suffered from low ratings and

The Chairman has embraced

"retarded in an entertaining, funny

the criticism by calling his work

way," "very cool" and "a classic."

Local audiences can judge for

premieres in Taiwan today on

Finally, China's answer to

(金掃帚獎), were held in Beijing on

in Chinese-language cinema over

Taiwan's Lin Chi-ling (林志玲)

otherwise known as Barbie Hsu

(徐熙媛), to take home top honors

in the most disappointing actress

category for her performance in

the nonsensical adventure flick

The gong for most disap-

China's Zhang Yimou (張藝謀),

pointing director award went to

whose A Simple Noodle Story ( $\equiv$ 

槍拍案驚奇) also shared the award

for most disappointing film with

Life and Death (南京!南京!).

Handbook (青年電影手冊) and

The Treasure Hunter and City of

The Golden Broom Awards

were founded and are supported

by cinema periodical Youth Film

independent film critics in China.

Lin Chi-ling was named most disappoint-

ing actress by China's answer to the

Golden Raspberry Awards. PHOTO: TAIPEI TIMES

The Treasure Hunter (刺陵).

Saturday to recognize the worst

the Golden Raspberry Awards,

the Golden Broom Awards

themselves when the show

CTS (華視).

the past year.

negative reviews in China.

Jacky Wu is bringing his questionable business acumen to the world of ani-

ow much are you willing to pay for a CD? Hong Kong singer-actor Jacky Cheung (張學友) believes his crooning is worth far more than NT\$300 After a five-year hiatus, Cheung has returned to the music scene with jazz album Private Corner. The limited-edition glass CD of his record will set you back NT\$60,000.

For those who are not familiar with the relatively new audio format, the transparent glass CD is a Japanese invention that guarantees near-perfect sound quality and is not affected by humidity or heat.

Cheung is the world's first singer to use the glass CD for a major-label release, and there are only 6,000 copies available for purchase.

Meanwhile, Taiwan's Super Band (縱貫線) returned home with two farewell concerts at Taipei Arena (台北巨蛋) last weekend. Comprised of venerable rockers Lo Ta-yu (羅大佑), Emil Chou (周 華健), Jonathan Lee (李宗盛) and Chang Cheng-yue (張震嶽), the group's recent tour was a smash hit with 58 shows in Hong Kong, Taiwan, China, Singapore, Malaysia, Canada and the US in the past year. An estimated 1.7 million people attended the concerts, with Super Band pulling in NT\$43 billion in revenue.

In film-related news, TV entertainer Jacky Wu (吳宗憲) and friends have forked out NT\$120 million to set up an animation company. The celebrity investor said he hopes to produce films similar to Avatar.

The studio's first 3D featurelength animation is called IAma Little Bird (我是一隻小小鳥). Wu plans to dub and edit the work himself.

Last June, Wu took up the post of chairman at H&T Electronics (翔昇電子), only to step down from the position 168 days later after learning the company was

**PERFORMANCE NOTES:** 

WHAT: Kaohsiung City Ballet's Dance Shoe 2010 WHEN: Tomorrow at 7:30pm and Sunday at 2:30pm in Taipei, March 6 at 7:30pm and March 7 at 2:30pm in Kaohsiung, March 13 at 3pm and 7:30pm in Tainan

WHERE: Experimental Theater (國家戲劇院實驗劇 場), 21-1 Zhongshan S Rd, Taipei City (台北市中山 南路21-1號); Chihshan Hall, Kaohsiung Cultural Center (高雄市文化中心至善廳), 67 Wufu 1st Rd (高雄市五福一路67號); Yuansheng Theater, Tainan Municipal Cultural Center (台南市文化 中心原生劇場), 332, Jhonghua East Rd Sec 3, Tainan City (台南市中華東路三段332號) ADMISSION: NT\$400 for the Taipei shows (both are sold out); NT\$300 for Kaohsiung and Tainan. Tickets are available through NTCH ticketing or online at

www.artsticket.com.tw

choreographic showcase, Dance Shoe 2010 (2010點子鞋), launches its three-city tour this weekend with two shows at the Experimental Theater in Taipei. Unfortunately for ballet lovers in the capital, if you don't have your tickets already you will have to travel south next month to see the show. KCB founder and artistic director Chang Hsiu-ru (張秀如) began the series to give young choreographers a platform for their work

aohsiung City Ballet's (KCB, 高雄城市芭蕾舞團) seventh annual

and a chance to develop their own dance vocabulary. If the almost single-minded focus on modern dance in Taiwan has left ballet dancers at a disadvantage in terms of study and performance opportunities, then choreographers who want to create ballets have it even worse. Chang's annual showcase has been a godsend The five choreographers on this year's program are a mix of old

and new faces, which is great because the Dance Shoe series offers audiences a chance to see how the different choreographers are developing as well as giving them a first look at some fresh talent. The "old" faces in the lineup are Wang Kuo-chuen (王國權), whose pieces were in 2007's and last year's Dance Shoe, Tsai Pocheng (蔡博丞), whose works have been included for the past five editions and Yeh Ming-hwa (葉名樺), a former KCB dancer who choreographed for the show for the first time last year.

Hsu Cheng-wei (許程崴) will be a familiar face to KCB fans because she worked with the company in Chang's production of *The Peony* 

Pavilion (牡丹亭). Twenty-four-year-old Huang Huai-te (黃懷德) is the new kid on the block as far as Dance Shoe shows go, but dance fans may remember him from Horse Dance Company's (驫舞劇場)

**BY DIANE BAKER** 

production Growing Up (正在長高), staged in December. Judging from that show, he's a terrific dancer and he sounded interested in testing his choreographic wings as well when I interviewed him last November with the rest of the Horse members, so it will be interesting to see his solo this weekend, which he created for Yeh.

> Pulling double duty as a choreographer and performer — in separate pieces — is always rough and Yeh said in an e-mail that working on her new 20-minute ballet Ponytail and the solo "almost killed" her.

PHOTO COURTESY OF KCB

Pointing out the new year

**BY ALITA RICKARDS** 

### Free love – for now

hen the birthday of the world's most widely known reggae star rolls around, it's no surprise that reggae band High Tide, winner of ICRT's Battle of the Bands in 2008, would want to celebrate the life of the man who introduced the genre to so many people.

"Bob Marley was not a musician as much as a messenger," said Moshe Foster, lead vocalist and guitar player for High Tide, who credits Marley with "voicing the emotions and struggles of millions of people throughout the world."

To celebrate the life of this influential performer, who was born on Feb. 26, 1945, two parties will be held this weekend with live sets by High Tide followed by recordings of Marley's music.

Though Foster used to rock with his prior band Public Radio, the message of Marley's reggae has influenced his current direction in music, and is the reason he feels it is so relevant in Taiwan: "His music was filled with love and optimism," said Foster, "empowering listeners to set aside their differences and see the similarities and unifying qualities of their fellow human beings and raise their own voices to be heard."

The band will do cover versions of some of Marley's best known hits, with Foster as DJ Moses and drummer Gregory Russell as DJ Ting also spinning favorites like I Shot the Sheriff, No Woman, No Cry, Could You Be Loved and Redemption Song.

Tonight's show is a chance to see the band free of charge at Roxy Roots before the venue's new cover charge policy begins next month, said Root's new PR manager, Patricia Tsou (鄒佩菁)

"We're not making any profit," said Tsou. "Last weekend we had a full house, it was packed but more than half the people were not

buying drinks."

Indeed, it is common to see customers and musicians standing outside of the club drinking beer from nearby convenience stores. Tsou expressed concerns about the viability of paying bands to play when the fans aren't ordering drinks.

"We want to support the bands," she said. "Especially to be able to pay extra for out-of-town bands to help cover their transportation costs or be able to pay for bigger name acts." Starting next month, the cover charge will be NT\$300, of which patrons can use NT\$200 to purchase food or drink, and the remaining NT\$100 goes straight to the band.

High Tide celebrates Bob Marley's birthday tonight from 10pm at Roxy Roots, located at 90 Songren Rd, Taipei City (台北市松仁路90號). Admission is free.

The party continues tomorrow in Taichung from 10pm at The Light Lounge, 85 Huamei W St Sec 1, Taichung City (台中市華美西街一段 85號). Admission is NT\$300, which includes one drink.

> High Tide regales fans with reggae. PHOTO COURTESY OF HIGH TIDE

#### MUSIC

**BY BRADLEY WINTERTON** 

#### Move over Mozart

ny city laying claim to be a center for classical music must stage its share of world premieres. Taipei can usually boast quite a number, and tomorrow evening sees the unveiling of Ted Runcie's String Quartet No. 1 at the Taipei Philharmonic Recital Hall.

Runcie, currently vice-principal of Annie's English School in Taipei County, has had an active and varied musical career in Canada, the US and Taiwan. He studied composition at McGill University in the 1990s, but soon found himself at odds with the school's focus on contemporary experimentation and electronic music.

Instead, he was drawn to the more colorful and passionate music of the Brazilian composer Heitor Villa-Lobos (1887-1959). "In his music I discovered that 'art' music could also reflect a mid-American or South American experience," says Runcie.

Runcie decided that a similar approach could also see Caribbean traditions incorporated into a classical format. This doesn't mean that tomorrow's premiere will necessarily prove easy-listening — neither this quartet nor the second one, also completed, will be easygoing for the audience or the performers, Runcie warns. Even so, a work born of love and performed by professional soloists is always likely to have its rewards.

The quartet's first movement contains folk-like melodies and percussive moments packed into a clear sonata form. The second movement is in a habanera rhythm, while the last could be equated to a traditional rondo, while tipping its hat to Latin American music at the end.

This world premiere will be given by a lineup of musicians from Germany, Belarus and Taiwan.

The program also contains shorter pieces by Runcie, to be performed before the quartet itself. One of these, Two Maroon Folksongs, will be given its Asian premiere. At its premiere in Montreal in 1996 the audience reaction was so enthusiastic that the piece had to be played again from start to finish,

Runcie recalls. Runcie has also written a symphony, completed in 2006. Can he persuade one of Taipei's orchestras — possibly Evergreen's youthful enthusiasts — to give it its world premiere? If so, tomorrow's concert could prove a mere foretaste of greater pleasures to come. PHOTO BLOOMBERG

#### RESTAURANTS

Address: 117, Zhongshan N Rd Sec 2, Taipei City (台北市中山北路二段117號)

**Telephone:** (02) 2522-1812 **Open:** 11:30am to 11pm **Average meal:** NT\$600

**BY NOAH BUCHAN** 

**Mr Onion** 

Details: Credit cards accepted; English and Chinese menu; 10 percent service charge On the Net: www.cafeonion.com.tw

've wandered past Mr Onion's Zhongshan (中山) location several times and have always wondered about the groups of people mingling out front. The family restaurant must be doing something right, I thought. Intrigued, I decided to give it a try. Curiosity, however, soon turned into perplexity.

The eatery follows the popular Taipei tradition of set meals. Patrons choose an entree of chicken, beef, pasta or fish at the front of the menu and then flip towards the back where they choose a salad, appetizer, soup, dessert and drink. There is nothing wrong with this kind of operation, if it is done right. The Palace, for example, does a more than adequate job of serving homemade fare that is fresh and good value.

Mr Onion's interior is perhaps one reason for its popularity. The stained glass and candelabra chandeliers hanging from the ceiling cast an ambient glow over heavy wooden tables covered with floral-patterned tablecloths in earthy tones. Wainscoting on the wheat-colored walls and wooden laminate flooring round out the feeling that one is dining somewhere in 19th-century rural

America rather central Taipei.

I ordered the grilled New York steak (NT\$600), which came with two slices of abalone, a salad, appetizer (from a list of six), soup (from a list of five), dessert (from a list of nine) and drink.

The garden salad of iceberg lettuce, cherry tomatoes and yellow pepper was fresh but the lemony dressing came with too much Parmesan cheese. Much less could have been used — the surplus would have come in handy to enliven the escargot that came next. Served with a slice of bread dripping with garlic butter, the rubbery snails were buried under a dollop of blackened coagulated butter and garlic. I left half of them on the plate.

While I was wondering if I was going to leave the restaurant hungry, the seafood soup arrived. One of the meal's two highlights, it came loaded with clams, crab, prawn and cuttlefish, and the light tomato broth allowed the individual flavors of the seafood to shine through. As with the escargot, however, the rubbery texture of the seafood suggested it came from a packet.

After going through the appetizers, my expectation



Mr Onion's mediocre fare doesn't justify

of receiving a steak of even mediocre quality had largely vanished. But I was surprised. The 7oz slab was grilled to my specifications — medium rare and free of gristle. But avoid the pepper sauce. It tasted like the packaged variety that you can buy at any supermarket.

Fortunately, I only added a little sauce on the side so it didn't interfere too much with the robust flavor of the juicy meat.

The chocolate brownie, like the escargot, was basically an afterthought that I barely touched.

At NT\$600, Mr Onion certainly wasn't worth what I paid — especially considering that Palace offers considerably better fare at two-thirds the price.

Mr Onion has four other locations throughout Taipei, which can be found at www.cafeonion.com.tw.

using Township, located in the hills bordering Taipei County and Taoyuan County, is famous for its scenic beauty. The Swiss Village Garden restaurant, located just off the Northern Cross-Island Highway (北部橫貫公路), does its best to capitalize on this fact. Perhaps it's the cool mountain air and wide vistas that suggest a Swiss alpine environment, but this tenuous link is about as close to Switzerland as this restaurant gets.

The food is best described as scenic restaurant international, with "international" connoting the negative quality of being nowhere in particular. A main course, mostly Western in inspiration, is coupled with a salad with a Japanese style dressing and served with a Chinese hot pot of mixed cooked vegetables, which also provides the base for a soup. There is an undercurrent of health-conscious cuisine running through the menu, highlighted by organic coffee, purple rice and herb-infused dishes inspired by the restaurant's own garden.

There was nothing intrinsically

Come for the location, stay for the **location.** PHOTO: IAN BARTHOLOMEW, TAIPEI TIMES

Details: Chinese menu; credit cards not accepted

wrong with this hodgepodge of concepts other than the set menus failing to come together as a meal. They had the impression of being seemingly put together

with whatever was on hand. I selected the plebeian Thaistyle spicy chicken (NT\$390, 椒麻 雞). Neither grilled nor pan-fried, this spicy chicken had been deepfried in batter and resembled a NT\$45 chicken cutlet found at

most night markets. The hot pot of mixed vegetables provided a splash of color, but the contents seemed to have been selected at random. An intriguing addition was the rice cake, which added a gooey, cohesive quality to the veg and a certain thickness to the soup.



# Swiss Village Garden 瑞士鄉村農莊

Address: 13-1, Ward 1, Sanmin Village, Fusing Township, Taoyuan County (桃園縣復興鄉三民村1鄰13-1號) Open: 9am to 5pm weekdays, 9am to 7pm weekends

**Telephone:** (03) 382-2380 Average meal: NT\$500

Even the grilled mountain trout (NT\$460, 大蒜鹽烤活鱒魚) failed to escape the suspicion of being tarted up fast food. Various surf and turf dishes, such as the salmon, sirloin and shrimp combo (NT\$550), provided bulk and hinted at gastronomic luxury,

**BY IAN BARTHOLOMEW** 

while two children's menus deep-fried chicken and cheese and a fried fish cutlet (NT\$290) - catered to an important segment of the weekend crowd.

Perhaps Swiss Village Garden's most alluring facet is its delightful garden. Despite the fine winter weather when I visited, the staff tried their utmost to dissuade me from making use of the spacious outdoor dinning area, extolling the virtues of the better facilities available in the air-conditioned interior. Once established outside, staff brought the food out with good grace; but service, like the food, went little further than simply busing the dishes to the table and leaving

customers to their own devices. A shop out front sells homemade cakes, fruit vinegars and boutique hygiene products, underlining the back-to-nature theme at Swiss Village Garden. The extensive drinks menu also offers a wide range of high-end herbal teas (starting at NT\$180).

As with many such establishments, the location accounts for 80 percent of the restaurant's appeal. To sit in the garden for an hour or two, read, chat or gaze into the middle distance, makes a visit to Swiss Village Garden worthwhile.

## TIDBITS

**BY HO YI** 

ith Valentine's Day just around the corner, Shangri-La's Far Eastern Plaza Hotel is serving up a dose of French sweetness with a selection of chocolate desserts crafted by the French patissier Stephane Leroux. Currently the chief trainer at the headquarters of Belgian chocolatier Belcolade, Leroux has been honored at the prestigious pastry competition Meilleurs Ouvriers de France and the World Pastry Championship in Las Vegas.

The Cake Shop on the ground floor is offering two of the chef's chocolate cakes for about NT\$900. The blushing raspberry cake delights with a harmony of flavors composed of pistachio-flavored dacquoise and joconde, raspberry puree, almondflavored cream and a glazed chocolate layer. The orange jasmine cake is made with chocolate mouse and almonds as well as orange and jasmine puree.

Slices of the French confections as well as Leroux's handmade chocolates are also available on the chocolate-themed afternoon tea menu at the hotel's lounges, including Li Bai Lounge (6F) and Marco Polo Lounge (38F).

Afternoon tea is NT\$880 for two plus a 10 percent service charge. The chocolate promotion lasts until Feb. 28. Tel: (02) 2378-8888.

Across town, Toscana, the Sherwood Taipei's Italian restaurant, is making fresh strawberries from Dahu (大湖) in Miaoli County into a assortment of afternoon tea pastries (starting at NT\$450). Choices include strawberry dill cheesecake, sponge cakes with strawberry mousse, strawberry cupcakes, strawberry scones and strawberries with tiramisu. The promotion runs until March 15. Tel: (02) 2718-1188 X3001.