

# **CORRIERE**

**2021**



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## WELCOME

**A**lmost two years later, it's a huge pleasure to make a new issue of Corriere Fasano.

Much has been said during this terrible period. I have seen several "new philosophers" suggesting how the new world is going to be – if it will change at all –, in addition to unavoidable traumas and wounds.

I tend to think the verb "to reinvent" has been excessively applied and I understand that many things aren't "reinventions," but rather mere, real consequences. The desire to move to the countryside after years living in a chaotic metropolis is not reinventing yourself. It's just a consequence and the search for a quieter, healthier life.

I haven't adapted to the home office format and I think I never will. However, I tried to "think more," as time wasn't an issue. The idea wasn't just to maintain the company, but also improve it even more, which sometimes requires reapplying known concepts.

We have conceded in many ways. Fasano even started offering delivery services. Which absolutely doesn't mean they will replace the restaurants. The quality will never be the same. Score 10 becomes unattainable and score 8 – if possible, 8+ – becomes desirable.

Preserving jobs was essential for us to keep open. It is hard to "brag" about a delivery service, regardless of the investments we have made to improve ourselves. This service is here to stay, it is part of our lives, but it will never replace the experience you have at a restaurant.

It seems like science will get us out of this. However, everyone has to believe in it. I don't think you have the right to live in a metropolis and don't get vaccinated, making other people's lives vulnerable. Sequelae, traumas, pain, and fear will accompany us for a long time. On the other hand, I see people avid to meet again, to get out of their houses, to have fun. After all, the feeling of how fragile we are has become more evident than ever.

During this endless period, I had two liver transplants and long days in ICUs: it is very blatant how much we want our health back.

I am still hopeful. We are winning this battle, and joy is coming back. And it is with joy that we are reintroducing our Corriere Fasano.

Have fun!

PS: at some point, idleness made me turn my nickname into a new name. Therefore, now my name is (just) Gero Fasano. Have I reinvented myself?

*Abbracci!*



### **CORRIERE FASANO** **ISSUE 17**

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Gero Fasano  
e Editora Carbono

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Gero Fasano (portrait by Antonio Milena);  
entrance and view of Fasano Fifth Avenue

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**FEITA DA NATUREZA**

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# Marcio Alemão interviews Gero Fasano

Of Italian descent, Gero Fasano runs the brand that carries his last name and features restaurants and hotels scattered around the world. Passionate about music, cinema, and authentic – fatto a mano – tomato sauce, he reflects on the challenges of his profession, reality shows, and other gastronomic stuff



## ONE

**MA** How long did it take for you to make the perfect tomato sauce?

**GF** We have two types of tomato sauce: one with just peeled Roma tomato, freshly made, quick, whose final consistency has tomato pieces and juice. It's bright red and less thick, exceptional for seafood spaghetti, for example. The other is "passata di pomodoro," traditionally from southern Italy, with an orange hue, very thick, which requires hours and

hours of cooking. It's made with peeled Roma tomato and fresh plum tomatoes, as long as they are ripe. Not long ago, thanks to the generosity of Italian restaurant Da Vittorio, on the outskirts of Bergamo, we learned a technique and reached passata di pomodoro perfection. The ingredients are just tomatoes, salt, and pepper, nothing more. The result is phenomenal and Paccheri is the best pasta to serve it with. I love both.

## FOUR

**MA** Why do you think people go to your restaurants?

**GF** I have said this before, but if I have any talent at all, it's being able to assemble teams. An excellent team makes an exceptional restaurant.

## FIVE

**MA** Do you feel pressured for not innovating?

**GF** It's funny. I started my career at 18 innovating a lot. I brought to Brazil a disciple of Paul Bocuse, the creator of French nouvelle cuisine, which was unique and unprecedented at the time. I'm not French and it went badly, very badly for me. Since then, I think I have been traumatized by fads.

## SIX

**MA** A contemporary chef who you admire...

**GF** Among others, there's one that I admire and love: Rodrigo Oliveira, of Mocotó. Why? Mainly because, in addition to being an excellent chef, he's also a very special person.

## SEVEN

**MA** Would you participate in a reality show?

**GF** Alemão, for those who don't know it, I stutter. Once I was selected to do a 30-second commercial for Estadão's gastronomy section. I had a really hard time and they had to reduce the lines a little. Television is not for me.

## EIGHT

**MA** If you were to write a guide, what would your criteria be?

**GF** When a guide is signed, the criteria are valid, no matter how many people selected them. There's an author, it's what they like, what they think; it's up to you to relate or not. I prefer this to those "entities" that say they have criteria, which are usually unknown to people, and try to impose their judgment without anyone understanding it or being able to question it. There's a lot of marketing behind them. In many cases, you see French judges evaluating Italian cuisine, which is inconceivable and impossible. I haven't been following them for a long time.

## TWO

**MA** How is the profession of restaurateur around the world?

**GF** I usually say we are dinosaurs, the last non-chefs to create our menus based on the gastronomy we grew up with, filled with history and tradition. We conceive our restaurants from start to finish. We choose all the details according to our preferences. From the chef to the architect, we think about the people who will improve our ideas even more. If my prediction is correct, we will be missed, believe me!

## THREE

**MA** Do you think good classic restaurants are losing ground around the world?

**GF** Maybe they don't have as much space on the media compared to so many inventions and trends, but they are still the most frequented, especially by locals. And also by gourmants. Dishes that remain in your memory will always be unparalleled, as long as they are perfectly executed.

"I usually say we are dinosaurs, the last non-chefs to create our menus based on the gastronomy we grew up with, filled with history and tradition."



# Gero Fasano interviews Marcio Alemão

A screenwriter and food critic, Marcio Alemão spent years writing anonymously about the pains and pleasures of gastronomy. With a sharp eye for contemporary trends that mark this universe, he shares his thoughts on the current scenario



## ONE

**GF** *In your texts, you usually mention the character Jr. Please define him.*

**MA** Junior is an heir. His grandfather and father spent their whole lives trying to find the perfect tomato sauce recipe. Junior studied in Europe, was an intern at the best Scandinavian and Estonian restaurants – unique wonderful places that few people know of. He lived in Asia, discovered new flavors. Then he returned home, thought his father and grandfather's tomato sauce was lacking acidity, crispness, layers of flavor. In the industry, Junior invented Calabretone – a

Christmas cake filled with sausage –, tuna sushi-flavored potato chips, and patented chicken and cream cheese sushi. And when Junior interviews a chef to run one of his restaurants, the defining question is, "How many reality shows have you participated in? As a contestant or judge?"

## TWO

**GF** *What would you choose as your last meal?*

**MA** Capelli d'angelo with butter and plenty of white truffles. And I would allow a complement: fried egg with runny yolk on top of it. Truffles for the miracle they are and their magical flavor, that not even Junior could reproduce, even though he has developed truffle-flavored bacon chips, truffle olive oil, truffle balsamic vinegar. Fried egg is the first and only dish I have made to this day. And its humility amazes me. It has the power to improve many dishes and sandwiches, but it never brags about it.

**"Perhaps gastronomy has taken the path of fashion, which determines new trends for the year, buries others, and doesn't like to place importance on classics very much."**

## THREE

**GF** *Do you cook often? What's your specialty? Invention or tradition?*

**MA** I have cooked more. The pandemic discouraged me. I'm not sure I have a specialty. I enjoy foods that require hours, days of preparation. Classics. Dobradinha with white beans; rabada with polenta, ox tongue with fungi. And I love polenta. When I collaborated with Corriere, I wrote precisely about polenta with fried eggs.

## FOUR

**GF** *In my opinion, guides are increasingly discredited, because they all have trends. What's your take on this?*

**MA** I confess I haven't been paying attention to this. But you're right. Perhaps gastronomy has taken the path of fashion, which determines new trends for the year,

buries others, and doesn't like to place importance on classics very much. In addition, the people who frequent restaurants seem to be behind this: what is new, modern, is being discussed, posted on Instagram, becoming a hit on social media.

## FIVE

**GF** *Is it possible, doable, fun, plausible, not pathetic to try to select the best restaurant in the world?*

**MA** There's a very well-designed marketing plan for these lists. This group discovers a restaurant with a single table in rural Kurdistan, in a city with 20 inhabitants, and selects it as the best in the world. It takes seven years to make a reservation. The restaurant adds five tables. The city now has a lovely hotel with four great starred restaurants from Las Vegas to satisfy the most distinct palates. The chef is participating in 18 TV shows and offering internships to young and rich Brazilians who can't go to El Bulli anymore. In other words, a lot of people made money, prospered. Economically and socially, I don't deny this is good. But one question remains: did they try all the restaurants in the world?

## SIX

**GF** *Is it different to have dinner anywhere being officially a food critic or just an ordinary customer?*

**MA** Not for me. My criteria as a food critic or customer have always been the same. But I confess it used to be a lot more pleasurable to find good food, good service, good ambiance, and be able to write about it. And I've always believed an honest review, even if it's harsh, can help any restaurant.

## SEVEN

**GF** *Being a food critic, do you eat well more often or badly more often?*

**MA** I was an anonymous food critic my entire career. You and two or three other people knew who I was. In other words, I never used my badge to ask for any kind of benefit. Of course, the food critic had a sadistic side when things would start to go badly during a meal and the chef or maitre d' wouldn't take the necessary measures. Whenever this happened, I would start to write the text in my head.

## EIGHT

**GF** *The other day, a bartender put a cucumber in my gin and tonic. I said, "I have enough problems to try to digest another one in my leisure time." Do we also have to drink with "creativity"?*

**MA** Junior is everywhere, Gero. And he's winning.



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# What is happening around the world

10-12  
2021

*The Amazon according to Sebastião Salgado, the new sensation in New York, cultural centers that are worth a visit, the best of Italian fashion, and the boom of small bookshops filled with great findings*

TEXT Kanucha Barbosa



## Minas Gerais art at Luciana Brito

Minas Gerais-born artist Pablo Lobato's work is the theme of the individual exhibition *Graças a Dedos*, which will open on October 16 at Luciana Brito Galeria. With a cinema background, Lobato presents a dialogue between audiovisual pieces and the visual arts, resulting in a sensitive yet provocative work. Among the places that have exhibited his art are MAR in Rio de Janeiro and the Bendana-Pinel Art Contemporain Gallery in Paris. His pieces have also been part of group exhibits at the Oscar Niemeyer Museum in Curitiba, the Fiesp Cultural Center, MuBE, and the Tomie Ohtake Institute, all three located in São Paulo.

## Little wonders

Unlike large bookstores that have been losing relevance, many small alternative locations that offer select titles have been gaining ground in the city of São Paulo. In the district of Vila Buarque, *Gato sem Rabo*, owned by Johanna Stein, has only female writers on its shelves, with a great selection of children's books. *Megafauna*, located in the Copan complex, assembles its collection based on diversity and quality, employing a rotating curatorship format. *Livraria da Tarde* (photo) is a cozy bookshop in the Pinheiros district that's home to reading clubs and offers general literature, human sciences, business, and children's books. Meanwhile, *Mandarina*, also in Pinheiros, can help you widen your horizons with courses, talks, study groups, and book clubs, always highlighting independent publishers and authors.



## Epicenter

A small island built by man in the Hudson River in New York. Yes, known as Little Island, it's close to the Whitney Museum and definitely should be included on your next visit to the city! Although created by English designer Thomas Heatherwick, the project features the inquietude of this destination that's always introducing novelties. In addition to the architecture marvel, which alone is worth the visit, it offers an effervescent events schedule and outdoor amphitheater with seating for almost 700 people. Open every day from 6 a.m. to 1 a.m. After 12 p.m., you need to make reservations on the website [littleisland.org](http://littleisland.org).



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## Misci: endless design possibilities

A multidisciplinary studio for design – in all its forms –, inspired by Brazilian aesthetic miscegenation. This is the proposal of Misci, a local brand created by Airon Martin that has been drawing attention for its non-obvious, somewhat poetic approach. In the selection, clothes, furniture pieces, and accessories that transcend gender and lifestyle patterns.

Corriere Fasano



## Sebastião Salgado and his declaration of love for the Amazon

*Amazônia*, published by Taschen, is the new book by photographer Sebastião Salgado, who explored the Brazilian Amazon for six years to register images in a unique way. The main characters are the forest, the rivers, the mountains, and the natives, captured by Salgado's perceptive eyes. The photographer dedicated the book to the region's indigenous communities, stating the work is "a celebration of the survival of the culture, customs, and languages of these peoples." According to Salgado, they are the true guardians of the beauty, natural resources, and biodiversity of the largest tropical forest in the world.



## Made in Italy

A new arrival in Brazil, Sease is an Italian brand of men's fashion that offers a balanced mix of urban and adventure style. Beloved by European yacht enthusiasts and skiers, the label bets on unpretentious fashion, with high-performance fabrics made from natural fibers. And the best part: its manufacturing process employs sustainable practices, like investment in renewable energy sources, waste management, and low carbon emission. The São Paulo store, at Shops Jardins, is the brand's fifth location around the world – alongside Milan, St. Moritz, Porto Cervo, and Turin – and the first outside of Europe.

## New cultural centers around the world

*Corriere* is keeping an eye on new cultural centers that have been drawing attention abroad. In Shanghai, in China, the world's largest astronomy museum is impressive. Sumptuous, the Shanghai Astronomy Museum was designed by Thomas J. Wong, of the firm Ennead Architects. The recently opened Humboldt Forum was built in an old Baroque complex in Berlin and promises to hold exhibitions on art, science, and German history. For fairytale fans, the tip is the H.C. Andersen House, a two-hour drive from Copenhagen. Designed by Kengo Kuma, the space is dedicated to the work of Hans Christian Andersen, a Danish writer and poet famous for creating children's stories, like *The Little Mermaid*. Another institute that's worth mentioning is the Musée Atelier Audemars Piguet (photo), in the Vallée de Joux in Switzerland, the birthplace of the Audemars Piguet watch brand. During a visit to the museum, visitors can watch the company's traditional watchmakers at work.



## Handred pays tribute to Francisco Brennand

Rio brand Handred has just introduced a collection that pays tribute to the legacy of Francisco Brennand, a visual artist from Pernambuco known for his ceramic pieces and sculptures. Named Brennand, the line features a mix of warm, neutral, and earth colors, in addition to beautiful prints that translate stories about the Pernambuco nature and folklore. Initially aimed at the male audience, the brand has also pleased women, who find in fluid fashion with a natural fit a quality and style alternative. Made with the cozy textures of linen, silk, cotton, and wool, the pieces are light and perfect for the summer.







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# Fasano Fifth Avenue

10-12  
2021

*The Private Members Club Hotel marks a new hospitality concept for the Fasano Group, designed by renowned architect Thierry W. Despont*

In association with JHSF International, Fasano is introducing its second international project, this time in the United States, across from Central Park in Manhattan. Located in one of the most exclusive blocks in the world – on Fifth Avenue, between 62nd and 63rd Streets –, Fasano Fifth Avenue brings a new concept to the Group, with services and benefits especially dedicated to members.

Fasano Fifth Avenue has 15 floors and is divided into Duplex Apartments and Clubhouse Suites, where Duplex Apartments have an area of approximately 335 square meters

(3,600 ft<sup>2</sup>), and Clubhouse Suites, in the categories Garden Suites, Park Avenue Suites, and Central Park Suites, vary in size and most offer panoramic views of Central Park and the Manhattan skyline. The building also features the intimate, private Fasano Fifth Avenue Bar, idealized by Gero Fasano and designed by Thierry W. Despont.

Since 2007, in association with JHSF, the Fasano Group – headed by founder Gero Fasano – has been expanding its hotel portfolio. With a trajectory of 120 years of service excellence and a philosophy rooted in modernity and tradition simultaneously, Fasano is widely recognized for its quality and excellence in the segments of gastronomy and hospitality.





## THE EXPERIENCE

The property acquired by JHSF in 2012 was an 18th-century townhouse with five stories, located between two 17-floor buildings. After an almost four-year process to get the appropriate approval, JHSF started the construction of a building, completely new, under the supervision of acclaimed architect Thierry Despont. After four years of construction – in the Fifth Avenue region, which hadn't had a new building in almost 100 years – Fasano Fifth Avenue was opened in April 2021.

The new enterprise also features the Fasano Fifth Avenue Bar and other facilities like gym and sauna, spa services, outdoor terrace, and 24-hour room service for members' comfort.

To offer a comfortable, cozy atmosphere, Fasano Fifth Avenue introduces the Fasano Fifth Avenue Bar, which has excellent cocktails and traditional Italian cuisine on a concise menu with classic Italian dishes. The place has an intimate dining area with seating for just 45 people – guests can also opt to have their meals in the privacy of their apartments or clubs, 24/7.



## BENEFITS TO MEMBERS

- Access to Fasano Fifth Avenue
- Access to book Duplex Apartments
- Access to book Clubhouse Suites
- Access to enjoy the Fasano Fifth Avenue Bar
- Access to use the amenities and services
- Invitations to special events at the Fasano Fifth Avenue Bar
- Unlimited access to Concierge services, 24 hours per day
- Local and international delivery services
- Private shopping experience with partner fashion brands
- Exclusive wine and liquor menu
- Access to use the JHSF ID – a Loyalty Program in Brazil

## HOW TO BECOME A MEMBER

For more information:  
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**MARANT**



# What's cooking at home

10-12  
2021

*Experiences for travelers that go from land to the sea, the new Fasano Trancoso, and massages inspired by special destinations. Plus, flavors from Salvador and São Paulo and other can't-miss new arrivals*



## Hotel Fasano arrives in Trancoso

Scheduled to open in December of this year, the location of the Group's new hotel is special: a 300-hectare plot by the ocean surrounded by native vegetation on Praia de Itapororoca. The project, which is part of the Reserva Trancoso complex, includes resorts, a hotel with 40 bungalows, and 23 private villas – the last two were designed by renowned architect Isay Weinfeld.



## I love New York: the new Fasano restaurant

Soon, Manhattan will have another location on the list of can't-miss activities. Designed by Isay Weinfeld, the Fasano NY restaurant is expected to open in the first trimester of 2022. Located on Park Avenue & 49th St., its menu is focused on classics of Italian cuisine.



## Feijoada at Fasano, a true Salvador classic

Good news for fans of Salvador. The Fasano restaurant is serving the classic feijoada, accompanied by salads, antipasti, and dessert. Available on Saturdays, from 12:30 p.m. to 5 p.m.



## Fasano beyond the hotel

Regardless of the destination, Fasano hotels offer personalized experiences for an even more special season. In Punta del Este, for example, the list is extensive and includes such activities as horseback riding and an artsy tour of the region's galleries. Meanwhile, in Angra dos Reis, guests are invited to immerse themselves in nature: trails, stand-up paddling, canoeing, and bike rides. To top things off, what about a cooking class? Belo Horizonte offers an itinerary inspired by gold mining and nature adventures; Salvador has cocktail-making and sailing lessons, in addition to boat tours to special locations, and so on.







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## Ice cream to cool down

Another good reason to visit Restaurante Fasano in São Paulo. A new ice cream recipe, in the flavors vanilla and chocolate, has just been added to the menu. The creation, 100% homemade, can be served with vanilla meringue and hazelnut praline, as you can see in the photo.



## Spa Fasano, a delight for the body and soul

Another reason to book an appointment at Fasano spas on your next vacation: some are offering new therapies inspired by the materials and culture of the city where they are located. In October, for example, the Rio de Janeiro spa will have a ritual named Bossa Nova, while in Angra dos Reis the treatment Pé na Areia uses sea water, rosemary, and lavender, in a circuit that also includes an immersion bath. In Salvador, it's impossible to resist the ritual Baía de Todos os Santos, which bets on rue and coarse salt for energetic cleansing, followed by a massage.



## Celebration

Hotel Fasano Boa Vista is celebrating its 10th anniversary and, to commemorate, its spa created a ritual focused on relaxation. In the combo, a foot soak, massage with lavender and orange oils, and Scottish shower. In the end, customers get a foot soak sachet to encourage them to practice self-care at home.



## A pinch of flavor at Gero in Belo Horizonte

Anyone who's ever been to Tragaluz, one of the best restaurants in Tiradentes, knows the experience is unforgettable. The good news is that Gero, at Hotel Fasano Belo Horizonte, will introduce a new menu in association with Tragaluz. Created by Matheus Paratella, it combines the chef's experience, who has worked at starred establishments around the world, ingredients from the Minas Gerais terroir, and classic Tragaluz dishes. Among the highlights, arracacha gnocchi sautéed in clarified butter and guava paste pressed with granulated cashew nuts.

## Selezione Fasano: our curatorship of products

We can't believe the end of the year is around the corner! Selezione Fasano offers a great variety of gifts for all tastes. Located at Shops Jardins, at the emporium you'll find gastronomy items, like pasta, olive oils, and wine, as well as objects for the home – from candles to pajamas. The project brings together findings with an Italian touch and the Group's striking personality.

SHOPS JARDINS – Rua Haddock Lobo, 1.626, 2nd floor | Phone: 11 3198 8250 | [selezione@fasano.com.br](mailto:selezione@fasano.com.br)





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PRIMA DELLA CREAZIONE"

*Fasano*



FASANO

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# CHEERS!

THE NEWSLETTER'S 5TH ANNIVERSARY!

From the favorite dishes of a great group to an intruder's visit to the dining room, including songs and movies that stand the test of time, we've selected some of the most remarkable moments in the history of *Corriere*

## AL DENTE

### Way beyond the pots and pans

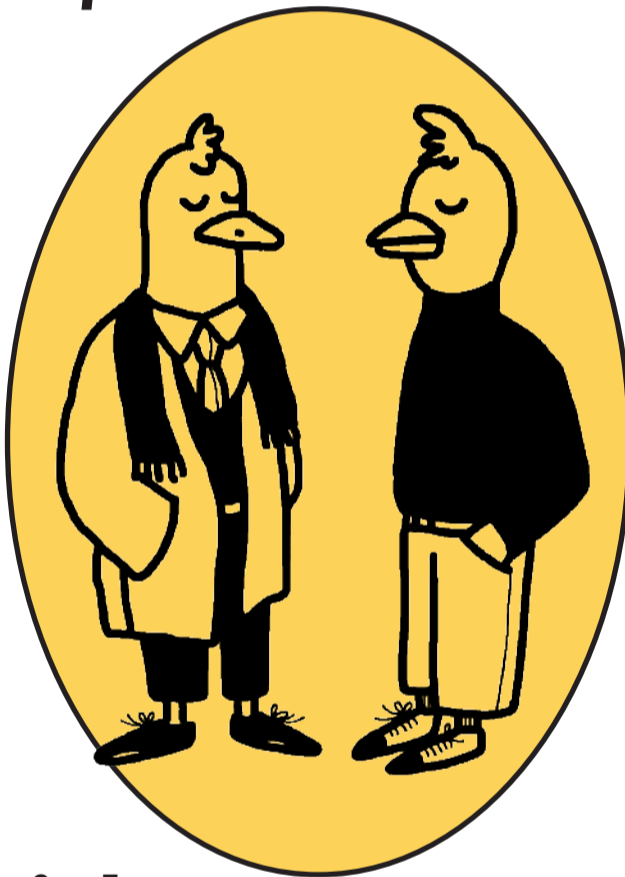
A pinch of humor and absolute honesty marked the conversation between Gero Fasano and Érick Jacquin. It's impossible to forget!

**Gero Fasano** I usually say that the profession of restaurateur, this guy that takes care of everything, is endangered. The guy who chooses the chef, develops the menu, serves, creates the ambiance... I truly believe in this, but today you need to be a chef to have a restaurant.

**Érick Jacquin** Inevitably, unless you're a millionaire.

**Gero Fasano** Currently, most restaurants owned by chefs have a boring, technical dining room... You have always spoken openly about everything, including your financial problems. And, just in the nick of time, thank God, TV appeared in your life, changing everything.

**Érick Jacquin** It didn't change everything. I was born again. On March 15, I paid the penultimate installment of my debt with the bank. There's only one installment left, and then I'll be debt-free. It was a lot of money. Everything I earned working on television was spent to pay debts.



**Gero Fasano**  
The truth is you and I were not born to manage anything. We were born to provide pleasure.

**Érick Jacquin**  
I get mad at an employee, then two minutes later I'm hugging them. I fire people, then I go to their houses on the same day asking them to come back.

PARLIAMO D'AMORE

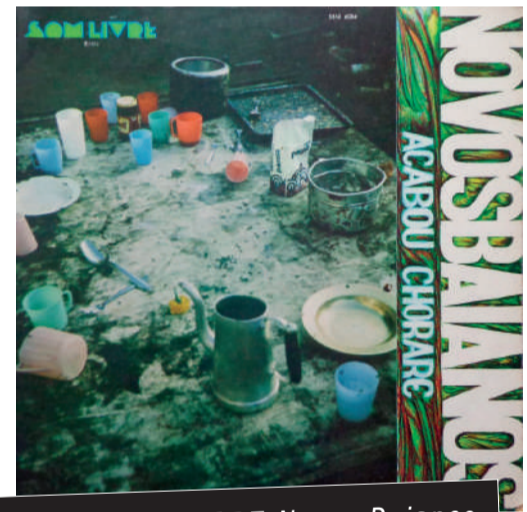
"Long live bossa nova,  
the ocean, love, and the  
eternal courage to speak  
softly and be a rebel,  
a loving rebel"

Marina de La Riva,  
in her statement about her Top 10, issue 11

## TOP 1

### CONTEST

Of all the albums mentioned in these pages, two classics are tied as favorites. Which one do you prefer?



ACABOU CHORARE *Novos Baianos*

IT'S IN THE TOP 10 OF:

Nando Reis / Tony Belotto / Ana Cañas



LED ZEPPELIN IV *Led Zeppelin*

IT'S IN THE TOP 10 OF:

Ana Cañas / Letieres Leite / Lobão



FAVORITE DISH

# MANGIA CHE TE FA BENE

Who loves what? Connect the dots to try to remember the favorite dishes of some of our interviewees



COD ●

BREAD ●

LASAGNA ●

RICE AND BEANS ●

RISOTTO DI FEGATINI ●

CHICKEN WITH BROWN SAUCE ●

COTOLETTA DI VITELLO ALLA MILANESE ●

BISTECCA ALLA FLORENTINA ●

FEIJOADA ●

POLENTA ●

● Josimar Melo

● Márcio Alemão

● Fabrizio Fasano

● Luca Gozzani

● Alexandra Forbes

● Luiz Américo

● Rodrigo Oliveira

● Dias Lopes

● Mara Zanetti Martin

● Tereza Paim

PARLIAMO D'ARTE

Do you remember that time when Nara Roesler and Artur Lescher opened their brilliant minds to talk about art?

**Artur Lescher** Is art an investment for you?

Nara Roesler Arte é, sim, um investimento, mas não só financeiro. É um investimento emocional, que te faz crescer como ser humano. Conviver com a arte liberta, esclarece e completa. Em relação ao lado financeiro, é claro que é um ótimo investimento. Sempre aconselho amigos e amigos a investir o dinheiro que sobra em arte. Teve filho meu que ganhou muito investindo em Palatnik, por exemplo.

**Nara Roesler** Matter or form? Where do your sculptures start?

Artur Lescher Matter has its language and the form derives from it. I try to listen to the matter and offer the best form. That's my job.







CENT'ANNI!

# ANNIVERSARY

Fasano has been around for many, many years, but do you know how it all started? Connect the columns and take your best shot!

10 YEARS (2017) ●

● Baretto São Paulo

15 YEARS (2019) ●

● Fasano Rio

20 YEARS (2019) ●

● Fasano São Paulo

★ ★ ★

## FAVORITE MOVIE

We've recovered the favorite films of people who love cinema. An essential list to have on your nightstand!

Jô Soares RECOMMENDS CITIZEN KANE

Rodrigo Teixeira RECOMMENDS THE GODFATHER

Hugo Rodrigues RECOMMENDS WILD TALES

Carly Braun RECOMMENDS EASY RIDER

Vinicius Mainardi RECOMMENDS 8 1/2

Marina Person RECOMMENDS THE BREAKFAST CLUB

Gero Fasano RECOMMENDS ONCE UPON A TIME IN THE WEST

Arnaldo Jabor RECOMMENDS SINGIN' IN THE RAIN

Tata Amaral RECOMMENDS THE SECOND MOTHER

Julia Anquier RECOMMENDS AN ANGEL AT MY TABLE

Isabel Wilker RECOMMENDS LABYRINTH

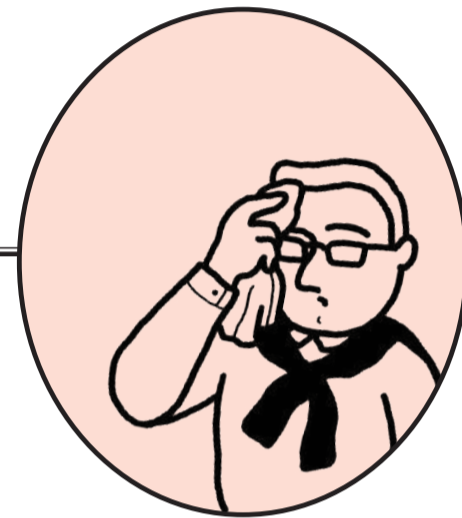
Constantino Bittencourt RECOMMENDS ENDLESS SUMMER

Lulu Santos RECOMMENDS BLOW UP

Cauã Reymond RECOMMENDS ONCE UPON A TIME... IN HOLLYWOOD



The Godfather (1972)



## Grazie mille!

Among the many good stories shared by Gero Fasano in the newsletter, the one about a rat appearing on Hebe Camargo's birthday is unbeatable

(...) "I almost died! The restaurant was packed, and the first table right after the bar was enormous. It was the birthday of the late TV host Hebe Camargo. I went nuts; I prayed; I asked myself if I deserved this. I went to one of the empty private rooms, took a few tranquilizers, and imagined when that enormous "Topo" would make an appearance! I was already picturing everyone standing on the chairs, screaming, and my bank account taking a huge blow. I fanned myself, accompanied by maître Almir, the first person I hired. What would we do? Would we survive? Then came Mr. Ático, my beloved friend, who calmly and wisely said, "Mr. Rogério, the rat is under one of the sofas at the bar, because the pianist Mario Sergio said it passed under his legs." And added, "It won't stay there forever. It will come out!" Mr. Ático, a genius, used a strategy, "I'm giving it parmesan and pistachio, and this will keep it there! Relax!"

At 2 in the morning, the last customer left. I called the brigade and said, "Guys, we're going to have to lift the sofas, and if the rat is still there, I only ask that we kick it out of the restaurant alive, as it was 'really nice.'" When we lifted the sofas, there it was: enormous and fat, because of all the pistachio and parmesan offered by the wise Mr. Ático. And that was it. We made a barrier and it left, happy and free. I, after taking a Rivotril, slept like a baby.

Mr. Ático, Mr. Topo, I'm thankful to you to this day!

PARLIAMO DI VITA

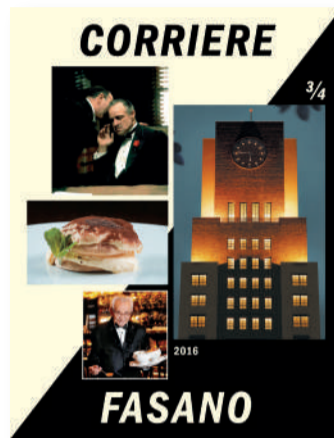
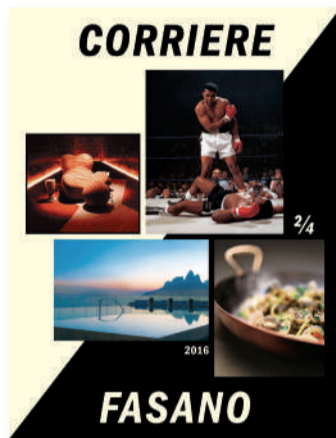
"The unimportant scenes are as central in the plot as they are in real life."

Julia Anquier, about her favorite movie, *An Angel At My Table*

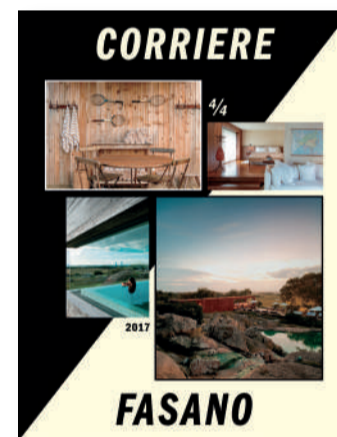


# GENERAL RECORD

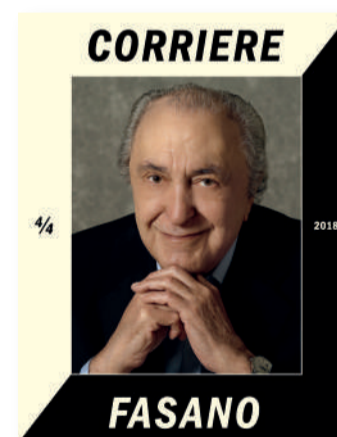
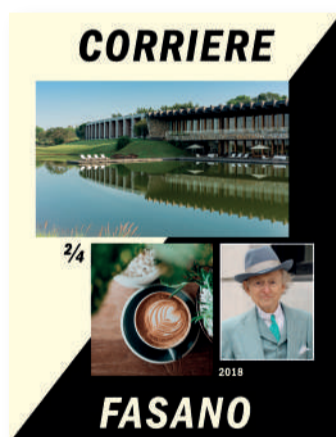
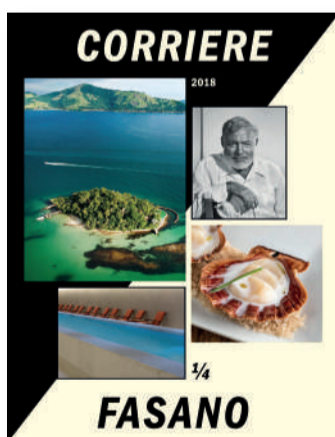
Since 2016, our covers have been stealing the show with emblematic moments of gastronomy, cinema, and the history of Fasano. Embark on this retrospective with us!



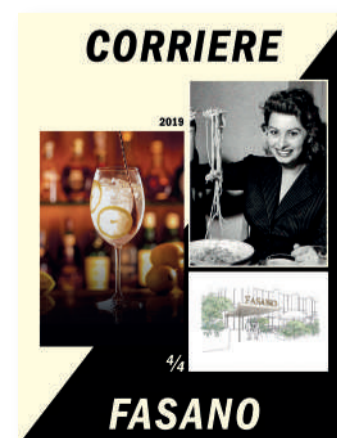
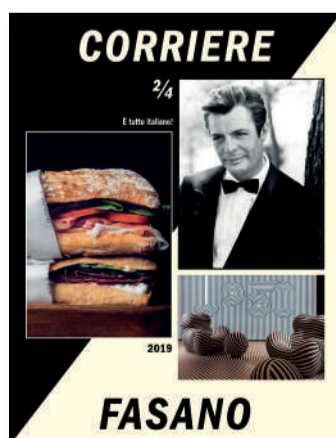
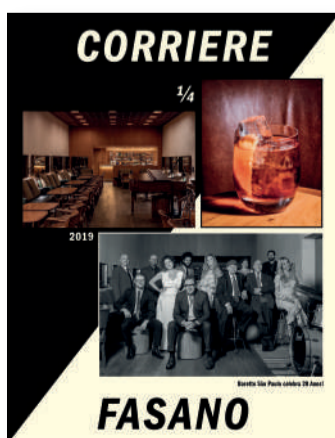
2016



2017



2018



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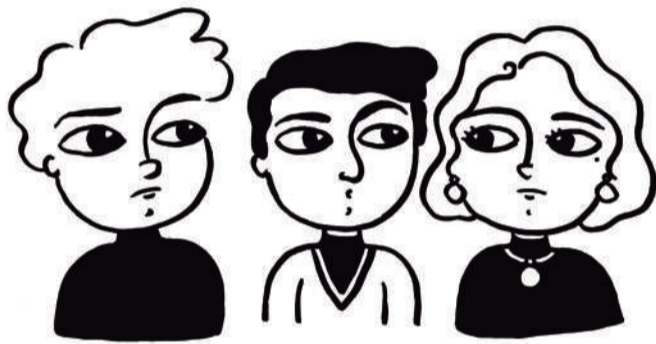
# What now, Claudia?

TEXT Claudia Matarazzo and Gero Fasano ILLUSTRATIONS Mona Sung



Everyone has a good story to tell about an embarrassing situation. Gero Fasano talked to Claudia Matarazzo, who specializes in etiquette and protocol, about how to react in 10 of these unpredictable moments, and the result is a kind of real-life manual. With no frills and plenty of good humor...

## WHAT TO DO WHEN...



**GERO FASANO** You accidentally pass gas...

**CLAUDIA MATARAZZO** When it's silent, it's easy: stare firmly at anyone who's with you and they won't think it was you – especially when there are more people present. With this (very firm) stare, they might even think it was them. Now, if it has a sound, a quick apology helps...

**GERO FASANO** Someone gets out of the toilet with their hands wet and wants to shake hands with you...

**CLAUDIA MATARAZZO** Ooh... These days, shaking hands is not advisable, imagine shaking wet hands...



**GERO FASANO** You drink too much in the beginning of a party and jump the gun...

**CLAUDIA MATARAZZO** There's no other way: acknowledge you were drunk and don't bother your friends the next day to apologize, or – worse – to share the stupid things you did or said. If while you're drunk you're still minimally aware, ask someone to help you get home ASAP.

**GERO FASANO** You spill wine on someone's couch...

**CLAUDIA MATARAZZO** If you know how to remove or fade wine stains, do it right away. You can pull your hair out of shame later, and don't make the situation worse with drama. Try to help the best you can or at least don't get in the way of the homeowner with a profusion of apologies. The next day, send lovely flowers with an even lovelier card.







**GERO FASANO** You break someone's important object...

**CLAUDIA MATARAZZO** Do your best to find something similar to replace it. If it's a unique piece and you can't find a replacement, keeping in mind the person's preferences and your own possibilities, look for an important or original object and send a genuine apology.

**GERO FASANO** You're in a friend's apartment and want to smoke...

**CLAUDIA MATARAZZO** Ask where there's a window or veranda and if they mind. But they shouldn't: friends don't impose this type of restriction.



**GERO FASANO** You invite someone on a date or for a weekend getaway and want to back out in the last minute...

**CLAUDIA MATARAZZO** Say you have an unbearable renal colic or an allergy crisis and you're heading to the hospital. Don't hesitate! And disappear – remember it's better to blush for 5 minutes than be frustrated for the rest of your life.

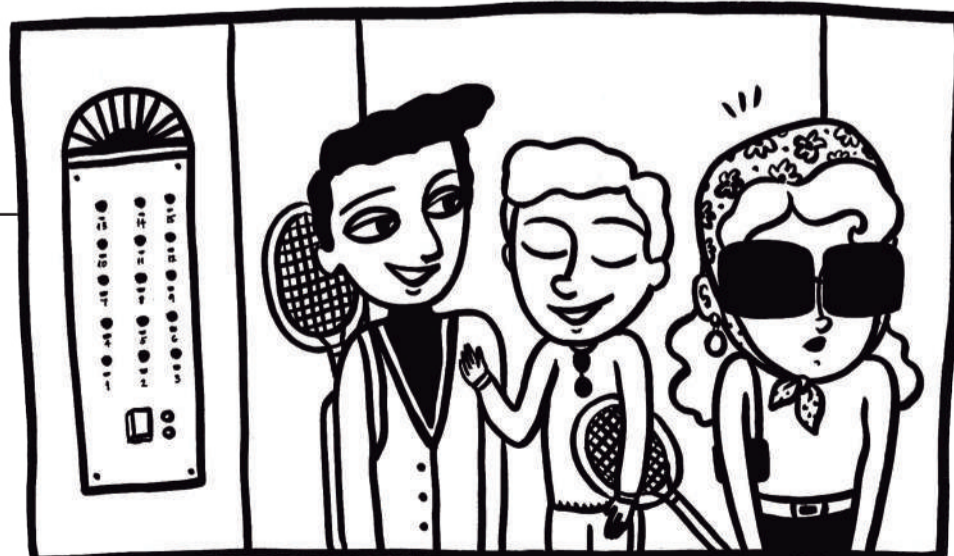


**GERO FASANO** You make a gaffe by telling a story that involves one of the people present...

**CLAUDIA MATARAZZO** If you can, stop and change the subject before it gets worse. If it's not possible to fix it, just make a poker face. And, if it's nothing important, make fun of your ineptitude and explain yourself – but there are times when you just need to shut up.

**GERO FASANO** You're in a communal area and someone answers their phone on speaker...

**CLAUDIA MATARAZZO** I grab my phone and start speaking louder to see if the person can get a clue.



**GERO FASANO** You're in an elevator and the conversation is about someone you know...

**CLAUDIA MATARAZZO** Make a poker face and be quiet, but listen to everything. You never know...



# UP HIGH

TEXT Marcio Alemão

A new column, signed by food critic Marcio Alemão, which discusses gastronomic fads and trends without giving up humor. For its debut, the saga of a dinner “suspended” by a crane

I start in a superlative manner.

João, who’s very excited.

Maria, who’s very annoyed.

– “Today is the day!” shouted João around the house, while typing and posting frenetically on his two hundred and thirty-seven groups: “Today is the day!” After this sentence, dozens of emojis enriched his enthusiasm.

Maria, as mentioned before, was squawking.

– João, I’m begging you: stop, think about it, and let it go.

– Maria, honey, you need to open up to new experiences.

– João, honey, convince me that this new experience will make my life richer.

– Imagine having a meal 50 meters (164 ft) above the ground.

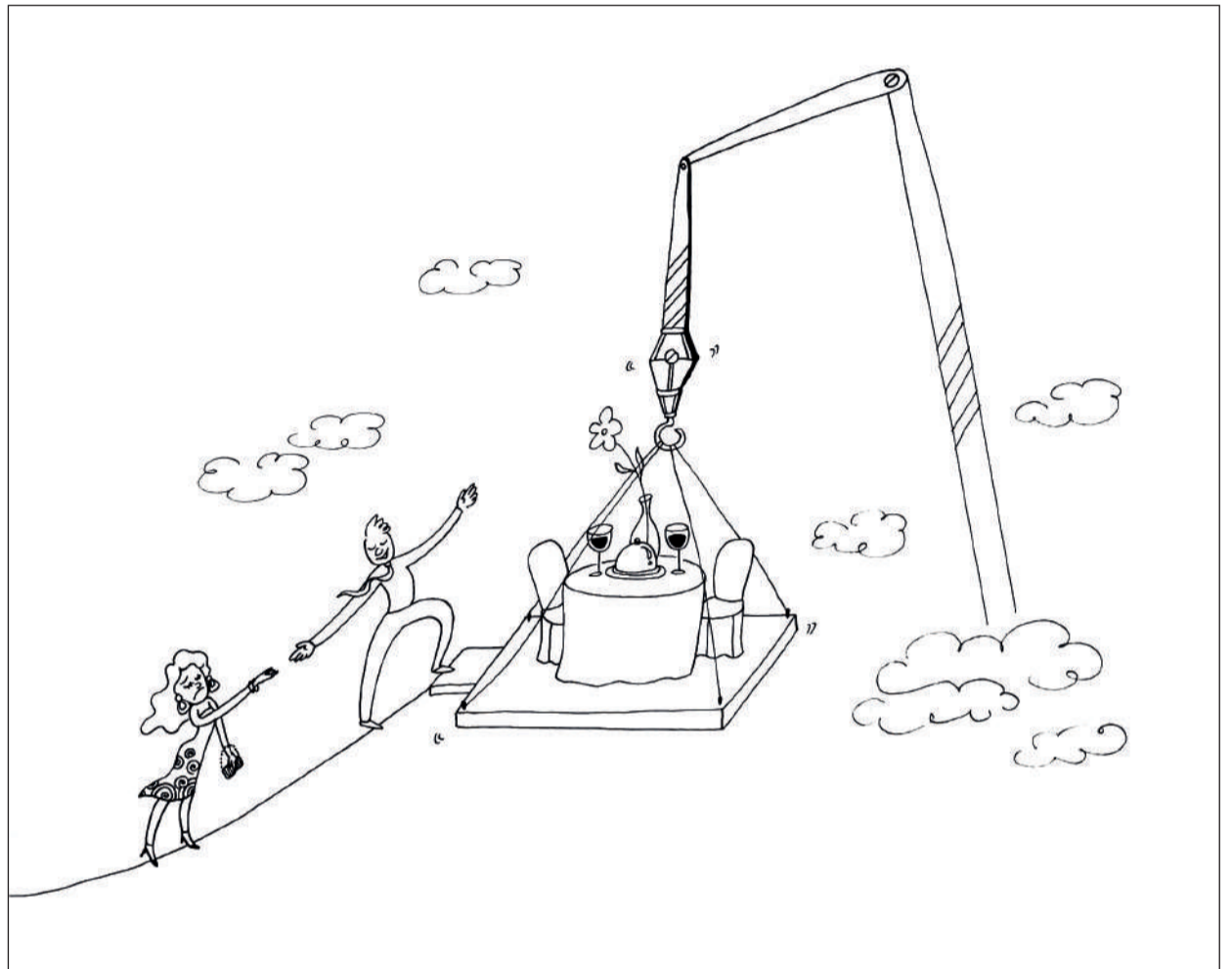
– Cecília and Mauro’s penthouse is probably 100 meters (328 ft) above the ground. We have had dozens of meals at their home and none of those experiences has made my life richer.

– Nada a ver. Não estávamos presos a cintos de segurança.

– Now you got me. How many mediocre meals could have been sublime if I had been strapped to a seat belt?

Now I make a pause so that everyone understands what is going on.

João, always avid for novelties, always ready to find slow fermentation Christmas cake-flavored Doritos won-der-ful, had made reservations in



a restaurant up in the air. A large table suspended by a crane.

Twenty novelty enthusiasts would get together around said table to experience a meal outdoor, 50 meters (164 ft) above the ground.

– “And what if I need to go to the toilet?” asked Maria.

– They bring the table down.

– And what if everyone needs to go to the toilet in different moments? Imagine going up and down. I might feel nauseous. Do they offer bags, like on planes?

– Statistically speaking, the probability of this happening is remote.

– Another important point: statistics. I never make reservations before analyzing the statistics of any restaurant. How many times have they been robbed? What’s the probability of the ceiling falling down on my head?

– Confess it. You’re scared.

– I confess. I guess the wind is strong up there

– Probably.

– And what if someone orders farofa? I don’t want to be lashed by a manioc flour cloud 50 meters (164 ft) above the ground, like a desert storm.

– Imagine all your body being lashed by new sensations, physical and sensorial.

– As if I were having cold pizza and Fanta grape while sitting on a massage chair?

– Maria, eating is not just eating.

– Now you found the answer to all gastronomic questions of humanity. I couldn’t be any prouder!

– Let’s go. We can’t be late.

– Absolutely. The maître d’ would say, “I’m sorry, your reservations are gone.”

João smiled, Maria smiled, and they went to have dinner up in the air. What do you think? We’ll know more soon.





# 'GERO PANINI


PANINI NA ITÁLIA É COISA SÉRIA:  
É ALTA GASTRONOMIA!

#### SÃO PAULO

Rua Iguatemi, S/N- Itaim Bibi  
Shopping Cidade Jardim - Av. Magalhães de Castro, 12.000 - 3º piso  
Shops Jardins - Rua Haddock Lobo, 1626, 3º piso - Jardins  
Catarina Fashion Outlet - Rod. Castello Branco, km 60

#### RIO DE JANEIRO

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# Japanese noodles

TEXT Telma Shiraishi

For chef Telma Shiraishi, owner of the restaurants Aizomê, soba has a childhood aroma and a superstition that promises a long life and wisdom to face everyday challenges



fact: Japanese artisans who work with gold used buckwheat flour to collect particles of the precious metal that were scattered in the craft, connecting it to the idea of wealth accumulation. On my travels to Japan, I was very impressed by the amount of establishments that specialize in soba. Unlike the dried noodles sold in packages at the market, these are locations dedicated to the artisan making of soba. As soon as the

day starts, the first thing chefs do is mix the soba flour (some even grind and sift their own flour), then they knead the dough and cut the noodles. There's a special knife for it – heavy and made-to-order by Japan's master blacksmiths, who use the same ancient techniques of samurai swords.

On my most recent trip to Japan, in December 2019, I had the privilege of meeting a chef in Kyoto who showed me his soba preparation process. He made a point to accompany the planting and harvest of grains for his soba and explained the terroir and climate differences,

Ever since I was little, soba has been one of my favorite dishes. My family has always followed the Japanese tradition to have this kind of noodle made from buckwheat on New Year's Eve. On this date, everything that Japanese people do, eat, and speak has a lot of significance. For us, the long soba noodles represent a long-lasting life. And since they are thinner, there's also the idea that, when you chew them, you break the negative elements from the past year. The buckwheat plant is very resistant and grows even on poor soils, symbolizing resilience. Another fun



***"For the Japanese, the long soba noodles represent a long life. And since they are thinner, there's also the idea that, when you chew them, you break the negative elements from the past year"***





From the photo above: restaurant Kyo-no-shiki in Kyoto; soba grains; Shiraiishi; and the chef who taught Shiraiishi about the cultivation of buckwheat in Japan. On the previous page, the soba served at Aizomê

in addition to the importance of the water he uses in his recipes — he proudly told me that everything came from the mountains of Miyama, to the north of the city of Kyoto.

The classic recipe has 80% of soba flour and 20% of wheat flour and it's usually served cold so that the flavor and texture can be appreciated. It's common to be accompanied by green onions, grated fresh wasabi, and a broth made from dashi, seasoned with sake and soy sauce.

The water where the noodles are cooked in — known as sobayu — is also served to finalize the meal. Just add sobayu to the remaining ingredients and you'll have a delicate digestive broth to wrap up the ritual of appreciating soba and not wasting any of the special ingredients used. An apparently simple preparation that's also extremely sophisticated. When you visit places like this, where the preparation is so artisanal, you're able to notice all these subtleties.

At Aizomê, I'd suggest cold soba, served on a bamboo mat — which is very traditional —, with several accompaniments, including shrimp tempura. In addition to the soba from Aizomê, in Brazil I really enjoy the soba from Kidoairaku, a small traditional restaurant in the Liberdade district in São Paulo.

I also make a lot of soba at home, with dried noodles imported from Japan. Everyone likes it and it's a quick recipe: in less than 10 minutes, you have a light dish filled with fibers, vitamins, and mineral salts. And I follow the custom of having soba on New Year's Eve — also known as toshikoshi soba, or year-crossing noodle —, but I also make traditional Brazilian foods for dinner. You know, like any other Nikkei family, we combine feijoada and sushi in the same meal... (laughs)





# WELCOME TO JAPAN

TEXT E PHOTOS Josimar Melo

**Food critic Josimar Melo recalls his travels in search of Japan's most surprising flavors and explains why the country is the best place to eat in the world**

Josimar in Kyoto

I belong to a generation that grew up loving feijoada, adopting pasta dishes as a second home, and idolizing French cuisine as the pinnacle of the culinary arts.

It was only when I was in university, in 1970s São Paulo, that I started to sporadically visit the Liberdade district and get to know Japanese cuisine. Some dishes were similar to Chinese food, which was a bit more popular and could be found anywhere in the city – it was exotic, but not so mysterious; it was even familiar. The Japanese counters also served raw fish, an absolute novelty, a true adventure.

I started to enjoy it – just as I enjoy any good food that's well made. The Japanese community, although present in Brazil since the end of the previous century, was still very closed off, and it seemed incredible that such different dishes and products could be so usual in a certain district, and yet absolutely unknown outside of that area. In that moment, it was necessary to go to Liberdade to learn about those exotic treats. I didn't go there often but was a somewhat regular visitor.

In the 1980s, in São Paulo at least – the biggest Japanese city in the world outside Japan, they say –, sushi was finally reaching beyond the district's boundaries and gaining ground at restaurants, winning over customers in other locations. Local residents were learning to appreciate that cuisine. That I already enjoyed so much.

However, it took a trip to Japan – I visited the country for the first time in 1995 – for me to realize the impact of that fantastic cuisine. There







On this page, from top to bottom, pickled vegetables at a market in Kyoto; takoyaki stand; octopus dish, giant clam in Chiba, abalone in Nagasaki, wasabi stem and angelica sprout in a fresh pea soup at Shuhaku



weren't intimate moments with the local cuisine: it was an event with a strict schedule, which took us to protocol meals and feasts. It wasn't the best Japanese food. Still... it was so good!

On my next travels there, I was able to see how people eat in Japan. And it was enough to get a glimpse of a truth that I – with my Brazilian Portuguese, Italian, and French habits – hadn't suspected yet. That Japan is the best place to eat in the world.

I'm not necessarily saying that Japanese cuisine is the best in the world. That depends on each person's palate and the perception of each cuisine's history (in this sense, the French are still amazing). Therefore, I'm not saying that Japan has the best cuisine. But I affirm it's the best place to eat, as an ensemble – from Japanese dishes to French food, from gastronomic restaurants to izakaya bars, from homemade food with incredible ingredients to

  
**However, it took a trip to  
Japan for me to realize  
the impact of that  
fantastic cuisine**

modest neighborhood establishments.

The country is obsessed with handicrafts, with manual work, with artistic precision in everything they do. It's no different with their cuisine. Everyone knows that any good Japanese cook is not just able to make their country's food but also reproduce the preciousness of a French dish, or any other dish for that matter.

This extreme dedication can be seen on any level: at the most sumptuous, award-winning restaurant listed among the most expensive in the world, or at a simple family-owned counter, in a more modest district. In addition to the artist's commitment to their work, there's also the rule of heredity that imposes a moral obligation for the first-born son to carry on the family business. Which, in the case of gastronomy, can be a sushi counter or a ramen or tonkatsu (breaded pork) restaurant.

Note that most restaurants are small and specia-



lize in one thing – it's rare to find establishments like the ones we're accustomed to see in Brazil, where the Japanese menu features sushi, sashimi, soup, noodles, fried items. In other words, the complete range of dishes that exist in the country.

It's quite the opposite. Most restaurants are family-owned businesses dedicated to a single specialty. And it's almost 100% certain that you'll eat well at them, honestly, even if they are modest places next to your house or hotel.

In touristy cities, it would be expected to eat badly if you randomly went to the first place you found. A typical case is Paris. It's home to some of the best restaurants in the world, including simple establishments, but there are also plenty of tourist traps. If you don't have a trustworthy guide, disappointment is almost unavoidable.

Meanwhile, in Japan, within a mere block, you'll always find a safe heaven. Probably, several of them: a place to have ramen, other to have pork, other for fried items, other for skewers on the grill, other for raw fish... not to mention the izakayas, bars where you can have a drink accompanied by delicious treats, like fried chicken, pork entrails, skewers of almost about anything. Possibly, at all of them, behind the counter you'll find someone who has been running the business for decades, or their son, who has always worked there.

The owner of a family-owned ramen restaurant, for example, can be his father's heir and, as such, is capable of saying if the broth made that day is good or not based on the aroma he smells when he walks in... How not to eat well in a place like this? (I'm not sure I would like to be this poor son, who couldn't choose his destiny and was forced to take over his father's place, even if he had other dreams; but on this side of the counter, usually, it's comforting to know that you're being served by someone who has been dedicating his life to this craft.)

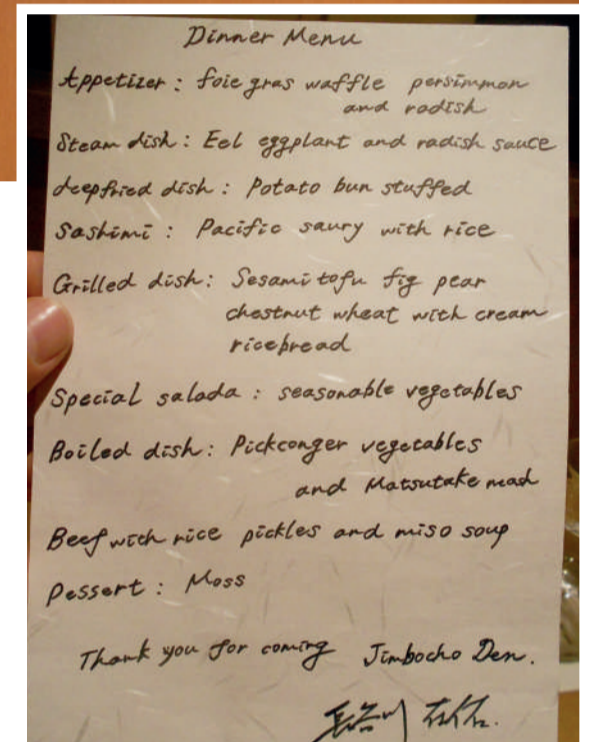
Anyone who has ever bought anything at a store in Japan has seen that the act of wrapping a gift is filled with detail and a sense of aesthetics. These two things can be found in any activity performed by the Japanese, and also in the kitchen – no matter how simple it is.

And if the neighborhood restaurant can be so good; if the street food (like the magical takoyaki, octopus balls) can be so beautiful, light, and tasty, what to say about the big gastronomic restaurants? They are absolutely fantastic.

The ancient Michelin Guide was also stricken by this reality, when, after a century dedicated to Europe, it decided to make a guide on Tokyo. For everyone's surprise, the amount of stars awarding restaurants per square mile was larger than in Paris, or in San Sebastián, in the ultra-gastronomic Basque Country.

In the first editions of the World's 50 Best Restaurants award there were no restaurants from Japan. The reason: there were so many good restaurants that judges' votes were pulverized among the dozens of high-level establishments, with each different voter having a favorite.

This diversity is also reflected in the compa-



On this page, scenes at Den. From top to bottom, Zayu Hasegawa in 2012; in detail, the restaurant's menu; eel and eggplant dish with horseradish sauce; presentations, wrapped and open, of foie gras, khaki, and horseradish waffle



On this page, from top to bottom, abalone liver and tofu (restaurant RyuGin); marinated mackerel, shrimp and algae covered in soy cream and balsamic sauce with angelica (Giro Giro); also at Giro Giro, breaded cod gonad with spinach, shrimp sauce, and negi (Welsh onion) cream



risson between the most popular awards. If you take the 10 Tokyo restaurants on the 50 Best list in Asia and the 11 restaurants in the same city with the highest number of Michelin stars (three), you'll see that just two are on the two lists.

One of them is RyuGin, run by fantastic chef Seiji Yamamoto, who became internationally famous for introducing a more experimental cuisine, but has returned to his roots, balancing his creativity. The other is Quintessence, where Japanese chef Shuzo Kishida makes French food (he was sous chef of the award-winning chef Pascal Barbot, from L'Astrance in Paris).

The image that sushi is the most traditional dish in Japan is false. The food diversity is enormous – sushi and sashimi are just a type of food that you can only find at certain specialized restaurants (or fast-food takeouts). Of course, you can go to heaven with them; ordering an omaka-



***You need time to minimally get to know the endless palette of products, flavors, and culture present in its gastronomy***

39

In Kyoto, the late Mari Hirata



ze (a tasting session where the chef decides what you're going to eat) can be an unforgettable experience, not just for the cook's skills but also for the unparalleled ingredients, which vary each season (sometimes, available for just a few weeks of the year). In order to have a moment like this, pay a visit to Sushi Sawada in Tokyo.

But the same excitement can be reached without sushi – for example, when you go to a kaiseki restaurant (which also offers a series of dishes, but, in general, they are made in the kitchen, and each one is based on a different technique and ingredient). In order to have this experience without spending a fortune, I'd suggest the pleasant, cozy Guilo Guilo Hitoshina in Kyoto (the land of kaiseki). Or, in Tokyo, I'd head to the fun Den, run by chef Zayu Hasegawa (also a not so expensive option).

One of the reasons to justify a long trip to Japan is on the table: you need time to minimally get to know the endless palette of products, flavors, and culture present in its gastronomy.

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*Brazilian chef Mari Hirata, who lived in Tokyo, passed away last May. Japan will never be same without the kindness, sweetness, and infinite knowledge with which she welcomed us.*



THIS IS IT

# MY TOP 10



40

Portrait Tinko Czetwzynski; photos publicity

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**Theodoro Cochrane** is an actor, but also a director, set designer, and costume designer who has won important awards. Among his recent projects are Tête a Theo, an interview channel on YouTube, and the mini-series O Hóspede Americano, where he plays a lieutenant. For Corriere, Cochrane selects the 10 most special costumes in cinema history

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**Suspiria.** Luca Guadagnino (2018). "Giulia Piersanti, the costume designer, created most of the costumes and produced some alongside the labels Celine and Balenciaga, all in pastel colors with a strong 1970s touch. Attention to the shoes designed by Francesco Russo. Chic."



**The Aviator.** Martin Scorsese (2004). "This mega-production yielded a well-deserved Oscar for best costume design to Sandy Powell. Highlight to the costumes worn by Cate Blanchet, who also won an Academy Award, and the leather pieces worn by Leonardo DiCaprio."

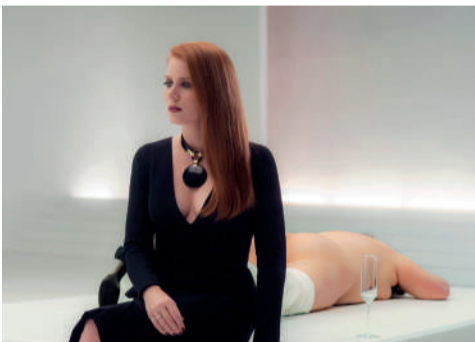


**Cries & Whispers.** Ingmar Bergman (1972). "Marik Vos-Lundh, the costume designer, presented this intimate film with plenty of saturation, painting the anguish of the four protagonists in several shades of red. A feast for the eyes."

**Fatal Attraction.** Adrian Lyne (1987). "Ellen Mirojnik was responsible for the discreet and elegant costumes. Glenn Close, with her white clothes, represents anything but purity in this erotic thriller. Tailoring, wide shoulders, loose shirts, plenty of linen and natural fibers - in the end, you'll want to wear a big jacket."



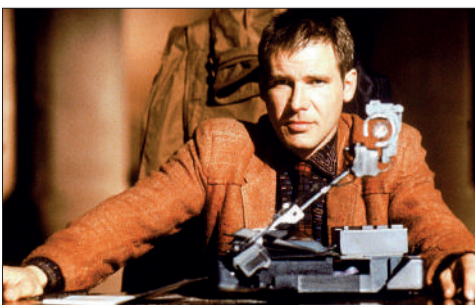
**Nocturnal Animals.** Tom Ford (2016). "With costume design by Arianne Phillips, the gallerist played by Amy Adams is always well dressed and next to equally elegant people. Fun fact: the feature doesn't show any clothing item from the brand of fashion designer and director Tom Ford."



**Death in Venice.** Luchino Visconti (1971). "Costume designer Piero Tosi translated writer Thomas Mann's universe with delicacy and aesthetic refinement. A movie in shades of white and off white that portrays an artist's search for absolute beauty. Lovely!"



**Blade Runner.** Ridley Scott (1982). "Michael Kaplan and Charles Knode drew inspiration from the late 1930s and beginning of the '40s, in addition to film noir, to create the costumes for this futuristic, rainy, dystopic sci-fi adventure. Harrison Ford, Sean Young, Rutger Hauer, and Daryl Hannah comprise the most elegant quartet in cinema history."



**2046 - Os Segredos do Amor.** Wong Kar-Wai (2004). "The Chinese director has always made the aesthetics of his work something essential and, in this case, the costumes created by William Chang are a spectacle of colors and shapes. The movie presents a retro future, which dialogues with the 1960s in a glamorous manner."



**Para Salvar Beth.** Theodoro Cochrane (2016). "Inspired by a short story by Amilcar Bettega, my movie portrays - through the colors white, magenta, and blue - the end of a marriage. I was strict to follow this palette in all areas of the film, from the costumes to the set."

**Barbarella.** Roger Vadim (1968). "Jacques Fonteray and fashion designer Paco Rabanne created the costumes for the film directed by Roger Vadim and starred by Jane Fonda. They transport us to a crazy world of synthetic, unusual materials. A treat for good-humored fashionistas."



GOOD EYE...

# ANA



42

# JOMA

Corriere Fasano



A touch of elegance and good taste in the pages of Corriere.  
The always chic **Ana Joma** shares some of her most precious findings



Clockwise: It's impossible to go to a Fasano hotel or restaurant and not ask yourself where did that comfy blanket, that olive oil that, with bread, makes for a feast, or that side table that adds charm to any corner come from. Many of these items are now available at the store Selezione Fasano, at Shops Jardins. The **Candles**, huge and colorful, are the highlight, @fasano. With locations in Buenos Aires, Montevideo, and José Ignacio, **Mutate** offers a lovely curatorship of furniture pieces and objects with a special emphasis to 1950s modernism. There you'll find many Nordic lines and genuine designs, @mutate\_m. The culture of African Basketry by the hands of the Ghanaian community Gurunsi. **Baskets**, fans, hats, bags, and even cribs. Energetic, colorful pieces filled with history. It's very, very hard to select the most beautiful item, @babatreebaskets. Beach, sun, sand, and blue skies: who can resist this combo? No one. Not even Ana Joma, "I can't live without a **Dip in the ocean**" reveals the businesswoman. We totally understand! #rio. There are no identical **Vases** made by British ceramicist Vanessa Hogge. The artist meticulously sculpts each porcelain by hand taking "an instinctive, visceral approach" so that no two flowers are identical, @vanessahogge. A Hungarian couple, with a fine taste, invites anyone who loves Gypsy antiques to take a shopping tour, leaving from Budapest, in rural Hungary. Five days on the road, sleeping at comfortable inns, trying the best of the local cuisine – do you like goulash? –, going after the most incredible décor objects. How cool is that? Ana Joma loves the selection of **Linen** items, @antiquebuyingtripinhungary.



# MOVIE *DEATH IN VENICE*

The feature set in a fascinating Venice in times of crisis is the selection of the fashion consultant

BY Costanza Pascolato



**Costanza Pascolato**

An icon of local fashion born in Italy, she moved to Brazil as a child and started her career as a journalist in the 1970s. Pascolato, who has written five books, is also a style consultant and businesswoman



**Death in Venice**

From the soundtrack to the costumes, all details in this Luchino Visconti movie show a type of refinement that you don't see anymore

In the 1970s, I was experiencing that: I changed my whole life, going from housewife to producer at Editora Abril. Then, everything is so perfectly connected: the scenery, the script, the music. The soundtrack, which features Mahler's Symphony No. 5, is very linked to action.

And there's also the fact that I met Luchino. I was friends with his nephew and, once, he took my picture, on the terrace of a Milan apartment, because I thought I looked like Silvana Mangano, the lead actor in several of his films. So I also saw myself in that. Unintentionally, you look for yourself in several places. Unintentionally, or intentionally, we are always looking for ghosts of ourselves. The only exercise I do right and don't involve myself is in fashion, because I need to understand what other people want, not what I want.

It's a very exquisite feature film. Luchino was that. On one side, noble and gay; on the other, very rich. So he was extremely refined. I miss refinement in the world these days. We are experiencing great things, the speed, the measures that facilitate our lives in many aspects, but refinement was left behind. What you see today in movies – heroes fighting one another all the time, plagues that come from different planets, and so on – doesn't interest me anymore.

Directed by Luchino Visconti, this 1971 movie is an Italian French production based on the novel of the same name by German writer Thomas Mann. It has a dream atmosphere that fascinates me. It's so perfect... The protagonist, Gustav Aschenbach, brilliantly played by Dirk Bogarde, is a composer who travels to a great hotel in Venice. He is suffering from personal stress and goes there to recover. The location, the costumes, everything is beautiful.

On the other hand, you feel a negative atmosphere, from that group of people staying at a hotel as if it were a cell outside the world, which was something common at the time, when there seemed to exist old age and the rest of the world.

Gustav ends up fascinated by Tadzio, a gorgeous boy from a Polish family, who, for him, embodies an ideal of beauty. Everyone says it's a homosexual feeling, but later you understand it: it's a matter of not knowing if you'll live to see absolute beauty, especially when you're an artist.

When they go to the city, they realize that Venice is facing a cholera epidemic, in the old times, when no one knew how to take care of themselves: the streets are empty... It reminds me a little of what we have been experiencing the last couple of years with the pandemic.

Death in Venice truly touched me. First because I followed, even if freely, the idea of the book, one of the most interesting novels from the late 19th century, which shows precisely this uneasiness of new times.

## ABOUT THE MOVIE

### Death in Venice

**Release year**  
1971

**Director**  
Luchino Visconti

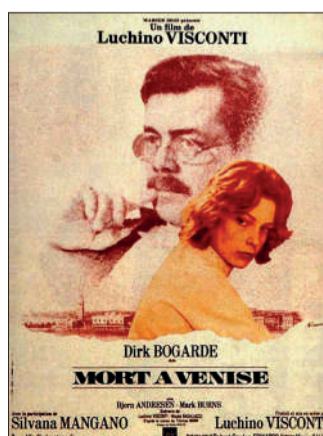
**Screenwriters**  
Luchino Visconti e Nichola Badalucco

**Fun facts**  
In the book, the protagonist is a writer. In the movie, he's a composer.

They say the character was inspired by Austrian composer Gustav Mahler.

In 1972, the feature was nominated for an Oscar for best costume design and a Palm d'Or in Cannes in the category of best film.

In the same year, it won BAFTA Awards in the categories: best art direction, best cinematography, best costume design, and best soundtrack.





CROSSWORD

LEONARD COHEN

The Canadian musician served as the inspiration for this issue's crossword puzzle. Check out how much you know about him!

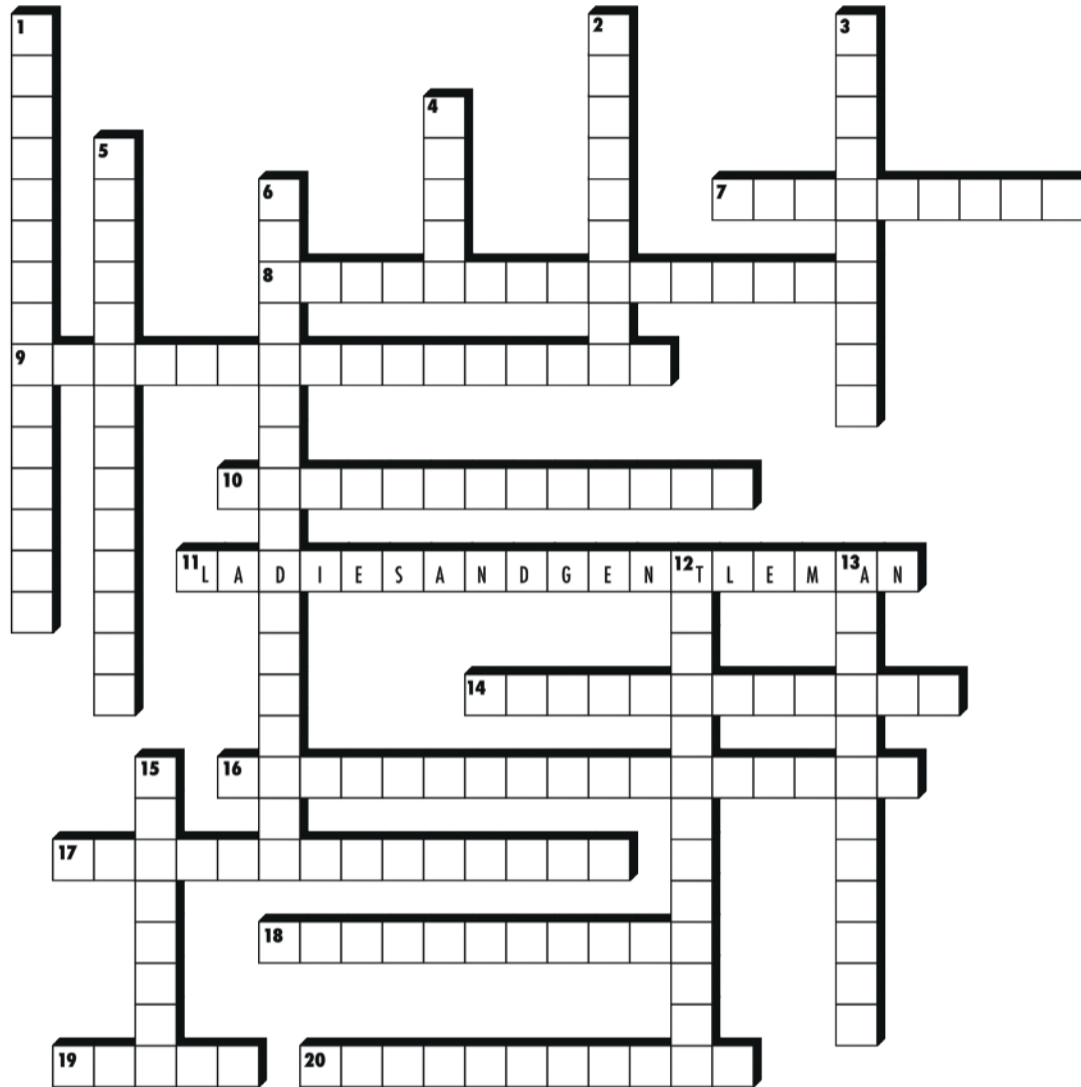
BY Arthur Dapieve

PUZZLE



Vertical

1 His last album 2 TV show in which he participated 3 City where he died 4 Greek island where he met his muse Marianne 5 Song recorded by Antony 6 "Your faith was strong..." 12 TV show that used "Nevermind" as its theme song 13 Bluegrass singer featured on "Steer your way" 15 City where he was born



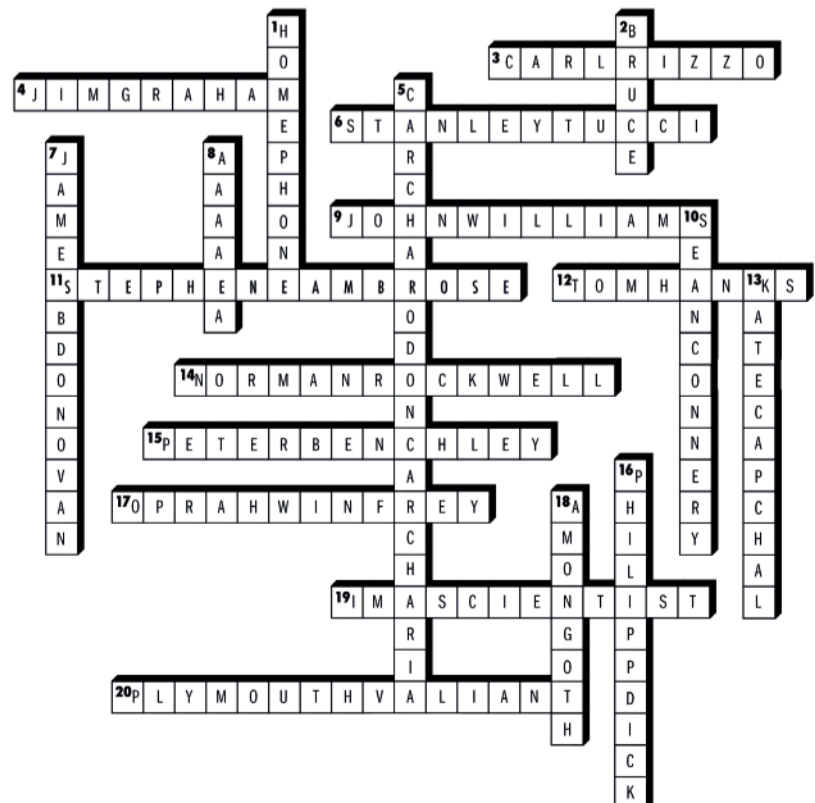
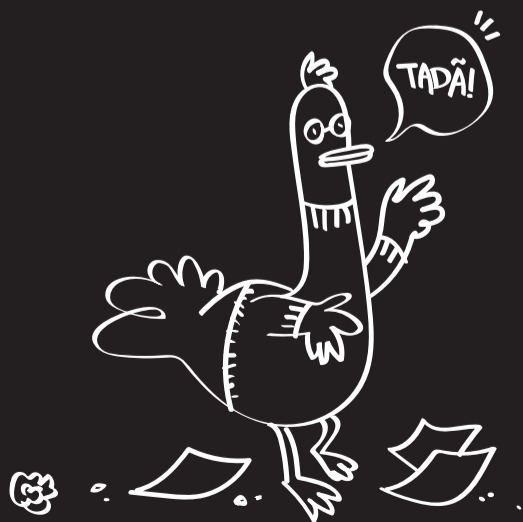
Horizontal

7 His mother's maiden name 8 Title of his first novel 9 "It's four in the morning..." 10 Nirvana song that mentions him 11 "... MR. LEONARD COHEN" - Canadian TV documentary aired in 1967 14 Country star who recorded "Bird on a wire" 16 Buddhist monastery where he lived for five years 17 Album that reached number 2 on UK charts in 1969 18 Duo of sisters who organized a tribute in Stockholm 19 Marianne's last name 20 Singer who made "Hallelujah" popular

The first person to answer the questions is invited to a dinner for two at Fasano SP, with a fixed menu created by chef Luca Gozzani. Send an email to [corriere@fasano.com.br](mailto:corriere@fasano.com.br)

LET'S CHECK: Check out the answers to the crossword puzzle published in issue number 16 of *Corriere Fasano*

STEVEN SPIELBERG





*Corriere* is back in full swing and with its usual touch of irreverence for matters regarding gastronomy. To inspire you, we've selected quotes filled with flavor – and character

**"Gastronomy is the art of using food to create happiness"**

Theodore Zeldin

**"The world is already full of cucumbers to put another one in my gin and tonic.\*"**

Gero Fasano

*\*In Portuguese, pepino, or cucumber, also means trouble*

"Unlike what people say about fusion cuisine, gastronomy has many frontiers"

Gero Fasano

**"Remember, it's never the knife's fault."**

Daniel Boulud

**"Hospitality is the core of our business, not beans, rice, beef. It's hospitality."**

Rodrigo Oliveira

**"A bad cook seeks to hide the flavor of the original ingredient."**

Joël Robuchon

**"Palate is an extension of intelligence."**

Antonio Carême

**"Success is the sum of a lot of small things done correctly."**

Fernand Point

"The best service is when you don't notice the waiter"

Gero Fasano

**"Gastronomy is eating while looking at the sky."**

Millôr Fernandes

**"In their childhood memories, any chef will find themselves."**

Joël Robuchon

"Every once in a while, I miss food with no responsibility, food that people didn't think about, they just ate it and found it good or bad."

Nina Horta

**"If your table is not fun, find new friends"**

Telmo Martino

"The only way to stop your cooks from using garlic is to not buy it."

Giuseppe Cipriani

**"It's easier to be faithful to a restaurant than it is to a woman."**

Federico Fellini

**"The way you make an omelet reveals your character."**

Anthony Bourdain





# GERO FASANO

MODA PARA HOMENS QUE NÃO GOSTAM DE MODA



EM BREVE...





1522

# PHILIPPONNAT




CHAMPAGNE



Aprecie com moderação.

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