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WELCOME

July smells like vacation. Which, in turn, is a powerful stimulant for the desire to travel. Traveling, going, leaving, crossing, without fear of what you'll become. Yes, travels change your nature. You become more aware, braver, stronger. In this issue of Corriere Fasano, we list a few trips that you need to take: Punta del Este, Fazenda Boa Vista, Rio de Janeiro, Angra dos Reis – all destinations home to hotels from our chain –, and Belo Horizonte, where we will open our newest hotel, in the second semester. We also talk about Trancoso, Petrópolis, Portugal. About road trips, more precisely aboard the new Porsche Cayenne S E-Hybrid or the brand-new BMW M4 Coupé and M5. But, mainly, we talk about the trips that you should take every day: the trips for the soul. Immersing yourself in the pages brilliantly written by Tom Wolfe or Philip Roth is quite a trip! Exploring the path of classic rock, as suggested by Lobão, or looking into the life of Ozzy Osbourne and Black Sabbath... What a trip! Journeying the scenes of an award-winning Brazilian movie, like *The Second Mother*, or simply getting lost in a cup of 100% Arabica coffee – also Brazilian – without worrying about time...

These are our favorite types of trip!

You start out small and come back colossal.

As poet James Joyce used to say: “I am tomorrow what I establish today. I am today what I established yesterday or some previous day.”

Lili Carneiro



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Sonia Racy interviews Maitê Proença

Actress, TV host, and writer Maitê Proença is celebrating the 40th anniversary of her career in 2018. While she discusses women's issues on stage, here she reflects on herself and her roles in a conversation with Sonia Racy



ONE

SR When you're young and beautiful, like you, being recognized for your intelligence is usually more flattering than being complimented on your beauty. How does this work for you?

MP I love when people say I'm beautiful. But it's not a bad thing when they notice I'm smart, too ;-).

TWO

SR Looking back, list three things you'd do differently.

MP I would pay more attention to my friends, I would drink less to be more aware of things, and I would learn to sing beautifully.

THREE

SR And what would you do all over again?

MP Travel the world, go on dangerous adventures, and do activities connected to nature.

"Now I want to invest in what I consider valuable, even if I need to spend more than what I earn and it takes longer to yield results, but only brings me reflection, great friends, and affection. Actually, especially if it's like this"

FOUR

SR What gives you more pleasure: acting, writing, or producing?

MP Producing definitely not, even though it's the only way to do things my way. The other two give me pleasure as they get better. I'm slow. I've been touring with a play for 6 months now, and I think I've just got the hang of it. The same thing happens with writing, considering its peculiarities.

FIVE

SR Do you keep your friends close?

MP I've lost dear friends. As you get older, this happens a lot and it's scary. But I've decided to invest more in those who are still around.

SIX

SR Love. Can you define it?

MP I love people who I haven't seen in 10 years. When I do see them again, it will be like the last time we were together; it's always been like this. And there are closer friends who you miss when they're not around, because when you read something beautiful, try a

new activity, eat an exotic dish, walk in the countryside at nightfall, you remember them. It's a feeling that might seem corny when you try to describe it. Sometimes, it's so powerful that it may go well with Fabio Junior singing a love song in the background (laughs).

SEVEN

SR Are you a spiritual person? What do you believe in? How do you stay strong in tough times?

MP I deal with them. I face them head on. Even when it hurts, I deal with them and take them out of my way. Then I move forward. And instead of feeling numb or taking part in numerous activities, the ocean, the mountains, and walks are my allies during these times.

EIGHT

SR What do you take from life?

MP I don't want to or have the need to unveil the Mystery. And I think that, instead of "taking," it's more about "leaving." So if you take the right path at every fork in the road – and you always know what's right for you –, it will result in something good. That's what I hope.

NINE

SR Do you always count on yourself?

MP Yes. I'm terrible at asking for help. But I'm learning, and I think knowing when it's time to ask for help can strengthen a friendship. Unlike what we may think sometimes, when you're not asking too much, friends like to lend a helping hand.

TEN

SR Recently, you said that you've worked a lot and now you'll only do what you like. What do you like?

MP Living is dangerous, as Guimarães Rosa used to say. I've been strong, keeping my eyes wide open. I have a specific taste for art, for people; I've acquired preferences throughout my life. Now I want to invest in what I consider valuable, even if I need to spend more than what I earn and it takes longer to yield results, but only brings me reflection, great friends, and affection. Actually, especially if it's like this.

ELEVEN

SR Is having an answer for everything synonymous with stupidity?

MP Or arrogance, one of its aspects.

TWELVE

SR What about convictions?

MP Maybe the focus is on the inside and you need to look around.

Maitê Proença interviews Sonia Racy

A columnist for the newspaper O Estado de S. Paulo, Sonia Racy is an important name in the news world – from politics to society. In this Corriere, she changes roles with Maitê Proença and becomes the interviewee



ONE

MP *What is a typical day for you?*

SR I don't have a routine. But I have to make a product every day (the column *Direto da Fonte*). I know that if I don't have full, verified news stories by 7 p.m., I'll be stressed out.

TWO

MP *What's the best time of day to work?*

SR I only feel less productive in the morning. My brain needs some time to fully wake up...

THREE

MP *What was your childhood like?*

SR Short. It only lasted 30 years...

FOUR

MP *Were you a tormented, daring, or nervous teenager?*

SR I'd say anxious and daring, like I'm to this day.

"I can't define happiness... It's waves of smiles, a state of peace, momentary satisfactions. Is it helping others? Is it living stress free?"

FIVE

MP *If you had the chance to lead a different life, what would it be like?*

SR Surrounded by nature. I love the sun, the ocean, the wind, the earth, thunders, fires. This contact with nature soothes and nourishes me. I usually say that I need photosynthesis to survive. If I didn't need to speak, even better. I like to feel.

SIX

MP *What are you afraid of? Misery, losing your health, or losing someone?*

SR Misery scares me; poverty doesn't, as long as I have my dignity. Fortunately, I've been able to establish myself financially to have what I call comfort. Luxury for me is time, unpretentious conversations, dear friends, frequent laughter, traveling, eating out. I like people. Health concerns me, but Ayurveda and the certainty that unhappiness causes illnesses have helped me a lot. Losing someone bothers me if it includes suffering. Sudden death doesn't scare me; suffering does.

SEVEN

MP *In the past, a person of ideas saying they were happy was frowned upon. Do you consider yourself happy?*

SR I can't define happiness... It's waves of smiles, a state of peace, momentary satisfactions. Is it helping others? Is it living stress free?

EIGHT

MP *Do you have voids or an arid, dry, dull place inside?*

SR Yes. When I fall in this hole, I try to stay calm and say to myself: Sonia, it's okay. Then I thank God for everything and just wait for it to pass.

NINE

MP *Do you have faith? What do you have faith in?*

SR I don't know if it's faith. There's something bigger than us, whatever you want to call it. In order to connect with this energy, I pray, as I learned when I was a kid. I don't need intermediaries to do so.

What is happening around the world

6-8
2018

An exclusive chat with Paulo Vicelli about the future of the Pinacoteca de São Paulo, Victorinox's new release, and a Montblanc line of leather goods that goes beyond the basics. Also, learn about the new BMW sports cars available in Brazil

TEXT Artur Tavares

Art for all

In July, the Pinacoteca de São Paulo is closing the exhibition on Swedish artist Hilma af Klint, which has been visited by more than 200,000 people. Part of this success is due to the museum's investment in a consistent, diversified, and interactive schedule of events in recent years. Its objective? To make the museum a more inclusive space and attract different crowds. We discussed this and other themes with Paulo Vicelli, the Pinacoteca's director of institutional relations.

Female artists have been attracting hordes of visitors to the exhibitions at the Pinacoteca, like Hilma af Klint, and also Valeska Soares and Radical Women, which are opening in August. We spent a lot of time placing value only on male artists, as exposed by the Guerilla Girls in their work. Is it time to change?

It's necessary and urgent to look at the role and importance of female artists. In December, the Pinacoteca held an exhibition on Rosana Paulino, a great artist and professor at the University of São Paulo, who taught a number of black artists, like her, that are somewhat famous in the gallery circuit, while she herself hasn't stood out much in Brazil. Meanwhile, Radical Women, which was first held at the Hammer Museum, then at the Brooklyn Museum, and now has arrived in Brazil, is a substantial and consistent result of research conducted by two curators, bringing together Latin American artists from 1960 to 1985. These women are extremely important for art history, an inspiration for new generations of artists.

Since mid-2017, the museum has also been focusing on Brazilian artists, like Di Cavalcanti, Tunga, Nelson Leirner, and Rodrigo Andrade. Will this be a trend from now on?

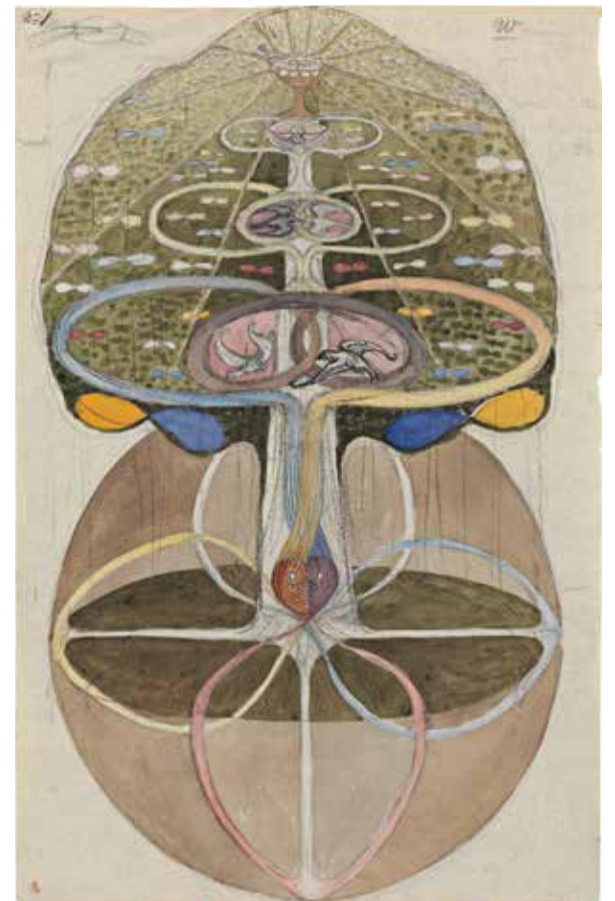
Actually, we have always looked at Brazil. The Pinacoteca was born as a Brazilian art museum. What happened in the last 20 years is that we started to dialogue with international art, which, at times, seemed to prevail over Brazilian art. However, essentially, we are still focused on the national output.

Looking at Brazilian artists, there are collections ranging from modern to contemporary art. How does the Pinacoteca work with different art periods?

Basically, two aspects move us toward diversification. The first is the museum's mission, which is to represent and present to the public a solid research about the artists' career, offering a panorama of their work. The other is to attract new visitors. When you have a more diverse schedule of events, presenting options to the public, it's easier to interact. It piques the interest of different taste and age groups, while also maintaining the museum's role.

You have assumed a didactic posture in the presentation of your exhibitions, creating interactive activities for adults and kids, in addition to distributing reflective texts at the exhibitions. Do these actions help to reduce the art education deficit in Brazil?

The Pinacoteca is doing its part. At Hilma af Klint's exhibition, there were curatorial texts and others for kids and adults with a more didactic objective. At Di Cavalcanti's exhibit, there were 3D models of some of his pieces, so that visually impaired visitors could touch what they couldn't see. Last year, IBM Watson was implemented at the Pinacoteca, and we became the first museum in the world to have artificial intelligence interacting with the public, without human mediation. We are always striving to be more inclusive, to truly connect with the public.



Up top, the work Tree of Knowledge (1913); above, portrait of Hilma af Klint; side photo, The Ten Largest, N° 6 Adulthood, Group IV (1907)

When you have a more diverse schedule of events, presenting options to the public, you pique the interest of different taste and age groups, while also maintaining the museum's role

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Persian style

Victorinox is introducing the Deluxe Tinker Damast Limited Edition 2018 pocketknife, with a new "Ladder" blade in Damast steel, the same one that has been used in Persian swords since 1884. It's comprised of 333 forged layers, which protect it from the effects of wear and corrosion and keep it sharp for longer. With 15 functions, the Deluxe Tinker includes integrated combined pliers, a special tool that's available in the Damast line for the first time, in addition to a can opener, wire stripper, key ring, and scissors. With limited production, each piece has a serial number, found behind the Phillips screwdriver 1/2. Of the 6,000 pieces manufactured, only 30 are available in Brazil.

An exclusive septuagenarian

To celebrate the opening of their new distillery last May, The Macallan is introducing The Genesis Decanter, a single malt aged for 72 years. Presented in Lalique French crystal decanters, it's the oldest whisky The Macallan has ever released. Only 600 bottles will be sold worldwide, which will hit the market in August.



Leather camouflage

Montblanc is innovating with a capsule collection of document cases, backpacks, and small accessories in Sartorial leather with a camouflage pattern. The eight pieces come in shades of blue and gray, including two versions of case for the Augmented Paper, the Montblanc gadget that improves the writing experience, transforming hand-written notes into digital files. In addition, the small Document Case is ideal for the well-organized gentleman, with storage solutions for laptops, smartphones, documents, and other personal items. Meanwhile, the small backpack has three compartments and an external zipped pocket, in addition to ample space for accessories. Among the smaller items, there are wallets for credit cards and a travel option that allows you to carry 16 different cards, as well as notes and a writing instrument. Finally, a business card holder and a pocket with five credit card slots top off the small leather collection. All the items are available in Brazil.

New BMW sports cars in Brazil

This July, BMW dealerships in Brazil are receiving two new sports cars: the M4 Coupé and the M5. An icon of the M division, which is responsible for the development of BMW sports cars, the M4 Coupé can go from zero to 62 mph [100 km/h] in just 4.1 seconds, reaching the top speed of 189.5 mph [305 km/h]. More powerful, the M5 comes with the most recent version of the acclaimed 4.4-liter V8 engine with the BMW M TwinPower Turbo technology, which delivers an output of 600 hp. Capable of providing explosive acceleration, the V8 can go from a standstill to 62 mph [100 km/h] in mere 3.4 seconds. In addition to the mechanical ensemble and the new technology, the M5 also features an intelligent key fob, the Display Key, where you can check the status of your car; an all-digital dash; a Bower & Wilkins sound system; an M Sport exhaust system; the Driving Assistant Plus equipment with Head-Up Display; soft-close automatic doors; and 20-inch light-alloy M wheels, double-spoke style.



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What's cooking at home

6-8
2018

Winter events schedule at Boa Vista, a kiosk by the beach with our signature, the Fasano's arrival in Belo Horizonte, and the fondue season at Parigi. Also, check out the latest awards received by the Group's hotels, and an itinerary to enjoy the cold weather in Punta del Este



On horseback

With an equestrian center designed by Isay Weinfeld, Fasano Boa Vista offers riding lessons for beginners and experienced riders. Always on Mondays until noon and from Wednesdays to Sundays for guests at Hotel Fasano. Kids aged 3 and older can participate with authorization and accompanied by a parent.

Farm tour

Winter is upon us and there's no better way to enjoy it than by taking a few days to relax in the countryside. At the restaurant, the spa, or in outdoor activities, check out the highlights at Fasano Boa Vista.



**The Clube de Golfe
has an 18-hole
course and
6,800 yards**

Sure shot

With project by golf designer Randall Thompson, the Clube de Golfe has an 18-hole course and 6,800 yards, including a driving range, golf cart rental service, and locker rooms.



Hawaiian massage at the spa

Anyone visiting the spa at Fasano Boa Vista can try an authentic Hawaiian-style massage. For Lomi Lomi, therapists use their forearms and hands, making long, fluid movements that resemble soft waves. The result is deep relaxation of body and mind, in addition to improvement of your disposition. Meanwhile, Hot Stones is a ritual that rejuvenates the skin, relaxes and warms up your muscles, energizing and moisturizing the body through the application of black volcanic stones. It's recommended mainly for skin exposed to low temperatures. Take advantage of the spa's heated pool and hot tubs with chromotherapy.

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A new Fasano in Belo Horizonte

The neighborhood of Lourdes, in the capital of Minas Gerais, is welcoming a new Hotel Fasano, which will have 77 apartments, a spa, pool, gym, sauna, business center, and events hall. When it comes to food, the new arrival is the first Gero restaurant inside a hotel, which also has locations in São Paulo, Rio de Janeiro, and Brasília. And, to liven up the nights in the city, the new address will also be home to a Baretto, the charming bar that's a trademark of Fasano hotels.



Kiosk by the beach with the Fasano signature

Inspired by the success of the seaside restaurant of Fasano Angra dos Reis, we are opening Quiosque Marea in Ipanema, Rio de Janeiro, this semester. Located across from Hotel Fasano Rio de Janeiro, the project designed by MPG Arquitetura will have two integrated spaces, a restaurant and lounge, in an area of 2,930 ft² [272 m²]. At Marea, the Italian food of the Fasano Group, a reference for over 100 years, is combined with a laidback beach atmosphere.

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Fondue to warm up in the winter

Winter is around the corner, and with it starts the fondue season at Parigi and Bistrot Parigi. The menu includes traditional flavors like Emmental with Gruyère, white wine, and kirsch. Ideal for two people, it's served with a basket of bread and varied vegetables and will be available during the winter months, every day, at dinnertime.



Fasano spas also in the winter mood

The spas at Fasano hotels are offering new therapy options to guests during the low temperature season, including facial and body treatments, some developed by therapist Fabrícia Nogueira exclusively for Fasano. The Winter Mix is comprised of five different treatments applied in sequence, starting with exfoliation with açaí and cupuaçu, followed by detox in the steam and the dry sauna, an immersion bath with essential oils, rosemary, and salts, and to top things off, a relaxing massage, resulting in an intense feeling of wellbeing.



Fasano Angra and Punta win Town and Country

Last May, Hotel Fasano Angra dos Reis and Locanda Fasano in Punta del Este won Town & Country Hotel Awards, both in the category Best New Hotels in the World. The awards, presented by the American magazine Town & Country, are given to the best hotels in the world opened in the previous two years. With the "Wow Factor," they selected the restaurant Crudo and Kid's Club, inside Hotel Fasano Angra dos Reis, and the view at Locanda Fasano in Punta del Este, especially at sunset. Auguri!



Special winter in Punta

The rustic elegance of the Uruguayan countryside and the laidback sophistication of Punta del Este are perfect for the winter. The season in the Southern Hemisphere brings new attractions to enjoy the cold

weather in Uruguay. Guests can have a unique experience in the region with activities that propose integration with nature, sports, culture, arts, and food. Among them, bike rides to Fundación Atchugarry, horseback rides in the region, an art tour, visits to wineries that offer tasting sessions, bird watching tours, and even a special winter menu with fondue options.



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Outlaw

TEXT Alexandra Forbes ILLUSTRATIONS Mona Sung

One of these days, an almost politically incorrect dish reminded me of my childhood's flavors and colors, while also assuaging my hunger and soothing my soul

Have you ever seen a chicken die? Well, I have – once, when I was 7 and entered the kitchen on my parents' farm at the wrong time. Sunta, the cook, was holding its head with one hand while cutting its throat with a large knife with the other. What started out as a loud, desperate Cluuuuck was quickly replaced by a low sound as its vocal chords were cut. Sunta lifted the chicken's butt



Portuguese name – chicken a la cabidela –, things are different. At Altar, a restaurant in Recife run by chef Carmem Virgínia, diners can happily feast on chicken a la cabidela. Virgínia has become an ambassador of the recipe; she says it's part of our ancestry. A Portuguese heritage – and a very good one.

Okay... but Recife is far from São Paulo, I don't go there often, and finding a restaurant like that here is impossible. That's way I abandoned this passion for chicken in blood sauce a long time ago. It's been almost four decades since that lunch on the farm.

This week I almost lost someone who's very dear to me. You know when your heart seems to be bleeding and you spend hours looking at nothing, feeling helpless? Sympathetic, my father invited me

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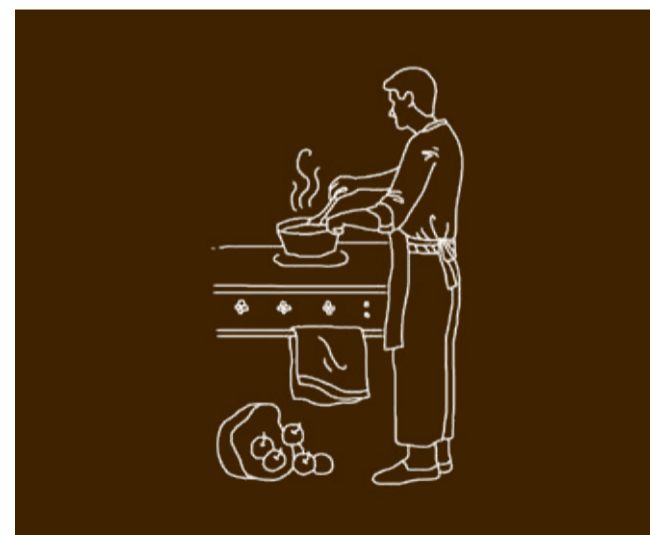
It was only on that day that I understood why that sauce that I craved sometimes was so delicious

with one hand and held its neck with the other, as if it were a heavy decanter filled with Château Petrus – except what was coming out was the blood that she needed to finish cooking lunch. She had a pot to collect it all.

Chicken in blood sauce has always been one of my three favorite dishes (the other two are roasted suckling pig and spaghetti Bolognese). But it was only on that day that I understood why that sauce that I craved sometimes was so delicious. I was shocked, of course – but that wasn't enough to change my mind. To this day, this dish makes me deeply happy.

Everyone likes to remember childhood flavors, but is there any kid like me, who fell in love with an intense dish that's almost an outlaw? I mean... Cooking with blood is not really illegal, but the restrictions imposed by the Brazilian Health Regulatory Agency (Anvisa) are so draconian that it's become practically impossible to find chicken in blood sauce on restaurant menus, or blood for sale at poultry shops.

They say that in Northeast Brazil, where the dish is still called by its original



for dinner at his house and opened one of the best bottles in his cellar – a Burgundy that you'll have once in a lifetime if you're lucky. And yes – you've probably guessed it –, when I arrived there, he was standing by the stove finishing up the blood sauce. I forgot to explain before that this dish is raised to the nth power when served with a nice egg farofa – and finding a good recipe is rare! But there it was, golden and perfect, still frizzling in the pan. I ate it with the voracity of someone who wanted to soothe the yearning, the hunger, and the pain with each forkful. Good food truly is what the cliché says: good for the soul.

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cima.

What makes a restaurant "the best in the world"?

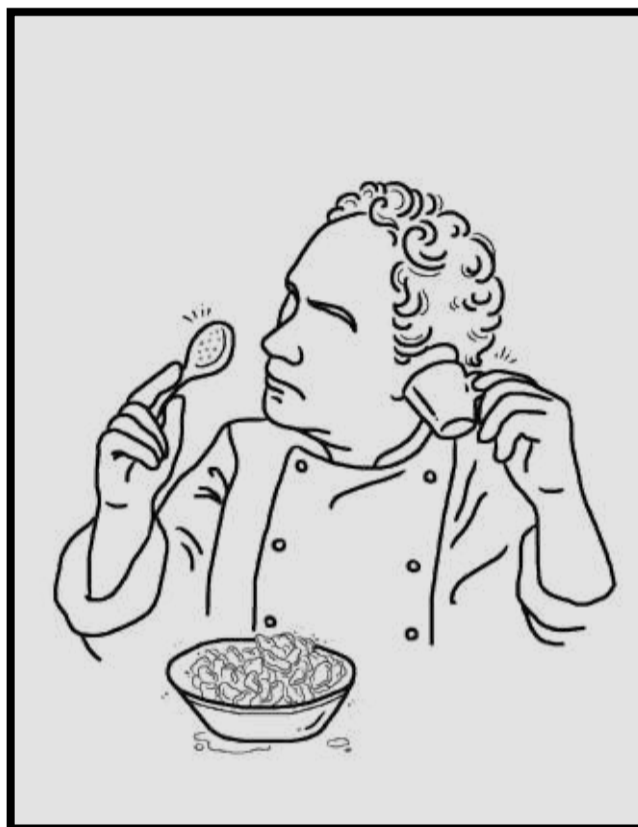
*TEXT Rogério Fasano ILLUSTRATION Mona Sung

In contemporary gastronomy, a good dish has to be accompanied by techniques and presentations that, sometimes, speak louder than the flavor. But, who wins?

I'm not an avid reader, but I try to read as much as possible about what I can understand. I confess I haven't finished reading many classics.

However, I never thought I would have trouble reading things related to my universe. I've been having difficulty understanding texts on gastronomy.

These days, chefs talk more about science, technology, textures, deconstruction, and anthropology than the profession itself – and this is when they are not participating in



ved, when we watched *The Jetsons* on TV, that our kids would go to school with a flying backpack – and my self-esteem is restored to safe levels.

THAT SCIENCE

It's very important to keep up with the advances of technology. Personally, I am anxiously expecting the delivery of a new super powerful German oven.

However, when I see liquid nitrogen being used in cooking, I turn up my nose. Probably because, as a kid, I had to have warts removed with applications of liquid nitrogen. If it can freeze warts, what will it do to your stomach, intestines, and kidneys? Has science proved that it won't hurt us in the long term?

Another absurdity is this impossible, unhealthy search, trying to select "the best restaurant in the world."

To be taken more seriously, this list of the best restaurants would have to

be personalist. I have no doubt that our critics would have to come up with criteria for the most fascinating chefs. Then, I'm sure, we would be well represented.

It's even worse when journalists refer to the list as the "Oscars of Gastronomy." But how? Several years and the same movie?

After all, what makes a restaurant "the best in the world"? I can't answer that. I think that, in gastronomy, plurality is essential. To each their own. I'm always trying to learn more about ancient, traditional cuisines and their ingredients.

My Italian side preponderates in my taste buds, so much so that they don't accept raw onion, keeping me away from any ceviche recipe. But I think it's great that Brazilian chefs are recovering local flavors, bringing them back to our tables.

The list of "the best in the world" doesn't take into account diversity and it segregates. Classics are considered old and, if you wear a suit, you're a dinosaur.

When I start discussing anthropology, physics, chemistry, or tantric sex with my chefs, I'll change my medication. I insist: there are no possible criteria to select "the best restaurant," especially because it's silly to want to be "the best" in a universe so diverse.

The best restaurant in the world, according to the list, is in Denmark.



"Acho que, na gastronomia, o fundamental é a pluralidade. Cada um na sua"

reality shows.

An example: recently, I read that one of the most renowned chefs in Spain is developing, alongside scientists, a system through which you'll be able to smell the aromas of the dishes through the phone. Yes, THROUGH THE PHONE. But what is this? Phone sex?

Every week, I'm faced with something whose modernity is bewildering – and I feel either too old or too stupid. Then I remember that I used to be part of the crowd that never belie-

The fact that it sent 70 people to the hospital on a single night two years ago didn't result in any penalty.

In 2009, the former number 2 in the world, Fat Duck, was forced to close its doors by the British Health Protection Agency after a food poisoning outbreak.

At both, the confirmed cause was norovirus. It certainly wasn't on the menu. I'm sure these restaurants are very careful when storing raw materials. But here's a question: could it be that the excessive experiences that are more related to science than the culinary arts are the cause of the incredible proliferation of this virus?

If it were possible to select "the best restaurant in the world," it would never be in Denmark as a matter of principle, or much less in Brazil, for simpler reasons: I envy the butcher shops in France, the fish markets in Italy, and so on.

The best dishes are always made with the best raw materials, and we are in disadvantage. I'm sorry to say that Amazonian flavors are not pleasing to everyone all the time. Gastronomic diversity represents a treasure, but there are certain inexorable pillars.

UNUSUAL

Much of what's written about gastronomy these days revolves around the crazy search for the unusual.

The French rightfully complain about the list: according to the ranking, the best French restaurant is Le Chateaubriand. I can guarantee that nine out of 10 people will agree that there are at least 100 better restaurants in France alone. In the "Zagat" guide, Le Chateaubriand is not even among the 50 restaurants preferred by Parisians.

In Italy, "Corriere della Sera," the main local newspaper, commented on the list: "Meno male" that we

have just three restaurants in the ranking. It means that we have been maintaining our traditions and, consequently, eating well.

You need to recognize the geniality of Catalan chef Ferran Adrià, a pioneer in this innovation, and the emergence of science as a source in gastronomy (I wish I had had the brilliant idea to invent a pierced spoon to eat corn flakes – this alone makes him a genius). His books are masterpieces. It's a shame his interview on "Roda Viva" was so terrible; nothing interesting was said.

Adrià is the Pelé of these guys. The problem is this trend of elevating chefs to celebrity status, so in vogue these days. "If you don't have your 15 minutes of fame, you're nobody," Andy Warhol used to say.

I have the feeling that this school created too many Robinhos – too much flair and few goals. That's why I miss the classic, efficient, and elegant game of Zinedine Zidane, even with the headbutt on the stupid Materazzi, who deserved it.

My profession – mark my words – is endangered. That is, restaurateurs (what an ugly word) like me won't exist in a few years' time.

People who are not chefs but still make a living off gastronomy, who conceive restaurants from the menu, including all the other stages, won't exist anymore. Even if my 20 favorite restaurants around the world are owned by restaurateurs, we'll be extinct in a few decades.

For anyone who's still here, the only option will be to frequent restaurants owned by chefs, where applauding will be mandatory, as success will have inflated their egos in an almost childlike manner.

I'm sure that the Fasano restaurant was a pioneer in valuing the profession in Brazil. Our chefs have always been protagonists, that's way I can affirm that, when you lose the humi-

lity essential for the art of cooking and giving pleasure, preferring fame instead, it's time to change.

ROCK AND CINEMA

I hope I'm wrong. I hope the same thing that happened to rock will happen to gastronomy. When people said that rock with lyrics was in the past, Radiohead came with one song better than the other, echoing the best moments of Pink Floyd, Bowie, Reed, the Clash.

For those who still think, like me, that the palate, out of the five senses, will always be the decisive factor of a dish, and believe that classic cuisine shouldn't be taken for granted even when it's modernized, I'd suggest the last album of Leonard Cohen, who, at the age of 80, fills me with hope that people will understand that classics can be absolutely current.

I hope that we can read about gastronomy in a more pleasurable, less scientific manner again. Giving people pleasure is the essence of this profession.

Starting with the dishwasher, maybe the future chefs, but also with tomorrow's commis waiters, maître d's, and sommeliers, as a good staff is essential for a good restaurant.

May this search for the new continue. But let's not take for granted the history of countries and restaurants that place value on good raw materials and their rich history, not influenced by trends that come and go.

The other day I heard: "Rogério, keep an eye on Bolivia. After Peru, it will be all the rage." I answered laughing: "Butch Cassidy also fell for this one and got burned."

*Originally written for Folha de S.Paulo, on December 12, 2014.

LET'S TALK ABOUT DESTINATION WEDDING

TIPS BY Constance Zahn



28

Destination weddings are growing more and more popular! When thinking about it, you imagine paradisiacal beaches, ancient castles, nice wineries... In fact,



brehtaking sceneries are one of the main reasons couples choose to marry away from home. In addition, there's the possibility of bringing

together your loved ones for a whole weekend of celebrations. However, it's not always easy: learning about the infrastructure at the chosen destination is essential to avoid incidents. The good news is that, currently, many places offer great service, plenty of accommodation options for guests, and logistics that simplify access. And with couples who dream of a destination wedding in mind, I've selected the destinations in vogue!

IN BRASIL

1. TRANCOSO

This village in Bahia has a special atmosphere that makes everyone fall in love with it. Not to mention that Trancoso is part of the story of many couples that decide to get married there – they either met or spent some good moments together in the village... Trancoso's Brazilian spirit and tropical-chic atmosphere are great assets that can and should be used in the buffet, the décor, and the souvenirs. The cake in the shape of the church in the Quadrado has become a classic. The recipes of Bahian cuisine are irresistible and the late-night tapiocas are an undisputed success. Tropical flowers that can withstand the heat and baskets top off the ceremony.

2. PETRÓPOLIS

For couples that prefer mountains over beaches, Petrópolis is an excellent option. Rio de Janeiro's mountain region has the charm of an imperial city and one of the most beautiful landscapes in the country. The former house of Princess Isabel, the São Pedro Cathedral, and the ancient farms will make you travel back in time and through the history of Brazil. And the place is so prepared that it offers all the services necessary for weddings – and with excellence! Furniture, décor, consulting, buffet, food, photography, beauty... not to mention the many accommodation options that can meet wedding demands.

A reference when it comes to weddings, Constance Zahn talks about inspirations and trends on her website, constancezahn.com, in the magazine Constance Zahn, and on her YouTube channel.



3. ANGRA DOS REIS

Angra dos Reis combines Rio de Janeiro's characteristic beauty with peace and privacy. Outdoor ceremonies, with the ocean in the background, are the trademark of weddings there. And finding spaces and hotels for the big day in the city is an easy task. The proximity to Rio and São Paulo facilitates the preparations. Boat tours to the gorgeous islands in Angra, like Ilha Grande, make the pre-wedding days even more special.



ABROAD

4. PUNTA DEL ESTE

A charming seaside resort close to Brazil, Punta del Este is perfect for anyone who loves beaches or mountains (and for those who love it all). Its infrastructure stands out: there are many hotels for guests that can also host the wedding itself – a great option for couples who want to combine all the services in one place. A luau on a beach in José Ignacio or a parrillada are wonderful ideas for the pre- or post-wedding days. In addition to being close to the Uruguayan capital, Montevideo, the city also has an airport for private flights.

5. PORTUGAL

Portugal stands out when it comes to destination weddings in Europe. And it's easy to understand why: in addition to having incredible scenery (including monasteries and ancient hotels), there's no language barrier for Brazilian travelers, and the food is amazing. Pre-wedding days can be filled with wonderful activities, like visiting picturesque villages and observing grape stomping



5 COMMANDMENTS FOR DESTINATION WEDDING

- 1 - Try to include elements of the local culture in the ceremony. This makes the experience more complete for your guests.
- 2 - Send the Save the Date cards as soon as possible, so that your guests can plan ahead.
- 3 - If your wedding is outside of Brazil, consider bringing a Brazilian consultant and DJ, who understand the rhythm and dynamic of Brazilian celebrations.
- 4 - It's a courtesy to your guests to plan activities for the days of the destination wedding. A welcome event, at least, is essential.
- 5 - The transportation of your guests (from the hotel to the party and back) is your responsibility.

events. Couples who live far don't need to worry: consulting firms there can take care of all the details. Another advantage are the Brazilian suppliers who have set up shop in Portugal, precisely because of the high demand.

The perfect hybrid

TEXT Artur Tavares

In the city and on the highway, we have tested the Porsche Cayenne S E-Hybrid, which combines power, comfort, and great range

When Porsche authorized us to test the hybrid version of its Cayenne SUV, we knew that the best course of action was to leave the city behind and take it to highways and varied terrains. Three days and around 620 miles [1,000 km] later, covered in rural São Paulo, it felt like mission accomplished.

While the powerful 3-liter V6 turbo engine is surprising in theory, in practice, the cutting-edge technology that allows you to cover up to 22 miles [36 km] in electric mode, reaching the top speed of 77 mph [125 km/h], is impressive. This range is enough for everyday life in a metropolis, minimizing fuel consumption, since the vehicle can be charged through regular electrical outlets – by using an adapter supplied with the car –, or through the conversion of kinetic energy from the car's motion into electrical energy.

Once out of the urban environment, the electric technology is no longer the star, giving way to the gas engine that fulfills its role and easily reaches the top speed of 150 mph [242 km/h]. With an 8-speed automatic transmission, the 1.9-ton [2,000 kg] car is so powerful that it can go from a standstill to 62 mph [100 km/h] in approximately 6 seconds. It's no coincidence that we easily left behind other luxurious models, always keeping an eye on the odometer in order to respect the speed limits, of course.

Speaking of luxury, the internal technology combined with comfort makes the experience of driving a Porsche Cayenne S E-Hybrid unique. The



easily accessible display monitors offer everything from an integrated navigation system to rear parking aid, including control of the powerful Bose surround sound system and even information about the flow of energy to the electrical engine. The leather seats have delightful ergonomics and a fast heating system – a great solution for colder days. It wouldn't be an exaggeration to say that it's so spacious internally that the front passengers could almost lie down without bothering those traveling on the back seat.

Also worth mentioning is the Cayenne S E-Hybrid's suspension, which prevents the car from skidding even on winding roads. The SUV offers the Sport and Sport Plus modes, which stiffen the car and lower its height, increasing boost availability up to top speed. In addition, the on-board computer of this Porsche model

Complete package The display monitors have an integrated navigation system, rear parking aid, control of the Bose surround sound system, and offer information about the flow of energy to the electrical engine

While the powerful 3-liter V6 turbo engine is surprising in theory, in practice, the cutting-edge technology that allows you to cover up to 22 miles [36 km] in electric mode, reaching the top speed of 77 mph [125 km/h], is impressive

automatically detects when the driver steps harder on the gas pedal, reducing the distance between the body and the wheels whenever it's necessary.

The only inconvenience of the Cayenne S E-Hybrid is not really a defect: the car's collision and brake assist is too sensitive. In the city, the acoustic warnings are activated quite frequently, whether a motorcycle goes between the lanes or other drivers tailgate. Let's just say that Porsche errs on the side of passenger safety.

Lastly, one more appealing feature of the S E-Hybrid version of the Porsche Cayenne. It's cheaper than its sister models run on gas: a difference of R\$190,000 for the GTS version and R\$308,000 for the Turbo version. All this because the Brazilian government is offering generous tax exemptions for imported hybrid cars. As such, if you want to help guarantee a healthy future for the planet without giving up comfort, this SUV is definitely the right choice.





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Illustrious ghosts

TEXT Mario Mendes

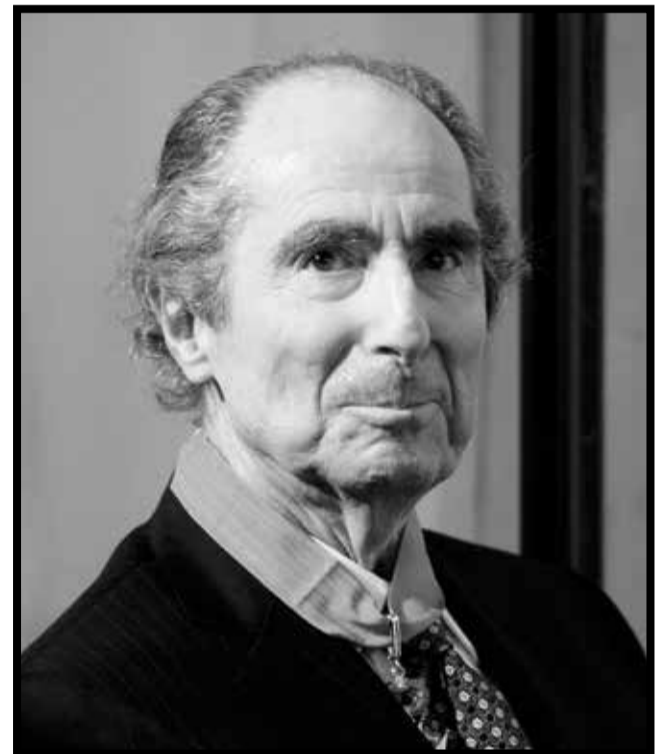
Literature has lost Tom Wolfe and Philip Roth, writers who translated the American life and spirit like no one else



Tom Wolfe



"Wolfe was journalist who had an amazing ability to find good stories in improbable situations, a satirist par excellence. Roth, celebrated as 'the greatest living American writer,' was always at the top of betting lists whenever the Nobel Prize for Literature was about to be announced"



Philip Roth

In 1976, American writer Larry McMurtry defined the country's four great ghosts: Ernest Hemingway, Marilyn Monroe, and brothers John and Bob Kennedy. A suicide, an overdose, and two murders that, according to him, ended the American life. It's curious to notice that these casualties occurred in the 1960s, the period in the 20th century that changed everything and brought innovations to life, culture, and politics. McMurtry's consideration is opportune with the news of the deaths of two giants in literature last May – Tom Wolfe (on the 14th, at the age of 88) and Philip Roth (on the 22nd, at the age of 85). Beloved sons of the festive decade, they brilliantly dissected the American life and spirit in the past 50 years.

Born in the south (Virginia), Wolfe was a conservative journalist with an amazing ability to find good stories in improbable situations (the reactions of the crowd at a ski championship, for example) and a satirist par excellence (it's no coincidence that *The Bonfire of the Vanities*, from 1987, a sulfurous novel of the Yuppie era, is his most famous book). He also

stood out for his refined fashion sense: a dandy enveloped in impeccable three-piece suits, white or beige, combined with two-color shoes and homburg hats, rain or shine. In addition to excellent timing for self-promotion and the million-dollar contracts (7.5 million dollars for his second novel, *A Man in Full*, 1998). From his inspired, acid pen (he handwrote or used a typing machine to write 10 pages every day) came definitive texts for the mass culture (the terms "new journalism," "the 'me' decade," and "radical chic" were coined by Wolfe). Counterculture (*The Electric Kool-Aid Acid Test*, 1968), contemporary art (*The Painted Word*, 1975), architecture (*From Bauhaus to Our House*, 1981), and the space program (*The Right Stuff*, 1979) were some of the themes explored by the author in books classified, for better or worse, as "Technicolor prose" or "ro-coco machine gun."

Roth, celebrated as "the greatest living American writer," was at the top of betting lists every year when the Nobel Prize for Literature was about to be announced – but he lost to contemporary pop writer Bob Dylan. Born in

Newark, New Jersey, Roth developed as a writer (with the novella *Goodbye, Columbus*, 1959) and became famous (with the novel *Portnoy's Complaint*, 1969) and newsworthy (with the masterpieces *American Pastoral*, 1997, and *The Human Stain*, 2000) in Manhattan. Despite his origins, he didn't care for the "Jewish writer" epithet, defining himself as "a man and an American" above all. With vibrant, fluid prose that openly discusses sex and violence – which was considered "scandalous" –, he was the writer of rebels and iconoclasts in the 1960s and '70s. Later, he discussed with the same honesty and plenty of dark humor the dramas and crises of middle age and old age (in a ruthless manner, he narrates his father's decline and death in *Patrimony: A True Story*, from 1991). Not even his marriage to British actress Claire Bloom (who starred in Chaplin's "Limelight") was spared: *I Married a Communist* (1998) is a novel with a not-so-discreet title.

Even though it's been almost 60 years, these two deserve to be on the list of illustrious American ghosts created by Larry McMurtry. History will appreciate it.



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SÍTIO DO CARROÇÃO



FÉRIAS INESQUECÍVEIS PARA SEU FILHO!

O Sítio do Carroção é o único resort exclusivo para crianças no Brasil. Inspirado em Mark Twain, Júlio Verne, Monteiro Lobato, Steven Spielberg e outros, o Sítio do Carroção criou e produziu lazer e entretenimento educativo de qualidade surpreendente. Durante o ano letivo, recebe alunos das melhores escolas do país buscando aventuras pedagógicas. E é a aventura que atrai todos eles de volta! No Summer Camp, eles reveem velhos amigos e fazem novas amizades entre acampantes de 5 a 16 anos. Brincando e se divertindo, aprendem naturalmente a conhecer suas melhores habilidades de organização, convivência, autonomia, responsabilidade e criatividade. E o que é melhor: longe de equipamentos eletrônicos! Excelência, inovação e exclusividade fazem do Sítio do Carroção, desde 1971, um mundo só para crianças. Não é por acaso que foi eleito "O Melhor da América Latina" pelo Discovery Channel. Sua infraestrutura impecável, seus profissionais altamente capacitados e sua organização minuciosa são sempre elogiados pelos pais mais exigentes. Mas seu maior prêmio é saber que, para seus filhos, ele é simplesmente inesquecível!



Cada aventura é uma descoberta inesquecível, como o encontro de um enorme Tiranossauro Rex.



Em meio a bosques e gramados, destacam-se seus casarões em estilo colonial.



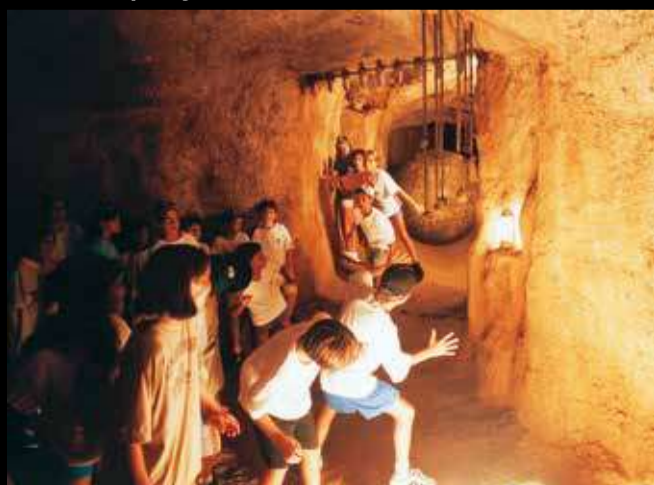
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Dia e noite, a piscina é sempre um convite para uma festa única.



Na paisagem normanda, em Spazukamonaring, muitas pistas em uma só.



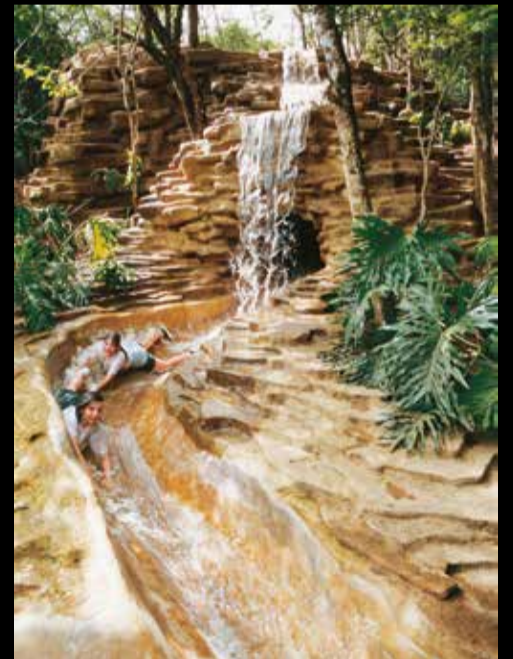
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Como na vida real: só embarca nessa aventura quem apresenta o passaporte do Sítio do Carroção!



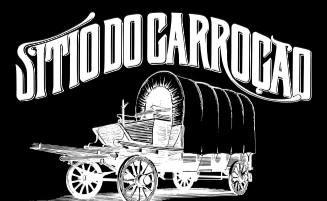
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GOOD EYE...

RONALDO



36

FRAGA

Corriere Fasano

Creator of the Grande Hotel **Ronaldo Fraga**, a combination store and cultural space in Belo Horizonte, the designer shows here a snippet of the cool curatorship you'll find at his establishment



Clockwise, short **Boot** with rubber side stripes created by designers Marcela Torres and Marina Lerbach, nuushoes.com Realindo green tea **Home spray** that leaves in the air a great feeling of freshness, realindo.com.br **Jewelry** designer Celo Camargos produces unique, exclusive pieces in 18k gold with details in pearl and polished abalone, celocamargos.com.br **Ceramic plates** and silver flatware from Sois Plato, [@soisplato](http://soisplato) Made-to-order leather **Bags** with authorial design in several models, atelierwatson.com.br Artisan **Clarice Borian** makes embroideries with dry leaves that have fallen from trees using sewing thread and wool to broaden her look on nature and the simplicity of what's essential, clariceborian.com

IT'S COFFEE TIME

TEXT Artur Tavares

Brazil is the biggest producer of coffee in the world, but for a long time, our best beans were exported. In recent years, special varieties have been gaining popularity in the country. Learn how to enjoy them

Even though Brazil has a long history with coffee, we only got access to the best beans in our cups a few years back. We are the biggest producers in the world, but we used to export around 80% of everything we planted here, leaving Brazilians with the worst portion of the production. But this changed with the arrival of special coffees in restaurants and supermarket shelves. Now, 100% Arabica coffee varieties are a reality, each with different characteristics: “There are dozens of types of coffee grown in Brazil. The most popular are the red bourbon, the yellow bourbon, the mundo novo, the red catuai, the yellow catuai, the obata, the red icatu, the yellow icatu, the acaia, and the ruby,” explains journalist Giuliana Bastos, the author of the book *Dicionário Gastronômico Café com suas Receitas*.

While we have many varieties available on the market today, they are not the only factors responsible for the flavor that reaches your cup. Bastos explains that drying and fermentation methods also influence the final product: “After the cherries are harvested, they can be processed in different ways to reach the ideal humidity for storage. Newly harvested coffee cherries can be sun dried

(known as “natural process”); have their skin removed before they are dried (known as “wet hulled”); have their skin removed and be placed in fermentation tanks (known as “ferment and wash”). Drying coffee cherries with or without their skin or placing them in fermentation tanks can impact – positively or negatively – their flavor, enhancing some characteristics. Fermentation, for example, can increase acidity.”

There's yet another essential factor: roasting. “Having excellent green coffee isn't enough. It needs to be roasted very carefully, keeping in mind the flavor possibilities. To be clearer, there are varieties that offer more fruity notes, for example. An unsuspecting roaster can ‘kill’ all the nuances of aroma and flavor offered by a variety, leaving it just bitter or just sweet.” Bastos continues: “Roasting profiles are quite complex, with many different temperatures throughout the process. It's like preparing a sauce, which requires high heat in the beginning, then low heat for a few seconds, medium heat, and high heat again. There are endless possible variations, and seconds can make a difference in this process.”



1. FRENCH PRESS
French press combines the methods of infusion and filtering - the coffee grounds are immersed in water for a few minutes before pressing down the plunger. The result is a more intense coffee, with an increased presence of coffee oils..



2. HARIO V60
Hario V60 is a filter similar to the traditional filter, but with grooves along the side, a hole with a larger diameter, a thicker filter, and a different angle, resulting in a unique beverage, with enhanced flavor nuances of coffee.



3. CHEMEX
Chemex is an object with beautiful design and also a carafe. It has a specific filter that fits its cone and can be discarded after the brewing process to serve the coffee.

PLUS...

There's also the Aeropress (photo), which combines infusion, vacuum, and pressure, with an incredible result; the Koar, a method created by Brazilian brewers that is a very interesting dripper with wavy walls; and the Kalita Wave, a dripper with a flat-bottom, wavy filter, and three-hole design that also offers a very good result in your cup.

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MERINO
ALFAIATARIA NA MELHOR VERSÃO: A SUA

MY TOP 10



Born in Rio de Janeiro, singer **Lobão** started his career as a drummer, played with Lulu Santos and Ritchie, and was part of the band Blitz. His first solo album was released in 1982. The author of hits like *Vida Louca Vida* and *Decadence Avec Elegance*, he's also a writer – among his books are *50 Anos a Mil* and *Guia Politicamente Incorreto dos Anos 80 Pelo Rock*. Here, he lists his favorite records that translate the classic rock from 1967 to '75

Led Zeppelin. *Led Zeppelin*. "The first album that revolutionized the rock'n'roll scene, influencing many bands."



Black Sabbath. *Paranoid*. "It marked rock'n'roll. It's one of the best albums ever made."

Grand Funk Railroad. *Closer to Home*. "Hard rock with great instrumental jamming. This band was all the rage in the 1970s."



Led Zeppelin. *Led Zeppelin II*. "Without a doubt, one of their heaviest albums. Jimmy Page diversifies his arrangements a lot."



Free. *Fire and Water*. "Subtle and aggressive, a contrast with lots of expressiveness."



Yes. *Fragile*. "They created a musical trip using their psychedelics and progressiveness. A classic!"

Led Zeppelin. *Led Zeppelin IV*. "Heavy classic rock with a lot of psychedelics, this album is Led Zeppelin's masterpiece."



Led Zeppelin. *Physical Graffiti*. "An incredible double album that features one of their best songs, Kashmir."

Black Sabbath. *Black Sabbath*. "Heavy music, amazing technique. The beginning of a great legacy."



Humble Pie. *Smokin'*. "A combination of rock, blues, and R&B. The band is fantastic."



CHEERS! Friends and guests at Baretto for the release of the 9th issue of Corriere Fasano



1 Vivi Ximenes and Pietra Bertolazzi **2** Erh Ray and Fabiola Kassin **3** Pedro Ferreira, Stephanie Edenburg and Julia Tormin **4** Alexandre Won **5** Dani Pizetta **6** Emannuelle Junqueira **7** Alexandre Iodice **8** Leandro and Sabrina Vieira and Renato Calixto **9** Danielle Carvalho, Roberta Faustini and Leonardo Guimarães **10** Patrick Woodyatt and Ines Azumendi **11** Camila Guebur **12** Camila Vallone and Lili Carneiro **13** Raquel Silveira **14** Vania Brito and Bruno Meier **15** Ricardo Moreno, Luciano Ribeiro and Isay Weinfeld

SOCIAL



9



10



11



12



13



14



15



The author of *Ulysses*, *Dubliners*, *A Portrait of the Artist as a Young Man*, and *Finnegans Wake*, James Joyce portrayed life in Ireland like no one else, and was also responsible for one of the most important literary revolutions in the 20th century.

**Be just before
you are generous.**

**I resent violence or intolerance
in any shape or form. It never reaches
anything or stops anything.**

**Hold to the now, the here,
through which all future
plunges to the past.**

**People do not know
how dangerous love
songs can be.**

**God made food;
the devil the cooks.**

The personality of the
artist passes into the
narration itself, flowing
round and round the
persons and the action
like a vital sea.

**Whatever else
is unsure in
this stinking
dunghill of
a world a
mother's love
is not.**

**Life is too
short to
read a bad
book.**

**Irresponsibility is part of the pleasure of all art;
it is the part the schools cannot recognize.**

**Better for ninety-nine
guilty to escape than for
one innocent person to be
wrongfully condemned.**

Every life is in many days, day after day.
We walk through ourselves, meeting
robbers, ghosts, giants, old men, young
men, wives, widows, brothers-in-love, but
always meeting ourselves.

**A man of genius
makes no mistakes;
his errors are
volitional and are the
portals of discovery.**

The soul is in a manner
all that is: the soul is the
form of forms. Tranquility
sudden, vast, candescent:
form of forms.

**The actions of men are
the best interpreters of
their thoughts.**

I am tomorrow, or
some future day, what
I establish today.
I am today what I
established yesterday
or some previous day.

Peace and war depend on some fellow's digestion.

**Now and again the
clumps of people
raised the cheer of the
gratefully oppressed.**

No one is
anything.

**First we
feel.
Then we
fall.**

**Love loves to
love love.**

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No trânsito, a vida vem primeiro.



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CROSSWORD

BLACK SABBATH

Show how much you know about the heavy metal British band that had Ozzy Osbourne as lead singer

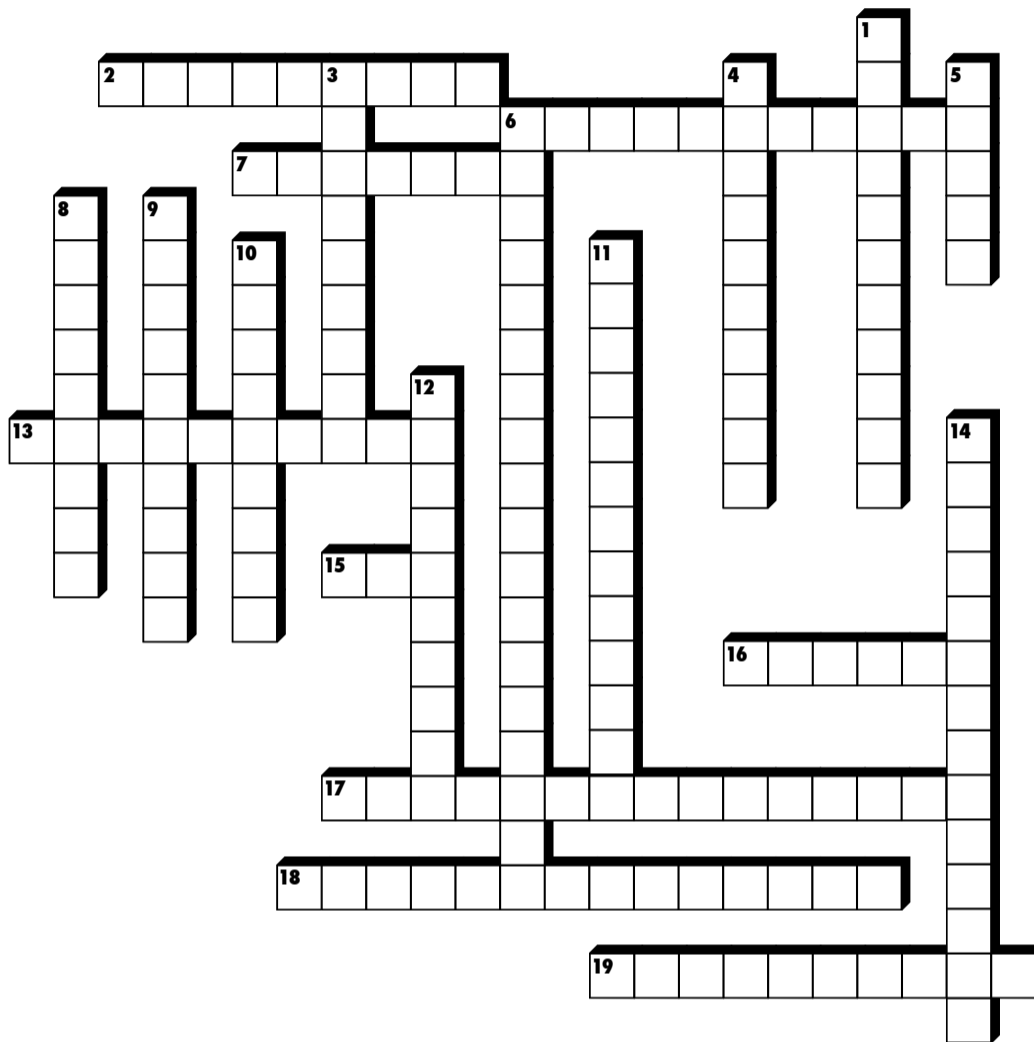
BY Arthur Dapieve

PUZZLE



Across

2 Studio where the album "Dehumanizer" was recorded **6** Last track on the A-side of "Sabotage" **7** Philips label they first signed with **13** Monument recreated for the "Born again" tour **15** Album that reached number **12** on the German hit parade in 1990 **16** One of the three cities where they recorded the double album "Live Evil" **17** Osbourne's former property in Ranton Green **18** Second lead singer to replace Ozzy Osbourne **19** First lead singer to replace Ozzy Osbourne



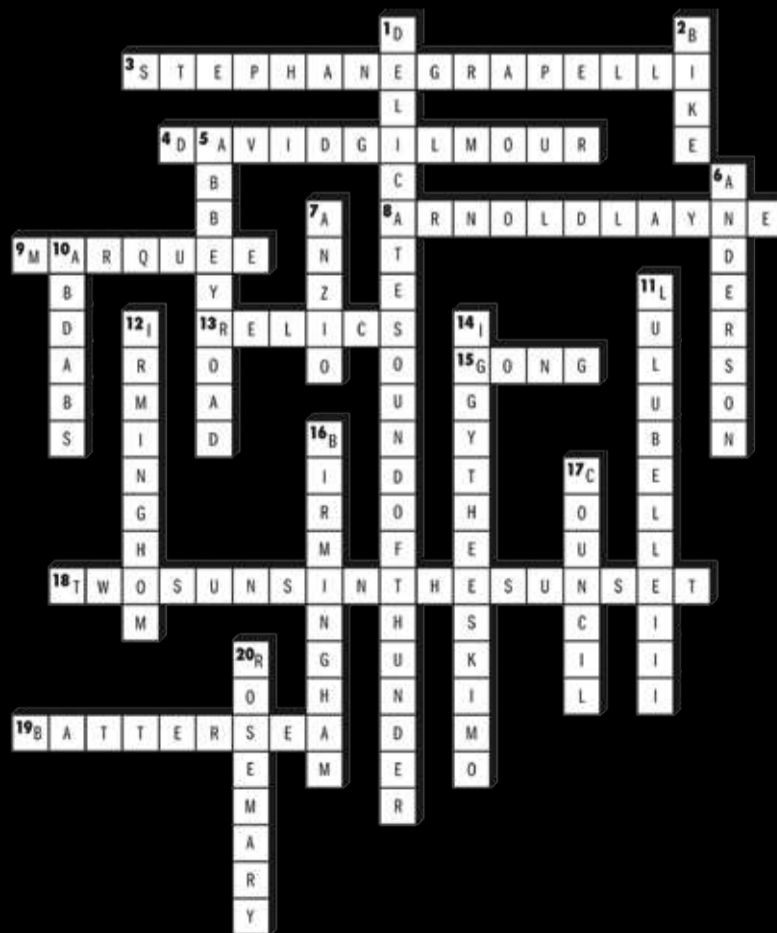
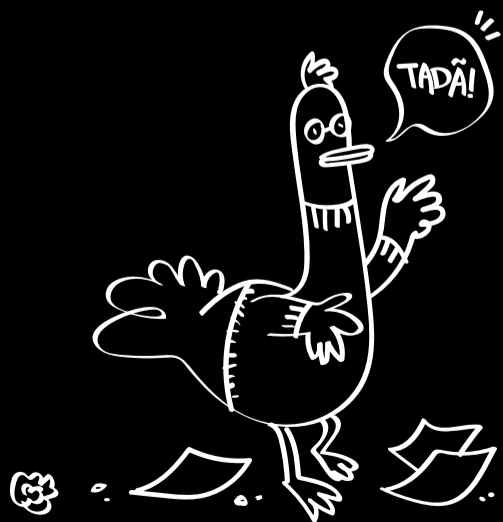
Down

1 Drummer who played with Black Sabbath **3** Lead singer who quit in 1984 **4** Producer of the LP "Black Sabbath" **5** The band's second name **6** Almost exploded arena in New York **8** The band's first name **9** City of their last show in 2017 **10** Antepenultimate track on the American LP "Master of reality" **11** Album from 1994 **12** Progressive band in which Tony Iommi played **14** Novelist who influenced the band's name

The first person to answer the questions is invited to a dinner for two at Fasano SP, with a tasting 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 9 of Corriere Fasano

PINK FLOYD



FILME - *THE SECOND MOTHER*

Antonioni, Welles, Nelson Pereira dos Santos: many directors and movies have influenced filmmaker **Tata Amaral**. But, in recent years, it was Anna Muylaert with her award-winning feature film starred by Regina Casé that touched her deeply



I confess that this invitation to choose my favorite movie was challenging. Picture this: I've been frequenting movie theaters my whole life. It was an important part of leisure for my parents and uncles, when they had time for leisure activities. My mother used to tell stories about the screenings in Taquaritinga, where she spent her childhood and teenage years: the unmissable Sunday events, how she and her sisters would try to copy and adapt the clothes worn by the stars for the dance in the following week, and so many fun stories. For my father's childhood, the same thing. My grandfather was the manager at two movie theaters in Botucatu. Like a family habit, they've allowed me to frequent the movies for as long as I can remember. They are very special places for me.

During my childhood, in the 1960s, there were hundreds of movie theaters in downtown São Paulo. They all screened the best films of American and European cinematography. All close to my house, on Rua Major Quedinho.

My family used to fight for the best spots. My parents liked to seat in the middle of the theater, far from the screen. I, on the other hand, preferred the front seats. I wanted to seat in the front rows to immerse myself in the images.

The pleasure and the shock of watching the Cossacks massacring civilians on the staircase in Sergei Eisenstein's "Battleship Potemkin" (1925) are indescribable. How not to lose your breath during the long sequence in Orson Welles's "Touch of Evil" (1958), when the camera follows Charlton Heston as he crosses the American bor-



Delicate relationships The protagonist in *The Second Mother*, the housekeeper Val (Regina Casé) shares the scene with Barbara (Karine Teles), her employer

der to Mexico? Or while watching the unbelievable final sequence of Anto-

nioni's "The Passenger" (1975), when the camera crosses the window grid, roams outside, and comes back to the room to find Jack Nicholson? That's when I learned that you can narrate actions that are taking place outside of the scene through sound. And my surprise when I watched Nelson Pereira dos Santos's "Rio 100 Degrees F" (1949), which showed me that we can tell Brazilian stories, with Brazilian characters and Brazilian settings! And soon after that getting to watch Tizuka Yamasaki's "Gaijin: Roads to Freedom" (1981), Suzana Amaral's "Hour of the Star" (1985)?! These movies influenced me and taught me about the profession. These and so many others that came later.

One of the movies that most touched me recently, for its ability to bring a new look on everyday life, is Anna Muylaert's "The Second Mother" (2015). It received many awards, with Regina Casé as the protagonist Val, a live-in housekeeper. Val cares for a couple's son from early childhood to his late teenage years, when he's applying for college. She's funny, smart, affectionate, and beloved by everyone. This relationship is disturbed when Jéssica, Val's daughter, comes from Northeast Brazil to take her university entrance exams in the city. As Val's room is too small, the family has no other option than to accommodate Jéssica in the guest room. It won't be for long!

However, picture this: Jéssica is not the housekeeper and acts like a guest, which she is. Unlike her mother, she doesn't understand why she has to eat the help food, for example. The family and Val, on the other hand, are upset with Jéssica's attitudes, who "doesn't know her place." This dramatic situation allowed actresses Regina Casé and Camila Márdila, instructed by the director, to conduct the story with humor and emotion from start to finish. At the same time, it provokes reflection on work and personal relationships. How attached are we to a configuration of society and work that doesn't make sense anymore?

What makes "The Second Mother" my favorite movie today is the fact that it synthetizes the crisis between the archaic and the contemporary like Greek tragedies. It shows, above all, that social roles are definitely changing.

The movie *The Second Mother* is available to our guests - just ask our concierge.

ABOUT THE MOVIE

The Second Mother

Release date

August 27, 2015 (Brazil)

Director

Anna Muylaert

Screenwriter

Anna Muylaert

Awards

Sundance Film Festival (2015) - Regina Casé and Camila Márdila shared the World Cinema Dramatic Special Jury Award for Acting for their performance in the movie

Panorama at the 65th Berlin International

Film Festival (2015) -

Panorama Audience Award

Valletta Film Festival (2015) -

Anna Muylaert won the award for Best Director





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