

CORRIERE



2024

FASANO





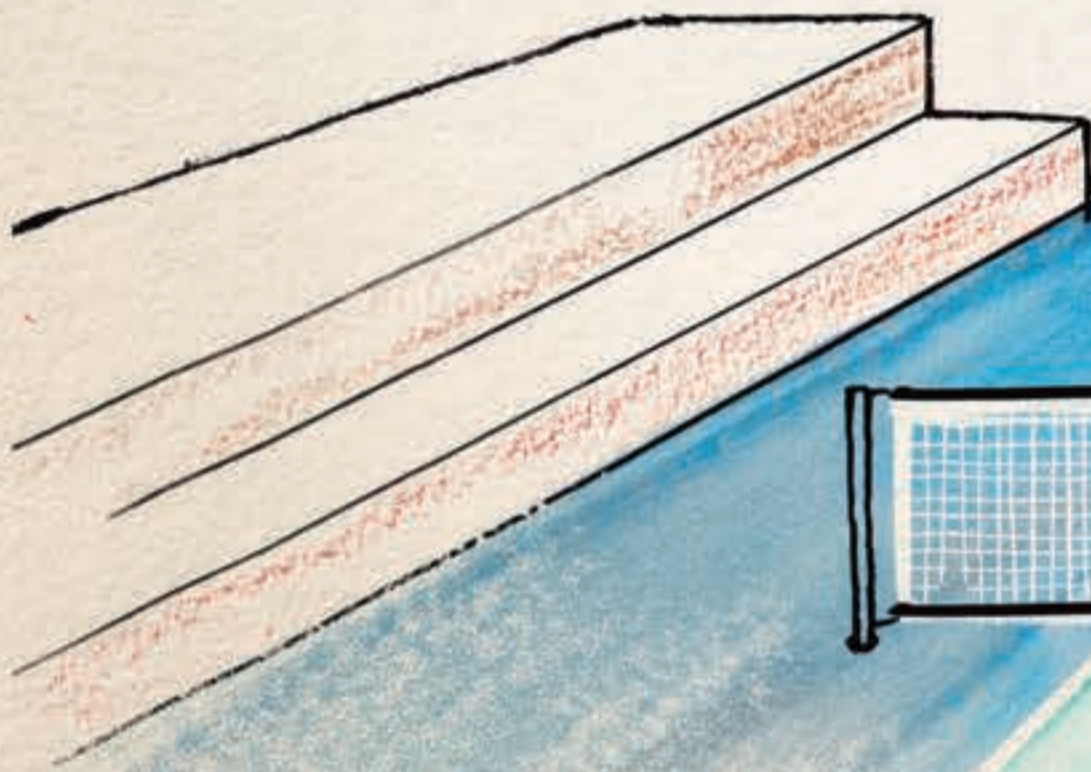
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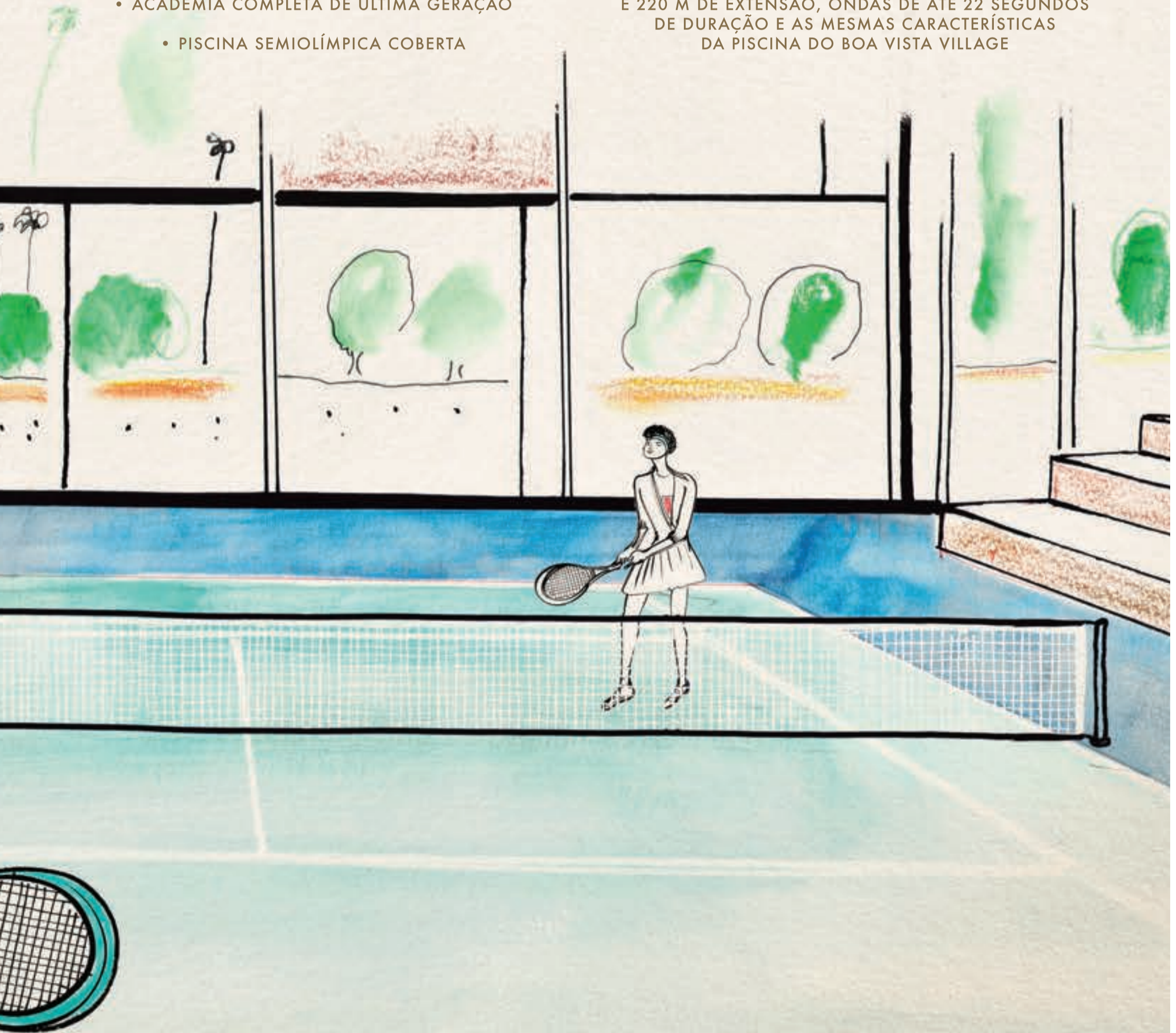
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WELCOME

In the carousel of letters that has become the publishing market – in other words, the journey of a book, magazine, or newspaper from a publishing company, organization, or publishing group to a bookstore, store, or newsstand to finally reach the hands of readers – over the past 15 years, believe me, the horse seems to be planning to gallop in 2024. In the midst of the bankruptcy of giants, opportunities for new airs, digital pseudo-brains, thoughts running wild on the screens, and even the creation of a department of reading, the world is learning how to flip through pages again! This is the projection of agencies in the sector.

And, obviously, the Fasano Group, with its classic/contemporary, traditional/current, established/modern baggage, also has its own publication.

Corriere was first published 8 years ago, and the message written by Gero Fasano in the newsletter's number 1 issue, in 2016, couldn't be more classic/contemporary, traditional/current, established/modern:

“In this newsletter, you'll learn about the Fasano world. We'll try to make something truly unique, at times writing about the same things but under a new prism. We want you to have fun, but we also want you to stay informed. If this doesn't occur, we've made a mistake — but I don't think it's the case.”

We remain with the intention of making something unique that is fun as well as informative.

Enjoy the ride!

Baci
Lili Carneiro



CORRIERE FASANO **ISSUE 21**

Editorial Project
Gero Fasano
e Editora Carbone

Print run
10,000 copies

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and veranda at Restaurante Parigi,
photographed by Bruno Geraldi

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EXPRESS**

ARA
VARTANIAN



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Marina Lima interviews Joyce Pascowitch

Longtime friends, singer Marina Lima and journalist Joyce Pascowitch bring to the pages of this *Corriere* some exchanges and secrets they share in sporadic encounters – and long conversations on WhatsApp



ONE

ML *Joyce, I'd like you to describe your childhood. São Paulo, a Jewish family, how many siblings?*

JP I'm the third daughter out of four siblings – the youngest is a man. When I was born, everyone was hoping for a boy and then came yet another girl! My family needed us to have cultural baggage, in addition to good manners and great travels to explore the world. I studied English, French, took ballet, piano, and art history lessons. Just the basics... And this background helped me get where I am today professionally.

TWO

ML *I notice you're truly fascinated by your father...*

JP I was always really close to him. My father looked like an Arab man, dark skin, thick eyebrows, an air of Aristotle Onassis – visually, I mean (laughs). He didn't like to travel and was always concerned about his children. I'd even say anxious for our safety and health. But, I'll admit, every New Year's Eve, they'd go to the Stardust nightclub, a hotspot at the time, and leave us at home watching the São Silvestre race, which I never liked. Could this be a trauma?

THREE

ML *How did you start out as a journalist? I know it wasn't actually a choice.*

JP I've always been very curious and enjoyed reading international magazines – as a teenager, I subscribed French and American publications for my age. I started out in the 1980s, in the sales department, selling advertising space in the magazine of the Gallery nightclub. In that creative, restless atmosphere I grew more interested in the professionals around me. I started to learn how to edit and called the attention of the editors of the *Folha de S. Paulo* "Ilustrada," who invited me to write a column even though I didn't even know how to use a computer or typewriter. I don't like to say "no" to challenges. It was tough in the beginning. This newspaper was the main outlet in Brazil. I thought I'd last for two months and ended up working there for 14 years. It was a very rich period in my life, like a school for me.

FOUR

ML *Do you think it's possible to balance out, in your heterosexual relationships, the power that you emanate: the spark, the proactivity that you exude? Are men ready?*

JP No relationship is easy. Yes, I believe men are a bit scared of opinionated women with a strong personality, who can support themselves. But there are also cool men who admire women precisely for this. We tend to think that men like prototypes: beautiful women without opinions; a lot of makeup and little baggage, who would follow them around. But this is just part of the truth. I focus on finding men I'm interested in who are attracted to women like me. Is it easy? And who says anything is easy in life?

CINCO

ML *Just like you, I have friends of all ages, genders, and identities. Has your profession piqued this curiosity or is it something about your personality?*

JP I don't believe I've turned into this woman, with an open mind, because of my profession as a journalist. On the contrary. I was raised kind of care free in this

sense, with plenty of culture and information. So a non-inclusive outlook wouldn't be possible. The several types of people and personalities around me help me learn and live better in this world. And I think this way of being enabled my career.

SIX

ML *You travel so much. Tell me three essential cities.*

JP Duas que são fundamentais, isso é mais fácil. São Paulo, que é onde eu nasci, onde eu moro, onde eu me criei como mulher e profissional e onde escolho viver até hoje. E amo Salvador no verão, gosto daquela energia toda da Bahia. O visual, o jeito de ser; um contraponto vital para meu dia a dia em São Paulo. Também gosto muito de Tóquio, adoro Roma e posso me divertir em tantos outros lugares, acompanhada ou não.

SEVEN

ML *Você ainda se lembra dos preceitos da Kabbalah? Aplica no seu dia a dia?*

JP I started studying the Kabbalah a long time ago and never stopped having a connection with it. It has helped me stay close to Judaism. These are my roots; they have value. And I think I found myself in these studies because I felt I could apply them to my life. To this day, I read a passage from the Zohar, the sacred book of the Kabbalah, before going to bed, and it's like a meditation for me. And we had so much fun on our travels with Madonna, haven't we, Marina? Florida and Israel with Madonna, it's unforgettable!

EIGHT

ML *I know you love to cook. Tell us three dishes that you cook to perfection.*

JP I love to cook, but just light dishes. I don't use chicken or red meats because I can't handle them. I don't know how to crack an egg either. That's why I have my specialties, like brown rice with medium-sized shrimp. I don't like large-sized shrimp. I don't like risotto either. So it's just rice, not risotto. I add ginger, scallion, and white wine. And olive oil, instead of butter. I can also make fresh pasta, with cherry tomato, arugula, goat cheese, and Syrian pine nut. And an endive and radicchio salad with thin slices of turkey breast, fresh fig, Parmesan shavings, and balsamic vinegar and olive oil dressing. You can finalize it with the pine nuts. I think they add an excellent touch.

NINE

ML *The million-dollar question: what is so special about Bahia?*

JP I can't tell you exactly why it's so special, but I can try to explain what I feel whenever I'm in Bahia – specifically in Salvador and its surroundings. The syncretism, culture, music, sunset scenery every day there fascinates me. I'm very connected to the possibility of watching the sun on its daily journey. I love to swim in the ocean, and I do this every day whenever I'm in Salvador. I enjoy the band rehearsals that take place in the summer, the concerts, the good vibes. I admire the way they experience life. Can you understand it now?

Joyce Pascowitch interviews Marina Lima

Relationships and their dynamics, from the past to the future, inspire the journalist, who knows like no one else how to capture the developments in the contemporary world through a creative, fun perspective



ONE

JP You told me, in an interview, that you' were pansexual. Can you explain what this means? And tell me, do you still consider yourself one these days?

ML It's great that you brought it up! Joyce, I've been meaning to clear this up with you for years. When we became friends, you must recall, I was having trouble with my voice due to depression. So, I can imagine and completely understand that you might have heard the word "pan." The problem is I wasn't even familiar with this term, especially when used in this context. When the interview was published, I tried to understand the logic behind your reasoning and realized why you

"heard" this word. I'd totally fit the spectrum of my sexuality.

TWO

JP Do you believe men and women can still be together?

ML I believe in love. As I get more mature, I see how light and deep love is. I believe in the possibility of love between all living beings.

THREE

JP When you lived in Rio, was there such a thing as a fluid gender?

ML Probably... But not with such a clear, objective name. Actually, contrary to what many say about feeling "limited" by a label, I think this helps people recognize themselves. Just like a photo or slogan could be a starting point for a deeper analysis.

FOUR

JP How do you see this currently and what was it like back then?

ML I see huge progress over the last 20, 25 years. But especially in the last 10 years, when women, the LGBTQIA+ community, black people, the famous minorities that didn't have anything gained space. It was a tough, demanding battle, but we've won.

FIVE

JP Which aspects of a heterosexual relationship are harder? What about homosexual relationships?

ML Well, in heterosexual relationships, it's kind of obvious... There's a gender difference. These days, for a heterosexual couple to stay together, in a lasting relationship, they truly have to want it. And find out what's worth and what is not for each party in this time-consuming endeavor. Let's be honest: it's not easy for anyone to have a relationship with other people... As Caetano says, "Up close, no one is normal." A homosexual couple doesn't have a "strange" gender, but it could be equally complex. And it's also necessary to find out if it's worth dreaming and having a life together. The approval (which they want to revoke) of same-sex marriage - health insurance, the right to inheritance - offered support and a sense of responsibility to homosexual couples. For the first time, we feel like our existence is legitimate.

SIX

JP Millennials and sex are also worthy of a question. How do you see the fact that they are less interested in sex?

ML This is brand-new information for me (laughs). Perhaps they need less sex and are more focused on information, culture, entertainment, romance... When I was younger, there wasn't half the offer there is today and sex seemed like the only option. These days, I'm more impressed by sexuality than the actual sex act.

SEVEN

JP How do you see millennials in terms of love and sex? Do you think about writing a song about them?

ML It's funny you should ask, because I'm very curious about younger generations, I learn from and admire them a lot. I've thought about writing songs about different people and how they move in the world. I'm not referring to sex or the bed, but their ways, expressions, fashion, charm, boots, hairstyle... (laughs). I keep wondering how they are like inside. In fact, this is what attracts me to people.

EIGHT

JP Talk about women who inspire you, whether it be in literature, dramaturgy, philosophy, or fashion.

ML Fernanda Montenegro, Jane Fonda, Lillian Schwartz, Maria Bethânia, Beyoncé, Marina Silva, Filipe Catto, Madonna, Iza... I learn a lot from these women and see possibilities. They're always around.

NINE

JP After all, what made a quintessential Rio native like you move to São Paulo? Do you see yourself moving back to Rio de Janeiro some day? There's this thing of going back to your roots... Do you think about it?

ML I moved to São Paulo in search of progress (laughs). My name is Marina, right, Joyce? I carry the ocean with me. I've recently noticed a coincidence between my life and my father's life: my relocation to São Paulo is similar to his relocation from Rio to Washington. With the resulting gains and losses in your life. But, undoubtedly, São Paulo has made me grow. And yes, they say you eventually go back to your roots... It's possible. I love Rio.

What's cooking at home

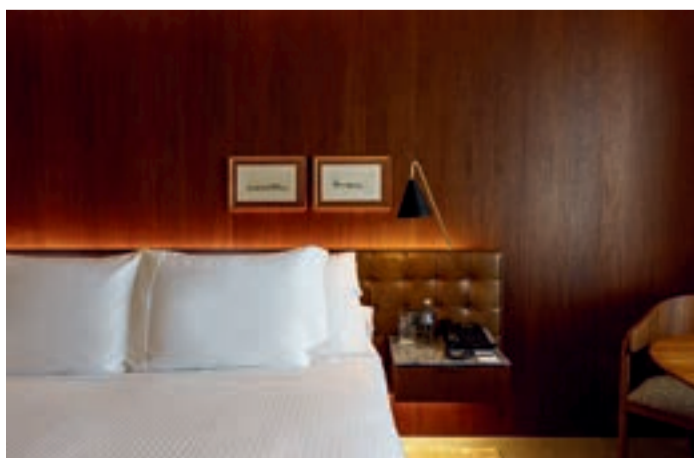
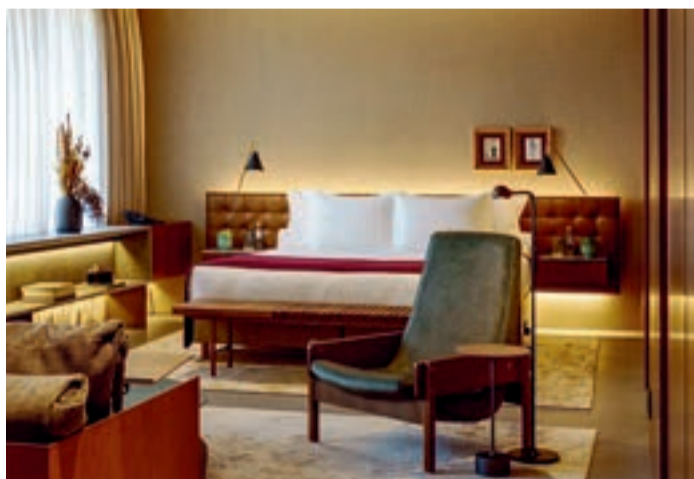
06-09
2024

Good cocktails in Salvador, the best spots in Angra dos Reis, gastronomic treats all over the world - from Rio to NY -, and the can't-miss Fasano Itaim. In addition to experiences in slow-travel pace, the best of music, and gorgeous Villas in Trancoso



Fasano Itaim: a must-go

The Fasano Group couldn't have chosen a better way to celebrate its 20th anniversary in hospitality: with the opening of Fasano Itaim! About to turn 1, the location has become an essential stop in the city of São Paulo. And there's no lack of reasons for this. The project, designed by Márcio Kogan, combines Italian heritage with contemporary design: highlight to the lobby, integrating several areas and inviting guests to spend some time there. It's there, incidentally, that the restaurant Gero is located, offering irresistible classics of Italian cuisine. It's impossible not to mention the rooftop, on the building's 21st floor, home to an infinity-edge pool, bar – open to non-guests upon reservation –, gym, spa, and business center.



SINGLE MALT MEETS SUMMER



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Repertoire

Good music enthusiasts remain attentive to the events schedule of Baretto, whether it be in São Paulo, New York, or Belo Horizonte (photo). With a very special curatorship, the bar usually has a program focused on important names in Brazilian music, as well as new bossa nova and jazz artists. Recently, the Amex Apresenta project, which celebrates internationally the sounds of Brazil, brought to the stages in Manhattan singer Bebel Gilberto. Check out their events schedule!



Your home in Trancoso

It's possible to have a home a few steps from the beach in Bahia and have absolutely nothing to worry about. Just choose between the two types of Villas Fasano in Trancoso, on the sands of Itapororoca. The first, designed by Isay Weinfeld, is perfect for families or small groups to rent for a season. Meanwhile, the Villas designed by Bernardes Arquitetura, on a scenic plateau, are private houses with 5-6 bedrooms that are for sale. And the best part: the owners have access to the Hotel services, like room service, housekeeping, and Concierge. | WhatsApp: +55 11 91084 5115



Epicenter

Weekends in São Paulo are synonymous with good food, whether it be at home, next to special people, or at a celebrated restaurant in the city. So, make sure to follow our tradition: Saturdays get more flavor with the feijoada at Nonno Ruggero, while Sundays are even more delightful at the Fasano, where the lunch menu is called Piatti della Domenica.



A little of everything

It's not just the ingredients, foods, and gift options that are worth a visit to the Emporio Fasano, in São Paulo. This space in the heart of Jardins offers a variety of activities, so make sure to check out their events schedule. Thursday nights, for instance, are dedicated to wine tasting sessions, with five wines paired with the most delicious delicatessen items. And, during the winter, they also hold a wine fair, jazz sessions, fondue nights, and much more.



A Fasano home

Imagine having your own home in places like the Fazenda Boa Vista and not needing to worry about anything. A new release from the Group, the JHSF Residences are houses to rent with the company's standards. Think décor projects designed by important names, complete linen sets, and personalized services. In some cases, you can even have a Concierge at your disposal, 24-hour assistance, and hospitality amenities. In addition to the Boa Vista, this option will also be available at the Fasano Cidade Jardim and Parque Cidade Jardim. | jhsfresidences.jhsf.com.br | Tel. 11 3702 2121

Good morning in Rio style

In search of a special breakfast experience in Rio de Janeiro? The Fasano Caffè, which has become a hotspot among guests and visitors at the Hotel in Ipanema, has a delightful option, served as a buffet or à la carte. Among the treats, perfect to provide energy for a day of sun and ocean, highlight to the combination of croissant with muffin and the bostok, a kind of brioche french toast with almonds.



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For the little ones

Vacations, weekends, and holidays: children with no school, how do you take a break? With this in mind, many Fasano Hotels offer specific activities for the little ones. This includes an entire season designed for them, like the new edition of the Soccer Clinic with ESP, run by Caio Ribeiro and Denilson, at the Fasano Angra dos Reis, and special details like a kids club with pool and specialized menus at the restaurants. Among the experiences that we love the most are the Saturdays accompanied by astronomers at the Fasano Boa Vista and the Farm Experience at the Fasano Punta del Este. Kids deserve this – and so do the parents!



Chez nous

Looking for a special place for a celebration? The restaurants from the Fasano Group in São Paulo could be the perfect place for events in the most diverse formats, from an intimate lunch to a corporate party. On the list are the Parigi, Bistrot Parigi (photo), Trattoria, Gero Panini Itaim, Cidade Jardim, and Catarina Fashion Outlet.



New suites at the Fasano Fifth Avenue

Good news for fans of New York City. The Fasano Fifth Avenue, Hotel & Members Club has new accommodations options. At the Executive Suite, guests can enjoy an ample space with living room with TV, work station, two bathrooms, and a bedroom with a king size bed. Meanwhile, the duplex apartments have 1-3 bedrooms, resulting in an ideal pied-à-terre in NY.



I Love New York

Located at 280 Park Avenue, the Fasano Restaurant is already considered one of the best Italian eateries in the city. From the power lunch to happy hour, the address is a mandatory stop among Manhattan habitués.



Final destination

There's nothing better than arriving at a hotel that's alone worth the trip there. With a dream scenery in the background, the hotels in Punta del Este, Boa Vista (photo), Angra dos Reis, and Trancoso are great examples of this experience. Once you're there, the order is to join in the "slow travel" mood and take advantage of their privileged location by participating in activities focused on wellbeing. You can start or end the day with a yoga session by the ocean, take a dip in the water, and spend hours and hours at the spa – the one in Angra dos Reis, the largest from the Group, has an area of 21,530 ft² (2,000 m²) designed to provide the utmost relaxing experience.



A toast to Salvador

With a view of the All Saints Bay, the Fasano Salvador is an invitation to toast to the beauty of life in Bahia. How about doing so with the new list of cachaças available at the restaurant and pool bar? There are several options from the region, which can be served neat or in refreshing cocktails – try the Macunaíma, made with cachaça aged in amburana barrels, sugar syrup, lemon, and fernet.



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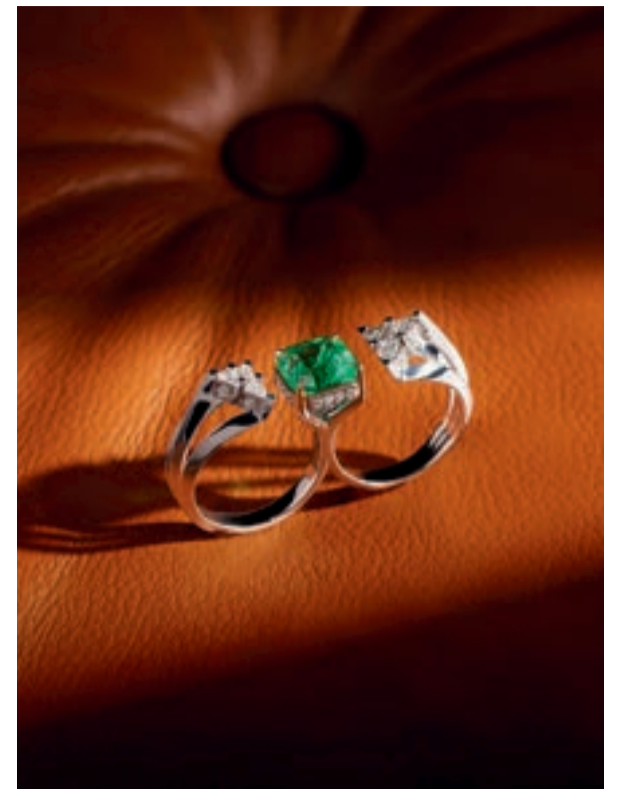


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What is happening around the world

06-09
2024

Our radar is always on alert for incredible developments around the world. There's plenty of fashion, aesthetics, cultural tips, design, and other findings filled with character. To top it off, you'll also discover where to find Slim Aarons photographs. Come with us!



Sculpture

Opened a little over a year ago, the Ara Vartanian flagship store in Miami has become a hit among tourists and local residents who visit the Bal Harbour Shops. For starters, the space designed by the firm Estudio Tupi combines structures in brass, walnut and freijo wood, in addition to a curatorship of objects courtesy of Vartanian himself – highlight to Vik Muniz's painting portraying American actress Louise Brooks. Add to this pieces with iconic design that have immortalized the jeweler, as is the case of the Gravity ring, featuring a hypnotizing emerald and white diamonds. @ara_vartanian



My life is a party!

The first time gallerist Mario Cohen saw the work of Slim Aarons was during a research on architecture images. “I was studying the work of Richard Neutra and came across the Poolside Gossips series, created by Aarons at the iconic Kaufmann House. It was love at first sight!” he recalls. Since then, a lot of years have passed, Cohen’s admiration only grew, and he’s just landed a great deal: after establishing a partnership with Getty Images Gallery, his eponymous gallery has become the photographer’s primary representation in Brazil – anyone who visited the SP Arte certainly enjoyed the teaser.

The American photographer, who documented WWII, rose to fame with portraits of US high society, in the best “good life” style. In a pre-social media era, he immortalized summers in Palm Springs, Capri, and so many other paradises among parties, cocktails, pools, and other symbols of pure pleasure. “I’ve always thought his photos contained some sort of premonition that this ‘small world,’ of luxury experienced in an unpretentiously simple way, was coming to an end. Thankfully we have his images...,” concludes Cohen. @galeriamariocohen



Up top, Dining Al Fresco on Capri (Capri, 1980), above, Il Pelicano Pool (Tuscany, 1980)



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Plethora of ceramics

Art or design? At the Ateliê de Cerâmica, a collective formed by Flavia and Luiza Soares and Daniel Romeiro, these universes come together through ceramics. This Belo Horizonte gallery has been drawing attention with its authorial pieces, dinnerware, furniture, and art objects full of character. And the setting itself is worth a visit: it's installed in a Modernist historic house next to Praça da Liberdade – it's also home to a café. @oateliedeceramica

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Eye on the Bienal

Just like any art enthusiast, we have our eyes on the 36th Bienal de São Paulo, expected to take place in the second half of 2025. This is because Bonaventure Soh Bejeng Ndikung has just been announced as the event's curator. Born in Cameroon and based in Germany, the director at the Haus der Kulturen der Welt, in Berlin, is renowned on the international circuit, known for his innovative, multi-disciplinary approach. "I am excited, honored, and humbled to embark on this journey with a team of co-curators and brilliant. The Bienal de São Paulo is not only one of the oldest and most important biennials in the world, but as one of the few biennales with free admission, it has proven over the past 73 years to be an event of and for the people," he affirmed.



Boots out

Winter is upon us, and boots are back as the protagonists in any closet. This time, our must-have selection includes models with a Western touch from Isabel Marant, a precursor of this trend. The designer, who has an exclusive store at Shops Jardins, created variations of this style – they're all beautiful! – with special detailing like unusual cutouts and embroideries. @isabelmarant



Gianvito Rossi introduces the Wonder sandal

Femininity is taken very seriously by Gianvito Rossi, and the Wonder sandal, a hit from its newest collection, is proof of this. Handmade in Italy, the model is crafted from suede and features a 105 mm thin heel, preciously embellished with crystals and studs. All this to please elegant women, who can be bold and glamorous, and yet refined and subtle. @gianvitorossi



A new frontier

You've probably heard of Regenerative Therapy, a category of aesthetic dermatology that has increasingly become more popular among people looking for utmost efficiency. Doctor Flavia Chehin explains that it's a revolutionary alternative to restore and revitalize skin health. "While in the past the only options were collagen stimulation and dermal fillers, these days we have treatments that help to renew skin cells, restoring their function and revitalizing them so they can perform as younger, more vigorous cells," she affirms. These treatments incorporate fragments of DNA and plant- and animal-derived material. "They act as true cell activators, rejuvenating and optimizing cell function, resulting in significant improvements in collagen production and reduction of dark spots," adds the dermatologist.

Among the most promising therapies, Chehin selects Polydeoxyribonucleotide (PDRN) and exosomes. It's worth keeping an eye out! @dermato_flaviachehin



Mania

Good news for Chloé fans. The Lacey bag, one of the highlights from the last collection designed by Gabriela Hearst, has touched down at the brand's Shopping Cidade Jardim store. The model, which can be worn as a crossbody or clutch, stands out for its leather – soft and slouchy –, bold shape, and deconstructed oversized bow, which became a symbol of last season. Available in black and brown. @chloe

La dolce vita

The Island of Capri and the "dolce vita" atmosphere that surrounds this paradise in Italy served as the inspiration for the new Aquazzura line of sandals and clutches. Highlight to the Capri Clutch, crafted from transparent resin, featuring a sculpture-like strap embellished with crystals. A tribute to the laidback, pulsating lifestyle in this destination. And it's also the perfect size to carry just the basic on exciting nights out in Italy. @aquazzura



Our forest, our skin

Have you heard of Olera? This 100% Brazilian biomedicine brand has been drawing the attention of dermatologists. The Amazon biome serves as its inspiration and source of scientific research and raw materials. Its first and only product - for now - is a molecular serum containing TI35, one of the most active antioxidants in the world. Multi-purpose, it's the base for a formula that has anti-inflammatory and antioxidant properties and helps with cell regeneration. @olera.io

I'm tired of the religion of chefs: restaurants are not sanctuaries

BY João Pereira Coutinho ILLUSTRATION Mona Conectada

It's hard to believe that this article by Portuguese writer João Pereira Coutinho was published in the newspaper *Folha de S. Paulo* 7 years ago. The glorification of gastronomy is still a thing – and going strong –, and it's worth reading this witty story about the theme

The best restaurant in the world? Well, well: the Eleven Madison Park, in New York. Congratulations, guys. Seriously. I hope to never visit you. Please, understand, it's not personal. I believe in you. I believe, like critics say, that your combination of "modern French cuisine" and "a New York touch" is perfectly comparable to the 72 virgins that exist in the Quran heaven.

But I'm tired of the religion of chefs. You know, the elevation of cuisine to a metaphys-

ical, transcendental, celestial kingdom. Every week, a different chef, with their church, comes up introducing their menu as if it were the sacred writings.

The ingredients are not ingredients. They're "elements." A meal is not a meal. It's an "experience." And the food, indisputably, is not food. It's a "composition."

I've been to several of these sanctuaries. I never knew if I should try the food or pray as it arrived. My sacrilegious fears were accentuated by the waiter, who would place the dish on the table and, in a low voice, explain the miracle I had in front of me:

– Duck smocked with tomato petals and jasmine extract.

I'd listen to everything with reverence, say "thank you" that sounded like "amen," and then tremulously approach it with my fork, scared out of my wits I'd disturb the fragile balance between the "petals" and the "extract."

In rare cases, his sanctity the chef would appear in the end. To bless the diners. The day I kissed a chef's hand, I realized I had to apostatize.

And, when they're not saints, they're artists. A piece of meat is not a piece of meat. It's



a "challenge." It's the Sistine Chapel ceiling waiting for its Michelangelo.

Not on purpose: I visited the website of the Eleven Madison Park. I have some news for the reader: starting on April 11, the Eleven will hold a "retrospective" (I swear!) with the 11 best dishes from the past 11 years.

"Retrospective." It's the evolution of Western art history: the Lascaux cave paintings; the Greek sculptures by Phidias; the stained glass windows at the Chartres Gothic cathedral; the Baroque paintings by Caravaggio; the egg quiche pie created by chef Daniel Humm.

I like to eat. I like food. These two sentences are ridiculous because, after all, I'm from Portugal. And it's precisely for being Portuguese that I've become an atheist of "elements," "compositions," and "extracts." The religion of chefs, with its diabolical charm, has destroyed the restaurants in my city.

One of them, here in my neighborhood, used to serve "octopus filets with octopus rice" that was a barometer for my romantic relationships: whenever I had a girlfriend and would start to think about that octopus, it meant the passion had ended.

Two weeks ago, I returned to the space that reopened after some renovations. I was confused: it had lounge music and the low lights resembled the massage parlors in Thailand (warning: my dear, if you're reading this chronicle, I swear I've never been to Thailand).

I took a seat. When the octopus arrived, I looked at the dish and asked the owner if he hadn't forgotten anything. "What?" he huffily replied. "The microscope," I replied.

He laughed out loud and explained, "It's the chef, sir." "What chef?" I insisted. He, shrug-

ging his shoulders, embarrassingly answered, "Agostinho." The cook had turned into a chef and my octopus had turned into calamari.

Unfortunately, this corruption has spread all over the country. I've written about this crime in the Portuguese press. No one cared.

It's the lounge music that has replaced the natural sounds of conversations. It's the brothel lighting that makes it impossible to tell an olive from a cockroach. It's the fancy habit of never leaving bottles on the table, meaning that the waiter only notices you're extremely thirsty when there are alcohol withdrawal tremors or other symptoms. My God, what is the world coming to?

I don't know. But I've taken measures: next fall, I plan to learn how to hunt. Anything is fine: partridge, hare, boar. Then, with fire and a stick, I'll cook the animal like a pre-historic man.

Is the pinnacle of civilization the egg quiche pie created by chef Daniel Humm? Then it's time to go back to the Lascaux caves.



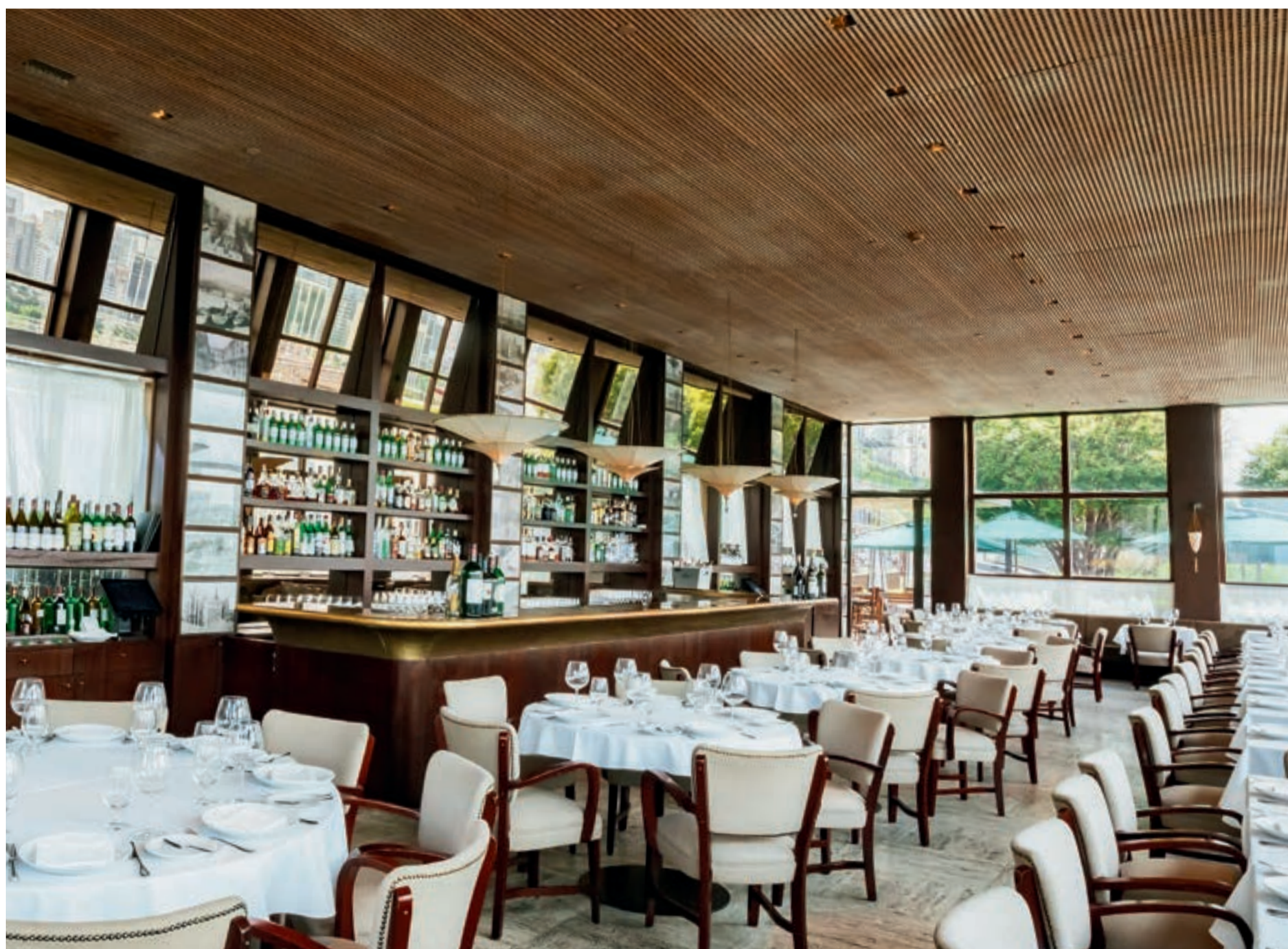
João Pereira Coutinho, for the newspaper *Folha de S. Paulo*, 04/11/2017.

João Pereira Coutinho is a Portuguese chronicler, political scientist, and writer.

La passeggiata

BY Editorial team ILLUSTRATIONS Mona Conectada

You don't need to stay at a Fasano Hotel to try their renowned gastronomy. Here, check out a selection of the Group's restaurants on the most charming streets in São Paulo



BISTROT PARIGI | Shopping Cidade Jardim

Restaurateur Gero Fasano's desire to have a restaurant dedicated to French cuisine, but here in a bistro version. Opened in 2015, it's run by chef Vanessa Silva, the first woman to be at the helm of a restaurant from the Fasano Group. An added bonus is its privileged location: the top floor at the Shopping Cidade Jardim mall – with its lovely view of the city –, featuring a contemporary, elegant project designed by Isay Weinfeld.

À PARIGI,
MON AMOUR!



PARIGI | Rua Amauri, 275

Gero Fasano was exploring Italian highways when he heard locals saying the word Paris: “Parigi,” with their unique, authentic, melodic way of speaking. That’s when he felt an immediate desire to create a restaurant focused on classic French cuisine. Lucky for us, he chose São Paulo for this project. And 25 years later, the establishment is an institution in the city, pleasing the most demanding enthusiasts of haute cuisine with a French accent.

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TRATTORIA FASANO
Rua Iguatemi, s/nº

Classic recipes from southern Italy in a private, welcoming setting. It was after a trip to the region that Gero Fasano decided to create his version of a trattoria. And for the project to have a distinctive character, while maintaining the Group’s essence, he partnered with architect Isay Weinfeld – it’s impossible not to notice the Italian soccer team jerseys decorating the walls. In addition to Gero and executive chef Luca Gozzani, the kitchen is run by Sérgio Celestino.



GERO JARDINS | Rua Haddock Lobo, 1.629

With the success of Restaurante Fasano, Gero Fasano's tireless mind opened up to another necessity: to create a more informal restaurant, like a bistro version of the main house. And this is how Gero Jardins came about, in 1994. With project by Aurélio Martinez Flores, the place offers classics of Italian cuisine. And anyone who's been there knows that it's impossible to forget dishes like the Cotoletta alla Milanese and the Spaghetti al Frutti di Mare.

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**GERO PANINI ITAIM
Rua Iguatemi, s/nº**

More than just an informal restaurant, Gero Panini is a delightful oasis in the São Paulo neighborhood of Itaim. This is because the space has a cozy outdoor area, with a lounge, wood deck, and communal tables. The project by architect Sandra Sayeg juxtaposes brick walls with wood and exposed concrete. All this to match a light, tasty menu that highlights the most traditional Italian sandwiches.

Photos: Bruno Geraldi, Daniel Pinheiro, Tomás Rangel and publicity



GERO PANINI CIDADE JARDIM | Shopping Cidade Jardim

A delightfully unpretentious space for a strategic break when going shopping at the Shopping Cidade Jardim mall. To have a sandwich made with fresh ingredients, in addition to pasta dishes and salads, all flavorful with authentic Italian seasonings.



**GERO PANINI CATARINA FASHION OUTLET
Catarina Fashion Outlet
(KM 60 on Rod. Castelo Branco)**

After exploring the stores at the most incredible outlet mall in Brazil, how about having lunch or dinner at a relaxed restaurant offering the best of Italian cuisine? The focus at Gero Panini are tasty sandwiches, including paninis and piadinas, but the menu also features salads and pasta options. Among our favorite dishes is the raw ham panini, with brie cheese, lettuce, and tomato.



IT'S AN ART WORLD

BY Editorial team

Art exhibitions are definitely on the radar of travelers. After all, there's nothing better than visiting such fantastic cities as Paris, Seoul, and even São Paulo and getting to explore the creative minds of photographers and artists from around the world. Are you curious? We've selected this year's main exhibits to inspire cultural experiences



ART BASEL MIAMI | MIAMI, USA

There's nothing like the laidback atmosphere at Miami Beach for the combo art + leisure. Over 100 galleries from around the world are participating in the American edition of the famous exhibition, which offers the best mix of modern and contemporary art. On our radar, the areas dedicated to emerging artists and works with historical relevance. | **December 4-8**



VENICE BIENNALE | VENICE, ITALY

Anyone who's going to Europe in the next few months should check out this, one of the main events in the international artsy scene. And this year's edition is special for Brazilians: the curatorship is courtesy of Adriano Pedrosa, artistic director at Masp. With the theme *Stranieri Ovunque – Foreigners Everywhere*, this Biennale is prioritizing artists that have never participated in the exhibit, including 4 new countries, like Benin and Ethiopia, in the selection. | **Running until November 24**

ARTRIO | RIO DE JANEIRO, BRAZIL



Once again, the Glória Marina is expected to be bustling due to this event, which includes visits to museums, galleries, and private collections. This year's curatorship includes names like Alexandre Roesler (Galeria Nara Roesler), Antonia Bergamin (Galeria Galatea), Filipe Masini and Eduardo Masini (Galeria Athena), Gustavo Rebello (Gustavo Rebello Arte), and Juliana Cintra (Silvia Cintra + Box 4). There's also a space for projects designed by a single artist, yet another dedicated to creators from outside the Rio–São Paulo axis, and an incredible sculpture garden. | **September 25-29**



PARIS + BY ART BASEL | PARIS, FRANCE

Because visiting the Grand Palais Éphémère, the venue for this exhibition, is always inspiring. The Paris edition, inaugurated two years ago with curatorship courtesy of Art Basel, promises to display classics from the 20th century as well as pieces by new names in the creative scene. | **October 16-20**



FRIEZE | SEOUL, SOUTH KOREA

On its third edition, this exhibition promises to bring together the most influential galleries in this Asian region. Its main focus is contemporary art, but there's also room for extraordinary pieces dating back to medieval Europe and 20th-century Korean art in a section called Frieze Masters. | **September 4-7**



SP-ARTE ROTAS BRASILEIRAS | SÃO PAULO, BRAZIL

The third edition of this event, which replaced SP-Foto, will be held at ARCA, a sumptuous warehouse in Vila Leopoldina, which has become the epicenter for interesting projects. It's focused on Brazilian art and photography, especially beyond the Rio-SP circuit. | **August 28-September 1**



AFFORDABLE ART FAIR SINGAPORE | SINGAPORE

The most enduring art fair in Singapore is known for offering accessible art. Pieces cost no more than U\$15,000, and 75% of the artworks are priced below u\$7,500. Last year, it welcomed over 16,000 visitors looking for great findings at modest prices. Most galleries are from Asia, but there are representatives of countries like South Africa, USA, Italy, and Canada as well. | **November 7-10**

SELEZIONE PER



ANA JOMA FASANO

A selection of pieces from the Fasano Casa line by the most knowledgeable person in the subject: **Ana Joma Fasano**

It all started with her travels alongside her husband, Gero Fasano, and architect Isay Weinfeld in search of good findings for the Hotel Fasano São Paulo Jardins. Since then, Ana Joma Fasano has been responsible for the excellent selection of amenities and décor items that have been the essence of the brand for over 20 years. The products are from all over the world or developed exclusively for the Fasano Group as part of the Fasano Casa line. Currently, the collection, which includes everything from furniture to pajamas, is available at the Emporio Fasano. Next, she selects her favorite pieces, like dinnerware, bags, and customizable kits.



Look at the sky, my love

BY Raul Frare

Photographer Raul Frare recalls his family adventure in Iceland looking for the Northern Lights. An explosion of colors in the sky – and of affective memories in the heart – that he shares in the following account

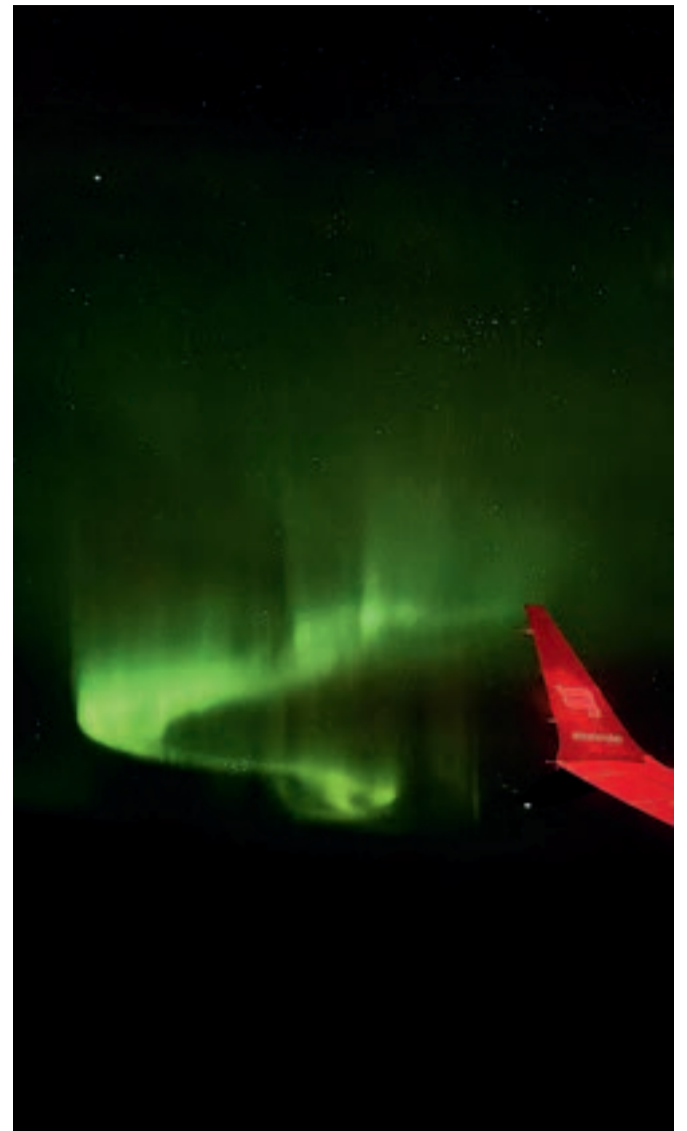


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In the last Carnival, my wife, Mari, our daughters, Olívia and Cecília, and I set out to Iceland. I had already been to the country a few years back during the summer and it had been an unforgettable experience. With incredible scenery, this destination combines glaciers, mountains, rock formations, lovely waterfalls, black-sand beaches, active volcanos and lava fields, geysers, and hot springs. For anyone who enjoys adventure, it's the perfect place because it offers activities like whale watching, trekking, and diving between tectonic plates. And it's a territory that's literally bubbling.

But I had dreamed of visiting the country during the winter to try to see the Northern Lights for quite some time. And we couldn't have chosen the most propitious period to make this dream come true. This phenomenon takes place in the northern hemisphere between September and April; however, it's more frequent during equinoxes, from March to October. To top it off, according to specialists, 2024 will have the best Northern Lights displays in 20 years. This is because the sun has reached the peak of its roughly 11-year cycle, known as "solar maximum," in which wind activity is usually more intense.

In the opening photo, the Northern Lights, side photo, the family in the Hallgrímskirkja Lutheran church, one of the symbols of Reykjavík, and picture taken from the plane window. Below, a shot of the snowy journey



The beaches of Vikurfjara, Reynisfjara, and the children at another black-sand beach in the Vik region

After a few days in New York, we took a flight to Reykjavík – it's a 4-hour journey – and started our adventure. Through the plane window, when we flew over southern Greenland, we had a taste of what was coming in terms of Northern Lights. It was a magical moment!

When we got there, we rented a car and covered the Golden Circle circuit, passing by the capital Reykjavík on our way to the countryside, including stops in Selfoss, Gullfoss,

Geysir, and the picturesque Vik, home to black-sand beaches and many impressive waterfalls and glaciers.

Renting a car in Iceland is very easy and practical. The roads are in good condition, but you need to be careful in the winter due to strong winds and snow on the pavement. My tip is to bet on a 4x4 vehicle and buy an eSim for your phone, as mobility and communication are essential in a remote place like Iceland.



Above, sunset from the 360o Hotel, church in the countryside, and Cecilia on a frozen lake in Reykjavik

THE FARTHER, THE BETTER

Luck is an important factor on a trip focused on the Northern Lights. In addition to clear, dark skies, you must have intense solar activity. I'd recommend downloading an app called "My Aurora Forecast & Alerts," which is really helpful with forecasts.

Another tip is to do like we did and stay in the countryside, in more remote regions far from Reykjavik. We divided our visit between the Landhotel, in Landvegur, and the 360°, in Selfoss. The advantage is that in these places there's less light pollution in the surrounding areas, increasing visibility. And, as an added bonus, you're closer to other natural attractions, like glaciers, caves, and beaches.

We had just three nights in total, when the ideal would be at least seven. But, right from the beginning, luck was on our side: the conditions were favorable and we had a day with blue skies, no clouds, and a wonderful sunset. The forecast for that first night was starry skies and no clouds.

After dinner, all external lights were turned off and guests were invited to step outside and contemplate the aurora. It started out kind of shy and weak, with a light green strip cutting through the sky. Suddenly, it became darker and more intense, with a fluorescent color, combining shades of green, red and pink that danced in the sky as a true queen of the night. There were times I felt like was seeing an explosion!



"Suddenly, the Northern Lights became darker and more intense, with a fluorescent color combining shades that danced in the sky as a true queen of the night"



Olivia in the vehicles used to visit the ice caves in the glaciers of Gullfoss and horses in the Selfoss region, in the countryside



The incredible rock formations at the entrance to the Hálsanefshellir cave, rainbow at the Skogafoss waterfall, and mountain scenery on the way to Vik



WINDOW TO THE SOUL

Showing the world to my children is something I had always dreamed of doing, even before getting married, and it was truly special to have the girls with us on this trip. We've been to a few places together – Olivia wasn't even 1 year old when she came with us on an itinerary that included Indonesia, Hong Kong, Abu Dhabi, and Madagascar.

We find Iceland to be a very kids-friendly destination. My daughters loved every second, especially the black-sand beaches, the horses, the geysers, the snow, and, of course, the Northern Lights! They also had no trouble with the local cuisine, which is great. Everywhere, there are plenty of options of local fish, like fresh trout, salmon, and cod, and all types of meat, including whale meat.

Of course, there are some challenges. And the biggest one was the intense cold of a polar night with clear skies – on these occasions, temperatures can reach -13°F (-25°C). And it can get even colder when it's windy. But, truth be told, I was the one who suffered the most on this day because I took my gloves off to take photos and my hands felt frozen.

Almost a month after coming back home, while I'm writing this text, my fingers are still slightly numb. The last time this happened was when I went to Lake Baikal to photograph its frozen version during the Siberian winter. The good news is that my fingers got back to normal (laughs).

THIS IS IT

MY TOP 10



Portrait: André Greco Amaral. Photos publicity

Minas Gerais-born instrumentalist, singer, and songwriter **Nath Rodrigues** dedicates her days to music, essentially that which moves the mind, body, and soul. For this Corriere, she selects songs written by women that inspire her creations filled with Brazilian flair

Zimbadoguê. *Vanessa Moreno e Dani Gurgel* (2023)
 “A beautiful lesson in Brazilian flair, with extremely sophisticated instruments and timbres, creating the perfect scenario for Vanessa's technical voice, full of feelings.”



Caminhos Rubros. *Camila Rocha* (2023)
 “An experienced bassist player and songwriter, Camila has explored interesting places as a creator and director. She's very committed to her music, technique, and creative process!”



Ter Peito e Espaço. *Sara Tavares* (2017)
 “A song made in collaboration with Portuguese singers and songwriters João Pires and Edu Mundo that makes me miss her so much! Sara, a big musical reference for me, battled cancer, always having music as a guide, and unfortunately passed away too soon. Long live her memory and legacy!”



Capim Dourado. *Jéssica Gaspar* (2022)
 “Jéssica has the ability to transport you to other territories and scenery through her singing. And she combines this with scenic awareness, which is very important for her music to be so great.”



Dia de Sorte. *Tamara Franklin* (2023)
 “Tamara creates interesting narratives about women's desires, with their dilemmas, fetishes, and situations. I find artists who write about this theme and put themselves in this position fascinating. It's light, reflexive, ordinary, fun, lascivious, and delightful, just like the complexity of our desires.”



Boomerang. *Aziza Mustafa Zadeh* (1995)
 “I discovered Aziza recently and, since then, she's been a mainstay on my playlists. A pianist, singer, and songwriter, she was born in Azerbaijan. The possibility to absorb a little of the creative essence from such faraway places makes me think about the spherical geography of music.”



Nada Será como Antes. *Marcia Maria* (1989)
 “Marcia managed to turn this classic song by Ronaldo Bastos, present in our minds in the voices of Elis Regina, Milton Nascimento, and Beto Guedes, into a version full of authenticity, groove, and plenty of boldness!”



Honestly. *Jasmin Godoy* (2023)
 “Half from Rotterdam (Holland), half from Montes Claros (Minas Gerais), the singer, songwriter, and violinist has an impressive vocal range and timbre. Intriguing, disruptive and, at the same time, sweet, she's an unusual hybrid who has a lot to say to the world.”



Juliana y Laura, Hermanas. *Mercedes Lescano* (2015)
 “A skilled pianist, bold songwriter, and provocative singer from Argentina, Mercedes combines techniques of erudite and jazz piano with many Latin American languages of black and original music. And this song has a lot of Brazil!”

Virada. *Manu da Cuíca e Marina Íris* (2021)
 “Marina delivers a beautiful rendition, alongside Péricles. Samba is a great tool to discuss changes in social behavior, especially when the singer is a woman.”

MY BODY: TEMPLE OF FLAVOR

BY Marcio Alemão ILLUSTRATION Mona Conectada

Food critic Marcio Alemão makes sure to use good doses of pepper to talk gastronomic fads. This time, characters João and Maria reflect on tattoos that pay tribute to international cuisine

It's a sunny morning, the day is starting, and, on the breakfast table, João happily, almost incomprehensibly, announces to Maria:

– I've made a decision.

Maria chokes, coughs, and takes a sip of coconut water.

– Oh my God! Every time this happens, the structures of the civilized world are shaken.

– This time, the civilized world will revere me: I've decided to turn my body into a monument that pays tribute to gastronomy.

– I repeat: Oh my God! And what would that be?

– I'm getting a tattoo.

– Tell me more.

– I'm going to cover my body in tattoos representing the best of universal gastronomy.

– What an interesting gesture. I imagine you'll explicitly state, as in a will, that, in the event of... Death, your body won't be buried, much less cremated. Let's find the best taxidermist on the planet to embalm you, so that everyone can contemplate your judgment and reverence on such an important matter.

– Even though you're seemingly cold, you've just found the best way for my sacrifice – it's not easy to be pierced by needles thousands of times – to be seen as a noble gesture.

– And, above all, a necessary gesture!

– Are you being ironic?

– No way! Imagine how



wonderful it would be if all lovers of good food and drinks decided to immortalize their gastronomic feelings with a good tattoo! Of course, I can imagine, for instance, a lover of arracacha soup. What would that tattoo look like?

– You're right. It would be very hard to stay on topic with soups. That's why I thought about ceviche. My first tattoo will be of a ceviche.

– Great choice. Who wouldn't recognize a ceviche tattoo, even from a distance?

– Do you want to know why I chose the ceviche?

– I'm very curious.

– For a simple reason: this dish is more relevant in the gastronomic universe than the Canard à l'Orange, the Lobster à Thermidor, the Gran Bollito Misto, and similar museum pieces from old gastronomy. Must I remind you that a Peruvian restaurant has been outshining others formerly considered the best in the world for years?

– How many uncomfortable truths in your words! But I can already picture a ceviche tattoo, and

the result is enchanting. Do you see llamas surrounding it?

– Of course! Lamas, condors flying, and Mercedes Sosa.

– A poncho?

– Good idea.

– What about the Brazilian side?

– Pork rinds with marmalade and feijoada.

– It's fascinating to think about the tattoo artist's challenge to draw a feijoada.

– A black bean, a pork ear, an orange. I can imagine a minimalist version of this gigantic dish.

– Chefs. Do you intend to pay tribute to anyone?

– No. I'm not interested in polemics. If I represent X and don't get a tattoo of Y, can you imagine the chaos?

– I can't say, but perhaps you're overestimating the exhibition of your body. Who would have access to it? Who will see this gastronomic temple?

– I thought about a solo exhibition.

– You on a pedestal, naked, at the Ibirapuera Park's Oca, for example?

– No?

– It's definitely a "yes." Who wouldn't want to see a body tattooed with ceviches, Nordic perversions, Brazilian delicacies? The world is thirsty for new paths. Be one of them.

– Would you give me a picture of you?

– Don't make me sue you.

Potato salad

BY Benê Souza PHOTOS João Bertholini

Memories of Sundays with his family serve as the inspiration for Benê Souza, chef at the new Virado SP, to create simple, affective dishes that are not less flavorful. Proof of this is the potato salad he learned from his aunt that, to this day, is part of his list of favorites

I grew up in a suburban area in rural São Paulo. My parents worked long hours and we didn't have many opportunities to have meals together, but on Sundays we usually managed to make it work. One day to get together, be among family, and eat.

One of my most striking memories from those moments is my aunt, Adriana, arriving with her delicious potato salad with mayonnaise, duly stored in her best Tupperware. At the time, I didn't even think about cooking or anything like this, but I knew that was my favorite dish ever. It was lick-the-bowl good! Now I know that what made me truly believe in gastronomy were those experiences among family, the idea of sharing the table with people you love.

When I was about 8, I started to cook to help my mother. First, she taught me how to make rice and, right from the start, I was good at it. Little by little, I started to try new things. I loved to watch the Ana Maria Braga show to test a few recipes, and my aunt was always teaching me something new, like meatloaf, coxinha. I still couldn't see the kitchen as a job option; it was just not on my mind.

My father is a musician, a trumpeter, and I tried to follow in his footsteps. When



Benê Souza at Virado SP. Below, his version of potato salad served with beef milanesa



"For me, this dish has a place in my affective memory that I think of fondly"

I quit, I went after another profession he considered possible: mechanics. After finishing a course in the area, I was left in a limbo, thinking what to do with my life. Until a friend, who knew how much I enjoyed cooking, asked, "Why don't you try something in this field?" My first opportunity was with a chef from Campinas, who later referred me to a hotel. I was roughly 17 and felt like a dream was being conjured.

Then I worked at the kitchen of a draft beer joint, where I learned a lot about life and the profession. It was only after this that I managed to land an internship at Maní. I was supposed to work there for four months, but I gave my all to learn and ended up working there for five years. And more recently, when I was working alongside chef Felipe Bronze, I was invited to run Virado SP.

My cuisine is based on simplicity, and the restaurant has this inspiration, so the job offer made sense. Real simplicity, no frills, with flavor. And, of course, I included my version of potato salad on the menu.

I've tried many variations of this dish. When I was working at Maní, I considered the potato salad at Bombom, a luncheonette next to the restaurant, the best in São Paulo. Then I discovered Galeteria Lousã and loved their salad. It's an easy recipe that allows for endless combinations. I love to serve it with beef milanesa because there's a counterpoint between the salad's lack of texture – a mandatory rule for me – and the crunchiness of the meat. I also usually season the salad in advance – my aunt would do this the day before and I loved it!

And it doesn't matter how many versions I try: hers is still the most delicious. It has a place in my affective memory that I think of fondly. To this day, Sundays are ritualistic days for me.



GOOD EYE...

SUADA



RRAHMANI

Corriere Fasano

Suada Rrahmani adds poetry to whatever she does – and the arrangements she creates as a florist. For this *Corriere*, the German designer shares her favorite species and other perfumes present in her imagery



CLOCKWISE: Many of the flowers I like are connected to my memories. The shape of the **lily of the valley**, for example, reminds me of the bells I used to collect as a child. They hypnotized me! / It's hard to choose my favorite species, but I love **daisies**. They awaken an affective memory for me – who never played He loves me, he loves me not while growing up? It's the only flower I chose for my wedding bouquet. / I love the **anemone** because the closer you look at it, the more fascinated you get by its details. The petals have different colors and, over time, they start to move differently. My favorite one is purple. / The **poppy** is always beautiful – from the seed to its end of life. I like to watch them in the fields in France between May and June, like one I visited nearby Bergerac. It's as if someone brushed paint in the scenery, with small drops of red everywhere. / I love arrangements with **straw**. I have several pieces in this material at home. My family lives in Finland, where the *himmelis*, décor objects made from straw, with geometric shapes, are an inspiring tradition. / Also on straw, I really like designer **Emma Bruschi**, who has a strong connection with this artisan craft. / I admire the creations of **Madison Hartley**, from California. They are wilder and perfectly combine touches of color with special detailing. I try to draw inspiration from these designs for my work. / For more structured arrangements, which could turn into artistic compositions, I'm a fan of **Louis-Géraud Castor**. / I love the photography books by German author **Karl Blossfeldt**, with incredible images of plants and flowers in black and white. / I had the opportunity to visit Chanel's **camellia fields**, in France, and was very inspired by the work of **Jean Thoby**, the botanist responsible for the cultivation of the flower.

MOVIE *SOMETHING'S GOTTA GIVE*

More than just being Narcisa Tamborindeguy's favorite movie, this romantic comedy starring Jack Nicholson made the writer start to believe in love again



Narcisa Tamborindeguy

Born in Rio de Janeiro, Tamborindeguy has lived all over the world, but it was in Rio that she established her iconic, irreverent way of being, represented by the famous catchphrase Oh, this is crazy! A resident of the emblematic Chopin building, the socialite has a law degree and is the author of two books.



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I love Jack Nicholson, his wit, his irresistible charm, and I try to watch all his movies – my favorite is *One Flew Over the Cuckoo's Nest*. Incidentally, I've met the actor in Aspen – he's a very good skier! I was with friends who know him, we went to his cabin with some great people from California, and then he disappeared in the mountains!

Well, even though *Something's Gotta Give* is from 2003, I watched it for the first time last year. I was in Paris and the movie was playing on TV. I loved it! It's a light romantic comedy that takes you to a world of dreams, escaping today's aggressive reality. And the cast also includes Diane Keaton, yet another actress that I admire, and Keanu Reeves.

In the plot, Jack Nicholson plays a playboy who's dating a younger woman and they go to the Hamptons, to her family's house. When they get there, he finds out his mother-in-law, a playwright played by Diane Keaton, will also stay there during the same period. A series of things happen and he ends up falling in love with both of them. Rumor has it that Nicholson plays himself in this story.

In addition to being light, the movie

ABOUT THE MOVIE

Something's Gotta Give

Release year
2003

Written and directed by
Nancy Meyers

Fun facts

Jack Nicholson and Diane Keaton worked together in *Reds*, in 1981.

The movie title is a tribute to a song of the same name by Johnny Mercer, from 1954. The name of the character played by Keanu Reeves, Julian Mercer, was inspired by the singer.

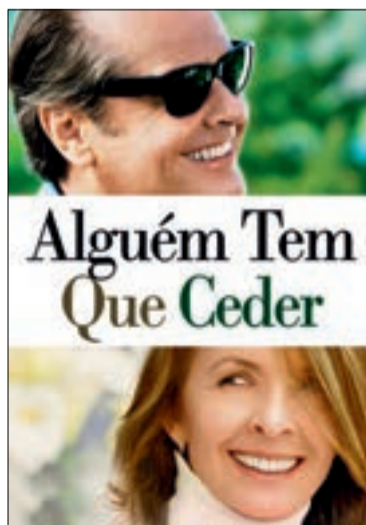
The character played by Diane Keaton was written especially for the actress.

Diane Keaton won the Golden Globes for Best Actress for her performance – she was also nominated for an Oscar.

also made me have hope in love. Love that has no set time to happen, as long as you know how to compromise. That's why I like to recommend it to my dear older friends: may they keep believing in love, at any age and any moment. Nothing is impossible!

Another aspect that I loved was seeing all those amazing houses in the Hamptons, a seaside resort nearby New York.

In addition to Jack Nicholson and Diane Keaton, I like to follow the work of such actors as Leonardo DiCaprio, Al Pacino, Julia Roberts, Richard Gere, Brad Pitt, Robert de Niro, Jodie Foster, and Anthony Hopkins. And I couldn't leave out all the talented Brazilian actors. I love them all!



CROSSWORD

OLYMPIC GAMES

We're counting the days to the Paris Olympic Games, which will take place on July 26-August 11. Until then, how about testing your knowledge on the subject?

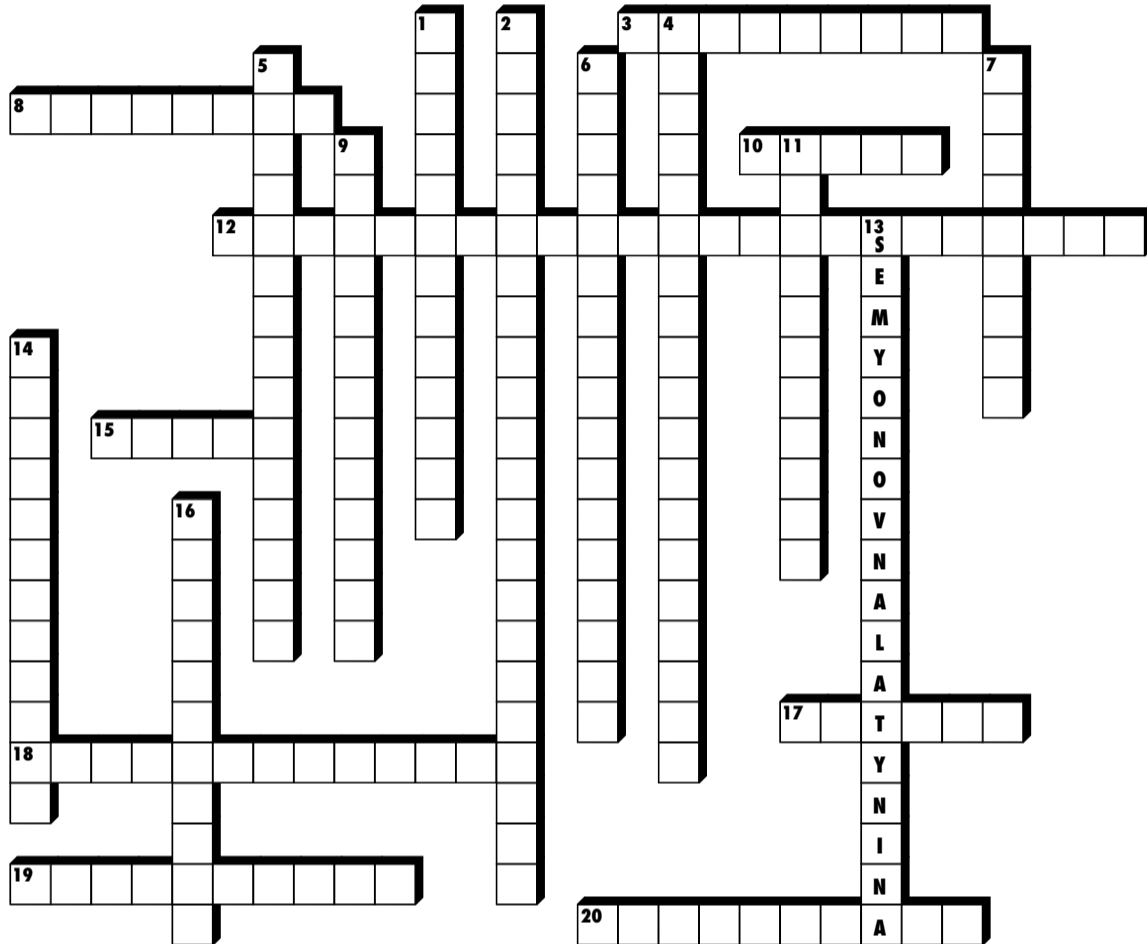
POR Arthur Dapieve

PUZZLE



Down

- 1. American athlete who holds the record for most gold medals in swimming
- 2. Brazilian two-time triple jump champion
- 4. Jamaican female athlete champion of the 100 m event
- 5. Brazilian champion of the marathon swimming
- 6. American swimmer and actor who won three gold medals in 1924
- 7. Sport played using a racket and shuttlecock
- 9. First swimmer, from Western Germany, to win four gold medals in the same Games
- 11. Barefoot winner of the marathon in 1960
- 13. Larisa (...) Soviet gymnast who holds the record for most gold medals
- 14. Member of the original Dream Team
- 16. South American city not selected to hold the 2004 Games



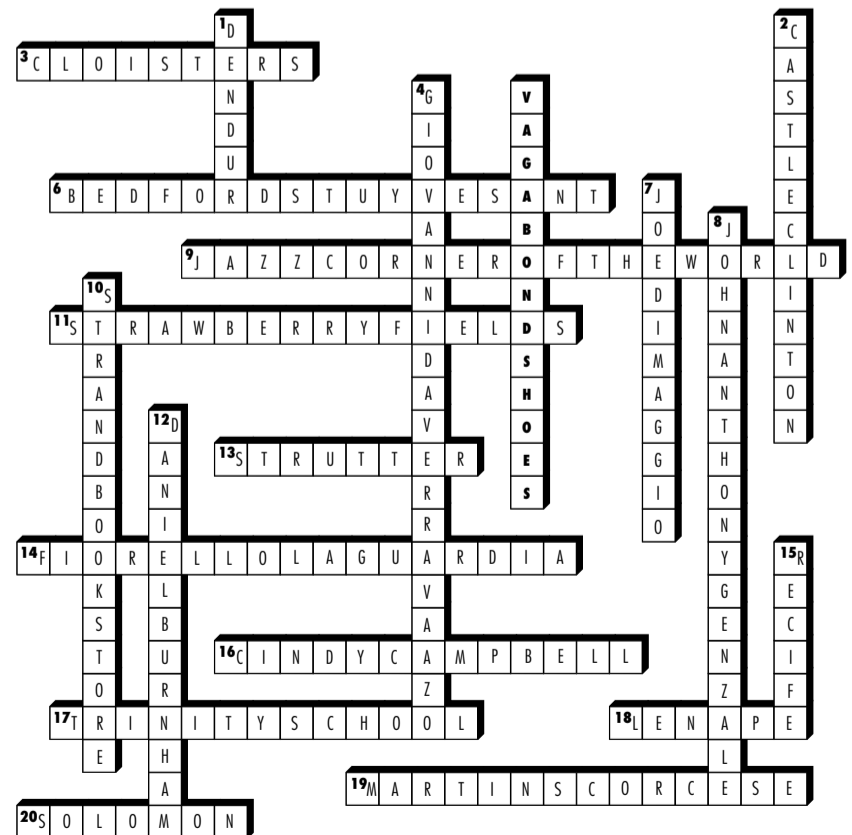
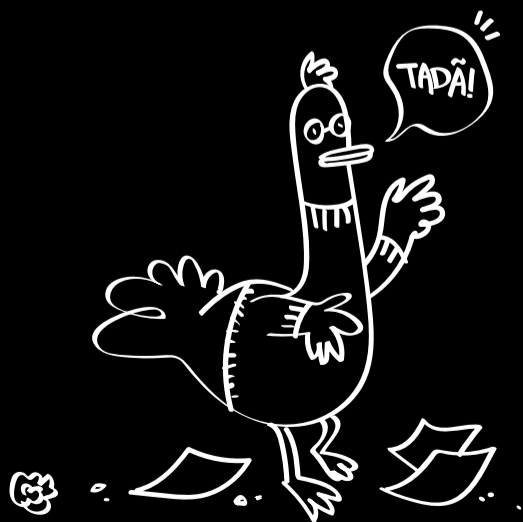
Across

- 3. City that hosted the 1956 Games
- 8. New Olympic sport for this year's edition in Paris
- 10. Olympic sailing category
- 12. Swiss marathon runner who moved the world in 1984
- 15. Olympic mascot in 1980
- 17. Soccer played indoors
- 18. Romanian gymnast who enchanted the world in 1976
- 19. American runner who made Hitler furious in 1936
- 20. First Irish winner of an Olympic gold medal in tennis, in 1896

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

LET'S CHECK: Check out the answers to the crossword puzzle published in issue number 20 of *Corriere Fasano*

OLD NEW YORK





More than just inspiring different generations for decades, **Maria Bethânia** and **Caetano Veloso** will soon set out on the most highly anticipated tour in years. To join in the mood, check out a selection of excerpts that turned into poetry in their voices

CAETANO VELOSO

“Time doesn’t stop and, however, it never gets old.”

**“Any type of love is worthwhile.
Any way of loving is worthwhile...”**

“I’m not waiting for the day that man will wake up. I just know several beautiful harmonies that are possible without any judgment.”

“It’s just that Narcissus finds ugly that which is not a mirror.”

“My vagabond heart wants to carry the world in me.”

“You need to be attentive and strong; we don’t have time to fear death.”

**“Some people go,
some so,
some are,
some give,
some don’t,
some will.
Some feet,
some hands,
some head,
some just heart.”**

MARIA BETHÂNIA

**“There’s a warning sign on the door to my heart:
If you can’t dance to the house rhythm,
don’t waste your time ringing the doorbell.”**

“You’ll see that it’s just how it is, your story doesn’t have an ending, it continues every time you say ‘yes’ to your imagination, to the art of smiling every time the world says ‘no.’”

**“I’m like a thin branch
that any wind can bend,
but no sword can cut through.”**

**“I only say what
I think; I only do
what I like and what I
believe in.”**

“What part of me, that I’m not aware of, is my guide?”

**“The only way out for man is to
not lose sight of love.”**

“I have hated a lot. A useless fuel burn. I’ve hated small people. And this is just stooping to their level.”

“And if anyone wants to know:
I’m quite happy like this, much more than
whoever said or will say anything about me.”

“If I cry, when I cry,
My tears are for watering
the grass that feeds life.
By crying, I rebuild the
springs that you dried out.”

**“How many wars will I have to
win to have some peace?”**

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Personnalité

Nenhum desafio é grande demais para quem está preparado e tem o apoio da melhor equipe.
Pense nisso na hora de escolher o seu banco.

Carlos Alcaraz.
Tenista nº 1
mais jovem
da história.

ALCARAZ



Seja Personnalité