



Fall 2020

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**I**N THE PAST MONTHS, the number of COVID-19 cases in the U.S. has risen dramatically. We are aware of the current situation and would not want to

encourage anyone to travel who is considered high risk, has concerns, or who may spread the virus to others while traveling. That being said, for those who would like to get out of the house and explore there are many socially distant options across the U.S.

Our favorite travel agency, ***Santa Barbara Travel***, has suggested a few possible road trip itineraries we think you will enjoy. Many hotels and accommodations are going above and beyond to make sure you are safe. If you have any questions please call or email them, it is what they are there for. We know this is an unimaginable time and we want to help bring a little joy and normalcy back into your life. If you are comfortable traveling, Santa Barbara Travel has many options for you and would love to assist in creating your trip. For example, ***Moab*** boasts so much beauty in the heart of the Utah desert. And the United States has 62 ***National Parks*** and 419 ***National Park Sites***. That's more than plenty to explore for years, and not even including all of the wonderful scenery in between. It may not yet be time to travel the world again, but it's never a bad time to dream about it. ***Charles de L'Arbre***, travel agent extraordinaire and head of Santa Barbara Travel with his brother, ***David***, have an extraordinary reputation for service, pricing and ideas. They have done wonders for their clients during these difficult days of hard-to-get refunds and waivers.



Charles and David De L'Arbre

Need we say more than urge you to use a seasoned professional like Charles and Santa Barbara Travel; do not attempt to organize your own travel; you'll pay a price for this. Booking travel today is not for amateurs. In the nearly 75 years that Santa Barbara Travel has been looking after its clients, it is impossible to imagine a more challenging time than that they are all facing right now. The staff at Santa Barbara Travel is hard at work looking after the needs of all their clients. Whether it is changing dates of upcoming trips, working to obtain refunds from airlines and other suppliers, or simply providing advice, they have continued to advocate for clients and avoid service interruptions. They have all been through other crises that also created massive disruptions which gave way to better times, stronger economies and a happier outlook for the future. The world is out there

waiting for all of us. Suppliers are out there waiting for all of us—creating new experiences that will reflect new safety standards and levels of service that will exceed expectations. Many airlines, cruise lines and tour companies have offers which allow near total flexibility and provide extraordinary value. The team at Santa Barbara Travel is ready to assist you in any way they can and they thank all their clients for three quarters of a century of friendship and business. ***sbtravel.com*** or call Charles de L'Arbre directly at **(805) 969-7746**.

**I**T'S A SMALL THING, but why don't more hotels install something so useful

as wall hooks? A few hooks can make all the difference, especially in the bathroom. Many hotels encourage guests to use their bath towels a second or third time, then give them no place to hang towels to dry other than maybe a shower curtain rod. And, like towels, the bathrobes are likely to be folded or hanging at check-in. Where do we put them when we take them off? We need good-looking hooks, which also work marvelously well for hats and caps, shopping bags and other things. And don't get us started on safes being placed on the floor or the absence of a second luggage rack.

**C**OME OCTOBER, ***Red Carnation Hotels*** will open ***Xigera Safari Lodge***

in ***Botswana's*** most unspoiled wilderness, a tribute to their profound love of Africa. World renowned for exceptional service, generous hospitality, extraordinary dining and beautiful interiors, Xigera ("Kee-jera"), named after the pied kingfisher bird, embodies everything that makes Red Carnation Hotels so unique and special. Some of the personalities – human and animal – are emerging that make this island one of the most special locations



in Botswana. For example, their resident lion pride has an unusual fondness for climbing trees, while many of the lodge's wild leopards can be traced back to the legendary leopard known as *Madiphala*.

The 12-suite camp has beautifully taken shape, with a "living gallery" of bespoke art commissioned exclusively by Africa's most exciting artists and craftspeople. Ground-breaking in its scope and vision, it will be the first design project of this scale on the continent. *Adam Birch*, sculptor and arborist, has generously dedicated his time to teach some of the team, including *Tirafalo*, the carpenter, and *Oscar* and *Brandon*, the polers, how to work with fallen knobthorn and mangosteen trees to hand-carve sculpted furniture for the Lodge.

A stay at Xigera promises moments that defy description. At Xigera, guests can discover in the unknown wilds of Botswana, one of Africa's most stable and



peaceful countries. For the spectacular birds, the herd-instant mammals, the wild scavengers and the majestic giants of the *Okavango Delta*, though, this is home. It's a privilege to share the wild beauty of an entirely natural habitat with them. Exquisite palm forests and long miscanthus grass; papyrus-lined channels and large

floodwater lagoons all form the dramatic stage of an ancient land that showcases one of Africa's greatest natural wildernesses. Witness this magical world come to life; there is nowhere like it in the world.

At Xigera, guests are at the heart of one of the most incredible eco-systems in Africa. It's a wetlands paradise where the ebb and flow of the seasons paints an ever-changing vista to frame exotic wildlife experiences. Each one of their safari experiences provides a strikingly different expedition into a landscape teeming with creatures, plant life and natural land formations. One-of-a-kind and uniquely enriching, they are entirely flexible and designed to leave a lasting impression, whether you're taking high tea in the heart of the wilderness or exploring the waterways by glass-bottomed boat, stopping for a feet-in-the-water sundowner. But the real appeal of Xigera is so much subtler than that. It's truly wildlife, where what happens below the water line and up in the air is a breath-taking tussle for survival. Observe the spectacular birdlife teeming around this





region of Botswana, and explore the surrounding Okavango Delta wonderland, from the crocodiles who glide stealthily among the lilies to the agile monkeys in their own palm tree playground.

Living in a remote, pristine area makes all of us even more conscious of the need to tread lightly on the earth. Xigera is proud that the new ***Xigera Energy Centre***, the largest in the Delta, supplies over 95% of their energy using solar power, and an innovative Reverse Osmosis mineralizing process will provide drinking water for guests and teams. ***Mike*** and ***Marian Myers*** are the genial General Managers of Xigera Lodge. Visit ***xigera.com***



**A**FRICA's #1 HOTEL? It's ***Durban's Oyster Box*** as voted by the readers

of ***Travel & Leisure Magazine***. With all the charm of a bygone era, Durban's 86-



room Oyster Box is the epitome of modern elegance and comfort. Considered a national treasure, South Africa's most cherished hotel stands majestically on Umhlanga's beachfront, overlooking the Indian Ocean and the iconic Umhlanga lighthouse. Renowned for exceptional cuisine and the hottest spots in town for sundowners, the hotel's facilities also include an award-winning Spa, two swimming pools and a 24-seater movie

theatre. This superb Red Carnation hotel has a caring and dedicated team who are all empowered to make a difference, from the talented Executive Chef ***Kevin Joseph***, who creates curry masterpieces, to maître d' ***Mr. Hendry Pakiri***, who has been part of The Oyster Box family for 32 years...and, last but surely not least, no one should forget the resident cat, ***Skabenga***. ***oysterboxhotel.com***

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E WOULD ALSO LIKE TO CONGRATULATE *Ashford Castle*,

another extraordinary *Red Carnation* hotel, for being named the Number One Resort Hotel in the *UK* and *Ireland*.

Ashford Castle is exceptional in every sense. The remarkable, 800-year old property is widely recognized as Ireland's top castle destination and was once home to the Guinness family. Set in 350 acres of woodland on the shores of *Lough Corrib* in *County Mayo*, the multi award-winning



hotel offers exquisite interiors with unique artwork and sumptuous fabrics adorning each of its 83 individually designed rooms. Guests can enjoy extraordinary dining experiences and myriad estate activities, including Ireland's first *School of Falconry*, an indoor cinema and a state-of-the-art spa. [ashfordcastle.com](http://ashfordcastle.com)

Furthermore, *Red Carnation Hotels* was listed as number four in the Top 25 Hotel Brands in the World and *London's* illustrious *Milestone Hotel & Residences* in *Kensington* was also listed as number three in the Top London City Hotel category. The Milestone Hotel & Residences has an enviable location in London's



royal borough, opposite *Kensington Palace and Gardens*, and just a short stroll from the *Royal Albert Hall* and many of the city's finest museums. This elegant and historic hotel blends old world charm, beautiful and rich furnishings and exquisite original artworks with outstanding cuisine, an unmissable afternoon tea and an

experienced and passionate team who truly embody the Red Carnation philosophy: "no request is too large, no detail is too small". [www.milestonehotel.com](http://www.milestonehotel.com)

Red Carnation Hotels proudly works alongside *The TreadRight Foundation*, a not-for-profit organization created as a joint initiative between *The Travel*

**Corporation's** (TTC) family of brands to **#MakeTravelMatter** through conservation, leadership and support for communities. For more information about Red Carnation Hotels: [redcarnationhotels.com](http://redcarnationhotels.com). For more details about **Travel + Leisure's World's Best Awards**, visit [travelandleisure.com/worldsbest](http://travelandleisure.com/worldsbest)

Always moving forward, we are looking forward to Red Carnation's newest hotels: **100 Princes Street** in **Edinburgh** and **Hatch Hall** in **Dublin** opening soon. They are sure to be brilliant additions.

**W**E ARE DELIGHTED TO SHARE the **London** news that **The**

**Chesterfield's** doors are open once again for exceptional drinks and dining in the heart of **Mayfair**. This hotel's elegant Charles Street address offers a tranquil haven in the West End, with Hyde Park and St James's Park just a short stroll away. Pop into their elegant **Terrace Bar** and settle into a deep club chair for a thrillingly theatrical molecular cocktail, or choose from an extensive



menu of outstanding gins, whiskies and wines. The Chesterfield offers an all-day dining menu created by the talented Executive Chef **Nathan Hindmarsh** and his team. As well as pizzas, cheeses from **Neal's Yard** and small plates such as wild mushroom arancini with truffle mayonnaise, classic dishes including scrambled eggs with

smoked salmon from **H. Forman**, London's oldest smokery, and The Chesterfield cheeseburger are served.

The dessert menu is just as delicious, featuring hot chocolate fondant with peanut butter ice cream, and English strawberry arctic roll with elderflower and Thai basil. The Chesterfield's famous **Sweetshop Afternoon Tea** has also returned, a whimsical experience that pays homage to a bygone era, with chocolate scones, finger sandwiches and playful sweet treats, all served by a cheerful staff in vintage candy-stripe aprons. It is the perfect family treat. [chesterfieldmayfair.com](http://chesterfieldmayfair.com)

**F**OR YEARS WE HAVE SEARCHED for a custom tailor who could fashion

suits and sport coats without tiresome fittings and the need to refinance the family estate. New York and London bespoke tailors have escalated their prices beyond our wildest means and so it was with glee that we discovered Claymore Brothers on, of all places, Instagram. Claymore Brothers has a sterling reputation for modern bespoke men's fashion at unbeatable prices. Best of all, their custom suits, sport coats and shirts are made to measure via computer from the comfort of your own home.

Who are the Claymore brothers? They are military officers from Canada, well-schooled in proper tailoring. They are responsive gentlemen who personally attend to each and every order. Their craftsmanship and attention to detail equals Savile Row at a fraction of the price and represents the best value bespoke tailoring we know of.

The Claymore Brothers history is fascinating: as a Naval Warfare Officer, John Claymore deployed to the Middle East as part of CTF 150 anti-narcotics and terrorism. On his return home, his decompression port was in Phuket,



Lorne Claymore

Thailand. While there, he connected with a group of tailors who completed suits for a great deal of the ship's company. John had many articles made, as he had an affinity for suits and formal wear.



John Claymore

Upon returning home, he had many compliments and requests from friends, family and work colleagues about how they might get their own suits made, but as local tailoring costs to acquire a similar suit were overpriced, he could not recommend a provider. A few years later his brother who was about to marry and was retiring from his time in service as a fighter pilot, asked him if they should have custom suits made for his wedding party. John worked with the team he met overseas to fashion a set of suits for the groomsmen. Their success in doing led the two brothers to start a business together.



During their due diligence John discovered that the fabric quality in Thailand was not up to the standards he holds to as a business. John searched for many months for a fabric provider that met his high standards and happened upon a renowned cloth merchant who had supplied to Savile Row, Hollywood movies and popular television shows such as Downton Abbey, James Bond, and Kingsmen the Secret Service. Their relationship was first built upon a common relationship with



the military. Today the Claymore brothers pride themselves in maintaining these connections with their sole fabric provider coming from Huddersfield England and that passion for finding the highest quality materials. Connections within the tailoring world led Claymore Brothers to a group of expert tailors and craftsmen who specialize in the production of the highest quality bespoke garments, shoes and accessories. Final steps led them to the top-drawer level of tailoring Claymore is known for today.

It is easy to work with Claymore Brothers: simply take your measurements according to Claymore Brother's easy-to-follow chart and select your fabric. Claymore Brothers' luxurious fabrics create the perfect garment for any occasion; Merino wool is used exclusively. You select the ranges by cloth weight, season and type, and specify what detailing you want—a special lining perhaps, custom stitching or an individual cut. At the core of their history is a classic and comfortable cut. Often called “the English drape,” the wearer's movement has minimal impact on how the jacket behaves. Armholes are small and high, with a soft, natural shoulder line and full chest with a distinctive vertical drape. The look of a Claymore Brothers' suit is less structured, more yielding and totally relaxed. Claymore Brothers offers three fitting styles: classic, casual and slim and all jackets are fully canvassed, a rare and welcome touch.

We feel free and elegant in their clothes. And comfort, durability and crease-resistance are always foremost in their tailors' minds. We trust Claymore Brother's tailors and their instincts 100%. All idiosyncrasies of proportion and posture and all detail requests are attended to without question.

Claymore Brothers makes clothes not only for well-dressed men all over the world but women, too. Expect to pay \$600 to \$1500 and up for a suit depending on the



fabric chosen, from \$99 for dress shirts and \$450 and up for sport coats. Besides suits, Claymore Brothers also makes beautiful handmade shirts, overcoats, tuxedos, trousers, sport coats, even polo shirts and denims. The value and quality are extraordinary. They even offer a dashing collection of cufflinks, pocket squares, belts, ties, and shoes on their website, [claymorebrothers.com](http://claymorebrothers.com). Time from start to delivery of a garment is an astonishingly quick 4-5 weeks. A repeat client will receive their clothes in just one month.

**S** O THE EU HAS GONE AHEAD and slammed the door in our face. Not to worry, Big Ben, the Eiffel Tower and Venice's gondolas aren't going anywhere. They'll be there for us when the time is right. So now we turn our heads towards closer, welcoming destinations. We've got our eyes on *Mexico* and *Rancho La Puerta* in *Tecate*. This legendary fitness resort has 40 miles of hiking trails, 32 acres of beautifully landscaped gardens, and an organic farm with a cooking school. At its heart are eleven gyms, four pools, a running track, as well as tennis, Pickleball, basketball and volleyball courts. There are three full-service holistic spas. Guests stay in 86 individual casitas peppered throughout the resort. As you walk winding brick paths, you'll happen upon a wine bar, juice bar or art studio. There are countless indoor and outdoor gathering spaces, as well as WiFi lounges for dedicated screen time. As you wander further, you'll discover a labyrinth, reflexology path and three dozen hammocks slung between the oaks.



The Ranch is part of the natural world, rather than the other way around. The Ranch's landscaped gardens are an abstraction of nature, with a tapestry of plants



that thrive in our chaparral landscape. Casitas, gyms, spas, pavilions and pools are set in a sprawling village like hidden jewels. Set in the Ranch's six-acre farm, *La Cocina Que Canta* ("The Kitchen That Sings!") celebrates the magical results of cooking with just-picked organic ingredients. Working together, each class creates and dines on a delightful meal—an unforgettable culinary memory. The farm is

a vibrant tapestry of orchards, intensively planted raised beds, and herbs—all of them managed via the organic and sustainable practices that have guided them since 1940. Rancho La Puerta is more than a resort, it's a retreat. It's not only exercise, it's a lifestyle. It's fellowship that leads to friendship.

We've been going to the Ranch for decades and for many years we have dreamed of living there so that we could have daily access to their unique lifestyle of pure wellness. Now comes good news: the Ranch is creating a vibrant, healthy and resilient community – a residential village both connected to yet separate from The Ranch, rooted in their traditions of coexisting with the natural world around us. It is a place to strengthen our resilience and find solace in our healthy lifestyle. The Ranch has announced *The Residences at Rancho La Puerta*—108 private homes where lifestyle and community will blend to offer a transformative and beautiful environment, where enhanced immune systems, creativity and recreation will reside, and where residents will care for each other and the natural environment. Prices for a two bedroom, two-and-a-half bath casita start at \$665,000, a true bargain.



If you want to explore the options of a second home or year-round residence, drop them a line about your questions at [residences@rancholapuerta.com](mailto:residences@rancholapuerta.com), and imagine yourself living a rewarding, safe and inspired life. Being an owner at The Ranch is not only a personal wellness investment, but also a major financial investment. Some of the benefits include: land in a government-backed Trust that is completely saleable and transferrable to U.S. Citizens; incredibly low Mexico annual property taxes; a return on your investment through a rental program, which allows owners to add one or two bedrooms to The Ranch's room inventory; and a very affordable

cost of living. We are happy to report that Rancho La Puerta has been named the #1 International Destination Spa in *Travel & Leisure Magazine's "2020 World's Best Awards"*. [rancholapuerta.com](http://rancholapuerta.com)

**D**ESPITE THE PROLIFERATION of condominiums growing like weeds

around our beloved *Puerto Vallarta*, this is still the magical city that retains its blessed charm and warm welcoming citizens. There's a new jewel in the crown above the town's central cathedral, in the form of the magnificently and meticulously renovated



former homes of *Elizabeth Taylor* and *Richard Burton*, a true labor of love that is *Casa Kimberly*. The famous and scandalous affair between Taylor and Burton, which many say put Puerto Vallarta in the international spotlight, transformed Vallarta from a small fishing village to the still charming yet mega tourist destination that it has now become. Casa Kimberly is located on the hill above the *Cathedral de Guadalupe*, the majestic and main cathedral in town.

The hotel defies comparison. Inspired by a legendary love story, the former homes of La Taylor and Sir Richard have been seamlessly combined to create nine suites, a spa, pool, open-air dining, tequila bar and the preserved *Puente Del Amor* (Bridge of Love). Couples, artists and adventurers all seem to fall in love again



with a visit to this romantic hotel. Casa Kimberly's suites, including the grand and luxurious *Elizabeth Taylor Suite*, her personal quarters, are each uniquely designed with a mix of antiques, modern amenities and traditional Colonial style. Most rooms boast sweeping views of the

Banderas Bay below, the Sierra Madre Mountains behind and the charming cityscape all around. Indulgent baths, some with claw foot tubs, others with rain showers backed by striking tile walls under domed brick ceilings or hand-painted



murals are each individually and opulently designed. Most suites also have private Jacuzzi tubs discreetly set on terraces with breathtaking views. Casa Kimberly is filled with beautiful statues, intricate tilework, and fountains.

But, one of the best things about Casa Kimberly besides luxurious accommodations is the cuisine. At their signature open-air restaurant, ***The Iguana Restaurant and Tequila Bar***, overlooks the city of Puerto Vallarta and Banderas Bay and serves contemporary Mexican cuisine in an elegant but informal

ambience. Retractable walls take advantage of gentle coastal breezes and crystal chandeliers add soft light while water dances in the adjacent courtyard fountain. The dining room wraps around to an outdoor patio with shady palms and another central fountain. In between is nestled the boutique Tequila Bar, serving



a wide array of top-flight tequilas and mezcals, all made within driving distance of Casa Kimberly in the legendary state of Jalisco. Executive Chef ***Jesus Suastegui*** has created a menu blending traditional Mexican dishes with modern culinary influences. Fresh, local and seasonal are his guiding principles. The Iguana Tequila Bar specializes in the region's best tequilas and mezcals. With several dozen top-flight and often rare labels, this is a tequila aficionado's dream. Resident tequila experts can help acquaint newcomers to the heart and soul of this beloved spirit. A full bar and wine list including some renowned Mexican labels are also available. House specialty cocktails take advantage of local fruits, herbs and spices to create a uniquely enticing selection.

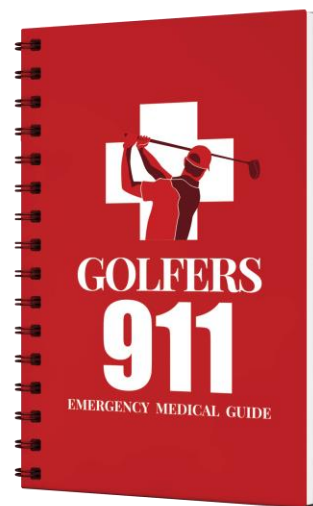
We delighted in creative, imaginative and delicious plates like stuffed squash blossoms filled with queso requeson and chile poblano, served over breaded panela cheese with a black bean and poblano chile sauce, along with their refreshing Iguana Salad, a delicious appetizer of lettuce, green apples, caramelized pecans, goat cheese, accompanied by a mustard agave honey vinaigrette.

We loved the ceviche that's so fresh it melts in your mouth. We indulged in grilled fresh wild salmon served over huitlacoche, squash blossoms, roasted sweet corn and a jalapeno cream, along with juicy and tender smoky chile de árbol infused Angus steak accompanied by beautifully roasted baby potatoes and baby carrots. The Iguana's dessert menu tempted us into ordering the delightful vanilla panna

cota, served with berries, and we even indulged in their luscious chocolate tart with hazelnuts. A magnificent experience in a legendary location. Richard and Elizabeth would be proud. What's more, the staff take extreme precautions to protect the health and cleanliness of employees and guests alike. Temperatures are taken for all employees and guests, all shoes are sanitized before entering the property and all employees wear masks and gloves and are under strict precautions to avoid any possible contamination. Our server, **Oscar**, was very knowledgeable and provided elegant and attentive service.

When visiting the tropical jewel of Puerto Vallarta, we highly recommend a visit to Casa Kimberly and their stunningly romantic restaurant, The Iguana Restaurant and Tequila Bar. For reservations, visit [casakimberly.com](http://casakimberly.com) or call **52-322-222-1336**. Being a guest here is like staying in a private home with an excellent restaurant and well-trained, friendly staff.

**I**T HAS BEEN ESTIMATED that if you placed all the books written about golf and golfers on a shelf, that shelf would have to be over 150 yards long, about the length of the 12th hole at Augusta National. But none of these books is more important than **GOLFERS 911**, the first time anyone has studied and made a well-thought-out plan for emergencies on the course. **GOLFERS 911** is the quintessential medical emergency guidebook for golfers designed to equip you to handle common emergencies that can occur on the course. Why no one has tackled this issue before is a mystery: golf courses are the fifth most common place for cardiac arrest according to the **American Heart Foundation**. And here's a scary thought: 95% of cardiac arrests that happen on the golf course are fatal. Add to these stats the fact that 71% of rounds of golf are played by golfers over 40 and that roughly 750,000 Americans suffer a stroke each year and 75% are first time strokes and you can see the terrific value in this little book. Knowing what to do in an emergency can easily make the difference between life and death.



GOLFERS 911 was written by golfer **Mason Delafield**, an avid senior golfer who has shot his age every year since he turned 70, together with **Dr. Ronald Brown**, founder of the **Carolina Healthspan Institute**. Anyone who loves and has played golf knows the challenges the game presents, often a remote setting with unlimited hazards. Would you know what to do in an unexpected health crisis? Probably not. This invaluable book will help you and your playing partners' chances of survival. It is packed with actions most of us are unfamiliar with, actions that can increase the victim's comfort and even save a life. Easy to follow chapters focus on fainting, CPR AED, choking, chest pain, snake bites, shortness of breath, insect bites, trauma, head injury bleeding, strokes and seizures. We recommend you carry this durable, laminated, waterproof 4"x 6" resource in your golf bag, gym bag, backpack, purse or glove compartment so you can always be ready to respond in a proactive way when faced with a medical emergency. Stop trying to save par and learn how to save a life: every page of this 64-page book will strengthen your ability to cope with a medical emergency.

One prestigious Palm Beach club thought so highly of GOLFERS 911 that they now equip every golf cart with one. Priced at \$14.95 from **golfers911.com** or at amazon.com. For quantity club, gift or corporate orders call (321) 303-9684). Books can be custom imprinted with your logo or message. We recommend you also sign up for their monthly newsletter at **golfers911.com**

**F**OLLOWING THE OPENING of Michelin-starred restaurant **Le George** in

June, **Four Seasons Hotel George V, Paris** will re-open its doors to welcome guests starting September 22. Local and international guests will be able to enjoy a timeless stay in the heart of the French capital, where they can rediscover French *art de vivre* through the expertise and know-how of the hotel's experts. "We are thoroughly looking forward to welcoming guests again and writing with them a new chapter of our story," comments **Jean-Claude Wietzel**, Regional Vice-President and General Manager of Four Seasons Hotel George V, Paris. "At all Four Seasons hotels, we have implemented a strict health protocol to allow guests to enjoy their stay in complete



safety. Driven with the same passion as always, our team will offer guests a truly memorable stay through experiences that bring guests together with the Hotel's most talented individuals."

These exclusive customized experiences offer guests the chance to meet the talents that have made the George V into the legendary Parisian institution it is today. Lovers of haute cuisine will be able to enjoy unique bimonthly experiences led by the Hotel's celebrated chefs and sommeliers. Tailor-made cooking classes carried out by three Michelin-starred Chef **Christian Le Squer**, Michelin-starred Chefs **Simone Zanoni** and **Alan Taudon**, and Pastry Chef **Michael Bartocetti** will be offered in the majestic setting of **Le George**. Classes will take place two Sundays a month, with between two and ten participants per class. Fine wine lovers will also be able to enjoy exclusive wine tasting sessions led by celebrated sommelier **Éric Beaumard** and **Gabriele Del Carlo**, Italy's best sommelier.

Guests will also be able to indulge in a fully immersive gastronomic experience with Chef Simone Zanoni. The experience begins at the very entrance of the Hotel, where Chef Zanoni will personally drive guests in an electric vehicle – a Porsche Panamera Turbo S Hybrid – from Paris to the **Domaine de Madame Elisabeth** in **Versailles**, home to the Garden of Le George. Chef Zanoni will accompany guests around the Kitchen Garden, helping them select and pick seasonal fruits and vegetables for their guided cooking lesson at Le George. Guests will learn how to bring out the ingredients' true flavors, creating simple, elegant dishes. The Chef will shed light on some of his favorite cooking techniques, sharing plenty of tips and suggestions. To enhance this delightful gastronomic experience, guests will be given a copy of **MY ITALY**, a collection of the Chef's very best Mediterranean recipes to wow family and friends at home.



Four Seasons Hotel George V, Paris has created these offers to allow all guests to



experience the magic of the Hotel. With **Experience More**, guests will be able to fully enjoy the Spa and make the most of the Hotel's rich culinary offering with a credit of up to EUR 300, early check-in, and a choice of valet parking or airport transfer with meet and greet service. For breakfast lovers, the **Bed & Breakfast** offer includes a fine dining breakfast and a guaranteed



upgrade. Four Seasons Hotel George V, Paris has also put together a series of exclusive offers for both early birds who wish to book their French Getaway in advance and families who would like to enjoy a complimentary babysitting service, among many other surprises. Visit [fourseasons.com/paris](http://fourseasons.com/paris).

**T**HINKING BACK OVER GREAT MEALS we've enjoyed in the past year,

we can't forget forty-two-day apple wood-roasted Peking duck (\$108) at **Mott 32** in **Las Vegas**, sliced tableside and served with peanut butter hoisin sauce, cucumber, scallions and soft, thin, traditional steamed pancakes that you assemble into handheld wraps. Seared scallops and Thai snapper al fresco under moonlight at **Cavatina** in the **Sunset Marquis Hotel, West Hollywood**; shrimp and lobster with spicy lemon sauce, hamachi with jalapeño, soft-shell crab roll, **Nobu London**; iced lobster soufflé, smoked eel mousse, salad of artichoke heart and haricots verts, fillets of Dover sole and sliced entrecôte of beef at **Bellamy's, London**; poulet au curry with a glass of cool **Rully** on **La Terrace** at flower-filled **Majorelle** in the superb **Lowell Hotel, New York**.

**S**MALL BATCH **Blood x Sweat x Tears Vodka**: handcrafted with “Grit and



Fury.” Made with hard work and love in **Eugene, Oregon** by a team of self-labeled “misfits” using locally-sourced Pacific Northwest wheat and then freeze filtered. The final product is hand bottled at 40% ABV. This unique artisanal vodka is slow distilled and has a very smooth finish. The aroma is earthy and herbal with juniper, pine, vanilla, whole wheat toast, lime peel, violet, anise, and caramel. The sweet vanilla entry is joined by herbal, juniper, and citrus notes. Wheat bread, caramel, and lime arrive building to a creamy vanilla, lime, and violet peak. It

fades with juniper and mineral texture. The finish is warm, spicy, and semidry with a mild alcohol sting, caramel, lime peel, salted mineral, juniper, and wintergreen taste. Who said vodka is odorless and tasteless? Blood x Sweat x Tears is a full-flavored vodka that has a flavor profile more closely aligned with gin. Totally delicious. [bstvodka.com](http://bstvodka.com)

**M**EMORABLE WHITE WINE from *Washington*:

*DeLille Cellars Chaleur Blanc 2019*, a delicious *Columbia Valley* classic blend of Sauvignon Blanc and Semillon, made in the tradition of great French Bordeaux. Hand harvested and hand sorted grapes followed by gentle whole cluster pressing yields a crisp and clean profile. Chilled in stainless steel then fermented sur lie in French oak barrels, in the bottle this is a wine of refined elegance with rich, deep flavors of spice and fruit. [delillecellars.com](http://delillecellars.com)



**A** TRULY INSPIRING and beautiful book: *THE LAND GARDENERS*

*CUT FLOWERS* published by *Thames & Hudson*. In this visual diary of life in



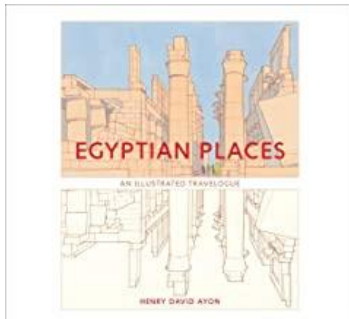
the garden, *The Land Gardeners* share their beliefs on the importance of soil health, introduce you to their favorite blooms and inspire you to create your own cutting garden with expert knowledge on how to grow and what to gather by season. This is the story of The Land Gardeners, creators of productive gardens and stunning bundles of cut flowers. Based in the original walled garden at , The Land Gardeners have revived the tradition of working with the land to produce abundant, seasonal flowers for clients' use in decoration, design and

events. But for all the frivolous, bucolic beauty of the flowers, it is the productivity and health of the soil that truly underpins The Land Gardeners' philosophy. The book explores lively soil, the joy (and, arguably, necessity) of gathering from our

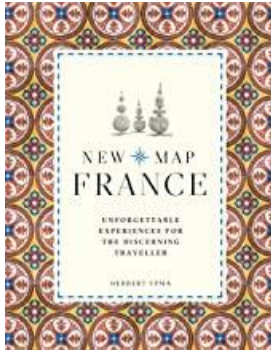
gardens, and the imperative that we care for our soils and live among healthy, vital gardens. Chapters include: The Land Gardeners – how **Bridget Elworthy** (*New Zealand*) and **Henrietta Courtauld** (*England*) created The Land Gardeners in 2012, their background in growing and designing, their philosophy. A Floral History – how it all began in the walled garden at Wardington Manor, Oxfordshire, England. Creation of a Cutting Garden – the fundamental importance of soil health. The life in the soil: how we improve it, how we feed it, how we make compost. The importance of organic and biodynamic growing. The Flower Room – gathering, preparing, arranging and selling. A Year of Flowers – growing throughout the year: spring (narcissi, tulips, hesperis); summer (roses, peonies, delphiniums, scabious, ammi); autumn (cosmos, dahlias, gladiolus); winter (bulbs, aconites, snowdrops, berries, hips). Your Cut-Flower Garden – creating cut-flower borders; planting and growing; feeding the soil; growing under cover; tools; staking and supports. Growing Cut Flowers – The Land Gardeners’ favorite flowers: roses, peonies, dahlias, bulbs, annuals, perennials, foliage, shrubs and trees. Resources – books; websites for information on cutting gardens; suppliers of plants; seed companies; tools and equipment.



***EGYPTIAN PLACES, An Illustrated Travelogue, Oro Editions***, will be of interest to all those fascinated by the mysteries of ancient Egypt, those considering a journey to the land of the Pharaohs or wishing to relive a past visit, and those interested in fine illustrations and architectural analysis. Written by **Henry David Ayon**, this is a rich and multi-faceted account of an architect’s study of 12 of Ancient Egypt’s most spectacular sites, an adventure that transports the reader from the urban metropolis of Cairo and the Great Pyramid of Giza to the remote desert setting of the rock-cut temples at Abu Simbel, with visits to other monumental temples and towering pyramids which line the Nile River.



***NEW MAP FRANCE, Unforgettable Experiences for The Discerning Traveler***, published by **Thames and Hudson**, invites readers to join global nomad and travel



offer.

photographer **Herbert Ypma** as leads on an alternative route to the France to reveal the secrets that make this country so special. This book will allow you to stay in character and discover the most authentic spots, from grand to eccentric to small and quirky. Experience the eclectic, from spearfishing on a calanque on the Cote d'Azur to exploring the Roman ruins in Arles. Enjoy legendary lunches in memorable places and travel in context while absorbing all the history that France has to

**B**ECAUSE TRAVEL IS AT A STANDSTILL, we publish herewith a short story written by our Editor, **William Tomicki**, recalling an anecdote on his famous 1998 exploratory trip on the **Amazon River**:

“It’s 5:30 in the morning and I’m in a leaky Zodiac floating down a small tributary of the mighty Amazon River somewhere in northwest Brazil. I’ve come here to make the journey from Iquitos, Peru to Manaus, a 2000-mile trip that has been



taken by hundreds of thousands before me in simpler times and in simpler crafts. We came on a comfortable small cruise ship with 50-60 rubbernecking tourists who were promised “a true Amazon adventure.” As we silently glide on, flocks of brilliantly colored toucans explode ahead of us, frogs by the millions are screeching and alligators are floating ominously by.

A small band of us have jumped ship and decided to explore the more remote corners of the Amazon. Our captain has promised us an adventure: we are off to try and find the small village of **Ven-de-Val** where three years before he paid a visit to the tribe who calls this part of the world home.





Captain *Heinz Uwe* had happened upon the Ven-de-Val tribe quite by accident the first time and, bewitched with their tenderness and hospitality, given them 12 barrels of oil and a generator. The purpose? Ven-de-Val had never seen nor had electricity. For generations, they roamed these swamps in the pitch

dark, hunting, fishing, eating, living, birthing and dying. Now, the Captain explained, the whole world could find Ven-de-Val and no Ven-de-Valian would ever be in the dark again. This is some of the world's densest and impenetrable rain forest. It all looks the same. And after a long hot day without much success (except for bird and monkey spotting) finding Ven-de-Val, we prepared to return to the ship. It was then that we spotted a small group of naked children on the shore.

Waving furiously, they beckoned to us. We had found Ven-de-Val. It was dusk and we would have passed the village by, save for the kids. There were, of course, no light to show us the way.

One by one, the tribe came out of nowhere to greet the Captain. Happy and minimally dressed with only loin cloths and feathers, they spoke a language none of us could fathom, but their smiles and hugs were easy to understand. Warmed by a huge fire and over a hastily prepared welcome banquet of roasted pig and much singing, drum beating and drinking, Captain Uwe finally got around to the matter of the generator, string of light bulbs and oil he had dropped here years ago. The tribe's chief spoke up. They had liked the lights the first night. And the second. And the third night. But, eventually, the generator ran out of oil. Why had they not filled it up again, asked our Captain.

The answer came easily and profoundly: Everyone, the Chief said, knew where Ven-de-Val was. They did not need lights to tell the world. Ven-de-Val was the "center of the world." And so, they went their way cooking in the dark, making love in the dark, hunting in the dark, growing corn in the dark, washing in the dark as they had done for centuries.

Only it wasn't the dark for them. Much as a blind man doesn't miss the sight he has never had, the Ven-de-Valians did not need light. They considered themselves in the center of the



earth and with perfect light to survive and prosper. And, indeed, they were healthy, prosperous and full of life. And in that instant, I learned a valuable lesson: most humanity considers themselves at the center of things...few feel they are on the margins...where we are at the moment is the most important place on the planet wherever we are. And perhaps, more importantly, it does not take light to be illuminated.”

**S**EAPOINT FARMS HAS UNVEILED a new healthy superhero snack with

the debut of ***Mighty Lil’ Lentils***. Fueled by plant-based protein, this new artisan snacks is deliciously nutritious and amazingly versatile. If you're ready to have your taste buds wowed, try them. These crispy lentils are fueled by plant-based protein, packed with nutrients, and bursting with flavor. Enjoy them on their own, pair them with your favorite beverage (wink wink) or add a crunch to your salads and trail mixes.

The launch of Mighty Lil’ Lentils marks the latest product innovation from Seapoint Farms, following the introduction of the company’s popular ***Organic Edamame Pasta*** and ***Riced Veggie*** lines. Crunchy, remarkably tasty, and distinct from just about every packaged snack on the market, Mighty Lil’ Lentils are ready to be enjoyed at home, at work or on the go. Vegetarian, gluten-free, and Non-GMO project verified, Mighty Lil’ Lentils are also rich in nutrients, vitamins and fiber, free of trans fat and cholesterol and naturally sustainable. In addition, two flavors (Falafel and Pink Himalayan Salt) are vegan. Mighty Lil’ Lentils are available in four irresistible flavors: Pink Himalayan Salt – Dusted with the perfect amount of salt (vegan and gluten-free); Barbeque – Smokey, sweet, and savory (gluten-free); Falafel – Exotic and mildly spicy (vegan and gluten-free); Cinnamon Sugar – Slightly sweet and sassy (gluten-free). Mighty Lil’ Lentils can be purchased online at ***Amazon*** and ***iHerb***. In-store retail availability will follow later this year. Visit ***seapointfarms.com***.

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