

## POP STOP

COMPILED BY CATHERINE SHU



Li Jin-liang, right, has been hawking banned boobies.

PHOTO: TAIPEI TIMES

Regular readers of Pop Stop will know that popular television host **Hu Gua's** (胡瓜) son-in-law, **Li Jin-liang** (李進良), has been more than a handful even before his June nuptials to Hu's daughter. Before getting hitched to **Hu Ying-chen** (胡盈禎), Li allegedly carried on an affair with starlet **Mao Mao** (毛毛). His past misadventures include charges of sexual harassment by a Japanese porn star and an all-night party with two friends and three hostesses at a Taipei hotel.

But Li may have turned out to be an even bigger boob than either of the Hus imagined. The plastic surgeon was recently fined NT\$150,000 and ordered to stop working for three months by the Taipei Department of Health after illegally inserting silicone breast implants into a patient. The enhancers are only allowed for breast reconstruction surgery — the merely vain must content themselves with saline-filled breast implants.

Li admitted to wrongful use of the artificial lady lumps, but defended himself by insisting many of his colleagues do the same thing. A *United Daily News* report showed that Li's Web site plugged silicone breast implants for NT\$200,000 but did not mention they were limited to reconstruction surgery only. The article helpfully explained that women with "airport physiques" (飛機場體質) prefer silicone because saline implants look less natural on skinny bodies. In the interest of fairness, the *United Daily News* also added that many other plastic surgery clinic Web sites tout silicone breast implants without explaining the legal limitations on their use.

But Li's troubles did not stop with the Department of Health.

The patient, Hong Mei-nai (洪美奈), claimed at several dramatic press conferences that Li never acted with the breast of intentions. She said the silicone implants were inserted without her consent and that Li also neglected to provide follow-up care when one of the jelly rolls allegedly leaked after the operation.

A few days after the punishment was levied against Li, Hong, who claimed the fine was too light, "staggered" to the entrance of the district prosecutor's office with her lawyer and banged on the door in front of a clutch of reporters. Our sister paper the *Liberty Times* reported that Hong wants to charge Li with professional negligence and slander for claiming that she allegedly tried to extort the clinic for money after the ill-fated operation. She also complained that Li had yet to reach out to her for a settlement or even to apologize. Li's lawyer responded that he and his client were still in the process of preparing a response to Hong's accusations.

Hong has been a constant presence in the media since news of the scandal broke about two weeks ago. At a previous gathering, she sobbed while jabbing her left armpit with a pair of scissors, explaining she couldn't feel a thing. "After the surgery, I was like a handicapped person," she said. "I couldn't get out of bed. All I could do was lie there and wet myself." In addition to the numbness and physical weakness, she says she now suffers from anemia, an irregular heartbeat and mental exhaustion. And, Hong tearfully added, she was forced to postpone her upcoming wedding in the US.

Li could take a page from the life of **Eason Chan** (陳奕迅) on how to be family man. *Oriental Sunday* reports that the Hong Kong pop singer and actor has yet to kick his longtime nicotine habit, but sneaks outdoors and smokes in parking lots so his wife, **Hilary Tsui** (徐濤雲), and school-age daughter won't have to inhale secondhand smoke. The couple was rumored to have weathered marital troubles last summer, but the storm seems to have passed. *Oriental Sunday* says that Chan is so busy with his upcoming record that he counts on Tsui to look after their child's education. The doting mum carries her daughter's heavy book bag all the way to the school door and picks her up after classes to send her to an English-language *busriban*. Tsui was overheard reminding her daughter to study hard "so daddy doesn't worry about you."

BY HO YI



Left: Taiwanese poet Wu Sheng. Right: Japanese poet Ryoko Sekiguchi. Below: Chinese poet Yan Li.

PHOTOS COURTESY OF TAIPEI POETRY FESTIVAL



Above: Taiwanese poet Chen Yi-zhi. Left: Taiwanese poet and filmmaker Hung Hung.

PHOTOS COURTESY OF TAIPEI POETRY FESTIVAL



Above: Taiwanese poet Chen Yu-hong.

PHOTO COURTESY OF TAIPEI POETRY FESTIVAL

## Poetry fest celebrates 10th anniversary

Big-name authors, aspiring young bards and members of the general public will all feel at home at this year's Taipei Poetry Festival (臺北詩歌節), which is celebrating its 10th birthday with a series of activities, readings, seminars, performances and concerts that honor past achievements and explore new possibilities.

The highlight of the event is next Saturday's Poets' Night, where local poets of different generations will hold readings with renowned theater director Li Huan-hsiung (黎煥雄) serving as stage director. The names of the participants read like a who's who of Taiwan's literary establishment, including Cheng Chou-yu (鄭愁予), Yang Mu (楊牧), Shang Qin (商禽), Yang Ze (楊澤), Jiao Tong (焦桐), Hung Hung (鴻鴻) and Xu Hwei-zhi (許悔之).

Apart from the main poetry gathering, celebrated poetesses will have a lady's night out on Monday at the Eslite Xinyi Store (誠品信義店) to talk about their distinct styles and sensibilities. Aboriginal poets such as Adaw Palaf and Moyan from the Ami tribe and Mo Naneg of the Paiwan tribe will take to the stage on Wednesday.

As one of this year's themes is cross-cultural and hybrid forms, poets from China, France, Japan and the US will hold readings on Sunday and attend panel discussions at various colleges and universities in Taipei to share their experiences working in different cultures and with different media.

Laura Mullen from the US, for example, is a literature and cinema professor known for her experimental writing that challenges literary and gender

conventions. French poet Stephane Bouquet is also an accomplished screenwriter, and Ryoko Sekiguchi takes inspiration from different cultures and writes both in Japanese and French.

The opening night gala performance to be held at Zhongshan Hall (台北市中山堂) tomorrow evening will see artists from various fields paying tribute to poets by incorporating poems into their art. Participating artists include *nanguan* (南管) player Wang Xinxin (王心心) and writer Wang Wen-hua (王文華) as well as musicians Summer Lei (雷光夏) and Lin Sheng-xiang (林生祥).

Members of the general public can take an active part in the festival by writing a poem and putting it in one of the "poetry donation" boxes at Eslite's Dunnan and Xinyi branches. The best

## FESTIVAL NOTES:

**WHAT:** 2009 Taipei Poetry Festival (第十屆台北詩歌節)

**WHEN:** Today to Nov. 29

**WHERE:** Main venues include Zhongshan Hall (台北市中山堂), Eslite Xinyi Store (誠品信義店) and Taipei Artist Village (台北國際藝術村)

**ON THE NET:** poetry.culture.gov.tw

submissions will receive awards and writers will be given the opportunity to read their works during the festival.

Entry to most activities is free, but registration is required in advance for the opening gala performance and some of the readings. For more information, call (02) 2351-0116 or visit the event's bilingual site at poetry.culture.gov.tw.

## FESTIVAL

## Back to basics

The outdoor festival season isn't over yet. Tomorrow and Sunday, a group of Taichung expatriates is holding Basic Aid '09 Music and Arts Festival, a charity event at a mountain campground in central Taiwan featuring live music, DJs and paragliding.

Basic Aid was started three years ago as a "picnic-in-the-park" fund-raiser for Jess Morwood and Dan Ship, two former Taichung residents who moved to Varanasi, India, to start Basic Human Needs, an NGO that provides food, shelter and medical care to poor people.

The proceeds from the event go once again to Basic Human Needs, as well as a yet-to-be-chosen Aboriginal community and a fund for victims of natural disasters in Taiwan.

The festival has a simple purpose — to have fun for a good cause, says organizer Paul Davis, aka Boston Paul. "Taiwan gives us the opportunity to do things [as English teachers] ... why not give a little back?"

More than 15 bands, including Davis' reggae/hip-hop outfit Militant Hippie, punk group Dive Bomb and country-western band WaySoon, are scheduled to play throughout the weekend at a scenic spot on Hutou Mountain (虎頭山) in Puli Township, near the geographic center of

Taiwan. The music runs tomorrow from 2pm to 2am and 1pm to 7pm on Sunday.

The festival campsite is fully equipped with toilets and showers, and food vendors will be selling everything from burgers and curry dishes to beer and coffee. Plenty of vegetarian options will also be available, organizers say.

During the day, revelers can also partake in a tandem paragliding flight with Yuri Bradley Human, a South African expat who lives in the area and runs Step Out In Taiwan Adventures, a company that takes tourists on extreme sports trips.

Other activities include a video film competition, a "best dressed hippie" contest and a volleyball tournament. There will also be a fund-raising raffle with prizes including a free tandem paragliding flight and T-shirts.

Davis and his cohorts are looking to expand Basic Aid's scope beyond this annual event. After Typhoon Morakot, they started an emergency fund for natural disaster victims in Taiwan.

Davis hopes a charitable spirit will carry through at the festival this weekend. "I want people to go away feeling that they were part of something bigger than themselves, that they were part of a community," he said.



Canadian singer Faye Blais, right, performs at a past edition of Basic Aid.

PHOTO COURTESY OF PAUL DAVIS

## FESTIVAL NOTES:

**WHAT:** Basic Aid '09 Music and Arts Festival

**WHEN:** Tomorrow morning through Sunday evening. Campsite opens tonight

**WHERE:** Hutou Mountain (虎頭山), Puli Township

**GETTING THERE:** For driving directions, go to the festival's Facebook page (Basic Aid 2009 Music/Art Fest) or search "Step Out In Taiwan Adventures

and Basic Aid" on Google Maps. Festivalgoers can also take taxis from Puli bus station to Hutou Mountain or "The Stele of Taiwan's Geographical Center" (地理中心碑); the fare should cost between NT\$250 to NT\$300

**ADMISSION:** NT\$500 or NT\$300 for students, includes camping fee

**ON THE NET:** www.basichumanneeds.net

## RESTAURANTS

## Micasa Dolci

**Address:** 462, Renai Rd Sec 4, Taipei City (台北市仁愛路四段462號)  
**Telephone:** (02) 2345-7669 **Open:** Tuesday to Sunday from 11:30am to 8:30pm  
**Average meal:** NT\$400, plus 10 percent service charge  
**Details:** Chinese, Japanese and English menu; credit cards accepted

"I'm sending my chauffeur to pick up the pants," an impeccably manicured woman, bathed in the glow of a chandelier, says on the phone while sipping tea from a white porcelain cup.

If the conversation overheard during a recent visit to Micasa Dolci is any indication, the patisserie on Renai Road (仁愛路) across from Sun Yat-sen Memorial Hall (國父紀念館) has since it opened in August become a hangout for ladies of leisure to while away afternoons fueled by elaborate confections.

Micasa Dolci originates from Umai Micasa, a premium Japanese restaurant in Taipei's Xinyi District (信義區) that is reportedly backed by wives of IT industry movers and shakers.

The restaurant's desserts became so popular that the female entrepreneurs decided to let pastry chef Katena Keichi take charge of a separate patisserie. Having trained in France and Italy, Keichi bolstered his resume with stints at Tokyo's Canoviano and Nobu restaurants.

The Japanese chef's experience is self-evident in a menu that mixes European-style desserts with Asian elements.

One example of Keichi's creativity is the tiramisu with espresso jelly and sesame ice

cream (NT\$350), which with its white sesame-flavored gelato and red bean topping gives the Italian dessert a distinctly Japanese tang.

To appreciate the medleys of flavors and textures, the smiling wait staff encourages patrons to enjoy each confection's components together in one bite. No picking.

The molten chocolate cake with green tea ice cream (NT\$400) is a balance between the chocolate's sweetness, the raspberry sauce's sourness and the tea's strong grassy notes.

The popular cocoa crepe with mascarpone and nut filling, garnished with framboise sauce (NT\$400), though silky and crunchy, becomes quite cloying after a few spoonfuls.

My favorite is the Cointreau semifreddo topped with orange zest (NT\$350). The semi-frozen dessert has a wonderfully light, refreshing flavor and is simple yet elegant.

Equally delicious is the caramel ice cream with banana, garnished with savory sabayon sauce (NT\$350). The custard sauce smoothes the slight bitterness of the caramel gelato, and the two make a heavenly match with the banana slices.

Known for making most of Micasa Dolci's ingredients by hand, one of Keichi's specialties



Serendipity on Renai Road.

PHOTO: HO YI, TAIPEI TIMES

is ice cream, which can be purchased at NT\$100 per small container. The frozen delight is more suitable for adult palates than children's as signature flavors include olive, pistachio and sesame.

There is room for debate on the small establishment's vibrant decor, which is embellished with Murakami Takashi-esque patterns of cute flowers and leaves. The mirror-bedecked white sidewall is livened up with splashes of baby blue, rosy red, light yellow and green. Cheap-looking plastic tablemats and menus drag the overall look down several notches.

Micasa Dolci has a daily offering of freshly made pastries for takeout.

## Qiaowei Bingshi 巧味冰室

**Address:** 45, Ln 107, Fuxing 5 Rd Sec 1, Taipei City (台北市復興南路一段107巷45號)  
**Telephone:** (02) 2775-5461 **Average meal:** NT\$200 **Details:** Credit cards not accepted  
**Open:** 11am to 10pm Mondays to Thursdays, doses at 11pm on weekends and evenings before holidays



Qiaowei Bingshi's fried beef rice noodles hit the spot, especially if you're missing the Hong Kong version of this dish.

PHOTO: DAVID CHEN, TAIPEI TIMES

It's hard to believe that Qiaowei Bingshi (巧味冰室) only opened in 2005. This Hong Kong-style cafeteria looks like it dates back to the 1970s, with its peeling wallpaper and the well-worn patina of its dark brown plywood dining booths.

But this is exactly the atmosphere that Qiaowei's proprietor has set out to create at this eatery located behind Sogo Department Store on Zhongxiao East Road (忠孝東路) — a greasy spoon that stirs nostalgia for Hong Kong's ubiquitous *cha chaan teng* (茶餐廳), or literally, tea restaurants.

These establishments are the equivalent of a 1950s/1960s-style American diner, serving coffee, tea and quick meals on the cheap. *Cha chaan teng* are so revered in Hong Kong that one legislator even proposed that they be submitted to UNESCO's "intangible cultural heritage of humanity" list.

Qiaowei's menu offers the

standard fare of a *cha chaan teng*: rice plate lunches, noodle soups, Western breakfast items adjusted for Cantonese palates and milk tea. The restaurant says many of its ingredients are imported, and even the cook hails from Hong Kong.

The simple but tasty pork chop steak with onions and rice (洋葱豬扒飯, NT\$130) could be considered the former colony's answer to the American diner staple of steak and eggs.

The grilled pork steak is tender in the middle, crispy brown around the edges and is topped with sauteed with onions. It comes with a side of boiled greens and a serving of rice with an egg on top, which can be ordered fried (全熟, *quan shou* or sunny side up (半熟, *ban shou*).

The fried beef rice noodles (干炒牛河, NT\$130), which is stir-fried with thin slices of leek and tender cuts of meat and topped with a sprinkling of sesame seeds, are another plain but satisfying house

recommendation. What sets this dish apart from the commonly available versions in Taipei are the chewy rice noodles.

Don't be overwhelmed by the extensive menu. Go for any of the starred items, which include the curried chicken wings and noodle soup (咖喱雞翅麵, NT\$130) and the rice with beef tenderloin (原汁牛腩飯, NT\$130). For a taste of the West as interpreted by Hong Kong cooks, try the buttery French toast (法蘭西多士, NT\$70) or the fried egg sandwich (炒蛋三文治, NT\$70).

The uninitiated shouldn't visit without having a "silk stocking" milk tea (絲襪奶茶), a rich concoction of black tea mixed with evaporated milk. After having one of Qiaowei's refreshing lemon teas (檸檬茶), which come with several fresh lemon slices and just a tad of sugar, you'll think twice before returning to the cheap iced tea stand.

Other novel drinks include the *cha chaan teng* standard "yuan-yang" milk tea (鸳鸯奶茶), which is milk tea mixed with coffee. All of these beverages come in stainless steel canteen mugs and are NT\$75 hot, NT\$80 iced.

To make sure customers know they're not eating at just *any* cheap cafeteria, the restaurant adds a small touristy touch. Each dining booth bears signs with the name of famous Hong Kong locales, including Repulse Bay, Hollywood Road and Temple Street.

When Qiaowei's dingy charm starts to wear off, indulge in a buluo bao (菠蘿包) (NT\$30), a fluffy pastry with a sugar-coated top and palm-sized slice of butter inside.

BY DAVID CHEN

## TIDBITS

My Sweetie Pie Bakery and Cafe, which sits right across from its sister restaurant and Shida Road institution Grandma Nitti's, is out to help you with that extra winter layer with a new assortment of desserts, which include key lime pie (NT\$760), key lime cheesecake (NT\$960) and chocolate cheesecake (NT\$960).

Owner Rainbow Lin (林虹惠) kindly sent the *Taipei Times* a delectable pumpkin cheesecake (NT\$880) to sample. The 8-inch cake comes with a playful sprinkling of multi-colored sugary hearts, stars and snowflakes on top — as if the sinfully thick layer of cream cheese icing wasn't enough.

All prices listed above are for 8-inch cakes; 6-inch cakes are also available. Orders are best placed two days in advance. My Sweetie Pie Bakery and Cafe is located at 3, Ln 93, Shida Rd, Taipei City (台北市師大路93巷3號). Tel: (02) 3365-3448.

Pearl Liang Seafood Restaurant has launched a set of traditional Cantonese clay pot dishes. Options include oyster, frogs' leg, garlic and XO chili sauce (NT\$880), pork knuckle, onion and honey and black pepper sauce (NT\$680).

Pearl Liang is located at Grand Hyatt Taipei, 2 Songshou Rd, Taipei City (台北市松壽路2號) and is open from 11:30am to 2:30pm and 6pm to 9:30pm. For more information, call (02) 2720-1200 X3198 or X3199.