

Hemispheres

AUGUST 2017

UNITED 
A STAR ALLIANCE MEMBER 

DANCING IN THE DARK

6 ways to celebrate this month's total solar eclipse P.18

THE HEMI Q&A: STEVEN SODERBERGH

The godfather of indie cinema on his latest star-studded heist flick P.46

SUPREME SUBS

5 all-star chefs show how to make their favorite sandwiches P.52

“The sky gets all the credit, but everything’s bigger in Montana: the mountains, the trout, the sheer sense of being.”

THREE PERFECT DAYS MONTANA P.30



Lavalantula
Ziering's Fin makes a cameo in this Syfy spinoff about, as you can tell from the title, a geyser that shoots out puppies (not really).



2015

Sharknado: Heart of Sharkness
Because every cinematic masterpiece needs a behind-the-scenes mockumentary prequel, à la *Apocalypse Now*.



2015

Sharknado 4: The 4th Awakens Duck!
This installment brings a bouldernado, an oilnado, a firenado, a hailnado, a lavanado, a cownado, a lightningnado, and a nukenado filled with green-glowing, radioactive sharks that can be neutralized only with water from Niagara Falls.



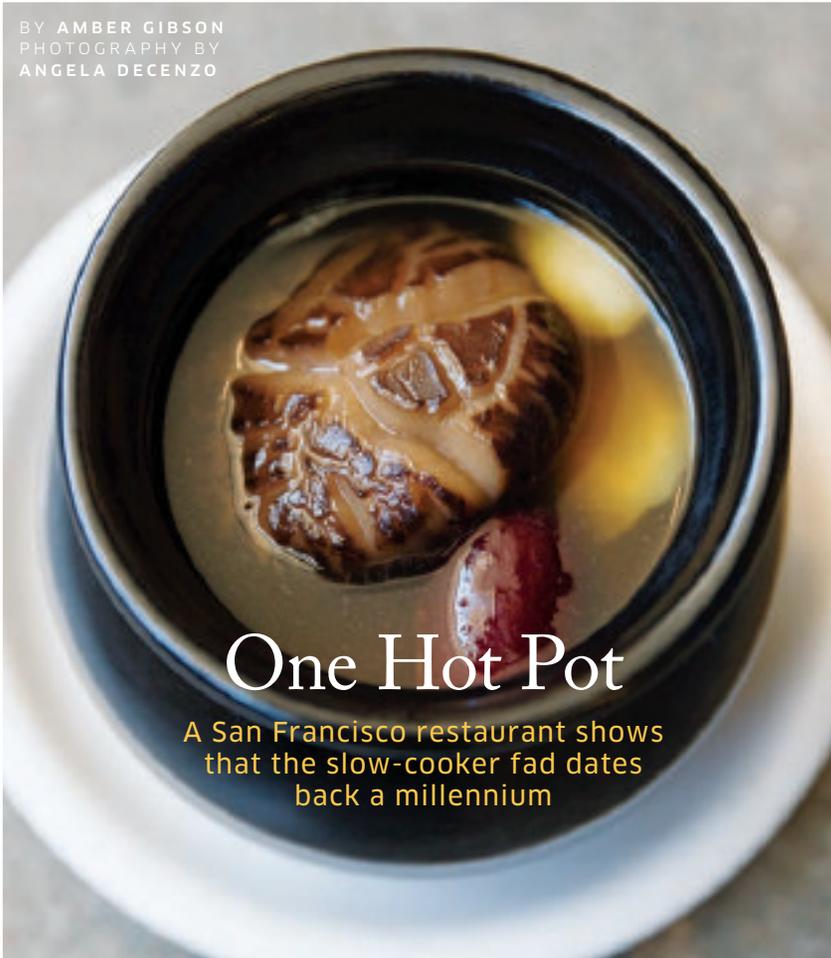
2016

Sharknado 5: Global Swarming
The only thing more dangerous than a shark tornado? Casting directors who choose Charo to play the Queen of England and Fabio the Pope.



2017

BY AMBER GIBSON
PHOTOGRAPHY BY
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One Hot Pot

A San Francisco restaurant shows that the slow-cooker fad dates back a millennium

CULINARY HISTORY

Opened this March, San Francisco's China Live is billed as an East Asian answer to Eataly—a 30,000-square-foot ode to Chinese cuisine featuring restaurants, bars, and a market. At its heart lies what is believed to be America's first *wa guan tang*, a 500-pound ceramic cauldron invented during the Song Dynasty (960–1279) that can be used to cook soups, meats, and tonics on very low heat, resulting in dishes with pure, deep flavor and a slew of health benefits.

For example, 20 black-skin chickens cook for three hours with ginger and scallions to a clear consommé, which is then infused with ginseng, goji berries, dried black fungus, and Chinese herbs. In traditional Chinese medicine, these herbal tonics are believed to balance chi, cleanse your blood, and improve lung function and eyesight.

“This brew is placed inside the rings of the *wa guan tang* and slowly cooked around 200 degrees until all the essence and nutrients are melted into the tonic,” explains China Live co-owner and executive chef George Chen. “There are literally hundreds of ways this cauldron can seal in flavor and not lose the integrity of the base ingredients—sort of like an old-fashioned sous vide machine.”

Chen had his cauldron made in Nanxun, about 90 minutes west of Shanghai, where townspeople still use *wa guan tang* as communal coal-fired earthen ovens. “I’m not really sure how many people will be into ginseng tonics,” he admits. “It’s a little bit bitter for most Americans, but it’s something that we want to do for the Chinese old ladies.”

