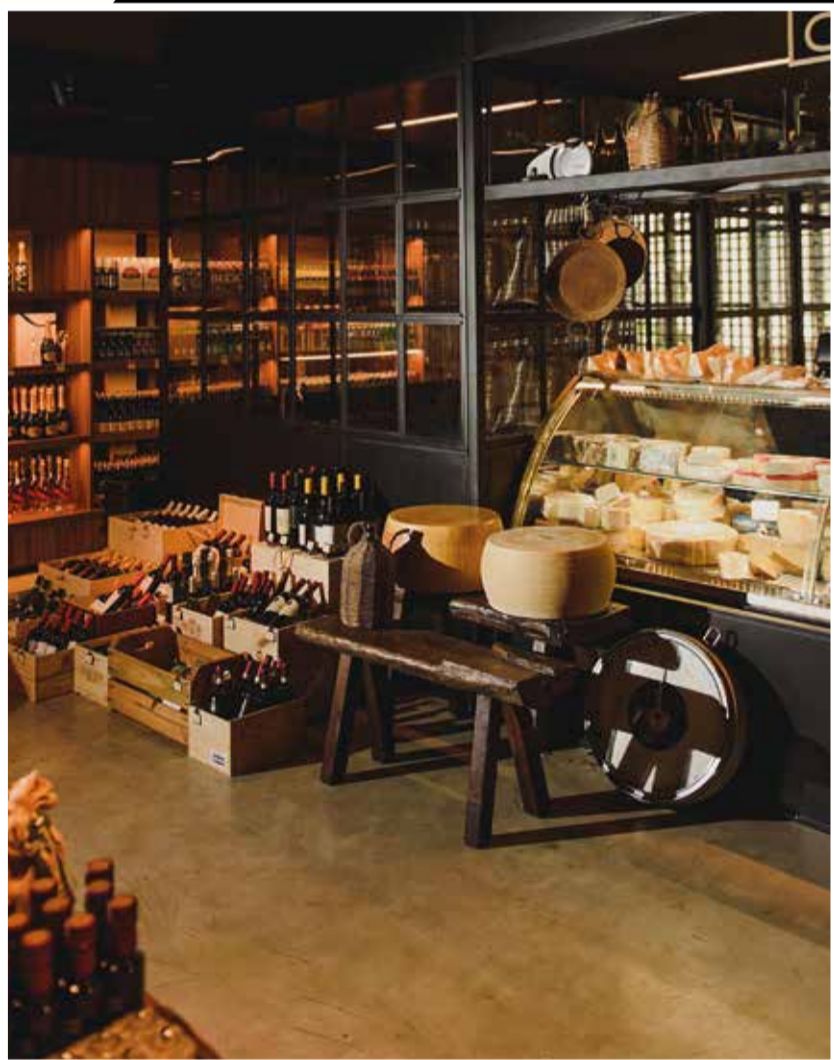


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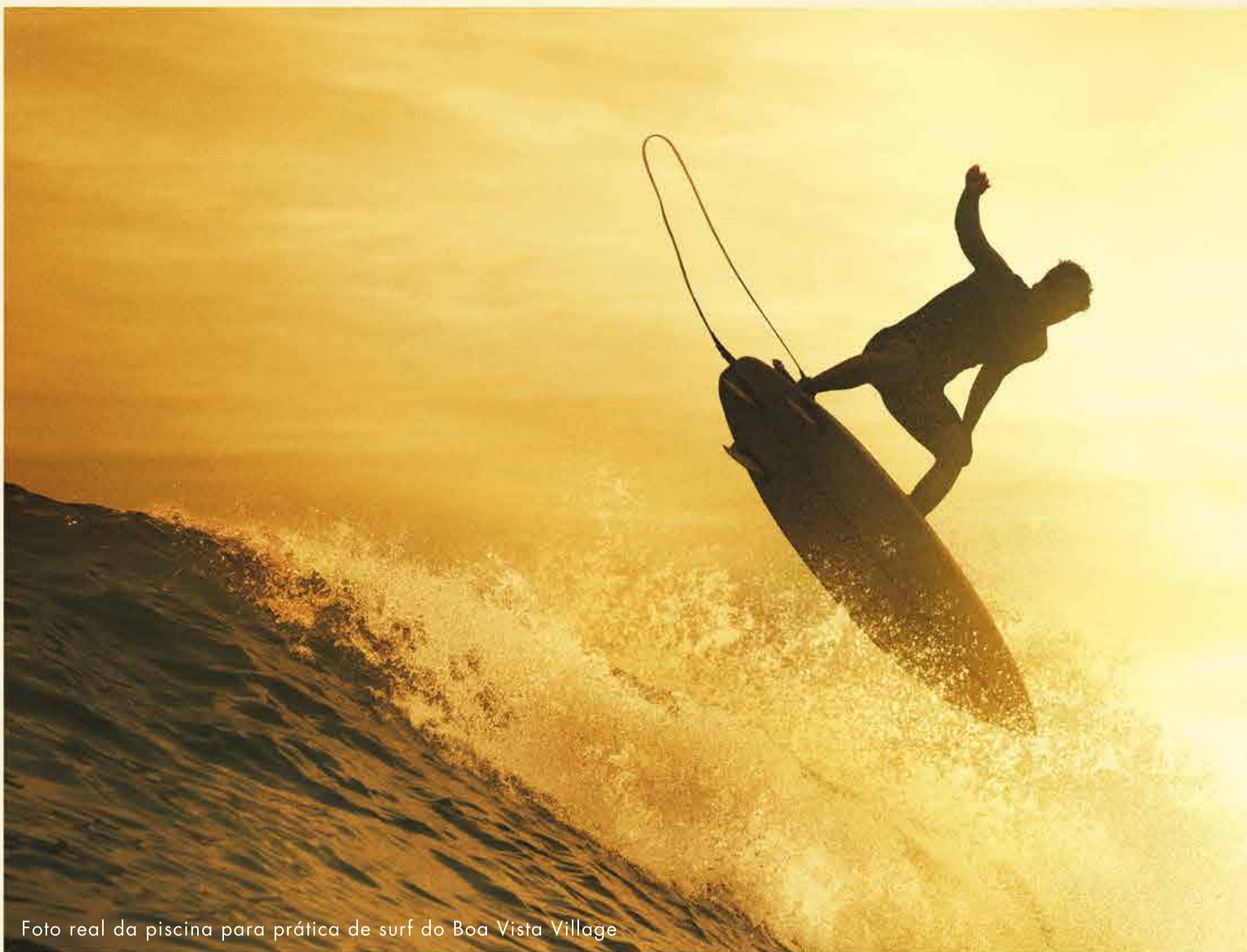


Foto real da piscina para prática de surf do Boa Vista Village



Perspectiva do Surfside Residences

- Uma completa estrutura de serviços e amenities inéditas:
- Campo de golfe de 18 buracos assinado por Rees Jones
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 - Centro equestre e Fazendinha
 - Town Center com lojas e restaurantes
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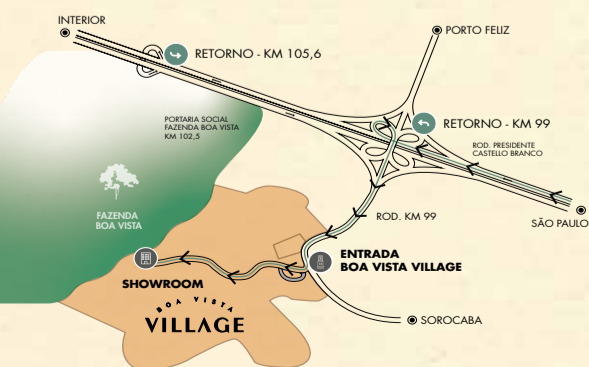


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Lili Carneiro

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Luisa Strina interviews Antonia Bergamin

Antonia Bergamin grew up surrounded by art. She's the daughter of Jones Bergamin, a renowned art dealer and director of the auction house Bolsa de Arte. At 34, the Rio native has plenty of experience - among her most recent feats is the opening of the promising gallery Galatea, alongside two partners. Next, check out her reflections on this universe



ONE

LS Which Latin artist, living or deceased, would you like to represent?

AB Mira Schendel.

TWO

LS What have you learned not to do from your father's experience in this market?

AB To think in short terms.

THREE

LS What should be the cultural agenda priority of the next minister?

AB One of the greatest achievements in the culture area was the passing of the Rouanet Act, which, in my opinion, has been wrecked. The biggest challenge will be to restore the credibility of this act and reform it. It's an essential tool for the development of culture in Brazil, so that it can benefit those who truly need it.

FOUR

LS São Paulo hosted four art fairs in 2022. In your opinion, is there an event connected to this universe that's still missing?

AB Yes. The promotion of artistic production, including artist guidance and more artist residencies for the city.

FIVE

LS Soon, my gallery will celebrate its 50th anniversary. Which advice would you give me for the next half century?

AB What's most impressive about you - and your gallery - is your ability to adapt and attention to changes. I think this comes from your curiosity and, mainly, your ability to listen to other generations. An extremely rare quality, which fails in 90% of the market agents over time. So, my tip would be: acknowledge and maintain this quality.

SIX

LS What will it take for new and relevant art collections to be formed in Brazil?

AB Honestly, I believe we need fewer people thinking about money and more people thinking about art. Many new collectors buy art just as an investment. A big mistake, in my opinion.

SEVEN

LS Answer quickly. Which work of art would you buy? Comedian, by Maurizio Cattelan. Or Girl with Balloon, by Banksy? And, not so quickly, why?

AB Comedian, because I can relate to his work. I almost bought one of his pieces once and have tried to convince many close collectors to do the same. For me, he's one of the greatest artists from his generation.

"Many new collectors buy art just as an investment. A big mistake, in my opinion."

Antonia Bergamin interviews Luisa Strina

It's impossible to talk about Brazilian art without mentioning Luisa Strina, who opened a gallery in São Paulo in 1974. A reference all over the world, her space was the first from Latin America to participate in the Art Basel fair, in 1992. The gallerist, known for introducing important names to the market, shares with Corriere what she's learned



ONE

AB *What was the first work of art you bought?*

LS An engraving by Lívio Abramo, at a Baccaro auction, when I was 16. It was a complete disincentive because I paid much more than it was worth - the framer tore the engraving and erased the signature. I should have never bought art again, but I persisted.

TWO

AB *You're a pioneering woman in the art market. What challenges did you face in the beginning and how do you see the role of women in this universe these days?*

LS I started out as an art dealer, representing a few artists from Escola Brasil. I didn't have a gallery, so I organized exhibitions in other spaces. Luiz Paulo Baravelli, who was closing his studio in Jardins at the time, asked me to open a space there to represent him. He also said the gallery should have my name, which was famous abroad but was still unknown in Brazil. At the time, 90% of the market was comprised of women.

"Once I said to collector Jean Boghici that a good artist is a dead artist, to which he responded, 'That's because you don't know the widows.'"

THREE

AB *With a gallery that's turning 50 soon, how do you maintain an innovative and current program, working with artists that have been with you for a long time?*

LS I've never interfered with the artists' creativity. I've had a few disappointments, but most exhibitions were very pleasurable.

FOUR

AB *You've had a gallery for 50 years; I've had one for 10. If you could give me a piece of advice, what would it be?*

LS To maintain the focus of your program and not embark on seductive market trends.

FIVE

AB *We went to MoMA together a few months back. Imagine the museum is on fire and you can save one piece, but you can't sell it! What would it be?*

LS The installation by Fernanda Gomes I just sold to MoMA.

SIX

AB *Is a good artist a dead artist?*

LS I said this to collector Jean Boghici once, to what he responded, "That's because you don't know the widows."

SEVEN

AB *Could you tell us a peculiar story about all these years in the art world?*

LS I've never cancelled an exhibition halfway through its run, except for the exhibit of Belgian artist Trudo Engels, in 2012, whose objective was to fast for a month at the gallery. I hired a doctor who would come by to check on him every day. After 25 days, he told me he couldn't be responsible for the artist's life anymore. I closed the exhibition before I had to hold a wake.

What's cooking at home

02-04
2023

The best of summer in Trancoso, Salvador, and Punta del Este, treatment options focused on wellbeing at several Fasano spas, and the new sensation in the New York night scene. In addition to gastronomic treats in São Paulo, Rio, and Belo Horizonte, and much more

New flavors at Bistrot Parigi

One more reason to visit Bistrot Parigi. The menu at the restaurant, run by chef Vanessa Silva, has new arrivals full of flavor, including pork shoulder with mustard and cornichon sauce; cod loin with vegetables à la Provençale; and lamb tasting. All this in a delightful space at Shopping Cidade Jardim, perfect for summer days.



Bucolic scenery at Fasano Punta del Este

Half-beach, half-farm, Fasano Punta del Este is installed in a special scenery in the region of La Barra, perfect for a quick, unpretentious visit on one of the many holidays this year. A 490-hectare preserved area by the banks of a river and a delightful hotel that offers a pool with a privileged view, golf course, tennis courts, bike rides, and many other experiences in slow-travel mode.

Partying is necessary

When it's time to plan the year's celebrations, whether they be big parties, corporate events, or even private gatherings at home, check out the services provided by Buffet Fasano, available all over Brazil, which offers a menu comprised of Italian cuisine classics, in addition to vegetarian, vegan, and kosher options.



The coolest club in Manhattan

Fasano Fifth Avenue, which has a members' club/hotel system, has launched an app for guests and property members. In addition to offering exclusive content for the New York location, the new arrival provides a channel for visitors to communicate with the Fasano concierge, who can help to confirm their attendance to events and book experiences offered exclusively to members.

The NY soundtrack

Listening to jazz and bossa nova at the recently opened Baretto has become an essential activity in New York. Located on the upper floor at the Fasano Restaurant, the bar is open on Fridays and Saturdays and features an impeccable musical curatorship that's a trademark of the Group.



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To share

Weekends are perfect for meeting up with your favorite people and sharing special moments, right? With this in mind, on Saturdays, the lunch menu at Gero Belo Horizonte offers several dish options designed to be shared. Octopus rice, fresh oysters with lemon and vinaigrette, grilled seafood, and even the classic filet mignon parmigiana are among the suggestions that can be shared by two, family, or friends.



Tradition

São Paulo has one more option for Sunday lunch that's worth a visit. The Fasano Restaurant now has a special menu for the occasion, with dishes made in a wood-burning oven – make sure to try the roasted lamb shoulder with lentils. Sunday lunch is served from 12 p.m. to 5 p.m. For information or reservations, please call +55 11 3896 4000 or use TagMe.



A joyous summer in Bahia

The happiest season of the year in Bahia has started and our hotels in this destination have prepared new arrivals that are perfect for the summer. With an incredible view of the Bay of All Saints, the rooftop at the Fasano Hotel in Salvador will have DJs, private shows, dinner parties with guest chefs, and delicious feijoada on the first Saturday of each month. And, in between cocktails, guests can also take historic, cultural tours, as well as sailing lessons, organized by our team. The atmosphere is also lively at the Fasano in Trancoso: by the beach in Itapororoca, the Praia restaurant will feature DJs and music every day. Visitors can also take advantage to go stand-up paddling, kayaking, boating, or on a fat-bike ride. After all, while adults enjoy the paradisiacal scenery, kids can participate in playful activities led by a recreation team.

Recipes in a wood-burning stove

Always a great activity in Rio de Janeiro, Gero Panini has new arrivals. The menu at the restaurant, located in Ipanema, now features recipes finished in a wood-burning stove that arrive at your table in charming iron pans. The recipes, available during lunch hours from Monday to Friday (except holidays), have special aromas and flavors, typical of fire grilling.



Best wishes!

2023 is a special year: the Fasano Hotel in São Paulo is celebrating its 20th anniversary, promising to celebrate in grand style!

Good news at Fasano spas

This summer, the spas from the Group in Brazil are introducing a special summer ritual, designed to intensify your tan and illuminate your skin, which starts with exfoliation made with golden linseed, organic sugar, and Tiare flower oil. The São Paulo spa is offering a new exclusive therapy option that uses orange and lavender to provide deep relaxation – the complete treatment includes a detox sauna session, exfoliation with salt from the Dead Sea, foot soak, and a hot stone massage. Can you imagine? Meanwhile, at the Belo Horizonte spa, the highlight is a session called Maravilhas de Minas ["Wonders of Minas"], inspired by precious stones and the regional "latte" culture. The energetic properties of three crystals are the base of the treatment designed to purify and expand energy. In addition, coffee, milk, and almond oil are also used to provide a light exfoliation.



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What is happening around the world

02-04
2023

Art everywhere on all continents – how about a tribute to Picasso at the biggest museums in the world? –, Stella McCartney on Brazilian soil, and other good news on our radar

TEXT Raquel Fortuna

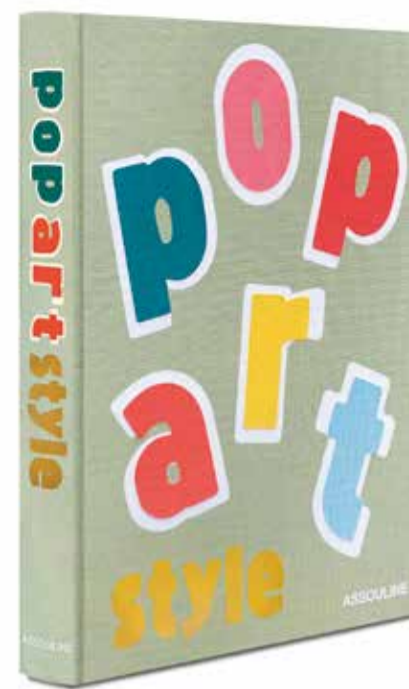
Art and representativeness

Black culture is the central theme of two new exhibits at the Inhotim Institute, in Brumadinho, Minas Gerais. Organized by the museum's art director and team of curators, they resume the research initiated in 2021 in association with Ipeafro, on the work of artist, poet, playwright, and activist Abdias Nascimento. Running at Galeria Fonte, *O mundo é o teatro do homem* is based on the legacy of Teatro Experimental do Negro (TEN), founded by Nascimento. Meanwhile, *Quilombo: vida, problemas e aspirações do negro*, running at Galeria do Lago, is a direct reference to the newspaper edited by TEN from the late 1940s to the early 1950s and discusses Black representativeness and identity in society at the time, making a connection with the contemporary output of Brazilian artists. Running until July 2023 | inhotim.org.br



60 years of pop art

After a famous travel series, publisher Assouline is releasing the Style line, dedicated to art movements. The new arrival is a book celebrating 60 years of pop art, retracing the career of artists like Andy Warhol and other names that came after him, in addition to the historic influence of this style on culture to this day. The work contains iconic images from several periods and in different formats that express its aesthetics, known for representing all that's new and fresh. @assouline



Spanish legacy

The 50th anniversary of Pablo Picasso's death, in April 2023, will result in a series of tributes to the Malaga-born painter across the world. In New York, highlight to an exhibition at the MET (Metropolitan Museum of Art), running until February: *Cubism and the Trompe l'Oeil Tradition* examines Cubism's engagement with the tradition of trompe l'oeil painting. Meanwhile, at the Guggenheim, *Young Picasso in Paris* promises to explore Picasso's first experience in the French city and his exercises in character study – it's expected to open in May. In Barcelona, the Picasso Museum is opening an exhibit in April focused on the artist's Blue Period, while in Madrid the Prado Museum is organizing an exhibition that will alternate pieces by Picasso and paintings by El Greco, one of the artists that most influenced him. Running from June 13 through September 17, 2023 | metmuseum.org | guggenheim.org | museupicasso.bcn.cat | museodelprado.es



Brioni

JUDE LAW & RAFF LAW
Shopping Cidade Jardim - Piso Térreo

Tea with honey

The Colmeia collection, an absolute hit from Tânia Bulhões, has a new arrival. The Colmeia teapot is now part of the brand's beloved tea line. With delicate bee prints in gold foil – inspired by Minas Gerais farms –, the piece with a wood handle has a noble space next to cups, dessert plates, and cutlery designed for the most beautiful tea or breakfast table décor. For cozy, inspiring moments. @taniabulhoes



Arigatô

The Tomie Ohtake Institute, in São Paulo, is celebrating its 20th anniversary with the exhibition Tomie Ohtake Dançante, which takes a new look at the artist's work and legacy, from the proposal of investigating if paintings dance or if it's possible to dance with paintings. In addition to a selection of pieces by Ohtake, the exhibit features the work of choreographers in a dialogue with the artist's home and output, conceived in open rehearsals at her home/studio. Under the curatorship of Paulo Myiada and Priscila Gomes. @institutotomieohtake



Yes, we have Stella McCartney

Stella McCartney on Brazilian soil? Yes! The famous English fashion designer now has a store here, a 344 ft² [32 m²] space located inside CJ Mares, at Shopping Cidade Jardim, in São Paulo. The label's debut is taking place with the arrival of the collections Resort and Spring Summer 2023 – clothes, bags, and accessories selected under the curatorship of the CJ Mares procurement team and the Stella McCartney team. cjfashion.com



Radar

A new can't-miss exhibition in São Paulo, Frida Kahlo, a vida de um ícone is an immersive exhibit that proposes a biographic journey through the Mexican artist's career. On the walls, there are no reproductions of her paintings but rather a selection of historic photos, original movies, and collector's items on huge projection screens. The proposal is to explore a new immersive language in a 21,530 ft² [2,000 m²] digital setting. Running until April 30 at Shopping Eldorado. @fridaimersiva




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Old-fashioned

TEXT Raquel Fortuna

Personally selecting the ingredients for lunch or dinner when going shopping is once again one of those (great) pleasures in life. With it, the grocery store culture has made a comeback



If you look up the word grocery, you'll find several definitions: commercial establishment that sells food and small things that are often needed in the home; supermarket. But, especially for anyone who likes to eat and cook, groceries go beyond their entry in the dictionary. "The pleasure of choosing the food, beverage, and ingredients of a meal in a place where the products have been carefully selected by someone who has attentive eyes and is a gastronomy enthusiast is different. The consumption experience gets a whole new meaning," defines Luiz Américo Camargo, a food writer and curator.

The origin of groceries dates back to ancient history: they supposedly appeared in fluvial ports on the Tiber River in Rome and served as trading posts for products coming from the Ostia Antica seaport. But it was only in the late 19th century that groceries as we know them started to multiply. "The first ones were similar to general stores," explains João Luiz Máximo, a professor for the Gastronomy: History and Culture graduate program at the Senac University Center.

In São Paulo, most of these establishments were opened by immigrants. One of the most famous, listed as a city heritage site that's in business to this day, Casa Godinho, in the city center, was created in 1888 by Portuguese-born José Maria Godinho and is known for its cod dish and creamy mini pies. The region is also home to other traditional spots, such as Padaria 14 de julho, opened in 1896, which sells bread, olive oil, pasta dishes, antipasti, and typical Italian sweets, and Basilicata, inaugurated in 1914, with its cantina-style preserves and flavors, among many others.

Up until the 1970s, small businesses were the main responsible for supplying city neighborhoods, but, with the popularization of big supermarkets and wholesale stores, they gradually lost ground, especially from the 1980s on, according to Máximo. In recent years, however, we have been witnessing a grocery culture comeback. "This phenomenon is probably connected

to a bigger segmentation of this sector. Groceries today are more associated with food goods, including beverages, focused on a specific audience. Special ingredients that evoke an idea of gastronomy," concludes the professor.

For Camargo, this movement has become even more intense these days, with the world recovering from the impacts of a pandemic and the creation of new habits and routines. "After an intense use of online channels and delivery services, it's interesting to observe the rediscovery



"Perhaps a good grocery store serves this purpose: to be an integral part of your day, by welcoming, serving, supplying"

Luiz Américo Camargo, food curator

of markets, the habit of visiting a grocery store. I believe, not based on survey metrics or scientific evaluations, that this new crop of grocery stores that have been breathing new airs into the city's retail scene can be included in this context. It's a reunion with the simple adventure of checking out the new arrivals on the shelves; or more objectively dedicating yourself to routine rituals, ordering "the usual." Curiously, on a recent visit to Emporio Fasano, the food curator says he managed to complete his to-do list. On the terrace, he had a meeting/coffee, which extended to midday; solved lunch by buying lasagna and salad greens; and planned dinner with some wine, cheese, and prosciutto (he already had bread at home). "Perhaps a good grocery store serves this purpose: to be an integral part of your day, by welcoming, serving, supplying," he concludes.

Custom-made

BY Gero Fasano

Passionate about grocery stores, Gero reveals his favorite spots around the world. Save some space in your bag!



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La Garriga – Madrid

A can't-miss place for fans of Iberian goods. Stop by to buy some jamón and other cold cuts and munch on bocadillos. [@lagarriga_gastro](#)

Ô Divin – Paris

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Harrods Food Halls – London

No explanation needed. It's paradise for food enthusiasts. They have all you may need, and everything is exceptional. [@harrodsfood](#)



2nd Avenue Deli – New York

An authentic Jewish deli opened in 1954. Jerry Seinfeld loves their pastrami!
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Italo, Vauxhall – London

Beloved by its neighborhood, this nice corner shop rose to fame for its quality food.
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GROCERY STORES



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Le Zingam – Paris
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Roscioli Salumeria con Cucina – Rome
One of those Italian delis full of soul and flavor, that you always want to visit again.
[@rosciolisalumeria](#)

Enoteca Mascari – Venice
Venice can change, but this establishment will always remain authentic and faithful to the best producers in the region.
[@drogheria_mascari_venezia](#)



Butterfield Market – New York
A grocery store/roisserie run by the same family for years that offers the best comfort food.
[@butterfieldnyc](#)



Russ & Daughters – New York
Because over 100 years of bagel & lox is no small thing.
[@russanddaughters](#)



Peck – Milan
There's no Milan without Peck. Opened in 1883, this delicatessen is a temple for food in the city – in the past, it was the official supplier of the royal family.
[@peck_milano](#)

Barney Greengrass – New York
One of those places where time passes and everything remains the same – thankfully! Their fish options are a classic. [@barneygreengrassnyc](#)



Goldhahn & Sampson – Berlin
From books to coffee, including food options, their selection is incredible. They have a few locations scattered all over the city.
[@goldhahnsampson](#)

Beppe e i Suoi Formaggi – Rome
An impeccable selection of homemade cheese and cold cuts, or from the best producers in Piedmont. Delicious.
[@beppeesuoiformaggi](#)

The time is now

With an exceptional curatorship and options for all times of day and occasions, Emporio Fasano has become a daily stop for residents of Jardins and other neighborhoods in São Paulo

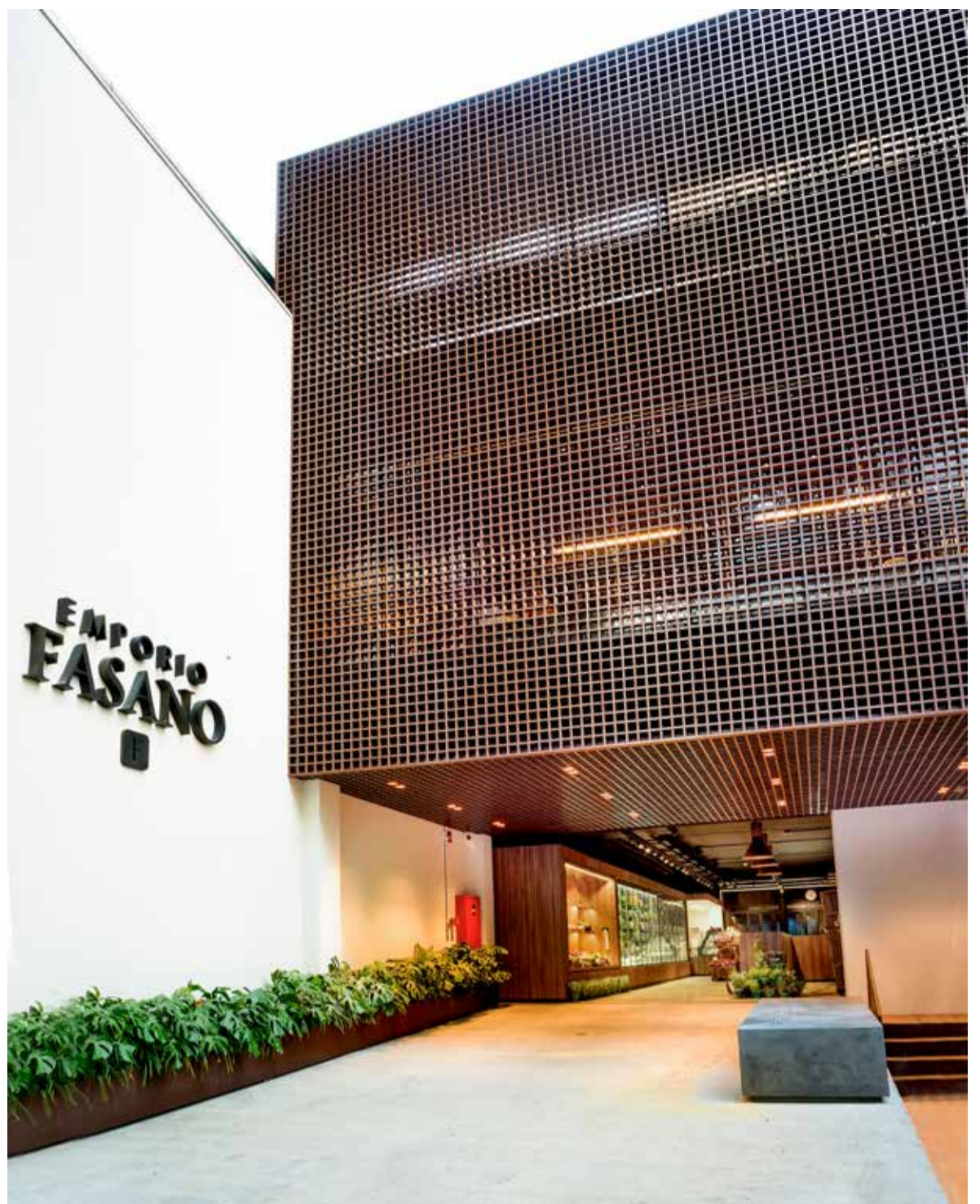
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"Every day, she does the same things...." This song, a classic by Chico Buarque, could well serve as the soundtrack to customers at Emporio Fasano, who have included the establishment on their list of everyday chores.

After all, after plenty of planning, the place offers everything people may need – from fresh ingredients to unexpected gifts –, with the same curatorship as the group's hotels and restaurants.

Most visitors arrive on foot and, right on the ground floor, they manage their main activities of the day. They start with the hot batches of goods that come out of the oven at the artisan bakery every hour. There's the everyday roll, but also a sausage bread for an unpretentious night. Fruits, vegetables, and greens, handpicked from small farmers, go from the shelves straight to their meals.

Anyone who's in a hurry can stop by the rotisserie to assemble lunch and dinner menus that are far from ob-





The hard part is choosing among the so many options freshly made every day

vious with Fasano classics. The hard part is choosing among the so many options freshly made every day. Oh, and if you're planning an event, you can also order special dishes in advance.

But no visit would be complete without a stop on the 1st floor. After all, no one can resist a selection of 720 wine options, varied gourmet items, and, of course, delicious charcuterie. From Italy, exclusive producers, never before available in Brazil. Among the items that have become hits, for example, Tuscan Pecorino cheese – quite different from the Roman variety that can be found in the country –, Grana Padano aged for 18 months, and culatello aged for 16 months. While they

try some of these delicacies, customers love to watch how mozzarella is made, from the famous Fasano burrata with heavy cream.

Before you leave, a stop on the top floor is basically mandatory. First, for the selection of décor and design items from the Fasano Casa line, ideal for when you need to buy a gift to someone special. Then, for Caffè e Panetteria – the perfect ending to your visit, regardless of the time of day. With a delightful terrace, they serve select coffee from rural Minas Gerais, snacks – from toasts to pies with salad –, and even cocktails to add a touch of glamour to your late afternoon routine.

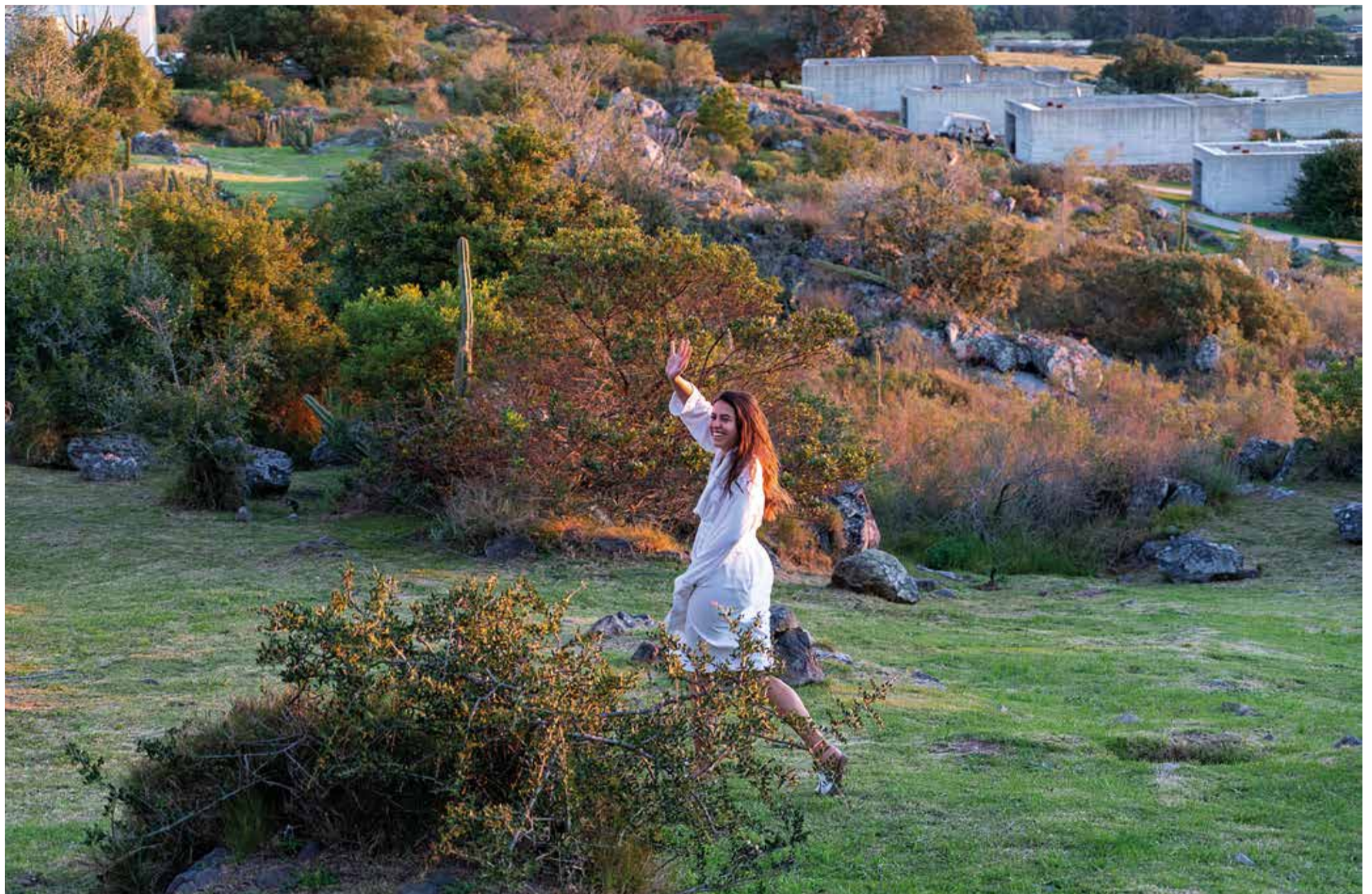




S.O.S Body, Mind, and Heart

TEXT Amanda Cassou

Let the one who has never felt overwhelmed, in need of looking within and rethinking the convictions that result from their routine, cast the first stone. This is what Amanda Cassou, the co-founder of Gallerist, did on a journey of reconnection at Fasano Punta del Este



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In September 2019, I was working a lot. I felt overwhelmed, exhausted, but I didn't have time to think how to change things either. That's when my partner, Luiza Ortiz, suggested that I take a break at Sowing, a kind of retreat for women only that would be held at Fasano Punta del Este.

As soon as I saw the material, I enjoyed the format because it combined the coolest aspects from the wellbeing and self-awareness universes: meditation, yoga, sound healing, astrology, floral therapy, kabbalah, quantum nutrition. When you learn about diffe-

rent techniques, you can understand what makes your spirituality shine. And the setting was also special: the hotel is beautiful and I had heard this Uruguayan region has an energy concentration that's unique in the world – it's remarkable; it's something you feel as soon as you get there.

From start to finish, I felt taken care of, which is rare these days, and this was essential for a good experience. It's subtle, genuine, not forced - you feel it in the details. The meals designed to detox your body, the all-white clothes, made

from natural fabrics. The settings where the activities take place are carefully selected as well: a talking circle in a luau by the beach, a ritual that celebrates women's power in the middle of a garden, and so on.

And, just like on any journey of reconnection, there are a few challenging moments because you are faced with issues that make you reassess your whole life. But, even when you're feeling low, you feel supported by some of the proposed practices.

Among the methods that I enjoyed learning about are the kabba-



“When you learn about different techniques, you can understand what makes your spirituality shine”



lah - I took lessons afterwards - and the access bar. And there are things that I've incorporated into my routine, like the techniques that Lívia de Bueno teaches in her course *Espiritualidade na Matrix* ["Spirituality in the Matrix"]. It includes everything from simple habits, like scraping your tongue, to a few more complex practices, like trying to organize your schedule according to the phases of the moon. Thinking about your intentions and worries and creating small rituals to help things run more smoothly.

Another remarkable aspect is experiencing all this alongside different women, with diverse backgrounds. It was very cool to observe how each one arrived and left, their evolution. It's a unique opportunity to gain self-awareness and connect with your essence. I think only those who have been there can understand what I'm saying.

Plan ahead Keep an eye out for the Sowing 2023 events, which will have editions in magical places in Egypt, Chapada dos Veadeiros, and Uruguay.

Amanda Cassou in several moments of her experience at Sowing

Positive balance

TEXT Isabel de Barros

Meeting a demand of more and more eco-conscious consumers, sustainable businesses are getting ground and proving it's possible – and necessary – to consume without neglecting the planet

Flavia Aranha is a master in thinking fashion in a sustainable manner

Not too long ago, having a sustainable business was unthinkable. This theme was reserved to NGOs, since generating profits and, at the same time, minimizing impacts seemed like a utopia. This concept gradually gained momentum in the Brazilian market and started to become more feasible, showing the results could be promising. After all, according to a survey conducted in 2021 by the Akatu Institute in association with GlobeScan, 86% of Brazilians want to reduce their impact on the environment and nature. And that's not all: 73% of interviewees believe companies could facilitate healthier, more sustainable lifestyles.

These days, thankfully, you can make more eco-conscious choices in several areas. "Nowadays, to be successful, businesses must have a clear purpose, one that generates value to society. Everyone expects this: customers (especially the new generations), contributors, investors, and shareholders, who are the main interested parties in business longevity. There's no future for companies without sustainability in the core of their strategies," says Danielle Fiabane, a sustainability consultant.

Next, check out three stories of companies that were born with the clear purpose of contributing to a better world without leaving aside the importance of good numbers.



Erê Lab

"Sir, how do you play here?" This question is received with joy by artist Roni Hirsch in the playgrounds he visits. After all, alongside his partner Heloisa Paoli, he runs Erê Lab, dedicated to play objects.

It all started in 2013, when Hirsch's oldest son was born and he felt the need to embark on a transformation process. After immersing himself in research about childhood, he created the first Erê pieces, placed in a design event and a city square. With an initial investment of R\$25,000,

the brand became popular at events like Virada Cultural, accumulating awards and clients.

Their concern with sustainability is not limited to the use of certified wood or other recycled materials. The duo also adds elements of Brazilian culture to their playgrounds and encourages the use of public spaces, a daily interaction with the city as a way to foster a sense of citizenship.

Erê Lab's message is so solid that it has spread: 2 million kids and families have been affected in 19 Brazilian states, 200 permanent projects,



"There's no future for companies without sustainability in the core of their strategies"

Danielle Fiabane, consultant



Hirsch and Paoli, of Erê Lab; and the co-owners of Positiv.a: small changes can result in great revolutions

and a community impact program called Coop-erê.

Flavia Aranha

At 38, the designer is the most famous name when it comes to sustainable fashion. Her trump card? Natural dyeing using Brazilian plants and herbs, like brazilwood, pomegranate, and turmeric. Her clothes are also made from biodegradable fabrics, such as agroecological cotton and silk.

Aranha started her career at a denim company precisely to see fashion as a business, but also to rethink its production chain. "I learned about fast fashion, visited polluted cities, saw slave-like work, and the real volume of fashion," affirms the designer, who immediately wanted to reconnect with nature and handicrafts, which have been present in her life since her childhood.

The next step was creating her own label in 2009, which later got a space in Vila Madalena that's open to this day. In the beginning, the dyeing process was conducted at the headquarters, but the label has ex-

panded and now it has three stores in São Paulo and Rio de Janeiro, a facility dedicated to dyeing equipment, 35 employees, and proudly boasts a B company certification. Despite the size of the operation, Aranha makes a point of interacting with customers. At her store, for example, she re-dyes pieces to prove it's always possible to rethink disposal. All this to show that small attitudes can result in great transformations.

Positiv.a

It was on a trip to Australia, more precisely to a self-sufficient farm, that cousins Rafael, 39, and Alex Seibel, 36, decided to embrace their old desire to do something for sustainability.

In 2010, back in Brazil, they opened the consulting firm Positiv.a to bring eco-friendly solutions to people's homes: solar power and water reuse were among the services they provided. "We started out playing an educational role, helping families to grasp the importance of such a relevant theme," says Rafael.

Over time, they decided to expand

to retail to attend their own customers, who were looking for products less harmful to the environment.

Positiv.a made a line of cleaning products – the first case was a vegetable sponge that, unlike the traditional model, doesn't take 150 years to decompose. From this point on, there was no lack of good ideas and, in 2019, the company received its first financial support and introduced a self-care line, with petrochemical-free items.

It currently has five co-owners, a portfolio of 78 products, a manufacturing plant in São Paulo, 90 employees, and over 30 related cooperatives, in addition to 500 points of sale. Over the past four years, it's estimated they've experienced a 90% growth rate per year, with their turnover reaching R\$13.5 million in 2021. Boasting a B company certification, Positiv.a still offers the consulting services that gave way to their business by inspiring a lot of people – their list of clients include Fazenda Boa Vista and the Catarina mall, located in rural São Paulo.

Where the past lives

TEXT Raquel Fortuna PHOTOS Rafael D'Andrea / @orafadandrea

Parte da memória arquitetônica da cidade, as vilas de São Paulo resistem como verdadeiros oásis em meio à paisagem urbana – e guardam histórias cheias de personagens, cores, imagens e afeto

"There's a village there, where good winds blow, on the terrace, anyone resting can see the horizon lie on the ground. To soothe your heart, there, the world is right, the land of heroes, homes of mothers, paradise moved there (...)." The song *Vilarejo*, by singer Marisa Monte, could well be the soundtrack to this article. All it takes is a few minutes of conversation with village residents to understand the choice for this type of home. "The idea of coziness and protection is very characteristic of urban streets and alleys. You feel like you're being embraced," defines Camila Raggi, a restoration architect and partner of real estate agency that offers charming properties.

Safety and a community spirit also attract people looking for a place in a village, according to Raggi, who has observed a demand increase, especially during the pandemic. "They appeal to the audience of the first move; people who want to go from an apartment to a house. It's a rehearsal for a less urban life, with a little more nature. The halfway between a house on a plot and an apartment is a village house," she explains. A colleague of Raggi's at the real estate agency and resident of a refuge of this kind in Pompeia, home to star fruit and jaboticaba trees in the yard, architect Melanie Graille estimates that, these days, a property with these characteristics costs roughly 20-30% more, in average, than a house on a regular street. An enthusiast of this style, she created the Instagram page @vilasdesp, where she posts images of hidden treasures, like Vila Cândida, dating from 1928, in Pinheiros, and Jardim Anhanguera, in Pompeia, one of the first projects by Artacho Jurado in the 1940s. "When I started working as a real estate agent, I fell in love with this universe and decided to create this





Above and left, Dos Santos's home in a village that was love at first sight. Side photo, Rahmilevitz and Issler's residence

"It's a rehearsal for a less urban life, with a little more nature"

Camila Raghi, architect



page to document these findings," she says.

When the subject is architecture, there's no exact style that defines a village house, according to specialists (see box). "Their common characteristic is usually the size of the plot and their configuration, narrow and long. The plots are longer, ranging from 16-23 ft [5-7 m] wide to 65.5 ft [20 m] long. The living rooms and kitchens are usually on the ground floor and the bedrooms and bathrooms on the upper floor. They are similar because of the roof, covered in clay," explains Marina Canhadas, who specializes in restoring historical houses. Another common aspect of villages are the properties that are passed down from generation to generation. Bruna Lourenço, who created the website historiasdecasa.com.br and rose to fame on Instagram (@historiasdecasa) for sharing images and accounts of stylish properties, recalls one of them, "We know a house of this kind in Vila Mariana, where the resident grew up and, after 20 years of it being rented out, he moved back in with his girlfriend. They had it renovated and maintained a few original furniture items, including a chest where he used to hide as a kid. I always think: if I could go back to my childhood home, how many stories would I have to tell?"

There, time waits; there, it's springtime

A história da decoradora Eleonora Ribeiro dos Santos é digna de filme: na primeira vez que pisou na "vila da Rua Primavera", no Jardim Paulista, aos 17 anos, para visitar o amigo do namorado, Decorator Eleonora Ribeiro dos Santos's story seems straight out of a movie: the first time she set foot in the "village on Rua Primavera," in Jardim Paulista, at 17, to visit a friend of her boyfriend's,

she prophesied, "I'll live here someday." She got married, had children, lived in an apartment, and did as she said: 20 years later, she heard of a house there available to rent. She lived there for three years then bought another property, next door. And 40 years have passed. According to Lolo, as she's known, her house is one of the few that still maintain the original architectural characteristics of the 1940s, when the village was built. "I think about having it renovated someday, but I've never wanted to change its character," says the decorator, who also has a studio in the back.

The mother of three, André, Pedro, and Elisa, and grandmother to four, Lolo explains that living there means constantly experiencing déjà vu. "Our kids grew up playing on the streets - hopscotch, soccer, hide and seek, stickball. These days, my grandchildren are the ones enjoying 'grandma's village.' Their birthday parties are held here... It's funny how history repeats itself." And she doesn't want to move out. "My children always say, 'Mom, rent out this place, take the money and go travel.' I tell them I don't want to. I joke that I'll only leave here in a coffin, just like most of my neighbors."

Dream sowing the real world

Some houses are true life projects, which is the case of Larissa Rahmilevitz and Gabriel Issler's home. It took them over 40 visits to find the ideal place, in 2017. All registered and organized in photos, spreadsheets, and folders, to make sure they were making the best decision. "We chose the last option we visited and it was like instantly knowing we belonged there," Rahmilevitz recalls. They were looking for a property in a neighborhood close to the subway, to family, and within the budget, which they



The yard and façade of Barbara and Tavares's bucolic home

found in Sumarezinho.

The most interesting part of their story is that they've been able to implement the sustainable lifestyle they wanted – she's an environmental engineer and he's an administrator. Together, they co-own a brand of bicycles that generate electricity when pedaled and also make fresh juice. Solar power, earthworm farm, garden, compost bin, and rainwater reuse are some of the initiatives implemented by Rahmilevitz and Issler when they moved in. "When I lived in Australia, I worked on sustainable projects. So I had this dream. We changed things gradually," she recounts. "We were looking for a lifestyle rather than just a house. Here we are able to experience a rural life while being in the heart of São Paulo," concludes Rahmilevitz.

Everyone is welcome there, Palestine, Shangri-La

If it weren't for a wrong route, architect Monique Tavares probably wouldn't have stumbled upon the house where she currently lives. Two years after she moved to São Paulo, the Rio native was taking her daughter Helena to school in Vila Madalena when she made a wrong turn and found the village located on Rua Mateus Grou, in the nearby neighborhood of Pinheiros. "It was a run-down property that was ready to be renovated. It was like butterflies in the stomach for an architect, right?" says Tavares. When she called for information about the rent, she realized it was roughly the same amount she was paying for an apartment in Santa Cecília. She talked to her partner, Barbara, and they decided to close the deal.



The village house chosen by De La Croix to open his wine store

Tavares says the original blueprint was too compartmentalized, which is usual for this type of house. For the renovation project, she opted to optimize the space's functions. "I opened the area, integrated the living room and the kitchen, improved the ventilation. And I made aesthetic choices to make it cozier," says the architect, who grew up in a village apartment in Copacabana, amidst plenty of greenery. Since January 2022, the duo and little Helena have been experiencing in the new place a slower-paced life and shared activities, "I'm very cosmopolitan and when I come home, I feel like I slow down. The door is open, there's a cat, dog, bird, kid..." One of the coolest things, according to Tavares, is when everyone gets together for a barbecue or to fill the pool for the kids – the deal is that we all contribute with water, for example. Camping on the patio is also a hit among the little ones. "I really wanted to provide this to Helena, because it's something that I experienced as a kid. Living in a village is having the opportunity to have some worry-free time," she concludes.

There's true love, for when you go

Frenchman Geoffroy De La Croix is married to a Brazilian woman and has been living in Brazil for 17 years. A lawyer, he's always loved the wine universe and here he decided to realize his dream: to open a store offering French organic wines. The place selected as the headquarters? A charming village house in Jardins. "I found this place on a bike ride. I fell in love with its village atmosphere," says De La Croix, who lives in Jardim Paulistano. To look like a

cellar, the house underwent a renovation that included exposed brick and natural stone walls that are evocative of European bodegas.

De La Croix says that one of the most curious things about the process was finding armored doors. "They belonged to a bingo that shared the back wall with the house, where the money was kept," he says. De La Croix decided to keep them and just painted them. Meanwhile, the façade was maintained, just like those of the other local businesses. "For a store, there's the difficulty of being hidden. The upside is that, in addition to safety, there's no better atmosphere to have some wine. Customers love it," he describes.

A city made of villages

According to the formal definition, a village is described as a set of houses featuring the same architectural characteristics on the same plot of land, forming streets and patios. But, to understand history and its origin, you need to analyze the details of time: the first ones, dating back to the mid- and late 19th century, were known as blue-collar villages – houses created for workers during the industrialization period. They were larger and, at times, included businesses, services, schools. Meanwhile, in the mid-20th century, between the 1930s and '60s, middle-class villages started to pop up, with larger rooms, bathroom in the house, dining room, an annex in the yard, with a maid's bathroom and bedroom, farther from the factories – scattered across such neighborhoods as Pinheiros, Pompeia, Perdizes, Brooklin, and Jardins, they have become more popular, at least over the past 20 years.

LESS IS MORE

TEXTO Marcio Alemão

In his column about gastronomic trends and fads, food critic Marcio Alemão uses good humor to discuss his newest bet: the monothematic diversity of restaurants

Oh, the restless gourmand João!

After inflicting dinner up in the sky and a multi-sensory meal on patient Maria, he decided that, just like St Francis of Assisi, he would give up his wealth and set out in search of simplicity, of truth.

Maria, knowing João, was not concerned about their possessions. She presumed this Franciscan turn had something to do with gastronomy. And she was right.

– Maria, the world has changed and we haven't noticed.

– My foot!

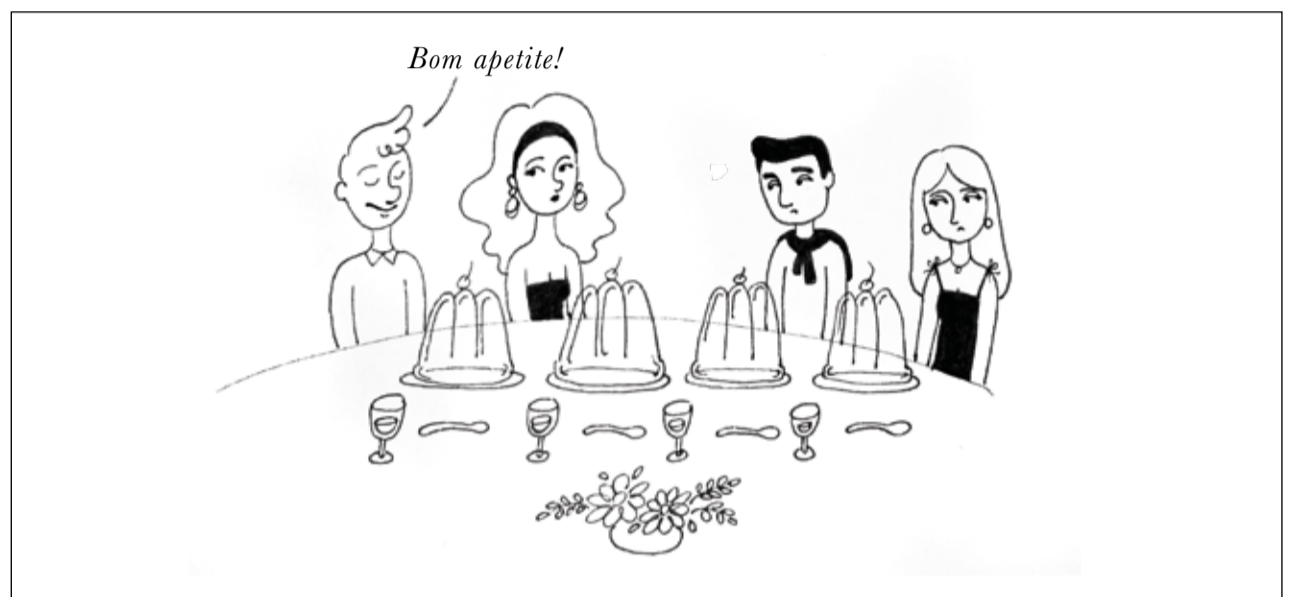
Maria wasn't very patient with João when he started to go off on a tangent about a theme. Of course Maria knew the world not only had changed but is also constantly transforming. João would try to fit the change subject into the eating and drinking universe. And, in fact, he did.

– I'm tired of pomp. Towels, cutlery, plates, glasses, maitre d's, waiters, menus... Why all this?

– Because all this comprises what the civilized world knows as a restaurant.

– Well, let me tell you that, for me, this doesn't make sense anymore. I believe the next big gastronomic revolution lies in extreme simplicity. Trust me. You could dedicate yourself to a single ingredient and be one of the best in the world.

– Fast-food chains have been doing this for a long time. They sell chicken, shrimp, cheese bread, tamales.



– It's true. But the edge lies in adding a narrative, a purpose. It doesn't make sense to just make good food anymore.

– It doesn't?

– You have to ask yourself if that dish makes sense in its history, its origin.

– I think you're losing focus. Let's get back to the single theme.

– You're right. You could be one of the best restaurants in the world by focusing on a single ingredient.

Maria thinks, laughs, and complements.

– Why not? The Goat Cabin, The Billy Abode, The Armadillo Den, The Free-Range Chicken Mansion... wouldn't it be simpler?

– Simple and refined.

– Wow, João! It's the concept of medical specialty applied to gastronomy. No more general practitioners.

João got excited.

– Now you've got it, Maria! Focus. What is missing from gastronomy are simplicity and focus. I can't stand opening a menu and seeing that boring litany "pasta, meat, poultry, seafood" anymore.

– Don't you think this revolutionary concept could extend

to pasta dishes? The House of Spaghetti, The Fettuccine Duplex.

– Totally. The more specific the cuisine, the better the result. I'd recommend Japanese chefs to think about this.

– They have. Don't forget the temaki places.

– It's true. On my part, I'd definitely be a regular at a sashimi joint with live pagode.

– Why don't you start writing a book, João? The diversity and richness of monothematic cuisine.

– Great idea. And lectures, workshops. I can see myself on a stage encouraging a crowd of barbecue cooks, "YES, YOU CAN! Beef is the only thing you can grill? Well, the world is ready to fill you with glory!"

– Maybe you haven't noticed, but your proposal provides yet another benefit: that mess of people ordering different dishes will end. We might be in a party of eight. We'll all have goat meat and that's it.

– That's amazing. You nailed it: the richness of monothematic diversity.

JOHNNIE WALKER
Blue Label

DESVENDE
O EXTRAORDINÁRIO



APRECIE COM
MODERAÇÃO.

Blue Label

Far-from-basic farofa

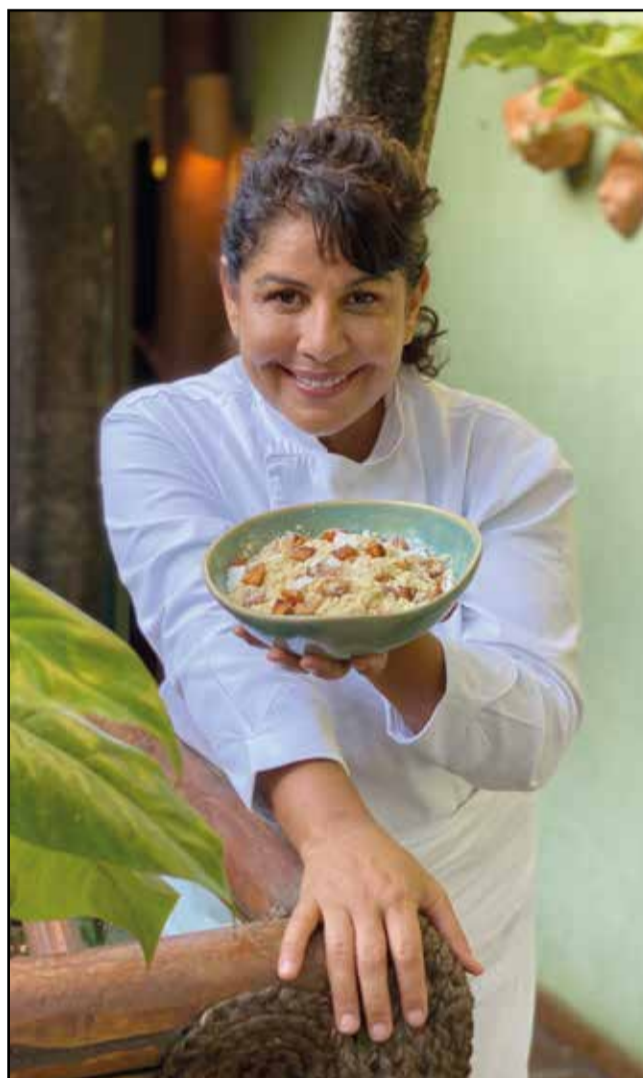
TEXTO Angeluci Figueiredo

At the helm of the delightful **Restaurante Preta**, in Salvador, chef **Angeluci Figueiredo** revisited her childhood in Bahia to create a farofa full of regional ingredients – and flavors

"I was born in Bahia, in the city of Amargosa. It was there that I started, as a teenager, the process of understanding myself in the kitchen. I chose the kitchen as the place to create my own future. When I first started expressing my desire to open a restaurant, I can say, without exaggeration, that no one believed in my dream. My own mother used to say, 'How are you going to open a restaurant on an island if you can't even swim?' I don't say this with bitterness or resentment, but feeling proud of my faith and my intuition.

And when I opened **Restaurante Preta**, on Ilha dos Frades, I didn't want to add references from my trips around the world, but rather something that evoked an affective memory and that I truly loved.

In rural Bahia, our breakfast was hearty and we used to start off the days with mashed cooked plantains, tapioca, coconut, and sugar. This inspired the idea to add 'my farofa' to



"I love simplicity and I've learned to value real, regional foods that are evocative of my origins"

Oftentimes, people think I'm having ice cream, but the truth is I'm a farofa aficionada. I love simplicity and I've learned to value real, regional foods that are evocative of my origins."

the menu, a recipe made with tapioca, plantains, grated coconut, copio-ba flour, red onion, salt, and butter.

The preparation involves three steps: roasting the tapioca with grated coconut in the oven; melting the butter and sautéing the red onion until it becomes translucent; adding the copio-ba flour; and being patient to stir to perfect texture. Then, all you need to do is add the tapioca with coconut and diced plantains.

This dish has become a hit. People order it and have seconds. And even I - I don't eat anything because I spend the day in the kitchen trying everything - can't resist a bowl of farofa.





FOLLOW THE SUNSET



BEBE COM MODERAÇÃO. VENDA E CONSUMO
PROIBIDOS PARA MENORES DE 18 ANOS.

HECHO EN MEXICO
CERVECERIA MODELO, S.A. DE C.V.

MY TOP 10



Portrait: Myriam Vilas Boas; photos publicity

Even though he doesn't have a mobile phone, musician **Dori Caymmi** is a hit on social media with the program *Saudade e Memória*, which pays tribute to personalities in Brazilian culture. "Brazil has a terrible memory," he explains. For *Corriere*, the son of Dorival Caymmi selects 10 names that should be immortalized. Thankfully, we have Dori and his @dori_caymmi_oficial_. Follow him!

Dorival Caymmi

"Vinicius de Moraes used to say the following about my father, 'Caymmi was a unique songwriter. There's no one like him, before or after.' I've been most impressed by his beach songs since I was a kid."



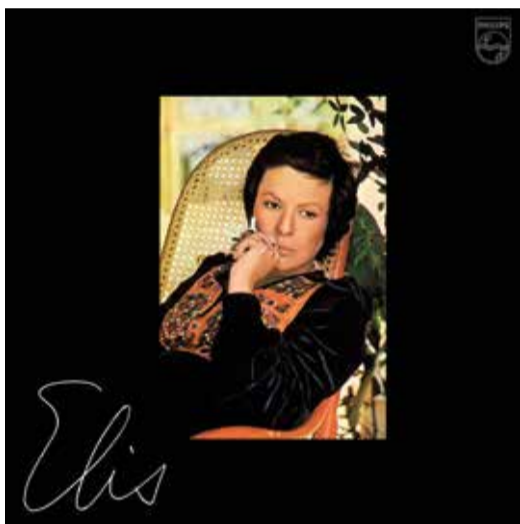
Dina Sfat

"I had the pleasure of working with her in Arena conta Zumbi, a striking play staged during the dictatorship years. Dina was an incredible actress and is part of our cultural history."



Elis Regina

"A formidable singer who lived during tough times. She was very connected to my generation and the one before it."



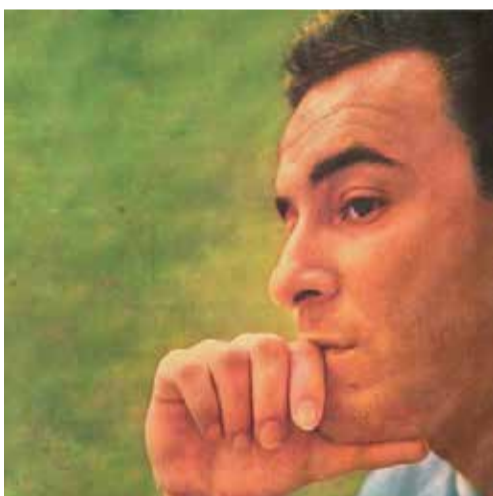
Dolores Duran

"More than just an extraordinary songwriter, she was a pioneering woman. She's extremely important to my generation."



Tom Jobim

"The man who opened the doors for modern music in Brazil, a master from my generation."



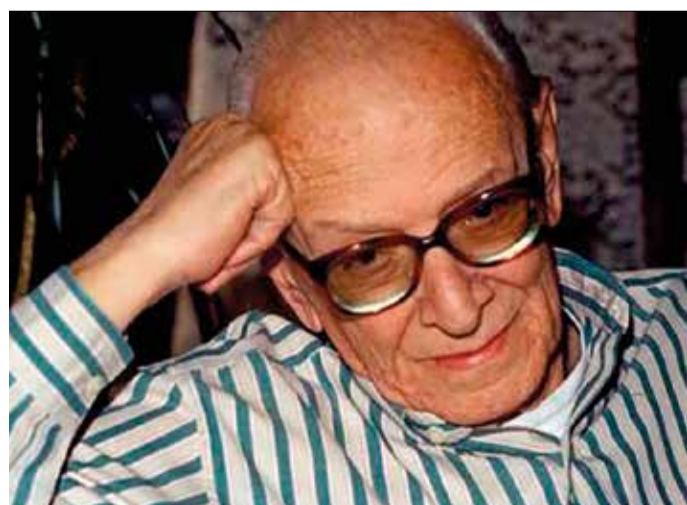
João Gilberto

"The biggest responsible for modern guitar in Brazil. He started the school for this instrument for my generation."



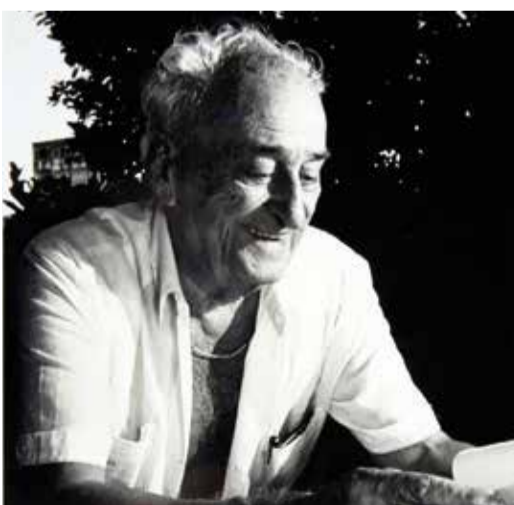
Jorge Amado

"Because he definitely taught Brazil how to read. Captains of the Sands and Sea of Death are some of the books that have made a mark on my life."



Mário Lago

"He was extraordinary. I met him when I was very young, at 17. A few years ago, I had the honor to record an album with verses from his iconic play Foru 4 Tiradente na Conjuração Baiana, which was censored under the military regime."



Carybé

"The most Brazilian Argentine I've ever met. An extraordinary visual artist and responsible for the cultural scene in Bahia. He was very important to Candomblé; he was an Obá."



Oduvaldo Vianna Filho

"A fabulous playwright. I had the opportunity to be the musical director for some of his plays, like Show Opinião, produced by Teatro Arena, considered another important protest against the dictatorship."

GOOD EYE...

JULIA



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GASTIN

Corriere Fasano

Portrait: Bárbara Rosalinski; photos publicity: Kenny Hsu; Fernando Laszlo

Authentic Brazilian and artisan work pervades the creative universe of **Julia Gastin**. For Corriere, the Rio-born jeweler reveals places, artists, and experiences that are among her inspirations



I've always worked with seashells, but in their natural form. It was after I saw this **golden shell**, at the Museum of Gold in Bogotá, that I've started using metal and gold plating. I realized it could be a more universal reference and opened my eyes to the world. – **Sônia Braga** is my greatest inspiring muse: she provides information about the 1970s that influences my brand. And her hair is a visual symbol of beauty, for my own hair as well. – The biography of **Lina Bo Bardi**, **Lina: uma biografia**, has had a huge impact on me. For being a woman, an inspiration to so many people, for her passion for Bahia, and her relationship with architecture. – The **Feira de São Joaquim market** is an essential stop for anyone visiting Salvador. I love going there on the Day of Iemanjá to buy flowers and make arrangements like this one in the photo. On Fridays, at the street market held in Ipanema, I like to check out the arrangements made by this floriculturist with whatever he finds that day. – Among my creations, I consider the **cowrie shells** special. From them, I created my brand's DNA, the concept of Brazilianness and artisanal. – **Espedito Seleiro** is a pioneering artist who works with leather and inspires my creations. I went to Ceará to meet him and learn about his technique, color palette, and manual skills, which are truly special. – I love this **little house located in Moreré**, Bahia, where I've been spending the month of January for the past three years. Straw and handwork are some of my brand's pillars and I like to look at the different usages of this material – from the details of a structure, like this one, to placemats. It's always a starting point to kick off the year – and create a new collection.

MOVIE RASHOMON

Artist Vik Muniz reveals how a Japanese classic produced over 70 years ago made him rethink his convictions about human experience



Vik Muniz

A world-renowned multimedia artist, Vik Muniz was born in São Paulo, but splits his time between the United States and Rio de Janeiro. With pieces on display at some of the most relevant museums and galleries on the planet, Muniz is known for using unconventional materials that challenge the audience's perception.



thout conclusively defining or suppressing it. What Hitchcock does with things, Kurosawa does with actions.

The plot is based on two short stories by writer Ryunosuke Akutagawa, which revives the murder of a samurai from the testimony of three characters – a woodcutter, a priest, and a commoner – and the account of the victim's spirit told through a Shintoist medium.

All the versions of the story are authentic and yet biased, and the experiences of the protagonists present ambiguities and inconsistencies. It's impossible to give a spoiler about the movie because Rashomon is structurally inconclusive. Its time is measured by an uninterrupted rain, which permeates the respective stories with ambiguities.

Rashomon is a movie that was produced over 70 years ago whose main theme involves the freshness of the contemporary discourse about reality. The languages we've developed to connect with the physical and social universes have become autonomous and are constantly distancing themselves from their roles as tools to ensure the survival of our species. When a language becomes obsolete, its only role henceforth is to unveil the imagery of illusions once provided by it. Kurosawa's masterpiece reveals the world's architecture of desire and illusion as a representation. It is, without a doubt, the only movie that has been able to portray the most unbiased definition of what we've learned to call reality.

44

The first time I watched Rashomon, directed by Akira Kurosawa, was at the old Quad, in the West Village in New York. I've always enjoyed going to the movies by myself, but, that day, when I left the theater, I was upset for not having anyone to share what I had just seen: a movie about the uncertainty of human experience.

I walked several blocks feeling confused and intrigued by my naïve need for catharsis, a narrative meaning. I was 25 and living in a world that was still forming before my eyes, uncertain and improbable. A world shaped by stories preoccupied with developing constructive models of narrative, with symbolic endings, determined characters, and ethical, cautious plots.

Rashomon is the opposite of a moral fable. Not for its theme, but rather for its structure. Kurosawa's world is made of wind, focus, and movement. No other director, in cinema history, has designed what can be called an epistemology of action so well; each gesture, camera movement, and change of scenery creates a specific condition for the plot development. But, unlike Hitchcock, for whom each part of a story is functional, Kurosawa proposes a mosaic of small instinctive experiences, which tend to guide the narrative wi-

ABOUT THE MOVIE

Rashomon

Release year
1950

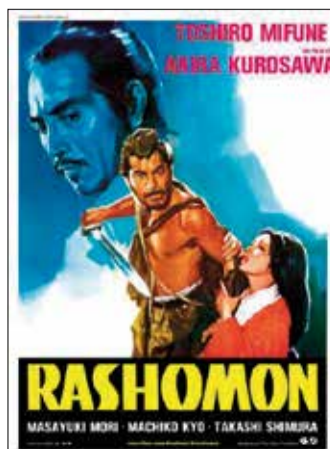
Written and directed by
Akira Kurosawa

Fun facts

It's considered the reason why the Academy created the category "Best Foreign-Language Film" for the Oscars – winning the statuette in 1952.

It won the Golden Lion at the Venice Film Festival in 1951.

In his autobiography, Akira Kurosawa said that Rashomon is a reflection of life, and life does not always have clear meanings.



CROSSWORD

BELLA DONNA

Time passes and the great divas of Italian cinema remain in popular imagery. This issue's crossword puzzle pays tribute to the actresses that made history in the European country – and the world

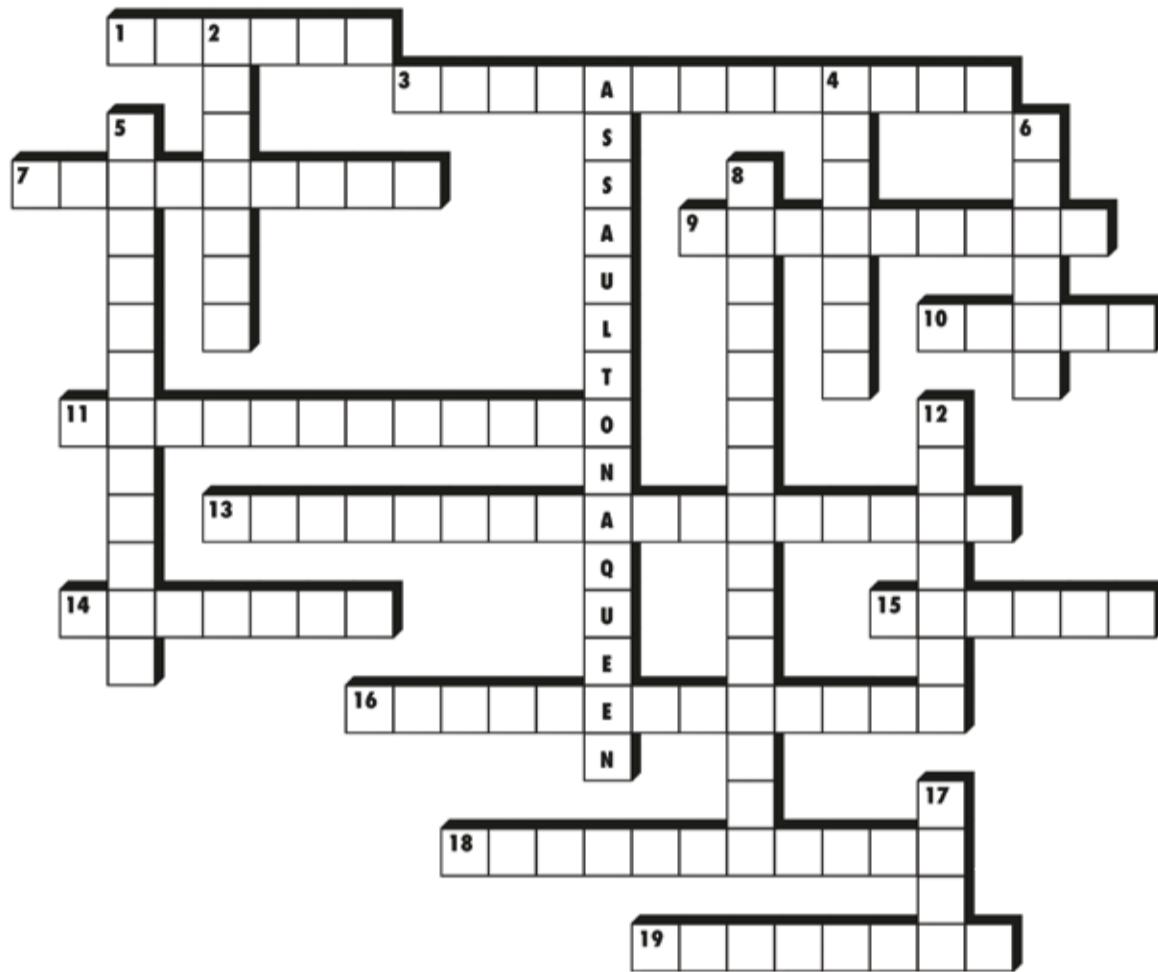
BY Arthur Dapieve

PUZZLE



Down

2. Name of Rossellini's character in Blue Velvet, by David Lynch 4. Original title of the movie in which Virna Lisi played opposite Frank Sinatra 5. Gina Lollobrigida's nickname 6. City where Bellucci's ex-husband, Vincent Cassel, lived 7. Lisi won a best actress award for Queen Margot in... 9. Muse of the Rolling Stones 13. Country where Claudia Cardinale was born 18. City where Anna Magnani was born and died



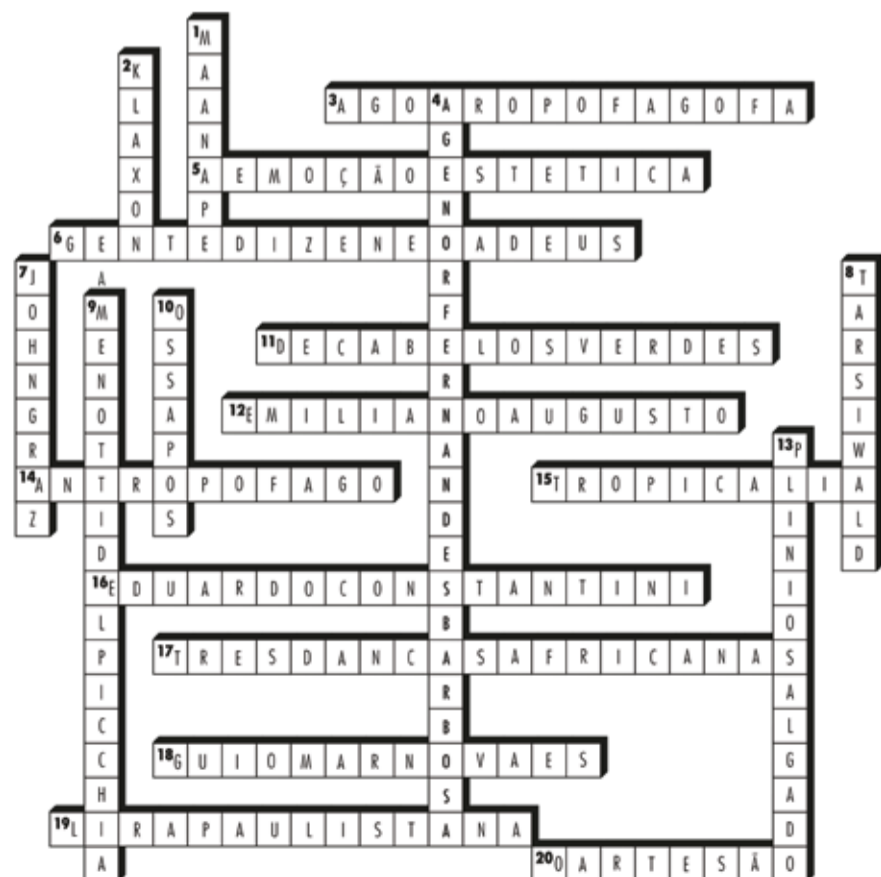
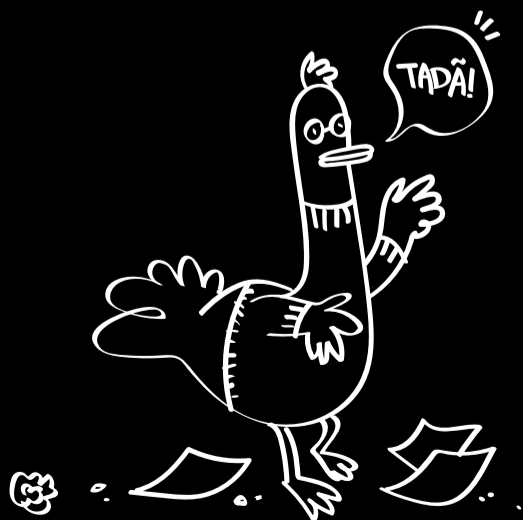
Across

1. Mythological character played by Magnani in theater 3. Brazilian musician who paid tribute to Masina with a song 8. Sophia Loren's real last name 10. Director for whom Monica Vitti was a muse 11. Original title of the first movie directed by Valeria Golino 12. American actor who played opposite Loren in A Countess from Hong Kong 14. Giulietta Masina's emblematic role 15. Luigi Zampa movie in which Lollobrigida shined 16. Name of Isabella Rossellini's twin sister 17. Milanese fashion brand for which Monica Bellucci walked the runway 19. Leader of the #MeToo movement 20. American musician who included (and then removed) a photo of Cardinale in the gatefold cover of an LP

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

LET'S CHECK: cCheck out the answers to the crossword puzzle published in issue number 18 of Corriere Fasano

MODERN ART WEEK



Oh, the uncertainties of summer!

This time, our selection of quotes is inspired by the ambiguous feelings we experience during the hottest season of the year.

"I miss the time when winter was cold, summer was hot, and French kissing meant you were in a relationship."

Tati Bernardi

"One should watch the sunset at least once a day."

O Pequeno Príncipe

"Here comes the sun."

The Beatles

"Shall I compare thee to a summer's day? Thou art more lovely and more temperate."

William Shakespeare

"Resentment passes like the wind. It's fleeting. It's like summer rain."

Caetano Veloso

"Some sunshine is good for the soul, but I always make sure I wear a big hat."

Miranda Kerr

" 'Maybe you should take a little swim when we get home,' says my wife. It's a warmer day than usual."

Charles Bukowski

"People don't notice whether it's winter or summer when they're happy."

Anton Tchekhov

"A day without sunshine is like, you know, night."

Steve Martin

"Writing your boyfriend's name on the wet sand with a stick."

Nina Horta

**"Somewhere beyond the sea
Somewhere waiting for me
My lover stands
on golden sands."**

Bobby Darin

"A couple of swallows fly through the air, making summer. And then comes a desire to tear up old letters, old poems, old letters received"

Mario Quintana

"In summer, the song sings itself."

William Carlos Williams

"Ah, summer, what power you have to make us suffer and like it!"

Russel Baker

"Turquoise afternoon, forty degrees. Perhaps because you're not here, everything aches."

Adriana Calcanhoto

"One must maintain a little bit of summer, even in the middle of winter."

Henry David Thoreau

JHSF

SHOPS

MODA, ESTILO E GASTRONOMIA

NO CORAÇÃO
DOS JARDINS



Rua Haddock Lobo, 1.626

Aprecie com moderação.

CHACRA

• PATAGONIA • ARGENTINA •



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