

THE GLOBE AND MAIL\*

# style

ADVISOR

MARCH 2022

**WARSAW**  
Designers remake Poland's capital as a creative hub

**NEW ZEALAND**  
The strategy for welcoming visitors back sustainably

**UMBRIA**  
A Canadian tycoon elevates olive oil in Italy



## UP AND AWAY

Travels sparked  
by style, spring style  
sparked by travel

10 YEARS OF STYLE ADVISOR: Frequent fliers share how they live like a local in the spots they visit again and again



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MARCH 2022

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**ON THE COVER**

Photo by Marie H. Rainville. Dress, \$13,400, Birkin bag, \$14,000, bracelet, \$1,800 at Hermès (hermes.com). Gucci boots, \$2,060 at Nordstrom (nordstrom.ca). Earrings, price on request at Christian Dior (dior.com). Photographed at the Royal Hotel in Picton, Ont.

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**CELINE**



In Picton's Royal Hotel lobby, a wall of souvenirs highlight its locally sourced amenities.

## Checking back in

**I**n October, on a drive home from Quebec's Eastern Townships, I stopped in for a first look at the revamped Royal Hotel in Picton, Ont. Even a couple months from completion, you could tell it was going to be a place that conjured the unique spirit of its corner of the world. You can read about how its owners and designers achieved that in Nathalie Atkinson's feature ("Crown jewel," **PAGE 28**), which accompanies this issue's spring fashion story photographed in the completed space.

When you travel, hotels (even the most luxurious ones) can feel like spaces in between rather than destinations in their own right. But the Royal's clever design details create a sense of intimacy that translates to that home away from home feeling visitors covet in a boutique inn.

This issue highlights how the close connections you forge abroad can make a vacation spot somewhere you want to return to again and again. It's a theme explored most explicitly in our 10 Years of Style Advisor feature ("Many happy returns," **PAGE 8**), but we also touch on it in stories about Poland's creative class ("Warsaw rising," **PAGE 36**) and Canadian businessman Frank Giustra's venture creating high-end olive oil in Italy ("The night harvest," **PAGE 42**).

After a long pause on travelling, what I'm craving most is reconnecting with spots where I imagine myself becoming a regular, specifically Paris and the Cayman Islands. Over multiple visits to both of those destinations – both for work and, well, not as much work – I've found a good rhythm of people and places that make them feel familiar. But I have never made time to visit the Louvre or boarded an island hopper to the limestone cliffs of Cayman Brac. Travel is great for nudging you out of your comfort zone, but it can also remind you how much more there is to discover in places you already know.

*ANDREW SARDONE*

Andrew Sardone  
Editorial Director

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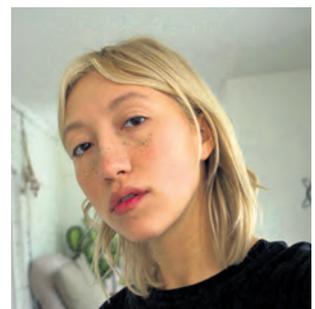
The faces behind this issue share how their sense of style has evolved over the past decade



The founding editor of Style Advisor, **DANNY SINOPOLI** says he's seen plenty of fashion trends come and go over the past 10 years. "Happily, I mostly observed, rarely partook," he says, explaining that he favours a uniform of black T-shirts, dark denim and the occasional pop of navy. For this issue, the Toronto-based writer and editor embarked on his first international flight since the beginning of the pandemic to write "Warsaw rising" (**PAGE 36**), his compendium of the up-and-coming creative leaders in Poland's capital. Sinopoli is currently working on a book that commemorates hotel bars around the world. "The research, to say the least, has been fun!"



A Toronto-based writer and former lifestyle editor at The Globe and Mail, **MARYAM SIDDIQI** recently launched Provenance, a travel company that explores global destinations through their wellness traditions and rituals. For this issue, Siddiqi reflects on her emotional connection to travel in an essay about the power of community-based tourism and locally crafted souvenirs ("Gifts from abroad," **PAGE 46**). She says that having limited reasons to get dressed up over the past two years has encouraged her to settle into a look that's classic yet fun. "I was able to take the time to really evaluate my wardrobe, pare back what I have and be very selective about what I acquire."



**JASMINE HERRERA-MORALES** travelled to Prince Edward County to star in "Crown jewel" (**PAGE 28**), our cover story photographed at the Royal Hotel. She says that her evolving sense of style is influenced by her surroundings, first when she moved from Magog, Que., to Toronto, where she began exploring the city's bevy of vintage shops, and more recently through her exposure to contemporary fashion while modelling. "When I can afford it, I like to buy one-of-a-kind pieces from local designers," she says. A recent graduate of OCAD U, Herrera-Morales spends much of her time following creative pursuits – primarily visual arts, but also poetry and writing – that she shares via her Instagram account, @okknotbad.



**INSTAGRAM**  
For the latest style commentary and inspiration from The Globe and Mail, follow @GlobeStyle.

PHOTO BY MARIE H. RAINVILLE (CHECKING BACK IN); JACKET, DRESS; BOTH PRICE ON REQUEST AT CHRISTIAN DIOR (DIOR.COM); KELLY BAG, PRICE ON REQUEST; SMARTPHONE CASE, \$2,295 AT HERMÈS (HERMÈS.COM); DR. MARTENS SHOES; SOCKS; BOTH STYLISTS' OWN. PHOTOGRAPHED AT THE ROYAL HOTEL IN PICTON, ONT.



HERMÈS  
PARIS

lighthearted



# Many happy returns

The travel edition of Style Advisor, which has been published in March since 2014, is unquestionably the most dynamic issue to produce. Since that first magazine, when

we travelled to Antwerp for a spread on Belgium's ever-emerging fashion scene, our writers and photo crews have been dispatched to the lush gardens of Kyoto, the palaces of Jodhpur, the modernist mansions of Sao Paulo and epicurean destinations from Bangkok to Bermuda. In many instances, we've also returned to places we've already covered to capture them in a different way. Barbados was a verdant backdrop for a fashion spread in 2015 and a stop during a private jet tour of rum distilleries in 2020. In 2016, the focus on Mexico's Baja peninsula was its decadent One & Only Palmilla hotel. In 2018, it was the treehouse escapes at the nearby Acre resort. Going back to a place is the key to feeling a deep connection. As these frequent flyers highlight, investing in becoming a regular abroad can deliver a valuable return



2014



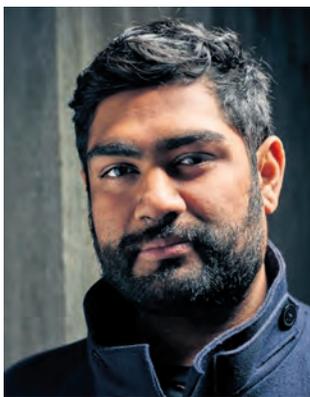
2018



2019



2020



**DEVAN PATEL** is the co-owner and director of Patel Brown Gallery in Toronto

Return travel reveals the development of a city – how culture is evolving and moving. I come back often to gallery hubs like New York, Los Angeles and London. I plan things in broader strokes for these trips. I'll choose an area to explore, but then I'm always stumbling on unique things. I remember once being on a street in Manhattan and noticing a beautiful laneway with all these fire escapes. It turned out it housed multiple galleries. It's also possible to develop rituals, which is kind of grounding. I'll hit up In-N-Out Burger as I'm leaving L.A. and I always leave New York via LaGuardia and visit MoMA PS1 in Queens with my luggage. It shows mostly permanent works with some rotating exhibitions, so there's different things to see each time.



**MARY SYMONS** is a publicist who splits her time between Canada and France

I first travelled to Paris when I was 18 to work as a model and came to know it through the lens of fashion. More recently, I have returned to live in Paris over the winter months. Although change is inevitable and constant in any city, what has not changed is the beauty and feel of Paris. I purposefully don't have a set agenda for most of my days, but I do have my favourite haunts for people watching, such as Les Deux Magots. I mostly love to simply walk and discover. I return to my local market at La Madeleine, the frozen food emporium Picard and my neighbourhood's wine cellar, La Cave de la Madeleine. I love hosting dinners or cocktail soirées. There's always a conglomeration of people meeting, those who have all come to the city for their own unique reasons.



**STACEY MCKENZIE** is a model and television personality

I'm originally from Jamaica and I go home often to see my family and friends. In low season, say November to February, I'll try to stay at least a month. In high season, I'll stay a week or two. There are 14 parishes in Jamaica and we're always going on some sort of road trip, like to the river in St. Catherine or the beach on Lime Cay. Some of my friends have farmland and we'll pick coconuts, mangoes and sugarcane. I love to have clothes made by the local dressmakers and tailors. They're invested in spending time on the piece they're making for you. I also run the modelling camp that I have in Canada in Jamaica, too. It's important for me to give back however I can. Jamaica is where it all began for me, and like the saying goes, you don't forget where you came from.

As told to Odessa Paloma Parker. These interviews have been condensed and edited.

PHOTOS BY JEAN-FRANÇOIS CARLY (2014), GRANT HARDER (2018), FRAN HYLTON (2019), FRAN PARENTE (2020), RYAN EMBERLEY (SYMONS)



MaxMara

# Omnibus

NEW & NOTEWORTHY

| PROFILE |

## Escape artist

Photographer Joshua Jensen-Nagle's boundless landscapes capture the anticipation of getting away

**I**'M NOT THAT INTO FLYING," Toronto-based visual artist Joshua Jensen-Nagle says. The assertion may come as a surprise to those familiar with his body of work, in particular the aerial photography snapped from the overhead perspective of his helicopter studio, which venerates balmy beaches in Southern Italy and the Mexican Riviera, and the ski hills of Lake Louise and St. Moritz.

CONTINUED ON PAGE 12 »

Joshua Jensen-Nagle's *Simple Days Along the Amalfi* is part of his *Dreams I Never Forgot* exhibition, which focuses on reconnecting to a love of travel.



PHOTO BY JOSHUA JENSEN-NAGLE



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**TIFFANY & Co.**





From his Toronto studio, Jensen-Nagle produces his escapist work, such as the piece *Calming Waters*, below.

CONTINUED FROM PAGE 10 »

“I’m very nervous about every aspect,” he says of capturing scenes that inspire wanderlust from up in the air. “[But] as soon as I get my eye into my viewfinder, and I’m scanning and looking for the composition that I want...as soon as I see it, I know.”

Jensen-Nagle has built a career that specializes in capturing both the serenity and energy of a location. It’s a quality that can stimulate an intense sense of longing in those who gaze upon his pieces, whether or not the viewer has actually been to that particular locale or not.

The subject matter of Jensen-Nagle’s most recent exhibition at the Bau-Xi Gallery’s Toronto location, *Dreams I Never Forgot*, focuses on the intoxicating promise of travel. In his artist statement for the show, Jensen-Nagle claims that travel is his lust, not his love. “Love is passion and compassion. I have no compassion for travel,” he writes, highlighting transit woes and customs delays. Yet his intention to capture the vast beauty of our planet allows Jensen-Nagle to set aside any unpleasantness and revel in the gleeful anticipation of getting away. Shot pre-pandemic, the photos include captivating images from the Amalfi Coast and Bondi Beach, with colours ranging from the deeply saturated undulating waters and bathers’ jaunty accoutrements to the faintest sandy hues. They are the colours of nature and the colours of life.

Collectors Karen Lee and Cielito Ward found themselves drawn to Jensen-Nagle’s mastery of cultivating travel-centric nostalgia when they acquired their first piece of his work over a decade ago, a beach scene with a smattering of colourful polka dots overlaid on top. “I fell in love with it immediately,” Lee says, noting that she first laid eyes on it on a cold day in early February. “I was desperate for that sense of escape. This was something that could bring the notion of escapism to our home.”

Fast forward to a recent trip to Canouan island in St. Vincent and the Grenadines, and Lee recounts a moment of serendipity. They happened to be waiting for the same chartered flight as Jensen-Nagle, who was in the Caribbean to photograph a new series, and got to strike up a conversation. Such coincidences are the essence of travel and Jensen-Nagle’s *raison d’être* as an artist. “You can do as much research as you want, and you can have an idea of a place,” he says. “But until you’re there, you don’t know what’s going to happen.” — **ODESSA PALOMA PARKER**

For more information, visit [jensennagle.com](http://jensennagle.com).



| SKINCARE |

## New age

A day cream captures Clarins’s approach to keeping skin healthy into your 60s

The concept of aging is presented differently today than it was just a few decades ago. Take the cast of *And Just Like That*, the *Sex and the City* TV reboot that catches up with Carrie Bradshaw and friends as they navigate their 50s. Many viewers only recently realized that the characters are in the same age bracket as characters in *The Golden Girls*, who first appeared on screen in the 1980s.

At French beauty company Clarins, creating products that put a contemporary spin on getting older has been a no-brainer. Its newest release focusing on the needs of women over 60 is Nutri-Lumière Revive, a day cream with a cream-to-oil texture that nourishes mature skin while revealing its natural glow. It includes organic plant extracts that work to prevent glycation, a natural process that can lead to the development of a sallow colour in the skin.

“Glycation is well known, it’s not a new process,” says Marie-Hélène Lair, Clarins’s responsible innovation director. “But we have discovered the power of kaki extract on the prevention of glycation.” She explains that our natural ability to cope with glycation decreases as we age. Revive features a soothing violet hue, which colour corrects any yellow tones, as well as illuminating pearls. “It’s neutralized because of the pigment, and there is also a reflection of the light to increase the radiance.”

At Clarins, creating skincare for active women involves taking a holistic approach. Sustainability is something that Virginie Courtin-Clarins, deputy CEO and head of corporate social responsibility at the family-owned firm, takes to heart. By 2023, Courtin-Clarins will have led the brand to achieving B Corp certification. “I can give you something that is very effective, that will help you to feel better, to look better – whatever you’re looking for,” Courtin-Clarins says. “But at the same time, I want to reduce my impact and I want to actually have a positive impact so that, whatever I do, I take care of people and I take care of the planet.” — **CAITLIN AGNEW**

Clarins Nutri-Lumière Revive, \$154 at The Bay, Sephora, Nordstrom and drugstores ([clarins.ca](http://clarins.ca)).



| SHOPPING |

## Jewel boîte

Cartier’s Toronto shop gets a refresh that captures the four seasons

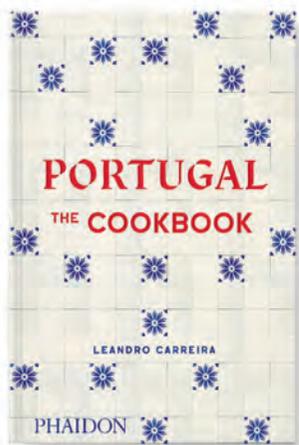
**VISITING A CARTIER BOUTIQUE** is like stepping into another universe where diamond panthers come to life and true love is kept under lock and key. As the French fine jewellery and watch brand refreshes its boutiques around the world with a new design concept, it’s imbuing each of its stores with a distinct personality that honours a singular locale. In Boston, for example, that includes an apartment-style experience on the fourth floor of the Victorian brownstone that houses the shop.

“There are certain elements shared by each of these spaces that are decidedly Cartier – luxurious textures and fabrics in soft tones with touches of cream and gold, complemented with modern accents and lighting – but where I believe we really excel is in infusing local flair into each of our individual boutiques,” says Mercedes Abramo, president and CEO of Cartier North America. “Our ultimate goal is to create a warm, welcoming, customized experience for each of our boutiques.”

At Cartier’s revamped shop on Toronto’s Bloor Street, that called for paying homage to Canada’s seasonality, with sections of the boutique evoking spring, summer, fall and winter. Some of the unique elements, which were put together by French architecture firm Moinard Bétaille, include a gold leaf and plaster finish ceiling courtesy of Toronto custom art studio Moss & Lam and a curved panel in lacquered wood by l’Atelier Midavaine. The third-generation Parisian studio created a motif that depicts a panther, Cartier’s most famous emblem, in a forest of maple leaves. — **C.A.**

For more information, visit [cartier.com](http://cartier.com).

PHOTO BY JOSHUA JENSEN-NAGLE / JENSEN-NAGLE



| FOOD |

## Locally sourced

A new cookbook from Phaidon focuses on the resourcefulness of Portuguese cuisine

Before the pandemic, over 22 million people visited Portugal every year, many of them hungry to experience the country's cuisine. "What makes Portugal a food destination is the incredible produce, together with a new generation of well-travelled chefs that are putting the country on the culinary map," chef Leandro Carreira says.

Over the past three years, Carreira has been capturing the country's dynamic dining scene for *Portugal: The Cookbook*, Phaidon's new hardcover collection of 450 classic and contemporary recipes. Its pages reflect regional culinary traditions and terroir, from the mountains in the north to beach resorts in the south. Because both food and travel are visually enticing, Mário Ambrózio and Rafael Rodrigues, both Portuguese nationals, photographed food and landscapes on



location in Portugal using locally sourced ingredients and tableware to tell their story.

Although chef Carreira has worked in some of the most celebrated kitchens in Europe (he is currently

overseeing the wine and seafood focused *The Sea, The Sea* in London) his recipes are very much geared toward the home cook. Many dishes address the practicality of using up excess kitchen bits, such as stale bread, vegetable trimmings, leftover roast meat and offal. "The point of difference I think is the creative side and deliciousness," Carreira says, pointing to his *Açorda Alentejana*, a dish of soaked bread topped with a mash of pennyroyal, coriander, garlic and a poached egg. "The Portuguese have a long history of the nose-to-tail approach, nothing is left to waste."

— JULIE VAN ROSENDAAL

*Portugal: The Cookbook*, \$65 at bookstores and online April 20 (phaidon.com).

| ACCESSORIES |

## Shoulder season

In Chanel's spring collection, a travel tote vies for It bag status

**IN THE WORLD OF CHANEL**, numbers mean a lot. The brand's most notable numeral is five, which founder Gabrielle Chanel thought of as good luck and used to name her most famous scent. The ubiquitous quilted 2.55 bag is named after the month and year of its creation. This season's bag debut is called the 22, referring to its birth year and Chanel No. 22, the house's second perfume from 1922.

Some other digits to consider about the 22 carryall: Three is the number of sizes it comes in (a backpack version is also available), ensuring you have an option no matter how light or heavy you pack; and six is the range of hues available for spring and summer, including navy blue, purple, two pinks and classic white or black.

The style debuted on the brand's spring catwalk in October as part of a getaway-friendly collection. The Paris show, staged like a 1980s catwalk spectacle with photographers lining the runway, opened with a group of black and white swimsuits layered with sheer netting, chain belts and charm jewellery.

In that context, the 22's practical features were eclipsed by its more glam elements, but travel-ready details were considered in its design. Its top closes with a drawstring and a magnetic clasp while its interior comes fitted with a zipped pocket and removable pouch. It all adds up to an accessory that will be No. 1 for your next designer escape. — ANDREW SARDONE

Chanel 22, starting at \$6,100 at Chanel (chanel.com).



| HOTELS |

## Place holders

With multiple hotel openings planned this year, Edition is making its mark through design



**WHEN HOSPITALITY ENTREPRENEUR** Ian Schrager started working with Marriott International on Edition hotels in 2008, he said his intention was to do something on a big scale. With 13 properties open so far and seven more slated to welcome guests in 2022, big things are indeed happening.

The next Edition to open its doors will be in Tokyo's tony Ginza neighbourhood, one of the city's best-known shopping and dining hubs. The boutique hotel will feature 78 rooms and three restaurants, including a rooftop bar. "The neighbourhood of Ginza really doesn't have a hotel like this," says Edition's managing director Dan Flannery. "We see an opportunity to do something smaller and more intimate." Stays will be available starting this spring.

Edition will also open new properties in Madrid, Rome and Tampa, Fla. Each location informs the property's designs and a hotel is developed with designers chosen

specifically for that city. The Madrid Edition is located near Puerta de Sol, one of the city's busiest gathering spots, and will include social hubs, such as a cocktail bar and flexible studio space. The Rome location, steps from Piazza Barberini and Bernini's Triton Fountain, reimagines a striking rationalist building designed by Cesare Pascoletti and Marcello Piacentini.

A sense of ease is paramount in each design brief. Schrager says he focuses on three essential pillars to achieve a seamless stay: a good service experience, exciting design and thoughtful and useful technology. "I think of all the friction points that happen in all the transactions that you have to do in a hotel," he says. "Everything should be just as easy as it is to get an Uber or Lyft. Technology is the key to brilliance." — MARYAM SIDDIQI

For more information, visit editionhotels.com.



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GENEVE

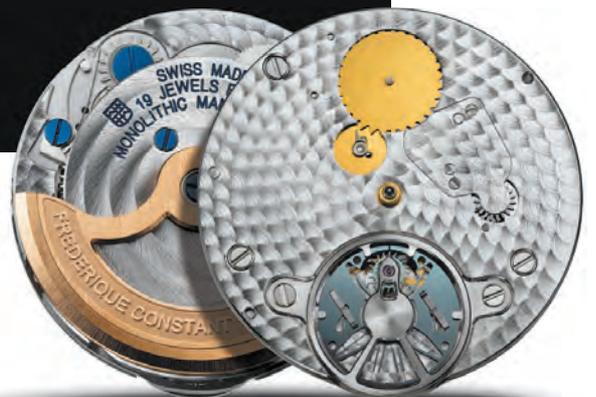
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# Essentials

INSIGHT & ACQUISITIONS

## BRICK BY BRICK

A new book chronicles the creation of architecture firm Studio KO's fashionable building in Morocco

**W**hen it opened in 2017, the Yves Saint Laurent Museum in Marrakesh became a destination for lovers of fashion and the late Parisian designer's groundbreaking archive. It holds a similar must-visit status among those who appreciate contemporary architecture, thanks to the striking building that Pierre Bergé, Saint Laurent's partner, commissioned from Studio KO's Karl Fournier and Olivier Marty. Now, a new book captures the planning and construction of the museum in detail as intricate as the building's brickwork.

Structured as a countdown over the project's 1,423 days, the book weaves those bricks into the story 493 days from completion. "A building is not a garment," Studio KO's text notes. "And this one, as a tribute to Yves Saint Laurent, must serve to highlight his works while connecting, in a subtle way, the container and its contents." It took months to find the container's shade of Moroccan pink, which highlights sunlight and shadow moving across the three-dimensional skin.

Thirty-nine days before opening day, Bergé died at his home in Provence. While he would never see the museum completed, the book makes it clear that his creative vision was as exacting as that of YSL himself. — ANDREW SARDONE

Studio KO: Yves Saint Laurent Museum  
Marrakech, \$65 at bookstores and online  
(phaidon.com).



Charles Simon Bonaventure rolling luggage, \$11,990 through charles-simon.com.



R.M.S. carry on, price on request at Hermès (hermes.com).



Off the Grid carry on, \$3,500 at Gucci (gucci.com).



FPM Milano Spinner 68-cm aluminum suitcase, \$1,666 through farfetch.com.



Globe Trotter x Disney four wheel 20-inch carry on, \$3,235 at B Hemmings & Co. (bhemmings.com).



Essential Check-In L, \$1,130 at Rimowa (rimowa.com).



Cotteville 40 suitcase, price on request at Louis Vuitton (louisvuitton.com).

## COOL CASES

Whether you're planning a creative escape or looking for a unique *objet* to punctuate your well-travelled space, the latest in luxe luggage packs an artful spirit. Maximalists will get lost in the spectrum of fluorescent colours on Louis Vuitton's latest iteration of its Cotteville 40 model. Minimalists may gravitate more to the sleek lines of the Bonaventure rolling bag by Charles Simon. Those mindful of environmental impact can look for cases made of recycled, organic and sustainably sourced materials such as Gucci's Off The Grid carry-on. Of course, the most sustainable purchase is often one that can last a lifetime. Rimowa's azure Essential Check-In style will be with you for decades of departures. For the ultimate in contemporary craftsmanship, FPM Milano's studded suitcase is made in Italy from aluminum. Or get personal and customize the wheels and handles on an Hermès R.M.S. bag. — **NADIA PIZZIMENTI**



Ainsley Rose and Hannah Todd (right) combine sustainable materials, inclusive silhouettes and customer input into their swim line Londre.

## LONDRE CALLING

A Vancouver brand rethinks sustainability in swimwear

How many water bottles are in your swimsuit? It's not a typical question you ask when buying a new one-piece, but it is one Londre founders Ainsley Rose and Hannah Todd ask when designing their pieces. To date, the Vancouver label has recycled 250,000 bottles of plastic into their suits. Now, they are hoping to double that impact through the launch of their line in Australia and the U.K. "We take a 360-degree approach to sustainability, meaning it's the foundation of every decision we make," Rose says. Minimalist silhouettes and a classic aesthetic allow customers to wear their designs longer and the duo has used Londre to motivate women to feel beautiful and confident in their own skin. New styles are often the result of polling customers about what to create next. "We incorporate our community's feedback into everything we do," Rose says. — **N.P.**

For more information, visit londrebodywear.ca.

## TONE ON TONE

This season's sunnies favour a monochromatic mix of frames and lenses



### GREEN ENVY

A 1990s-inspired oval silhouette comes in a moss green translucent frame and matching lenses for a double dose of springtime freshness. Les Specs Work It sunglasses, \$93.17 through lessspecs.com.



### VIOLET HOUR

South Korean eyewear brand Gentle Monster adds a playful twist to it futuristic specs by pairing purple frames with lavender lenses. Gentle Monster Bliss VC5 sunglasses, \$280 through gentlemonster.com.



### BLUE MOOD

The semi-rimless frames and all-over colour on this M Missoni pair adds a touch of retro that channels your inner Elton. — **N.P.** M Missoni sunglasses, \$157 through edel-optics.ca.



## DIALLED-IN

Anordain revives an age-old watchmaking craft in Scotland

There's a good reason that most of the world's luxury watches are made in Switzerland, a country that has mastered precision mechanical watchmaking over centuries. But for Anordain, a small watch brand proudly based in Glasgow, Scotland, being far removed from the centre of the watchmaking world has its advantages.

While some brands are known for their exquisite movements and others for their mastery of precious metals, Anordain has succeeded through its exquisitely enamelled dials. A centuries-old handcraft, *grand feu* enamelling is the process of baking layers of glass powder onto thin metal discs at extremely high temperatures while avoiding bubbling, warping and a host of other possible imperfections. When executed well, the process produces colours with incredible depth and richness, but the difficulty and cost involved means that only a handful of high-end brands do it – and they charge a premium for the result.

“If you take what’s possible with enamel and mix it with good design, then you can get something really special – and nobody was doing that in watches,” says founder Lewis Heath, who worked as an architect before launching Anordain in 2018. Despite its distance from the ateliers of Geneva, Glasgow’s relatively affordable rents and thriving local craft scene centred around the famous Glasgow School of Art led Heath to believe that the city was the perfect place to craft enamelled watches that don’t cost tens of thousands of dollars.

Four years later, with long waiting lists and a nomination at the 2021 Grand Prix d’Horlogerie de Genève (the Academy Awards of watchmaking), Anordain’s success proves he was right. “It’s an unusual setup,” Heath says of his staff, which includes a typographer and a growing team of apprentice enamellers. “But I think the people who buy our watches understand how much skill and work goes into them.” – JEREMY FREED

Anordain watches, starting at US\$1,500 through [anordain.com](http://anordain.com).

## FREQUENT FLYERS

These specialist watches make it easy to keep track of multiple time zones at a glance



### ROMAN HOLIDAY

A new integrated mechanical movement fitted into the Octo’s eight-sided case enables instant-reading of 24 time zones.

Octo Roma World Timer watch, \$10,900 at [Bulgari \(bulgari.com\)](http://Bulgari.com).



### GLOBAL DUO

Two domed globes turn in opposite directions on this watch’s dial and complete a full rotation every 24 hours, allowing you to visualize the world’s time zones.

Geosphere watch, \$7,300 at [Montblanc \(montblanc.com\)](http://Montblanc.com).



### POP STAR

With a red and blue “Pepsi” bezel and GMT hand, this American-made watch makes it easy to read dual time zones against its black dial.

Vaer G7 Meridian Swiss GMT, US\$1,199 through [vaerwatches.com](http://vaerwatches.com).



### TIME TRAVELLER

Beat jet lag with Citizen’s GPS timekeeping technology, which automatically adjusts to local time as soon as you hit the ground in one of 40 global time zones.

– J.F. Citizen Satellite Wave GPS Freedom, \$950 through [citizen.com](http://citizen.com).

## SQUAD GOALS

Breitling’s Super AVI series is dedicated to a quartet of classic planes

Pilots have had a close relationship with watchmakers ever since the former first took to the skies. By the 1950s, a new breed of aviation watches was helping them stay on course while flying farther and faster than ever before. The flying machines of this golden age – both the planes themselves and the watches worn by their pilots – are the inspirations for Breitling’s Super AVI series. A collection of aviation chronographs dedicated to four pioneering warplanes, it takes its strong lines and utilitarian design from the “Co-Pilot” Ref. 765 AVI, a 1953 Breitling pilot’s watch. Colourful accents are borrowed from the liveries of four aircraft: the North American Aviation P-51 Mustang, the Vought F4U Corsair, the Curtiss P-40 Warhawk and the de Havilland Mosquito. With five versions to choose from, including one in 18-karat red gold, they’re a fittingly high-flying tribute to aviation’s boldest era. – J.F.

Super AVI collection watches, from \$11,600 at [Breitling \(breitling.com\)](http://Breitling.com).



# SWISH SPLASH

Luxury bubble bath services are giving hotel guests a new reason to check in

In an old episode of *Modern Family*, members of the Pritchett clan travel to Las Vegas for a stay at the Mandalay Bay resort where the in-room butler tempts them with a special soak from the hotel's luxury bath service. "We have five outrageously decadent baths that I can prepare for you at a moment's notice," he says with a flourish. While the offer may have seemed outrageous to viewers at the time, many hotels are now attracting guests with their own offerings of deluxe dips.

"Being able to escape into this world at a hotel where you are pampered and you do have everything at your fingertips – the bath is a great extension of that," Greg Macdonald says. The founder of Ottawa-based Bathorium, Macdonald was inspired to create a collection of small-batch bathing products after a trip to Positano in Italy, where he was drawn a bath filled with clay, milks and shaved cocoa butter. "I had never experienced anything like it," he says.

To bring a similar experience closer to home, Bathorium partnered with the Shangri-La hotel in Toronto to create its Signature Shangri-La Soak, a blend of French lavender, lemongrass essential oil, magnesium Epsom salts and shea butter that's exclusive to the property. They've since developed a bath concierge service that overnight guests can order to their rooms. The menu includes the Northern Sage Recovery Soak, a panacea for the jetlagged and the hungover, the Snooze Bath Bomb, which comes with the highly Instagrammable option of adding fresh flowers to the tub, and the Aphrodite Bath Bomb, a sensual blend of vanilla and cocoa absolute best enjoyed with a flute of Veuve Clicquot. It helps that the hotel's



At the Shangri-La in Toronto (right), your tub gets a boost from Bathorium's soaks and bombs (above). Lord Jones products (left) are on the bath menu at New Orleans' Hotel Saint Vincent.



roomy soaker tubs are uniquely positioned above University Avenue, offering bathers a spectacular view of the city (and the thrill of exhibitionism) up the grand boulevard.

Custom bath menus give hotel guests the opportunity to experience local offerings without leaving the comfort and privacy of their rooms, a bonus when services at neighbourhood spas may be limited. The Westin Edmonton offers a menu of six bubble baths and wellness bath salts created by the Rocky Mountain Soap Company, a natural skincare company that hand makes all of its products in Canmore, Alta.

Hipster hotels are diving in, too. At the Hotel

Saint Vincent, a recently refurbished orphanage-turned-boutique-hotel in New Orleans' Lower Garden District, cannabis-friendly guests will find High CBD Formula Bath Salts by Lord Jones in their rooms. Infused with CBD, flower petals, Himalayan salt and essential oils, they are the perfect complement to the suites' psychedelic wallpaper, a custom design by textile design studio Voutsas.

With long-distance travel continuing to be a complicated and unpredictable experience, escaping the confines of home for a sumptuous soak at a nearby hotel may very well be the most relaxing getaway idea. – CAITLIN AGNEW

# CARRY-ON CREAMS

Keep the skin stressors of travel at bay with these hydrating products



**ALL INCLUSIVE**  
For a natural glow straight from the Alps, Valmont's Luminosity collection uses plant extracts from the Swiss mountains to even skin tone and texture. Valmont LumiCream, \$320 through lamaisonvalmont.com beginning in April.



**IN-FLIGHT ENTERTAINMENT**  
Recently reformulated, Summer Fridays's mask contains a blend of niacinamide, glycerin, hyaluronic acid and antioxidants to be used any time your skin needs a pick-me-up. Summer Fridays Jet Lag Mask, \$63 at Sephora (sephora.ca).



**OVERNIGHT ACCOMMODATION**  
This treatment uses bioactive ingredients to soothe dry, weathered complexions and strengthen the skin's barrier while you sleep. – C.A. U Beauty The Barrier Bioactive Treatment, \$258 through ubeaauty.com, holtrenfrew.com and ssense.com.

PHOTOS BY CORINA VAN SLUYTMAN (SHANGRI-LA)



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## OBJECT LESSON

Rivesto's antique ceramics capture the humble beauty of Italy's deep south

**L**ecce has been called the Florence of Italy's south. Its baroque, limestone architecture gives the city a similar flamboyant monumentality as its neighbour almost 1,000 kilometres north. Lately, however, Lecce has become a style destination in its own right. Dior unveiled its 2021 cruise collection at its Piazza del Duomo and its region, Salento, in Puglia (the heel of the geographic boot), often tops the annual glut of must-visit lists.

Paul del Giglio found his way to the city via the fashion industry in London. One year ago, he founded Rivesto, an online shop that combines his love of southern Italy with what he calls a "quiet obsession" with found ceramics. "Puglia has a truly captivating atmosphere that transforms the simple things from the ordinary to the extraordinary," del Giglio says. "Much of the region has a road less travelled quality and retains many of its unique traditions."

Rivesto's wares (amphora in a mix of glossy and matte finishes; perfectly chipped water jugs; plates in a quiet spectrum of pastel glazes) – have a humble domesticity to them, which highlights their origins in Puglia's palazzi and country homes. But, de Giglio notes, there's no denying the sense of artistry in their pinched spouts, twisted handles and surface decoration. "The more I learned about the age-old craft, the more I fell in love with it," he says. "Discovering the history of the rustic, farmhouse pottery was fascinating and provided a greater understanding of the region and its culture."

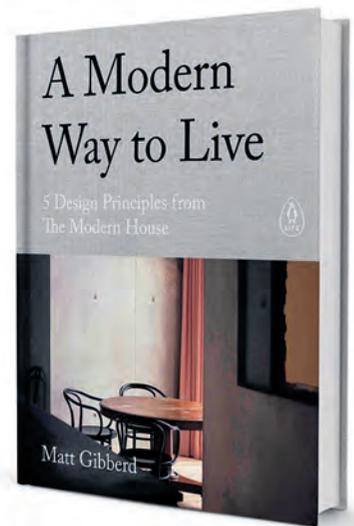
Pugliese pottery has an effortlessness that makes it attractive to customers around the world while still capturing Italy's unique



Rivesto's vintage pottery is sourced from around Puglia and highlights the beauty of everyday ceramics.

romance. "In Japan, it's about the deceptively simple buttermilk-glaze ceramics with no surface decoration that sit effortlessly in minimal spaces, while Denmark appreciates the more robust, rustic pieces that I can imagine sitting perfectly with their more pared-back mid-century wood furniture," del Giglio says. "The local pottery here is so quintessentially southern Italian." – **ANDREW SARDONE**

For more information, visit [rivestoitalia.com](http://rivestoitalia.com).



## AGENTS OF CHANGE

A British real estate pro shares a refreshing take on design for living – and selling

The Modern House and its more historically inclined offshoot, Inigo, are essentially U.K. real estate listing websites repackaged as lifestyle inspiration. Founded in 2005 by Matt Gibberd and Albert Hill, The Modern House defies the axiom that the only way to get top dollar for your place is to remove any evidence of yourself from it. Instead, its properties bring idiosyncrasy, wonky walls and daily life to the forefront. In his new book, Gibberd boils down over 15 years of design inspiration to the five qualities that define a covetable home: space, light, materials, nature and decoration. The overarching message is that feeling a sense of harmony in how you live is all about balance – and the aspect of your pad that you find joyfully weird might actually bring similar happiness to whoever moves in next. – **A.S.**

*A Modern Way to Live: Life Lessons from The Modern House*, \$53.95 at bookstores and online ([penguin.co.uk](http://penguin.co.uk)).

## HOW BIZARRE

Surrealism's renaissance is captured in three must-see 2022 exhibitions



### HAIR RAISING

In 1936, 23-year-old Swiss artist Meret Oppenheim produced *Objet*, a fur-festooned cup, saucer and spoon that was subsequently acquired by the Museum of Modern Art in New York. It will be one of over 180 works on display in the fall when the institution pays tribute to her five decades of subversion.

Meret Oppenheim: My Exhibition runs from Oct. 30 to March 4, 2023. For more information, visit [moma.org](http://moma.org).



### FUN HOUSE

Every great room incorporates an element that feels a bit out of sorts. At London's Design Museum, its Objects of Design show will explore surrealism's influence on spaces, incorporating dreamlike schemes such as architect Le Corbusier's Parisian roof apartment for collector Carlos de Beistegui.

Objects of Desire: Surrealism and Design 1924-Today opens Oct. 14. For more information, visit [designmuseum.org](http://designmuseum.org).



### ART COLLAB

Perhaps not surprisingly for someone who started his career as a graffiti artist, Nicolas Party's *L'heure Mauve* installation at the Montreal Museum of Fine Arts layers his fantastic murals and sculpture among 50 works from the gallery's collection, including paintings by Otto Dix and Lawren S. Harris. – **A.S.**

Nicolas Party: *L'heure Mauve* continues until Oct. 16. For more information, visit [mbamtl.org](http://mbamtl.org).

## IN THE FOLD

The flip phone's comeback signals a return to playfulness in technology – and offers more easy-to-carry options for communicating on the go

**P**eople born before the turn of the millennium remember when the flip phone reigned. From subtle silver Samsungs to glamorous hot pink Motorola Razrs, there was a time when everyone was ending their calls with that satisfying snap.

In 2007, Apple's sleek, rectangular iPhone reset the aesthetic standard for premium phone models, yet in the last few years, clamshell phone designs have started making a comeback. Samsung, Motorola, Nokia and Microsoft have released refreshed flip phone models. Apple even has a patent for one of its own, though it has yet to release a foldable device.

Currently, the Samsung Galaxy Z Flip 3 5G is the model worth, well, flipping out over. It's got all your smartphone bells and whistles plus a folding glass screen, making it conveniently compact for staying connected abroad.

The utility of the flip phone is only one aspect of its appeal. Not only has Samsung directly marketed the product to young audiences – K-Pop phenoms BTS released a music video commercial for the Galaxy set to their hit song *Butter* in the summer – it has arrived at a moment when many in Gen Z are casting fresh eyes on early 2000s techno-optimist aesthetics (think candy-coloured iMacs and the girlie gadgets from throwback animated series such as *Totally Spies!*). Vintage tech nostalgia is trending up, and flip phones are fashionable again.

"Our research shows us Gen Z see their technology as their most expressive accessory," says Tiffeny Chung, head of mobile experience marketing at Samsung Canada. The "tech as style" angle is something Samsung has encouraged by releasing a version of the Galaxy Flip 3



Samsung Galaxy Z Flip 3 5G, starting at \$1,259.99 through [samsung.com](https://www.samsung.com).

in partnership with fashion designer Thom Browne, collaborating with Maison Kitsuné on special edition earbuds and by launching a bespoke edition of the phone that can be customized using 49 different colourways. Minimalism had a good run as the tech world's dominant aesthetic, but now, more is more.

– ADRIENNE MATEI



## PICTURE PERFECT

While action photography is GoPro's bread and butter, its cameras also take great travel snaps

Think of a GoPro and extreme sports come to mind. Being waterproof, tiny and tough, the cameras are popular with people who want to capture days on the slopes or in the surf without worrying about accidentally destroying their tech. The GoPro's resilience also makes it a good choice for travel photographers. If you're a non-professional looking for a reliable point-and-shoot that takes hard to mess up pictures and videos in any lighting – plus wide-angle shots of, say, the Basilica de la Sagrada Familia in Barcelona or Arizona's Chiricahua National Monument – the latest GoPro 23.6mp Hero10 Black is here to help. Headed somewhere damp such as London or touring Iceland's waterfalls? The model includes a hydrophobic lens coating to prevent droplets from sticking to the glass. – A.M.

GoPro Hero10, \$829.96 through [gopro.com](https://www.gopro.com).

## GO GADGETS

At the 2022 edition of the Consumer Electronics Show, new tech focused on portability and exploring the world



### SCREEN TIME

The Asus Zenbook 17 Fold tablet-laptop hybrid proves folding screens aren't just for phones. The lower part of the screen can be used for typing, or it can be paired with an external keyboard.

For more information, visit [asus.com](https://www.asus.com).



### ON THE FLY

Bird Buddy, a camera-laden, app-connected bird feeder, helps you better see and identify birds in your area, while also tracking migrations across the globe.

For more information, visit [mybirdbuddy.com](https://www.mybirdbuddy.com).



### CRUISE CONTROL

For a cool US\$8,500 plus the shipping cost from France, you can silently ride this ski/e-bike hybrid at speeds of up to 40 kilometres/hour over snowy terrain. Battery life is around 90 minutes though an optional second battery doubles that. – A.M.

For more information, visit [moonbikes.com](https://www.moonbikes.com).

# NEW ATTITUDE

For the debut of its creative XM concept, BMW headed to Art Basel in Miami

In late November, a group of the world's most fashionable people gathered in Miami, not at a splashy new restaurant or fashion show, but at a parking garage. The venue was the notorious Herzog & de Meuron-designed 1111 Lincoln Road, and the event was the launch of the BMW Concept XM, a car that could only have debuted during Art Basel, one of the world's most over-the-top art fairs.

"The XM is something you want to have because it's so special," says Domagoj Ducek, head of design at BMW. "It's something which is very fashionable, something which is in the zeitgeist. It's like in art: Right now you make a splash with something beautiful because that's what the current moment demands."

At its launch, the XM's design caused car geeks and fashion plates to turn their heads in unlikely unison. Ducek and his team have taken extreme liberties with an aggressively boxy shape that's unlike anything else on the road right now. Some brand enthusiasts might find the scheme surprising, given that it's also only the second-ever purpose-designed vehicle for BMW's high-performance division, M. It shares its spirit with the original M1 coupe, a legend of late 1970s design. Keen eyes will note the dual logos on the rear window, a clever callback to the original.

Under the hood, the XM marries an electric motor with a V8 engine to crank out a total of 740 horsepower and 738 lbs.-ft. of torque (for comparison, those are Lamborghini-crushing numbers.) Inside, it's a cognac leather-wrapped cocoon up front and a plush upholstered lounge in the back, complete with ambient ceiling lighting and blackout windows. Ducek and his



The brutalist Miami building, 1111 Lincoln Road, was the backdrop for the debut of the BMW Concept XM's hard edges.



team design with characters or personalities in mind, and internally they dubbed the XM owner "the Rock Star."

"The raw machine is very polarizing," Ducek says about its exterior. "Then, on the inside, you have something that's completely different. We think people have a duality. They have their private life where they want to hide and then their life when they want to perform." While it boasts plug-in hybrid bonafides and impressive technological innovations, its primary raison d'être is to bring excitement back to the forefront of automotive design. "Electrification itself is just a powertrain," Ducek says. "It doesn't change anything with design

psychology – the way you perceive if something is attractive to you."

The XM is a rare concept car that will actually be produced. The version shown in Miami will look very much like the vehicle slated to roll out of BMW's South Carolina factory at the end of 2022. – **PETER SALTSMAN**

For more information, visit [bmw.ca](http://bmw.ca).



## POCKET SOCKET

The scarcity of vehicle charging stations may be helped in the future by a suitcase-sized device from the U.K.

For many drivers, the biggest obstacle to owning an electric vehicle isn't ideological, it's infrastructural: There simply aren't enough places to plug in. City dwellers without off-street parking (a luxury in downtown Toronto, Montreal or Vancouver) or those who rent and can't install a charger in their apartment's garage, are out of luck. Public charging stations are still few and far between. And installing one – if you happen to have a garage – is an expensive process laden with lots of red tape.

"We want to remove the inequality that exists around access to charging and empower everyone to charge an EV," says Jonathan Carrier, co-founder of ZipCharge, a London-based company aiming to assuage range anxiety one driver at a time. The size of a carry-on suitcase, the forthcoming ZipCharge Go can plug into any available socket, delivering up to 65 kilometres of driving range. That's more than enough to get most people to work and back and then some. A full charge takes around 60 minutes. Then toss the whole thing back in the trunk and off you go as far as the new boost will take you. – **P.S.**

Orders open for the U.K. and Europe in 2022 with North America to follow. For more information, visit [zipcharge.global](http://zipcharge.global).

PHOTO BY STAN PAPIOR (ZIPCHARGE)



With her store and online platform, Obakki, Treana Peake is working toward a more sustainable model for selling craft by international artisans.



## THINK GLOBAL

Through her marketplace, Obakki, Treana Peake transports shoppers around the world via beautiful housewares

On Obakki's online store, which specializes in small-batch home decor, you'll find an array of products from around the world. There are geometric sumac candles handmade in Japan, a rustic salt and pepper dish crafted from lava rock in Mexico and beautiful jewellery made by a blacksmith in Nairobi who upcycles brass from discarded taps, padlocks and coins.

You can meet makers from around the world browsing the site or visiting the company's flagship store on Vancouver's East Pender Street. Each product is presented with a description of its features and benefits along with a biography about the individual who made it. It's that personal connection that founder Treana Peake has made the centre of her work.

Peake launched the company in 2005 as a means of closing the loop of her international development work. Since 1992, she's been taking on infrastructure projects in places such as South Sudan, Cameroon and Mexico, drilling water wells or building rain catchment systems. It was when she realized she could continue to support these communities long after the development work was done that Obakki as a concept became fully formed.

"After you bring a community water, the women there are no longer having to search for it. I'd sit with them and say, 'Okay, now that you have water, how are we going to create some economic stability for this community?'" Peake says. "And they say, 'Well, we've made these pots,' and they bring out these pots and they're beautiful."

Peake and the Obakki team work alongside artisans through two models: a traditional wholesale setup with well-established craftspeople or through the Obakki Foundation. The latter ensures the goods are the next step toward a community's economic stability. Peake will ask artisans how much of an item they want to craft each season or year, and her inventory is planned accordingly. The mission is to enhance their businesses, not overwhelm them with unsustainable demand.

Obakki is working with 65 artisan groups in 11 countries around the world. What unites them all is an aesthetic that translates traditional craft for contemporary spaces. "It's very earthy and *wabi sabi*," Peake says. "You can tell nothing is perfect because everything is made by hand." — MARYAM SIDDIQI

For more information, visit [obakki.com](http://obakki.com).



## BEST OF BOTH WORLDS

Puerto Vallarta's Maxwell Residences offer hotel services in private villas

How do you enjoy the advantages of being in a hotel, like a concierge and room service, but in a private, spacious condo that is yours alone? That's the question Canadian Elliott Kimelman set out to answer when he launched Maxwell Residences in Puerto Vallarta,

Mexico. The 40 private residences, ranging in size from one to five bedrooms, are situated in neighbouring buildings a short walk from Playa de los Muertos, a beach area rich in restaurants, beach clubs, boutiques and the city's pedestrian-friendly Zona

Romantica. Spacious villas include access to a support team that can help book restaurant reservations and excursions, room service and private chefs, and massage services. "Maxwell checks all the boxes for travellers who are now looking for more privacy and space when compared to a standard hotel or resort," Kimelman says. — M.S.

Stays from US\$270/ night through [maxwellpv.com](http://maxwellpv.com).

## CLUB HOUSE RULES

After maxing out on private accommodations, the next destination trend might be spaces where we can gather again



### INTO THE WOODS

Though Arcana's mission is to allow guests to enjoy solitude in nature, a sense of community is good for the soul, too. The Southern Ontario property recently opened its Analogue Pavilion. Equipped with a wood-burning fireplace, record player and vinyl library, it is a space for slowing down with a cup of tea made from foraged ingredients. For more information, visit [findarcana.com](http://findarcana.com).



### COMMUNITY BUILD

Opening in April, the Clubhouse at Wander in Bloomfield, Ont., will be a hub for guests staying in the resort's cabins. Along with being a spot to grab coffee, takeaway meals and cocktails, it will include a gift shop filled with Prince Edward County wares and provide space for massages and wellness workshops. For more information, visit [wandertheresort.com](http://wandertheresort.com).



### LIVING WELL

The Paradero Hotel, a desert escape on the Pacific coast of Mexico's Baja California peninsula, calls its open-air multipurpose gathering space the "Living Room." By day, guests can view work from local artists and relax in a hammock. At night, the space takes on the energy of a lounge with live performances from local musicians. For more information, visit [paradero-hotels.com](http://paradero-hotels.com).



### LOUNGE ACT

The bar at the Beaumont hotel in London's Mayfair was transformed last fall to become an all-day dining space inspired by the building's 1920s origins and its Art Deco design. Gatsby's Room features walnut-framed sofas and mahogany tub chairs, which help create an intimate environment for afternoon tea and after-dinner drinks. — M.S. For more information, visit [thebeaumont.com](http://thebeaumont.com).

PHOTOS BY BRIAN CECI (OBAKKI), DOUBLESPEACE PHOTOGRAPHY (FIND ARCANNA), YOSHIHIRO HOITANI (PARADERO HOTEL), HELEN CATHCART (BEAUMONT HOTEL).



# Van Cleef & Arpels

Haute Joaillerie, place Vendôme since 1906



**Two Butterfly collection**  
Between the Finger™ ring,  
yellow gold, turquoise and diamonds.



## ALL ACES

A year into its partnership with Moët Hennessy, Armand de Brignac's CEO reflects on how it shook up Champagne

**T**here is no such thing as luxury without innovation," says Sebastien Bresson, the CEO of Armand de Brignac. "It means that however traditional you are, the consumer is expecting to be challenged. They are expecting to see something new."

Recently, the house took a giant leap forward by joining forces with Moët Hennessy, which owns other iconic Champagne labels including Dom Pérignon and Krug. Armand de Brignac's rapid growth had captured the attention of the wine and spirits arm of LVMH, which purchased a 50-per-cent stake in February 2021. The partnership lends the label marketing expertise and access to an extensive distribution network, though it brings a lot of its own clout to the table.

In 2006, Armand de Brignac added a sense of swagger to the Champagne market with the launch of its Brut Gold bottle. The first prestige cuvée Champagne launched in decades, it became known as Ace of Spades because of its pewter insignia, which is applied to its polished, aluminum-coated bottles by hand. A partnership between Grammy winning artist and businessman Shawn Carter (a.k.a Jay-Z) and the Cattier family, which has cultivated vineyards in Champagne since 1763, Armand de Brignac quickly became a staple at nightclubs, bars and restaurants around the world.

Bresson says the brand's success can be attributed to Jay-Z's drive to innovate. It reported sales of more than half a million bottles in 2019. Ace of Spades Brut Gold retails for \$300 or more per bottle in Canada. It is the only prestige Champagne house producing a demi-sec luxury cuvée, a sweeter style of sparkling wine. It boasts the region's most extensive collection of large format bottles, from its 1.5-litre magnum to a 30-litre Midas, which is made only by special order.

Nick Robinson, Moët Hennessy Canada's managing director, sees the acquisition as a chance to cultivate new relationships. "This will help us grow as an organization as we tap into new consumers," he says. — **CHRISTOPHER WATERS**



Armand de Brignac CEO Sebastien Bresson (above) is leading the Champagne brand through a period of growth sparked by a partnership with Moët Hennessy.

## BRINGING WHISKEY BACK

The Irish tippie is finding new audiences around the world and producers are reimagining their tourism offerings. For those sipping closer to home, these four bottles are available in Canada



**OLD STANDARD**  
Ireland's Old Bushmills Distillery is among the world's oldest licensed distillers, dating back to a grant from King James in 1608. Still run as a farm-to-glass operation, a tour offers insights into the history and evolution of the Bushmills brand. Bushmills Malt 10 Year Old Irish Whiskey, \$51.54 in Ontario (bushmills.com).



**ANNIVERSARY BOTTLE**  
A major renovation is underway to transform Middleton Distillery into a multisensory whiskey experience in time for its 200-year anniversary in 2025. The home of Jameson, Redbreast and other brands hopes to welcome 200,000 guests annually. Redbreast 12 Year Old Single Pot Still, \$76.99 in British Columbia (jamesonwhiskey.com).



**FILL 'ER UP**  
The self-proclaimed Spirit of Dublin offers a range of tour and tasting opportunities, including a chance to fill your own bottle directly from the cask as a memento of your visit. Teeling Small Batch Irish Whiskey, \$59.99 in Manitoba (teelingdistillery.com).



**POP STAR**  
Having closed an offsite hospitality centre, the Tullamore Distillery has created a brand new Tullamore D.E.W. Visitor Experience, offering a range of tours. The approachable style of this smooth spirit has made it one of Ireland's most popular export brands. — **C.W.**  
Tullamore DEW Triple Distilled Irish Whiskey, \$38 in Quebec (tullamoredeew.com).

PHOTO BY HAYNSWORTH PHOTOGRAPHY (BRESSON PORTRAIT), CYRILLE GEORGE JERUSALMI (ARMAND DE BRIGNAC LANDSCAPES), JEFF HARVEY (TULLAMORE).



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# CROWN JEWEL

At Prince Edward County's boldly revamped  
Royal Hotel, spirited spring fashion reigns

PHOTOGRAPHY BY **MARIE H. RAINVILLE** • STYLING BY **NADIA PIZZIMENTI**



**STRONG ANGLES**

**In the Royal Gala suite, a Loewe dress plays off the room's mix of hard and soft elements.**

Loewe dress, price on request through [loewe.com](https://loewe.com). Shoes, price on request at [Hermès \(hermes.com\)](https://hermes.com). Socks, \$9 at [Soop Soop \(soopsoop.ca\)](https://soopsoop.ca).

# The Royal Hotel

has anchored Picton, Ont.'s Main Street since 1879. Built to service an influx of commercial travellers and tourists brought into the area by the Prince Edward County railway, it was, according to

*The Settler's Dream*, a pictorial history of the County's older buildings, the grandest accommodation in town.

But that was far from the state of things when Greg Sorbara and his family bought it in 2013. The former watering hole and rooming house had sat vacant, soggy and neglected for years as water poured in the collapsed roof and caused irreparable damage. For Sale signs had long covered the derelict building. It was the demolition of a historic church down the street and the prospect that a similar fate might befall another town landmark that finally spurred the developer and former politician into action.

Well before pandemic delays affected labour and materials, there were construction challenges, including the unexpected sinking of the building's east wall in 2017. The scope expanded to include the site of old stables behind the hotel. "We went from refurbishing the Royal to reimagining the Royal," Sorbara says of his first site visit, which made it abundantly clear that a complete rebuild was necessary.

It's been a significant investment of time and money but the meticulous, patient work became a passion project for several generations of the family. Now, the Royal Hotel has reopened with 28 rooms (plus the stable annex that now houses five Scandi-inflected suites), a café, bar, bakery, restaurant and, this summer, a swimming pool terrace. Great care has been taken to restore the hotel to its former place of pride in the County while honouring its evolution over more than a century.

The Sorbaras have been in Prince Edward County themselves for over 15 years. The family's life is centred on a 700-acre farm in Northport with extensive gardens, pastured livestock and a sugarbush, all of which now supply the hotel. Their commitment to a legacy project is what shaped the overall design vision of architect Pina Petricone of Toronto-based Giannone Petricone Associates. Throughout its history, the building's place in the community evolved away from its Loyalist roots, she says. Understanding the site, its more recent context and even the general mindset of the community around the building is expressed through design tensions between the genteel versus the real, or what she dubbed the "Royal contrast."

What this means is that the design and build teams carefully disassembled and reassembled the structure's remaining Victorian elements to create something new. "There's such a kind of palimpsest of literally layers of foundation that the hotel is standing on," she says. "We wanted to selectively pull and drop those threads but leave them a little more open-ended."

One such dismantled inspiration is Victorian fabrics. They have now been translated into tweed-like herringbone flooring and the show-stopping floor-to-ceiling tartan mosaic tiles in the bathrooms. The lobby's halo lighting radiating from

a hand-plastered column references Victorian doilies, as do the scalloped edges of bathroom counters. There's also the pixelated stitch of the Royal's crown emblem and chainstitch needlework motifs on the headboards.

Sol Korngold, Sorbara's son-in-law, was the revamp's project lead, collaborating closely with Petricone. "We can't base the design on what it's not," is what they told themselves. "So, what is it becoming?" Today, light streams through the expansive main floor windows overlooking the bustle of Main Street into the inviting all-day Counter Bar. Arrivals alight into an airy hybrid lobby area and parlour where contemporary wingback chairs are clustered around a sleek fireplace. "The Royal is for locals," Korngold says. "I want people to come and watch the soccer in the summer or hockey in the winter at the bar – to feel welcome like they've always been."

In the parlour, a walnut and Birdseye maple cupboard by Barlow Cabinet Works anchors the convertible space that Korngold envisioned. Come evening, it transforms into an entertaining hub when the doors of the armoire swing open to reveal a full mirrored bar – or "barmoire," if you will. "The idea behind this is in the summer we'll have the wineries come and do tastings or cocktails," he says. Similarly in warmer months, the dining room's bifold doors will allow tables to spill out onto a modern veranda.

Local maker Claire Telford developed the Royal's amenities to take its olfactory cues from the region. "We've got lavender in there and cedarwood for all the shrubby junipers and cedars all around the County, and rosemary for both the farm and foodie sides of things," she says. Layering in functional vintage accessories – antique hotel bells, ornate ice buckets and silver-plate serving trays – add both patina and a wink to the past, Korngold says. More playful wit disarms visitors to the parlour's ladies' room, where the vanity mirror sits on gilded cast iron chicken and duck feet. "We wanted to have moments in the hotel that were a bit nonsensical," Petricone says. "This place is about escapism, it's not so heavy. And in our research into the hotel history, it was a pretty quirky place."

Touches that acknowledge the Royal's more recent past as an abandoned landmark are more abstract. "The idea is to really recall the waterlogged version of the hotel," Petricone says. "The Victorian ceiling rosettes are like ripples of water, like pebbles in the stream." Wood fins define the entrance like timber studs stripped of their drywall. The curlicue relief of the parlour fireplace evokes furling plaster. Petricone describes this as "the idea that this kind of genteel layer is delaminating from the husk of the historic building." Even the illuminated metal cage that wraps around the elevator shaft conjures a state of rawness.

Though the term "restoration" undersells this new build on the former hotel footprint, where only the two upper stories of the front façade are original, it captures a reverence for the building's history, both splendid and decayed. "The whole energy here," Sorbara says, "was to re-establish, to reimagine and bring back the Royal." – **NATHALIE ATKINSON**

Stays from \$429/night through [theroyalhotel.ca](http://theroyalhotel.ca).

Makeup and hair by Sheri Stroh for Plutino Group/Nars Cosmetics. Styling assistant: Alex Petropoulakis for PIM.ca. Model: Jas Herrera-Morales at Want Management.



#### STEPPING IN

The antiqued mirror of the parlour's "barmoire" adds extra patina to natural materials, including curvaceous plaster and white oak.  
Emilia Wickstead dress, \$5,755 through [emiliawickstead.com](http://emiliawickstead.com). Vintage earrings, price on request through [farfetch.com](http://farfetch.com).  
Bottega Veneta bag, \$1,550 through [bottegabeneta.com](http://bottegabeneta.com). Shoes, \$2,030 at Prada ([prada.com](http://prada.com)).



**TWISTS AND TURNS**

Zigzags accenting a Gucci piece are echoed in the meandering light fixtures that lead hotel guests to the back terrace. Dress, \$7,750, helmet bag, boots, both price on request at Gucci ([gucci.com](https://www.gucci.com)).



**ALL CAPS**

An acoustic detail on the dining room ceiling references the underside of a mushroom.  
Proenza Schouler dress, \$2,405 through [proenzaschouler.com](http://proenzaschouler.com). Vintage earrings, price on request through [farfetch.com](http://farfetch.com).



#### ON EDGE

Many of the hotel's surfaces tweak traditional elements. Terracotta baseboard tiles run vertically to create a feature wall in the meeting space.  
Dress, \$5,300, shoes, \$2,030 at Prada ([prada.com](https://prada.com)). Earrings, stylist's own.



**NEW NEUTRALS**

The Chloé collection's palette favoured faded citrus tones in leather and knits.  
Chloé bustier, \$450, dress, \$2,535 through [chloe.com](http://chloe.com).



# Warsaw rising



Poland's capital is home to creative leaders making it a destination for fashion, design and dining

BY **DANNY SINOPOLI**



Warsaw's postcard-perfect views include (clockwise from top) the entrance to Koszyki, a historic market and food hall, the Palace of Culture and Science and the Poniatowski bridge.

PHOTOS BY ZUZANNA KOZERSKA

**F**or decades, Warsaw has sat in the shadow of buzzier European neighbours such as Prague, Berlin and fairy-tale Krakow to the south. These days, however, the Polish capital's industrial districts, such as Praga, are filled with start-ups and studios, while its restaurant scene is among the most dynamic in Europe.

"I grew up in Warsaw and remember taking the train every month for weekend getaways in Berlin," says Pawel Walicki, founder and CEO of Warsaw Creatives, a communications agency that promotes local design brands. "About 15 or 20 years ago, nothing was going on in Warsaw from a cultural or entertainment point of view, but the past five to 10 years have changed it tremendously."

Walicki says Warsaw is flourishing because an unsaturated market allows its artists and entrepreneurs to succeed creatively. "The costs of living, creating and doing business are much lower than in Western Europe," he says. As a result, a stylish flowering has begun, with designers, architects and restaurateurs putting new spins on Polish traditions.

#### PERSONAL BRANDS

Prison tattoos may not be the most obvious inspiration for tableware, but Magda Pilaczynska isn't your average porcelain artist. A graphic designer as well as a ceramicist, the one-time illustrator for Poland's 190-year-old Porcelain Kristoff puts as much thought into her products' often shocking visual symbolism as she does into the firing process. The results are cups, plates and platters sporting snakes and bloody daggers.

Pilaczynska's edgiest collection by far is TatooTaboo, where penitentiary markings including pierced hearts and skulls have been "tattooed" onto the porcelain's surface. Pilaczynska has also released less provocative designs, including colourful renderings of waiters balancing trays and pseudo-modernist squiggles. Her brand, appropriately enough, is called Look at Me Plates.

For more information, visit [shop.lookatmeplates.com](http://shop.lookatmeplates.com).

#### THE MEAT OF THE MATTER

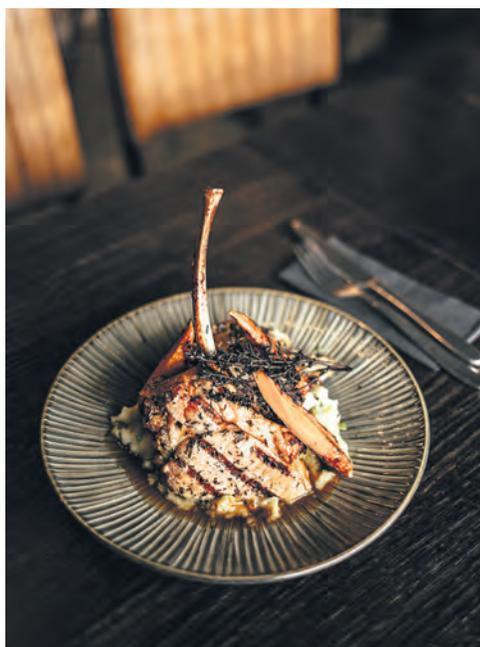
For such a meat-loving city, Warsaw has a surprising wealth of plant-forward restaurants and consistently ranks among the world's top destinations for vegans. But don't expect any strictly veggie menus from Jurek Sobieniak, the chef, restaurateur, TV personality and cookbook author whose aim, as he said recently, is to "make meat sexy again."

Sobieniak serves up Poland's beloved trifecta of pork, poultry and beef in new and innovative ways, often with global flavours. At the latest in his string of Warsaw restaurants – called Deska i Kreska and located in the Grzybowska Park area – he offers "Mediterranean cuisine with a Polish twist." That translates to tagliatelle with braised local lamb and roasted beef rib with spicy salsa verde. The fare also includes meatless dishes such as a polenta-like roasted-corn puree topped with roasted red peppers and a sweet tomato sauce. The mix illustrates how fluid both the chef and the city's new food scene can be.

For more information, visit [juresobieniak.pl](http://juresobieniak.pl).



Magda Pilaczynska finds inspiration in tattoo art for her bold collection of porcelain.



Chef Jurek Sobieniak recently opened the meat forward Deska i Kreska. His signature dishes include Trumpeter's loin, or grilled pork loin with Helichrysum (top left), and A Silesian in Spain, corn purée with grilled peppers and sausages (bottom left).



Maja Ganszyniec's work ranges from Stado poufs for her in-house brand Nurt (far right) to Ikea's Frojered cabinet collection (right).



### POLISH DESIGN FOR ALL

In addition to being one of Poland's leading product and furniture designers, Maja Ganszyniec is perhaps its most versatile, turning out collections both small-scale (see her exquisite Otok line of brass-and-fieldstone tabletop accessories for Nurt) and mass-market (Ikea is a long-time client). For Ganszyniec, who spent the beginning of her career in Milan and London, moving to Warsaw has been a powerful creative catalyst, even though it took her a while to really understand her country's capital.

"The best way to explain this place is to compare it to a scar – a place so touched by war, literally flattened and rebuilt from scratch," she says. "And yet this giant loss created – continues to create – a space for the new."

Being based in Warsaw gives Ganszyniec access to high-quality manufacturers and raw materials (as one of Europe's most forested countries, Poland is a rich source of timber). "I hadn't really planned to live in Warsaw, but life, luckily, isn't predictable." For more information, visit [studioganszyniec.com](http://studioganszyniec.com).

### A DIVERSITY OF SPACES

Elegant and clean-lined single-family homes; an eye-popping restaurant interior animated by powder-coated steel framework "the colour of ketchup and cheese"; an ugly commercial unit turned airy vegan eatery, complete with floating plywood shelves evocative of a bamboo forest: As wildly varying as the projects of MFRMGR Architekci have been, there is a common denominator. The 12-year-old practice led by married couple Marta Frejda and Michal Gratkowski has an unabashed commitment to context and client needs, even if it comes at the expense of a recognizable company style.

"We like diversity in our work," Frejda says. "Both interesting customers and conditions as location mean that virtually all of our projects are different." One of MFRMGR's newest large-scale projects is a proposed apartment house in Praga, where the boxy multi-unit design is intended to evoke "the heritage of building wooden objects" in the still gritty district. It's a suitably evolving setting for the idiosyncratic firm's oeuvre.

For more information, visit [mfrmgr.pl](http://mfrmgr.pl).



The House for W (left) by MFRMGR ARCHITEKCI's Marta Frejda and Michal Gratkowski revamped a home at the end of a row of Warsaw townhouses. Outside the city, M7 (above) translates their clean aesthetic to a suburban plot. A forest of shelving fills the interior of Vegan Ramen Shop (above left).



Warsaw fashion star Magda Butrym creates sharply tailored pieces and bold knits.



### FASHION WITH EASTERN EDGE

Of the emerging Warsaw-based fashion brands making waves today – Msbhv, Non and Belle among them – perhaps the most notable is Madga Butrym. It’s difficult to remain under the radar when the Kardashians and Beyoncé are fans.

As exuberantly accoutered as Butrym’s work is, it’s more than just red-carpet flash. To create her suits, coats and dresses, the Silesia-born 36-year-old collaborates with artisans from all over Poland, enriching fabrics such as jersey, silk and leather with pleated, hand-knit and embroidered details. The look, she says, is meant to reflect the history and romanticism of her homeland, not the needs of style capitals such as Paris or New York.

In Warsaw, her clothes are available exclusively at Redford & Grant, a luxury fashion store on Pilsudski Square. For more information, visit [magdabutrym.com](http://magdabutrym.com).

### 3-D PRINTING GOES POP

“The whole creative part of our lives is exactly parallel to the changes happening in Warsaw,” says Justyna Faldzinska, who co-founded UAUProject, a multidisciplinary design firm specializing in 3-D-printed homewares, with Milosz Dabrowski. “We started our industrial-design studies at the Warsaw Academy of Fine Arts shortly after Poland joined the E.U. in 2004. Since then, people have become much more open to new ideas.”

Among those ideas is their studio’s *raison d’être*: showing how 3-D printing using filaments derived from renewable resources is the future of consumer production, even if the whimsicality of their wares (think Seussian thermoplastic candleholders and colourful interlocking pendant lights) belies the earnestness of their mission. “It’s the best way to make good design accessible,” Faldzinska says.

Although the duo frequently showcase their work at international design shows, they have no plans to take their studio, which is in Warsaw’s laid-back Ochota district, abroad. “We just really like our hometown,” Faldzinska says. “We know our way around. We know where to go to chill.” A favourite spot for a midday escape is Pole Mokotowskie, one of the biggest parks in the city. ■

For more information, visit [uauproject.com](http://uauproject.com).

UAUProject co-founders Justyna Faldzinska and Milosz Dabrowski find unique reference points for their vibrant pieces. The Ravvve Vase (bottom, middle) is inspired by rave culture and the dystopian aesthetic of the parties.





# AT ONE WITH NATURE

Destinations that have been closed for the pandemic are rethinking how they welcome tourists. For many, sustainability is the principle that is guiding reopening

BY **GAYLE MACDONALD**



The Xigera Safari Lodge in Botswana (above) slows down the safari experience to make it more sustainable without sacrificing style. In New Zealand, Nest Treehouses (opposite page) are part of a national push to ensure tourism is sensitive to the environment and local culture.

**L**iz and Andrew Hayes built a tiny treehouse on a remote farm in a part of New Zealand where few tourists venture, yet they still welcome a steady stream of visitors who come to spend a day or two in the treetops. Their guests visit for the sense of stillness that comes from soaking in a tub under a canopy of Radiata pines and marvelling at the beauty of the South Island's Hakataramea Valley. They sip local wines (Maude Methode Tradionelle, an elegant aperitif with hints of apple blossom and citrus, is a favourite), snuggle under alpaca blankets and sample the local salmon, artisanal cheeses and freshly baked goods dropped at their door.

Nest Treehouses opened last April and its guest book to date has been primarily filled with glowing reviews from Kiwis who love the idea of a luxury accommodation that effortlessly combines sustainability with style in a natural setting. Since 2020, New Zealand's borders have been closed to international tourists, but at the end of April the country has said it will welcome back fully vaccinated travellers. The Hayes have begun fielding queries from adventure-seekers from as far away as China, the United States and Britain.

"We built Nest Treehouses because we believe the discerning traveller today wants to be alone to have space to think," Liz Hayes says. "The pandemic has prompted people to re-evaluate so many things, including the manner in which they travel. We took a gamble that our guests would be willing to pay a premium to be in a setting that respects the surroundings it is in, while celebrating the food, the wines, the culture and the people that make a destination truly memorable."

New Zealand is at the forefront of a sustainable travel movement that seeks to balance tourism with the well-being of its natural resources, its culture and communities. Prior to the pandemic, some of its most popular tourist sites – Matapouri Mermaid Pools, Milford Sound, Wanaka Tree and Queenstown – were being overrun. The environment was suffering

and the local people were tired of the crowds.

New Zealand Tourism took advantage of the border closure and began to implement and promote measures that incentivize hospitality operators to think greener, build smarter and work with local talent to offer the discerning traveller something unique. It's prompted a shift toward luxury, eco-friendly retreats that New Zealand Tourism is hoping will attract "high-value" visitors who will spend more to be in off-the-grid locations with five-star amenities and stellar cuisine.

Skyscape is another boutique operator in this niche sector. Nestled in the remote landscape of privately owned Omahau Hill Station in Mackenzie Country, its owners Bevan and Bridget Newlands created three self-contained "Skybeds," suites that are built almost entirely of glass and tucked into the landscape in such an unobtrusive way that they can be difficult to find. "We set out to provide more than a night's accommodation," says Bevan Newlands, who built the first Skyscape in 2017 and completed the construction of two more in 2020. "We wanted to create an experience that showcased the night sky, the Mackenzie landscape and the beautiful sunrises."

Designed by New Zealand architect Ian Perry, the buildings are nestled among the native scrub and tussocks of the landscape. Their sharp angles are meant to reflect the mountain peaks that surround the property. Located in the Aoraki Mackenzie International Sky Reserve, an area protected from light pollution, the buildings seem to change with the weather.

"The most common thing we hear from our guests is that they come here and feel an overwhelming sense of peace in a place that showcases the sheer vastness of the universe – and man's tiny place in it," Newlands says. "[The] concept shocked people five years ago when we built the first one. Not so much any more. The appeal, I think, is being able to settle somewhere where the world can't find them and be in a place with such incredible views."

The natural habitat is the star attraction at another new, five-star cottage, hidden in native bushland on the edge of Tongariro National Park, a UNESCO World Heritage Site in Ruapehu.

Called Nightsky Cottage, the two-bedroom, eco-sanctuary was built with the sole purpose of encouraging guests to fully immerse themselves in living in nature. "We took it on as a personal challenge to provide five-star accommodation while adhering to a strict code of zero-waste principals," says Carel Sietses, owner of Nightsky. The cottage is stocked with teas, shampoos, candles, bath bombs and gourmet foods sourced from New Zealand home-based businesses.

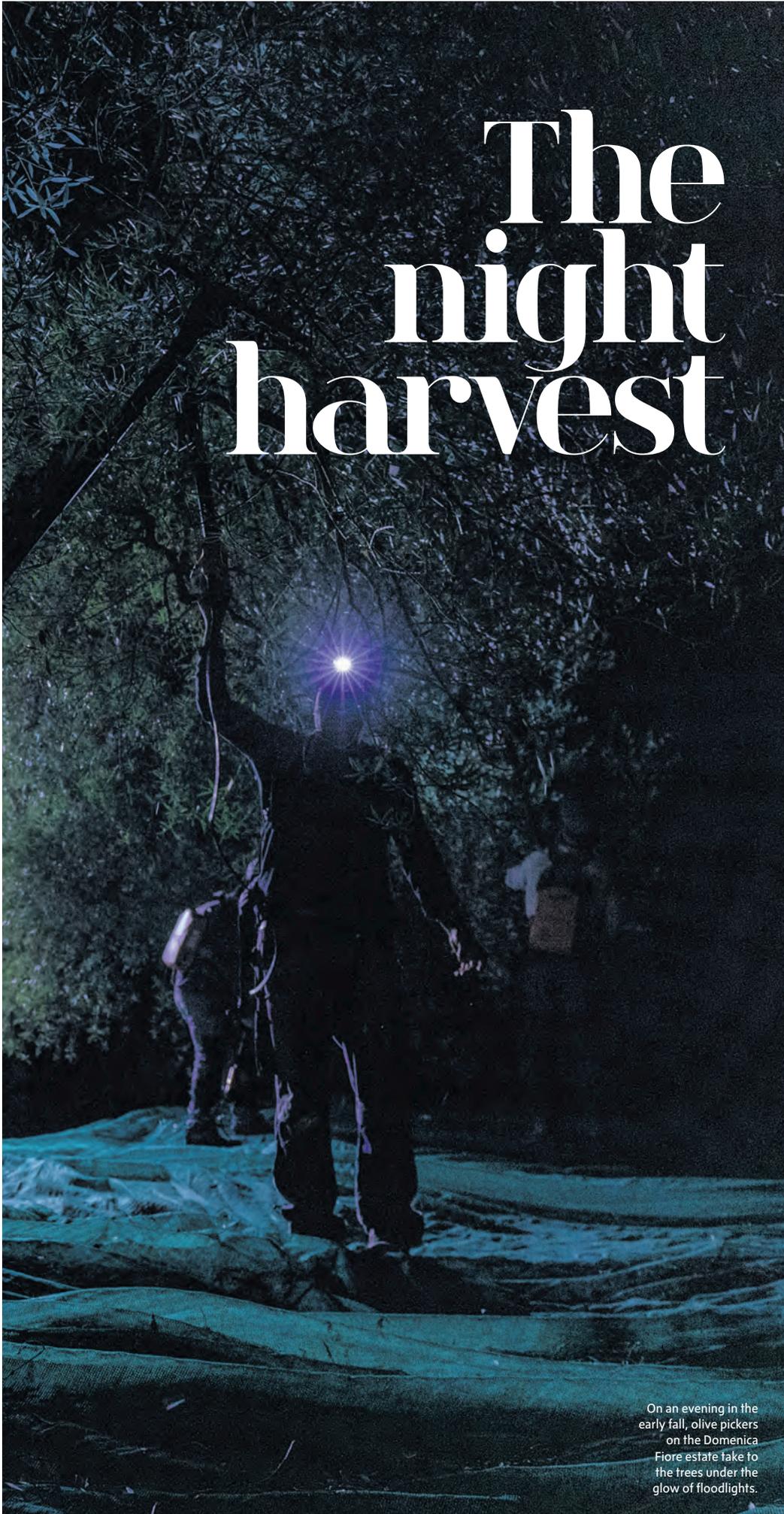
Carlos Christ, an award-winning National Geographic travel writer who has been on the leading edge of green-travel initiatives for the past 40 years says one of the most common misconceptions people have about sustainable tourism is that it requires giving something up – amenities, convenience or luxury. Nothing, he says, could be further from the truth. "Really, it is about gaining something more. A great vacation and knowing that something that gave you such enjoyment has also contributed in positive ways to making the world a better place."

Christ recently travelled to Botswana where he visited a lodge that, to him, epitomizes how sustainability and style can be perfectly symbiotic. Set in the heart of Botswana's Okavango Delta, the Xigera Safari Lodge is a 12-suite luxury property that is solar-powered and plastic-free. Part of the five-star Red Carnation Hotel Collection, Xigera also boasts the largest known private collection of African art, curated in collaboration with the award-winning South African gallery Southern Guild.

"We felt the old days of the cookie-cutter safari were over," says Mike Myers, managing director of Xigera. "What we've done is slowed the whole safari experience down. We have luxurious suites, the natural beauty of the environment, phenomenal food, the whole wildlife experience – but we offer it in an informal way. The African way is not formal. It is gentle. And that is how we run the lodge."

On the other side of the world, Nest Treehouses abides by the same *modus operandi*. "We believe, with the borders reopening to travel around the world, that there is a seismic shift in what people want from travel," says Hayes. "Our solution was to give them a place where they can breathe and just be." ■





# The night harvest

How do you create one of the world's most deluxe olive oils? In Umbria, it starts with picking young fruit under the cover of darkness

BY **ALEXANDRA GILL**

PHOTOGRAPHY BY **GABRIELE STABILE**

**T**he Domenica Fiore olive oil estate lies on a gentle slope overlooking the ancient hilltop town of Orvieto, in Umbria's green heart of Italy, halfway between Rome and Florence. On a balmy evening in late September, owner Frank Giustra and director Cesare Bianchini are hosting an al fresco dinner to celebrate a new tradition: the Novello di Notte night harvest.

Negronis clink, pasta twirls and cashmere shawls are pulled tighter as the sun dips beyond the unspoiled horizon and a dramatic skyline time-lapses from dreamy cerulean blue to star-twinkled indigo. This is *la dolce vita* at its finest – until the tranquil setting suddenly transforms into an otherworldly scene from a Ridley Scott movie.

A tractor roars to life, trundling a blazing tower of floodlights through the grove. Green netting is unrolled over sandy soil. And a crew of sweaty workers emerges from the shadows. Reaching high into the leafy treetops with vibrating rakes, they softly comb the fruit to the ground, after which the juices will be immediately pressed and nitro-sealed in stainless steel tanks without ever seeing daylight.

"This is where it all begins," says Giustra, the Vancouver-based mining magnate, philanthropist and founder of Lions Gate Entertainment (whose producer credits actually do include Scott's *Blade Runner 2049*), as he pours wine for the farm hands and leads everyone in a rousing rendition of *Brindisino* – "la la la la la, hey!" – a popular drinking song.

Some of his Italian guests are puzzled. This is too early – more than a month too early – for olive harvesting, which doesn't typically start in this region until after the *Giorno dei Morti* festivities on Nov. 2. The fruit hasn't yet ripened. The yield is still low. The weather is too warm. Does this crazy Canadian billionaire, on a mission to create the best olive oil in the world, know what he's doing?

The proof, Giustra is betting, will be in the bottle (also stainless steel and nitro-sealed): a super premium, extra virgin, cold-pressed olive oil that is harvested as early as possible to preserve its precious antioxidants and pungent freshness. Although not readily obvious, this modern disruption of a sacred agricultural custom also captures the dynamic character of a town that appears trapped in time but has rarely stood still.

Perched on a towering pedestal of tuffaceous rock and cast in a peachy glow, Orvieto has the enchanted aura of a fairytale kingdom floating over a lush valley, which once upon a prehistoric time was submerged under seawater. Fallout from the violent volcanic eruptions that once plagued this region created fertile growing conditions for the structured white wines and organic olive oils that now represent the area.

On an evening in the early fall, olive pickers on the Domenica Fiore estate take to the trees under the glow of floodlights.



The miracle of the soil, some say, is what makes Umbria special. But it is the people – from the early Etruscans who first settled this natural fortress in ninth century BC to the papal rulers and noble families of the Middle Ages to modern-day Slow City revivalists – who have immaculately maintained one of the most spectacular hill towns in all of Italy.

“It is such a beautiful town, even the Germans couldn’t destroy it,” says Bianchini, a proud ambassador and native son. The day before the harvest, he is leading the Domenica Fiore guests on a winding tour through Orvieto’s narrow cobblestone streets, sprawling underground city and majestic gothic cathedral. The latter, along with so many other architectural treasures, was spared destruction during the Second World War when the commanding officers of the advancing Allied and Axis squadrons, awed by the Duomo’s dazzling mosaic façade, made a gentleman’s pact to take their battle elsewhere.

Huffing and puffing, we ascend from the Pozzo di San Patrizio, a double-helix spiral stone staircase and marvel of medieval engineering that ensured the water-bearing mules going up and down never crossed paths. The city, lacking a natural water source, would never go dry under siege. “*Quod natura munimento inviderat industria ajecit*” or “What nature stinted for provision, application has supplied,” reads the inscription over the entrance.

Later that night, we meet for dinner at a country villa on the other side of the valley. Giustra, who has been cooking up a big batch of eggplant Parmigiana, explains that the kitchen is his happy place. His passion for food was instilled by his mother, Domenica Fiore, after whom he named the company. It’s one of Giustra’s many culinary ventures that include Modern Farmer magazine and the Million Gardens Movement, co-founded with Kimbal Musk, Tesla founder Elon Musk’s brother.

Giustra and his family have been coming to Orvieto every year since the early aughts, when Kim Galavan, his former executive assistant, had her “under the Umbrian sun” experience, bought this villa, began restoring it and fell in love with Bianchini, who was working at his family’s antiques shop.

“One night she came up from the cellar with a little jug of olive oil that she had made from the trees on this property,” Giustra says. “I knew nothing about olive oil – I was used to whatever you buy at Safeway – but I had never tasted anything like this. The next day, she took me to meet a guy named Romano, who had the press and a small estate on the other side of the valley, where the soil is better. We tried his oil and I thought, ‘Holy cow!’”

Giustra decided to take some of Romano’s olive oil back to Vancouver and do a blind tasting with foodie friends

and chefs alongside nine of the most expensive brands they could find. Their private stash was the favourite by far.

“I looked at Kim and said, ‘We are now in the olive oil business. Go back to Italy and buy some land.’ Then I said to Cesare, we’re going to create the best olive oil in the world.”

They achieved that goal with their second harvest at the prestigious New York World Olive Oil Competition in 2012. “The first time we won an award for best olive oil in the world, at first I was thinking it was a joke,” Bianchini says. The judges had a lot of questions. Bianchini, who had already begun harvesting early, though not yet at night, was becoming accustomed to skepticism. “The oil was so powerful, so full-bodied, lots of customers said there was something wrong. We had so many bottles sent back. It was a magical moment. And I thought that was it. When we won again the next year, I knew the changes we were making were right. And now we’ve won so many awards, I’ve lost track.”

Giustra says he has no expectations of ever making a profit, but he and Bianchini, who is now certified by the National Organization of Olive Oil Tasters, take their passion project seriously. They pick and press all their olives within four hours, reducing the risk of fermentation and the development of free fatty acids. The nitrogen-sealed stainless-steel bottles and tanks eliminate oxidization and exposure to light, while lowering free radicals. An early harvest lowers quantity, but raises quality, enhances bitterness, pungency and other desired flavour characteristics while also extending shelf life by capturing more polyphenols. And when pushing the limits of that early harvest into September as they do now with Novello di Notte, they reduce heat by picking under the cool cover of darkness.

“It’s also a whole lot of fun,” Giustra says the evening of the night harvest. “We set up this beautiful long table under the stars, eat great food, drink, laugh, sing. It’s magic when the stars come out and we get to watch the process of seeing what was fruit in the morning turn into emerald liquid by the end of the day.”

While it’s hard to judge the oil straight off the press before all the fruit from the various orchards are blended, the first drops carried back to the table in a glass jug and drizzled over lemon sorbet has powerful freshness on the tongue and an intense spiciness that hits the throat with a bang.

“It’s more powerful than normal,” Bianchini says the next morning, grinning ear to ear when we sit down at a restaurant in town for a more formal tasting that emphasizes notes of mint, eucalyptus and arugula. “It’s an explosion from the mouth to the mind.” ■

Cesare Bianchini and Frank Giustra (opposite page, second row centre) operate Domenica Fiore olive oil in Italy’s central Umbria region. Around harvest time in the early autumn, they gather guests for dinner and to taste the vivid green oil as soon as it’s cold pressed (far left). At the 2021 dinner, it was drizzled over lemon sorbet (opposite page, top row centre). Novello di Notte is sold in stainless steel bottles to preserve its freshness and vibrancy.





## Gifts from abroad

Throughout her travels, **MARYAM SIDDIQI** has collected keepsakes that remind her of the life-changing lessons she's learned from the people she's met

ILLUSTRATION BY **LAUREN TAMAKI**

**M**y last international trip – in that sliver of time during the fall when it seemed like Canada may be seeing the tail end of COVID – was to Colombia, visiting Medellin and the outskirts of Bogota. I was there for a conference hosted by the non-profit Tourism Cares, which creates Meaningful Travel maps so travellers can experience local communities.

What came home with me from Colombia were two simple woven bracelets. They are black and cream and feature geometric patterns, one arrow heads, one pyramids. Their straightforward design belies the story behind them, which is complex.

The bracelets are my connection to the Wounaan people, an Indigenous community that lives in Ciudad Bolivar, on the southern edge of Bogota. I was visiting them through Retorno Travel, one of the local agencies included on the Tourism Cares map. The Wounaan started relocating to this area in 2001 after being violently displaced from their home territory in the country's Choco region because guerrilla factions were encroaching on their land.

I spent my time in the community learning about cultural traditions such as dancing and art as well as its education system. While the youth attend Colombia's public schools, they also take after-school

classes to learn about Wounaan history, governance and language. We ate together (steamed fish and plantain) and I got a temporary tattoo in a traditional pattern.

I also learned about weaving, something Wounaan women do to earn an income for their families. It's an essential revenue stream right now, given that the availability of work for the men is particularly scarce because of the pandemic, language barriers and a lack of occupational networks. When I wear the bracelets now, I don't just think of them as fashionable accessories but as a key that unlocks the stories of the people I met that day.

The souvenirs that I've collected on other trips capture similar experiences. The rustic handcrafted clay candleholders on a shelf in my living room remind me of the women's co-operative I met visiting the village of San Antonio in southern Belize. The group was launched to revive Yucatec Mayan food and craft traditions and provide a supportive educational environment for the women in that community.

The ceramic dish on my bedside table connects me to a pottery master I met in the tiny town of Hagi, Japan. Adorned with playful patterns and created using centuries-old techniques, it is the product of a family business trying to sustain itself and the region's craftwork. At 70 years old, the

master is now focused on teaching his craft to his sons and others from younger generations so the artistic tradition can carry on after he's gone.

I wouldn't have found these keepsakes and understood the meaning behind them if I hadn't sought out these communities while making my travel plans. As a tourist, you're free of your daily routine and often outside your comfort zone. If you lean into this vulnerability, it can open you up to new people and new ideas. Experiences that bring together visitors with community builders can showcase local innovation (like how the Wounaan are re-establishing their culture's foundations in a new environment) and lead to personal growth.

Thinking back to buying my mementos, I remember often doing the cost-benefit math that I would consider for any daily purchase. Did I want it enough to warrant the price tag? But what we should also calculate when shopping abroad is the value of being reminded of enriching encounters through the objects around us.

These objects, be they a piece of jewellery or a ceramic bowl, can be vessels that hold memories of meeting the people who made them. The people who share the stories behind their creation and welcome us into communities that develop and preserve craft. ▣

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