Boredom shook up the Vibes' previous incarnation, the Daymakers, which played pop-punk a la Green Day, sang cutesy Chinese lyrics, wore loud 1970s suits and enjoyed a reputation in the indie scene for their *ke-ai* (可愛) act.

"Towards the end of the Daymakers, we were just itching for something different," said JD. So they switched instruments: JT went from bass to drums and Jason Copps, who was playing drums, switched to guitar and lead vocals. Copps writes the lyrics for the Deadly Vibes.

"I think with the Daymakers we tried to be catchy, gimmicky with our music. But now we're just writing whatever comes out, whatever it feels like," said JT.

But one thing the Deadly Vibes kept was a sense of "showmanship." "It's not just about making music, it's about the show," he said, noting JD's tendency to jump on top of tables or to fall onto his knees while playing guitar.

"I'm just taken over by it," said JD of the thrill of playing shows. "Seeing people out, girls."

"He loves seein' the girls up front," said JT.

— DAVID CHEN

PERFORMANCE NOTES:

WHAT: The Deadly Vibes with the Blue Trucks
WHEN AND WHERE: Tomorrow night, 9:30pm at Underworld (地下社會), B1, 45 Shida Rd, Taipei City (台北市師大路45號B1). Tel: (02) 2369-0103
ADMISSION: NT\$300 at the door, includes a drink
ON THE NET: mspace.com/thedeadvibes

[EVENTS & ENTERTAINMENT]

Tonight at **Underworld (地下社會)** one-man electro-rock band **Sonic Deadhorse** appears with **Jiu Xihu (舊秩序)**. Tomorrow's show features Ilan rockers **The Deadly Vibes**, who are celebrating the release of their new 7-inch record [see story above], and **The Blue Trucks**. On Wednesday, it's up-and-coming bands **Gayung (假勇)** and **Mafianjo (瑪菲安喬)**.
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 for more information
Music shows run from 9:30pm to 11:30pm on Fridays and Saturdays and 9pm to 11pm on Wednesdays. Underworld is open daily from 9pm, closed on Mondays. Happy hour on Tuesdays and Thursdays before midnight
Entrance is NT\$300 tonight and tomorrow and includes one drink, NT\$100 on Wednesday

Jazz Your Mind plays acid jazz and cool jazz tonight at **Sappho de Base**. Tomorrow it's blues, funk and surf rock with **Blues Vibrations**. The venue opens on Monday especially for a jam session with French drummer **Anne Pacey and Triphase** [see Highlight]. On Tuesday, **Ginger Men** take to the stage to play fusion jazz. **Terry's Jazz Quartet** appears on Wednesday, and on Thursday it's acoustic guitarist **Huang Lan-bai (黃藍白)**, with singers **Vana** and **Tonya**.
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 information
Performances begin at 10:30pm on weekends, 10pm on weekdays. Sappho is closed on Sundays and Mondays
No entrance fee

Franz and Friends (城市舞台藝文沙龍), an upscale restaurant and performance space in Taipei's East District, hosts music shows every night. Weekly highlights include **Denise Juan (阮丹青)**, a former pop singer turned piano teacher, television presenter and traveler, and her band **Sunshine Costa**. They play tonight. Tomorrow it's **Buona Sera**, a group featuring soprano **Chang Hsiao-ni (張曉倪)**.
25, Bade Rd Sec 3, Taipei City (台北市八德路三段25號B1). Call (02) 2579-0558 for reservations, or visit www.franzandfriends.com.tw for more information
Minimum charge of NT\$300 on Fridays and Saturdays, on other nights there's a one-drink minimum

Exhibitions

Thoughts of Culture and the Speech of Objects: Contemporary Ceramics in Mainland China (文思物語—大陸當代陶藝展) at Yinge Ceramics Museum (鶯歌陶瓷博物館) celebrates 30 years of contemporary ceramics in China. The exhibit displays works from the past three decades under two themes: an exploration of traditional culture through ceramics; and an investigation of artistic possibilities inherent in ceramics as a medium. Also on display is **Surveying and Testing the Foundations: Contemporary Ceramic Sculpture in Taiwan (測量探底—臺灣當代土象)**. Using the groundbreaking 1981 Exhibition of Works by Contemporary Chinese and Japanese Ceramists as its starting point, the exhibit surveys the explosive growth of ceramics as an artistic medium in Taiwan.
Yingge Ceramics Museum (鶯歌陶瓷

博物館), 200 Wenhua Rd, Yingge Township, Taipei County (北縣鶯歌鎮文化路200號). Open Tuesdays to Fridays from 9:30am to 5pm and Saturdays and Sundays from 9:30am to 6pm. Tel: (02) 8677-2727. On the Net: www.ceramics.tpc.gov.tw
Both exhibits run until Oct. 11

Sickles, shields, swords, daggers and axes are some of the 500 unique iron weapons played in **Fatal Beauty: Traditional Weapons From Africa**. Employing photographs, maps, illustrations and film footage, the exhibit provides an in-depth survey of the role iron weapons played in the traditional cultures of Central Africa.
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 Tuesdays to Sundays from 10am to 6pm. Tel: (02) 2361-0270
Until Sept. 27

"Looking up, looking down, nothing of beauty remains in this world," is a quote by musician Landy Chang (張培仁) to describe Taiwan's creative industry. Though somewhat pessimistic, the idea underlies **Looking Up! Looking Down! (抬頭一看・生活裡沒有任何美好的事)**, an exhibit that presents 11 young Taiwanese artists working in a variety of media to explore the theme of beauty in contemporary society.
Esliite Xinyi Bookstore (誠品信義店), 5F, 11 Songgao Rd, Taipei City (台北市松高路11號5樓). Tuesdays to Sundays from 11am to 7pm. Tel: (02) 8789-3388 X1588
Until Aug. 2

The Institute of Beasts is the brainchild of Steve Dutton and Steve Swindells, two academics who developed this exhibit during a three-month residency in Seoul. "Members"

of the institute — including dogs, hamsters, deer and lovebirds — are introduced using drawings, photographs, installations, animation and video as a means of producing and investigating impulses, compulsions and diversions.
Taipei National University of the Arts, Kuandu Museum of Fine 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 Tuesdays to Sundays from 10am to 5pm. Tel: (02) 2893-8871
Until Aug. 2

World Mystery (世界之謎) is a series of paintings by Wang Tin-yu (王挺宇) that depict ordinary people in ordinary situations as a means of directing the viewer's attention away from the glorified images depicted by the popular entertainment media.
Project Fulfill Art Space (就在藝術中心), 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). Open Tuesdays to Sundays from 2pm to 9pm, closes at 7pm on Sundays. Tel: (02) 2325-0023
Until Sept. 1

Highlights

Jackie Chan (成龍), Brad Pitt, Uma Thurman and Leonardo DiCaprio are among the celebrities featured in this year's AdEaters, a unique screening of the most creative, intriguing and hilarious commercials from around the world. The five-hour program includes an ad by Academy Award winner Martin Scorsese about secret agents and beautiful women. Categories include animation, masterpieces, celebrities, animals and banned advertisements presented uncensored, of course. Acrobats, music and refreshments will keep the entertainment going during the one-hour intermission, and participants will have a chance to win a pair of round-trip tickets to Hong Kong.
Sun Yat-sen Memorial Hall (國父紀念館), 505, Renai Rd Sec 4, Taipei City (台北市仁愛路四段505號)
Sunday from 2pm to 8pm, one-hour intermission between 5pm and 6pm
Advance tickets are NT\$700 to



AdEaters presents the world's strangest, sexiest and naughtiest commercials.

PHOTO COURTESY OF ALLIANCE FRANCAISE DE TAIWAN

NT\$900, available at Esliite Bookstores, through NTCH ticketing or by calling (02) 2742-3595. NT\$800 to NT\$1,000 tickets are available at the door
For more information and a peek at some of the commercials from last year's AdEaters, visit www.infine-art.com/adeaters

— NOAH BUCHAN

RESTAURANTS

Tachung Standing Bar (大眾立吞)

Address: 8, Civic Boulevard Sec 4, Taipei City (台北市市民大道四段8號)
Telephone: (02) 2721-3720 **Open:** 6:30am to 2am
Average meal: NT\$700 including drinks
Details: Chinese and Japanese menu; credit cards accepted

Tachung Standing Bar has transplanted a populist culinary culture from Japan to cater to the young crowd that hangs out in Taipei's East District (東區). According to proprietor Chen Chao-wen (陳超文), Japanese go to these local tapas bars for a quick nibble, sip and break during work. In Taipei, Tachung is popular for evening snacks, mostly grilled foodstuff, and to relax with friends.

The Japanese-esque bar is virtually nonexistent by day, completely concealed behind the wooden facade of an inconspicuous building. By night, the place comes to life with tantalizing barbecue smells and a boisterous crowd spilling onto the sidewalk.

Though diners rarely stand the same way Japanese do at such establishments, the small but snug bar retains a warm and casual feel. Empty plastic beer crates are piled up and used as seats, and wooden planks nailed together serve as tables. The unfinished, exposed concrete wall and worn tiles give the interior a slightly deserted look, subdued by the wood finishing and soothingly dim lighting.

The seating is arranged to ensure each table has enough space. The high ceiling and a wooden pillar erected in the center make the small interior feel much more spacious than it actually is.

The menu has been changed to become more wallet-friendly. On one side of the food menu is a reasonable selection of grilled food that ranges from eggplant, mushrooms, pork and chicken to intestine, heart and tongue (NT\$40 for one skewer, NT\$100 for three). The other side of the menu has a selection of seafood, including shishamo (柳葉魚NT\$160), octopus with mustard (NT\$80) and sea snail (NT\$160). Ask staff for available seafood items.

For NT\$40 a skewer, the food is generally satisfactory. On a recent visit, my dining companions and I tried almost every grilled item on the menu. Chinese yam (山藥), in particular, left an impression while slabs of mustard and spring onion added a saucy flavor to light and glutinous-textured vegetables. Bacon and asparagus went exceptionally well on skewer (蘿蔔培根), but one of my dining partners found bacon and tomato (蕃茄培根) an odd pairing.

The drink menu at the bar mainly consists of a variety of shochu (priced between NT\$180 to NT\$280), a Japanese liquor commonly distilled from rice, barley or sweet potato. The tea shochu we tried had a light, pleasing fragrance; the sweet potato had a much stronger liquor taste. There are half-dozen kinds of sake to choose from, priced between NT\$180 to NT\$340.

One game non-Japanese speaking diners can play at Tachung Standing Bar is to try and decipher the contents of the numerous Japanese flyers on the walls. Old movie flyers are the easiest to guess whereas inebriated patrons may become embroiled in heated debates over which flyer is a list of wanted criminals or an advertisement for the Japanese Communist Party.

The bar stands at the intersection of Civil Boulevard (市民大道) and Fuxing South Road (復興南路).

— BY HO YI

Toasteria (吐司利亞)

Address: 1, Ln 72, Yunhe St, Taipei City (台北市雲和街72巷1號)
Telephone: (02) 2365-3051
Average meal: NT\$250
Open: 11am to 11pm; open until midnight on Saturdays
Details: Chinese and English menu; credit cards not accepted

The first Toasteria, just off of Zhongxiao East Road (忠孝東路), is a postage-stamp-size place serving panini-style grilled-cheese sandwiches that's popular for quick bites or take-out orders. With only two tables and seating for up to six at the bar, there's not room for much else, and patrons are often seen milling around the front waiting for a place to sit.

Owner Tomer Feldman has changed things at his second location in the Shida area. With seating for 30, it's more than four times the size of the original. The restroom is nearly the size of the first Toasteria and is beautifully outfitted with a wooden bench, huge mirror and a sink made from a refitted wok. Customers joke that they are going to move into it.

What hasn't changed is the stylish color palette of mustard and earth tones, the use of copper and reclaimed wood, an open kitchen layout and the delicious comfort food on offer.

A thick L-shaped bar dominates the restaurant, its counter fencing in the open kitchen. All the wood furnishings are made from reused wood, except for the chairs. The bar itself is made from railway trestles of deeply smoked oak. All the lighting fixtures other than the recessed lights are from antiques and curio shop that Feldman frequents — he designed the bar around a sideboard he found there.

Feldman gutted the interior and started from scratch to create an ambient, airy space suffused with amber lighting.

The tables are topped with collages Feldman created using clippings from the *Village Voice*. Under a copper countertop facing the street is a glass-enclosed terrarium filled with plants. Pieces of driftwood are artfully placed throughout.

The expanded space comes with an extended menu, made possible by the installation of a Teppanyaki grill, a large toaster oven and a frozen margarita machine.

I tried one of the new Asian-Mediterranean fusion sandwiches, teriyaki steak (NT\$170), and my companion had the Med salmon (NT\$170). We shared a fried fish salad. The steak sandwich was served medium rare, with grilled onions, and a tangy semi-sweet teriyaki sauce that soaked nicely into the bread. Crisp slices of radish offset the tender meat, and melted cheddar oozed out of every bite. The Med salmon was a simple salmon filet with feta and tomatoes, enlivened with olives, capers and onions. Also available at the original location, the fried fish salad (NT\$165) is made of tender chunks of white fish, battered and fried, and stacked on a bed of watercress, lettuce, onions, tomato and beetroot drizzled with Feldman's homemade aioli dressing. The salad is served with grilled triangles of bread — specially made for Toasteria with no sugar and extra yeast.

We spent a good part of the evening drinking very reasonably priced margaritas (NT\$120 each). Despite coming from a machine they were top-notch, made with white Jose Cuervo Clasico, and served in a salted glass and topped with mint and lemon.

— ALITA RICKARDS



The new Toasteria has an expanded menu.

PHOTO: ALITA RICKARDS