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SLOWEAR

#06 | 2021

SLOWEAR

The Lifestyle Magazine

FUTURAMA

HUMACHINE

MEN AND MACHINES, MARTIN WEZOWSKI'S VISION

FUTURAMA

THE NEXT NORMAL

WHAT WE ARE ABOUT TO EXPERIENCE AND STILL DON'T KNOW

HAMBURG

BEYOND EXPECTATIONS

IN GERMANY'S LEAST GERMAN CITY

CHICAGO

THE WINDY CITY

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SLOWEAR
VENEZIA

WHAT'S NEXT!

Predicting the future is humanity's obsession, never before as intensely as now as we contemplate our lives after the pandemic. What will tomorrow bring? Will our lives change? What about tomorrow? From tarot readers to fortune tellers, the world has devised many ways to predict the future. Yet today, predicting is actually quite feasible thanks to data, reporting and continuous monitoring. In this issue, we have interviewed people, not fortune tellers or tarots readers but experts who have made the future their obsession too. They will introduce us to their jobs and passions: predictive technology, new inventions, digitalisation and space colonisation. They will take us into a journey of possibilities on what the future will bring or simply drive home the notion that certain allegedly 'future' innovations are already part of our daily lives.

The cities we will focus on this issue are very much in the Slowear spirit: Hamburg, on the Nordic Sea's most elegant shore, and the lively Chicago, the queen of the Midwest, with one of the most vibrant lifestyle scenes in the US.

We have been publishing this magazine for three years now, the paper version of our world. Thank you for your readership and support. Sixteen countries and over 600 resellers, including our Slowear stores, are disseminating the copies. A collectable, semi-annual book that aims to be one of your favourites. A vision of the world and its lifestyles from a different perspective.

Yet Slowear is much more. It is a manifesto for enduring fashion and, above all, it is an international retail concept that today counts over 30 stores in the world's main cultural capitals, including Milan, London, Paris, New York City, Tokyo, Seoul and Hamburg... and Chicago of course.

Slowear magazine: embrace the Slowear way of life!

Marco Muggiano
Simone Stenti
Chief editors

SLOWEAR MAGAZINE'S GUEST CONTRIBUTORS



FABIOLA TOSI

Curator and arts administrator

Chicago-based, originally from Italy, she is a project manager promoting international cultural exchanges. Her work aims to unveil cross-cultural practices as a platform for discussion around politically and socially engaged issues. Fabiola is a 2019-2020 HATCH curatorial resident at Chicago Artists Coalition. She is the current Exhibits Project Manager at the Peggy Notebaert Nature Museum in Chicago, and formerly Assistant Director of Exhibition and Programs for the US Pavilion at the Venice Architecture Biennale 2018.

CURTIS DUFFY

Chef

Three-Michelin-star chef from 2015 to 2018. His latest restaurant, Ever in Chicago, is his creative obsession. He has earned numerous accolades, including Forbes Travel Guide's Five-Star rating, AAA's Five-Diamond rating, and the James Beard Foundation's «Best Chef, Great Lakes» Award in 2016. In the 2015 documentary For Grace, filmmakers chronicle the creation of Duffy's former restaurant and tell the riveting story of how the chef's turbulent past shaped the person he is today. Duffy's culinary and philanthropic efforts led to his induction into the prestigious Disciples d'Escoffier International.



RAMSEY PRINCE

Flowers Designer

A Designer, Fashionista, Magic Maker, Stylist, Event Planner, Floral and Decor Guru with 20 years of experience in the design industry and a recognizable style on Chicago's North Shore. His Maison Du Prince was founded in 2020.

MARTIN WEZOWSKI

Chief Designer & Futurist

Born in Poland, raised in Sweden, he enjoys SAP's Technology & Innovation strategy team. He is a faculty member of Futur/IO, an European future institute and he is involved in other education programs. He moved across a range of disciplines from UX, to systemic design to define innovation visions and strategies. Right now, he is on the mission to map, build and inspire a future we want to live in. He crafts future outlooks, concepts, products, defines and runs innovation frameworks to find out what's next and beyond for SAP's cast ecosystem and the future of work. 2017 he was named 1 of 100 most innovative minds in Germany as the «Software visionary» («Handelsblatt»).



MARIO RASETTI

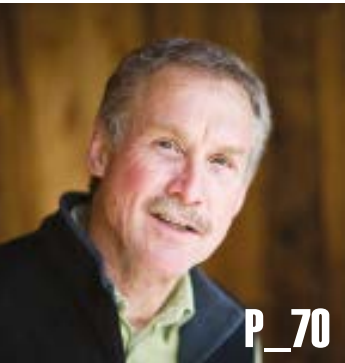
Scientist

He got his degree (MSc) in Nuclear Engineering and a second one in Mathematics. He got his Ph.D. in Theoretical Physics. From the very beginning, his scientific activity had an international profile (Yale, Coral Gables at Miami University, Princeton at the Institute for Advanced Studies). Back to Italy, he funded the ISI Foundation. He is author or co-author of more than 250 papers on scientific journals and 4 books. He has been awarded with the Majorana Prize for Theoretical Physics and Volta Medal for Science.

DAVID QUAMMEN

Writer

His fifteen books include «Spillover», a finalist for the National Book Critics Circle award, and the recent «The Tangled Tree»: A Radical New History of Life. He has written for Harper's, The Atlantic, Rolling Stone, The New York Times Book Review, Outside, and Powder, among other magazines, and is a contributing writer for National Geographic. He shares a home in Bozeman, Montana, with his wife, Betsy Gaines Quammen, an environmental historian, along with two Russian wolfhounds and a cross-eyed cat. The coronavirus pandemic brought him to global prominence as he had predicted, as early as 2012, a new zoonosis pandemic with an outbreak in China. >



SLOWEAR MAGAZINE'S GUEST CONTRIBUTORS

**SIMONE
PIERANNI**

Journalist



From 2006 to 2014 he lived in China, where he will return as soon as possible. In Beijing he founded the China Files news agency and is currently editor-in-chief of the newspaper *il manifesto*. His Red Mirror publications include: «Our future is written in China» (Editori LaTerza, 2020), «Global China» (*manifestolibri*, 2017). He runs the podcast «Risciò» on contemporary China, with Giada Messetti, produced by Piano P.

MARGARET ATWOOD

Writer

Regarded as one of Canada's finest living writers, she is a poet, novelist, story writer, essayist, and environmental activist. She has received numerous literary awards, including the Booker Prize, the Arthur C. Clarke Award, and the Governor General's Award, twice. Atwood's critical popularity is matched by her popularity with readers; her books are regularly bestsellers and her novels have been adapted into popular movies and television series. In addition to her writing work, she is an inventor who has worked on remote and robotic writing technology.



STEFFEN HENSSLER

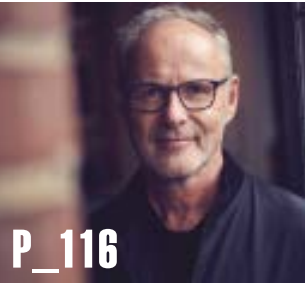
Chef

Born in the Black Forest, he completed his training as a chef at a Michelin-starred restaurant and studied at the renowned California Sushi Academy in Los Angeles. Together with his father he opened the restaurant «Henssler & Henssler» in Hamburg, the first of four in existence today. Celebrity chef known for the TV programs «Grill the Henssler», «Beat the Henssler», and «The Kitchen Battle», as well as several Youtube cooking shows. He holds the «Guinness Book of World Records» record for the most crowded cooking show (6512 spectators).

REINHOLD BECKMANN

Journalist

German journalist and television presenter. In the Eighties, he began to work for broadcaster WDR, in programs such as «Aktuelle Stunde». As a sports journalist, he worked for Premiere from 1990 to 1992. He then joined Sat.1, again as a sportscaster (in programs such as *ran* and *ranissimo*). From 1998, Beckmann worked for ARD, in programs such as «Sportschau» and has his own talkshow «Beckmann». Beckmann lives in Hamburg, where he brings his passion for music to life.



HARDY KRÜGER JR.

Actor

Shortly after his birth, the family moved to their Tanzanian farm where he spent his childhood. The farm served as the set for «Hatari», Paramount's highest-grossing film of 1962, in which his father co-starred with John Wayne. After three years of intense training at the Lee Strasberg School of Acting in Los Angeles, he landed several appearances in American TV productions before he made his German screen debut in the popular TV series, «Nicht von schlechten Eltern». His wide-ranging career includes Asterix and Obelix with Gérard Depardieu; a leading part in the award-winning Austrian-German TV movie *Stauffenberg*; and the forester in the famous German TV series, *Forsthaus Falkenau*. Beside his acting career, he is a passionate ambassador for charity who travels the world on behalf of UNICEF.

ALESSANDRO FRANCESCHINI

Journalist and sommelier

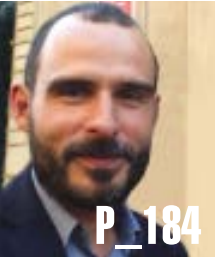
Milanese, he manages the website and the magazine of the Italian Sommelier Association of Lombardy. He teaches on various Masters Degrees in the School of Communication at the Iulm University of Milan. He is one of the curators of the *Autochtona* fair and collaborates with many newspapers in the agri-food sector. He edited the piece on native vines for us.



FABIO VITTORINI

Professor and Dean's delegate
for graduate relations
IULM University

Fabio Vittorini is full professor of Comparative Literature at the IULM University of Milan. He coordinates the master's degree course in «Television, cinema and new media». He writes for the newspaper *Il Manifesto*. He is the author and host of cultural programs for RAI Scuola, including *Dracula* and *Edgar Allan Poe - The last four days*. Among his latest publications: *Telling of today*.



Metamodernism between narratology, hermeneutics and intermediality (2017) and *Melodrama. An intermediate path between theatre, the novel, cinema and TV series* (2020).

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#SLOWEARCARES

CHICAGO

THE EXPERT GUIDE TO THE WINDY CITY

CHICAGO

THE WINDY CITY

DESPITE A CLIMATE THAT MAKES IT FREEZING IN WINTER AND SCORCHING IN SUMMER, THE THIRD MOST POPULOUS CITY IN THE UNITED STATES IS A PLACE WHERE LIVING IS BOTH ENJOYABLE AND STIMULATING. FAMOUS FOR ITS ARCHITECTURE AND ITS JAZZ AND BLUES ROOTS, IT HAS NOT FORGOTTEN ITS ROLE AS A PIONEER OF THE AMERICAN INTELLECTUAL SCENE





FABIOLA TOSI

THE OPPORTUNITIES OF CHICAGO

HAVING ARRIVED IN THE WINDY CITY A FEW YEARS AGO, SHE HAS CARVED OUT A SPACE FOR HERSELF IN THE CITY'S EXHIBITION SCENE AS AN ORGANIZER OF EXHIBITIONS AND EVENTS. AN EXAMPLE OF HOW GRATEFUL THE CITY CAN BE TO THOSE WHO BRING VALUE TO IT. FROM NOT-TO-BE-MISSED FESTIVALS TO ARTIST-RUN SPACES TO ALCOHOLIC MIXES TO BE STRICTLY AVOIDED: ALL THE ADVICE AN ITALIAN IN CHICAGO HAS TO OFFER

She has smiling eyes and the energy of someone who knows she's in the right place at the right time. For some, she might be a «brain drain» (in Italian: «cervello in fuga», a «brain on the run»), but in reality, Fabiola Tosi, 28, wasn't running away from anything; she just jumped at an opportunity, which tied in nicely with her new family situation. Matteo, her husband, who works in the airline catering industry, had relocated from New York to Chicago, and she followed, perhaps not anticipating that she would also witness her own career take off: «In 2017, I graduated with a Master's in Arts Administration and Policy from the School of the Art Institute of Chicago, and the following year I was Assistant Director of Exhibitions and Programs for the American Pavilion at the Venice Architecture Biennale. In just a few years, the trajectory has been very fast». Today she is Exhibits Project Manager at the Peggy Notebaert Nature Museum. >



Is this progress in your career due to you finding opportunities in the US that you didn't have in Italy?

FT: More than anything, I have been lucky enough to find people who have believed in and invested in me. Compared to Italy, there is a different approach to professional authority here. We become less beholden to professional militancy and more focused on skills. I don't dispute that with age, you accumulate valuable experience, but by not valuing young people, you lose the advantages of innovation and of those who face up to challenges with little to lose. In fact, I don't know if this is a typical Mid West approach, but I have seen several peers achieve in five years what would have taken them fifteen years to achieve in Italy.

From the province of Varese to Chicago. It seems like a really long leap.

FT: Chicago is a big city, but it remains livable, not like New York City, which overwhelms you with so much sprawl. Here, you soon feel like you've always known it. The neighborhoods are very distinct and, despite all the infrastructure limitations, it is a well-connected city with a strong European feel. The green continues to surprise me:

the Chicago Park District is immense. Of course, as in all cities, but perhaps especially here, there are different areas.

How so?

FT: Well, the South and West Side are areas where the divide is rather sensitive. The city doesn't invest in those areas, and it's difficult to find even just pharmacies or supermarkets. As is too often the case, these are areas inhabited by ethnic communities.



“
Compared to Italy, there is a different approach to professional authority here
”

A city of contrasts, starting with the weather.

FT: In the fall and winter, it's terrifying. Except for wanting to enjoy the powerful view of frozen Lake Michigan. The ideal month is September, because summer risks being too hot and humid. When the weather is good, Chicago is revitalized and experiences lively cultural activity. There are festivals every week, each with its own character, though the common denominator is always street food and art craft. They range from the Pilsen, which has a Mexican influence, to the many festivals in Greektown.

Give us some suggestions in your sector. What's the art scene like?

FT: Oh, there are really so many projects! From the offerings of major museums, such as the MCA, the Museum of Contemporary Art, or the Art Institute of Chicago, to the more striking proposals of the **artist-run spaces** or the gallery apartments. There are several renowned art schools in Chicago, so one of the most flexible ways to organize an exhibition is to do it in private apartments. I've seen exhibits in a bathroom and even a mini-gallery in a refrigerator. Word of mouth is crucial. This is how the Event Gallery >



came to be; in fact, it is still on the second floor of a building.

Give us some recommendations for galleries to keep an eye on.

FT: **LVL3**, also founded as an artist-run, but then, thanks to the interaction of the various artists, it has expanded and consolidated. Next, the **Rootwork Gallery**, a very flexible space that is located in the Pilsen neighborhood and hosts all artists of color. The blue-chip galleries are truly endless. In this regard, we recommend **Intuit: The Center for Intuitive and Outsider Art**, dedicated to folk art, non-mainstream art, and self-taught artists. They have a wonderful mission to empower the arts community.

Please also tell us about Peggy Notebaert, the museum where you work.

FT: I manage both the conceptual and practical development of temporary exhibits and, when the decision is made to install them, permanent exhibits as well. The last show I organized I haven't been able to see yet because of the lockdown! It's titled **Without a Trace** and is made up of aerial photos that Zbigniew Bzdak took with the drone for the «Chicago



Tribune» during the first week of total lockdown. The loop, Chinatown, those areas that are usually the busiest in the city are completely empty and almost unrecognizable. They are striking because they make us realize how difficult a war against an invisible enemy is. This is also why there are so many deniers: the invisible creates a disconnect with our perceptions. It is a very touching exhibit, but a very small one: practically a wall.

Shall we finish with some advice for tourists who don't want to be tourists?

FT: Oh, it's not that we can't take our pick. Meanwhile, the river cruise organized by the Chicago Architecture Foundation is absolutely worth doing. Which is also the most



beautiful, comfortable, and cheapest way (it costs only 5 dollars) to reach **Navy Pier**, which would wear you out otherwise if you were to go on foot. Then, you absolutely have to visit the **Chicago Cultural Center**; four floors with exhibits, concerts, guided tours: all for free. Then, the **Chicago Botanic Garden**, but overall you need to do bike sharing and the lakeshore, and then stop at the beach. An aperitif at the **Signature Room**, near Water Tower Place, as an alternative to the classic ride on the glass skydeck of Willis Tower. The view is amazing. And at the table in Chicago you can never go wrong: you can find high quality everything. One last piece of advice, however; I owe to the people who are arriving in Chicago for the first time.

You're welcome!

FT: Stay away from the **Chicago handshake**. It is offered as a specialty and is a shot of Jeppson's Malört (which I wouldn't even know how to describe, whatever it is) and beer. It may be very Midwestern, but it's undrinkable!



MUSIC

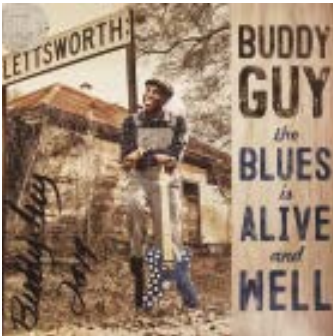
LEGENDS, HISTORY, AND LIVE SHOWS

A SEARCH FOR THE NEW, TRADITION,
THE CONTAMINATION OF GENRES, AND PASSION:
THESE ARE THE INGREDIENTS SERVED IN THE CLUBS,
CONCERT HALLS, AND COCKTAIL LOUNGES
OF THE CAPITAL OF MUSIC

For more than a century, Chicago has had an extraordinarily varied and influential art scene with deep roots in **gospel, jazz, blues and hip hop** that still continues to grow, open to any possible combination of genres in the name of music entirely to enjoy and appreciate year round. Music festivals and venues are a guarantee in this sense, offering first-rate talent with a wide variety of styles and an unparalleled cultural experience for both locals and tourists. Every year Millennium Park becomes the stage of the **Chicago Jazz Festival** which paves the way for the epic **Chicago Blues Festival** in June, while in August the large space of Grant Park becomes home to the alternative rock of **Lollapalooza**, just to name some of the most internationally well-known festivals.

The industrial development of the 20th century attracted young workers from all over the United States and parts of the world, who brought with them the demand for musical entertainment, giving impetus to a proliferation of clubs and concert and dance halls. Chicago's magnetism was particularly powerful for musicians from New Orleans and the Mississippi Delta. The reputation as the **capital of blues and then of jazz** is also given by the typical style of Chicago: more urbanized and electrified, and then more electronic and digital; the rural sound of the 1920s evolved and gained strength. Music has been a vital expression of Chicago's cultural diversity and cosmopolitan culture, carrying on into the 21st century. From the relaxed atmosphere of the Uptown clubs where you can still savor the echo of the roaring 20s, to the colors of a Latin quarter like Pilsen, to the cozy atmosphere of old jazz clubs and blues houses hidden everywhere in the metropolis, there really is something for everyone. >





BUDDY GUY'S LEGENDS

700 S Wabash Ave

Blues in Chicago are a real life experience made by people who share their energy every night of the week with a spirit that makes this musical genre present and alive, as happens in Buddy Guy's Legends. Buddy Guy's club, the legendary seven Grammy Award-winning musician who has influenced the style of Jimi Hendrix, Eric Clapton and Stevie Ray Vaughan, is located a stone's throw from the **Jazz Showcase** and is a true temple of music starting from its decor. The walls display the guitars of Keith Richards, BB King, John Lee Hooker, Robert Cray, Muddy Waters, Carlos Santana and other unforgettable legends of rock and blues. Many tourists come here, but there is nothing fake or for show, just to make money. Simply real music and the chance to meet Buddy Guy himself, who likes to join his guests on stage. The main concert starts at 11 pm, and before that you can enjoy excellent soul food, traditional African-American cuisine. You can be sure to find **gumbo** on the menu, a spicy soup made with rice, chicken, celery, peppers and onions.



ROSA'S LOUNGE

3420 West Armitage Avenue

«You never know who you'll meet in a blues club in this city», says Jim Christopolus, a Greek-born drummer who has been playing in one of Chicago's biggest bands, **Howard and White Boys**, for more than 25 years. «From the stage of Rosa's Lounge I've seen movie and music stars like Johnny Depp, Mel Gibson, Ron Wood, Robert Randolph, and I've been lucky enough to play with Koko Taylor, Albert King, Junior Wells, Lonnie Brooks and Chuck Berry». These words help explain the greatness of this small, intimate club that offers cocktails, good wines and particular appetizers but, above all, the excellent old-school blues, alongside excellent novelties in the purest Chicago style. This is the classic family-run lounge bar founded by an Italian immigrant, **Tony Mangiullo**, who was practically struck by lightning in 1978 when he met Junior Wells and Buddy Guy in Milan. Its inspiration comes from the old **Theresa's Lounge**, one of the very cradles of the blues where customers «went to listen to music every night and drank, sang and had fun like they never did at home». Tony named his club Rosa's Lounge in 1984 in honor of his mother Rosa, who followed him to America in this successful adventure. >

JAZZ SHOWCASE

806 South Plymouth Court

One of Chicago's oldest jazz clubs is located on a side of the rebuilt Dearborn Station. The club founded by Joe Segal in 1947 has never stopped hosting the best musicians in the city. Its incredible list of great stars includes the likes of Count Basie, Herbie Hancock, Sun Ra, Sonny Stitt, Dizzy Gillespie, Dexter Gordon and Art Blakey. Joe passed away on August 20, 2020; his work continues thanks to his son Wayne. The family secret is its passion for jazz, which has made Joe the longest-serving concert organizer and presenter in town. The refined, welcoming club reflects the commitment of a man who was one of the promoters of the **Jazz Institute of Chicago**, an organization at the forefront of promoting jazz as a cultural heritage to be protected in the name of its history and the search for new audiences. There are no equals to spending an evening at the Jazz Showcase to understand what it means to keep music alive.



SUBTERRANEAN

2011 West North Avenue

Also known as SubT, this is a split level venue with a cabaret-style stage upstairs and a space for more intimate and experimental performances below. There are live shows here every evening, with fixed appointments dedicated to **hip hop, house, reggae gold and DJ sets**. The building itself has had a particular history since 1890: brothel, bathhouse and meeting place for gamblers ready to escape through the



tunnels that crossed the road to the Wicker Park Tavern. In the last few decades, while lounge bars, glitzy restaurants and modern clubs have sprung up everywhere, the Subterranean has set out to ride the charm of its long history. The result is a place with a strong personality that makes it truly unique. Thursday night is Reggae Gold night for dancing to reggae, reggaeton and world music. Tuesday is a benchmark for the longest running **hip-hop Open Mic** in the United States, with hip-hop DJ events on Wednesday and cabaret on Friday.

THE GREEN MILL

4802 North Broadway



In the north of the city between Broadway and Lawrence, open seven days a week from noon to four in the morning, this is the quintessential Chicago jazz venue with a legendary history behind it. The atmosphere you breathe here takes you back to the early 1900s: lights, drapes, large smoky mirrors and a lot of glamour. When it first opened in 1907 it was called Pop Morse's Gardens, named after the owner. In 1910 it was taken over by Tom Chamales who came up with the idea of the green windmill and changed the name to Green Mill Gardens. The choice was inspired by the famous Moulin Rouge in Paris, and the color green was chosen to avoid any confusion with the activities of the nearby red light district. However, Chamales was not a saint and made the Green Mill a **speakeasy**, a commercial establishment that illegally sold alcoholic beverages; it was very popular during Prohibition. This road led him to rent his lounge bar to the mafia. **Al Capone** was a frequent guest at the Green Mill, of which in addition to alcohol and jazz he appreciated his personal table that allowed him to see both the front and back doors of the club. The real legend, however, is the secret trap door which gave access to a series of tunnels that reached the opposite side of Broadway from below the Green Mill. Reality and legend are somewhat confused, even if the trap door really exists, as does the past of a place that has seen Billie Holiday, Tommy Dorsey, Sophie Tucker, Clifford Jordan and Benny Goodman perform on its stage.



THE HIDEOUT

1354 West Wabansia Avenue

In the industrial area between Lincoln Park and the Bucktown neighborhoods in the Elston Industrial Corridor, tucked away in a former guesthouse for workers from nearby factories, this music pub has an incredible history of events and live music. Its official opening dates back to 1934, although before that it was known as a place to get illegal drinks during Prohibition. Since then it has always been a landmark for new musical movements,



becoming the paradise of **alternative rock, indie, free jazz, post-country, punk and post-rock** in the 21st century. Music, art, performance, plays, poetry, rock: «The Hideout is not your Dad's bar, but your Granddad's bar. It is the bar that Granddad went to when he was young and crazy. He did his best to hide that past from your Dad, but you have found it», its website says.



EMPTY BOTTLE

1035 North Western Avenue

This is a real institution of urban and worldwide indie rock. Although you get the impression you're in an old record shop, the music and drinks are top notch. You expect ambience and decor from a club: from the bathroom covered with stickers and graffiti, to the old screen-printed posters of shows, to the nicotine encrusted on the walls from when smoking was still allowed inside. «Some of the most indelible nights of our lives are spent in these places, so is there anything to it beyond cheap drinks and really loud music? What else is there? Community? It's odd to think that this is where we go searching for the sublime, but a lot of us do». This is what the very Chicagoan magazine Reader had to say about Empty Bottle.





THREE STARS

AMBITION REFLECTED ON HIS SKIN

THE THREE MICHELIN STARS HE WAS AWARDED FOR GRACE RESTAURANT HAVE BEEN TATTOOED ON HIS HAND. CHEF CURTIS DUFFY IS READY TO MAKE THEM CURRENT AGAIN WITH HIS NEW PROJECT EVER, A RESTAURANT THAT MANAGES SUCH A SEASONAL MENU THAT THE YEAR IS DIVIDED INTO «52 MICRO-SEASONS»

It is an obsession. This is how Curtis Duffy, a chef with three Michelin stars under his belt, describes his new project, Ever. Born in Ohio and raised in Colorado, he skyrocketed professionally in Chicago. Duffy soon recognized his calling and, by 2003, he earned the title of «Best Innovative Pastry Chef» from the prestigious magazine, Food & Wine. The dizzying rise to three stars soon followed, which he maintained for four years in a row from 2015 to 2018 with his previous restaurant, Grace. **Such recognition catapulted him among the country's leading chefs and made him an absolute celebrity in the city.** Now, after his recent sabbatical, a new challenge and «obsession» has emerged and, at last, it has a name: Ever, his brand new restaurant, launched with his partner Michael Muser (who, among other things, is the author of the photos showcased on these pages). Not even the Covid-19 lockdown curtailed Chef Duffy's desire to give the city new sensory experiences starting from the food and the new impressive location at 1340 W. Fulton Street. >

Chef Duffy, we tried to summarize your career, but what would you say were your three real key moments?

CD: Achieving and maintaining three Michelin stars for four straight years; opening Ever and Grace; and moving to Chicago to work for Chef Charlie Trotter.

This shows we were right on target. On the other hand, being recognized by the Red Guide is so important that he has three stars tattooed on his hand. What would you like to

get tattooed for your new project, Ever?

CD: The three stars on my hand are a daily reminder of what I am trying to achieve and the **high standards I'm trying to reach with everything I do**, including at my new restaurant Ever.

Ever is not only an experience for the palate. The sensory impact also originates from the design choices.

CD: Ever's interior design is modern and timeless; it is meant to evoke a warm feeling.



Guests are seated at tables that we selected precisely for their inky black color. It focuses the diner's attention on each dish as it is placed in front of them. **We've thought of everything about the diner's experience.** The biggest surprise may be that there is no clear view into Ever's kitchen from the dining room, which is very different from the view inside Grace.

Can you summarize your philosophy, and how your creativity develops when you are in your restaurant?

CD: My vision and creativity stems from the ingredients, first and foremost. **It's all about the ingredients.** Showcasing seasonality is also very important to me. I don't see a year as having four seasons; I see 52 micro-seasons. >

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Guests are seated at tables that we selected precisely for their inky black color. It focuses the diner's attention on each dish as it is placed in front of them
”





This 52 micro-seasons idea is very interesting in a city that has incredible temperature changes. How do you manage a menu that has to juggle a temperature span ranging from 0°F to 85°F?

CD: As I said, our menu is very seasonal. So, **we build relationships with farmers** and, from them, we discover what will be in season ahead of time. Then we plan around that. We buy locally-grown products when they're in season, mostly from our state, Illinois, and surrounding states like Michigan, Wisconsin, and Ohio. In the winter, we have



to reach out to the West Coast and down South. In all, we'll end up sourcing from about 75-80 farms from around the country throughout the year.

In this regard, is there an ingredient that immediately tells us: "Yes, you are in Chicago!"?

CD: Chicago's diverse ethnic neighborhoods are what make this city special. **You can get literally any food from around the world in this city.** So, Chicago shouldn't be known for just a single ingredient.

On the other hand, which dish do you feel is your signature dish, and which most represents you?

CD: There is no one dish that is my favorite or one that represents me entirely. The **constant evolution of my menu is what represents me.** As my life evolves, my menu evolves. I like to cook with ingredients that I like to eat, with ingredients that I have experienced as I have traveled around the world.

Traveling is essential to get inspiration and broaden the mind. Where you live also shapes your personality. Do you believe



there is a relationship between your success story and the city of Chicago? And what has the city taught you?

CD: Yes, of course. Chicago is an international hub. World travelers and educated diners live here. **The city supports us in doing what we love to**

do, and that has been a major contributor to our success.

When you travel, what do you miss most about Chicago?

CD: When I am away, I miss my family and the energy the city brings.

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I like to cook with ingredients that I like to eat, with ingredients that I have experienced
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RESTAURANTS

THE MIDWEST ON THE MENU

FOR A FEW YEARS, GREAT NATIONAL AND INTERNATIONAL CHEFS HAVE DISCOVERED THE REGION'S AMAZING NATURAL RESOURCES: CORN, WHEAT, BEEF, PORK AND EVERYTHING ELSE THAT COMES FROM THE GREAT LAKES. PLACING AN EVER-GROWING FOCUS ON THE QUALITY OF RAW MATERIALS. THIS IS HOW CHICAGO COMPETES FOR THE CULINARY CROWN WITH NY AND LA

«There is always something more, a little further... it never ends». It might seem odd to start with a sentence by Kerouac - taken from the novel *The Road* - to talk about Chicago restaurants, but this is precisely their hallmark: the horizon with endless options offered by the city to those who want to have lunch or dinner while discovering something new and living a taste experience that is absolutely worth the money. The Windy city's visitors and dwellers can literally travel through the best cuisines in the world. Over time, in fact, the city has become one of the top gastronomic destination in the United States: Vietnamese, Japanese, Indian, Danish, Italian and Mexican are but a few of the international cuisines represented. The best meat from the United States ends up in the renowned Chicago-style burgers or the sausages of the best deep-dish pizza in the world, and here you can enjoy the most tender and tasty stone crab meat. Back in the day, New York and Los Angeles were proverbial contenders for the US culinary crown but Chicago holds a major lead today. A gastronomic rebirth that celebrated its first great success in 2017 as it received the recognition of «America's beast restaurant city» by the *Bon Appétit* magazine.



ELSKE RESTAURANT1350

West Randolph Street

Elegance and informality coexist here in perfect symbiosis. The kitchen led by chef David Posey is a journey to Denmark, where the freshness of ingredients matches exquisite combinations and original dishes. The Michelin star is entirely deserved, if nothing else by the delicious and soft Scrambled Eggs with Confit Chicken Thigh and Crispy Grains. The tasting menu is always surprising and, above all, the best way to delve into the Scandinavian flavors offered by the Windy city. This is the only way to discover how sweet it is to whet your appetite with a lightly smoked fruit and vegetable tea and then wrap up the feast with an equally original dessert such as Coconut Sorbet with Beet-Hibiscus Fluff. A sophisticated idea and just as pleasant from the first taste, fruit of the pastry art of Anna Posey, wife of the chef.

ORIOLE

661 West Noce Street

American, Japanese and experimental cuisine in the two-star restaurant of chef Noah Sandoval, standing in an alley that seems straight out of a film noir. An intimate and elegant oasis that hosts 28 people in its sober dining room with open kitchen. After the welcome cocktail, guests are in for a stimulating treat made up of **13 courses in a crescendo of flavors and emotions**. It starts with high-

gastronomy delicacies based on raw sea bream and uni nigiri, accompanied by condiments that make them exquisite beyond compare, a far cry from two normal pieces of sashimi and sushi. Enter the legendary Malpeque Oyster: a raw oyster enriched with a drizzle of pork consommé and served with a small crunchy breadstick wrapped in jamon with drops of egg yolk and quince. You leave L'Oriole with a longing to return and the dream of being able to afford it every night before entering the real world.

BILLY GOAT TAVERN

430 North Michigan Avenue

«Cheeseburger, cheeseburger no fries chips», John Belushi yelled on Saturday Night Live parodying the motto of the Billy Goat Tavern, a Chicago venue known since 1934 for its cheeseburgers. A brief historical sidenote will come in handy here. John Belushi was from Chicago, a city with a deep-rooted comedic tradition, well represented by clubs where the most impromptu and brilliant stand-up comedy in the world is made, and where the Second City



reigns supreme. By John's side, we can imagine having a Chicago-style hot dog at Portillo at 100 West Ontario Street, **strictly without ketchup and accompanied by mustard and sauerkraut**. The former owner started in 1963 with a kiosk and now Portillo's hot dog chain is worth at least \$300 million with locations throughout Illinois, plus Indiana, Arizona and California. A real bargain if you think that they make «God's sausage», John would say. >

PIZZERIA UNO

29 East Ohio Street

This is where Chicago's «deep dish» pizzas was born in 1943.Made with a very thin dough, the preparation is reminiscent of the apple pie dough which, once spread in the pan, is filled with fruit, aromas and creams. Similarly, Chicago's pizza features a very fine crust and takes its shape from round and deep containers of various sizes, which were originally designed for Tex-Mex cuisine. Unlike apple pie, the dough in the most classic recipe is filled with tomato, cheese and very fresh sausage. After the war, however, Italian thin pizza was considered an aperitif instead of a complete meal. **The trick was to use the deep Tex-Mex pans to be covered with pizza dough** and then filled with all the available ingredients. Sausage pizza is generally recommended, given that Chicago is the national capital of pork, with spinach pizza as the vegetarian option.

VIRTUE

1462 East 53rd Street

Chicago features good traditional Southern cuisine: fried green tomatoes, catfish, broccoli, biscuits with fried egg and smoked turkey sauce, beef ribs with spinach cream and Gumbo soup with prawns and the famous andouille, the spicy Louisiana sausages. It is impossible not to return at least once and, as you do, you will certainly give in to your cravings and ask for another serving of the thin and tender catfish, served with slightly sweet barbecue carrots and rice. Without forgetting



the «hated» broccoli, with which we reconcile as soon as it hits our table, flavored with caramelized pecans, sweet peppers and cubes of white cheddar cheese.

OMAKASE YUME

651 West Washington Blvd Suite #101

Among the various international cuisines, the Japanese one stands out thanks to Michelin star of Omakase Yume restaurant, where Sangtae Park - a master of molecular cuisine - works his magic. This is not a simple sushi evening but a far more sophisticated experience: the extremely refined Omakase, the chef's choice, popularized by Jiro Ono of the legendary Sukiyabashi Jiro of Tokyo. **Diners are advised to consume each piece within 10**



seconds because flavors are taken to their extreme and make for a truly fleeting moment of enjoyment. Only 16 people eat each night at Omakase Yume and there is room for two services of approximately 90 minutes, during which you enter fish paradise: aged, cured, blanched, glazed and sliced. The nigiri is the king of the club together with Park himself, who slices, shapes and paints the nigiri with the dexterity of a croupier. There are no bowls of soy sauce or drops of green horseradish; just a bunch of slices of pickled ginger, useful to cleanse the palate after each bite and avoid fainting from the intensity of the tasted flavors.



HAISOUS VIETNAMESE KITCHEN

1800 South Carpenter Street

HaiSous Vietnamese Kitchen offers well-sliced prawn summer rolls in their thick, fragrant and pungent hoisin room; tender, buttery grilled ribeye beef with lime juice reduction and charred lemongrass, or mussels in coconut broth. A modern and spacious restaurant where the Thai chef, expert in Asian fusion, and his wife Danielle Dang introduce **Vietnamese flavors**. Among the dishes you can order and share with loved ones at the table we find papaya salad with Vietnamese dried meat, fried chicken wings topped with an incredible spicy caramelized fish sauce, and any fish proposal which is always served fresh and well-cooked.

BELLEMORE

564 West Randolph Street

Jimmy Papadopoulos is the chef at Bellemore, **a classic Chicago brasserie restaurant**. High ceiling, comfortable seating and plenty of space to enjoy lunch or dinner in peace. The Michelin guide noted the seared scallops with kombo vegetable butter, grapefruit and breadcrumbs as well as the pork collar with smoked semolina, turnips, carrots and pickled peppers. However, the special presented by the restaurant's menu is the salty oyster pie: two small slices of oyster cream cake topped with a generous portion of caviar and a fresh oyster to wash down with two glasses of Grand Vintage 2009 Moët & Chandon champagne. On the other hand, customers show their appreciation for the



venison tartare with pickled pear, mushrooms and hazelnut brittle and the cashew caramel cake with green spelled ice cream, sweet and sour sorghum, bergamot and puffed cereals. To find out who is right, just visit Jimmy Papadopoulos' young and enterprising team.



JOE'S SEAFOOD, PRIME STEAK & STONE CRAB

60 East Grand Avenue

Quite a mouthful for name but illustrative of Chicago's two main features in the gastronomic field: it is the city in the United States where you eat **the highest quality meat and the most exquisite stone crab claws**. Everyone swings by Joe's for this reason and then they discover king crab legs, a proverbial steak and Lyonnaise potatoes that should be banned by law, so much so they risk creating addiction. The dining room is formal and elegant and the service, despite its refined dish presentation, is by no means overwhelming; on the contrary, it contributes to making the evening unique and to enjoy a rich and always quality offer at its best. There is the risk of forgetting the main character and the savory celebration in your palate as soon as the succulent pulp of the claws of our stone crabs dips into the typical mustard-based sauce prepared by Joe. While stone crabs are usually best when in season, Joe's offering is simply and exceptionally outstanding all year round.



ART

MURALS, BASKETBALL, AND SNEAKERS

GLOBAL INFLUENCES AND CONTEMPORARY VISIONS: ART IN CHICAGO TAKES ITS CUE FROM THE AFRO CULTURE OF ITS ORIGINS AND PROJECTS ITSELF INTO THE FUTURE, REHASHING THE LEGENDS OF BASKETBALL CULTURE. HERE ARE THE GALLERIES YOU CAN'T MISS

ANTHONY GALLERY

470 N. Milwaukee Ave

A must for those who appreciate the combination of fashion and glam, local talents and international guests, emerging and established contemporary artists. Founded in 2019 by Isimeme «Easy» Otabor, Anthony Gallery is located in the Fulton River District and promotes artistic collaborations and partnerships, with the aim of «enlightening a global audience to the richness of Chicago culture». As Easy says: «The main reason for working with everyone is to show what we can do together. You can reach more people. **You can change the world faster.** It's something I try to do in my everyday life. How can I help more and do more? How can I change someone else's life?» Easy's professional and artistic history has its roots in **basketball culture** and this emerges in many of the exhibitions proposed. Thursday-Saturday, 11 am - 5 pm. By appointment only: info@anthony.gallery.



GALLERY GUICHARD

436 East 47th Street

On the first floor of the Bronzeville Artist Lofts, it pursues the original mission (2005) of the owners and founders Andre Guichard, Frances Guichard and Stephen Mitchell: to connect patrons (often corporate) and multicultural artists specialized in **African Diaspora**. Through exhibitions, experiential events and artistic tours, the gallery offers talents who do not yet enjoy visibility the opportunity to show their work and find funding. In 2020, the gallery supported the creation of **ComEd's Bronzeville Renaissance Mural**, a project that came to life at 38th and S.Michigan Ave, tracing the history of the Bronzeville community between past, present, and future.

ECHT GALLERY

210 West Superior Street

Specialized in the study, dissemination, and education of **the art of glass**, it is a benchmark for artists who use this extraordinary material. Vases, ornaments, but above all sculptures of all sizes, some so worked that they seem to be of a completely different material,



such as those of the emerging **Daniel Jacob** (born 1992), who makes precious objects from glass with natural gems and rocks. His **Gold Air Jordans** made with more than 140000 Swarovski crystals demonstrate the adaptability of glass and the ultra-contemporary inspiration of the artist and the gallery that launched him. Tuesday-Saturday 11 am - 5 pm.



RAMSEY PRINCE

FLOWERS WITHSTAND THE WIND

BEATING THE HARSH CLIMATE AND THE MANY GRAY DAYS WITH THE COLORS OF NATURE: THIS IS THE SECRET REVEALED BY THE FLOWER DESIGNER



RAMSEY PRINCE

With its truly extreme climate, what bond can bring a city like Chicago closer to flowers? Yet, there is a relationship and illustrated by Ramsey Prince, soul of the Maison du Prince floral atelier: «Given our rough winter season and sometimes seemingly endless months of gray skies, **I think Chicagoans rely on flowers and plants to provide them a much needed breath of life.** Bringing flowers into our homes reminds us that winter is not going to be forever and is always a mood enhancer to chase away the blues. When the weather breaks you can see our love for plants and flowers everywhere from restaurant patios, beautifully landscaped streets and parks and private residences in every neighborhood». >





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*I tend to add
a little bit of
«sparkle» in
whatever I do
to make the design
come alive and
shine*
”

Your place defines you as a designer, fashionista, magic maker, stylist, event planner, floral and decor guru. Can you briefly explain what your work consists of?

RP: Design is at the heart of all that I do. I currently plan and produce social events, relying on the resources and partners that I have accumulated over years in the Chicago Design community. I work out of my home decor and floral boutique in Chicago's North Shore (566 Chestnut Street, Winnetka, ndr). I specialize in bespoke floral design and an array of home accents and furniture. I am always happy to lend a hand with accessorizing and styling our clients' homes.

What is the event that gave you the most satisfaction?

RP: Weddings always bring such joy and the lasting relationship you develop with your clients is irreplaceable. In addition I have worked on many charity galas that also result in lasting friendships with the board members. These events such as the Ravina Women' Board Gala that featured Jennifer Hudson as a headliner really allow for my creativity to work at its full speed.

Do you have any anecdotes to tell us?

RP: I once had a Mother Of The Bride comment that she thought the room was so beautiful that she might faint. Then we all smiled thinking this was just a turn of phrase... down she went. When we got her seated and a coke in hand she said «Ramsey what have you done? This is just so gorgeous, look at me I fell the F**k out». I will never forget that moment! (Laughs)

What is your trademark? Intended as your exclusive peculiarity.

RP: I tend to add a little bit of «sparkle» in whatever I do. Whether its the obvious sparkle of shiny things or the sparkle found in combining vibrant colors and textures to make the design come alive and shine.



You're not from Chicago. Do you remember what your first impression was when you arrived?

RP: Yes, actually my first trip I stayed right off of Michigan and wandered past the Drake down to the lakefront and beach and thought: «Wow this is more than just lake!». Upon heading back to my hotel, I got a bit turned around and was approached by a friendly stranger who said you look lost, I was taken aback as this doesn't happen on the East Coast. She let me know where I should go and commented that it was the opposite

direction of where she was headed but that she would walk with me anyway. I of course thought that this was the city for me!

What would you say to a friend today to invite him to live in your city?

RP: I am always honest that the winters are cold and dreadful but the people are warm and wonderful. We have a rich community full of amazing neighborhoods with their own interpretation of what Chicago is and that is amazing.





BY BIKE

THE WINDY CITY BY BIKE

THREE HUNDRED KILOMETERS OF BIKE PATHS TO CONFIRM
ITS REPUTATION AS THE BEST US CITY FOR BIKE LOVERS.
THE SOUL OF CHICAGO PEDALS FORWARD

Chicago, «the Windy City» in the Midwest of the United States, boasts thrilling skyscrapers and unmatched food, music and culture in the world, but what will never cease to amaze is the pleasure of getting to know it through its **300 kilometers of road bike paths**. A heritage **doubled by off-road routes** and supported by more than 13000 racks and covered bike parking areas in the main train stations. It is no coincidence that there are numerous rental companies, especially on the route that runs along the huge Lake Michigan. For only a few dollars you can buy a day pass for Divvy, the public bike sharing system. An updated edition of the Bike Map is available for free each year, and Chicago's administrators want to make the most of **the nation's reputation as the best big city for biking**. An objective achieved thanks to the continuous investments in infrastructures and the promotion of cultural initiatives to support those who love getting around with this ancient two-wheeled vehicle. The street teaches a great deal about Chicago's character and the many miles of bike paths have the intense smell of smog and asphalt that often contrasts the scent of gardens, parks and beaches. A strong, yet vital, energetic and essential contrast to understand the history and spirit of the largest city of the American hinterland.

THE LONG LAKE (LAKEFRONT TRAIL)

The best bike path for starting is the one that goes along Lake Michigan: from 71st Street in the south up to Hollywood Avenue in the north. Almost 30 kilometers from the eastern tip of the city **give you the skyline of the skyscrapers on your right and the suggestive view of the beaches and deep waters of the lake on the left**. In between are the four main parks - Lincoln, Grant, Burnham and Jackson Park - and a series of extraordinary dining options: from the pier of the Caribbean beach of Montrose with a full offer of drinks and classic American burgers filled with local products such as fresh fish from the great lakes, to Parrot Cage in the South Shore Cultural Center, an architectural treasure positioned between the sand of the Lake Michigan beach and the lush greenery of the South Shore Golf Course. Traveling by bicycle on this route means photographing the city, and since speeding along as if you were in the Tour de France is not recommended, **you must strategically stop** to enjoy the view of the Chicago River, Millennium Park or visit the Art Institute, Shedd Aquarium and the Field Museum, perhaps detouring towards Magnificent Mile to plan your shopping for the following days.



NORTH BRANCH TRAIL

The trail starts from the Chicago Botanical Gardens, one of the largest living museums and science conservation centers in the world consisting of 26 gardens and four natural areas located in a unique location around nine islands with ten kilometers of lake shoreline and part of the North Branch Trail. A 50 kilometer system of dirt and paved trails operated by the Cook County Forest Preserve District. **An ideal route to get out of the metropolis**, allowing your eyes to soak up the colors of the flowers at the beginning and end of the excursion, after having admired Skokie Lagoon, an incredibly extensive network of canals, natural pools and wooded islands that wind between Winnetka, Northfield and Glencoe. **It was originally one of the largest and richest swamps in the region**, which settlers drained for agriculture and today serves as a recreational hub for Cook County residents and visitors. Those not tempted to stop for a boat ride can get back on their bikes and venture into the woods and wilderness of Bunker Hill and Miami Woods. There are numerous golf courses along the way and the secret lies in getting bike bags that fit your playing irons. In short, it's quite easy to be tempted to betray your faithful two-wheeled vehicle here.

DES PLAINES RIVER TRAIL

The 97 kilometers of the Des Plaines River Trails are certainly a change of scenery after all that inevitable asphalt, heavy manholes and eight-lane boulevards full of traffic in the passageways along the comfortable bike paths in a city of industrial origins such as Chicago. The Chicago River runs through the city and is still one of its most indisputable attractions, but the longest waterway within the >

Chicago region is the Des Plaines River. By bike you can enjoy a comfortable, spacious dirt road that leads from River Grove in the nearby western suburbs all the way to the border with Wisconsin. **To follow the river that flows alongside the immense forest reserve**, the trail begins at North Avenue, just east of Route 171, in Jerome Huppert Woods. From there it heads north through Fullerton Woods, La Framboise Reserve, Schiller Woods South, and Catherine Chevalier Woods east of O'Hare Airport. If you've got the stamina, there's still a lot to see as you continue north on a well-marked trail to scenic Lake County. **Those who want to discover America can only do so on two wheels.**



MAJOR TAYLOR TRAIL

One of the oldest urban trails and **arguably the best bike path in Chicago is located in the far south** and connects the southwestern neighborhoods of the city. Its 11 kilometers tell the story of African Americans and the route is called the Major Taylor Trail **in honor of the legendary cyclist and civil rights activist** Marshall Taylor. He was one of the most famous cyclists of the late 19th century; he set several world records and won numerous international races despite rampant racism. He suffered all kinds of abuse that still didn't stop him from becoming a professional in 1896 and setting the world sprinting speed record seven times in the following years. Some have described him as the Michael Jordan of his day. From 1895 to 1910 he



was the best in the professional sport, which was the most popular in the world at the time. Today the track is a way to relive a chapter in the history of the black part of Chicago and has a particular charm, as it takes advantage of the old disused South Side railroad. The northernmost stretch from Dan Ryan Woods to 87th Street passes over an elevated portion of the former railway line, and its only road junction at 83rd Street is an overpass with the cars passing underneath.

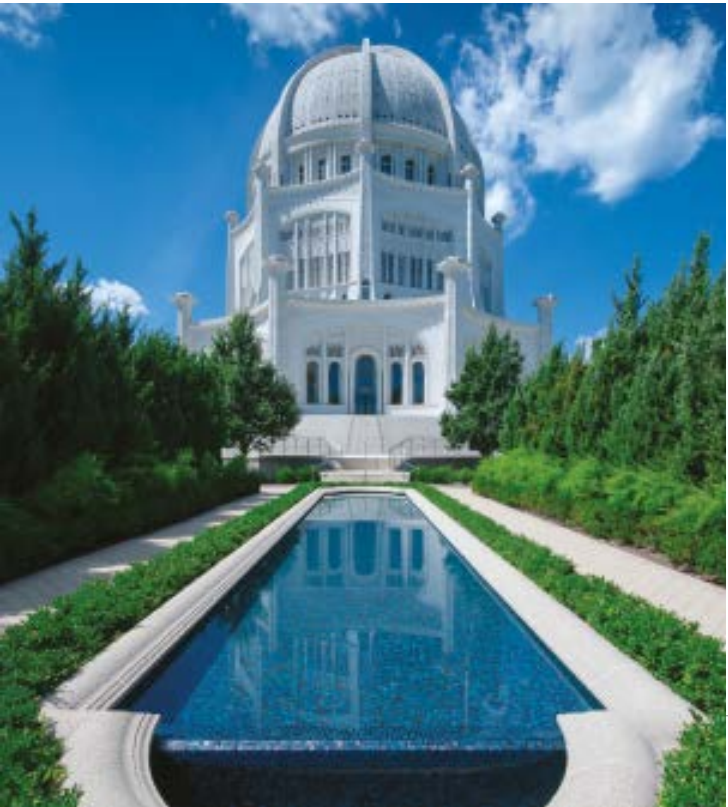
GREEN BAY TRAIL

Parallel to the railway used by commuters, the Green Bay Trail follows the same stretch as the Metra Union Pacific North. The bike path indicates each corresponding Metra stop from start to finish, so there's no risk of getting lost, if not while contemplating the lush landscape and **the possibility, given the proximity to the lake, to go on small detours to enjoy the view**. It starts north of Chicago and follows a corridor that in addition to the green of nature crosses the North Shore and places such as Kenilworth, Winnetka, Highland Park and Lake Bluff, offering an opportunity to get to know the restaurants, shops, parks and the fantastic villas in the area. You can go all the way up to Wilmette, **breathing in the clean air and beach atmosphere that sharply contrasts the hectic life of the commuters**. It is not sadism, but a useful juxtaposition to understand your surroundings: a well-asphalted track, luxury neighborhoods, shops and classy clubs. The most ideal example is Ravinia in Highland Park, one of the best clubs in Chicagoland for listening to music. It has organized outdoor concerts between June and September since 1905, as well as the Ravinia Festival, the oldest outdoor musical event in the United States. You can do almost anything on this

trail, and there's the added benefit of the adjacent railway line: if the 24 km going one way were enough, just hop on a Metra train for a comfortable return trip.

NORTH SHORE CHANNEL TRAIL

North Shore Channel is a 21 km path lined with vegetation, mostly paved, that skirts the drainage channel of the same name and allows cyclists to go as far as Evanston, the Illinois city that was the birthplace of actor Bill Murray, starting from Lincoln Square in Chicago. Those who have already traveled the entire route of Lakefront Trail and want to go further north along Lake Michigan will enjoy this particular mixed road that winds along both sides of the canal, **offering glimpses of wilderness not to be missed**. The path crosses the recently completed Lincoln Village footbridge, and further along reaches Legion Park, the restaurant chains surrounding Lincolnwood Town Center, and the public art on display at Skokie Northshore Sculpture Park. Before sprinting down the last stretch of the route, you can stop at the Bahá'í House of Worship, a real temple in Wilmette that's open to the public and used as a devotional space for people of any faith.



THE 606

The 606 is the one path that a cycling lover visiting Chicago simply can't miss. It is a **small gem of just over four kilometers built on the track of a former elevated railway line** that passes five meters above four of the city's northwestern neighborhoods: Wicker Park, Bucktown, Humboldt Park, and Logan Square. It is estimated that over 80000 people live within a 10 minute walk of the path and its surrounding parks. Twelve ramps down to street level allow those living in the area ample use of this path, which is more than four meters wide, and in addition to being welcoming has an elegant and modern look with steel railings, bike parking areas, benches, and viewpoints along its entire length. This old railway track was built after 1871, the year of the great Chicago fire, a catastrophe followed by reconstruction that made the city one of the most important in the United States. Among other cyclists, strollers, runners, people walking their dogs and children riding their bikes, **there is an intimate atmosphere with numerous cafes, bars, restaurants, and shopping districts** within a few blocks. The 606 lets you pass through five parks, many historic sites, and other points of interest. This explains why it is the shortest bike path, but certainly the most touristic and important in the city.



ARCHITECTURE

THE IMPOSING LIGHTNESS OF CHICAGO

THIS IS A STORY OF STRUCTURAL ENGINEERING FEATS. IT BEARS WITNESS TO THE CHARACTER AND FORTITUDE OF THE WINDY CITY'S INHABITANTS. THE STORY SPANS FROM 1871, THE YEAR OF THE GREAT FIRE, TO 2021, WHEN THE TALLEST SKYSCRAPER EVER DESIGNED BY A WOMAN WAS INAUGURATED

The lake's waters contrast the skyscrapers of all shapes built during the last 150 years based on different architectural styles and revolutionary engineering techniques. The observer is grabbed by such a beauty to the point of almost forgetting its origin. After the 1871, the Great Fire destroyed a third of the city. One hundred and fifty years of history had unfolded until the St. Regis Chicago inauguration in 2021. Better known as **Vista Tower**, this 101-story, 365-meter-high skyscraper is the tallest building ever designed by a woman, Jeanne Gang. In between, a story of astounding structural engineering feats shines in spite of the swampy terrain. In fact, **the unfavorable soil has forced architects and engineers to develop increasingly innovative solutions, which then have been copied and applied by the rest of the world.** If the ground, the wind, and the prohibitive summer/winter temperature shifts had not had such unfavorable conditions, then such creative solutions to lighten the buildings' walls and structures would never have been imagined. The skyscraper was invented in Chicago, and its mark in the international history of architecture will stay forever. >

THE ROOKERY

Its majestic and skillful, dark red combination of marble, terracotta, and bricks make it stand out in the heart of the finance district at 209 South LaSalle Street. Designed by Daniel H. Burnham (1846-1912) and John Wellborn Root (1850-1891), it is a jewel of what is known as the First Chicago School of great commercial buildings. Since 1888, the year of its inauguration, it has attracted attention. Since 1907, it has charmed everyone thanks to the Art Nouveau touch of its bright atrium with the double series of curved and richly decorated stairs designed by the superstar of architecture, Frank Lloyd Wright. Of course, its 11 stories cannot compete with



the skyscrapers built in the 20th century. However, it used to be one of the tallest buildings in the world at the time, **representing the rebirth of the city** that was practically destroyed by fire in 1871.



TRIBUNE TOWER

The lively spot at 435 North Michigan Avenue hosts a 141-meter-high skyscraper inaugurated in 1925. Its charm, beauty, and significance are outstanding. The neo-Gothic Tribune Tower has decorated buttresses surrounding the top on which stands a crown similar to that of the French Rouen Cathedral. Quotes by Benjamin Franklin, Voltaire, Thomas Jefferson, and James Madison praise and extol the freedom of the press on the walls of the hall. Its 36 stories are **a temple of journalism and represent the parable of the power of the press**, from its apogee to its current downsizing. The role of newspapers has indeed changed and, since 2018, work has begun to convert the entire building into luxurious condominiums

875 NORTH MICHIGAN AVENUE

The real attraction is a glass platform supported by a steel frame called «Tilt» that offers the bravest a view overlooking the void. 875 North Michigan Avenue is the fifth tallest skyscraper in Chicago. It has 100 stories and is 344 meters high. It was known as the John Hancock Center, after the insurance company, until 2018. Inaugurated in 1968, it is an eye catcher for its huge X's. Rather than being a mere aesthetic quirk, these are the reinforcements that help the construction resist wind loads and downsize internal columns. The «trussed tube system» invented by the engineer, Fazlur Khan, in the early 1960s was a fundamental step toward building unprecedented high towers. It houses residential apartments, commercial spaces, offices, a panoramic restaurant, and an observatory on the 94th floor with 360-degree views of the city.



MARINA CITY

This residential complex overlooks the North Bank at 300 North State Street. Designed by the architect, Bertrand Goldberg, it was built between 1959 and 1964. Those seeing it for the first time are attracted by the **round, angle-free geometric shapes of the two towers** that are so different from everything around it-first of all the essential, vigorous, and efficient IBM Building with its 212 meters of black anodized aluminum. Marina City, with its characteristic «corn-cob towers», was built with the idea of creating an urban oasis of where to live, have fun, and work. The mid-1900s families were looking for comfort, convenience, and space outside of city limits. Architect Bertrand Goldberg intended to slow down the urban exodus by making it beautiful to live in the center. Besides the 65 residential floors, Marina City's amenities of 1967 included a theater, gymnasium, swimming pool, ice skating rink, bowling alley, 19-story garage, shops, restaurants, laundry with a city view, and an open-air terrace on top of each building. >



AON CENTER

Chicago's fourth tallest building at 83 stories and 346 meters high looms at 200 East Randolph Street. Its soaring white rectangle with vertical stripes brings a splash of color to the city's skyline. Designed by the architect, Edward Durell Stone, known for his formal and decorative modernism, the building was completed in 1973 on behalf of the Standard Oil Building. The company wanted a monumental headquarters that lived up to its ambitions. **Originally, many columns of the building were clad in white Carrara marble.** However, such **an aesthetically unique material is not so resistant to the wild temperature range of Chicago's climate.** Therefore, the entire building was covered in sturdy granite in the 1990s. The Carrara marble was turned into trophies for the staff.

WRIGLEY BUILDING

The dazzling Wrigley Building, one of the city's oldest, most iconic buildings stands at 400 North Michigan Avenue, a few meters northwest of the Chicago River Bridge. Built between 1920 and 1922 by the greatest architectural firm of the time, Graham, Anderson, Probst & White, for the chewing gum magnate, William Wrigley Jr., it is close to celebrating its first century of life. Every inhabitant and visitor are familiar with its 2-towered structure at least by sight, because it is located in the beating heart of the Magnificent Mile, the city's commercial area. The **six different shades of white of its 250000 tiles**, more and more sparkling as the skyscraper rises, create a glow that makes them stand out in the light of the sky against all other buildings. The façade is illuminated at night by more than a hundred 1000 watt lamps. Another distinctive element is the reference to the «Giralda», the Cathedral of Seville's bell tower in Spain. On top of the southern building stands the clock tower, Chicago's «Big Ben».



WILLIS TOWER

The modernist style of the Sears Tower stands out in the Chicago skyline. This black aluminum and bronze-colored glass was commissioned by the department store chain, Sears, Roebuck and Co., in 1969 and inaugurated in 1973. It was renamed Willis Tower after the name of the new owner, the London-based Willis Group Holdings, in 2009. In the race to the sky, the Sears Tower had held the world record for 25 years until 1998. Today, at 442 meters high, which reaches 541 if considering the antenna,



it remains **Chicago's tallest skyscraper** and the third in the United States after One World Trade Center and the Central Park Tower in New York City.



AQUA TOWER

The white concrete, the curved balconies, and the stained glass create the impression of a water cascade flowing down the sides of the building. **It is a tribute to Lake Michigan and the natural morphology of the Windy City** by the star of contemporary architecture, Jeanne Gang, founder and partner of the Studio Gang. This woman can boast of having designed the third tallest building in Chicago, i.e., the brand new Vista Tower. Seen as a whole, it appears as a vertical landscape made up of hills, valleys, and pools. Each balcony is unique in size, shape, and overhang, allowing residents to connect with neighbors on the floors below and above. This reflects the Gang's community ideal. However, it also has a functional aspect. In fact, the balconies break the whirlwinds rushing through the sky.

CONTEMPORARY ARCHITECTURE

BEST SPORT CITY

CHICAGO'S LOVE OF SPORTS IS QUITE STRONG: YOU CAN'T REALLY GET TO KNOW THE CITY WITHOUT KNOWING THE STADIUMS OF ITS LEGENDARY TEAMS: BULLS (BASKETBALL), BEARS (FOOTBALL), CUBS AND WHITE SOX (BASEBALL), BLACKHAWKS (HOCKEY)

Six NBA championships, one Superbowl, six World Series, six Stanley Cups. For fans, this list is enough to credit Chicago as a sports city. Moreover, a title that has been awarded three times by the magazine Sporting News, which elected it «Best Sport City» in 1993, 2006 and 2010. The list of its professional teams is famous all over the world: Chicago Bulls (basketball), Chicago Bears (football), Cubs and White Sox (baseball), Blackhawks (hockey). **The city's love of sports is very strong**, and you can't really get to know Chicago without knowing its stadiums.



WRIGLEY FIELD

Capacity 41,649

You don't have to be a baseball fan to know them, as the popularity of the Chicago Cubs stadium goes beyond sports. The «Friendly Confines» or «Cubs Park», as it's called, is located north of the city in the Lake View area, and one of its peculiarities is its symbiosis with the neighborhood. It may seem incredible, but **the roofs of the buildings that surround it have been transformed into «Rooftop Seats», from which you can watch games and concerts while grilling and drinking beer** (for info: www.wrigleyrooftopslc.com). Among others, Pearl Jam has performed at Wrigley Field and their frontman Eddie Vedder, a proud Chicagoan, is such a fan of the Cubs that he made a documentary film «Let's Play Two», in which he crosses the group's history to that of the team in its victory year after a dry spell of over 100 years in the Major League (2016).

SOLDIERFIELD

Capacity 61,142

«The Spirit of the American Doughboy» depicts a World War I infantryman advancing across no man's land among stumps and tangles of barbed wire, rifle in one hand and a grenade in the other. It is the symbolic statue of Soldierfield, the stadium of the Chicago Bears (NFL) and Chicago Fire FC (MLS), inaugurated in 1924 and **dedicated to the soldiers who died in the Great War**. Its inauguration day is also a dedication: October 9th, the day of the Great Chicago Fire of 1871. Its neoclassical colonnades were saved in the most recent renovations and are one of the city's attractions.



GUARANTEED RATE FIELD

Capacity 40,625

Thankfully today it's absolutely unthinkable, but until 1966 there was a «Negro League» of professional baseball, in which the teams were made up exclusively of black players. Guaranteed Rate Field hosted the first Negro League team, the Cuban Giants. Today one of the most famous teams in the world plays there: the White Sox. Among the

various renovations, the recent video board in HD resolution extends over 700 square meters. There's no denying it: the length of the innings are a great opportunity to eat. So **the stadium menu is as important as the game**. The new one includes antique tacos, loaded French fries, Nashville hot chicken, and the Polish platter - Vienna Beef powers this dish with kielbasa with either a loaded-baked potato or onion pierogi with sauerkraut and caramelized onions. The Boozy Hot Chocolate is perfect for those cold April games and should warm up with Monin toasted marshmallow syrup.

UNITED CENTER

Capacity 20,776

As with the Soldierfield, **a large statue stands out** in front of the Atrium here too. This time, however, the subject is very well known: **Michael Jordan, who made this basketball and ice arena** (and music, given the number of concerts) **memorable**. 3.5 meters tall (over 5 with the base), it weighs a ton and was cast in bronze using the «lost wax» method at Art Casting of Illinois, a foundry in Oregon, Illinois. It goes without saying that it represents one of the most exploited photo opps. In addition to the legendary Bulls, the Blackhawks play here, demonstrating the flexibility of the facility that changes from a basketball arena to an ice rink. The name comes from the airline that bought the naming rights.



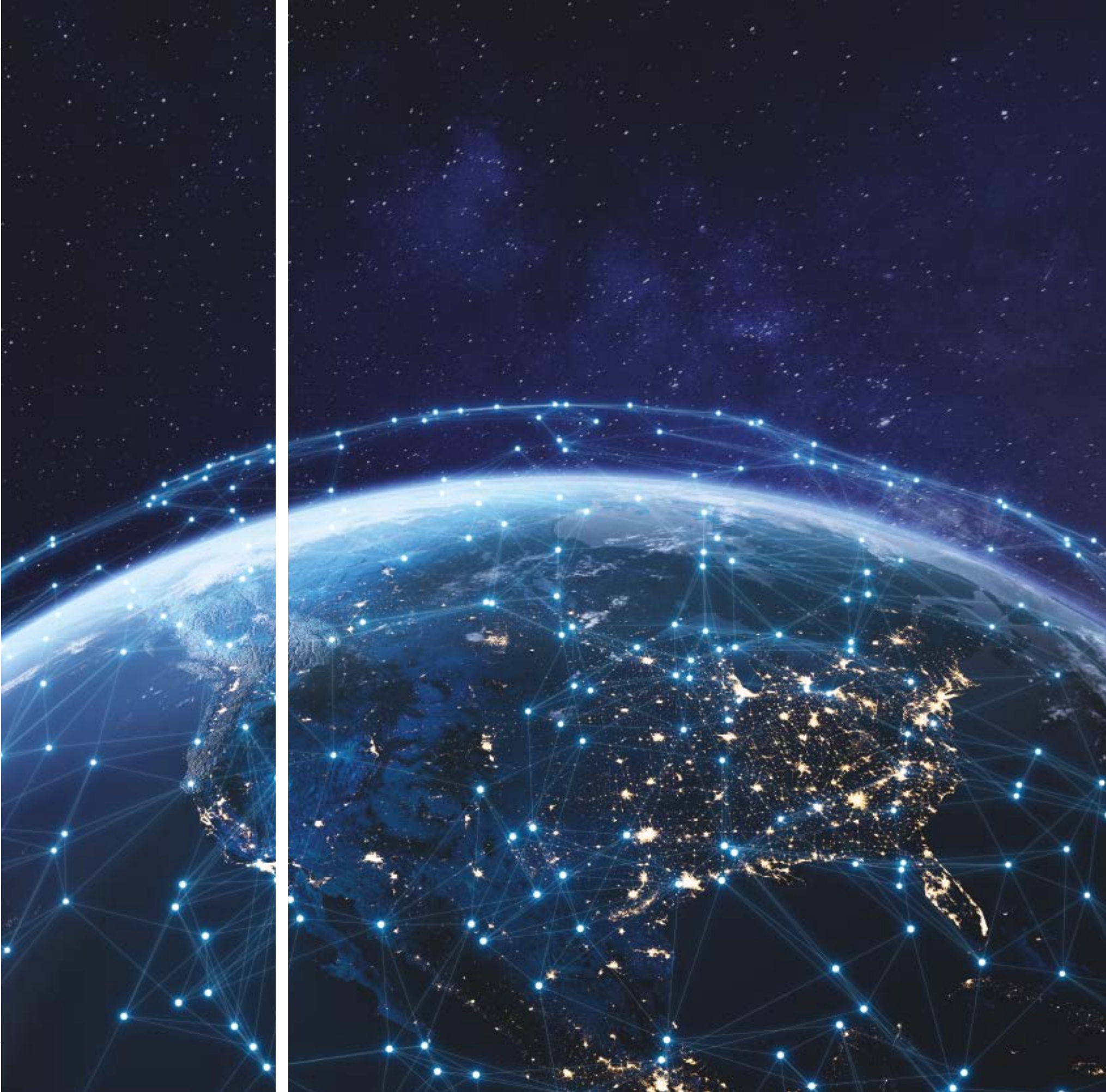
FUTURAMA

VISIONS, FORECASTS AND SOME ILLUSIONS

FUTURAMA

THE NEXT NORMAL

THE POST-PANDEMIC FORCES US TO REWRITE A FUTURE THAT ALREADY APPEARED TO HAVE BEEN WRITTEN. BETWEEN UTOPIAS AND DYSTOPIAS, BETWEEN A GREENER PLANET AND THE RACE TO CONQUER THE RED PLANET, BETWEEN REAL LIFE AND DIGITAL LIFE, THE GREATEST EFFORT WILL BE TO AVOID WIDENING THE GAP OF INEQUALITIES





MARTIN WEZOWSKI

HUMACHINE: HUMAN INGENUITY AND MACHINE INTELLIGENCE

THE FUTURE TOLD BY THOSE WHO DESIGN IT.
FOR SAP'S CHIEF DESIGNER & FUTURIST,
THE HUMACHINE WILL BE THE COMBINATION
OF HUMAN AND MACHINE, WHICH WILL FREE US
FROM REPETITIVE TASKS, ALLOWING US TO EXPERIENCE
THE COMPLEXITY OF HIGHER THINKING.
BECAUSE AN ERA OF OPTIMISM AWAITS US

Reading between the lines of the future is a complex operation, but it does not require divination skills. It takes more than that: a strongly scientific substratum, grafted onto a visionary mind. Understanding what Martin Wezowski's job is is not easy, and his job title sounds like something out of a Christopher Nolan film: Chief Designer & Futurist. **A life-long pursuit of innovation** from Poland to Germany, via Sweden (creative director at Sony Ericsson) and China (director of the UX board at Huawei), he sums up his work as follows: «My role is to build and inspire long-term outlooks and visions for SAP. I want to innovate what we call work out of our lives via an empathic symbiosis between human ingenuity and machine intelligence». SAP is one of the leading companies in the world in the ERP sector and in general **IT solutions for businesses**: «We help companies to run the best technology and be the best they can through that». What Wezowski does, however, has little to do with nerdy activities. He looks to the future, and it's fascinating to be told about it.

Mr. Wezowski, you were named as the number one of Germany's 100 most innovative minds in 2017. We are in the middle of a pandemic, and all the paradigms have changed in a matter of months. What do we need to learn, and what changes will impact us >



the most in the near future?

MW: What I hope for is that we have opened our eyes wider. We should be able to understand, despite the fact, which I will always stand by, that **no one can predict the future, the pandemic was totally predictable and we were in general terms, totally able to prepare for it** since the Spanish flu, we knew this would happen time after time, we never know when. In the end, we should have learned to vote, and vote for a party that respects knowledge, science, long-term thinking and not short-term popular solutions, solidarity, human individual value, community and all the good things that we all are. There is a party like that, hopefully and most likely in many of our democracies. The conservation of the status quo together with short-term thinking constitute the real pandemic, the cancer killing desirable, distributed futures. I hope we are starting to see that too.

As things start back up again, many innovations await us that will strongly affect our daily lives, such as the deployment of 5G. What will be the most surprising effects?

MW: Right now, we do not see any surprising effects. The industry consensus and other

ecosystemic effects are not there yet, but they will emerge eventually. I hope for the in-real-time connected world we have been imagining for a long time. Hundreds of connected things in each home street corner and most of all, all the moving things that will reflect, conduct and make sense out of the world around us. **We might live in a world that is hundreds, thousands of times more reflected digitally than before**, which opens up for scenario planning and simulations of the world, computations on it and live changes, at least in the world that moves (cars, packages, etc.).

This will lead us to be increasingly immaterial and our relationships increasingly mediated by devices and machines.

MW: We at SAP are driving our innovation vision that is: **An empathic symbiosis between machine intelligence and human ingenuity.** We believe that machines and humans should augment each other with the insights only each of them can have. That is, being true to one's nature and still being able to be your optimal self in each situation, creating friction but on the creative side, friction to challenge, learn and discover in each situation the human and the augmenting tech that should always be of some help.

Can you explain this to us?

MW: I can speak in general terms here and from our long-term-innovation perspective. Because you would get a different answer from a certain industry interest or line of business. So, here is our innovation vision: first, the machine intelligence involving the self-running enterprise and the self-organizing business ecosystems and second, the human ingenuity containing the augmented ME and the economies of abundance creating purpose-led new markets and business models. **When the two areas play together, we will see the emergent HuMachine (Human and Machine) in mutually respectful symbiosis.** In the Intelligent Enterprise, technology handles repetitive end-to-end tasks, freeing humans to focus on higher-level problems and opportunities. Further automation will free us to focus on true knowledge work and high-level cognitive work and, in the end, exploration and interaction, while most of the routine functions are modular, automated and self-optimizing.

You often say: «The next big thing is not a thing; it is ever-changing relations and connections between many things».



MW: In a few years, we will see more than three billion people coming online. This means a liberation of tools (from extremely affordable wearables to within-the-minute DNA sequencing) to the masses, with a speed unprecedented in human history. At the same time, we observe the ecosystems in-between business getting more complex, larger and more granular. **Augmentation of the superhuman tasks.** Such tasks are usually in the realms of complex calculations, pattern finding, unlikely and complex causalities, human bias detection and reflection of the same (to the individual as a better decision base), sensorial extensions and enhancement with machine vision, hearing, smell, pressure, temperature, chemistry, etc. During this year, I have met many C-level folks amongst our customers. One question that makes them think, sometimes puzzles them or even petrifies them is: **«Why are you relevant to your ecosystem ten years from now?»** The >





reason this is a heavy question is simple: if you cannot articulate really well why you are relevant ten years from now, you run a heavy risk of not being relevant. To articulate your relevance in detail as you move along the timeline towards ten years, can only be done if you can qualify and quantify your relevance. As Peter Drucker said «You can't manage what you can't measure».

One of the fathers of Artificial Intelligence, Kai Fu Lee, argues that data is the oil of the 21st century and that China is the new Saudi Arabia.

MW: I do not want to predict if they are going to be that, and the comparison is of no desire to any of us, in my opinion. We do not need nor want a new Saudi of data. What we need is a decentralized, distributed, individually owned, safe and secure data management for all, open data to the people, and a lots of it too. For me,

the winners right now are not only the ones who harvest data like China, but also the **folks that are being smart about the metadata and the intelligence and augmentation that makes people more human or superhuman.** Data that serves us individually, socially and politically and contributes to progress and science will be the winner in the end.

Climate change, pollution, inequality, poverty. How should the challenges of the future be tackled?

MW: This question is way too assuming, as if all of these phenomena are going to kill us, while the fact is that only climate change is about to do that, connected to pollution. The rest is getting better, always has been and most likely will continue to get better. Hans Rosling wrote «Factfulness», a book I suggest everyone reads before claiming a lie like poverty is increasing globally, which it is not. So the world is a better place to live in than ever before, for more people than ever before, in almost all aspects such as longevity, health, education, equality, and so much more. Not everywhere yet, but better and still getting much better, so read the book! Climate change is a big problem for all of us. People like Bill Gates (get his latest book)

are doing it right, I believe. **Be scientific, factual and actionable in your language.** There are technologies and start-up frameworks that need connection to governments and larger decision-making bodies like the market and industry complexes and the lobbyists.

Big data, geolocation, predictive marketing. How can we avoid turning the individual into a mere consumer?

MW: If you combine parts of my future outlooks, where an individual is augmented to take superhuman decisions, and the vision about data, one can see that ownership of our own data with clever positive technology usage by the individuals shows the opposite picture, the super-augmented human, autonomous, independent and at the same time super-connected, in control of her life. **I believe the times of competition are coming to an end; the competition will become completion and complementarity.** The idea of advertizements to boost consumption is hopefully dying out thanks to the pointless competition out there. We all are special, if not unique, as people for sure, as companies and enterprises at least we should be, so we can be of a special service, we should complement each other to solve problems

and capture opportunities, in large networks of networks.

In summary, should we be optimistic or pessimistic about what lies ahead?

MW: Optimistic, always, without exemptions, all the way to naively optimistic if needed. If any one of you has other thoughts, you are at risk of being left outside society and the world as we know it. **History and our outlooks are the only true indicator.** We did not put a human on the moon by being negative; neither did negativity help us learn to fly, nor did it help us increase the number of girls in schools globally, or invent earthquake-safe houses, or land the new rover on Mars the other week. All of the above and everything that makes our lives better are inventions born out of the art of the possible, optimism, and belief in the better.

One last tip?

MW: Imagine the unimaginable, be vividly optimistic, tell everyone, make us see by visualization of such beautiful futures, make us feel how great they could be so we all feel positively inspired to actually create them. **That is the noble way to have a better future than before. To the future!**





IDEAS FOR THE FUTURE

INVENTIONS IN THE DRAWER

TEAMS OF RESEARCHERS ARE DEVELOPING NUMEROUS PROTOTYPES. SOME WILL ONLY BE AN INTERMEDIATE STAGE TOWARDS NEW INVENTIONS, OTHERS WILL REVOLUTIONIZE OUR LIFE

Grasping today what will work tomorrow is a complex exercise, but necessary to make science and, consequently, our lives evolve. The drawers of Universities around the world are overflowing with projects, inventions, prototypes and the vast majority of them are destined to be crammed into some virtual archive, and then be forgotten in the maze of servers. In the face of these failed attempts, however, there is a virtuous tip of the iceberg that finds real-life application, ready to change our way of life overnight. Most of the time, making some lucky patent holder extraordinarily rich along the way. Let's take a look at a few projects with some chance of development.

EVER-CHARGED HOUSES

Could our homes become huge energy accumulators? For researchers at Washington University in St. Louis, Missouri, the method exists, and they developed it using **red bricks converted to supercapacitors**, using to that end a coating of a high conductivity polymer known as Pedot. Although the research is still in the proof-of-concept stage, scientists say that walls erected with these bricks

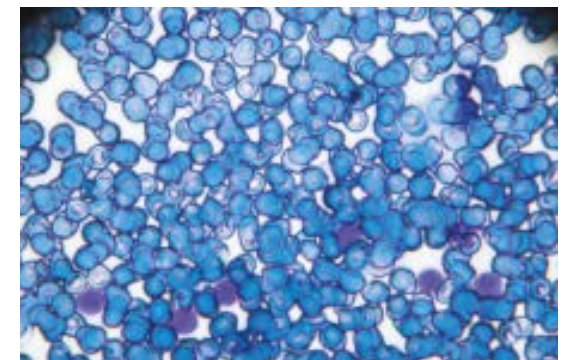


«could store a significant amount of energy» and can «be recharged in an hour, hundreds of thousands of times».

DIAGNOSIS AT THE NEEDLE POINT

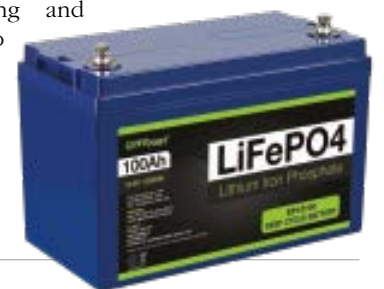
Speed of diagnosis is essential for treatment. This is why research from Exeter University in the UK is generating so much interest. It consists in a **«smart needle» designed to speed up cancer detection and diagnosis times**. The device uses a technique known as «Raman» spectroscopy, which illuminates the part of the body to be inspected with a low-

power laser. According to scientists, the response is immediate and would be particularly useful for diagnosing lymphoma, but also for reducing patient anxiety while waiting for results. «By reaching for a lump or growth with the tip of the needle, we can instantly assess whether it is healthy or not», said project leader Professor Nick Stone, of Exeter University.



STOPPING THE ANXIETY RANGE

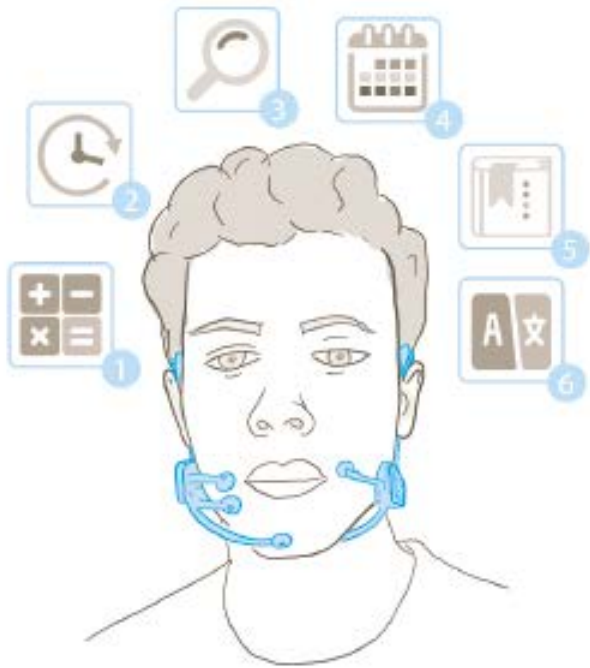
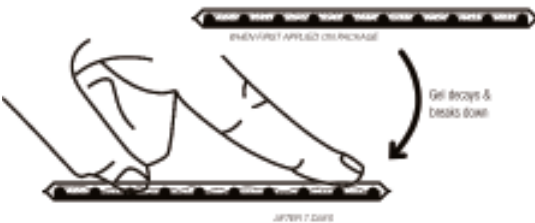
Range anxiety is the worry of failing to reach the recharge station before the electric car's battery is completely depleted. This negative perception is compounded by an extended recharge time. It is one of the main reasons why the electric automotive market has not yet soared as widely expected. This challenge has been overcome - on paper at least - by Penn State University's new lithium iron phosphate (LiFePO₄) battery. It is a lithium-ion battery without the usual cobalt and nickel, expensive materials that are connected to various critical issues. Penn State engineers claim **a range of over 250 miles (400 km), and the ability to recharge in just 10 minutes**. The key to long life and a fast «full-charge» is the ability of the battery to heat up rapidly to 60° during discharge cycles. And to cool down just as quickly when not in use. Moreover, it's affordable: «We have achieved cost parity with combustion engine vehicles», said Chao-Yang Wang, professor of chemical engineering and materials science, who leads the project. >





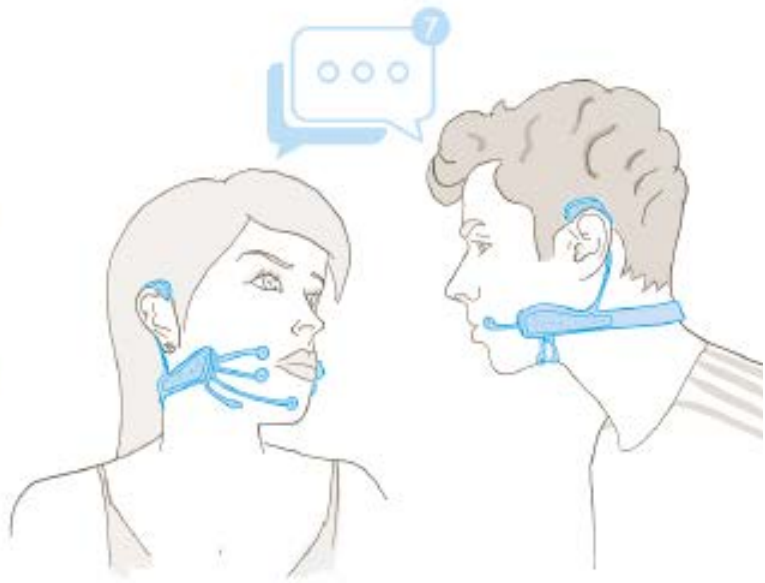
ANTI FOOD WASTE LABELS

One third of the food produced will never be consumed. It is one of the main factors driving climate change. Researchers agree: many of our waste is dictated by the «best before» dates on food packaging given that, for the most part, such dates are instrumentally conservative to avoid trouble and legal action. An invention called «Bump Mark» could change everything. Originally developed for blind people, **this label feels smooth to the touch on first use but becomes rougher as the food decays.** And because it decays at the same rate as the food to which it is attached, it's much more accurate than printed dates.



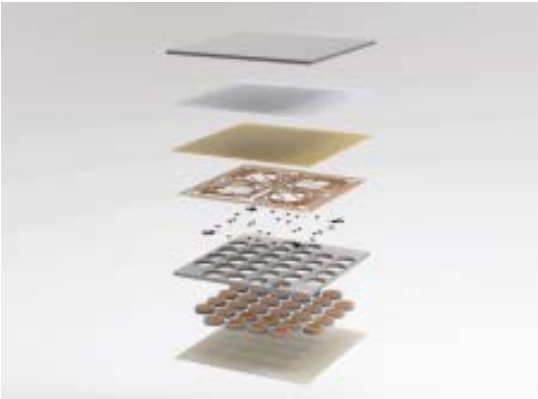
SELF-CLOSING CRACKS IN LIVING CONCRETE

While sand, gel and bacteria might seem an unlikely mix for most, it is a fairly commonplace combination for the scientists at the University of Colorado Boulder, who developed what they called «living building materials» with such ingredients. The team of researchers believes they have paved the way for **building structures that could «heal their own cracks, suck dangerous toxins out of the air, or even glow on command».** Furthermore, such ingredients are greener than traditional concrete, which is the second most consumed material on Earth after water.



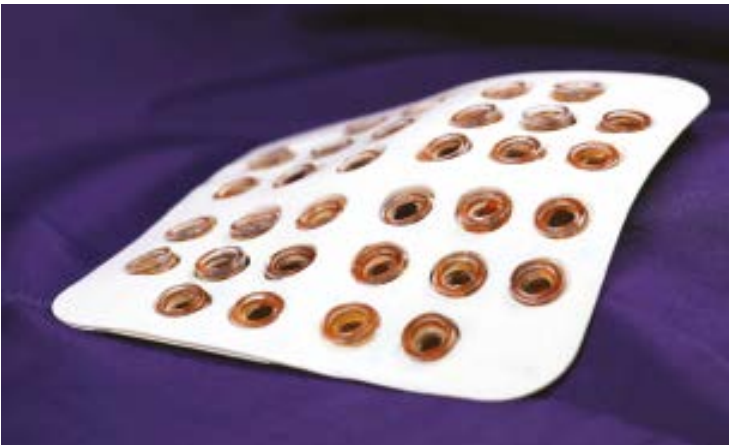
MIND READING

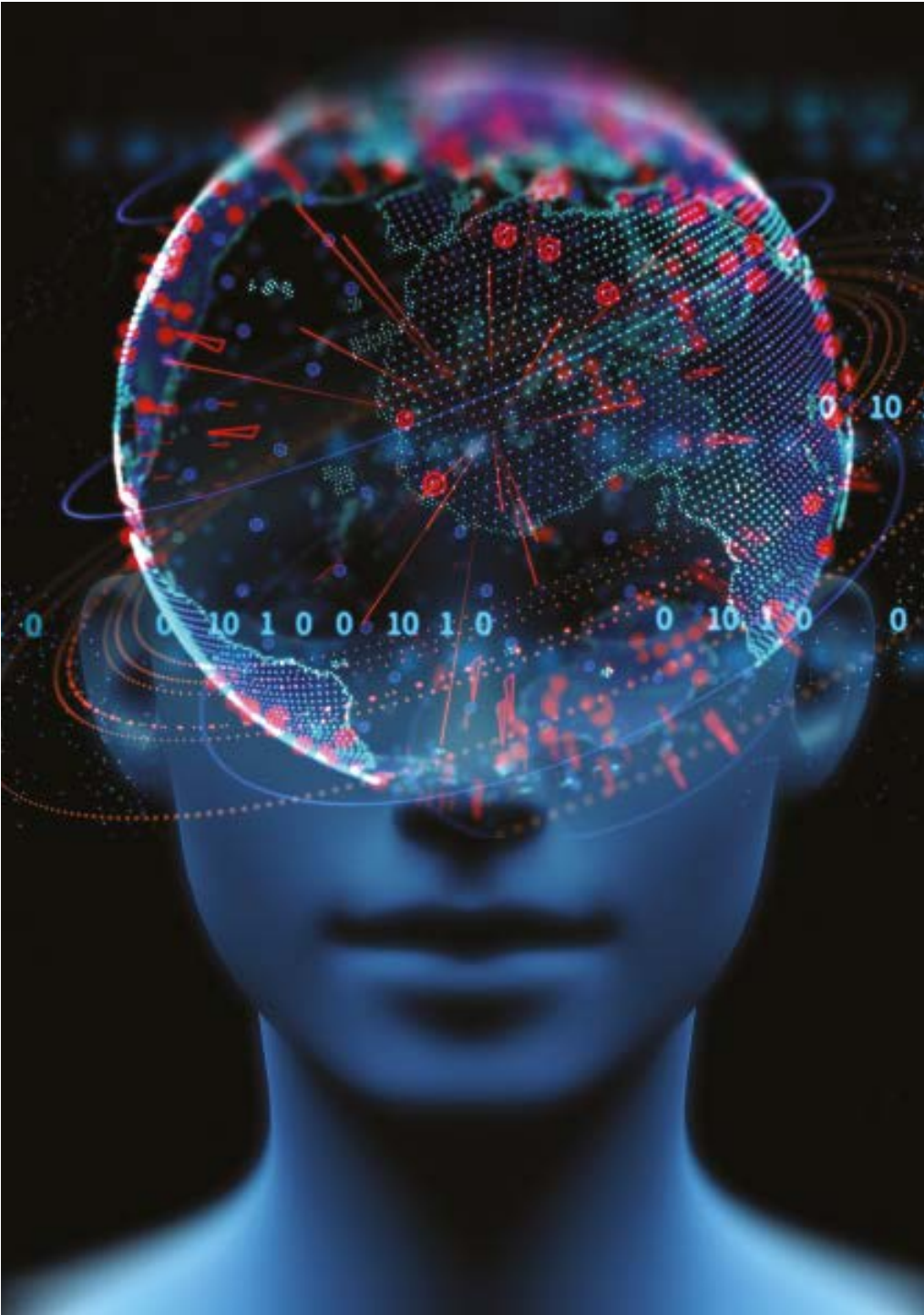
It is called AlterEgo and is hooked between the ear and the chin. It looks like a harmless microphone, but it is a neuronal interface made by the famous MIT, Massachusetts Institute of Technology, which serves, no less, to read minds. It is a «wearable interface that allows a user to **silently converse with a computing device without any voice or any discernible movements,** thereby enabling the user to communicate with devices, AI assistants, applications, or other people in a silent, concealed, and seamless manner. A user's internal speech is characterized by neuromuscular signals in internal speech articulators that are captured by the AlterEgo system to reconstruct this speech». Practical applications for people with impaired vocalization skills would be extraordinary. Even more so, its use in the context of predictive behaviors (from marketing to justice) could be revolutionary. And rather disturbing to say the least.



TACTILE VIRTUAL REALITY

Imagine holding a loved one on the other side of the world by the hand. Or feeling a pat on the back from a teammate in the online game «Fortnite». Researchers at Northwestern University in Chicago have **developed a wireless system that adds meaning to the virtual reality experience: touch.** The sensation is developed by a special artificial membrane capable of transmitting tactile signals to the fingertips and the rest of the hands. For the wearer, it is akin to coming into contact with an object or a person. The technological platform was designed for remote medical applications, but the implications for entertainment are obvious. For the mischievous, especially in the world of porn.





BIG DATA

AFTER THE PANDEMIC, SOCIETY WILL REACH THE NEXT LEVEL

THE GREAT CHANGES OF WESTERN MAN HAVE BEEN MARKED BY THE MOST TERRIBLE PESTILENCES: COVID-19 WILL ALSO CHANGE US FOREVER AND OUR INTELLIGENCE WILL BECOME COLLECTIVE. THIS IS THE PREDICTION OF THE MAJORANA AWARD WINNER MARIO RASETTI

Predicting emotions and understanding how opinions are formed. It is not (only) the plot of «Minority Report», the blockbuster (2002) by Steven Spielberg where Tom Cruise was a predictive policeman able to anticipate crimes. It is also (and above all) the research field of «Sentiment Analysis», and whoever owns the key **will not only dominate purchasing decisions, but also politics and many other fields of our daily lives**. With scenarios that science fiction has accustomed us to imagining as apocalyptic.

This is Mario Rasetti's field of research, thanks to a degree in nuclear engineering, one in mathematics and a life spent studying theoretical physics between Yale, Princeton and the Polytechnic Institute of Turin where he founded the ISI Foundation, the Institute for Scientific Interchange. Born in 1941, he won the Majorana award in 2011 for field physics, as well as the Volta medal, and is a member of the Academy of Sciences. Rasetti deals with statistical mechanics, quantum information and computation, and «Big Data». «Newspaper editors have been created with Artificial Intelligence and they seem to be doing very well», he begins ironically.



MARIO RASETTI

What will our future be like? How much has this period changed us forever? Rasetti has no doubts about certain aspects, despite not having the definitive answer in hand: «None of us would ever have imagined being able to experience a pandemic. Historically, a pandemic is a phase transition, like when ice becomes water. **This time it is society that will change**». The scientist is used to not letting his emotions get ahead of him, so he does not deny it: «It will be a dramatic change. It is an >

epochal moment». The difficult thing is identifying the boundaries of change, its form. What Rasetti himself excludes is the return to the status quo ante, to what we were only a year ago: «Medieval man did not put himself at the center of the scene: for him there were the Scriptures, the Word. Then there were great plagues,

the most serious being the black plague of 1346 which swept through Europe in four years, killing a third of the population. That gave way to the Renaissance where man put himself at the center for the first time, with all the most beautiful things: great art, great painting, great poetry, the beginning of great music. Until the new plagues arrived, above all in 1630 with the Italian plague. Thus a new transition: the Enlightenment was born. The Enlightened man

put himself at the center, but with his technologies, his ability to produce machines, his rationality. The invention of the steam engine started the Industrial Revolution, which we are still experiencing today». But now the pestilence has also reached us: how will we evolve after Covid-19? **«There is no doubt that what's to come will be digitally driven:** data will inform our entire life. Society will be a new «mixture» of human beings and technology. Already today we are no longer humans as we would have been 50 years ago. We are all «augmented» human beings.

Let's not consider the androids of «Westworld», the image is much more abstract, and in many ways impalpable: «In the last year, humanity has produced ten thousand billion gigabytes of data. It is simultaneously a spectacular and frightening figure. This data carries information embodying two theorems: one is that they cluster, because we would not be able to manage such a mass if not in blocks. The other is that the clusters communicate little with each other». And this has an immediate consequence on our perception: «Denialism and the inability to understand views different from our own are victims of this aggregation». In short, **we are increasingly inclined to deal with our cluster,** i.e., with those who think like us, excluding different clusters. **And there will be less comparison, which is a source of creativity.**

«However, digital increases our connectivity. The human brain is made up of one hundred billion highly specialized cells:



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*Data will inform our
entire life. Society will
be a new «mixture» of
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technology*

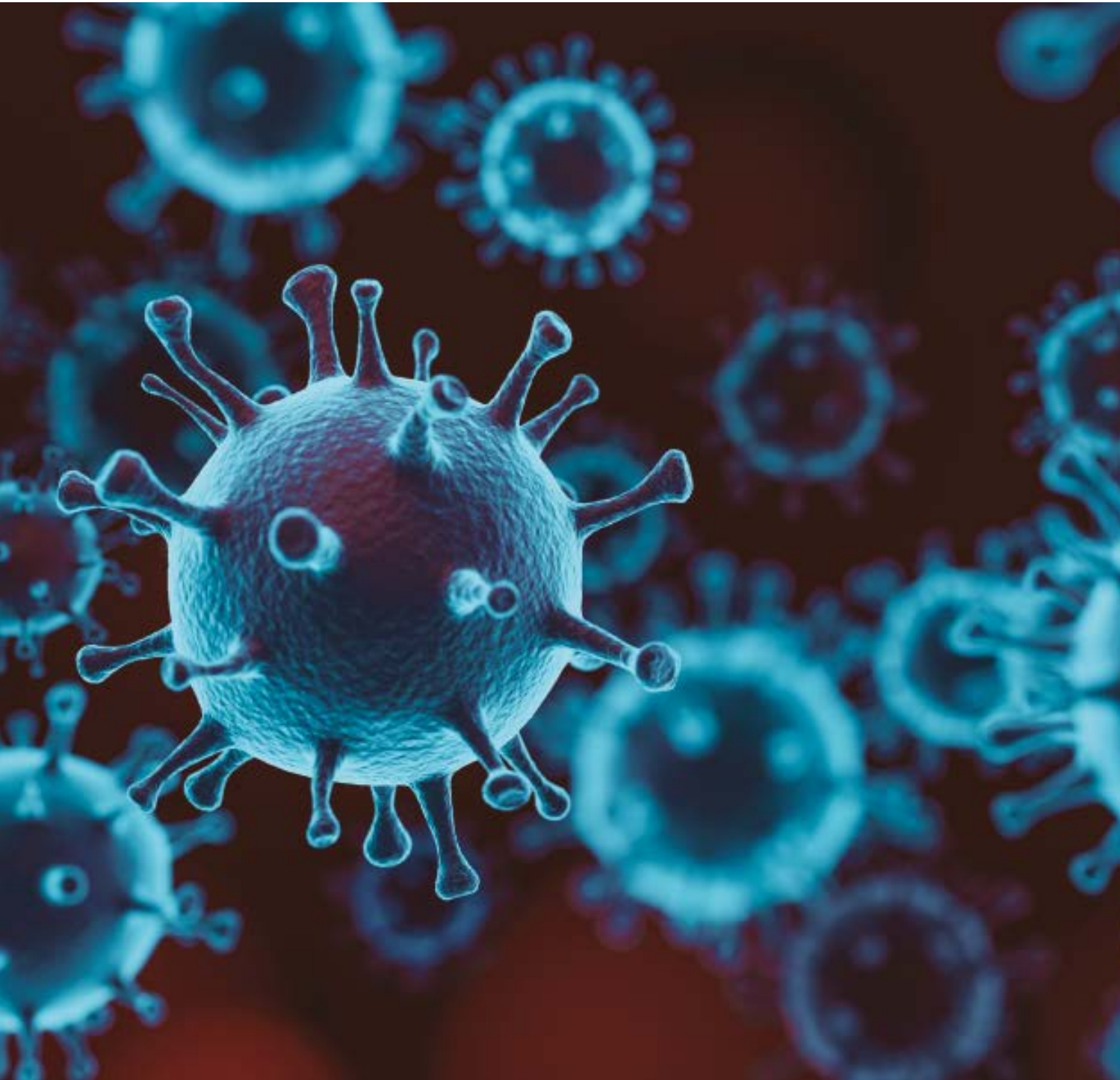
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neurons. One neuron is able to communicate with one thousand other neurons. Now let's imagine each man as a neuron on the Earth's cerebral cortex: his connectivity is vastly broader than just a thousand people. **What awaits us in the future is therefore a great collective intelligence.** It is easy to imagine tragic and negative results, but also to imagine enormously positive ones».

With everything that this mass of data carries with it in terms of management: «The great ethical battle will be that of those who will try to pilot the evolution of this new collective mind. And this time the well-being of the planet must finally be at the center. Otherwise we will witness a collective suicide». An enormous collective intelligence: we will get there, Rasetti is sure, but with what timeframe? «There has been a lot of hype that one computer has beaten the world chess champion and that another

has beaten Go's (to the point of pushing him to retire, ed). These are extraordinary feats, but they do not show that Artificial Intelligence is more creative or more powerful than the human brain, which continues to remain the most extraordinary machine on Earth. But some time ago it occurred that simply by playing chess, a computer defeated a champion right from the opening. The openings are all coded, there are hundreds of books that deal with them: well, the computer opened the game with an uncoded move and won by upsetting human logic. This speaks volumes about the level of learning and understanding of the game's strategies. **The future will not be easy, but it will ask many changes of us, and ask us to be ready to do so. Keeping an eye on that indispensable baggage of our ethical values».** The only real frontier that must never be crossed, despite science and big data knowing no borders.



DAVID QUAMMEN

INFECTIOUS INHERITANCE

HE PREDICTED THE PANDEMIC TEN YEARS AGO IN HIS WORLD-WIDE BESTSELLER SPILLOVER. IN HIS LATEST BOOK, THE TANGLED TREE: A RADICAL NEW HISTORY OF LIFE, THE AMERICAN POPULARIZER BRIDGES GENETIC ENGINEERING TECHNOLOGIES AND SYNTHETIC LIFE: «OUR GENOME IS 8% RETRO VIRAL IN ORIGIN, SO THERE IS NOTHING SACRED AND UNTOUCHABLE IN THE GENES OF A SPECIES IF NATURE HAS CHANGED THEM FOR MILLIONS OF YEARS»

David Quammen defines the fallout from having stopped researching Sars-cov 1 as tragic near-sightedness; as highlighted in his global bestseller «Spillover», the research began in 2003 and stopped in 2009 for industrial lack of interest. In the meeting that the Cincinnati popularizer held digitally with the Normale School of Pisa, he examined the details of an accident that cost millions of deaths, not without detailing that Covid-19 exactly corresponds to «the next Big one» his investigation had anticipated. «Big», but not isolated. Indeed, **humans will have to begin to get accustomed to pandemics**, learning to equip themselves, to prevent the pandemics and reason differently.



DAVID QUAMMEN



In the future, humanity will have to take viruses into account in a much more articulated manner, as the causes that put us in contact with viral diseases are increasingly complex: «The invasion of different ecosystems, the exploitation of the natural world's resources, the increasing exploitation of resources to our advantage, create increasingly **favorable conditions for spillover, or the overflow of dangerous viruses from animals to humans**. 70% of human infectious diseases fall under this category: infections we get from animals, especially wild animals, but in some cases also domestic animals. There are eight billion humans on this planet, we are >



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The invasion of different ecosystems, the exploitation of the natural world's resources, the increasing exploitation of resources to our advantage, create increasingly favorable conditions for spillover
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smart, we are hungry, we are greedy for resources. We appropriate animals, wood, minerals, fossil fuels. And in draining resources, we also bring new viruses closer to us, which with overcrowded cities and the speed of getting around can travel the entire world in just 18 hours. Therefore, the risk of pandemics is gigantic». Science presides over it all. In truth, it had already done so with Covid-19: «Ten years ago, when I started working on Spillover, many of the scientists I interviewed used the expression **the next Big One**. Those scientists had predicted that the great pandemic would be caused by a virus from a wild animal. What kind of animal? Most likely a bat. What kind of virus? Most likely a coronavirus, because it evolves very quickly and is capable of infecting humans. Where? Probably near a wet market in China. All this was foretold to me and I published it eight years ago». So now that the Big One has occurred, are we safe? «There is no reason to think it is the last. There are many, many other coronaviruses living in wild animals. This is well known. And they are sufficiently different from this one to make the vaccines we are developing useless.»

This pandemic leaves us with some tasks: «We must learn to work faster, smarter and with more political will. We need to develop generalized vaccine platforms to adapt them to the next coronaviruses when they appear. Note that I say 'when', not 'if. We must find more efficient diagnostic tests to use right away, for example at airports. And we must organize our responses much better at the national and international levels. We have a lot of work to do today and in the future.»

In his latest book just published in Italy, *The Tangled Tree: A Radical New History of Life*, Quammen unveils the studies of the biologist Carl Woese, who developed **the theory of horizontal gene transfer in the 1970s, capable of redesigning the Darwinian tree of life**. In summary, organisms would not only receive genetic material from their parents but also through a genetic exchange with other species. This is «infectious inheritance»: viruses and bacteria carry genes from one species to another, so much so that 8% of our genome is retro-viral. «We are many», summarizes the popularizer.

This investigation of evolution leads to another important question in perspective: «I was very concerned about the biodiversity of this planet. I was skeptical of synthetic life and genetic engineering technologies that recombine DNA, for example by transferring the genes of a jellyfish into a tomato to make it more resistant to cold. But when I discovered that horizontal gene



transfer is a natural phenomenon that has been occurring for 3.8 billion years, my resistance to synthetic biology dissolved. At least on the objection that it's unnatural. It is not unnatural, it has always worked, only **now men do it and not just viruses**. There is nothing sacred and untouchable in the genes of a species».

With a caveat. «**It can't be said that it's unnatural, but it can't be said that it's wise either, because the consequences can't always be foreseen**». And it is not a solution to the loss of biodiversity: «Magnificent things can be done with synthetic biology, and some of these will benefit humanity and perhaps even ecosystems. We could create new ways for bacteria to feed on oil spills, or bacteria or microbes to eliminate radioactive waste. All of this is possible, but as for adding biodiversity at the rate at which we are destroying it, or adding the wonder of complete will and unpredictability, the beauty of complete diversity from everything else, I don't think humanity is capable of producing it, not even with all the brilliant science we have».

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We need to develop generalized vaccine platforms to adapt them to the next coronaviruses when they appear
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GREEN MOBILITY

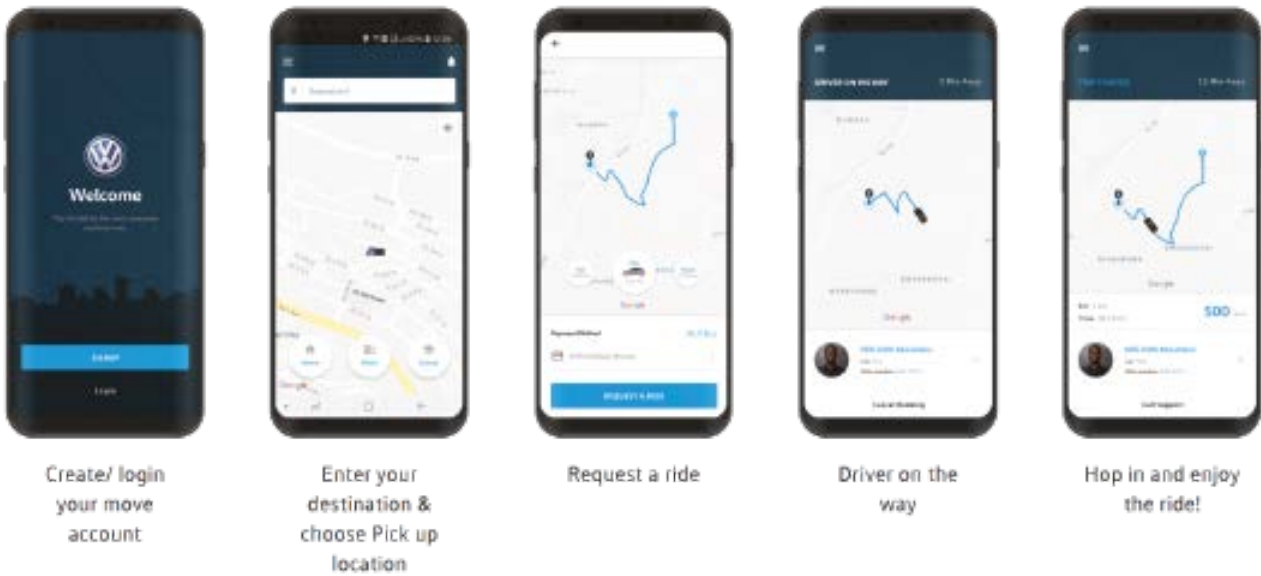
EMISSION-FREE RWUANDA

THE EAST AFRICAN COUNTRY HAS GIVEN ITSELF THIRTY YEARS TO BECOME AN EMISSION-FREE NATION. THE FIRST STEP STARTS WITH ELECTRIC MOBILITY, THE NEW FRONTIER OF CAR MANUFACTURERS, WHO SEE THE CONTINENT AS THE WAY TO AVERT THE CRISIS OF THEIR TRADITIONAL EUROPEAN AND AMERICAN MARKETS. WHAT IF AFRICA WERE THE CORNERSTONE OF THE FUTURE OF MOBILITY?



There is certainly a basic preconception, but when imagining countries fighting emissions, we rarely put African countries at the front of the line. However, Rwanda is indeed among the most active, setting ambitious goals for itself which are in step with the most advanced international conventions.

In its «Vision 2050», the East African country has set for itself the goal of **becoming a zero-emission nation** and, as an intermediate step, to reduce emissions by 38% by 2030.



Clearly, the large Western companies have sensed the potential of the green change of «president for life» Paul Kagame, and are ready to commit: only 4% of Africans have a car? Three quarters, however, have a mobile phone, so they are focusing on electric car sharing. Siemens and Volkswagen have announced a partnership to boost the use of shared electric cars. The first step announced by the Wolfsburg manufacturer is the arrival in the capital Kigali of 50 electric VW Golfs, which will be added to the 200 petrol cars that can be booked via the app. For now, they will have five charging stations while the rental app, Move, was developed by a local start-up, Awesomity. But will 250 cars make a difference? Possibly not given that the country was in the midst of a humanitarian tragedy back in 1993. Nor if you consider that Rwandan roads are so bad that they require the use of drones for emergencies, such as the transport of medicines and plasma.

Africa is seen as the next frontier for the auto industry, which is eager to stir the demand of the rapidly urbanizing, emerging middle class. This also follows the dramatic drop in demand in traditional European and US markets. In Africa, there are only 45 vehicles per thousand inhabitants against a global average of 203. With more than a billion people on the continent (17% of the world population), Africa accounts for just over 1% of the cars sold in the world. The potential is simply huge. How comforting to know that the conquest of the continent starts directly with electric cars.



AT THE TABLE

FOOD-TURE

WHAT WILL WE EAT IN 2050? NOT EVERYTHING THEY TELL US WILL COME TRUE, BUT CERTAINLY OUR CURRENT MENU IS NO LONGER SUSTAINABLE. IF WE DON'T CHANGE OUR DIET, THE PLANET WILL NO LONGER BE ABLE TO FEED US

2050 is not just a symbolic date, it is the goal that the European Commission has set for a climate-neutral Europe. On November 28, 2018, it presented its long-term strategic vision for a prosperous, modern, competitive and climate-neutral economy, investing in realistic technological solutions, involving citizens and harmonizing interventions in key sectors, such as industrial policy, finance or research without impacting on social equity.

One of the keys to this process has to do with our tables. Because food is one of the factors to contain climate change: **production plants, intensive farming, and wasted food have a heavy impact**. Livestock are responsible for about 14.5% of greenhouse gas emissions, and 70% of global deforestation just makes room for animal feed. The EAT-Lancet Commission on Food, Planet and Health has established that substantial changes in our diets must take place by 2050: «Global consumption of fruits, vegetables, nuts and legumes will have to double, and the consumption of foods such as red meat and sugar will have to be reduced by more than 50%».



CULTIVATED MEAT

Let's leave soy burgers aside; vegetable meat already exists and is much closer to animal meat. Producers such as Beyond Meat and Impossible Food already distribute their meat with plant molecules to reproduce the organoleptic sensations. At this point, the real challenge is to overcome consumers' distrust. However, experts are convinced that the turning point will come from so-called **economic vegetarianism**. This is already happening in developing countries, where people follow a predominantly vegetarian diet simply because



meat is too expensive. The same principle could become a decisive factor in influencing the diet of low-income families in the Western world. In fact, the price of ground beef has increased by +210.94% over the past 35 years, much more than inflation. For this and other reasons, Bruce Friedrich, co-founder and Executive Director of the Good Food Institute, which works to develop alternatives to meat, argues that: «By 2050, virtually all meat will be of vegetable or cultivated origin». Not all of them, actually: «There will be some historic breed farms and slaughterhouses where animals will be treated well», admits Friedrich, who anticipates super-refined animal products for gourmets. >



VEGETABLE MILK AND EGG SUBSTITUTES

Soybean milk and tofu cheeses are well established in veggie diets. However, the market is about to expand quite a bit to include plant-based egg substitutes. JUST and Zero Egg distribute their substitutes made from **Mung beans**: «How to cook it? Like an egg. Simply scramble it in a skillet, no complicated instructions. Plus it works with all your favorite recipes, from frittatas and omelets, to



banana bread and pancakes». The economy is, as always, the key to change. **Experts predict that the dairy industry will collapse by 2030** and large producers are already on the move towards partial or full conversion. One example of all is Giacomazzi Dairy, the oldest dairy in California, which had been producing milk since 1893. This, however, came to an end in 2019: after 125 years, the company closed to start a new business, almond cultivation. A heads-up though: the denominations «milk», «cheese» and «butter» can only be used for products of animal origin. This is established by a ruling of the Court of Justice of the European Union. But why should we be so specific? The answer is simple: plant-based drinks are not alternatives or substitutes for milk. Nutrients are different and the nutritional impact on the body is different. Substances contained in cow's milk are different from those sourced from oats, rice or soy. Even though the marketing would have you believe they are exactly the same.



EDIBLE INSECTS

We have long heard that we will find ourselves eating insects in the near future. But beyond storytelling, reality tells otherwise. Also because, as Professor Pete Smith, professor of Plant & Soil Science at the University of Aberdeen, points out: «We don't need it. **We can get most of the proteins we need from plant-based foods**». Suggestions aside, the idea of a candlelit dinner sharing a nice plate of larvae seems truly remote. At the end of 2018, the International Platform of Insects for Food and Feed (IPIFF), an association that brings together European producers of insects as food for humans and animals, published a report which reads that insects are only authorized as food for farmed fish and pet food today. However, they are still prohibited for the breeding of poultry or other animals intended for human consumption. The only green light, for now, has come from the EFSA (European Food Safety Agency), which granted authorization to the dried larvae of Tenebrio molitor, those that are born and feed on yellow flour. «They do not pose a health hazard» is the Agency's ruling. Not exactly the most enticing definition for food products.

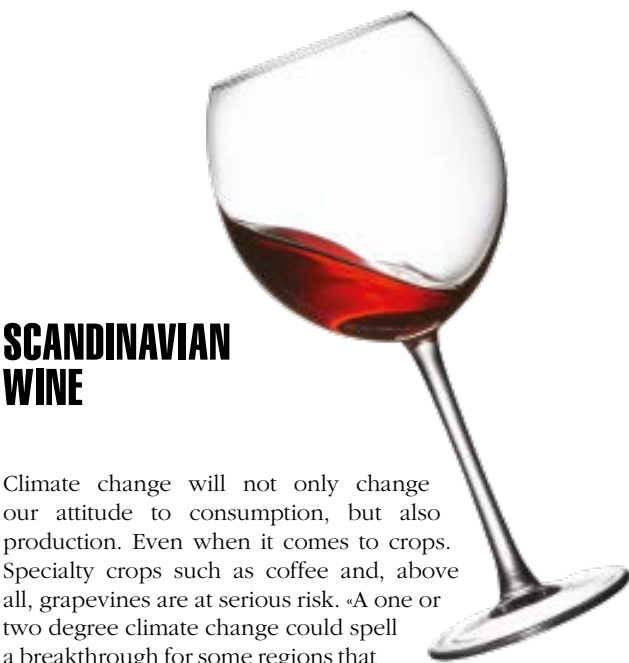


3D PRINTED FOOD

Chloé Rutzerveld is a Dutch food designer and «food futurist». Combining design, science and technology, he develops ideas and plans for more efficient, healthy and sustainable food. Among them, 3D printing: «We will move to a completely new food system in which **we will build food with microorganisms**. Instead of growing crops or raising animals, we will use microorganisms such as fungi, bacteria, yeasts and microalgae to directly produce the carbohydrates, proteins and fats we need». Then, we can shape it at will with the printer, without having to give up on flavor: «We can create a library of sensations and mouth textures on a nanometric scale, to recreate sensations such as freshness or juiciness. We will make the food production system much more efficient, saving land and water and energy resources». Meanwhile, it is a traveling exhibition which, however, is based on form and design and much less on flavor.

INEQUALITY AT THE TABLE

As often happens, the poorest will pay the bill. It could also happen with the restaurant bill: «I'm worried about uneven food development», says Professor Corinna Hawkes of the Center for Food Policy at the City, University of London. **«The diets of the rich will get better and those of the poorer people will get worse, and we will end up with more frightening inequalities»**. Fast food companies will find less and less endorsement in richer countries and will increasingly focus on developing ones. «Places where they already have inadequate diets», Hawkes continues, «and adding junk food to the diet will exacerbate obesity problems». It is estimated that by 2050, 60% of men and 50% of women will be obese if current global trends are confirmed.



SCANDINAVIAN WINE

Climate change will not only change our attitude to consumption, but also production. Even when it comes to crops. Specialty crops such as coffee and, above all, grapevines are at serious risk. «A one or two degree climate change could spell a breakthrough for some regions that grow specialty crops», said Gregory V. Jones, a climatologist and renowned viticulture expert with the Department of Environmental Studies at Linfield College, Oregon. **«Wine regions such as Greece, southern Italy, southern Spain and Portugal are potentially subject to problems»**, he alerts us. In a more reassuring tone, he adds: «Viticulture will become possible in places like Scandinavia and the north of 'England. They are not world-class producing regions now, but by 2050, if climate change continues, they could become so».



SIMONE PIERANNI

OUR FUTURE IS PRESENT IN CHINA

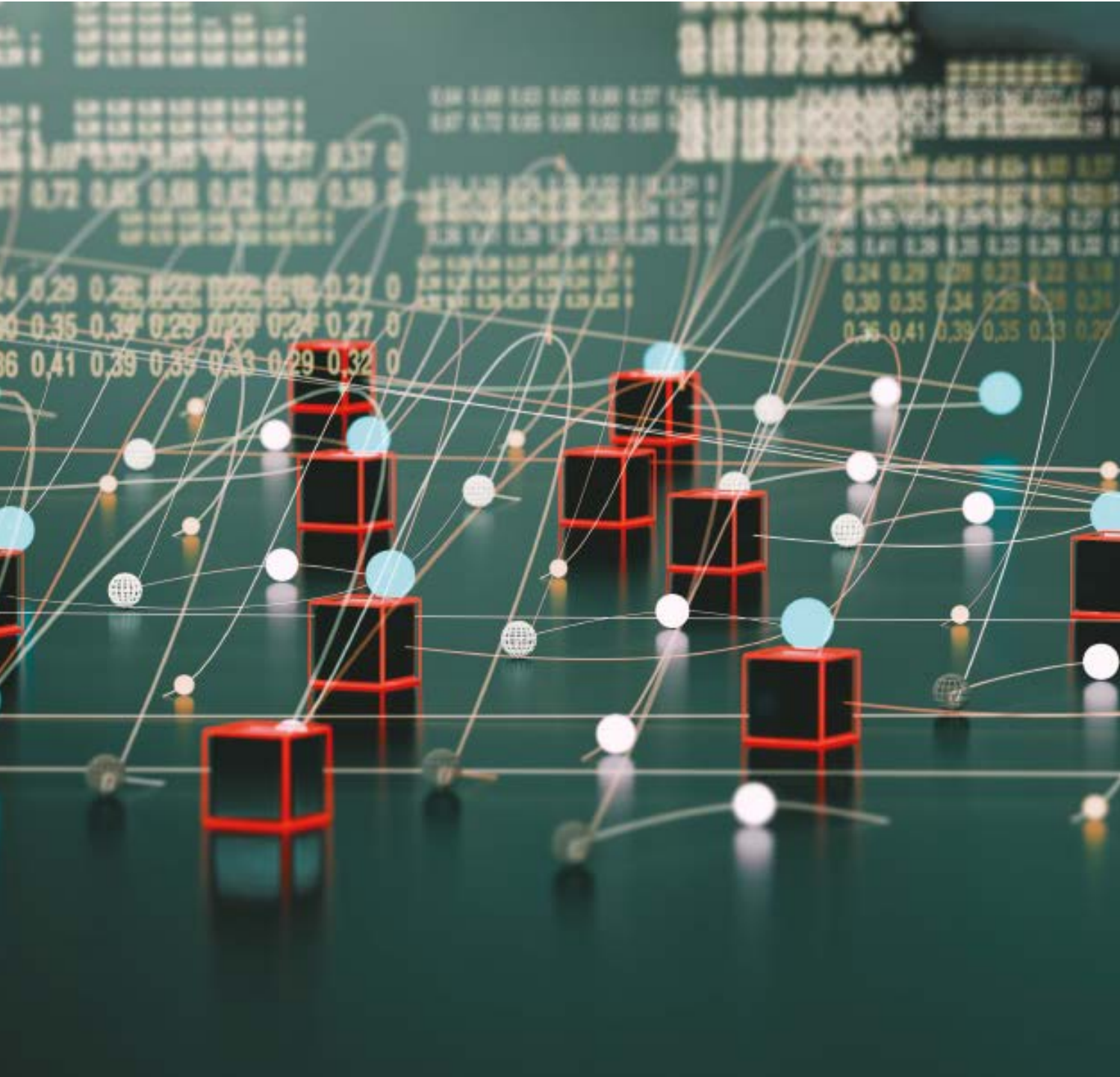
ARTIFICIAL INTELLIGENCE, SMART CITIES, ROBOTS, CONTROL ALGORITHMS. WHAT SEEMS FUTURISTIC TO US IS A DAILY MATTER IN CHINA. TOLD BY A JOURNALIST WHO EXPERIENCED IT FIRSTHAND



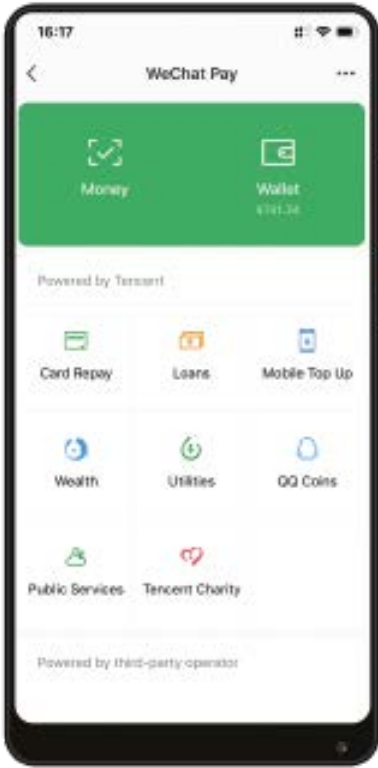
SIMONE PIERANNI

«I was a computer programmer and I went there for a consultancy: I was supposed to stay two weeks, instead I stayed ten years. It's a world that conquers you because you don't understand anything; its beauty is that even when you understand something, a new abyss of incomprehension opens up for you», this is how Simone Pieranni summarizes his Chinese experience. «I came in 2006, a time when they were experiencing 14% growth and you understood that something sensational was happening, like being in **London during the Industrial Revolution**. I sensed that it would have epochal repercussions and, wanting to be a full-time journalist, I had to stay to intercept them. Luckily, I shared an apartment with a Chinese man who helped me navigate the many different approaches and cultures. Because especially today, if you like you can live in China without seeing a Chinese person».

Pieranni is the author of «Red Mirror: Il nostro futuro si scrive in Cina» - Red Mirror: Our future is written in China - (Editori LaTerza, 2020), which is why Slowear contacted him, seeking to understand what awaits us in the West, without us realizing it. A future that greatly passes through the immateriality of the digital sphere. >



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*Data is the oil of
the 21st century
and China is
equivalent
to Saudi Arabia*
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WeChat proves that Mark Zuckerberg is not the center of the world, even if he struggles to make room here.

SP: Careful, our app isn't even comparable to the Chinese one. You can't live without WeChat in China. Meanwhile, email no longer exists, it has been completely replaced, but that's still nothing. It's used as an identity document and has replaced the data registry office,

because you can download all the documents you need directly, you can even get married and divorced. Moreover, and this is what Zuckerberg covets, it turned a huge page when it connected a **wallet**, which is now the preferred payment method (with Alipay from Alibaba) of a completely cashless China. Going to the grocer to buy a banana? You pay with WeChat.

A creepy tracking system.

SP: It has certainly simplified the bureaucracy, to the point of endangering the work of accountants, because taxes are paid through WeChat. But it's clear that when you pay for the banana, you know where you bought it, how much you paid for it, who sold it to you and who was in the shop with you at that moment. Is Zuckerberg aiming for this? He's certainly trying to **centralize messaging** to get us there, especially when it comes to payments. He tried with the cryptocurrency Libra, it flopped, but he'll try again.

We will live without cash. But in your book you tell us that the most important game will be played with Big Data.

SP: Kai Fu Lee, a pioneering businessman in artificial intelligence at the head of about

200 Unicorn start-ups (meaning worth more than a billion) is Taiwanese but says that **data is the oil of the 21st century and China is equivalent to Saudi Arabia**. They have a terrifying amount of data and they know how to manage it. The Chinese government has always been far-sighted and has always driven huge funding on this front. It is now bringing home the results. You can perceive it in everyday life: the voice assistants that are making their way here (think of the automatic call centers, of Siri or Alexa, ed.) are the norm there. Humans no longer do that work, and the artificial intelligence works very well.

Some practical examples?

SP: For starters, it was fundamental in tracking Covid-19. The voice assistants made 200 calls every five minutes, greatly relieving the hospitals' work. Then there's urban transport: the buses and taxis are almost all **self-driving**. The human is only present to intervene in an emergency, but the level 5 project has already been launched, where no one is driving. Logistics and work in the countryside, with autonomous tractors, will benefit. Which brings another interesting spillover: young people are leaving the cities and returning to the countryside, bringing innovation and



know-how, because they are often graduates. Such as facial recognition in stables.

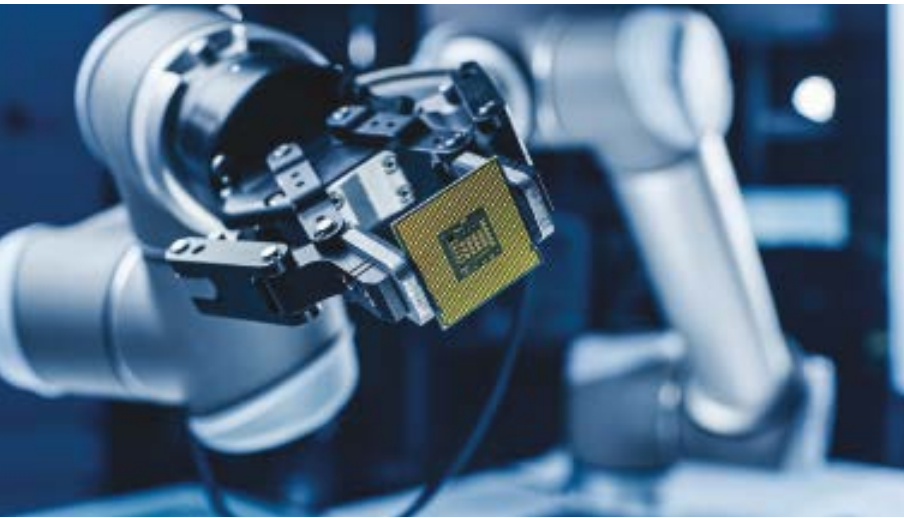
What do you mean?

SP: Facial recognition is applied everywhere by now. Even on animals. Cameras are aimed at the feeders to notice if an animal has health problems, in an incredibly timely manner.

A predictive model of the Minority Report applied to cows.

SP: Not just them. Indeed, one of the debates is how it was possible for AI to become routine without the Chinese noticing. Of course, they perceive it as an improvement and simplification of life and also as **greater** >





security, but certainly their police now really do apply predictive models like in the movie with Tom Cruise. In some ways it's happening here too, think about predictive marketing.

Artificial intelligence, or robots. Spillovers at work too?

SP: Very much so. In China there were 187 robots for every 10000 workers in 2019; we had almost half, with 113. But COVID-19 has certainly increased the Chinese percentage, due to social distancing. The smartphone company Xiaomi, the Chinese Apple, has already created a **smart factory** which produces a million pieces a year entirely without people. Bad news for us journalists too: the news agency produces television material

with filming and editing done by algorithms, without the need for humans. A trend destined to grow with the **Made in China 2025** plan with which Beijing intends to develop the impact of high technology in manufacturing.

You are very critical of smart cities.

SP: The entire digital system is implemented here, but if smart cities can't have more than 2,5 million inhabitants to function, how many disadvantaged people will not be able to benefit from them? And what will the rules of engagement be? Probably, they will reside in the citizens' trustworthiness algorithm, which will give a good conduct license, creating new inequalities. In exchange for a completely sustainable and digitized city, we will have to completely give up on the control front, like in **an immense Truman Show**. Already some residential



compounds can only be accessed with facial recognition, and the risk of mechanisms regulated by machines goes beyond any constitutional framework of citizens' equality. The interesting thing is that they have begun to reflect on this in China as well, despite the fact that the pandemic then stopped everything, because 5G proved very useful.

China then understood that the new, true frontier is Africa. But the approach is very different from the old European colonialism.

SP: China interprets Africa as a field of experimentation. Just for argument's sake, black facial recognition is more difficult. Huawei debunks in smaller markets and there is a great hunger for mobile technology in Africa. The real thing, however, is that China needs resources, coal, oil, rare metals, gas. It found a lot of space with the post-colonial Western disengagement and it posed itself quite convincingly: **we're not predators**, we'll help you. You give us resources and we'll build roads and infrastructure for you. Plus, it's the right place to dump manufacturing surplus and create what they call the New Silk Road.

What do we need to learn from how they handled the

health emergency?

SP: The starting point is that there are almost 1,5 billion Chinese people, and when they start buying again, a lot of money comes around. And there are also starting to be a lot of high spenders, because the middle class counts an impressive 500000 individuals. Frankly, I don't think it can be a model from this point of view. Simplifying, they are **Confucians**, collective good is greater than individual good. In emergencies they know how to set in motion with more units, beyond a stronger forced system. Moreover, they have another unifying aspect: their growth is constant, while unfortunately that is no longer the case here in the West.



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China interprets Africa as a field of experimentation and it found a lot of space with the post-colonial Western disengagement
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TRAINS

BULLETS IN THE TUBE

SPEEDS CLOSE TO MACH 1, THE SOUND BARRIER. WE REFER TO MAGNETIC LEVITATION TRAINS THAT SEEK TO STEAL A MARCH ON AIRLINES AND THAT, BY CONNECTING CONSIDERABLE DISTANCES IN A FEW MINUTES, EVEN BEFORE THE TRANSPORT SYSTEM, ARE POISED TO REVOLUTIONIZE OUR LIVES

Paris - London in about 20 minutes. If it could be done, Brexit permitting, it would revolutionize not only the transport system, but probably the entire social life of the continent: for a Parisian, going to work in the English capital would no longer be a life choice, but a daily commute, as we do all. Seen from this perspective, the race to build the fastest train in the world takes on a historical perspective.

The idea of being able to travel at unthinkable speeds seems much more than a visionary option these days. If current high-speed trains regularly travel at Formula 1 speeds, **before long we will have to get used to supersonic travel, without ever taking a plane.** Unfortunately for Europeans, the main race is being played on other regions, namely Asia and the USA. Other countries considering technology include the United Arab Emirates (Dubai-Abu Dhabi), Saudi Arabia (various routes) India (Mumbai-Pune). And what about Europe? There are some routes in France and the United Kingdom, and some regional routes in Italy, such as the one that would connect the Milanese airport of Malpensa to the city center in 10 minutes.



VIRGIN HYPERLOOP

The space-terrestrial efforts of Elon Musk, the inventor of Tesla, are well known. His Hyperloop, a project developed with Virgin by the other visionary Richard Branson, has already passed the first test with humans on board. «When we started in a garage over 6 years ago, the goal was simple - to transform the way people move», said Josh Giegel, Co-Founder and Chief Technology Officer of Virgin Hyperloop. «Today, we took one giant leap toward that ultimate dream, not only for me, but for all of us who are looking towards a moonshot right here on Earth». The capsule, or pod, moves with a magnetic levitation system in a tube where a vacuum-like environment has been induced. **Taking advantage of the reduced friction, it can travel at high speeds for very long journeys,** consuming very



little energy compared to that required to set it in motion. According to the engineers, it can reach 745 miles (1200 kilometers) per hour, one step away from the sound barrier. The plan is to create a network of transparent and often elevated tunnels to absorb light with solar panels, capable of connecting the world by replacing airplanes, with obvious **advantages in terms of environmental impact,** speed, safety and comfort.

CHINESE MAGLEV

Honoring its autarchic tradition, China tested in Shanghai its prototype of a magnetic levitation train, developed entirely with national resources. This was announced by the construction company, CRRC Qingdao Sifang Co., based in the eastern Chinese province of Shandong. The prototype, currently

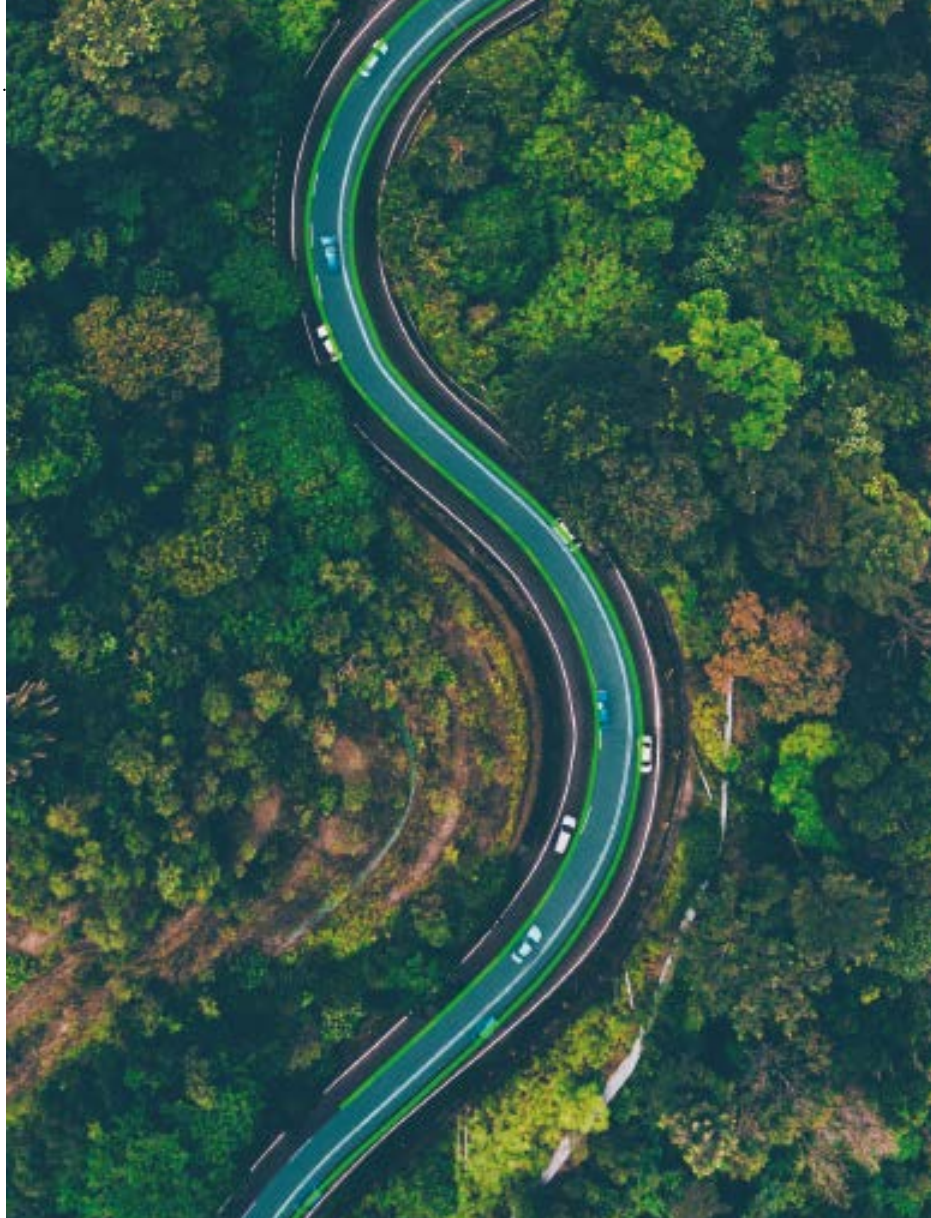


consisting of a single 21 meter carriage, will allow for the perfecting of the fundamental technologies and components of the main high-speed and magnetic levitation driving system. According to the Chinese company, during the first tests on a magnetic levitation test line, over 200 components of the prototype were analyzed, testing among other things the operation at switches, small curves and ramps. **The expected speed when fully operational will be around 372 mph** (600 kilometers). From 3 to 10 years. A broad range, but China is in no hurry: it can already boast 22990 miles (37000 km) of high-speed rail and a magnetic levitation line, the Shanghai Transrapid, on which one can glide at 267 mph (430 km/h).



KOREAN HYPER TUBE

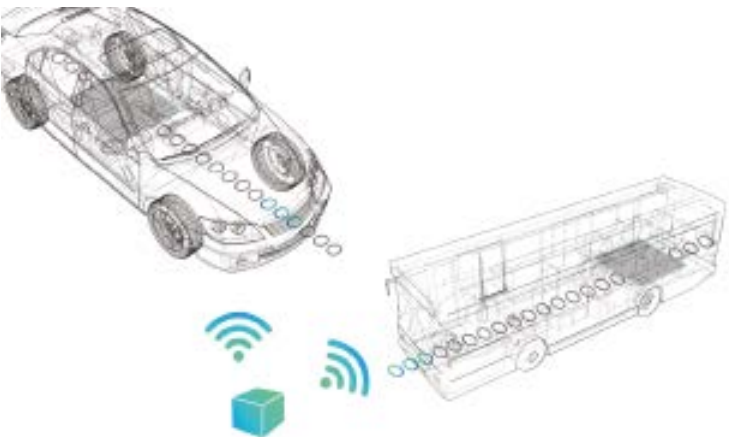
Not that much is missing. South Korea hopes to launch a hyperloop network by 2024, reducing the travel time between Seoul and Busan from three hours to 30 minutes. The Korea Railroad Research Institute (Korail) has already announced the extraordinary achievement of its 1:17 scale test model of the Hyper Tube bullet train. **The top speed reached by the prototype was an impressive 621 mph** (1019 km/h), **very close to breaking the sound barrier** (1234 km/h), the well-known Mach 1. The country does not really have any transport problems, as it already has trains serving that route at around 250 mph (400 km/h).



IDEAS

THE ROAD THAT CHARGES

THE PROJECT IS BEING CARRIED OUT ON AN ISLAND IN THE BALTIC SEA: A WIRELESS ELECTRIC ROAD WITH INDUCTION PLATES IN THE ASPHALT THAT CHARGE ELECTRIC VEHICLES WHILE THEY'RE ON THE MOVE. 1.5 KILOMETERS ARE ALREADY OPERATIONAL, AND ONCE THE PROJECT IS COMPLETED THERE WILL BE MORE THAN 4.5 KM



For now it is just over a kilometer and a half long, but once completed it will cover more than 4.5 kilometers. At first glance Smartroad Gotland is simply a road, but in reality it hides the project that could **forever reduce «range anxiety» in those who drive electric vehicles.**

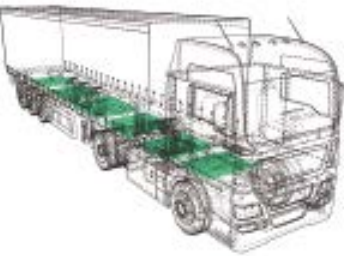
It's the world's first wireless electric road capable of **charging electric vans and buses on the go.** Today it already connects the airport to the center of Visby on the idyllic island of Gotland, an eco-municipality in the middle of the Baltic Sea between Sweden and Latvia.

Fleets of long-haul heavy trucks significantly benefit from the solution developed by the Israeli company ElectReon, as it eliminates the need for heavy, expensive batteries as well as stops for recharging.

The project cost 116 million Swedish Krona (just over 11 million euros), 91 of which are from the Swedish Transport Administration (Trafikverket) as part of the Swedish government's electric roadmap to reduce CO2 emissions from heavy transport.

How does it work? **The asphalt is paved with induction plates connected to the electricity grid.** The grid connection thereby allows the vans and buses passing in that stretch to collect energy via inductive charging technology.

Moreover, converting Gotland to alternative energy is not a complex task considering the island's territorial and climatic characteristics, but above all because the roads have little traffic and are therefore perfect for experimentation.



MARGARET ATWOOD

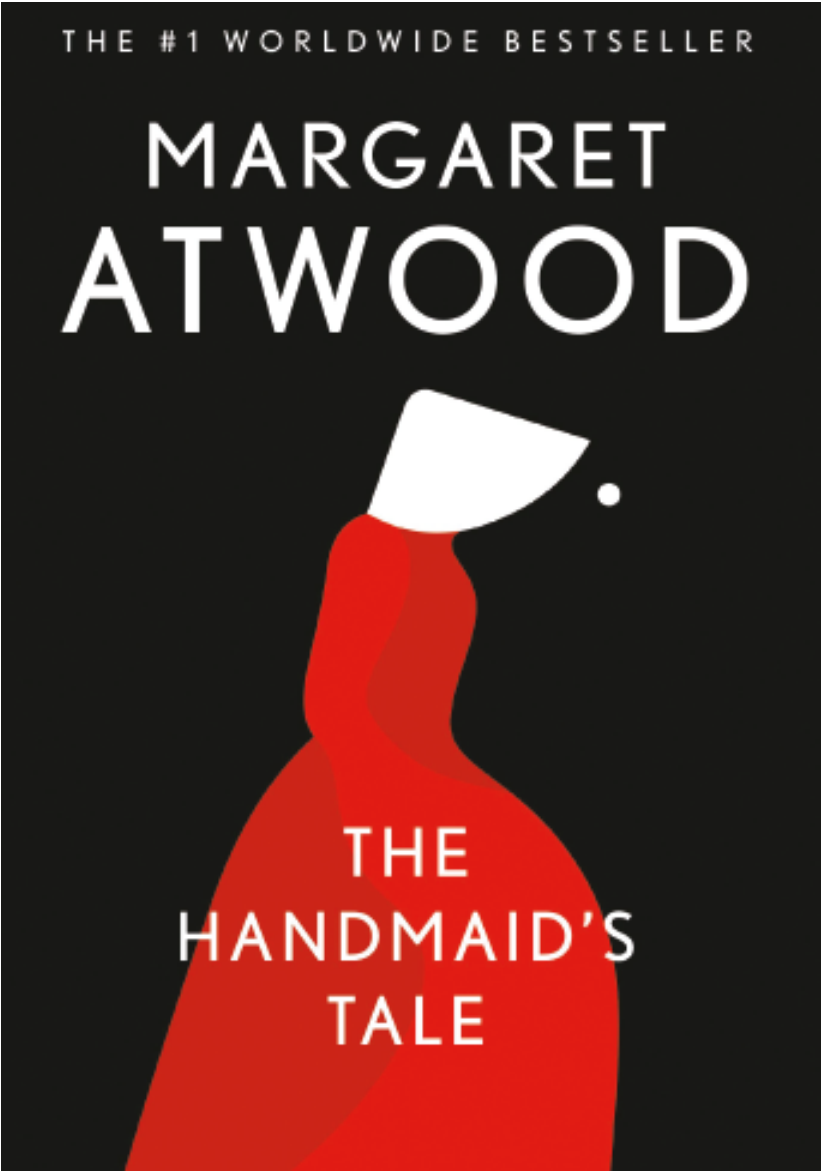
THE FUTURE IS COUNTING ON YOU

AMONG THE GREATEST LIVING WRITERS, MARGARET ATWOOD IS KNOWN AND HAS OFTEN BEEN AWARDED FOR HER SCIENCE FICTION NOVELS, WHERE THE FUTURE IS A SYNONYM FOR DYSTOPIA. SHE GOT THE INSPIRATION FOR «THE HANDMAID'S TALE» IN AN EMBLEMATIC YEAR FOR THOSE WHO LIKE TO ENVISION THE FUTURE: 1984. THE SEQUEL TO THAT WORLDWIDE BEST-SELLER IS «THE TESTAMENTS» WHERE SHE, WHO IS OVER 80 YEARS OLD, CONTINUES TO IMAGINE WHAT IS TO COME



«There is no the future, only a number of possible futures. Should we choose to work towards a good one, or resign ourselves to a bad one? Shall we cook to death on a planet too hot for human life, shall we die in resource wars, scrapping over the last remaining fresh water, shall we choke and gasp because we've killed the oceans that make our oxygen, shall we die of a new pandemic because we failed to learn anything about this one? On the other hand, shall we help nature reclaim its balance? If so, how? Restore organic soils, reclaim sea beds, end desertification, create non-toxic substitutes for plastic, replace meat, stop acting as if the space available to us is infinite and the time endless? **We won't get the good future unless we can make it worth the while of more than a few countries and more than a few billionaires.** But in the bad future, the billionaires will no longer be billionaires, because money will be useless. At best, the billionaires will be tasty snacks, and not necessarily for us. Though we succeed in wiping out the human race, there will most likely still be microbes. Choose well! The future - whichever one - is counting on you».

The moment before a live video, be it a TV broadcast or a Zoom session, always has a bit of a charm. Some people adjust their dress or jacket, others clear their throats while asking for advice from someone behind the camera, others use WhatsApp or send a call, and others - as in the case of Margaret Atwood - relax by drinking a steaming cup of tea. The white mug appears for a few seconds before she starts



talking live to us in Rome from Toronto, where it is daytime in Canada and night in Italy.

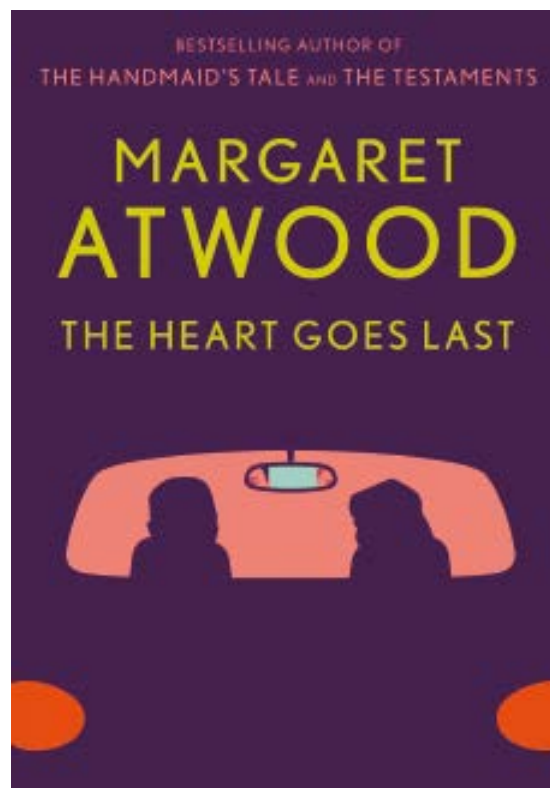
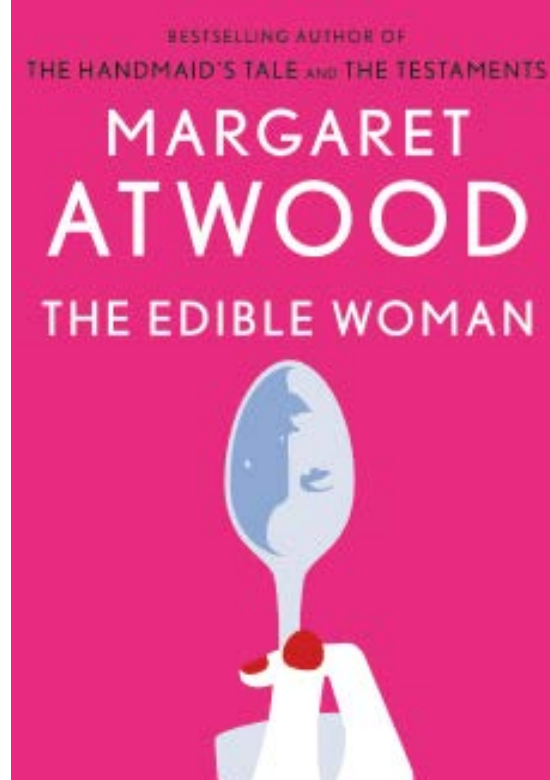
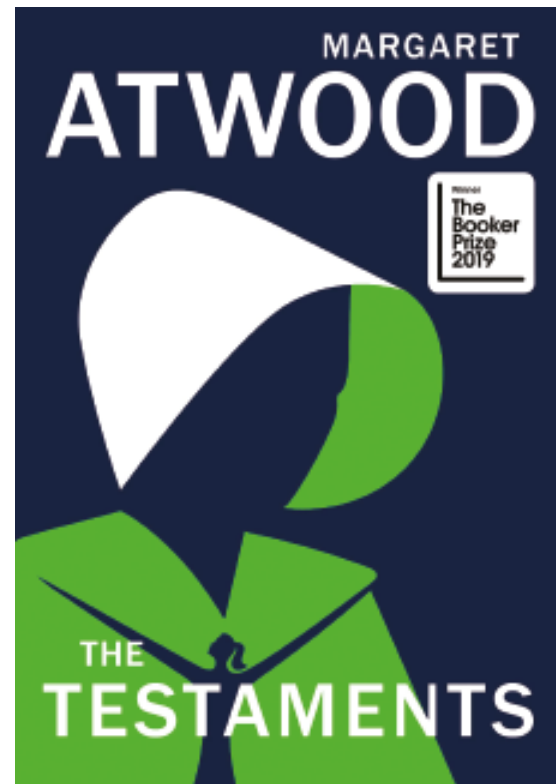
Every time we met her in person, in Milan, Pordenone, or London, she never wore a mask. Atwood is just the way she is: a woman with very clear ideas that she speaks out straight and loud, in words as on paper. When she talks to you, she makes you forget she is one of the most important voices in Canadian fiction and poetry, **twice winner of the Booker Prize** and many other awards and recognitions. She also does so in her every day life, and her official Instagram profile highlights this. In one picture she is giving a speech, in another she is presenting a book. Then next, all of a sudden, she is baking bread, fighting to save a local newspaper or the planet, wearing the pink t-shirt her sister gave her for her 81st birthday with the words «Underestimate Me: That'll Be Fun». The latter, in fact, is what she always tries to do - and fully achieves with her typical irony.

When carefully scrutinizing her interlocutors, she looks like a good, curious witch (also because of her constantly peculiar clothes and hats). If she finds them interesting, then she opens up even more and treats them as if she had always known them, without any pretense. **«I was educated like this:**

to listen and respect who I'm in front of, no matter who they are», she told us years ago during an unforgettable walk through the huge garden of the Santa Maddalena Foundation, a special meeting place for writers and botanists in Reggello, not far from Florence. Andrew Sean Greer (the Foundation's president and, a few weeks later, Pulitzer Prize winner) was there and so was Atwood's husband, the Canadian writer **Graeme Gibson**, who passed away two years ago. >

Atwood was then about to begin an international tour in England to present «The Testaments». This is the sequel to the bestseller, «The Handmaid's Tale», which has become a hit due to the global success of its TV series adaptation. «Mr. & Mrs. Atwood» loved each other very much, and it was enough to stop and observe them for a few seconds when they were together to confirm this. Friends, confidants, and lovers: they were protagonists of a daily life made up of jokes, laughter, more or less long silences, walks and, obviously, many cups of tea. In fact, she was sipping one when she had us come into her home, introducing us to a study with a large bookcase in the background. It was a hard time, then as it is now, even if in a different way. However, as she and others say, it is important to try move forward and never give up. «I did, and I'm continuing to do what I have always done despite the first and the current lockdown», she told us. «I'm a writer and, therefore, when I'm not traveling, I'm at home reading, studying, writing, and talking to people - like now». «If the battery is low, she added, one has two options: walk or go to sleep. For the second, the mind, even if we don't perceive it, keeps working for us - but at least the problems stay outside. When you wake up, you can look for answers. Sometimes this won't work, but that's okay. Uncertainties are also important for the life of each of us».

The intuitions of Atwood, an award-winning writer and visionary, often border on prophecy. As a passionate scholar of tarot cards, she reminds us that the 18th arcana is dedicated to the Moon and indicates a period of uncertainty. «The moon is standoffish and can delude you, but as an arcane it is neither negative nor positive», she explains. «Rather, it presents any hindrances or benefits of certain periods of life». The moon, therefore, tells us of all the influences behind facts and situations, which sometimes are even more powerful than what we immediately see. «When it comes out in a tarot spread, remember - you have to look beyond appearances to come to understand what to do». And this should always be a rule of life. «The Moon indicates that what cannot be seen may be more important than what we think we have under our eyes». It is connected to «feminine energy and intuition», recalls the writer, as well as the biological rhythms of water, tides, feminine cycles, and the passage from life to death. It reflects the light of the sun and takes us to a night in which, when there, illuminates everything. However, we must not forget that the Moon's world «is also the world of dreams, imagination, and



the unconscious». The moon shows only one face. But the part that remains invisible «is certainly the most important because it symbolizes all that is hidden and, above all, the mystery of the soul». Atwood reminds us that the song «O Fortuna» from Carmina Burana recites: «Like the moon, you are changeable». She very much loves the poetic texts of Carmina Burana that can bring to life, in both those who sing and listen to them, a mystical experience, to say the least.

Also lunar is the intimate landscape she describes in «Power Exercises», a short but precious collection of poems that she wrote in 1971. The Italian translation by Silvia Bre was recently released by the publishing house, Nottetempo. «I love you in compartments and when you work», she writes in one of these poems. We immediately make that sentence ours. Atwood's voice shows fidelity, honesty, and freedom from the boundary of time. It condenses interiority and history in the encounter/clash between man and woman, people who are enough on their own, but can complete and help each other when they are together. In another poem she writes: «I approach this love/like a biologist/putting on my rubber/gloves and white lab coat». In reading it we cannot but think that, **in reality, Atwood is first of all a biologist and a pre-Greta environmentalist** (since the 1970s). She is greatly committed to advocate for the environment «because it guarantees us the three fundamental things we need: air, water, and food». «Yes, I'm an environmentalist and a feminist, but - she points out before saying goodbye - I don't depend on artists or scientists. It's important for a good political leader to be able to receive advice from them, yet he/she then has to know how to make his/her own way». In saying this she also adds that she is very happy that Trump has been defeated. **«We need creative thinking», she adds, and art more than ever can help us find our way back to a future where lights and shadows can coexist and thrive with each other.** «Today, all artists and not just them, refer to the Internet. We can't help ourselves without it. It has improved us, but over the years its use has changed a lot and it's all a swarm of porn, fake news, and political statements. It's so different from when it was invented. However, we must also consider the fact that when inventions become bigger than us, we risk losing control, and mistakes can follow. History teaches us this. Think of the primitive men discovering fire: if you are not careful, the flame can burn you. The same still applies today. So we should pay the utmost attention to everything we do».

SPACE TRAVEL

LOFT WITH A VIEW OF MARS

ELON MUSK AND JEFF BEZOS SEEK TO CONQUER SPACE, WHICH NOW SEEMS REALLY CLOSE AT HAND. MATHEMATICAL SCIENCE SUPPORTS THE VISION: 110 COLONISTS ARE ENOUGH TO COLONIZE THE RED PLANET. BUT THE CONQUEST OF THE NEW FRONTIER IS NOT JUST ACHIEVING A DREAM: IT IS ALSO A PRIVATE MATTER FOR THE SUPER RICH



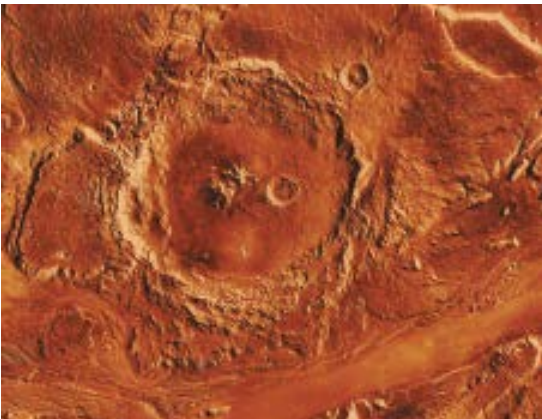
In the 1960s, extraterrestrials were generally called Martians, as Mars seemed so far away and so unreachable. Today, colonizing it is no longer a matter of science fiction, but a goal that Elon Musk vows to achieve with his **SpaceX**. The company's mission is known and revolves around three cornerstones: the «**Starlink**» project, which in 2020 alone launched 953 satellites for broadband Internet access thanks to the Falcon9 vector, plus the 143 sent into orbit at the beginning of 2021 with a single launch (record!). Then there's «**Launch America**», the appointment with history: the United States returns to fly with an American spacecraft, the Crew Dragon. Finally, the famous «**Starship**» mission to reach the Moon, but above all Mars, where Musk swears he will move. The conspiracy theorists (but perhaps not so much) are convinced that this latest mission by the multi-billionaire inventor of Tesla is due to the awareness that humanity's struggle against climate change is already lost. And he can look for a way off of the planet Earth. Musk seasoned it with poetry: «It's about believing in the future and thinking that the future will be better than the past. And I can't think of anything more exciting than going out there and being among the stars».

From dreams, however, we are already at the feasibility studies. If we ever became a multi-planet species, how many colonists would it take to survive elsewhere? The number is revealed by Jean-Marc Salotti of Bordeaux Institut National Polytechnique, author of «**The Minimum Number of Settlers for Survival on**

Another Planet, in Scientific Reports and taken from Nature: «A mathematical model can be used to determine the minimum number of colonists and the way of life to survive on another planet», writes Salotti. «And the result is 110 individuals». The calculation is based on comparing the time it takes to implement all the types of activities for long-term survival and the colonists' time available. An important parameter of the model is called the «**sharing factor**», which allows a reduction in time if the activity concerns the construction of an object that can be shared. Summing up: «Survival on another planet may be easier than expected, provided the colonizing organization is appropriate». Of course, the idea of a few dozen survivors (how would they be chosen?) isn't very exciting. But it's futile to worry: it's quite unlikely we'd be among the 110.

More electrifying is the kind of space race undertaken by the other super-rich businessman, Amazon founder Jezz Bezos, also in the Space Economy business thanks to his **Blue Origin**. As a master of entertainment, he aims to revolutionize space tourism. Similar to Musk, Bezos also thinks «**Reusability is the Starting Point**», that is, abandoning the disposable concept of NASA and finding non-decomposable space vehicles. At the beginning of 2021, Blue Origin completed its 14th mission, with one clear goal: to improve the onboard passenger experience. The following options have been implemented in the hyper-ergonomic six-seat capsule: speakers with microphone and push-to-talk button on each seat so that the astronauts can continuously talk with Mission Control; customized panel for each seat with important safety messages; soundproof liners and sound suppression devices to reduce ambient noise inside the capsule; environmental systems, including cooling and humidity controls to prevent the windows from fogging in flight. In short, comfort. And as always, the booster rotates 2-3 degrees per second during take off. It is not a question of engineering efficiency: «This is done to offer future passengers a 360 degree view of space during the flight».

Those who have already booked include Leonardo DiCaprio and Lady Gaga, demonstrating that if the Old West Frontier was a destination for adventurers and desperate people, the Space Frontier marks the physical border of the super rich with the rest of the planet.



HAMBURG

TOP REASONS TO LIVE THERE (EVEN FOR JUST A FEW DAYS)

HAMBURG

BEYOND EXPECTATIONS

ALWAYS AT THE CROSSROADS OF EUROPE AND THE WORLD, GERMANY'S SECOND MOST POPULOUS CITY HAS TURNED THIS INTO AN OPPORTUNITY TO OPEN UP TO THE NEW, ALWAYS WITH A SMILE ON ITS FACE. HERE, TIME PASSES WITHOUT BEING OVERWHELMED BY THE URGENCY OF THE WORK, MAKING IT THE LEAST GERMAN OF THE GERMAN CITIES



COOKING STAR

THE CHEF WITH ALL THE RIGHT NUMBERS

HE IS THE MOST FAMOUS CHEF IN GERMANY. RESTAURANTS WITH HIS NAME, BEST-SELLING RECIPE BOOKS, TELEVISION SHOWS, MILLIONS OF FOLLOWERS AND A COOKING LIVE-SHOW WITH OVER SIX THOUSAND VIEWERS THAT HAS EARNED THE GUINNESS WORLD RECORD. STEFFEN HENSSLER'S SUCCESS BEGAN BY GETTING THE LOTTERY NUMBERS RIGHT



«I know it sounds incredible, but it's not a made-up story, it's all true. Back in 1991, I wanted to visit Los Angeles to study sushi, which was not yet widespread in Germany. However, the Academy fees alone cost five thousand dollars, the equivalent of 20 thousand German marks at the time. I was already working in the kitchen of a one-Michelin-star restaurant, but I was just starting out and didn't have that kind of money. I asked my parents and the bank but that didn't work either. So, **I only had one chance left: to win the lottery.** I studied the numbers and made a system».

Then, Steffen Henssler, one of the brightest stars in German cuisine, bursts out laughing: it's been thirty years, and he still can't believe it happened, as he looks back on the morning that changed his life. «I will always remember that Saturday as I came down for breakfast, opened the newspaper, and realized that I had matched four lottery numbers... and won 44000 German marks! That was enough cash to fly to California, enroll in the Academy and spend the rest at the best restaurants, like Sushi on the rock in San Diego. If you like sushi, get on a plane and visit Los Angeles, the capital of sushi». Which he punctually did, becoming a Californian-style sushi expert, and then importing it, the first ever, to Germany.

How did the Germans react to the new food?

SH: They were completely confused: are you seriously offering me raw fish? Everyone in Hamburg is extremely wary of new things. To overcome their reluctance, **I went around the tables offering various tastings, because they would not try on their own otherwise.** Slowly but surely, the message spread, and it became a resounding success.

As a renowned chef and important entrepreneur, your activities are multiplying continuously. Truth to be told, I lost count of your restaurants. Shall we take stock together?

SH: I have several restaurants in Germany, Frankfurt, Munich, Cologne, I am also planning experiences abroad. In Hamburg, however, I have four.

It all started with Henssler Henssler.

SH: It opened in 2001, as said, the **first ever in Germany to offer California-style sushi.** The double name refers to my father and me because we opened the restaurant together. While we have been very successful, a family business calls for a tricky balancing act >



between business and private matters. And it's not always easy. In the end, we found the right compromise: I take care of the kitchen and he deals with the dining room and customers.

But the family business went beyond your dad.

SH: Indeed. I did set up Ahoi with my brother Peter. It was an interesting project: he has never studied cooking, never worked in a restaurant and has a PR background. This has helped me a lot because his views are completely different from mine, and that has broadened my perspective. It is on Spitalerstraße, a very touristy street: that's why we want our guests to get in without a reservation, order fish and chips, a burger, a light Schnitzel, and off to visit the city again. All super easy, but always with the Henssler style.

And how about the other two restaurants?

SH: Ono, small and slightly pricier than Ahoi, but very comfortable. And last but not least, a couple of years ago we opened GO, a sushi restaurant with a strong delivery imprint.

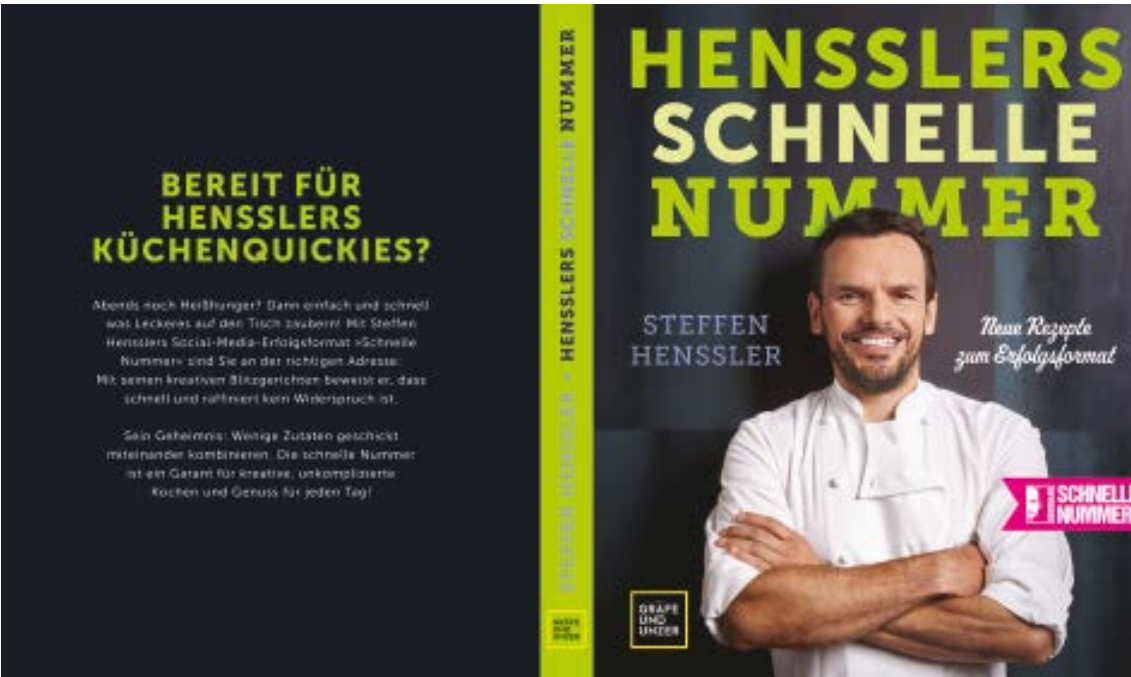
As you returned from LA, did you notice a

major change in German's tastes?

SH: You know, Hamburg is very touristy and flush with all sorts of influences, so much so that even Germans, hardly know for their openness to new things, really changed their minds. Social media also had a major influence and made many news available. German chefs who started moving around were particularly influenced by it. And today's Hamburg is very much like any other major city in the world, **influenced by international trends and offers.**

By the way, you are a true influencer with half a million followers on Instagram. What relationship do you have with social media?

SH: Doing this job today means using social media,



that's just the way it is. I have 1.4 million followers on Facebook alone. **They are just platforms and it depends on how you use them.** I use them for business. I launched my recipe book (Henssler's schnelle Nummer, Gräfeund Unzer 2021, ed) and I anticipated it on Facebook and Instagram: it comes out in a month, and pre-orders have already put it at the top of the Amazon ranking.

Does this also explain the ability to gather six thousand people (6512, to be precise) for a cooking show and enter the Guinness Book of Records?

SH: You're referring to Festhalle, in Frankfurt in 2018. That was really crazy. When I

proposed it, they replied: are you really saying that you want to cook on stage? To which I said: «I don't want to cook for you, I just want to have fun». **My live shows are pure entertainment:** fireworks, sets, and guests. I don't tell you how to cut vegetables, I tell you stories. Like the top ten things that people steal at my restaurants.

I absolutely want to know number one.

SH: In the men's room, for example, they took out the hook for the jackets.

In Italy, cooking shows have strengthened the taste for dish aesthetics and >

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”



“
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presentation. Is this also the case in Germany?

SH: I'd love to answer you it's the same here! In reality, cooking shows in Germany are exclusively about entertainment, competition and fun. So, if you want to see the chef prepare the dish and show you how it's done, you'd better go on YouTube.

There is some flavor, ingredient, or dish that makes you say: «You're definitely in Hamburg my friend».

SH: Of course there is, the labskaus. How can I explain it to

you? You take mashed potatoes, whose reddish color comes from the beef with which they are processed, then add herring and finally drop everything into a blender. Eh, I know... but it is a «very Hamburg» dish. You should give it a try! Not doing so would be like visiting Italy without having a pizza. I'll give you the recipe, but first let me go over it again. Anyhow, **if you come to Hamburg, go for fish.**

Fish, of course! How important is the port to you?

SH: Look, on the one hand it's great to have so many influences: Hamburg is Germany's third largest tourist city. On the other hand, however, **there is a risk that we are all standardizing.** Whether you come to Hamburg or any other European or American city, you will find the same clubs, the same megabrands, the same logos. We must be very careful not to lose the uniqueness. After all, Ahoi was born with this in mind, namely, not losing Hamburg's traditions.

So, can you offer us a few tips to experience the heart of the city?

SH: You must absolutely take a **walk at six in the morning on the Elbe**, our

river that flows into the port. Start in Museumshafe and arrive in Neumühlen. It's a special experience in the early morning. You hear the voices of the port, you see the ships gliding through the calm water. Hamburg is a very **green city**, but if you have to choose a park, I recommend Volkspark. So check out Schanzenviertel, it's full of restaurants and local brands, no big brands there. Another very cool street is Lange Reihe, famous for the gay community, and filled with very fine restaurants, cool brands, and coffee shops.

You are very attentive to environmental issues: how important is sustainability also in the food business?

SH: It's huge and it is felt more and more everywhere: knowing where food comes from, production processes, attention to the environment. But it's not always easy to keep everything together, especially in Germany. Why is that? Because people here are not used to spending money on food. I believe that supermarkets' prices here are the cheapest in Europe compared to the cost of living. People here tend to think this way: how can I spend € 18 for an appetizer, if I spend a few dollars at the supermarket and eat to my

RECIPE

LABSKAUS

Ingredients for 2 people

- 1 onion
- 1 bay leaf
- 50 g parsley root
- 50 g curly parsley
- 400 g cured beef brisket
- 200 g floury potatoes
- 50 g herring fillet
- 180 g beetroot, cooked
- 80 g pickled cucumber
- Salt
- Pepper
- Also add pickled cucumber and beetroot for garnish

Preparation

Peel and halve the onion. Bring approx. 3 liters of water to boil in a large saucepan. Put the onion, bay leaf, parsley root, parsley and the beef brisket in the water and let simmer for about 1 hour.

Peel and quarter the potatoes and let them cook for the last 25 minutes.

Pull all ingredients out of the brew and let cool down a little. Mash the potatoes. Turn the meat, onions, herring fillets and half of the beetroot through the middle disk of the meat grinder. Then mix with the potatoes. Cut the rest of the beetroot and the pickles into small cubes and mix with the potato and meat mixture. Stir in 100 ml of the cooking stock. Season with salt and pepper.

Arrange the whole thing on a plate and garnish with pickled cucumber and beetroot.

heart's content? **It is key that the new generations understand that quality and sustainability have a cost.** A large brand offers two types of chicken: one is free-range and the other comes from traditional husbandry. As expected, the free-range one is two euros more expensive, so not even one percent of customers bought it. When we understand that quality costs and must be paid for, we will have made great progress.



ARCHITECTURE

THE TRIUMPH OF BEAUTY

IT WAS A NAZI BUNKER. IT IS AN INDESTRUCTIBLE ECO-MONSTER. IT WILL BECOME A DESIGNER HOTEL AND A RESIDENCE FOR ARTISTS. THE HOCHBUNKER IS READY TO BE REBORN

On July 25th, 1943, the allies' Gomorrah operation began: the bombing of Hamburg lasted uninterruptedly for six days and one hundred thousand phosphorus bombs were dropped. The number of victims has never been made clear, but it cannot be said that the Germans did not expect this.

In fact, Hamburg is still dotted with bunkers (out of over a thousand of them, at least half still exist), but the biggest one in Feldstrasse, the St. Pauli bunker, known as the «Hochbunker», is truly colossal. **Designed to hold 17000 people, it accommodated 25000.**

It is still there, a silent reminder of what it once was. However, getting rid of it is impossible: the square base measures 75 meters on each side, it is 35 meters high, but above all, its concrete walls are three and a half meters thick.

But now the impossible-to-disguise giant will find new life. There will be additional three floors packed with plants used as a hotel designed by the **nhow** chain, with 136



rooms, a bar, a cafe and a restaurant. An 8 thousand square meter walkway will also be created around the bunker surrounded by greenery. The spokesperson for the Spanish hotel chain would like to make it clear that it will not be a luxury hotel, but instead a design and lifestyle hotel like the ones already open in other cities.

The block below will also be revitalized: a room for electronic music, a music shop on the ground floor, rooms and apartments for artists, actors and musicians on the other floors.

In short, the stated message more or less is that **beauty sooner or later triumphs even over the most painful evil in history.**





NEIGHBOURHOODS

A WALK IN SCHANZENE

THIS HISTORICAL WORKERS' DISTRICT HAS BECOME A REFUGE FOR ARTISTS AND THOSE WHO LOVE EXPERIENCING THE CITY IN AN ALTERNATIVE WAY. WHILE THERE IS NO SHORTAGE OF SHOPS, BARS, RESTAURANTS AND CAFES, SOMEONE MUST BE GIVEN PRIORITY

Boutiques, bars, restaurants and cafes, all with a quirky vibe by day and a cool vibe in the evening. Leave the Reeperbahn to tourists and head straight for Schanzenviertel (known as «Schanze» by the locals). In the Altona district, near the center, the once working-class neighborhood has recently seen targets and rents skyrocket, so much so that the original residents have been pushed out. The same Rote Flora, the former theater transformed until 1989 into a social center for protesting squatters, has gone through several ownership troubles even if it continues to be a symbol of the alternative scene, and is now known for political and cultural events, especially musical ones (punk, reggae, ska, dub, drum 'n' bass, techno and goa trance).



ZARDOZ RECORDS

Marktstraße 55

«We stock nearly every kind of music. From the best in underground rock and hip-hop, soul, electronica, soundtracks, new and classic jazz, world music, roots music and experimental music». What is certain is that, even in the digital age, it is worth taking a tour, getting lost in the thousands of vinyls and chatting with the staff, who «will be happy to assist you, whether your interest is Frank Sinatra or Anderson Paak».

HERR MAX

Schulterblatt 12

This delightful café was originally a dairy and the old tiles on the walls date back to that time, 1905. **When the current owner Matthias Max first saw their decorations, he thought: «It looks like a wedding cake!».** He was right on the money. In the center of the room, there is a counter



overflowing with cakes, pies and cupcakes. The laboratory on the back is clearly visible. Any ideas for breakfast? Fresh mint tea, hand-filtered coffee or a chocolate in «Herr Max-Style», with artisanal buttered rolls and croissants and homemade jams. Wide vegan offer. >

DEATHPRESSO

On Grünen Jäger 24

A striking name, although one would expect coffee to cheer you up instead. But it stands to reason: **in the heart of the St. Pauli area, skulls and crossbones are a kind of trademark.** This retail roastery



offers coffees and blends from all over the world, with a shrewd eye on marketing: mugs, t-shirts, customized coffee bags. The coffee industry has devoted itself to sustainability and Deathpresso proposes the «Flores del Café» project, with which it supports Nicaraguan farmers. Open Monday to Saturday from 11am to 6pm.



FLOHSCHANZE

Not just any flea market. The one around the old slaughterhouse, also for many locals, means that the weekend is starting. On Saturdays (8am to 4pm) hundreds of vendors set up their stalls here, with clothes, antiques, records, books, musical instruments, bicycles, elegant retro furniture and any secondhand item you could imagine. **In order to preserve the original character, cheap, new and mass-produced goods have been banned.**

BULLEREI

Lagerstraße 34b

Tim Mälzer is a TV chef and the soul of this completely renovated restaurant. Just to give an example: the old fireplace room is now **the «Fetisch Metzgerei», literally the «fetish butcher», where you can taste its famous cuts of meat** (above all, the Argentine



fillet is recommended) **in a candy pink setting.** «There isn't a tile left», reveals Patrick Rüther, the business partner, to describe the extent of the renovation. There are 140 seats spread over a thousand square meters.



PAL

Karolinenstraße 45

One of Hamburg's most famous clubs is set in an old power plant, in an inconspicuous brick building near the Heinrich-Hertz television tower. Two dance floors and high-quality programming, with a weak spot for techno and house. The attention to sound quality borders the obsessive: over thirty systems were tried before choosing the current system with 12 little subs. In short, as the club owners note: **people come here to dance and listen to good music, not to have a drink or meet friends.** With this in mind, the absolute ban on taking photos or filming with mobile phones should not be surprising, so as not to ruin the dance club's mood and the DJs' concentration. The PAL Records label was recently launched.





KUNSTMEILE

THE ART MILE

WITHIN WALKING DISTANCE OF EACH OTHER, THE CITY'S FIVE MOST IMPORTANT MUSEUM ATTRACTIONS CATER TO ALL TASTES - FROM CLASSICAL ART TO NEW MEDIA

Museums, art galleries, festivals, and music... This is a kilometer and a half of milk and honey for culture lovers at any season. **Kunstmeile, in fact, means the «Art Mile»** where the five main art institutions of Hamburg rest a few steps from each other. These are the Bucerius Kunst Forum, the Deichtorhallen Hamburg, the Hamburger Kunsthalle, the Kunstverein Hamburg, and the Museum für Kunst und Gewerbe. The € 36,00 annual pass or the € 25,00 3- day pass (both free for underage) are definitely a deal for art lovers.



BUCERIUS KUNST FORUM

Alter Wall 12

Here is an international exhibition center financed by the Zeit-Stiftung Ebelin und Gerd Bucerius foundation. This all-art forum does not limit itself to any definition or background. Located near the town hall, it organizes four exhibitions each year, **showcasing world-class art from antiquity to the present day**. It is also and, above all, a place to exchange ideas and meet the protagonists of the international art scene. This is all thanks to the lively calendar of chamber concerts, conferences, readings, and talks in the Ian Karan auditorium, which can accommodate up to 199 people. It is open every weekday. >



KUNSTHALLE

Glockengießerwall 5

Find seven centuries of art history, from the Middle Ages to the protagonists of the contemporary art scene. The Hamburger Kunsthalle is one of the largest and most important art museums in Germany. Among the highlights of the collection are German medieval testimonies, Dutch paintings from the 17th century, German paintings from the Romantic period, and classic modernist art. The contemporary art collection features important works by German and international artists. **The Cube is its internal restaurant with spectacular views over the Alster. It also offers a combination dinner with a guided museum tour.**



KUNSTVEREIN

Klosterwall 23

The Hamburg Art Association is one of the oldest in Germany. **It does not feature permanent exhibitions.** Rather, following a tradition dating back to 1817, artists who are often making their debut are presented, disseminated, and promoted through a **continuous cycle of temporary exhibitions and events.** Just to give some examples, Caspar David Friedrich, Arnold Böcklin, and Francis Bacon had their first solo exhibitions here. More recently, the most famous contemporary artists like Oscar Murillo, Olafur Eliasson, Wolfgang Tillmans, and Sarah Lucas have also passed through here. The Kunstverein is hosted in a former covered market at the center of the Art Mile, between Deichtorhallen and the Kunsthalle. Admission costs € 5,00. A reduced ticket is € 3,00.

MUSEUM FÜR KUNST UND GEWERBE

Steintorplatz

With around 500000 objects across 4000 years of history, the Museum für Kunst und Gewerbe Hamburg (MK&G) was inaugurated in 1877. Its 10000 square meters offer more than classic art. **MK&G** exhibits collections of graphics, posters, photography and new media, design, fashion, musical instruments, and ceramics. **It unfolds over four levels, each with its own style.** The ground floor hosts the permanent exhibitions of Ancient Art and the Renaissance Collection, Christianity in the Middle Ages, the Milde-Speckter Rooms, the Louis-Seize Room, the Spiegelsaal, and the exhibition of historical keyboard instruments from the Beurmann Collection. The first floor hosts the following collections: Modernity, Art Nouveau, Islam, Buddhism and Samurai, the Japanese teahouse, and Musical Instruments. Second-floor visitors can find exhibitions from East Asia and Post-1945 Design with the legendary SPIEGEL-Canteen, Hamburg Modernity, and the HASPA Gallery. Finally, the basement features Hubertus Wald Kids' World to keep children busy while their parents go on the tour. **MK&G often offers exhibits with great popular appeal,** such as those on tattoos, comics, or animated films.



DEICHTORHALLEN

Deichtorplatz 1
Wilstorfer Str. 71, Harburg

This is a European benchmark for contemporary art and photography. It is certainly one of the largest exhibition centers, occupying two entire buildings which, at the beginning of the 20th century, were the market halls of the original Hamburg station. Today, they make up the Hall for Contemporary Art and the House of Photography. Since 2011, there has been the addition of the Falckenberg Collection branch in the Harburg district. Noteworthy is the F.C. Gundlach Library in the House of Photography, which offers around 9000 volumes and six reading stations. **The catalog is also accessible online** (with the necessary credentials granted by the Library). Its topics are history and the theory and practice of photography, as well as fashion photography, film, and design. Numerous are the monographs of the photography giants: Richard Avedon, Bernd and Hilla Becher, Henri Cartier-Bresson, Andreas Gursky, William Eggleston, Cindy Sherman, and Thomas Struth.



REINHOLD BECKMANN

MY DARK BLUE CITY

AFTER A LIFETIME SPENT COMMENTATING ON MAJOR SPORTING EVENTS, HE NOW USES THE MICROPHONE TO SING. TWO PERFECT ACTIVITIES FOR GETTING TO KNOW THE PASSIONS OF HAMBURG, THE CITY WHERE IT'S NORMAL TO DRIVE A CONVERTIBLE EVEN WHEN IT'S 10 DEGREES OUTSIDE AND WHERE UMBRELLAS ARE NEXT TO USELESS

If you search for Reinhold Beckmann on Google, it's easy to find him with a six-string in his hand, and the same happens on YouTube, where he appears in the company of the band that bears his name. Yet he is not a professional singer, and it is not thanks to his singer-songwriter ballads (which have one great merit: they are sung in German) that he became famous in Germany. Beckmann is known as a sports journalist, probably the most famous in a nation among the world's sporting excellences. He has reported on dozens of national and international events for German readers and viewers, and now he can give his creativity free rein, using the microphone not to sing the praises of Joachim Löw's national team, but to express the verses he writes. Sport and music are a great way to experience Hamburg's passionate side.

Mr. Beckmann, is there a «German way» of being a sports journalist? In short, is there something that makes you stand out, compared to the way sport is reported in other countries?

RB: Maybe the volume. It's really a challenge, to comment on an international match on the stands right next to a Brazilian or Italian reporter. The colleagues have a totally different and fiery temper to their workspace. Furthermore, the speed of their speech. But by now, our German commentators are on the verge of doing the same, just with other means. Recently, especially in soccer, facts, statistics and numbers are being preached to such an extent that I long for silence.

German soccer represents absolute excellence: 4 World titles, 3 European Championships, the current world club champion, Bayern. What is the relationship of an Amburgo resident with the game of soccer?

RB: You definitely have to decide: St. Pauli or HSV! Or it was already decided for you at the moment you were born. Your parents will tell you what your colors are. I only know a few fans

who decided to convert. The clichés of eternally revolting Pauli fans and well-behaved suburban HSV supporters are no longer true. There are bars in Hamburg that simply welcome the fans of both clubs with their banner «1 city – 2 clubs, that's it».

Despite the results, FC St. Pauli is a team that is perceived as something special abroad. «Is more than a club», as the Barcelona fans would say. Can you explain what makes it so unique and, if somebody want to experience the essence of it, what do you recommend?

RB: Starting the game day on the Reeperbahn drinking Astra and eating Bockwurst (a German sausage) – before, during and after the match. You'll need that energy, because at the FC St. Pauli, you are really challenged as a fan. It starts even before the kick-off (starting whistle) with the old AC/DC classic song «Hells Bells», from then on, you'll sing non-stop. Even those who used to be relegated to the back row when they had to sing in class at school.

A city that has such a special team can't be normal: how does >

“
Hamburgers believe themselves to be casually dressed in their own way and the national color is a dark blue.
”



Hamburg differ from the rest of Germany?

RB: The happy acceptance of the «Schietwetter» (bad weather) – driving a convertible car when it is colder than 10 degrees outside – whatever. The completely unique Hanseatic form of entrepreneurship. And, of course, the lights and sounds of the harbor.

So, if we have understood correctly, it shouldn't be difficult to spot a Hamburger citizen at a glance.

RB: Hamburger locals never carry an umbrella with them when it's raining, as it just does not make any sense with that constant wind. Considering that, they passionately wear woolly hats or hats in general. On some days, they also like to dress themselves in typical sailor's outfits. Even if

Hamburgers believe themselves to be casually dressed in their own way, this is always based on a certain understatement. The national color is a dark blue.

Shall we try to depict some of that color with the pleasures you just can't deny yourself when you come to town?

RB: A ride with the Alster steamboat to admire the mansions from the water. Then a walk from the «Jungfernstieg» through the city center to the «Hafencity». From there through the «Kiez» into the «Schanzenviertel», you can travel a few sections with the elevated train above ground. On a spring day, you can do a bike tour through the apple blossoms in the adjoining «Alte Land» and then take a boat back across the «Elbe». **In general: plan your route along the Elbe.** From «Övelgönne» to the «Falkensteiner Ufer» – on foot or by bike – both are great.

So how can we define it: a city to visit as a couple, with a group of friends, with the family?

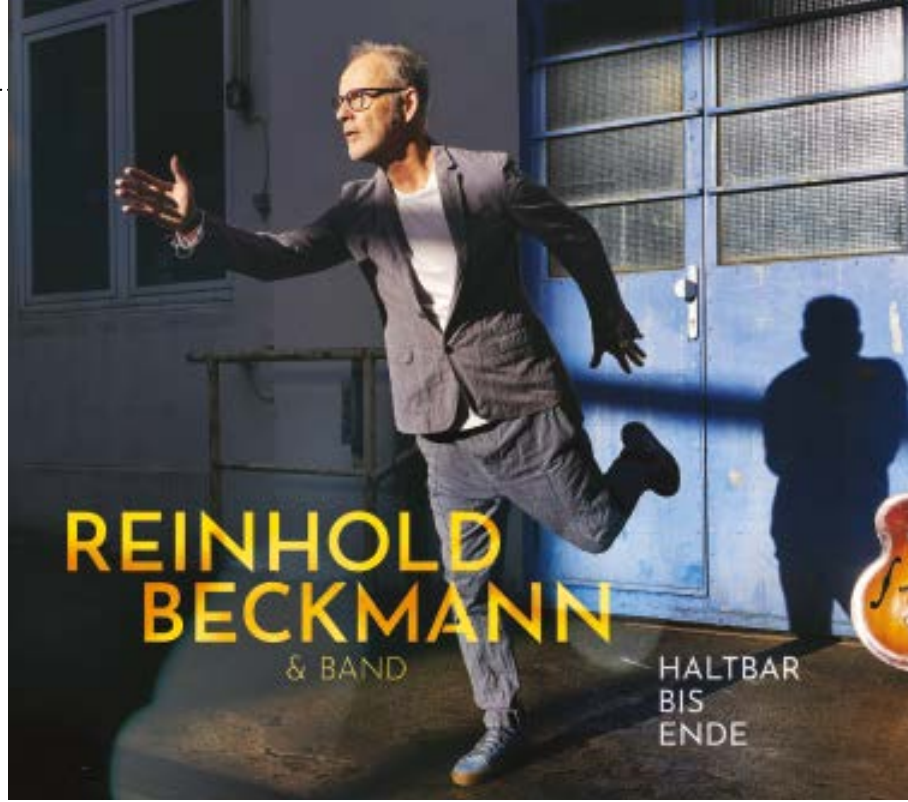
RB: Depending on what kind of company you have, there is enough to experience in any kind of combination.

Like all places, there are not only lights, but often also some shadows. You are very involved in social projects. What is the other side of the Hamburg coin?

RB: Hamburg is not just «Blankenese» (the neighborhood that was once a refuge for pirates and is now very wealthy, ed). Together with my youth welfare organization **NestWerk e.V.** we've been taking care of children and teenagers of the structurally weak parts of the city for more than 20 years. The gap between rich and poor is more prominent in Hamburg than in other places. It requires a lot of voluntary commitment, which we luckily have a good deal of.

A social activity that also involves music. As we have already pointed out, you are a musician, with a band that bears your name. What is the Hamburg music scene like?

RB: Hamburg is a city of culture. But not only advanced culture, also a strong and free scene that shapes the cultural life here. I hope that the city does not lose sight of it and rather supports this scene, which is suffering terribly due to the pandemic. In terms of music, Hamburg is very alive and diverse. Udo Lindenberg, Scooter, Revolverheld, Annett



Rheinhold Beckmann
«Haltbar bis Ende»
the album is available now

Louisan, Bosse and many more come from the Hanseatic city. In summer, we have a pleasant OpenAir area in the city park, where many national and international top artists perform. And to hear a concert in the «Elphilharmonie» is, of course, an exceptionally impressive experience that I can only recommend. However, you should plan a bit in advance!

What was it like being interviewed, when you are usually the one asking the questions? Was it a strange feeling?

RB: It always depends on the questions... but don't worry, sometimes I like to talk about myself, too. After sixteen years of talk shows and dealing with other people's biographies on a daily basis, **it feels good to do it the other way around too.**

“
Together with NestWerk e.V. we've been taking care of children and teenagers of the structurally weak parts of the city for more than 20 years
”





TOURISM

OUTLANDISH MUSEUMS

THERE ARE MANY OPPORTUNITIES TO LEAVE MASS TOURISM BEHIND,
ALSO BY GOING TO MUSEUMS, OF WHICH HAMBURG HAS A RICH
AND TRULY UNIQUE OFFERING

Faithful to its port soul, Hamburg has built and lives on the influences stemming from shipments and arrivals from all over the world. This cosmopolitan opening is also felt in history and, therefore, in its museums, many of which look like international patchworks. There are also some extremely bizarre and really outlandish, with some macabre vein, as per the pirate tradition. We therefore took a museum tour in the weirdness of the German city.



HARRY'S HAMBURGER HAFENBASAR

Am Sandtorkai 66-68,
Sandtorhafen, Ponton No 2

«Deep from the jungles of Africa. Ladies and Gentlemen. Harry's Harbor Bizarre. Ladies and Gentlemen», screams in a Mephistophelic voice Tom Waits, in Lucky Day Overture, the opening piece of The Black Rider album. Harry's Hafenbasar must be visited with an ironic stance, and ignoring the fact that even Chucky, «the killer doll», could easily be at ease here. **In this bizarre bazaar, you can find a trove defined as «over 300,000 items, collected by sailors from all over the world».** That is, African masks and voodoo dolls, homoerotic statuettes from New Guinea or shrunken heads. In short, getting the creeps is as easy as finding truly unique souvenirs. Founded in 1954 by Harry Rosenberg, the Hafenbasar is built on a converted old numismatic shop. The collection has changed ownership and location several times. Since 2013, it has been floating on a crane ship docked at the port and is open on weekends. Items lack information sheets because, in most cases, no one can tell where they come from. Adults pay € 5, children from 6-12 years € 3, under 6 years go in for free.



DEUTSCHES ZUSATZSTOFFMUSEUM

Grossmarkt Auf der Brandshofer
Schleuse 4

You must be in the food industry to appreciate this small compilation museum devoted to thousands of food chemicals. **Among its shelves, however, there is an opportunity to ponder about what we eat daily:** emulsifying additives, stabilizers, dyes, thickeners, sweeteners, preservatives, flavors, cooking agents, flavor enhancers and so on, in thousands and thousands of vials. To make this singular museum more attractive, there is a fake supermarket whose checkout counters add up the chemistry - instead of items - you bring home in your regular shopping cart. >





MEDIZINHISTORISCHE MUSEUM (MUSEUM OF MEDICAL HISTORY)

141A Geschwister-Scholl-Straße

A journey through the evolution of medicine from the mid-19th century to today. The Museum of Medical History is set in the Fritz Schumacher-Haus. The visitor can experience history of modern medicine in a historic setting: the building of the institute, with laboratories, lecture auditoriums, dissecting rooms, hall of microscope and test animal boxes, was a complex of buildings constructed by the Hamburg construction director Fritz Schumacher from 1913 to 1926, and which met the newly introduced medical requirements of the time. **The biggest exhibit of the Museum is the large dissecting room, which is presented in its original condition of the year 1926.** Another disturbing, but certainly fascinating attraction, are the so-called moulage, wax replicas of the symptoms of the disease on the body, historically used for training in dermatology. The permanent exhibition contains over six hundred of them for your enjoyment.

STIFTUNG HISTORISCHE MUSEEN HAMBURG

Holstenwall 24

Klaus Störtebeker (Wismar, 1360 - Hamburg, October 20, 1401) was **a German pirate who put the North Sea in check, to the point of becoming a legend.** Much of his life is shrouded in mystery and it is difficult to place him historically. Its very name could be but a nickname, since in German it means «empty the mug with a single sip». In fact, legend has it that he emptied four-liter mugs in one gulp. Unsurprisingly, his demise seems taken out of a fantastic novel. Captured with seventy-three sailors, as a last wish before the beheading, he would have



asked to spare the lives of as many of his men as the steps his corpse could have taken without a head. In fact, after he was cut off, he managed to take eleven steps, to the point that the executioner had to trip him. The judges, however, did not keep their word and had everyone executed all the same. In 2010, the skull of that severed head became the greedy loot of the thieves who plundered the Hamburg Museum.



KRAMER-WITWEN-WOHNUNG

Krayenkamp 10

The «Krameramt» was the trade of shopkeepers, whose statutes date back to 1375. They had their own permanent stalls or shops in the city and mainly traded in spices, silk and ironware. **In 1676, the wealthy guild built houses for the widows of its members.** The corporation's goal was not only beneficial, but also intended to free up business premises to facilitate the takeover of new members. Widow Kramer's apartment, the only one that can be visited in this delightful village, looks like a doll's house and is a vivid testimony of Hamburg's history, because it shows the interesting contrast between the cramped spaces of the time, where heating rooms was no minor feat, and the elegant furnishings. It's easy to find in the city center, near the «Michel». Admission from 10 am to 5 pm, € 2,5.



MINIATUR WUNDERLAND

Kehrwieder 4

It took 800,000 hours of work over 17 years, at a cost of over € 21 million, and covers 1500 square meters: it is the World's largest model railway, as established by the Guinness Book of World Records. Its tracks run for 15,5 kilometers, showcasing over a thousand convoys and ten thousand wagons to scale. Miniatures, however, go beyond trains: it also features cars (over 9250), planes (over 40 models taking off and landing, with impressive likelihood) and ships, which sail the 30000 liters of water of the attraction, among the most visited in Germany. **All miniatures are controlled from the immense computer room and reproduce dioramas from all latitudes:** from the Swiss Alps to Venice, Los Angeles, South America and, of course, Hamburg. There are 260000 figures, many of which are proper Easter eggs, such as those that reproduce superheroes, Pippi Longstocking, the cast of Star Wars, or the set of a porn movie. Free entry for those under 3ft in height, € 15 for the rest.



ACTOR

BEFORE AND AFTER

THROUGHOUT LIFE, EVERYONE EXPERIENCES A WATERSHED EVENT AT SOME POINT. FOR HARDY KRÜGER JR., IT WAS ALSO A VERY PAINFUL ONE. FORTUNATELY, HE FOUND THE STRENGTH TO GET BACK UP AGAIN, AND TIE THE THREADS OF HIS ACTIVITY AS AN ACTOR AND WRITER. MANY OF THESE THREADS PASS THROUGH HAMBURG

While live can deal wonderful moments, it hardly spares the cruel ones. Unfortunately, life's lows are often deeper, more painful and leave deeper scars than the highs of success. Especially, if it is an inextricable and inexplicable pain like the loss of a child. Hardy Krüger Jr., however, does not shy away from it. He openly speaks as much about that magical night in which he opened the Cannes Film Festival as a protagonist, as he does about that immense tragedy that snatched a child from his cradle. What does change though is the veil in his eyes, the weighted search for words. Although Slowear did not seek him for this, Krüger Jr. regards this mourning as a watershed event, with a distinct before and after, and feels that not talking about it would mystify reality. «He was eight months old. He was stricken with SIDS, the cot death syndrome, as if he had forgotten to breathe, and he was gone.

My life has never been the same since then. It was 2011, and the two years after that were extremely hard. I was paralyzed but strived to get back on track by writing my first book, i.e. Der leise Ruf des Schmetterlings (The Silent Call of the Butterfly), which allowed me to reflect on my emotions. **It is important to talk about it, and today I am the voice of a support organization for parents experiencing the same tragedy.** Ours is a society that has all but forgotten death, but death has not forgotten us. In this case, we need to talk about it outside of home: the partner is experiencing the same situation as you and cannot help you, the psychologist alone is not enough. We must confront those who have experienced the same pain and throw it all up».

After cinema and a lot of television, literature, first as a therapeutic valve, today as a real activity: «I'm writing my second book, which will be published in September, and will have many autobiographical ideas. My reference writers? Paulo Coelho and Carlos Ruiz Zafón. **I'm lucky, because my activity allows me to stay busy even during the pandemic; still, I can't help but think of all the people who usually surround me on the set:** sound engineers, lighting crews, cameramen. They are out of work right now, in a real tough spot».

Movement restrictions do no help either, and not only when it comes to work: «I have a splendid patchwork of a family: between my wife and I we have seven children, but we are all divided between Lugano, Berlin and Austria». Even Hamburg, which was supposed to be the initial subject of this chat, is unreachable now: «I was working there in the theater, but then Covid-19 blocked everything».

Hamburg is a city he loves a lot. «There is a marina, which is already a special feature for a German city. It makes people more open, and more attentive to their attire. It is a far cry from Berlin, where there is so much hustle and bustle, and no one feels really at ease. **In Hamburg, you work but there is also room for quiet and rest:** you go out, eat >



well and on Saturdays, swing by the Fishmarket. Moreover, the city is filled with culture, cinema, theaters. Compared to Munich? Well, Munich is smaller. Hamburg has the port, with its traffic and business. On top of that, history can be felt throughout the city.

Berlin was flattened during the Second World War. In Hamburg, however, the crossover of various architectural influences survived in palaces and its splendid white villas. What is more, the city is full of ideas for us, the story tellers: the prostitute area, the old clubs. For those who write and make films, it is an endless source of inspiration».

And yet, not all strong stories are pleasant. As a **UNICEF ambassador**, Krüger Jr. confronts them head on: «For my first campaign against youth prostitution I went to Laos, where we opened a shelter for minors fleeing that situation of slavery. Then in Thailand, where there are even so-called «meats markets», where you can buy children. It was in Thailand, during a visit to an orphanage, that I came across a little girl with «Jimi Hendrix» hair, he says while looking for something on his cell phone. Then he shows a photo: Vinas, who is now 13 years old, and would love to be a dancer when she grows up. She is one of his seven children. Who knows, maybe Hardy holds a streak of revenge on the difficult relationship with his father, Hardy Krüger, who lives in California, also an actor. Dozens of films under his belt, including «Four of the Wild Goose» alongside Richard Burton, Roger Moore and Richard Harris. Let's go back to the highs that life can offer, because Krüger Jr.'s filmography features one: **a historical film that gave him an unforgettable moment at the Cannes Film Festival.** «A tough story, that of the Nazi officer who plotted against Hitler, failing at



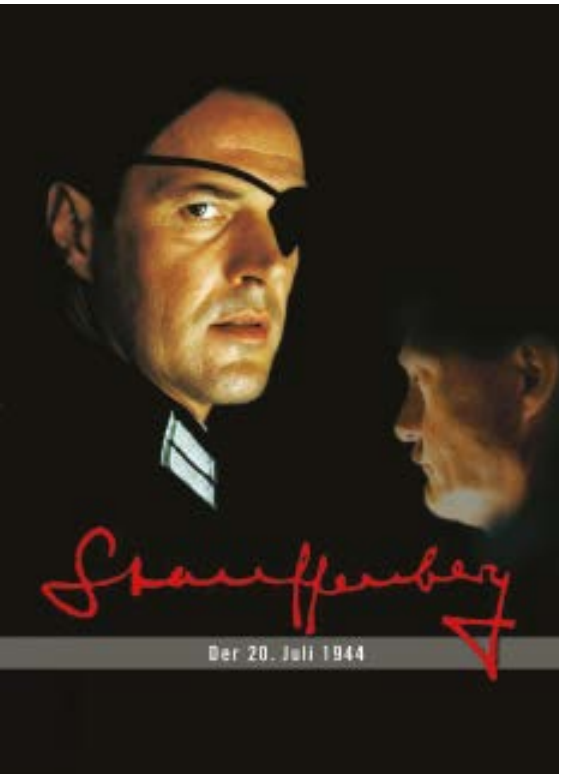
Krüger Jr.'s portrait photos by Markus C. Hurek



the most important moment: that of the attack. The film bears his name, Stauffenberg. The hall is huge, there were perhaps 500 or more people there. When the screening ends, we bury ourselves in the armchairs. The story was heavy to open a festival and, in fact, silence falls over the room. We are frozen. Then a spectator begins to applaud, then others, and then some more, up to a standing ovation, which I will never forget».

But how does an actor choose which films to watch as a family? «With this lockdown, I think I've seen the entire Netflix and Amazon catalog. Now, in desperation, I picked up the entire Miami Vice series from its very first episode. The film that made me realize that I wanted to do this job? At 13 or 14 years of age, Doctor Zhivago literally opened up my mind».

Among Krüger's passions there is also cooking, inherited from his mother, the Italian painter Francesca Marrazzi. What's the food like in Hamburg? «Eh, do you dare to talk about cooking to an Italian? I worked as a cook to pay for my studies as an actor when I was young. Still, my grandfather Attilio's pasta was unattainable. In Hamburg, I could recommend the Königsberger Klopse (meatballs very similar to dumplings, ed), but German cuisine is so heavy. I think it's a legacy of the war. Fortunately, today's cuisine in Hamburg offers numerous fusion options, especially from Asia». Still on the subject of food, or beverages to be precise, he shares his latest anecdote. How come all conversations about food end up in Italy? «I shot Roberto Costa's Bel Ami in a winery in Chianti. The scene involved me in the cellar with my fictional mother, tasting from various casks as we went along. Not surprisingly, we were very tipsy in the end, but felt like we'd shot the best scene of all. Two months later, Costa calls me back: «Do you recall the cellar scene? You have to dub it, because you just mumble and we can't understand a single word».





DRINK RESPONSIBLY

HISTORICAL, ARTISANAL, AND ALCOHOL-FREE BEER

HAMBURG'S BREWING TRADITION IS FAMOUS THROUGHOUT THE WORLD. IT OFFERS HUNDREDS OF LABELS, MULTIPLIED BY THE EVER-GROWING TREND OF NEW CRAFT BEERS

Going in search of street food in a port city is usually a stunning experience in terms of flavors, aromas, and colors. Hamburg is no exception, offering a host of options from seafood to the inescapable sausages. However, **it is the taste for beer that unites and reconciles all palates**, as in any German city. Indeed, it wonderfully accompanies every proposal.

The Hanseatic city provides for countless hops and malt products. As early as 1270, the Hamburg Shipping Act named beer as the most important commercial item. In the late Middle Ages, the city was also known as the «brewery of the Hanseatic League» because no other city produced more beer. Besides the classic Astra and Holsten, which are centenary labels known because of export, you can enjoy modern craft beers on the spot.



ASTRA

This is the city's historical brand, and it represents the market leader for Pils and Alsterwasser, together with its sister product, Holsten. The Urtyp label dates back to 1909. Its products do not tread too much on alcohol content as they do not exceed 6%. On the other hand and **now a symbol of the city**, the brand focuses on merchandising: through its online store with the inevitable t-shirts, there are jewels with the heart of its logo, umbrellas, doormats, stoves and, during the pandemic, designer masks. >



GRÖNINGER PRIVATBRAUEREI

This is one of the oldest breweries in the city and produces the famous Gröninger Pils, where it can be tapped from old oak barrels just as it was 225 years ago when it was founded. **The beer is unfiltered to maintain its original character.** It can be accompanied with typical meat dishes offered by the bistro, such as suckling pig or pork shank. The entrance is on Willy-Brandt-Str. 47.

UWE

This deserves a mention, if only for the originality of **putting the same artisanal passion for a range of entirely non-alcoholic beers.** This was an idea of three friends from Hamburg: Laia, Sönke, and Philip, who started the brand in 2018. Their goal: «We want everyone to finally be able to drink safely». Uwe's yeast favors a fermentation that does not exceed the maximum limit of 0.3% alcohol. Up to 0.5% beers are considered non-alcoholic in Germany.



HOLSTEN

Surely this is the most famous beer in Hamburg: **you can spot the coat of arms with the galloping knight almost everywhere.** It has been produced since 1879, even if the original brewery was almost completely destroyed during World War II and despite the fact that, since 2004, the brand has been owned by Carlsberg for the hyperbolic sum of € 1 billion. Today, the central plant has moved. But in a non-pandemic period, the Holsten Brauereifest remains a landmark festival for beer and music lovers.



BUDELSHIP

This small brewery in Eimsbüttel has a recent history: it was founded in July 2014 and immediately became a protagonist in the German craft beer scene. **The lockdown has hit the whole sector heavily,** and the smaller ones, albeit of quality, have suffered. Buddelship did not lose heart. The company **went for a brewery outside Hamburg,** but kept the distribution at Bar Oorlam (Kohlhöfen 29) with its 15 taps for as many types of beer.



RATSHERRN

Beer is and remains a profession, and Ratsherrn's artisans practice it with passion and taste - not just to satisfy the palate. It is well known that **the eye wants its part and the nose also plays a decisive role, as it perceives aromas.** Accordingly, the master brewers here do their best to care for details, starting with the raw materials. Hence, there is the Naturland certification for organic care and the Slow Brewing Association affiliation. It is possible to take a tour of the Lagerstraße 30a brewery.



20 PLACES, THINGS AND PEOPLE TO DISCOVER



CULTURE

HAWKER CULTURE

THEY HAVE BEEN INSCRIBED ON THE UNESCO WORLD HERITAGE LIST. AT FIRST GLANCE, HAWKER CENTERS MIGHT LOOK LIKE HUGE STREET FOOD MALLS, BUT THEY ARE ACTUALLY WHERE SINGAPORE'S MULTI-ETHNIC CULTURE IS FORMED AND FINDS ITS FINEST EXPRESSION

01

The street food culture that animates the neighborhoods of Singapore, an evocative city-state, was recently inscribed on UNESCO's Representative List of the Intangible Cultural Heritage of Humanity. A recognition that goes far beyond culinary curiosity, because Singapore street food is the tip of the iceberg of a true «Hawker culture». «In addition to occupying a special place in the hearts of Singaporeans, it is a living heritage that reflects our daily experience and identity as a multicultural society», the Singaporean Ministry of Culture, Community and Youth commented on the news.

But how can we better understand the Hawker Culture? With the arrival of settlers in the 19th century, Singapore's commercial hub became populated with new immigrants, many of whom then specialized in selling cheap street food. Tasty and fast proposals available in squares and parks. The cuisines of the most diverse origins have thereby stratified and amalgamated: regional Chinese, Malaysian, Indonesian and Indian cuisines, as well as those of the British and Portuguese colonial periods. And a few sprinklings of Sri Lankan and Thai dishes. All this has led to the creation of Hawker Centers, real malls dedicated to food. But mind you, contrary to what might be assumed, Hawker Centers stand for a safe, clean and open kitchen where customers can observe exactly how food is prepared and served. This is where even the Michelin Guide has identified stalls to be awarded the coveted star.

Here, however, you don't just eat, and defining these centers as large culinary markets is restrictive and does not capture their true soul. That's because, on these tables, often occupied by seniors leafing through the local newspaper, the culture of Singapore is shaped, which is that of family, community and, of course, the ability to entice those passing through with a symphony of aromas and colors that resonate with history.



ITINERARY

02

IN THE LAIR OF TIME

THEY LOOK LIKE INSECT NESTS BUT, IN REALITY, THE BUNGLE BUNGLES ARE SEDIMENTARY FORMATIONS THAT DATE BACK TO THE BEGINNING OF TIME 350 MILLION YEARS AGO. YET NO ONE HAD KNOWN ABOUT THEM UNTIL 1983. IT TOOK A DOCUMENTARY TO MAKE THEM ONE OF WESTERN AUSTRALIA'S TOP ATTRACTIONS

They look like gigantic termite lairs. At the sunset, their colors light up with amazing striations. A hidden world of craters and pools with lush palm trees cling to the walls and crevices of its black and orange rocks.

These geological wonders are among the most visited attractions in the Kimberley region of Western Australia. Although it has existed **for 350 million years and has been celebrated by its Aboriginal keepers for at least 40,000 years**, the astonishing Bungle Bungle Range (also known as the Bungle Bungles) of the Purnululu National Park remained secret until 1983 when a documentary unveiled it and made it famous.

From **sediments deposited hundreds of millions of years ago**, domes were formed by the combined effects of wind from the Tanami Desert and rainfall. The water seeps into the rock. At night, the rock expands as the temperature



rises. This creates small cracks that gradually wear it down. The darker streaks hold more moisture, along with algae and bacteria, while the orange bands have traces of iron and manganese.

The area was declared a national park in 1987 and, in 2003, it was also listed as a UNESCO World Heritage site.

The Aborigines living in the area keep a strong bond with the territory. They manage it in collaboration with the Western Australian Department of Environment and Conservation.

The closest cities are Kununurra, 250 km north, and Halls Creek, 110 km south. Road access is possible only in the dry season and with off-road vehicles. **Helicopter or air access is the easiest** and, of course, the best way to appreciate the beauty of Bungle Bungles.





ITINERARY

PARKS IN THE CITY

THE LOCKDOWN REMINDED US OF THE BEAUTY OF A WALK IN OUR LOCAL AREA.
IT IS AN OPPORTUNITY TO REDISCOVER THE CITY PARKS THAT WE TOOK
TOO MUCH FOR GRANTED

When governments all over the world (or almost) announced a temporary lockdown, no one would have expected that the effects they would make us appreciate gestures that we even considered to be trivial. Among them, **outdoor walks**. Fortunately, there are safe places to do this almost everywhere, even in big cities. While, once upon a time, people took their children to the park to play, today, they have become a real meeting place. Here are six parks in major Italian cities where you can take a walk with a sense of (pseudo)normality.



BOBOLI GARDENS - FLORENCE -

Hidden by the Pitti Palace, this garden is located in the heart of the city. Inside, you will find an amphitheatre, an obelisk, a fountain and a series of Roman statues. The gardens have been developed on an axis from which various paths and back alleys branch off, leading to the meanders of the garden itself. **It may look like a labyrinth at first glance**, but although it may resemble its structure, the experience it offers is not remotely comparable to the vertigo that labyrinths create. A step back in time without having to move from the centre of Florence.



03



BOSCOINCITTÀ - MILAN -

The name of this park already hints at what to expect: a forest in the middle of the city, or almost. Made popular in recent months by content creators in the area, and located on the western outskirts of Milan, this park covers about one hundred hectares of woods, clearings and waterways. **It will feel like a trip to the mountains**, with no altitude and no need to travel great distances to reach the destination. >



MILAN'S NORTH PARK
- MILAN -

As its name suggests, it is located north of the country's economic capital and extends over 600 hectares, covering six municipalities in the province. **The park is home to an artificial lake, the Niguarda lake**, a varied flora including evergreens, fruit trees and flowers. But not only that, inside, you will also find the villa of the famous writer Alessandro Manzoni, in the Brusuglio area. Together, they give the illusion of a trip to the countryside, reachable by subway (Bignami Parco Nord terminus of the M5 line).



SAN GIULIANO PARK
- VENICE -

Overlooking the Venice Lagoon, this park extends over 700 hectares of green areas, an ice rink and a sports field. **Now known for its fauna**, mostly consisting of a variety of birds, and for its picturesque scenery, the park was once a swamp, which was transformed in the 2000s into the 19th largest park in the world. Great for spending a different day with a view of the Venetian capital.



VILLA GREGORIANA PARK
- ROME -

Located in Tivoli, in the province of Rome, between the Roman acropolis and the steep valley known as the Aniene Valley, this park has the power to leave everyone speechless. **Famous for its Great Waterfall**, which is actually one of three smaller ones, it is also the site of the buildings of the Roman villa of Manlio Vopisco. It owes its name to Pope Gregory XVI, who carried out extensive restoration work on it in the 19th century, including the bridge, as well as the starting point of the path leading to the famous waterfall. For connoisseurs, it is a real romantic garden.

PARK OF THE AQUEDUCTS
- ROME -

Back in vogue after the release of a teenage television series, which sees it as the background of the meetings between the protagonists, this park is located south-east of the Eternal City. As the name suggests, **it houses no less than six aqueducts**, most of which date back to Roman times and are elevated, making this park a unique place to be. It is popular with visitors because of the large amount of land available, making it ideal for a break from the hustle and bustle of the city. It can also be reached by underground A from the Cinecittà, Sabaugusta, Giulio Agricola and Lucio Sestio stations.



IDEAS

MANO DEL DESIERTO (HAND OF THE DESERT)

CHILEAN ARTIST, MARIO IRARRÁZABAL, CONSTRUCTED AN IMPOSING SCULPTURE OF SOCIAL DENUNCIATION IN THE MIDDLE OF THE ATACAMA DESERT. IT HAS BEEN A MUST-SEE FOR TOURISTS FOR 30 YEARS

The Atacama Desert, one of the world's driest places, is in northern Chile about 70 km from the bustling city of Antofagasta. The Humboldt Current causes scarce rainfall. This current cools the air on the Pacific Ocean by condensing its clouds. The Andes Mountains then intercept the humidity coming from the Amazon Basin, creating a perennial high-pressure field.

One of the most significant local man-made attractions can be seen from Route 5 of the Pan-American Highway: the «Hand of the Desert». It has been on this route that slices the desert since 1992. The sculpture, **made from reinforced concrete and standing 11 meters tall, is in the middle of nowhere.** Created by the Chilean artist, Mario Irarrázabal, and funded by Corporación Pro Antofagasta, this work has quickly become a highlight for tourists.

Irarrázabal, who studied under the German, Otto Waldemar, is famous for weaving aesthetics and social commitment - as Chilean artists often do. He also created the «Hombre



Emergiendo a la Vida (Man Emerging into Life)», in Uruguay, plus fingers that surface in Madrid's Juan Carlos Park. **This is his way of denouncing injustice.** Here, **the Hand of the Desert also symbolizes a cry for help.** In the words of Irarrázabal himself, it is a «connection between man and the universe». This highlights human vulnerability while leaving room for the viewer to interpret. For some, it is simply the city that says goodbye to the traveler. For others, it represents the victims of the military dictatorship (1973–1990).

Abandonment and loneliness, however, are the feelings that he stirs in the most overwhelming way. Unfortunately, this involves the sculpture itself, which is a constant target of graffiti by passers-by. Everyone wants to leave their mark on the hand of the desert. For this, Corporación Pro Antofagasta, which continues to manage its maintenance, is never short on work.



CULTURE

OF MICE AND MEN

JOHN STEINBECK'S MASTERPIECE BECOMES A GRAPHIC NOVEL, ILLUSTRATED BY AN INSPIRED RÉBECCA DAUTREMER



RÉBECCA DAUTREMER

«A few miles south of Soledad, the Salinas River drops in close to the hillside bank and runs deep and green. The water is warm too, for it has slipped twinkling over the yellow sands in the sunlight before reaching the narrow pool».

Anyone who loves literature and those of his books that have left their mark will remember these words, if not by heart, then at least their meaning. They are the opening words of John Steinbeck's masterpiece, Of Mice and Men, a title that comes from the eighteenth-century poem «To a Mouse» in which the Scottish poet Robert Burns addresses a mouse, **reassuring it that no one will harm it, and, apologizing for the inexorable division that man has created with the natural world, ends up envying its condition.** Because it is true that the animal will be forced to see all its desires and hopes shattered by seeking asylum in makeshift places from which it will then be driven away, but it will certainly never be forced to live with the memory of a painful past, nor to look towards an uncertain future.



Man's destiny is not a happy one, and both George Milton and Lennie Small, the two protagonists of this book, become aware of this, in different ways. We recommend the new graphic novel version (published in Italy by Bompiani, pp. 420), embellished with illustrations by Rébecca Dautremer, French author of bestselling books such as Princesses oubliées ou inconnues, Le



riches heures de Jacominus Gainsborough and an unmissable illustrated version of Alice in Wonderland. **The story, set in rural California in the 1930s, is one of an alliance that goes hand in hand with friendship:** on the one hand, the protective farmhand, on the other, the gentle giant who has the mind of a child. George is strict with Lennie; he wants to protect him from himself and from others who cannot understand him. In between, they wander from ranch to ranch in the hope of one day having a farm of their own until a spiral of violence destroys everything.

There is internal migration, there is racial hatred, and there is the plight of seasonal workers like them, as well as loneliness and a life dragged on without desire. Here, Dautremer has managed to visit and interpret the world of those two labourer friends in the best possible way, a symbol of an entire society where, in the struggle against harsh existence, there is no escape. Unmissable.



IDEAS

BOMANI X, THE CLUBHOUSE ICON

IT IS THE MOST EXCLUSIVE SOCIAL MEDIA OF THE MOMENT: ACCESS IS BY INVITATION ONLY, THOSE WITH NOTHING TO SAY ARE BANNED, IT IS ONLY FOR IPHONE OWNERS, AND WITH ITS MEMBERS AS ICONS

«With each major app update, we change our icon to spotlight one of the many incredible members of the community. Today we celebrate the inimitable @IamBomaniX, host of the #CottonClub! On behalf of the Clubhouse community, thank you for all that you do!», such was Clubhouse's introduction for its new icon. And it is with the face (and the guitar) of Bomani X, that the Italian and European public (...and Taiwan, Hong Kong, and others) began to use the hottest app of the moment.



It seems almost a paradox for an imageless social media to be the first to have a photo as an icon. In fact, Clubhouse holds **no images, just live voices: whoever enters must have something to say**, otherwise remain in silence. No compromises. Exclusivity strengthened by its invitation-only access and, since it is still under development, only works on IOS. The others must wait on the outside, like any parties worth attending to.

Bomani signed up in July 2020 and experimented with how to best use Clubhouse. At first, he played in the background in the rooms he joined. Then, he created rooms for solo concerts or with other musicians. After that, he created The Cotton Club («Speakeasy vibes») group. Finally, he participated in the Clubhouse version of «The Lion King», one of the most echoed events on the platform.

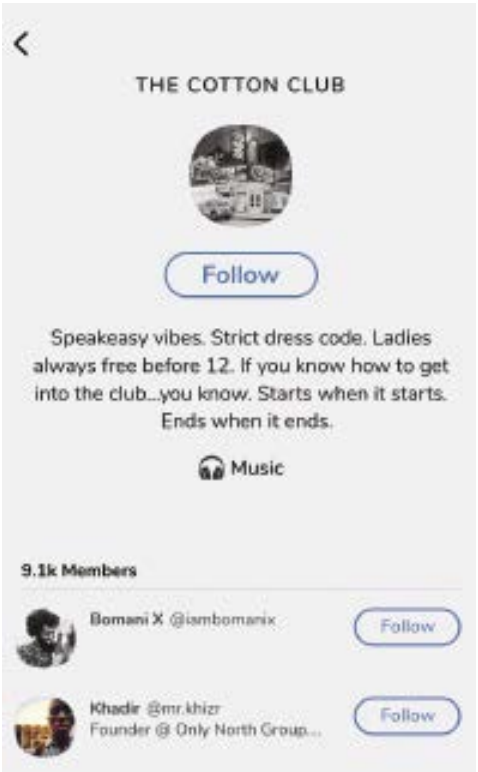
Thus, he earned the honor of becoming a social icon. And while he'll be surely replaced by the next one, having been an icon means being one forever. So, let's get to know Bomani X, outside of the app.

First and foremost, he is an artist. **Guitarist, songwriter and co-founder of Lit.spins:** «The first ever vinyl plus book subscription box, a service that pairs both albums to books. Each month, every subscriber will get a custom-tailored book with an accompanying Vinyl CD delivered to your mailbox». In addition to the New Perspective Party, which he himself describes: «LA based skill-sharing network that host a series of invite-only house concerts, jam sessions, and creative hackathons».

He has worked with Jill Scott, Nicki Minaj, Lil Wayne, Wyclef Jean and others. All of them black artists. So is Andreessen Horowitz, co-founder of Clubhouse, who told CNBC: «Clubhouse has done an incredible job of embracing the Black community as investors in the platform, and helping us build a community on the platform».



Update: while browsing the page, Bomani X gives way to **Axel Mansoor** as the new app icon. Axel is a 28-year-old, Emmy-nominated multi-instrumentalist who has been singing the world to sleep every night at 9pm PT on Clubhouse, as host of the Lullaby Club, from Mauritius.





IDEAS

TONY'S PROVOCATION

A WELL-KNOWN DUTCH CHOCOLATE BRAND PROTESTS AGAINST CHILD EXPLOITATION IN COCOA CROPS. AND, TO DO SO, IT PRODS COMPETITORS BY COPYING THEIR PACKAGING. REACTIONS CAME IMMEDIATELY

The chocolate industry is among the most scourged in terms of child labor. This was established by the report commissioned by the government from the United States to NORC, National Opinion Research Center of the University of Chicago. The aim was to take stock of the spread of child labor in the Ivory Coast and in the cocoa plantations of Ghana. And the result? According to the report's estimates, the number of workers between the ages of 5 and 17 has increased dramatically over the past decade.

Fortunately, there is a strong push to reverse the trend, even among chocolate companies. Among these, Tony's Chocolonely, which has always touched on fair and solidarity issues.

In addition to active policies on the territory, **the Dutch company has thus tried to urge the most direct competitors to take a strong position against child exploitation** with an unprecedented marketing operation, which it called «**Sweet solution**». It therefore launched four fair-trade bars with limited edition packaging that recalls the snacks most requested by large retailers, with a link to an online petition for the protection of human rights.

An effective provocation, however, strongly opposed by competitors themselves and, above all, by distributors: in the United Kingdom, the most important chains took the creative Tony's tablets off the shelves after not even a day.





ITINERARY

THE CERVINO OF NAMIBIA

SPITZKOPPE RISES IN THE MIDDLE OF THE DESERT AND HOLDS AN UNEXPECTED PARADISE FOR CLIMBING ENTHUSIASTS, WITH AN ALMOST UNSURMOUNTABLE CHALLENGE: THE WEST SIDE

It stands in the middle of the desert with its 1,728 meters of height, is over 700 million years old and houses rock paintings of the Bushmen: it is the Spitzkoppe, the Matterhorn of Namibia.

Certainly, one of the most photographed subjects in Namibia. Also, because it can hardly go unnoticed, rising into the surrounding nothingness. And so, **mountaineering enthusiasts can find satisfaction even in the desert.**



Spitzkoppe is located about 120 kilometers northeast of the nearest town, Swakopmund, and is only 30 kilometers away from the B2, the highway that connects Usakos and Swakopmund.

In reality, the Spitzkoppe is made up of two separate massifs: the large Spitzkoppe, 1728 meters high, and the small Spitzkoppe, which reaches 1584 meters. Further to the west, we can also find the Pontok Mountains.

For hikers and climbers, it represents a mirage in the desert. Beginners can practice on accessible walls, while pro's can tackle **the real challenge on the west side**: only six hundred attempts have succeeded from 1946 to date. Not least because of the **unbearable heat of the summer months.**

Those who are not passionate about climbing can still enjoy **the hundreds of cave paintings**, even if many finds have been damaged by incomprehensible acts of vandalism. A curious fact: there are numerous depictions of rhinos, showing that the beasts must have roamed freely in the area ages ago.

Photo opp under the Rock Arch, a famous rock formation that has been the backdrop for numerous films and that stands out on all the calendars and travel guides of Namibia.



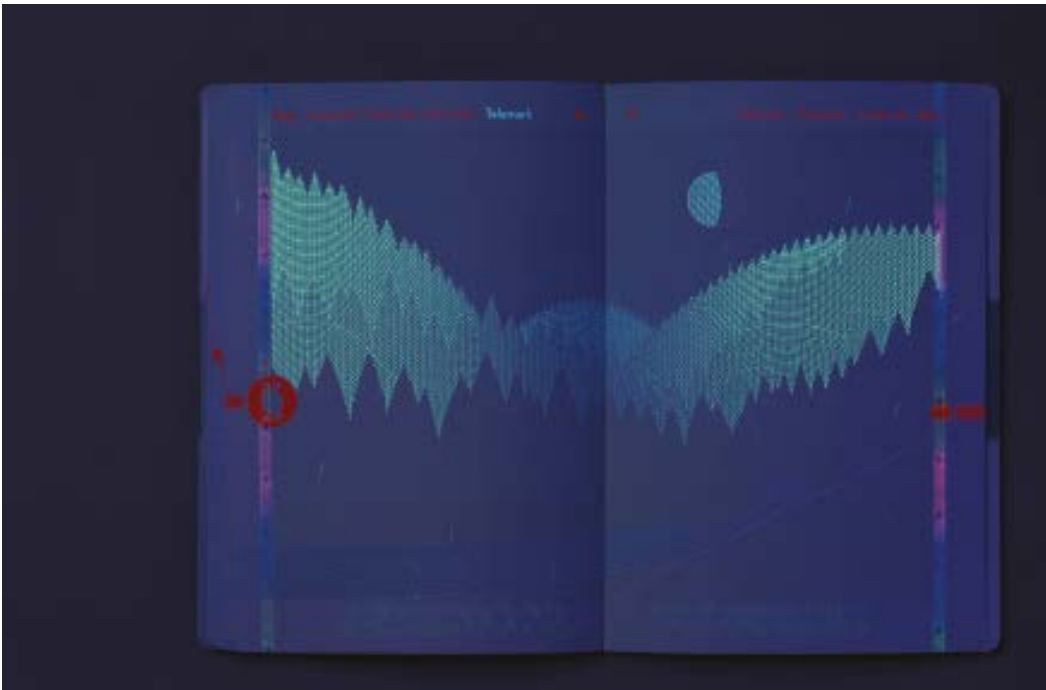


IDEAS

DESIGN PASSPORT

THE NEUE DESIGNED NORWEGIAN PASSPORTS ARE ALSO PLEASANT TO FLIP THROUGH. UNDER ULTRAVIOLET LIGHT, NORWEGIAN NATURE IS READY TO JUMP OUT FROM EVERY PAGE

The Norwegian studio, Neue, won the coveted contract to design the country's new passports. Six years later, they are finally in print. Neue's concepts met public praise as early as 2014 and won design prizes long before their realization. Now, passports exist and they received even more acclaim: not bad for a bureaucratic item. Beyond the mere charm of its represented subject, it has been seen, more than ever, as an object of design.



The creative concept rests on the meaning of nature in Norwegian culture. As Neue explains: «The overall purpose was to increase security concerning Norwegian passports, ID cards, and travel documents. But a very important aspect of the task was also that **the passport should have a solid foundation with the Norwegian people.** The design has to **create a sense of belonging and connection across age, gender, and regions in Norway.** Therefore, it was important to look at our historical foundation and what in the Norwegian culture that creates a sense of belonging. It's nature. It is, and has always been, part of our history».

Thus, the pages depict fjords, mountains, forests, and rivers plus the Northern Lights. The geometric illustrations ensure the visibility of stamps and information. However, the surprise leaps out from under the ultraviolet light of the scanner: the images come to life in color and detail.

The cover's lines, essentiality, and colors bring to mind refined agendas rather than passports. This makes them a thrilling update.





IDEAS

PINK RIDERS

100% WOMEN-LED FOOD DELIVERY-SEAT INCLUDED: TAKEVE MAKES TECHNOLOGY AND SAFETY HIT THE ROAD TO UNITE RESTAURANT SUSTAINABILITY AND FEMALE EMPLOYMENT

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«Catering is now in dire straits, so we have sought a sustainable solution for restaurants (our cost is significantly competitive). As female entrepreneurs, we have looked for something that can support female employment and equal opportunities at once.» Thus Takeve, the first food delivery with female riders, was born. The team of six (just one man) is led by Evelyn Pereira, 28, a Peruvian who has lived in Rome for six years. She has a background in economics and non-profits. «They told us that delivery jobs were too tiring and unsafe for women. So it's no surprise that, so far, only men have been on the streets. In fact, this depends on a lack of female perspective on the job. **We supply electric bikes to reduce fatigue**, and we've installed the riders' app with two emergency buttons, one of which has a direct link to the police. Even more, during the days of the month when riding is more uncomfortable for a woman, **the contract permits working from home**. They can digitally monitor the restaurants served during the month».

Top hygiene and sanitation care include contact-free deliveries. Plus, there is a touch of social responsibility: **«We're selecting four non-profit organizations with very different characteristics to donate them a share of the delivery profits**. It will be the customer upon payment, though, who choses the donation recipient by selecting the cause that he/she feels the closet to on the app».

Last, the company also fights food waste: «Caterers can put unsold items on the platform, so customers can buy them the next morning with last-minute discounts».

The project started in Rome. «We hope to win the hearts of the Romans and then, within the year, we'll try to conquer Milan, Turin, Florence, and Rimini».





ITINERARY

ALL ROADS LEAD TO ROME

THE ROMAN VESTIGES CONTINUE TO BE SPECTACULAR DESTINATIONS, BUT ABOVE ALL, PROOF THAT ROME'S GREATNESS WAS NOT ONLY MILITARY

Omnes viae Romam ducunt, as the Latins used to say, «all roads lead to Rome», because the ancient inhabitants of Rome laid out the roads that are still the most important in Europe and beyond, connecting the city to the various colonies and estates up to the borders of the Empire. Then, as now, facilitating infrastructure and transport facilitated the export of goods, but, above all, of culture. It is, therefore, not surprising that the ancient remains scattered around the then-known world still constitute an open-air compendium of Rome's greatness.

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ARENA OF NÎMES - FRANCE -

The comparison with the Colosseum is inevitable. This Roman amphitheatre is one of the best-preserved and was built towards the end of the first century to house gladiator fights. **However, it has practically never been left out of use:** since 1863, it has hosted bullfights, since bullfighting is a cherished tradition in this area of Occitania. It is still used today for this type of show, but also for very different kinds, such as the World Fencing Championships in 2001, seating 13000 people.



BAALBEK - LEBANON -

A World Heritage site since 1984, the history of Baalbek, a city in the Beqaa Valley in north-central Lebanon, is said to date back some 5000 years and to have been linked from its origins to the worship of the Semitic god Baal. But it was under first Pompey and then Tiberius that **it acquired the status of a Roman colony, and one of the largest and most impressive temple complexes was built.** Among these, the Temple of Jupiter is impressive. Gigantic megaliths (each weighing about 500 tonnes) support the upper part, made up of even more incredible 1000-tonne blocks. An amazing and beautiful piece of engineering. >



THE ROMAN CIRCUS
OF MÉRIDA
- SPAIN -

Spain is certainly one of the parts of Europe with the strongest Roman presence still visible to this day. Mérida was **one of the most active colonies and one of the best-preserved and largest circuses of the Empire is located here.** Its dimensions attest to this, 403 meters long by 96 and a half meters wide, as does its capacity, which could reach thirty thousand spectators. Like all circuses, it was used for chariot races and, according to an inscription, was later approved for naval games.



AQUEDUCT OF SEGOVIA
- SPAIN -

It is one of the best-preserved Roman monuments in Spain, so much so that today it is the true symbol of the city of Segovia. The splendour of the work, a UNESCO World Heritage site since 1985, is evident in its 166 arches built of dry-assembled granite blocks. The aqueduct supplied water to the city, particularly the Alcazar, until the mid-20th century.

THE PORTA NIGRA
IN TRIER
- GERMANY -

It is an imposing gate made of dark sandstone (hence the name, which means «black gate» in Latin), built during the reign of Marcus Aurelius in 170 AD. This marvel of engineering and human inventiveness **is held together only by iron clamps and the force of gravity and represents the largest Roman monument of its kind in Germany.** A few hundred meters from the gate is the residence of another character destined to shake up history two thousand years later: Karl Marx.



PONT DU GARD
- FRANCE -

Built in 17 BC, the Pont du Gard is not actually a bridge, as its name would suggest, but a spectacular three-tiered Roman aqueduct. Declared a UNESCO World Heritage site for the incredible beauty of its 35 arches 50 meters above the Gard river, the **Romans took fifteen years to build it, which compared to the time required for certain infrastructures today is remarkably short.** It carried up to 35000 cubic meters of water per day and was part of a 50-kilometer-long canal system. Perhaps the most famous Provençal monument.

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IDEAS

STREET ART IN POZNA

WITH A THOUSAND YEARS OF HISTORY,
THE POLISH MEDIEVAL CAPITAL HAS BEEN ABLE
TO RENEW ITSELF AND IS AN ATTRACTION
FOR STREET ART LOVERS TODAY

The former medieval capital of Poland has more than a thousand years of history. For this reason alone, Poznan is a serious tourist destination to consider, but also a city that knows how to amaze with its art scene, including its great attention to street art.

The tourist office even offers a complete (free) Polish-English guide to street art in Poznan with «94 reasons to get out of the house» and discover a completely

new face of the city: murals, graffiti, neon signs, advertising inscriptions for an alternative sightseeing tour without entrance fees or lines.

One such point of interest that stands out is «A story with a trumpeter on the roof and a cat in the background», the mural that celebrates the historic city of Śródka which, with a **spectacular play on perspectives**, has transformed a corner of the homonymous neighborhood near St. Margaret's Church.

A decidedly overly gray building facade has been entirely painted with pastel colors, recreating windows even where they don't exist and incorporating the real ones. The final impression of this **gigantic trompe l'oeil** is a multiplication of joyful buildings that climb one on top of the other, leaving no trace of the anodyne wall.

After waiting three years to receive funding, the mural was designed to commemorate when the settlement of Śródka (which is now a neighborhood) obtained its «city rights» in 1231. The name Śródka derives from the Polish word «sroda», Wednesday, for the market that was held there on that day.



ITINERARY

SEXANTIO, WIDESPREAD HOTEL

13

NESTLED IN THE MOUNTAINS OF ABRUZZO, A PLACE FILLED WITH CHARM WHERE YOU CAN IMMERSE YOURSELF IN TRADITION AND GET LOST IN THE ALLEYS CARVED INTO THE LIMESTONE. HANDWOVEN BLANKETS AND TOWELS, HIGH MATTRESSES WITH OLD-FASHIONED COMFORT IN MIND, WROUGHT IRON KEYS TO REDISCOVER THE SOUL OF «ONE OF THE 12 MOST BEAUTIFUL HOTELS IN THE WORLD»

The wooden doors, the walls that have been marked by soot over time, the ancient Abruzzese blankets handmade with a loom, the open-plan bathrooms carved out in the rooms so as not to alter the original structures that overlook the streets of the village. At Sexantio, the widespread hotel in the Abruzzo mountains, the respect and revival of local traditions can be found in the most minute details: from towels to wool mattresses, handmade soap to sheets. Even the beds are still as high as when, in distant winters, they housed cattle under the bedsprings in exchange for heat. Each small house in the village, recognized as one of the most beautiful in Italy, is a special room inspired by the photographs that Paul Scheuermeier, a Swiss linguist, took in that region in the 1920s. It is accessed by opening antique wooden doors and using large original wrought iron keys that reveal the working stone fireplaces, as well as the numerous candles that create an even more welcoming environment for guests.

The absence of a minibar and telephone (there is Wi-Fi, but it is, obviously, not visible) make the situation both surreal and satisfying. We are in Santo Stefano di Sessanio, a small fortified village built in the mountains of Abruzzo at over 1250 meters above sea level, within the Gran Sasso and Monti della Laga National Park. Its urban configuration was established in the Middle Ages when the phenomenon of fortification developed, with the high-altitude settlements surrounded by a fortified wall perimeter. The Medici Tower, which was its symbol, no longer exists today because it collapsed during the earthquake that shook L'Aquila in 2009, which is about forty minutes from here. If today Santo Stefano di Sessanio



is known all over the world, praised and recommended by the New York Times, the Guardian and the Times («one of the 12 most beautiful hotels in the world»), it is due to the entrepreneur and philosopher Daniele Kihlgren who, thirty years, ago brought it back to light. «When I got there with my motorbike, it was semi-abandoned», he states in «The torments of young Kihlgren» a text that has now become a book (Baldini + Castoldi). «There were no signs of the twentieth century. I went to my accountant and explained to him the potential of this village, paradoxically saved from abandonment and from the dramatic destinies of emigration that have bled southern Italy to death. I explained to him that I imagined a possible re-destination for these intense and desolate lands».

And so it was. He went to work. The research and studies were deepened and long lasting. With the help of an anthropologist (Nunzia Taraschi), he was responsible for ensuring respect for the local identity. Through the research started with the Museum of the People of Abruzzo in Pescara, he was able to preserve, rediscover, and above all, recover the minor historical heritage of the area and, therefore, the soul of what would become the Sextantio. «For some time, I had imagined recovering a minor architecture village, built without concrete», adds Kihlgren. «The idea was a place to live like 70 years ago, with the furniture of the time, even if uncomfortable, the fabrics made on a loom as it once was».





IDEAS

SMART CARAVAN

TODAY BY THE SEA, TOMORROW WITH A VIEW OF THE WOODS. AN IDEA TO MAKE WORKING REMOTELY TRULY SMART, CHANGING LANDSCAPES EVERY DAY. THIS IS NISSAN'S CONCEPT, EQUIPPED WITHOUT NEGLECTING DETAILS FOR RELAXATION FULL OF STYLE

In this period, how many times have you heard the aphorism which says that, «In Chinese, the word crisis is composed of two characters. One represents danger and the other opportunity»?

Nissan is Japanese, but perhaps it uses the same ideograms, because in a period of rampant working from home, it has found a way to give a truly clever twist to its vision of mobility.

The result, presented at the Tokyo Auto Show, is the **Caravan NV350 office pod concept**, which from its name declares its goal: to offer an ultra-equipped office with a view of what we like most. One day here and one day there. Today by the sea, tomorrow with a view of the woods.

If you put it that way, it really seems to be a turning point. Unfortunately, however, it is not yet for sale and not all concepts are transformed into products on the road. However, the customer segment seems defined: high-spending professionals with a propensity for luxury. The computer (not the internal one, just the one there for work) is an iMac with a 27" screen, the ergonomic chair was designed by Herman Miller, with full electric motorization. The office built into the main compartment can be completely extracted with a system of rollers and **placed outside the vehicle**. Designed for those who know how to enjoy details, it has a transparent floor for a totally immersive experience, because its use is nature is a complete given.

For moments of relaxation there is a **roof terrace** with a sun lounger, coffee table (espresso machine included) and umbrella. It is equipped with an antibacterial ultraviolet lamp for internal sanitation.

Completely autonomous, totally in the middle of nature: you just have to be able to summon the desire to work.





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IDEAS

ON THE EURO BRIDGES

THE BRIDGES DEPICTED ON THE EUROPEAN UNION (EU) CURRENCY ARE NO LONGER JUST SYMBOLS. THEY HAVE BEEN FAITHFULLY REPRODUCED, AND THIS HAS TURNED THE DUTCH VILLAGE OF SPIJKENISSE INTO A TOURIST ATTRACTION

The euro was released on January 1, 2002. Designed by the Austrian illustrator, Robert Kalina, the banknotes depict various architecture, including several bridges. **Each bridge symbolizes a certain period of European cultural history:** classical antiquity, the Roman, Gothic, Renaissance, Baroque, and Rococo periods, and finally contemporary 20th century architecture.

But the drawings did not represent any existing architecture, probably not to offend anyone.

Kalina never imagined that the fruit of his imagination would come true all at once. Because of the idea and project of colleague and designer, Robin Stam, the bridges now have a residential building project called Het Land. It is in the former urban development center and suburb of Spijkenisse in the municipality of Nissewaard, not far from Rotterdam.

Each of the seven bridges was shaped exactly to their corresponding banknotes. Colored concrete was poured into wooden molds and edges were cut following the models visible on the banknotes. In the end, the European Central Bank also liked the idea, giving its stamp of approval.

Each bridge also has a sign indicating the best spot for a photo to match the perspective on the banknote.



16

IDEAS

THE WORLD OF SAYPE

GIGANTIC AND TOTALLY ENVIRONMENTALLY FRIENDLY WORKS. THE SWISS ARTIST GUILLAUME LEGROS, AKA SAYPE, AMAZES WITH WORKS THAT ARE AS MONUMENTAL AS THEY ARE EPHEMERAL: GROWING GRASS IS ALL IT TAKES TO ERASE THEM FOREVER

There is a huge leap from the road to landscapes, and the risks of being accused of self-promotion (as well as defacing sights) couldn't be greater. Nonetheless, Guillaume Legros, artist name Saype (the contraction of the words say and peace), did not hold back. And he was right to do so. Completely right.

Born in Switzerland in 1989, he defines himself as a hybrid artist halfway between street art and land art, and it is surprising to learn that he is genuinely self-taught. His beginnings, as for many, were in the street and then on plexiglass slabs, but in 2013 he veered sharply towards land art. And from there to his consecration.



SAYPE

Always attentive to environmental issues, he works on highly respectful painting techniques using natural pigments mixed with water, linseed oil and absolutely biodegradable colors. His creations are inevitably perishable and have a natural life cycle: often the growth of the grass is enough to remove them.

Saype knows how to surprise also because he has no borders. Following him in his artistic evolution is like going on a fascinating world tour. As of writing this piece, he is finishing a work of art in Sea Point, Capetown.



QU'EST-CE QU'UN GRAND HOMME? - LEYSIN, SWITZERLAND -

It dates back to 2016 and is **one of his first, amazing works**. It is perhaps still the most famous. It is a huge work that occupied 10000 square meters of grass and depicts a shepherd smoking a pipe: an image that from his point of view (and not only his) is life as it should be lived.

QU'EST-CE QU'UN GRAND HOMME? II - AURILLAC, FRANCE -

Much more recent, 2020, is the depiction of the same subject, this time depicted fully and not just from the bust. He covered 4000 square metres with the black and white of his **biodegradable paint**. From each perspective, the smoke from the pipe goes in different directions: it is not an optical effect, this is **real smoke** generated for the occasion. >



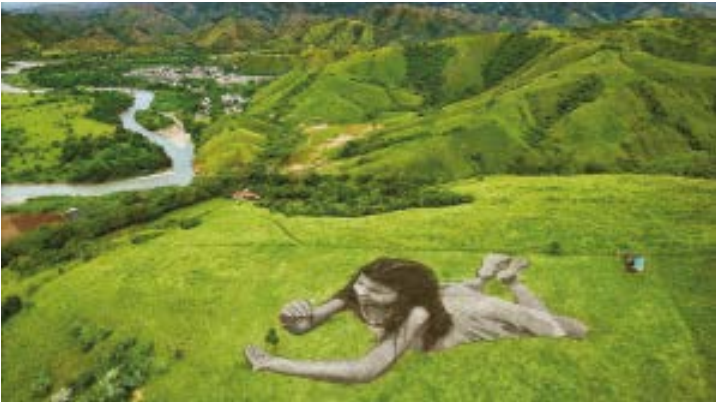
**TO THE MOON
- LIVERPOOL, UNITED KINGDOM -**

«I love the idea that when you are a child, there are **no walls between what you wish, and what you are going to do**. It's this naivety I would transmit in this artwork»: this is how the artist explains the 10000 square meters of his painting in New Brighton, near Liverpool.



**A STORY OF RESILIENCE
- DECAZEVILLE, FRANCE -**

Speaking of children, these 10000 square meters are dedicated to the issues which are most dear to Saype: **social and environmental** ones. The artist specifically chose Decazeville, the site of the largest former open-cast coal mine in Europe, where miners once fought for their basic rights in an extreme environmental context.



**TAKE CARE FOR FUTURE
- GUADALUPE, COLOMBIA -**

This is perhaps **the largest portrait ever made**. The subject is named Paula, a Colombian girl portrayed on 8000 square meters lying in the grass taking care of... three trees. The work was financed by the Italian coffee company «Lavazza», which has highly sustainable crops in Colombia.



**BEYOND WALLS PROJECT
- 20 DIFFERENT NATIONS -**

Saype's flair for crossing borders is amply described by this intercontinental project which has spanned three years and over 20 different countries. Two holding hands: «**Let's create together the largest human chain in the world**». The subject has so far been repeated in Europe (under the Eiffel Tower in Paris, Berlin, Geneva, Turin, Andorra), and has now reached Africa (in Ouagadougou, Burkina Faso, and Yamoussoukro, in the Ivory Coast). Now it's in South Africa, even if Covid-19 has slowed the roadmap a bit. Next stops? Oceania and the Americas, including Hawaii (not bad).



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FOOD

INSTAGRAM CAKES

RATHER THAN GOOD, THEY MUST BE BEAUTIFUL. THEY ARE THE FOUR SWEET QUEENS OF THE WEB, PRODUCING CAKES THAT DRAW MILLIONS OF LIKES. POSSIBLY WITHOUT FILTERS BECAUSE THEY ARE ALREADY SO COLORFUL



There is nothing more «instagrammed» than food. It is colorful, within everyone's reach, and awakens shared pleasures. Without getting to the absurdity of 2018, when the most «heartfelt» photo of the year was an uncooked egg (56 million likes), **food is always at the top of social trends.** There are those who have built a career there and those who, more modestly, seek some consensus with more or less revisited grandmother's recipes. Among food, there is an extremely popular subset, namely that of cakes. And in that domain, there are four undisputed queens. Their secret? The taste, but above all the color.

CREAM TART

You don't need to taste it to understand why it makes for such a great photo subject. This cake based on puff pastry and mascarpone is all about aesthetics. **For decoration, free space to the imagination** with fruit, meringues, edible flowers, macarons and sugar puppets: in short, the triumph of kitsch. Which always attracts likes on social media.



JAPANESE COTTON CHEESECAKE

There over 12 million views on YouTube and over 170 thousand hashtags on Instagram featuring the Japanese cheesecake. This dessert from the Rising Sun has become incredibly famous in a short time in different versions, even one with only three ingredients (white chocolate, eggs, and cream cheese). To make it so ethereal and nearly inconsistent on the palate, **all variations involve the use of spreadable cheese.**

NUA

There is even a legend that its recipe was born on the web, even if the ingredients are identical. Foodbloggers were enchanted by this simple dessert because **the custard does not mix with the dough but remains a separate surface.** As an alternative to custard, spreads with chocolate, pistachio or jams can also be used.



RAINBOW CAKE

It's the queen of Instagram because **she doesn't even need filters.** TV presenter, entrepreneur, writer Martha Stewart has been credited as the inventor of this colorful sponge cake. In fact, the copyright belongs to blogger Kaitlin Flannery of the Whisk Kid website. Paradoxically, the inventor of the most loved social cake has a limited number of followers, not even 10 thousand. The colors of the different layers come from food coloring, but the most courageous among us can use ingredients such as beetroot or turmeric.

IDEAS

DESIGN GARDENING

TAKING CARE OF FLOWERS AND PLANT A GOOD WAY TO REGAIN YOUR PHYSICAL AND PSYCHOLOGICAL CENTER. A GROWING PHENOMENON AMONG THE MILLENNIALS THAT ENCOURAGES COMBINING PRACTICALITY WITH BEAUTY THROUGH GARDENING TOOLS

The arrival of summer plus the pressure caused by the lockdown ignites a desire for open air. The lucky ones who have outdoor spaces are already working to deck out the gardens and terraces.

Gardening is a good way to regain your physical and psychological center after a difficult period. In Great Britain, the health system urges doctors to prescribe gardening therapy to patients, because several studies have shown that it has beneficial effects in reducing depression, anxiety and stress. People who take care of flowers and plants generally have lower levels of cortisol, the stress hormone. It therefore also increases sleep quality and not just because it is a pleasantly exhausting activity.



Mexico line by Studio Job for Qeeboo



Alpine line by De Castelli



Tools by Giulio Iacchetti

Examples are green-themed TV programs, such as the English show The Big Flower Fight, a sort of Masterchef for florists (on Netflix) and the theme is on the rise, especially in Scandinavia and the United States. In the great French cities, houseplants have experienced a boom, as evidenced by the report by Nelly Rody dedicated to the phenomenon of micro-gardening which attests that 62% of Millennials admitted that greenery was vital to their well-being in lockdown. At a time when people must spend more time at home and are seeking a higher level of self-sufficiency, micro-gardening has emerged as a trend to watch in the lifestyle sector.

This is why manufacturers of gardening items and designers are coming together on proposals to make the green business increasingly attractive also in shapes and colors. As is the case for **De Castelli**, who designed an «alpine» line of tools. Or **Giulio Iacchetti**, the industrial designer who offers a delicious series of household scoops and rakes; the whimsical **Seletti** with the Swan watering can that looks like an ornament or even the indoor plant pot in the shape of a skull from the Mexico line designed by Studio Job for **Qeeboo**, which costs 1000 euros in a gold or silver-plated version. However, it is not only the design studios that are getting involved in equipment that is pleasing to the eye, but also the classic manufacturers, as demonstrated by the **Opinel** shears with beech handles or the **Kent & Stowe** narrow-blade shovel with a depth gauge.



Swan watering can by Seletti



Beech handle for Opinel shears



Kent & Stowe shovel with depth gauge up to 10 centimeters



FOOD

LET'S TASTE ITALY

AN ENCYCLOPEDIA TO LEARN MORE ABOUT OUR ITALIAN NEIGHBORS IS TODAY'S BIGGEST FOOD PUBLISHING SUCCESS IN FRANCE. WE FIND OUT THAT THERE ARE 35 WAYS TO ORDER AN ITALIAN COFFEE

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Traveling and going out to restaurants are, without a doubt, what we have missed most during this period. This also explains the extraordinary success of *On va déguster l'Italie*, published by the French publisher, Marabout. Released at the end of 2020, it sold out two editions for **60000 copies** in a few weeks, and the third is now available.



FRANÇOIS-RÉGIS GAUDRY

What is the real story of pizza? Was Leonardo da Vinci a vegetarian? Can we eat gnocchi for dessert, too? What are the 35 ways to order an Italian coffee? The book answers these and many other questions that are perhaps even trivial for the average Italian, but exhilarating for French gourmands.

The book, with its 432 pages, indeed aims at being a «**messy encyclopedia in which to immerse yourself or simply nibble to savor Italy from North to South**». Italy is thus analyzed through 265 recipes, almost 350 subjects, and 1272 tabs about all the emblematic products of Italian gastronomy. It has hundreds of portraits of famous people, hundreds of menus, tables, addresses, tricks, sparkling anecdotes, and infographics for cooking the best of the Italian culinary tradition: pasta, pizza, risotto, gnocchi, etc.

A high-level work lies behind this apparent disorder. The team has worked exactly as an encyclopedia **by calling on the greatest experts for each entry**. Accordingly, the book boasts the contributions of 159 collaborators (63 French and 96 Italian), led by François-Régis Gaudry, the famous French journalist and gastronomic critic (he leads the *On Va Déguster* TV program on France Inter). Gaudry signed the work together with an entrepreneur, a gastronomist, and a popularizer, i.e., Alessandra Pierini, Ilaria Brunetti, and Stéphane Solier. The books costs € 42,00 on the publisher's website.



F35, JOURNEY IN WILD ICELAND

THE TYPICAL VISITOR TO ICELAND USUALLY TAKES THE RING ROAD THAT CIRCLES THE ISLAND. BUT FOR THOSE WHO LIKE TO LIVE ON THE EDGE, THERE IS THE KJÖLUR ROUTE, WHICH CUTS THROUGH THE COUNTRY FROM SOUTH TO NORTH. IT PASSES THROUGH NOTHING BUT FULL ON CHARM

In Icelandic, Landnámabók means «**Book of Settlement**» and is often shortened to «Landnáma». **This anonymous medieval manuscript is about the Vikings' colonization of Iceland** just before the year 1000.

It is one of the first works of Icelandic literature, literally charming those who love myths - especially Celtic and medieval ones - including all the various literary proliferations that emerge from their fervid imagination.

The Book cited the Kjölur Route. Nowadays, its more bureaucratic name is Route F35, and it excites a very different type of enthusiast: **off-road fans**. There are 200 km that cut through the Highlands of Iceland, but this takes much longer than you can even imagine. It starts from Gullfoss, in the south of the country, and climbs north until it crosses the Ring Road. This is the wide ring that circles the island in the Varmahlíð area.

It is definitely an alternative way of experiencing an island that owes its enchantment to silence and panoramas as flat as a table.

Like all the Highlands of Iceland roads, Kjölur **can only be reached in the summer**. This is usually from late May to September and requires a 4x4. In fact, being on a **path of volcanic sand** slows down the travel speed, even when atmospheric conditions are ideal. But there are many reasons that take the experience beyond the joy of extreme driving.



First off, one really soaks up being «out there and away from everything», right in the middle of one of Europe's wildest places.

The route winds between lakes and the Langjökull and Hofsjökull glaciers. Right after that, it cuts through Hveravellir, a gurgling, bubbling geothermal area known for hot springs (up to 100°C) and outdoor thermal pools that demand a dip. Despite being far from (almost) everything, you can still find lodges to stay in with many excursions on foot.

More than a few daredevils choose mountain biking over the 4x4. This takes about three days. One, however, needs good legs and an equal dose of courage. Holes are inevitable, and it is impossible to find drinking water outside of a few points.



WINE

THE UNDISPUTED CHARM OF NATIVE ITALIAN WINES

ABANDONED, LOST, PRACTICALLY EXTINCT, THESE GRAPE VARIETIES ARE FINDING A NEW LEASE OF LIFE, THANKS TO THE CARE AND PATIENCE OF ENLIGHTENED PRODUCERS

By the Italian Sommelier Association of Lombardy

There are people who are always cheerful, with a decidedly open character, who can get along with anyone, whatever the personal, family or work-related circumstances, and who are always generous. Others, however, are more introverted and sometimes grumpy, not easy to approach, sometimes helpful and virtuous, but sometimes also taciturn and solitary. In short, **the diversity of mankind is as complex and fascinating as can be, and in nature, or rather in viticulture, more or less the same thing is going on.** Yes, because if the world of wine is so intriguing and never the same – the exact antithesis of anything standardized – it is precisely because the vines from which the nectar of Bacchus is produced are so many, so very many, and each has its own truly distinctive character, often completely unique.

In Italian viticulture, biodiversity represents a sort of emblem that is difficult to undermine. The number of varieties that can be defined as autochthonous, i.e. with origins closely linked to Italian regions, is truly impressive and, according to virtually all experts in the sector, is close to 500. Are all of them used to make wine? Let's say, more and more of them. **This is thanks to the rediscovery of many varieties that had been left on the sidelines for so long,** in some cases to the point of extinction. This phenomenon has accelerated over the last ten to fifteen years in particular, and has led many producers to discover and promote varieties that had been almost forgotten for various reasons, including low productivity, inconsistent quality and the difficulty of fending off particular diseases.

Over time, the approach to the world of wine has changed, and this marvellous beverage has gone from being a mere foodstuff to being, above all, a hedonistic liquid: something to be drunk sparingly, to soothe the mind and soul and not to provide energy and strength for strenuous daily activities. Many producers have thereby discovered that it is often precisely the most awkward vines, sometimes difficult to cultivate, that have the merit of having very distinctive characteristics, difficult to imitate elsewhere, often anchored in tiny and circumscribed regions, but for this very reason, all the more fascinating. **Today, everything has changed, and autochthonous translates to originality, taste and distinctiveness.** Here are five native grape varieties that perfectly represent the biodiversity of the Italian vineyard. >



TIMORASSO

In the Colli Tortonesi, or «Hills of Tortona», in Piedmont, there is now a race, including among producers from outside the area, to find a piece of land to plant the Timorasso vine. A surprising development, as, only ten years ago, the producers who had rediscovered and defended it could be counted on the fingers of one hand. The credit for its development is due to an enlightened producer who led the way for all the others and goes by the name of Walter Massa. **This is a white grape variety that gives rise to a wine that is almost a «red disguised as a white» given its structure and vigour.** It is considered a high-quality grape, but needs a lot of manual work in the vineyard and is not at all generous in terms of quantity. It is easy, therefore, to understand why at other times, and with other priorities, it was practically abandoned.



SAGRANTINO

Thick skin, so thick as to be considered an ideal grape mainly for drying and to produce sweet wines. Lots of tannins, even too much according to many people, for producing wines which are instead dry and suitable for meals. The wine produced from it, indissolubly bound only to the territory of Montefalco in Umbria, seemed to be limited to the production of passito wines only, therefore necessarily a niche wine. Instead, at a certain point, the dry version was rediscovered. A producer, Caprai, managed to make it **famous all over the world with a softer and more docile version than the traditional one**, and so today, this super-autochthonous vine has become the standard bearer of the wine of an entire region and beyond.



RIBONA

In ancient times it was called Ribona, **«twice as good», precisely to underline its organoleptic characteristics, which were decidedly fascinating and intriguing from the very first sip.** Over time it has also taken the name of Maceratino, to strongly connect it to its land of origin, the province of Macerata in the Marche region, the ideal terroir for it to perfectly express all its qualities. Whatever it is called, this ancient local white grape variety has fortunately entered the heart, and the vineyards, of a group of producers from this corner of the Marche region who have successfully prevented it from falling into oblivion and becoming extinct.



PALLAGRELLO BIANCO

Campania is a wonderful casket of autochthonous vines, and among them, in the Caserta area, there is also Pallagrello bianco (there is also a red one), whose name is the translation from the local dialect «u pallarell», derived from the shape of the grape, small and round. In the eighteenth century, it was very famous, so much so that when Ferdinand IV of Bourbon created the Vigna del Ventaglio, a semicircle divided into ten rays, in which there were vines from every region of Italy, he gave a place of honor to Pallagrello. **It is a sugary grape, it does not have great acidity, but it is endowed with a good minerality which is enhanced over time.**



ERBAMAT

It lay, almost abandoned and forgotten in its area of origin, the Brescia area in Lombardy, hiding in some private garden or vegetable garden. Erbammat is an autochthonous vine that recently became famous because it officially joined the famous Chardonnay, Pinot Noir and Pinot Blanc in the composition of the famous Franciacorta bubbles. The reason for the rediscovery? **It is a vine that has great acidity and matures late:** two characteristics that were once negative and today are very much sought after due to global warming, especially for those who need to produce a Metodo Classico which is fresh and lively on the palate.

FABIO VITTORINI*Professor and Dean's delegate for graduate relations - IULM University*

IN PRAISE OF COMPETENCE

**FABIO VITTORINI**

Italy is the country of paradoxes. One that has recently come to light is worth examining. **During the Second Republic, propagated by growing functional illiteracy, the prejudice that «you can't eat culture» has spread like an epidemic.** Instead of the hard slog of academic training – we have been assured by the most «authoritative» sources – we should prefer the university of life, where everyone, sooner or later, graduates for free, treasuring a «concreteness» banished from university classrooms.

Against this grotesque and humiliating false syllogism, and especially against the predictions born in the anxious heart of the COVID-19 epidemic, in 2020, while university enrollment in the United States plummeted by about 16%, in Italy, there was an average increase of 5%. In Milanese universities, in particular, the growth of new enrollments for three-year degrees is striking, marking the entry of young people into the university world. For example: + 13.6% to the University of Milan, +10% to the IULM, +2.1% to the Catholic University of Milan. The trend is confirmed by partial data for 2021. If we intersect this surprising data with the disheartening Education at a Glance report drawn up every year by the OECD, which in 2020 says that only 19% of Italians between the ages of 25 and 64 have a university degree (half the OECD average, which is about 37%), we can optimistically hypothesize, in the not too distant future, **a significant change of course.**

For the data to consolidate and become a real trend, **the Italian government must, however, decide to invest strategically and permanently in education.** How? In the immediate term, using all the unprecedented resources made available by the European Union to overcome the shameful digital divide that still plagues the country, preventing growth, and to implement policies that encourage skilled labor, innovation and the growth of start-ups.

For this to happen, it is necessary that, like the virtuous universities that have placed the student at the center of their agenda, **the Italian ruling class find a way to reward the young people and families who courageously invest in education, that is, in the future of the country.** The development of increasingly specialized skills, necessary in a world where a now globalized labor market has made competition fierce, must be placed at the center of the political agenda. It would be necessary that among the specialized skills in which to invest in terms of training there also be those of people who aspire to govern the country, ensuring that they are not (at best) acquired at the expense of the country when ambitions have already been converted into responsibilities.