

# POP

COMPILED BY  
NOAH BUCHAN

BY DIANE BAKER

DANCE

**N**ext Magazine, the gossip rag that celebrities love to hate for airing their dirty laundry in public, inaugurated its Entertainment Awards (娛樂大賞頒獎典禮) a few months back and then invited the winners, a veritable who's who of stars who have graced its cover over the past few years, to its first annual awards ceremony, held last week. Astoundingly, many showed up.

The awards' main category, "top popular stars," spread the praise among 10 of the entertainment industry's most recognizable faces.

**Jolin Tsai** (蔡依林) was first up, and told the assembled glitterati that she had worked hard to earn her award because *Next* was making a killing off her. Asked what her most memorable cover story was, Tsai pondered: "The one about my skin allergy."

Predictably, media outlets pulled the image out of their archives.

Pop heartthrob **Jerry Yan** (言承旭), also honored as a "popular star," thanked *Next* for publishing unflattering photos of him so that people would think he is more handsome in person.

Singer **Rainie Yang** (楊丞琳), meanwhile, showed off a little skin to prove she's a bigger boob than had been reported. "Everyone thinks I'm a 32A. The fact is I'm 32B!" she said.

Some might think that these celebrities were nuts to attend such an awards ceremony. But as Oscar Wilde once wrote, "There is only one thing in the world worse than being talked about, and that is not being talked about."

Speaking of being talked about, gossip rags have been spilling considerable ink over the past few weeks about the breakup of model **Kelly Lin** (林熙蕾) and former F4 boyband singer and actor **Ken Chu** (朱孝天).

The *Apple Daily*, which can always be relied on to put gossip in an historical context, published a timeline of the couple's "relationship," which it claimed began in 2005 when the duo were shooting the movie *The Tokyo Trial*. The daily confirmed that the rumors were true in 2007, when it published pictures showing the pair cavorting in matching outfits. But the real clincher

came last year, when Chu allegedly referred to Lin as his fiancée at a bash in Japan.

Things took a turn for the worst, however, when Lin made public her displeasure at Chu's behavior, which includes showing up to work visibly hungover and throwing hissy fits on set. He didn't endear himself to Taiwan's netizens when he referred to China as his motherland.

At a press conference over the weekend, reporters badgered Chu with questions about his "wife."

"Who is Kelly Lin?" he responded. But the assembled media stuck to their guns and Chu, visibly annoyed, tried to put an end to the inquisition: "You are rumormongering ... this line of questioning makes me uncomfortable."

In other celebrity romance news, **Andy Hui's** (許志安) love life continues to unravel, as reported by the *Apple*, the *Liberty Times* (the *Taipei Times*' sister newspaper) and pretty much every other media outlet in Asia. So it must be true.

Last month the Canto-pop star split with girlfriend **Michelle Yu** (余德琳) amid rumors that he ditched her to get back with his Bible-thumping ex-flame **Sammi Cheung** (鄭秀文).

And there's more. Last week, **Pan Heng Zhang** (潘恒章), Hui's assistant from 1993 to 2008, came to his defense. Well, kind of.

Thinking that she could dispel rumors that Hui is nothing but a low-life lothario, Pan revealed that they had a secret two-year romance. "He's a wonderful man," she said.

Needless to say, the ploy backfired. The media, quick to put two and two together, noted that Hui dumped Pan at the same time that he hooked up with Yu, further revealing that he fired her in the process.

Hui, in his own defense, sent a handwritten letter to the press on Monday admitting, somewhat obliquely, to the affair with Pan and saying he was sorry, "for not being a good enough person."

Rainie Yang gave *Next Magazine's* fact checkers a couple of tips.

PHOTO: TAIPEI TIMES

## PERFORMANCE NOTES

**WHAT:** 8213 Physical Dance Theatre, Ripple  
**WHEN:** Tonight and tomorrow at 7:30pm, tomorrow and Sunday at 2:30pm  
**WHERE:** Experimental Theater (國家戲劇院實驗劇場), 21-1, Zhongshan S Rd, Taipei (台北市中山南路21-1號)  
**ADMISSION:** NT\$500, available at the NTCH box office or online at [www.artsticket.com.tw](http://www.artsticket.com.tw)



8213 Physical Dance Theatre is performing its latest work, *Ripple*, at the Experimental Theater this weekend.

PHOTO COURTESY OF 8213 PHYSICAL DANCE THEATRE



BY CATHERINE SHU

## MUSIC

# Acoustic time traveling

**A**coustic guitar lovers can hear music ranging from classical Baroque-style melodies to Japanese pop tune covers tomorrow night, when Golden Melody award-winning guitarist Dong Yun-chang (董運昌) and mandolin player Chen Ya-hui (陳雅慧) perform at Suho Paper Museum (樹火紀念紙博物館).

The musical duo released a joint album of original compositions influenced by different European and Asian music traditions titled *Napoli Blue Night* (那不勒斯藍色夜) in January.

"For covers of pop songs, we arrange the music so the mandolin plays the melody. It gives the song a different flavor," says Dong, whose albums *Urban Meditation* (城市冥想) and *At the 33rd Street Corner* (第33個街角轉彎) both won Golden Melody awards. Dong runs a music production company called Play Ear (玩耳音樂), which recently signed its first artist, fellow acoustic guitarist Koumis (寇麗).

Though he is known for his classical guitar skills, Dong draws inspiration from a wide range of musical genres. "You really have to spend a lot of time studying

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**WHEN:** Tomorrow at 7:30pm  
**WHERE:** Suho Paper Museum (樹火紀念紙博物館), 68, Changan E Rd Sec 2, Taipei City (台北市長安東路二段68號) Tel: (02) 2507-5535. On the Net: [www.suhopaper.org.tw](http://www.suhopaper.org.tw)  
**ADMISSION:** NT\$500  
**ON THE NET:** [www.facebook.com/pages/dong-yun-chang](http://www.facebook.com/pages/dong-yun-chang), [tw.myblog.yahoo.com/chen-liuqin](http://tw.myblog.yahoo.com/chen-liuqin)

classical guitar and I don't have the time to do that, so I say that my music is classical-inspired," he says.

At university, Dong played folk music before switching his focus to country music, prompted in part by his admiration for Chet Atkins. Now he counts classical guitarists Michael Hedges, Andres Segovia, Narciso Yepes and Pierre Bensusan among his heroes. Dong also frequently performs



Guitarist Dong Yun-chang and mandolin player Chen Ya-hui perform classical guitar tunes and covers of Japanese pop songs tomorrow night at Suho Paper Museum

PHOTOS COURTESY OF SUHO PAPER MUSEUM



on pop records; the different influences add up to the clean, smooth sound and gentle yet lively melodies that are his musical trademark.

Dong and Chen's performance

tomorrow is part of The Season When Dreams Take Off (夢想起飛的季節), Suho's 15th anniversary celebration, which runs through Oct. 23. For more information, go to [www.suhopaper.org.tw/paperplane](http://www.suhopaper.org.tw/paperplane).

## RESTAURANTS

BY NOAH BUCHAN

BY HO YI

### Pastaria 凱利義式餐廳

**Address:** 21, Ln 13, Pucheng St, Taipei City (台北市浦城街13巷21號)  
**Telephone:** (02) 3365-2910  
**Open:** 11:30am to 10pm  
**Average meal:** NT\$200  
**Details:** English and Chinese menu, credit cards not accepted



Pastaria's pizza isn't bad, but skip the pasta.

PHOTO: NOAH BUCHAN, TAIPEI TIMES

**T**he first thing you need to know about Pastaria, a pizza and pasta joint that opened six months ago in the Shida night market (師大夜市), is that a reservation is pretty much mandatory during lunch and dinner hours.

Fifteen minutes after I sat down, 21 university students sauntered in, single file, and took over the second of the restaurant's two floors. Ten minutes later, in walked another dozen for the same party. In between, groups of four and six were turned away because all the seats on the first floor were either occupied or reserved. It was Tuesday just before noon and my server said it's like this every day.

This is somewhat of a mystery because the decor, with its maple-colored paneling, dark brown laminate tables and orange-backed chairs reminded this reviewer of the worst of 1970s kitsch. So why the crowds? It probably has something to do with the all-you-can-eat pizza and pasta menu. At NT\$199, Pastaria obviously fits the bill for large parties wanting to save a few bucks while increasing their waistlines.

Needless to say, my party of

one looked a little out of place. But I tried to get into the spirit of things by diving into two orders of pizza and two orders of pasta. Patrons have two choices when it comes to how their pizza is made. The first is to order one of the menu's 10 varieties, the second is to choose two varieties and go half and half. All pies are 6 inch.

Credit must be given to Pastaria for its creativity. I couldn't decide whether to order the tuna fish, corn and onion pizza or the pie consisting of banana, apple and cherry tomatoes, so for my first order I just stuck with the more pedestrian pepperoni, black olive and onion on one half, and barbecue pork, sauteed onion and green peppers on the other. For my second order, I combined a Hawaiian with the supreme (ground pork, onion, green peas, bacon and mushroom).

The pizzas that arrived were somewhere between Pizza Hut and 7-Eleven, which considering the price makes sense. With a moderate amount of toppings and even less sauce, much of the flavor came from the artery-clogging amount of cheese. The barbecue pork and sauteed onions tasted of Teppanyaki, which wasn't

half bad, and I must admit that the thick crust, obviously of the frozen variety, was cooked to a palatable crispy brown.

The two pasta dishes that I ordered, spaghetti with chicken in spicy marinara and pesto chicken, barely deserve mention. Served without garnish, there wasn't even a rudimentary attempt to make them look palatable. And the chicken tasted like it was the deep fried variety sold at night market stalls.

Pastaria is banking on its cheap prices, and with quality that's similar to Dominos or Pizza Hut, it's a solid bet for those not looking for a gourmet pie. Single orders for sit-down or take out are also available. Six-inch pizzas are NT\$69 to NT\$79 and 10-inch pizzas are NT\$158 and NT\$168. Pastas range from NT\$89 to NT\$150.

### Hestia Tapas Bar 西班牙小酒館

**Address:** 3, Alley 18, Ln 130, Mingsheng E Rd Sec 3, Taipei City (台北市民生東路三段130巷18弄3號)  
**Telephone:** (02) 2715-3707 **Open:** Noon to 2pm and 6pm to 9pm  
**Average meal:** NT\$1,000, including drinks **Details:** Chinese and English menu, credit cards accepted, reservations recommended

The tapas joint's paella (NT\$350 for a small plate and NT\$900 for a large pan) was just the right moistness, and contained an appetizing mix of shrimps, clams, scallops and mussels.

Other recommendations include roasted pita bread pizza with green onion and white anchovies (NT\$250), truffle risotto (NT\$350) and fried potato with aioli and spicy sauce (NT\$190). The drinks selection includes sangria (NT\$220 per glass and NT\$900 per pitcher), rebujito (NT\$220 per glass) and Spanish red and white wines priced between NT\$250 per glass and NT\$1,650 to NT\$3,500 per bottle.

With the fast and efficient service offered by the staff, who all wear black uniforms, the overall dining experience at Hestia Tapas Bar exceeded expectations.



Spanish appetizers are deceptively simple at Hestia Tapas Bar.

PHOTO: HO YI, TAIPEI TIMES

## TIDBITS

BY CATHERINE SHU

**T**he shaved ice shop formerly known as Ice Monster (and now known as Yongkang 15) reopened with great fanfare last month — but the dessert landmark already has new competition.

Smoothie King (思慕昔) recently opened a two-level store just a block away from Yongkang 15 on Yongkang Street. It may lack the hordes of camera-toting tourists, but it offers an air-conditioned alternative and a larger, slightly cheaper menu of icy treats. Items include fruit smoothies (NT\$65 for a medium cup, NT\$85 for a large cup) and snowflake ices, or creamy frozen milk shaved into paper-thin sheets that melt on the tongue (NT\$150). And, of course, there are mounds of shaved ice topped with mango and other fruit (NT\$120).

How does Smoothie King's mango ice compare to the one served by its famous neighbor? The mound of shaved ice is about the same size, but the serving of fruit is smaller than the overflowing toppings at Yongkang 15, where walking away with sticky hands seems designed to be part of the customer experience. The fruit was equally tasty, however, and covered with just enough condensed milk and syrup to keep the ice sweet even after all the toppings were gone. Yongkang 15 is still the best place to take out-of-town visitors after a meal at Din Tai Fung (鼎泰豐), but Smoothie King is good for locals who want to cool off without a crowd.

Address: 9 Yongkang St, Taipei City (台北市永康街9號). Tel: (02) 2395-8770. On the Net: [www.smoothie.com.tw](http://www.smoothie.com.tw).



The new ice on the block.

PHOTO: CATHERINE SHU, TAIPEI TIMES