14 發光的城市 AROUND TOWN

Jacky is kryptonite to businesses.

personal debt, saying, "I myself am short on money. Don't forget

I pay taxes and have enormous

million a month as the host of

three television programs.

According to the *Apple Daily*, Wu currently makes NT\$4.16

Another star feeling a bit of

pressure is pop singer Aska Yang

(楊宗緯). Yang is featuring in a

stadium concert next month in

Taipei along with 14 other fellow

former contestants from the TV

The concert has been met with a lukewarm response, at least in terms of ticket sales. So far less than 2,000 of the 9,000 available seats have been taken, according

reality show One Million Star

Yang, a fan favorite from

the first season of One Million

Star, acknowledged the show's

popularity has waned, but was

as saying "we just have to do

quoted by the United Daily News

With his sights set on mega-

pop stardom, Yang better hope

ticket sales turn around come

next month. He is planning to

hand over his business affairs

to Jolin Tsai's (蔡依林) manager,

Ko Fu-hung (葛福鴻), and has a

fan magazine in the works.

new album and a self-produced

And then there's his big screen

aspirations: Yang is rumored to

be in talks to star in a directorial

The wedding bells are starting

to ring louder for Selina Jen (任家

debut by Chinese Nationalist

Party (KMT) legislator Justin

Chou (周守訓).



expenses."

(超級星光大道).

to the Apple Daily.

what we do well."

COMPILED BY

PHOTO: TAIPEI TIMI

BY DAVID CHEN

MUSIC



guy, but the employees aren't

laughing. Comedian and TV

entertainer Jacky Wu (吳宗憲)

has been watching his business

woes spill onto the gossip and

entertainment pages this week.

Photonitek Corporation (阿爾發

光子科技), which has been having

trouble paying workers' salaries,

Alpha Photonitek manufactures

investor and CEO at Alpha

according to reports across

LED lights, but those bright,

bulbs are already losing their

His company has seen

the staff decrease from 40

to 10 persons since forming

in 2008. Over the past few

months, employees have been

complaining that their paychecks

were arriving late, and so far this

month, they have only received

half of their salary, according

to the Apple Daily. Workplace

after one employee went for a

doctor's visit only to find that the

company had not paid its health

Wu denied that the company

saying it was in the process of

reason employees have had to

too many baskets. He is known

dollars he rakes in from hosting

for taking the millions of NT

his popular TV variety show

But Wu might have his eggs in

reorganizing, which was the

morale took yet another hit

insurance fees.

was in "financial crisis,'

wait on their salaries.

luster for the comedian.

energy-efficient and long-lasting

Chinese-language media.

Wu is under fire as the chief

DAVID CHEN

Love is in the air for the Boyz

PERFORMANCE NOTES

WHAT: Boyz II Men WHEN: Tomorrow at 7:30pm WHERE: Taipei World Trade Center Hall 2 (台北世貿二館), 3 Songlian Rd, Taipei City (台北市松廉路3號) TICKETS: NT\$1,800 to NT\$4,200, available through ERA ticketing or online at www.tickets.com.tw ON THE NET: www.boyziimen.com



PHOTOS COURTESY OF BOYS II MEN

ove 'em or hate 'em, boy bands are a part of the fabric of mainstream pop thanks to groups like Boyz II Men, who perform tomorrow night at the Taipei World Trade Center.

The R 'n' B trio of vocalists, whose members range in age from to 37 to 39, began as a quintet during their high school years in Philadelphia. In the 1990s, they produced a line of hits that became staples on the radio, not to mention at high school dances.

Other boy bands such as New Edition, New Kids on the Block and 'N Sync have come and gone, spawning successful solo careers for pop artists like Bobby Brown and Justin Timberlake.

But Boyz II Men have managed to stick together since forming in the early 1990s, which the members — Wanya Morris, Shawn Stockman and Nathan Morris — say has much to do with their "common denominator," music.

"Before we were friends, we were music partners," said singer Wanya Morris in an e-mail to the *Taipei Times* forwarded by the group's promoter in Taipei.

That partnership produced instantly recognizable Top 40 hits such as their cover of the Motown song *It's So Hard to Say Goodbye to Yesterday* and the Babyface-penned *I'll Make Love to You*.

The group is also credited for helping to bring hip-hop into the mainstream with its 1991 radio single *Motown Philly*. The music video for the song even featured appearances by Black Thought and Questlove of the Roots, who went to the same high school as Boyz II Men's members. Like many teen idols, Boyz II Men fell out of the spotlight as they grew older, but the group has made a recent comeback. Their 2007 studio release *Motown: Hitsville USA*, a collection of mostly Motown classics, was nominated for a Grammy. On their latest album, *Love* (2009), the trio covers everyone from Sam Cooke and the Beatles to Cyndi Lauper and the Goo Goo Dolls.

As the group's promoter is eager to point out, Boyz II Men's show in Taipei tomorrow coincides with Chihsi (± 2) , or Chinese Valentine's Day, which falls on Monday this year. The group says its concert program will oblige the lovebirds in the audience.

"We will be doing the old to the new. We will sing our classic hits, Motown tributes and material from the *Love* album. It will be full of love songs," said Morris.

BY ANDREW C.C. HUANG

D R A M A

Ann Lang directs this year's Chinese-language production of *The Vagina Monologues*.

萱) of the popular girl group **S.H.E** and her fiance **Richard Chang** (張 承中), who proposed to her on stage during a concert at Taipei Arena (台北小巨蛋) back in May. The *Apple Daily* reports the two are planning to hold their wedding ceremony in April or May next year.

The lovebirds were spotted last week at a restaurant at Taipei 101, where they were attending Jen's father's 60th birthday.

Also in attendance were Jen's bandmates **Hebe Tian** (田馥甄) and **Ella Chen** (陳嘉樺), and Apple obliged readers with an update on their current romances — or lack thereof.

The paper said Tian, who

V-Day: Not just for the girls

n celebration of V-Day Taipei, an all-new Chineselanguage production of *The Vagina Monologues* (陰道獨 白) is showing tonight and tomorrow at Guoguang Hall (國 光聰) in the Chinese Petroleum Building (中油大樓).

"Every girl should see this show to better understand her own sexuality," said Ho Bih-jen 何碧珍), secretary general of the National Alliance of Taiwan Women's Associations. "Men should see it too because [they] will spend a lot of time with the vagina."

Directed by theater veteran Ann Lang (郎祖筠), this year's production largely eschews professional actresses in favor of a more diverse range of performers including singer Lai Pei-hsia (賴佩霞); actress Tan Ai-chen (譚艾珍); DJ Ruby Lu (盧春如); Xiaotong (小形), who writes about gender issues; and Wu Yi-hui (吳宜蕙), an advocate for people with disabilities. The play's score was composed by Mando-pop songwriter and producer Kay Huang (黃韻玲).

Lang said her biggest war-t challenge as director was Th helping castmembers overcome their shyness. in 19

"These ladies may not be as expressive as professional actresses with their body language, but their emotions are direct and real," she said. "My duty was to help them find their characters and let them shine."

The Vagina Monologues, an Obie-winning theater sensation written by American playwright Eve Ensler, condenses around 200 real interviews with women into 17 monologues on topics that include masturbation, rape, orgasm and birth. Since its debut in 1996, the thought-provoking and riotously funny play has grown into an international social phenomenon spurred along by local interpretations in numerous countries, including nations in the Muslim world. A new monologue, titled Spotlight, is written by Ensler every year to highlight an issue affecting women around the world. This year's Spotlight focuses on women massacred in

war-torn Congo. The V-Day movement was founded by Ensler and others in 1998 to stop violence against women.

"A girl can bring her boyfriend to this show and decide whether she can marry him based on his reaction," said Lang.

PERFORMANCE NOTES

WHAT: The Vagina Monologues (陰道獨白) WHEN: Tonight at 7:30pm, omorrow at 2:30 and 7:30pm WHERE: Guoguang Hall (國光廳) in the Chinese Petroleum Building (中油大 樓), 3, Songren Rd, Taipei City (台北市松仁路3號) ADMISSION: NT\$400 to NT\$2,000, available through 7-Eleven ibon kiosks or at www.tickets.com.tw ON THE NET: WWW. facebook.com/2010VDAY

programs and then investing in an assortment of business ventures, which include restaurants, a record company and a 3D animation studio.

His track record as a corporate executive doesn't exactly shine. Last year, he resigned as CEO of H&T Electronics (翔昇電子) after just a few months because the company was NT\$600 million in debt. Wu attributed the hold-ups to

was rumored to be a former flame of **Jay Chou** (周杰倫), has largely been "low-key" about her love interests, which has fueled speculation that she is a lesbian.

Chen, who was rumored to have dated model **Jerry Huang** (黃志璋) and boy band singer **Wu Chun** (吳尊), has only publicly acknowledged one past relationship, with a banker **Tommy Chao** (趙士懿), which ended when he supposedly cheated on her.

R E S T A U R A N T S

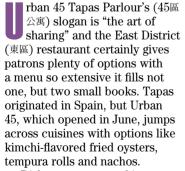
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BY DAVID CHEN

Urban 45 Tapas Parlour 45區公寓

Address: 45, Ln 181, Zhongxiao E Rd Sec 4, Taipei City (台北市忠孝東路四段181巷45號) Open: Tuesday to Sundays from 5:30pm to 2am Average meal: M Details: Chinese and English menu, credit cards accepted

季東路四段181巷45號) Telephone: (02) 2777-5745
Average meal: Most tapas range in price from NT\$160 to NT\$380
On the Net: www.urban45.com



Dishes are separated into larger, pricier options (including filet mignon and fresh oysters) and smaller plates with items like French fries and garlic bread. Yet another menu lists the restaurant's extensive selection of beer, wine and cocktails from its full bar. Urban 45's hip decor is filled with details like toy cars in glass cases and a wall with a projection of a clock and brick detailing that make it look like something out of a Dali painting. Instead of nametags, wait staff wear small LED screens with glowing blue letters on top of their black uniforms, making them look a bit like androids out of a science fiction film. The attentive service, however, is far from robotic. All our dishes arrived quickly and our empty plates were whisked away as soon as we were done eating.

Our favorite tapas was the plate of three shucked oysters topped



with red wine vinegar, cocktail sauce or fish roe (NT\$320). All three sounded like they would overpower the oysters, but the flavors (even the creamy, slightly spicy cocktail sauce) worked well with the robustly briny shellfish.

Lightly drizzled with creamy dressing, crumbled blue cheese and chopped boiled egg, the spinach salad (NT\$180) was basic but served as a welcome break in between our meat and seafood dishes. The duck liver-enriched filet mignon (NT\$380) featured slices of juicy steak topped with two lumps of liver. The dish was served with two yummy pats of fried polenta, crunchy green beans, pickled beets, and gravy sauce spooned unobtrusively off to one side instead of smothering the meat. My dining companion and I also liked the rack of lamb with rosemary Dijon crust and

mustard sauce (NT\$380). The thin crust had just the right amount of bite from the Dijon and its slightly crispy texture was a great complement to the meltingly tender, mellow-tasting meat.

The ahi tuna tartar (NT\$320), served with slices of French bread, was okay, but its delicate flavor paled in comparison to our other dishes. To round off our meal, we ordered French bread with goose rillette (NT\$160); the paste made of meat was smooth, very rich and slightly oily. Tapas come from Spain, but Urban 45's menu of small dishes has an international slant.

PHOTOS: CATHERINE SHU, TAIPEI TIMES

Out of the seven tapas we ordered, the only disappointment was the honey garlic pork spare ribs (NT\$180). The meat was dry and tough, which was a shame because the sweet, smoky sauce was delicious. We saved no room for dessert, which was too bad because the diners next to us looked happy with the tiramisu, served temptingly in a big glass goblet.

Urban 45 is located at the intersection of Civil Boulevard Section 4 (市民大道四段) and Ln 181, Zhongxiao E Rd Sec 4 (忠孝東 路四段181巷). ans of xiaolongbao (小籠包), or soup dumplings, should add Heshanzhi (何善之) to their list of places to try. The restaurant opened in March on Da-an Road (大安路) and is an offshoot of the hot-pot chain of the same name owned by actor-turnedrestaurateur Shao Hsin (邵昕).

He appears to be aiming for diners who want a cheaper alternative to Din Tai Fung (鼎泰 豐), particularly Japanese tourists who might not want to stand in line at Yongkang Street (永康街). The shop's name is also displayed in Japanese phonetic characters. Heshanzhi's exterior catches the eye with a welcoming set of huge intricately carved wooden doors that slide open automatically, and a large window looking into a steamy kitchen where passersby

or can glimpse the chefs at work. The menu offers a few ist twists to the standard Shanghaistyle fare. Well worth a try is d Heshanzhi's house specialty, soup dumplings with Penghu sponge gourd and shrimp (澎湖絲瓜蝦仁 湯包, NT\$200). The dumplings contain slightly less broth than the normal xiaolongbao, but are melt-in-the-mouth delicious monetheless.

The filling, made of chopped sponge gourd, a green vegetable similar in consistency to a cucumber, has a subtle sweet flavor that complements the

Soup dumplings with Penghu sponge gourd and shrimp are Heshanzhi's house specialty.

PHOTO: DAVID CHEN, TAIPEI TIMES



Heshanzhi Shanghai Soup Dumplings 何善之 精緻上海點心湯包館

 Address:
 231, Da-an Rd Sec 1, Taipei City (台北市大安路1段231號)

 Telephone:
 (02) 2707-0185

 Open:
 11am to 10pm

 Average meal:
 NT\$300 to NT\$400 per person

 Details:
 Chinese menu

minced shrimp. Rounding off this morsel is a skin thin and delicate enough to satisfy the most discerning dumpling connoisseurs.

Some of the fancier selections include soup dumplings with Hokkaido minced crab filling (北 海道蟹粉小包, NT\$250) and sanxian steamed dumplings (三鮮蒸餃, NT\$200). These items make the xiaolongbao with chicken broth (雞汁小籠包, NT\$130) seem all the more humble.

The interior is a mix of modern chic and traditional Chinese decor, with gallery lighting, mirrored walls, dark lacquer wood tables and ornate wood carvings. But this refined, upscale atmosphere is cheapened in few corners, which have large photos of menu items plastered over them as wallpaper.

That said, diners are getting decent Shanghai cuisine at decent prices. A range of cold appetizers, including excellent string beans and a garlic stir-fry, is offered at NT\$60 per dish. Other classic items on the menu include chicken noodle soup (原 虛雜湯麵, NT\$150) and fried tofu and rice noodle soup (油豆腐細粉, NT\$120), as well as a few crowdpleasing northern Chinese dishes like fried scallion roll with beef (牛肉捲餅, NT\$120).

Heshanzhi serves a wide selection of sweets, including freshly made mochi (手工麻糬, NT\$90). The grilled flatbread filled with sweet red bean paste (豆沙鍋餅, NT\$120) is a tasty and filling dessert, with a nutty flavor courtesy of a generous sesame seed coating.